

TOM'S KITCHEN

— CANARY WHARF —

PRIVATE DINING & EVENTS



Tom's Kitchen Canary Wharf offers a range of stunning areas that are available for private and semi private hire, accommodating up to 48 guests for seated meals or up to 100 guests for standing receptions.

All spaces offer great venues for a range of events - from breakfast meetings and private dinners, to canapé receptions and celebrations.

The brasserie is also available for exclusive hire

PRIVATE & SEMI PRIVATE AREAS

RESTAURANT

Private Dining Room

accommodates up to 16 people on one long table or 30 people for standing canapé receptions.

Minimum Spend: £300 plus service charge at 12.5%

Semi Private Area (next to the bar)

accommodates up to 16 people on one long table or 30 people for standing canapé receptions.

Minimum Spend: £300 plus service charge at 12.5%

Private Dining Room & Semi Private Bar Area Combined

Creating the perfect set up for pre-dinner drinks and canapés before being seated for dinner.

Minimum Spend: £600 plus service charge at 12.5%

Semi Private Area (Brasserie)

Accommodates up to 25 on one large table or up to 46 people seated over multiple tables.

Minimum Spend: £750 (16-25 guests) £1000 (26-32 guests) £2000 (33-46)

Plus service charge at 12.5%

Menu

Up to 12 guests: Choose one of our set menus to order from on the night.

Over 12 guests: Pre-order in advance from one of our set menus.

For canapé receptions please choose from our canapé, bowl food & sharing plates menu.



BAR

Bar: Semi Private Use:

Accommodates 30 guests for standing canape receptions.

Minimum Spend: £300 plus service charge at 12.5%

Bar: Exclusive Use:

Accommodates 100 guests for standing canape receptions.

Minimum Spend: £2500 plus service charge at 12.5%

Menu: pre-order from our canapé, bowl food & sharing plates.

A minimum spend of £300 applies. Happy Hour not available.



DELI

Tom's Kitchen Deli: Exclusive Use:

Accommodates 80 guests for standing receptions

Minimum Spend: £1500 plus service charge at 12.5%

Menu: pre-order from our canapé, bowl food & sharing plates.

A minimum spend of £300 applies. Happy Hour not available.

Timings: Weekdays from 7pm – 12 midnight (earlier access negotiable). Weekends 12-4pm or 6pm-12 midnight

EVENTS CATERING

We can cater for any outside event no matter how big or small. For further information please contact us.

OUTDOOR TERRACE

If you would like to hire our terrace as part of your event please ask our private dining team

PERSONAL ARRANGEMENTS

Personalised menus and name cards.

White table cloths & flowers can be organised on request at an extra charge



MENU 1

£12 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

MENU 2

£17 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Bacon or Sausage Breakfast Sandwich

or

Superfood Granola or Porridge

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

MENU 3

£22 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Bacon or Sausage Breakfast Sandwich

Superfood Granola or Porridge

Scottish Oak Smoked Salmon Bagel Bite

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

BREAKFAST



Breakfast Canapes

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

SWEET

Fresh Fruit Skewer

Superfood Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

Mini Belgian Waffle, banana compote

SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Mrs Brown's Black Pudding on toast Scottish

Oak Smoked Salmon Bagel Bite Scrambled

Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

DRINKS

Glass of Champagne £9.5

Bloody Mary £8.5 or Virgin Mary £5

Milk Shakes £5.5

Jug of Freshly Squeezed Juice £15

Jug of Vanilla & Mixed Berry Smoothie £20

MENU OPTIONS

MENU 1 £37.5

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Spicy Crab Cake
cucumber & chilli relish

Homemade Ricotta
dried herbs, ricotta (v)

MAINS

Chicken Schnitzel
red pepper relish, courgette

Hot Smoked Salmon Niçoise Salad
French beans, new potatoes, sun-dried tomatoes,
black olives, capers, balsamic dressing

Truffled Polenta
wild mushrooms, globe artichokes, mushroom
dressing (v)

