



# WEDDINGS & RECEPTIONS

*Tell your love story in the heart of St Helier*



At Banjo, we believe weddings should be both effortlessly elegant and deeply personal. Housed in a lovingly restored Victorian building in central St Helier, Banjo offers a characterful and intimate setting for couples seeking a stylish, city-centre celebration with charm.

Whether you're planning a lavish reception or an intimate gathering, Banjo provides the perfect backdrop. From our grand event rooms to our acclaimed brasserie, boutique hotel bedrooms, and bespoke service, our dedicated team is here to take care of every detail, ensuring your big day is seamless, joyful, and truly memorable.



**YOUR CEREMONY & RECEPTION  
SPACES  
MENUS  
PACKAGES  
FINISHING TOUCHES**



# YOUR CEREMONY

*Say "I do" in a setting full of charm and character*

Banjo is fully licensed to host civil marriage ceremonies, allowing you to hold every part of your wedding day under one beautiful roof.

Whether you're envisioning an intimate exchange of vows or a grander moment with family and friends, our elegant rooms offer a stylish, character-rich setting for the most important words you'll ever say.



Our team and our trusted recommended suppliers can help you tailor every detail of your ceremony - from seating and music to floral styling and personal touches - so your ceremony feels uniquely yours.

Whether followed by a Champagne toast, canapés, or a full banquet, your Banjo wedding begins with a ceremony that's as personal as it is picturesque.



# YOUR RECEPTION

*Celebrate in style with the party of a lifetime*

After the vows have been exchanged, it's time to raise a glass, share a feast, and dance the night away.

Banjo provides the perfect setting for your wedding reception—whether you're imagining an elegant seated dinner, a relaxed sharing-style celebration, or an all-out evening party with live music and flowing drinks.



With beautifully designed spaces, exceptional food and drink, and the option to include a private bar and dance floor, your reception at Banjo will be a joyful, stylish, and unforgettable celebration of your love story.



# SPACES

*A space for every style*

Banjo offers a selection of elegant, private spaces to host your wedding celebration.

Whether you're envisioning a seated meal, cocktail-style reception, or something more intimate, our versatile rooms blend classic Victorian architecture with the warmth and service Banjo is known for.

Speak to our team to arrange a viewing of any of our wedding spaces, or to discuss the possible options for your event.



## BERESFORD

**Capacity:** Up to 40 seated theatre-style, up to 30 at tables

**Ideal for:** Wedding ceremony, small receptions

Elegant and atmospheric, the Beresford Room is ideal for mid-sized gatherings. With its refined Victorian decor and flexible layout, it offers a private, comfortable setting that can be decorated to perfectly suit your wedding colour scheme.



## LEMPRIÈRE

**Capacity:** Up to 70 seated or 100 standing

**Ideal for:** Larger wedding receptions with dance floor and entertainment

Our grandest event space, the Lemprière Room features a private bar, presentation screen, lectern, dance floor, and plenty of space for dining, dancing, and entertainment. A magnificent setting for both celebration and sophistication.



## BRASSERIE

**Capacity:** Up to 45 seated

**Ideal for:** Restaurant-style receptions

Our beautifully-decorated ground floor brasserie features a private bar and space for up to 45 guests, perfect for exclusive dinners in a restaurant setting.



# MENUS

Exceptional food is at the heart of every celebration at Banjo. Our chefs create elegant, European-inspired menus using the finest local and seasonal ingredients, designed to delight your guests and complement the unique style of your day.

Whether you're planning a formal sit-down meal or a relaxed, sociable reception, our menus will offer the perfect reflection of your occasion offering canapés, sharing dishes, and formal set menus.



# CANAPÉS

Perfect for drinks receptions or as a stylish prelude to your wedding meal, our canapés are handcrafted, full of flavour, and beautifully presented. From elegant classics to seasonal creations, each bite-sized piece is made to impress, and pairs perfectly with champagne or cocktails.



