

IBÉRICA

by
Nacho Manzano

Ibérica Leeds
Wedding Brochure

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ABOUT US

Ibérica Leeds is particularly handsome, making it a popular spot for any special occasion. Housed within the historic Hepper House, a Grade II-listed former auction house built in the 19th Century.

The space is bright and airy with high ceilings and stunning chandeliers. The skylight runs the entire length of the main dining room, flooding the restaurant with natural light throughout the day, while well-appointed plants, prints and pendant lighting add character and style.

The purpose-built private dining area is a spacious room decorated with blue and white patterned wallpaper, a grand wooden table, traditional furniture and huge framed portraits on the walls. The room seats up to 26 people, so is perfect for large private wedding dinners.

Designed under the guidance of Michelin-starred Chef Director Nacho Manzano, there are multiple wedding menu options to choose from that boast flavours from across the Spanish peninsula, with a special nod to Nacho's Asturian roots, allowing you to create catering that suits your requirements, the selection featuring some of Ibérica's most popular tapas plates and iconic appetisers, with the restaurant able to accommodate special menu and service requests when required.

The award-winning eclectic drinks list at Ibérica showcases wines from small boutique wineries alongside some of the pioneers in the Spanish wine making industry.



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Our Wedding Spaces

THE RESTAURANT

The main restaurant boasts beautiful interior beaming with natural daylight, the space can be tailored to suit many setup requirements for your special day.



CAPACITIES

For alternative room layout requests, please discuss with your wedding organiser.



Seated: 90 Guests



Standing: 100 Guests





THE HEPPER ROOM

The Hepper Room, arguably one of the most unique and beautiful private dining spaces in Leeds. Suitable for more intimate events, the room on the first floor boasts huge gothic-style windows, its own bar and own bathroom facilities.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 26 Guests



Standing: 35 Guests



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Our Wedding Menus



CANAPÉS

Start your celebration with a selection of popular items from our main menu, in easy to eat, bite sized servings.

30.00 per person

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection board (g)

Selection of cured meats

Mini asparagus toast

Vegetable ceviche (ve) (g)

Mini ensaladilla rusa

Aubergine with sobrasada (g)

Jamón Ibérico with tomato & basil toast

Patatas bravas (v)

Croquetas de jamón

Tortilla (v) (g)

Cauliflower tempura (ve)

Pluma Ibérica

Caramelised Spanish rice pudding (v) (g)

Churros con chocolate (v)



WEDDING MENU

Featuring a collection of Ibérica favourites designed to capture the true essence of Spanish dining. Please speak with you wedding co-ordinator should you want to discuss alternative options.

55.00 per person

Sharing starters

Toasted bread with tomato (ve)

Artisan cheese selection

Jamón Ibérico Juan Pedro Domecq

Beetroot and coffee (v)

Tomato and avocado salad (ve)

Main course

Twice cooked lamb

Charred aubergine with miso (v) (g)

Hake suquet with clams (g)

Chicken with romesco (g)

Dessert

Caramelised Spanish rice pudding (v) (g)

Vanilla caramel flan (v)

Flourless chocolate cake (g)



Acknowledgements and suppliers

Photographer: @scenebysophie_weddings

Concept: @scenebysophie_weddings

Florist: @hydeparkflowerclub.by.dotties

Hair: @emmalee_hairdesign

Make up: @hayleyparkermakeup

Models: @wildflowercouple

Cake: @foliacakedesign

Neon: @elizabethjamesevents

Booth: @vivalabooth

Stationery: @ymo_youmeoui

Dress: @edenkeshiabridal

