

SAY 'I DO'

IN AN ORIGINAL
LONDON
FIRE STATION



YAATRA
Restaurant & Bar



SHANGHAINOIR
INDO-CHINESE BRASSERIE

EAT RESTAURANTS AT
THE OLD WESTMINSTER
FIRE STATION & DRINK





All images in this brochure are credited to Lynn Shapiro Photography

SAY 'I DO'

within an iconic, historical London landmark, the Grade-II listed Old Westminster Fire Station at Yaatra.

Our beautiful London wedding venue is steeped in British history, with original industrial-style features from the fire station and some added Indian-inspired flair.



The Old Westminster Fire Station was built in 1906 and is where Winston Churchill famously told the Fire Station leader to save the burning Westminster Abbey during a WWII bomb raid, whatever the cost!

Yaatra has retained the Fire Station's original charm, with the walls lined with heritage-listed original tiles, overlaid with stunning textured Indian tapestries.

A truly unique Westminster wedding venue, rich in history!





THE WATCH ROOM

Perfect for a micro wedding, our beautifully unique Watch Room with its own fireplace seats 8 and is one of the only standing Watch Rooms left in the world. This is also a great spot for the bride and her bridesmaids to get ready for the day!

This is the room where Winston Churchill famously called to save Westminster Abbey following a WWII bomb raid!



FACILITIES

- ◆ WiFi
- ◆ Air conditioning
- ◆ PA system / speakers, own music allowed
- ◆ Wheelchair accessible
- ◆ Disabled access toilets
- ◆ Ground level





THE STATE ROOM

Featuring the beautiful heritage-listed, original tiles from 1906 when the Westminster Fire Station was built, the décor in The State Room includes both hints of Victorian London and touches of India.

Seating 12–20, or a standing reception of up to 50, The State Room is a gorgeous space for slightly larger wedding celebrations.



FACILITIES

- ◆ WiFi
- ◆ Air conditioning
- ◆ PA system / speakers, own music allowed
- ◆ Wheelchair accessible
- ◆ Disabled access toilets
- ◆ Ground level

SHANGHAI NOIR

Our downstairs Shanghai Noir Restaurant is a large space seating 70 or hosting 150 standing. With regal Sapphire walls and a 1930s Shanghai vibe, the space is alive with theatre.

Your guests can enjoy the atmosphere of world-class chefs creating incredible dishes before their very eyes for a foodie wedding experience like no other! Shanghai Noir is the perfect space to be transformed into an evening reception dancefloor.



FACILITIES

- ◆ WiFi
- ◆ Air conditioning
- ◆ PA system / speakers, own music allowed





THE RUBY RESTAURANT

Our upstairs dining room features our beautiful bar and fireman's pole table, seating up to 60 guests or hosting 100 standing. The perfect spot for your wedding breakfast or canapé reception, where guests will be blown away from the second they arrive by entering through the original impressive Fire Station doors!



FACILITIES

- ◆ WiFi
- ◆ Air conditioning
- ◆ PA system / speakers, own music allowed
- ◆ Wheelchair accessible
- ◆ Disabled access toilets
- ◆ Ground level



EXCLUSIVE HIRE

For a truly exceptional experience, why not make the entire Yaatra venue yours? Exclusive hire means you can accommodate up to 350 guests standing or 200 seated for an unforgettably lavish day that everyone will be reminiscing about long after the last dance.

The historic Old Westminster Fire Station becomes your blank canvas to bring your vision to life.



The Watch Room can serve as a break-out space for pre-ceremony preparations, middle of the day make-up refreshes or changing areas.

Keep it as a secret hideaway you and your partner can escape to for a moment of alone time that's just yours to enjoy with a glass of bubbles and chance to breathe and take it all in.





Our wedding menus cater to all, whether you're looking for an Indian feast or a more European-style menu. Our chefs can also cater to all guest dietary requirements and dining styles, whether you're looking for a formal plated arrangement or a sharing concept.

MEET YOUR CHEF

Our Yaatra restaurant is renowned for being one of the best dining experiences in London, due to our talented Executive Chef Amit Bagyal and his incredible team. The culinary team focus on seasonal ingredients, authentic cooking processes, and a commitment to excellence.