**SWEET MELON**

dates & parma ham 3.50

**FISH GOUJONS**

Crumbed cod pieces, tartar sauce dip 3.50

**COCKTAIL SAUSAGES**

Cooked in honey & mustard 3.50

**WILD MUSHROOM ARANCINI**

wild mushrooms, mozzarella 3.50

**SPICED SWEET POTATO BREADS**

crispy kale, homemade foccacia 3.50

**SMOKED MACKEREL TOASTS**

mackerel mousse, pickled shallots 3.50

**COCONUT PRAWNS**

chilli, basil & mango 4.95

**FLAT IRON BEEF**

flat iron steak skewers, bearnaise sauce 4.95

**SMOKED TROUT**

cream cheese, toast 4.95

**SCALLOP**

pea & garlic 5.95



# CANAPÉ PACKAGES

Pick your own canapés from the above menu and let us know how many you would like per guest, or alternatively, choose from one of our curated selections below. For longer drinks receptions, we recommend up to ten canapés per person. For short receptions, or those that will be followed by your wedding meal, we suggest five canapés per guest. Please note that we can offer a maximum of five different canapés per event.

## CADENCE CANAPÉ SELECTION

Sweet melon, dates & parma ham

Fish goujons and tartar sauce

Honey & mustard sausages

Smoked mackerel toasts with pickled shallot

Sweet potato & crispy kale breads

19.95 (5 per person)

## HARMONY CANAPÉ SELECTION

Smoked trout & cream cheese toasts

Coconut prawns with chilli & mango

Wild mushroom arancini

Flat iron beef skewers with bearnaise sauce

Scallops, pea and garlic butter

24.95 (5 per person)



# BUFFETS & SHARING

For a more relaxed and convivial style of dining, our buffet and sharing options bring people together over generous, beautifully presented food.

Ideal for family-style informal receptions, these menus feature a variety of seasonal dishes designed to be enjoyed communally.

From finger food for casual or evening receptions to hearty hot dishes, our sharing menus strike the perfect balance between abundance and elegance.



## SANDWICH SELECTION

Egg and cress, Ham & Jarlsberg, Tuna mayo  
Bacon, lettuce & tomato

(Vegetarian and gluten-free available upon request; one round per person)  
6.95

## SANDWICHES & HOT BUFFET

All above, plus:

Garlic grilled prawns, jalapeno aioli, Popcorn chicken  
Spicy pea pakoras, Chips and dips

24.95

## CURRY SHARING BUFFET

Mini poppadoms, lime pickle, mango chutney,  
mint & mango coconut yoghurt  
Indonesian beef curry, Goan coconut king prawn curry,  
Pumpkin & aubergine tikka masala

Selection of ice creams & sorbets  
29.95



# SET MENUS

For a classic and refined dining experience, our set menus offer a seamless multi-course journey through Banjo's signature brasserie flavours.

Choose the perfect menu for your big day, with one starter, one main course, and one dessert for each guest, or make your own bespoke menu with different choices for your guests to pick from. Menus change with the seasons to showcase the best local ingredients, and our team will guide you through the current options when you book.



To create the perfect menu for your big day, simply choose from our Melody or Symphony menu options. One dish per course, plus a vegetarian or vegan alternative, is included in our pricing - please note that we will require final details of the number of vegetarian or vegan guests at least seven days in advance.

Should you wish to give your guests more choice, you are welcome to select multiple dishes per course to create your own event menu. We will require a pre-order from all guests, and each additional choice per course will incur an additional cost of £5 per course, per guest.



Our set menus change with the seasons to reflect the freshest local ingredients and the creativity of our kitchen. As a result, menu options may vary depending on the time of year.

We regularly update our weddings brochure with our current menu. When you enquire, our team will guide you through the current selection and advise on any upcoming changes to ensure your menu perfectly complements your big day.



## MELODY MENU

*Choose one starter, one main course, and one dessert  
(vegetarian alternative can be provided)  
45.95 per person*

**Sweet potato hummus and lentil salad,**  
crispy kale, beetroot, carrot, pumpkin seeds, sesame  
VV NGCI DF

**Chicken liver parfait,** pear, parsley and gherkin salad, Jersey chilli relish, toasted focaccia

**Sweet melon & parma ham,** herb and lambs lettuce salad  
NGCI DF



**Pumpkin and aubergine tikka masala,** green coconut yoghurt, crispy fried chick peas, rice  
VV NGCI DF

**Grilled chicken breast,** wild mushroom risotto  
NGCI

**Spiced cod fillet,** curried coconut sauce, Tenderstem broccoli, fragrant rice  
NGCI DF



**Pineapple carpaccio,** passion fruit, mango sorbet  
VV NGCI DF

**Trio of miniature desserts,** île flottante on crème anglaise,  
Jersey honeycomb ice cream with cherry and white chocolate biscotti,  
choux bun with coffee cream  
V