DESSERTS

Sticky Toffee Pudding
date ice cream

Blackberry Cheesecake
honeycomb, yoghurt sorbet

Daily Selection of Homemade Ice Cream &
Sorbet

MENU 2 £45

STARTERS

Steak Tartare
egg, sourdough

Treacle Cured Cod Loin
cucumber, sea vegetables, lemon puree

Red Pepper Tart
roasted red peppers & courgettes, sundried
tomatoes, rocket, parmesan

MAINS

250g Cumbrian Rib Eye Steak
béarnaise or peppercorn sauce

Poached Monkfish
escabeche, saffron sauce, herb crust

Wild Mushroom Risotto
truffle, parmesan (v)

DESSERTS

Chocolate & Peanut Butter Fondant
vanilla ice cream

Plum Bakewell Tart
almonds, sour cream ice cream

Apple & Vanilla Panna Cotta
caramel parfait



SIDES all £4

Spring Onion Mashed Potato

Triple Cooked Chips

Seasonal Cabbage

Green Salad

BRITISH CHEESES

Additional Course £10

In place of dessert, £3 supplement

SHARING MENU

Served family style in large sharing plates (for up to 30 people only)
£55 per person

STARTERS

Sharing Board

crab cake, smoked salmon, cured cod, gherkins, squid, radish & watercress salad

MAINS

BBQ Spiced Pork Shoulder

mashed potato, honey glazed shallots
or

600g Chateaubriand Steak

béarnaise & peppercorn sauce, triple cooked chips

Fish Pie

seasonal market fish, leeks, herb crust
or

Seasonal Market Fish

green beans, new potatoes

PUDDINGS

Sticky Toffee Pudding

date ice cream

Blackberry Cheesecake

honeycomb, yoghurt sorbet

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually rather than sharing style.



CANAPES & BOWL FOOD

PRE-DINNER & LUNCH CANAPES

Choice of 4, £8 per person
Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait, brioche
Dill Cured Salmon, soda bread
Homemade Ricotta, dried herbs, toast

WARM

7 hour Lamb Croquette
Mushroom & Gruyere Tarts
Basil Muffin, mascarpone & sundried tomatoes

Sharing Plates

Plates are based on 6 to 8 persons

Charcuterie board £27
Cheese Straws £16
Big Chips, parmesan & truffle mayonnaise £7.5
Selection of Vegetarian Tarts £12.5
Welsh Rarebit, Lancashire cheddar, stout £18
Cheeseboard, homemade seasonal chutney £28

SUBSTANTIAL CANAPES

Choice of 4, £10 per person
Choice of 6, £15 per person
Choice of 8, £19 per person

COLD

Steak Tartare, sourdough toast
Chicken Liver & Foie Gras Parfait, brioche
Dill Cured Salmon, soda bread
Homemade Ricotta, dried herbs, toast

WARM

Mini Cheese Burgers
7 Hour Lamb Croquettes
Spicy Crab Cake, cucumber & chilli salsa
Goujons of Sole, tartare sauce
Basil Muffin, mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine
Mini Berry Brulee
Burnt Lemon Tarts
Mini Chocolate Brownie

BOWL FOOD

Choice of 2, £16 per person
Choice of 3, £24 per person

7 Hour Confit Lamb, balsamic onions, mash
Chicken Schnitzel, confit cherry tomatoes, onion relish, pepper coulis
Cumberland Sausage, rosemary garlic mash
Goujons of Sole, chips, tartare sauce
Fish Pie, salmon, cod, herb crumbs
Cod, pea, pancetta and onion risotto
Macaroni Cheese
Seasonal Risotto, parmesan



TERMS & CONDITIONS

1 TERMS

All reservations in the private and semi-private dining room, main dining room, deli and bar at Tom's Kitchen Canary Wharf, provisional or confirmed, are made upon subject to the following Terms & Conditions and no variation thereof will be accepted unless agreed in writing with Tom's Kitchen. Written confirmation (via email, fax or post) will confirm acceptance of Tom's Kitchen Restaurants' Terms & Conditions.

2. INTERPRETATION

In these Terms & Conditions "Tom's Kitchen" means Tom's Kitchen Canary Wharf, and the "Client" means the person, firm or company booking the restaurant.