Executive Chef Amit Bagyal is a highly creative chef, with over 17 years of culinary experience. Before joining Yaatra, Amit was the Head Chef of Kanishka, where he oversaw the kitchens of Kanishka Mayfair, Kanishka Kitchen Heathrow, and Mathura Restaurant.

Amit has also held positions as the Sous Chef at Michelin-starred Benares in Mayfair from 2019–2021 where they regained their Michelin star, Head Chef of Masala Dabbas Foods from 2017–2019 and Senior Sous Chef at the Strand Palace Hotel from 2016–2017.

Over the years, Amit has developed his trademark cooking style of taking tried and tested dishes and giving them his own bold spin with fine-dining levels of presentation.

*Amit Bagyal
& Team*



CANAPÉS

£3.50 each • Minimum order of 6 canapés per selection

SAVOURY

Potato Bonda South Indian spiced tempered potato ball with berry chutney (v)(g)

Cocktail Samosa Spiced potato filled in Indian pastry with tamarind chutney (v)(g)

Dahi Puri Wheat bubble with honey yoghurt and tamarind (v)(g)(d)

Chili Paneer Skewers Chili sauce tossed fried panner (v)(d)

Amritsari Fish Finger Gram flour coated fried fish served with mint chutney

Crispy Chicken Momo or Vegetable Momo Mild spiced dumpling with tomato chutney (g)

Tandoori Chicken Tikka Smoked yogurt & chilli marinated chicken tikka with berry chutney (d)

Butter Chicken Mousse Cone Creamy chicken mousse served in cone with mint chutney (d)(g)

Lamb Seekh Kebab Ground lamb skewer served with mint chutney (d)(g)

Koliwada Prawn Fried spiced prawns served with lemon mayo

SWEET

Pistachio & Mawa Burfi (v)(d)

Chocolate and Chilli Brownie (d)(g)

Mini Gulab Jamun (v)(d)(g)

BOWL FOOD

£8 each • Minimum order of 6 bowls per selection

Butter Chicken Khichadi Chicken cooked with creamy tomato sauce & rice (d)(n)

Paneer Makhani Khichadi Paneer cooked with creamy tomato sauce & rice (v)(d)(n)

Sea Bass Coconut Curry Tawa seabass cooked with mild coconut-based sauce served with rice

Vegetarian Biryani Mixed vegetables cooked with aromatic basmati rice & raita (v)(d)

Lamb Biryani Diced lamb cooked with aromatic basmati rice & raita (d)

CANAPÉS PACKAGE

6 CANAPÉS & 1 BOWL FOOD PER PERSON

£25 per person

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. 15% service charge will be applied to all group bookings, which is distributed to the team. Allergen information available on request. Please inform your server of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

WEDDING YAATRA MENU I

£38.50 per person

All food will be individual plated

CANAPÉ

Dahi Puri

Wheat bubble stuffed with spiced potato, yoghurt, mint & tamarind chutney

MAINS (choose one)

Herb Butter Poached Chicken (d)

Herb butter chicken fillet served with wild mushroom, truffle & mushroom sauce

Bihari Masala Lamb Rump (d)

Mild spiced marinated Grilled lamb rump served with masala green peas & potato mash, lamb sauce

Organic Carrot & Kohlrabi Kofta (vg)(v)

Roasted carrot & kohlrabi kofta served with onion & tomato gravy

All served with Cumin Potato, Yellow Dal, Steamed Rice (vg)

Bread Basket £10 (supplement)

DESSERT

Chocolate Mousse

Chocolate crumble, passionfruit ice cream

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WEDDING YAATRA MENU II

£49.50 per person

All food will be individual plated

STARTER (choose one)

Root Vegetable Tartlet Chaat

Roasted root vegetables, spiced potato, yoghurt, mint & tamarind chutney

Mango, Avocado & Chili Cocktail

Ripe mango, avocado, grilled romaine lettuce in smoked cocktail sauce

Dill Salmon Tikka

Dill yoghurt marinated salmon served with pineapple relish

Awadhi Lamb Sheekh

Ground lamb spiced with Awadhi spices & pepper

MAINS (choose one)

Herb Butter Poached Chicken (d)