**Spotted dick,** light sponge, rum-soaked sultanas,  
hints of citrus, custard, vanilla ice cream  
V



## SYMPHONY MENU

*Choose one starter, one main course, and one dessert  
(vegetarian alternative can be provided)  
69.50 per person*

**Sweet potato hummus and lentil salad,**  
crispy kale, beetroot, carrot, pumpkin seeds, sesame  
VV NGCI DF

**Chicken liver parfait,** pear, parsley and gherkin salad, Jersey chilli relish, toasted focaccia

**Sweet melon & parma ham,** herb and lambs lettuce salad  
NGCI DF

**Smoked Steelhead trout,** new potato salad, capers, pickled red onion, baby chard  
NGCI

**Grilled beef salad,** grilled flat iron, truffle aioli, rocket, pickles, Parmesan  
NGCI

**Wild mushroom risotto,** celery cress, white truffle oil  
V NGCI



**Pumpkin and aubergine tikka masala,** green coconut yoghurt, crispy fried chick peas, rice  
VV NGCI DF

**Hake Bilbaina,** hake fillet, Basque-style bilbania sauce,  
roast local tomatoes, peppers, olives, smoked paprika  
NGCI DF

**Grilled chicken breast,** wild mushroom risotto  
NGCI

**Spiced cod fillet,** curried coconut sauce, Tenderstem broccoli, fragrant rice  
NGCI DF

**Rib of beef,** wild mushrooms, carrots and bacon, champ potatoes  
NGCI DF

**Brill cannelloni,** Jersey crab, samphire, shellfish sauce  
NGCI

**Roast rack of lamb,** peas, spinach, fondant potatoes, tomato & port wine sauce  
NGCI DF



**Pineapple carpaccio,** passion fruit, mango sorbet  
VV NGCI DF

**Trio of miniature desserts,** île flottante on crème anglaise,  
Jersey honeycomb ice cream with cherry and white chocolate biscotti,  
choux bun with coffee cream  
V

**Spotted dick,** light sponge, rum-soaked sultanas, hints of citrus, custard, vanilla ice cream  
V

**Tête de Moine and Cashel blue cheeses,** quince jam, oat biscuits

**Rhubarb pavlova,** meringue, poached rhubarb, oat crunch  
V NGCI

**Vanilla crème brûlée,** fresh mango,  
passion fruit and mango sorbet, shortbread crumb  
V NGCI



# WEDDING PACKAGES

Our wedding packages are designed to make planning your day as simple and stress-free as possible, while still allowing room for personal touches.

Whether you're looking for an all-inclusive option or a more bespoke approach, our team will work with you to create a package that suits your style, guest list, and vision.

From the first toast to the final dance, we're here to make sure your day runs smoothly and beautifully.



## EXAMPLE PACKAGE: SYMPHONY FULL DAY PACKAGE

Wedding menu tasting for the wedding couple to select wedding breakfast menu choices

Use of the Beresford Room for the ceremony

Use of the Lemprière Room for the wedding breakfast & reception

5 x canapés per person from our standard canapé selection for drinks reception after the ceremony

Glass of prosecco per guest for drinks reception after the ceremony

Wedding breakfast from our Symphony menu

Half a bottle of wine per person

Glass of prosecco per person for toasts

Evening buffet with sandwiches and hot food

Linens (Banjo napkins and white tablecloths)

Use of tables, chairs, and crockery

Use of table and knife for the cake

Complimentary bedroom, either for the bride the night before the wedding,  
or for the wedding couple on the night of the wedding

Prices based on 30 day guests, 50 evening guests

Monday to Thursday: £4,995

Friday & Saturday, low season: £5,995

Friday & Saturday, high season: £7,995

Additional guest £124.95 daytime | £29.95 evening



**EXAMPLE PACKAGE: MELODY FULL DAY PACKAGE**

Wedding menu tasting for the wedding couple to select wedding breakfast menu choices

Use of the Beresford Room for the ceremony

Use of the Lemprière Room for the wedding breakfast & reception

Glass of prosecco per guest for drinks reception after the ceremony

Wedding breakfast from our Melody menu

Half a bottle of wine per person

Glass of prosecco per person for toasts

Evening sandwich buffet

Linens (Banjo napkins and white tablecloths)

Use of tables, chairs, and crockery

Use of table and knife for the cake

Complimentary bedroom, either for the bride the night before the wedding,  
or for the wedding couple on the night of the wedding

Prices based on 30 day guests, 50 evening guests

Monday to Thursday: £3,495

Friday & Saturday, low season: £4,495

Friday & Saturday, high season: £5,995

Additional guest £79.95 daytime | £12.95 evening

**EXAMPLE PACKAGE: FAMILY-STYLE TWILIGHT CELEBRATION**

Use of the Beresford Room for the ceremony from 5pm

Use of the Lemprière Room for the wedding breakfast & reception until 12am

Curry sharing buffet

Half a bottle of wine per person

Glass of prosecco per person for toasts

Linens (Banjo napkins and white tablecloths)

Use of tables, chairs, and crockery

Use of table and knife for the cake

Complimentary use of the Ernest Suite on the wedding night for the wedding couple

Prices based on 30 guests

Monday to Thursday: £2,025

Friday & Saturday, low season: £2,995

Friday & Saturday, high season: £3,995

Additional guests £59.95



**EXTRAS and PRICE LIST**

Tea and coffee	£3.95 pp
Canapés	from £3.50
Hot evening buffet	£24.95 pp
Cold evening buffet	from £6.95pp
Room hire (per hour)	from £120
Linens	from £6pp
Bedrooms	from £125 per night
Exclusive use of all onsite bedrooms	from £500 per night

**PRICING INFORMATION**

Monday to Thursday pricing excludes special days such as Valentine's Day, Christmas Eve, New Year's Eve and other public celebrations or bank holidays.

Low season is from January to April and from October to November.

High season pricing applies from May to September, on special days, and during the month of December.

Pricing is valid for weddings taking place in 2025. Please note that prices may increase for 2026/2027 owing to inflation and increases in food and staff costs.

For a quote for future years, please contact us.

Please note that menus are subject to change seasonally.

# PLAN YOUR DAY

Every wedding is unique. The pricing and example packages in this brochure give an example of what we can offer and what may fit within your budget, but for a precise quote tailored to your preferences, please get in touch.



# FINISHING TOUCHES

At Banjo, we know it's the thoughtful details that make a wedding truly yours. Whether it's a bespoke cake to cut, a soundtrack that fills the room, or florals that reflect your love story, we're proud to recommend trusted local suppliers to bring those final touches to life.

From stunning floral arrangements by Eden by Claire, to DJs, live musicians, photographers, videographers, and even film screenings on our in-house giant screens—we'll help you find the perfect partners to elevate your celebration and make your memories last.



# CAKES

No celebration is complete without a show-stopping cake, and we'll be delighted to recommend professional local cake makers to help bring your wedding cake dreams to life.

Whether it's a three-tiered masterpiece, a small and simple delight, or even something a little different, your cake will take pride of place in your reception room. We'll provide a cake table and cake knife for the cutting so you're all set to enjoy your sweet celebration.



## VENUE DÉCOR

Whether you're envisioning understated elegance or bold seasonal blooms, our trusted floral partner Eden by Claire is here to help. Just a short stroll from Banjo, Claire regularly collaborates with us to bring events to life with stunning bespoke florals.

From delicate bud vases to show-stopping arrangements, she'll work with your ideas, colour palette, and budget to create the perfect atmosphere for your wedding day.

♥ [edenbyclaire.com](https://edenbyclaire.com)  
✉ [claire@edenbyclaire.com](mailto:claire@edenbyclaire.com)  
☎ 01534 734111



## ENTERTAINMENT



Looking to add an extra spark to your wedding day? From film screenings on our in-house giant screens to recommended DJs and live musicians, we can help you set just the right tone. Whether it's background ambiance or a full dance floor, our preferred DJ, Ben Newman, will curate the perfect set.

✉ [ben@yesjsy.com](mailto:ben@yesjsy.com)

For some extra pizzazz, Performers Jersey can provide the perfect entertainment.

♥ [performersjersey.com](https://performersjersey.com)  
✉ [talk2us@performersjersey.com](mailto:talk2us@performersjersey.com)  
☎ 01534 617479

## PHOTOGRAPHY

Capture every special moment with the help of our trusted local photographers. Whether you're looking for formal portraits, documentary-style coverage, or cinematic highlights, we'll be happy to recommend the ideal creative partner to preserve your big day in style.

Local photographer, Andy Le Gresley, has significant experience working with us at Banjo, as well as capturing weddings of all sizes.