Herb butter chicken fillet served with wild mushroom, truffle & mushroom sauce

Rock Moss Lamb Canon (d)

Mild spiced marinated grilled lamb canon served with masala green peas & potato mash, lamb sauce

Fishermen Seafood Curry

Pan seared Prawn; seabass & mussels cooked with shallots & mild coconut curry sauce

Tandoori Achari Cauliflower (v)(d)

Roasted cauliflower stuffed apricot marinated with pickle, yoghurt & spiced served with onion & tomato gravy

All served with Smoked Dal, Butter Naan, Steamed Rice (vg)

DESSERT

Gulab Jamun Brulé (d)(n)

Traditional Indian Gulab Jamun baked with creamy brulé sauce

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WEDDING YAATRA MENU III

£65.00 per person

All food will be individual plated

STARTER (choose one)

Organic Beetroot & Coconut Cutlet (d)(g)

Roasted Beetroot & coconut cutlet served with apple relish, berry chutney

Truffle & Wild Mushroom Tartlet (d)

Garlic butter tossed wild mushroom, shimeji pickle, shaved truffle, mushroom puree

Togarashi Grilled Scallop & Caviar (d)(n)

Hand dived scallop, togarashi spiced coconut butter & citrus podi

Rosemary Lamb Chop (d)

Rosemary & smoked yoghurt marinated lamb chop, served with pineapple relish & mint chutney

MAINS (choose one)

Wild Turbot with Mussels (d)

Slow roast turbot fillet in lemon, thyme & anchovy oil served with mussels, vegetables & curried cream sauce

Tandoori Paneer & Spinach (d)(n)

Apricot stuffed panner served with roasted pepper bhurji, buttered spinach & tomato gravy

ROAST RIB OF BEEF & MUSHROOM

24 carat gold leaf beef steak, saffron potato mash, creamy wild mushroom sauce

Scottish Red Venison & Squash (d)(a)

Garam Masala marinated venison lion served with butternut squash puree, pickled berry, herb oil & red wine jus

All served with Sharing Smoked Dal, Saffron Rice & Assorted Bread

DESSERT

Dark Chocolate & Peanut Mousse (d)(g)(n)

Chocolate mousse, peanut cream, sesame tuile, chocolate crumb, banana & passionfruit sorbet

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SHANGHAI NOIR EVENT MENU ONE

£28.50 · Select one dish per course



STARTERS

Desi Chow Mein Spring Rolls (v)(g)
5 pieces, hot chilli garlic sauce

Chilli Pepper Lamb (g)
Fried crispy lamb strips tossed with peppers, onions, chilli garlic sauce

MAINS

Chicken Black Bean (g)
Bean sprouts, black bean sauce

Kung Pao Mushroom (v)(g)(n)
Mushroom fritters cooked with spring onion, garlic & onion sauce, cashew

All Mains served with Jasmine Rice (vg)

DESSERTS

Mango Pudding (d)
Mango, mango puree and basil seeds

Sorbet Trio (vg)
Yuzu & Mint · Mango & Passionfruit · Kiwi

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SHANGHAI NOIR EVENT MENU TWO

£38.50 · Select one dish per course



STARTERS

Chilli Pepper Cauliflower (vg)(g)
Fried cauliflower tossed with peppers, onions, chilli garlic sauce

Sesame Garlic Shrimp (g)
Panko coated butterfly shrimp, sesame sancho pepper, garlic sauce

Szechuan Crispy Duck Pancake (d)(g)
Slow cooked duck leg, cucumber, spring onion, Chinese pancakes, hoisin sauce

MAINS

Sweet & Sour Prawn (g)
Pineapple, peppers, onions, garlic chilli gravy

Chicken Black Bean (g)
Bean sprouts, black bean sauce

Kung Pao Mushroom (v)(g)(n)
Mushroom fritters cooked with spring onion, garlic & onion sauce, cashew

All Mains served with Egg Fried Rice (v) and **Steamed Broccoli** (vg)

DESSERTS

Mango Pudding (d)
Mango, mango puree and basil seeds

Sorbet Trio (vg)
Yuzu & Mint · Mango & Passionfruit · Kiwi

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TASTE OF SHANGHAI NOIR

£55

SNACKS FOR TABLE

Prawn & Seaweed Crackers (g)