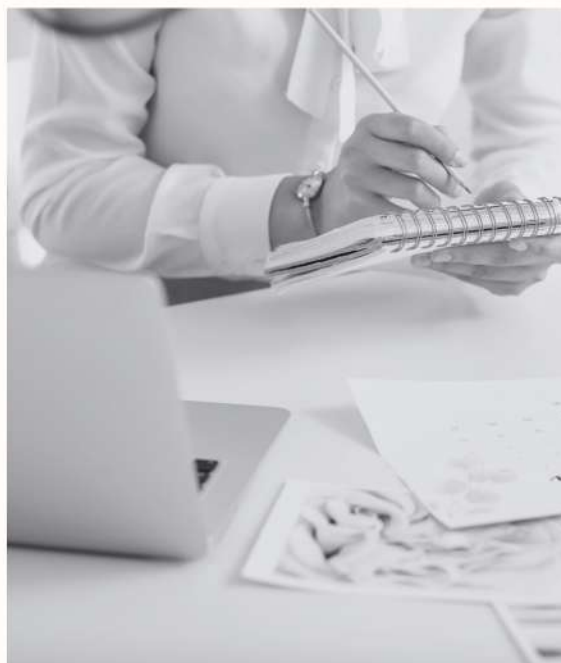
♥ [andylegresleyweddings.com](https://andylegresleyweddings.com)  
✉ [studio@andylegresley.com](mailto:studio@andylegresley.com)  
☎ 07797 787128



# PLANNING

Planning a wedding is one of the most exciting journeys a couple can take, but we understand it can also be one of the most overwhelming. With so many moving parts, from managing suppliers and timelines to coordinating guests and fine-tuning the smallest details, the path to the perfect day can feel daunting.

At Banjo, we know just how important it is for your wedding to go perfectly to plan and stay on schedule. That's why we highly recommend working with a professional wedding planner. Whether you're planning an intimate gathering or a grand celebration, a planner can take care of the logistics, liaise with suppliers, and ensure your day flows seamlessly, leaving you to focus on what matters most: making memories. By entrusting your vision to a planner, you'll enjoy the lead-up to your wedding with confidence, knowing everything is handled from the first plans to the first dance.



# DAY CO-ORDINATION



A Toastmaster or Master of Ceremonies serves as the heart of your celebration, ensuring your event unfolds effortlessly and joyfully, right down to the minute. From announcing the newlyweds' arrival to cueing the speeches and keeping guests in the right place at the right time, a toastmaster brings structure and polish to the day.

Whether hired in addition to your wedding planner or as a charming and capable alternative, a professional toastmaster provides reassurance, elegance, and just the right amount of ceremony to keep your celebration running smoothly.

Ready to start planning your big day?  
Get in touch with us via [eat@banjojersey.com](mailto:eat@banjojersey.com) or enquire about your preferred date by heading to [banjojersey.com](https://banjojersey.com) and selecting 'book event.'



These Terms & Conditions apply to all events hosted at Banjo. By confirming a booking, the organiser agrees to the following:

### 1. Booking & Payment

A 10% service charge will be added to all serviced events and included in your final bill.  
 A non-refundable deposit of 20% of the total bill is required to secure all event bookings.  
 Final guest numbers must be confirmed no later than 14 days prior to the event.  
 The remaining balance must be paid in full no later than 7 days prior to the event.  
 Failure to pay the deposit and/or the full balance on time may result in cancellation of the event, with no refund due for any monies already paid.  
 Any additional purchases (e.g. bar items) made during the event must be paid for at the time of consumption.

### 2. Menu Selection & Dietary Requirements

Menus may be determined by the organiser from the options provided by Banjo. Regrettably, we are not able to create bespoke dishes or specific menus especially for events, nor are we able to swap out event menu options for options on the A La Carte menu.

All event menus will be charged at the agreed event price.

Final menu selections, including all dietary requirements and allergy information, must be submitted no later than 7 days before the event.

For guests who do not submit a menu choice on time, we reserve the right to serve a default vegetarian dish, to reduce the likelihood of dietary incompatibility.

We cannot guarantee accommodation of late menu submissions or special dietary requests received after the deadline.

### 3. Cancellations

#### **Cancellation by you:**

Deposits are non-refundable.

Cancellations made within 15 days of the event date will incur the full charge of the event.

#### **Cancellation by us:**

In the unlikely event that we must cancel your booking due to circumstances beyond our reasonable control (e.g. fire, natural disaster, staff illness), a full refund of any monies already paid to us will be issued.