Chilli, mango, soya prawn pickle

SHARING STARTERS

Chilli Pepper Paneer (v)(d)(g)

Crispy paneer with peppers, onions, chilli garlic sauce

Black Bean Scallops (d)

Seared scallop with black bean sauce, mushroom & sesame

Szechuan Crispy Duck Pancake (d)(g)

Slow cooked duck leg, cucumber, spring onion, Chinese pancakes, hoisin sauce

Beef with Wild Mushroom Bao (d)(g)

Five spiced beef filled bao bun, garlic cream mushrooms

MAINS *Select one*

Sweet & Sour Prawn (g)

Pineapple, peppers, onions, garlic chilli gravy

Cantonese Steamed Ginger Sea Bream (g)

Chilli steamed sea bream, lemon, fresh herbs, ginger root

Kung Pao Chicken (g)(n)

Chicken with sweet and spicy tomato and garlic sauce tossed with cashew nuts

Desi Chow Mein (v)(g)(n)

Calcutta 'Street Style' stir fried noodles, crunchy veg

All Mains served with Egg Fried Rice (v)

DESSERT

Shanghai Noir Signature Coconut Lychee Pannacotta (v)(d)

Pandan leaf infused coconut pudding, lychee cream, fresh lychee, tapioca pearls, served within a dramatic dry ice bath

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WINES

SPARKLING WINE

Bottle 750ml

Via Vai Prosecco, Vento, Italy	£40
Marquis de Bonnières Brut NV	£75
Bollinger Special Cuvée	£140

WHITE WINE

Bottle 750ml

2022 Anciens Temps Blanc, Vin de France, France	£35
2021 Mucchietto Fiano IGT Puglia, Italy	£43
2022 Sauvignon Blanc, Frost Pocket, New Zealand	£48
2022 Hills and Valleys Riesling, Pikes, Australia	£55
2022 Grüner Veltliner Vom Haus, Pfaffl, Austria	£60

RED WINE

Bottle 750ml

2022 Anciens Temps Rouge, Vin de France, France	£35
2021 Bosstok Pinotage, MAN Family Wines, South Africa	£45
2020 Barbera d'Alba, Piedmont, Italy	£49
2021 Mucchietto Primitivo IGT Puglia, Italy	£55
2021 Brouilly, Domaine Lathuillière, France	£61

ROSÉ WINE

Bottle 750ml

2022 Anciens Temps Rosé, Vin de France, France	£35
2021 Le Pas du Moine Rosé Organic, Château Gassier	£72

WHITE MAGNUMS

Bottle 1500ml

Sauvignon Blanc Tunella, Friuli, Italy	£135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany	£175
Macon IGE Domaines Leflaive, France	£260

RED MAGNUMS

Bottle 1500ml

Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina	£135
Côtes-du-Rhône Cuvée Speciale Tardieu-Laurent, Rhône, France	£180
Château Barrail du Blanc Grand Cru St-Emilion, France	£210

Wine list subject to change.

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COCKTAILS

The Fire Station Martini £13.50

Vodka, passionfruit puree, vanilla syrup, lemon juice, Prosecco

Roast Banana Old Fashioned £12.50

Charred banana infused bourbon, anise & cinnamon syrup, whisky bitters, orange bitters

Churchill's Escape £12.50

Tequila, mango, mint and black pepper shrub, lime, ginger ale

1906 Rum Punch £12.50

Tandoor pineapple infused spiced rum, toasted coconut ceylon arrack, lime, pineapple juice, bitters