We recommend organisers arrange comprehensive event insurance to protect against unforeseen cancellation or disruption. In the event that we need to cancel your event for reasons relating to guest conduct or inappropriate activity, no refund will be given, and additional charges may be issued to cover any loss or damage.

### 4. Conduct & Safety

The organiser agrees not to hold any event or activity deemed illegal, immoral, or dangerous.

Banjo reserves the right to terminate such events immediately, without refund.

All guests must behave respectfully toward staff, property, and fellow customers at all times while on Banjo premises.

#### **We reserve the right to:**

Request the removal of individuals displaying drunken, abusive, or inappropriate behaviour.

Terminate the event should such behaviour continue. No refund will be provided.

The organiser accepts liability for any damage, loss, or theft of Banjo property caused by themselves or their guests. The cost of repair or replacement will be invoiced accordingly.

### 5. Food & Beverages

For food safety and licensing reasons, no outside food or drinks may be brought onto the premises, excluding celebratory cakes, by prior agreement only.

#### **If guests wish to bring their own celebratory cake, this must be:**

Agreed in writing with Banjo in advance

Accompanied by full details, including ingredients, preparation date, and contact details of the maker (or original packaging, if store-bought)

Banjo cannot manage or guarantee allergen control for any food not prepared on site.

### 6. Equipment, Decorations & Entertainment

Any decorations, entertainment and/or equipment that to be brought to the site must be agreed in writing with Banjo in advance, including arrangements for such items to be dropped off, set up at, and removed from the site.

Generally, such items may not be brought through the venue at peak service times in order to minimise disruption to other guests.

It is the event organiser's responsibility to ensure the safe and timely arrival, set up, and removal of all items, and to ensure that they have sufficient insurance to cover any liability arising from any injury, loss or damage sustained as a result of items brought onto the site.

Unless by prior arrangement, Banjo is under no obligation to provide early access to event rooms for set up or storage of decorations, entertainment or equipment. Equally, the Banjo team is under no obligation to assist with the storage, setting up, or removal of any third-party decorations, entertainment and/or equipment.

Banjo reserves the right to refuse items brought to the venue without prior agreement. Items dropped off early, or not removed after the event, may incur additional room hire charges to account for their storage.

### 7. Planning & Co-ordination

We will do our utmost to ensure your event goes to plan. Banjo's responsibilities will include:

Setting up the room as agreed (including tables and chairs, linens (if applicable), and food service items; but not including decorations or third-party entertainment/equipment).

Facilitating access to the room for guests

Preparing and serving food and drinks as agreed

We recommend appointing an event planner or co-ordinator to assist with any further co-ordination or on-the-day management.

### 8. Noise & Nighttime Events

For evening events held on the first floor and finishing after 10:00pm — or after 8:00pm if involving music or entertainment — the organiser is required to reserve all four bedrooms on the second floor. These rooms may be allocated to guests at the organiser's discretion or made available on a first-come, first-served basis. Rooms may be paid for by guests upon check-in.

Any unallocated, unoccupied, or no-show rooms will be charged to the organiser's final bill.

This is to ensure that any late-night celebrations do not disturb other overnight guests.



**9. Loss, Theft or Damage**

Banjo cannot be held responsible for the loss, theft, or damage of any items brought onto the premises for events. Organisers are advised to obtain their own comprehensive insurance.

**10. Bar Service**

For events with a private bar, Banjo is able to offer a selection of gin, vodka, rum, mixers, wine, beers and soft drinks.

An event cocktail may also be possible upon request.

The private bar can operate as a cash bar for guests to purchase additional drinks.

A full service bar will be available on the ground floor.

**11. Wedding Timings**

For wedding packages, timings are assumed as follows:

*Wedding ceremony - Up to 1 hour*

*Drinks Reception and canapes (for packages including drinks reception/canapes) - Up to 1.5 hours*

*Wedding Breakfast (for packages including seated meal) - Up to 3 hours*

*Evening buffet and dancing - Until 12.30am*

These timings are provided as a guide only. Please note that there may be additional charges for longer periods of time and/or for early access to rooms to set up decorations or entertainment.

**12. Wedding Tastings**

For wedding packages that include a menu tasting, tastings may be booked Monday to Thursday (excluding public holidays), at 12.30pm or 6pm. Wedding tastings are included for the wedding couple only, and must be arranged with Banjo in advance.