The Floral £12.50

Elderflower, lychee, orange blossom, Prosecco

NON-ALCOHOLIC

The Mini Floral £6.50

Elderflower, lychee, orange blossom, non-alcoholic Prosecco

Yaatra Elixir £6.50

Lime, orgeat, coriander, ginger, apple, ginger ale



BELLINIS

Mixed Berries, Peach, Mango & Passionfruit, Cranberry & Orange £10 each

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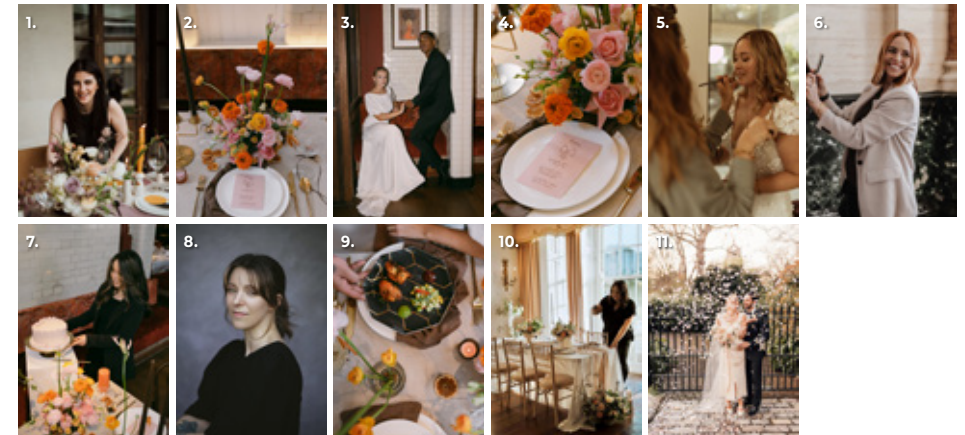
FURTHER DETAILS

RECOMMENDED SUPPLIERS



We have close connections to the best luxury wedding suppliers in London. From florists and bridal boutiques to stationers and cake makers, all those we recommend are familiar with the set-up of the venue meaning they can help to bring your vision to life with ease and creativity.

Our trusted preferred suppliers will work with you to make your day unique and ensure your day is truly perfect. Everything you see in our photographs throughout this brochure is courtesy of our fabulous recommended suppliers, giving you a small taste of the magic they create.



1. Wedding Stylist and Coordinator

Abstract Events UK
www.abstracteventsuk.com

Nicola is a wedding and event stylist, who takes an aesthetic approach to create an experience that is a true reflection of the couple.

2. Florist

Blaise Flowers
www.blaisedrummond.com

Blaise is a passionate floral stylist and designer who has a unique aesthetic and excellent botanical knowledge to create unusual, yet beautiful flower combinations.

3. Photographer

Lynn Shapiro Photography
www.lynnshapiro.co

Lynn was named one of the best wedding photographers in 2022 by Elle UK, and focuses on capturing every moment, while keeping couples at ease on their special day.

4. Wedding Stationary

Written by Emily
www.writtenbyemily.com

Emily is a London based illustrator and artist with a flair for creating romantic hand-painted, hand-written stationary: from save the dates to invitations to menus for the day itself.

5. Bridal Makeup Artist

Make Up by Sabina M
www.makeupbysabinam.co.uk

Sabina is a cruelty free bridal makeup artist who creates soft glam and natural wedding looks for modern brides. She hopes to make a comfortable and relaxed environment for brides to feel pampered on their Big Day.
Image credit: Esme Whiteside Photography

6. Bridal Hair Stylist

Wedding Hair by Charleigh
www.weddinghairbycharleigh.com

Charleigh creates bespoke hairstyles for brides, helping them to choose their perfect look. From consultation to putting in the veil, Charleigh wants to make brides feel their best.

7. Cake Artist

Bloom Bakehouse
www.bloombakehouse.co.uk

Suzanne creates bespoke buttercream wedding cakes, describing her style as modern, whimsical, romantic, and bohemian chic with close attention to detail. She wants to help tell a couple's story through the cake's design.

8. Wedding Dress Designer

Wilden London
www.wildenlondon.com

Charlotte creates intricate gowns for stylish, modern brides. Each bespoke wedding dress includes its wearer's unique personal style and story, whilst her collection designs are ethereal and romantic.

9. Napkin Hire

The Knotted Napkin Co.
www.theknottednapkinco.com

Abi and Jane create wonderful, high-quality hand-sewn napkins to make any tablescapes extra special and luxurious.

10. Wedding Coordination

The Blissful Bride
www.theblissfulbride.co.uk

Aimee offers a range of services in wedding coordination, helping couples find calm amongst the chaos and turn their dream wedding into a reality.

11. Confetti

Your Confetti
www.yourconfetti.com

Your Confetti provide pick and mix biodegradable custom confetti to add a splash of colour to a couple's special day. They come in classic circles and timeless hearts, across 30 different colours, for use both indoors and outdoors.
Image credit: Lauren Elizabeth Photography



FAQs

Can we have our ceremony at Yaatra?

Yes, you are welcome to have your ceremony in the State Room, which holds up to 20 guests.

Is the venue dog-friendly?

We can only accept guide dogs in the venue.

Can we use confetti?

Yes, but it must be biodegradable confetti with no glitter.

How many guests can you accommodate?

We can accommodate up to 170 seated and over 300 standing in the whole venue. Please find the breakdown by area below:

- The Watch Room seats 8
- The State Room seats 20 / standing 50
- The Shanghai Noir Restaurant, on the lower ground floor, seats 70 / standing 150
- The Ruby Restaurant, ground floor, seats 60 / standing 100
- Yaatra Restaurant exclusive hire seats 170 / standing 300+

Do you have disabled access and facilities?

Partially. The Ruby Restaurant and private rooms (State & Watch Room) on the ground floor are accessible for wheelchair users and has an accessible toilet.

The Shanghai Noir Restaurant on the lower ground floor has no elevator so can only be accessed by stairs. The Ladies' and Gentlemen's toilets are also found on the lower ground floor.

Can we provide our own wine and tasting drinks?

Yes, but corkage fee is applicable. BYO wines will be charged the same as our house wine/champagne/sparkling wine per bottle as corkage, or a flat rate to bring in bulk if necessary.

Can we choose our own caterers?

Only if hiring the whole venue for exclusive use, so that the caterers can have access to the Yaatra Kitchen. Otherwise, the venue provides its own catering and a 'bespoke menu' is available.

Do you have recommended suppliers?

Yes, please see previous page in the wedding brochure. All costs are separate and provided by the suppliers.

Can we use our own suppliers?

Yes, but please inform us in advance.

Do you have accommodation on site?

No, we don't have any on-site accommodation.

What are the closest hotels?

Nearby hotels include:

- Conrad London St. James
- St. Ermin's Hotel
- A Taj Hotel, St. James' Court London
- Taj 51 Buckingham Gate Suites and Residences
- The Guardsman

How do we book and how much is the deposit?

You can book directly with Yaatra's Events Team. A deposit will be required as confirmation and this will be 50% of the quoted minimum spend. Minimum spend will apply and may vary depending on the date and space. Minimum spend is inclusive of VAT and venue/room hire fee. Service charge will be added on top and excluded from the required minimum spend.

Are we able to book a viewing to visit Yaatra in person?

Yes, you are welcome to book a viewing with us. Please contact the Events Team to arrange this.

Do you have any outdoor space?

No, there isn't any outdoor space at the venue.

Who manages our wedding?

Yaatra's Events Team will manage the wedding (the current direct contact is Reena Shrestha).

Do you supply the crockery, glassware, cutlery and linens?

Yes, we will supply the above.

Are we allowed to book street food style vans for the evening of our wedding?

No, but the venue can cater wedding parties with canapes and bowl foods, with flexibility on serving times if discussed in advance.

Can we provide own tables and chairs to create our own style of décor?

Yes, you are welcome to bring your own décor or table and chairs. We only ask for there to be no drilling or indoor fire etc and for all outsourced tables and chairs to be removed at the end of the event by the organisers/hosts/suppliers.

Do you have car parking on-site?

No, there isn't any on-site parking available.

Any further questions, do not hesitate to ask us.

CONTACT

We would love to host your special day at Yaatra, at the Old Westminster Fire Station.

Please get in touch with our talented events team to arrange a show round of the venue or ask any further questions.

e. events@yaatrarestaurant.com

t. +44 (0) 204 549 1906



We are looking forward to creating a magical and unforgettable experience for you!





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FIRE STATION & DRINK**



YAATRA

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[@yaatrawestminster](https://www.instagram.com/yaatrawestminster)

[#yaatrawestminster](https://www.instagram.com/yaatrawestminster)

www.yaatrarestaurant.com



SHANGHAINOIR

INDO-CHINESE BRASSERIE

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4 Greycoat Place, London SW1P 1SB

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