3. CONFIRMATION & DEPOSIT

To confirm a booking the Client is asked to complete and return the enclosed booking form which also confirms the Client's acceptance to these Terms & Conditions. Upon receipt of the booking form Tom's Kitchen will call to take the required and agreed deposit via credit or debit card.

Deposit Charges: Private Dining Room / Private & Semi Private Area / Main Dining Area / / Bar Area: £300 Bar Exclusive Hire / Deli: £1,500

For Exclusive hires, 100% of the minimum spend is required in advance (a 50% non refundable deposit upon booking and the remaining 50% is due 7 working days before the event).

4. CANCELLATION

Once a booking has been confirmed the event may be cancelled within a specified period (outlined below), the amount of the agreed deposit (see point 3) will be charged as cancellation.

Up to 25 people – no charge for cancellations with one week's (7 days) notice. Less than 7 days notice, the agreed deposit (see point 3) will be charged as cancellation fee. Less than 2 working days notice (48hours) the client will be charged the full menu price for dinners, for canapé parties all the pre-ordered food will be charged in addition to the deposit charge as a cancellation fee.

25 to 100 – no charge for cancellations with two week's (14 days) notice. Less than 14days notice, the agreed deposit (see point 3) will be charged, room hire fees will not be refunded. Less than 2 working days notice (48hours) the client will be charged the full menu price for dinners, for canapé parties any pre-ordered food will be charged in addition to the deposit charged as a cancellation fee.

5. NUMBERS

Confirmation of numbers for an event is required 3 working days prior to the date of the function. The Client will be charged on the basis of the confirmed number of guests with less than 3 working days notice. If confirmation is not given, the Client will be charged for the number of guests stated in the most recent correspondence on the night.

Our capacities are outlined on p2 and p3 of this document.

6. MENU & WINE LIST

The Client is asked to choose from our Private Dining Menus or Canapé List. Bespoke menus and Birthday Cakes can be arranged. All of the menus are based on seasonal availability. The wine list is subject to price and vintage changes throughout the year. All food and beverage choices must be made and submitted a minimum of 5 days in advance of the event.

7. SERVICE CHARGE

A discretionary service charge of 12.5% will be added to the Client's final bill.

8. MINIMUM SPEND & ROOM HIRE

Private Dining Room: A minimum spend of £300 applies.

Private Dining Room & Semi Private Area: A minimum spend of £1,000 applies / **Main Dining Room:** £750 minimum spend up to 22 people; £1,000 minimum spend up to 32 people; £2,000 minimum spend up to 48 people / **Tom's Kitchen Deli:** Canapé Receptions: £300 room hire & £1,500 minimum spend. Kids Parties: £200 room hire & £300 minimum spend / **Bar Area:** £300 minimum spend. **Bar Exclusive:** £2,500 minimum spend. All of our minimum spends are inclusive of food, beverage and VAT, and only exclude a discretionary service charge of 12.5%.

9. TIMINGS

All private dining areas in the main restaurants are available for breakfast 8am to 11am, lunch from 12pm to 4pm and for dinner from 6pm to 11pm. The restaurant is licensed until 11pm. Kitchen opening hours apply. Timings for exclusive use of the bar and the Tom's Kitchen Deli may vary.

10. ENTERTAINMENT

Tom's Kitchen must be informed upon confirmation of the booking of any music or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at the manager's discretion and subject to licensing laws.

11. PAYMENT

Payment for a function must be made in full at the end of the event. Tom's Kitchen does not have the facility to create invoices, several bills or operate a 'cash bar'. All major credit cards are accepted, excluding Diners.

12. VAT Value Added Tax at the current rate is included in all prices.

BOOKING FORM

Contact Details

Booking Name

Address

Company Name

Organiser Name

Email

Tel No

Host Name

Where did you here about us?

Chosen Beverages

Arrival Drinks

White Wine

Red Wine

Other Beverage Requirements (eg toast)

Bar (house spirits & mixers, soft drinks, beers) YES / NO

Still & Sparkling Water YES / NO

Digestives & Dessert Wine to be offered YES / NO

Coffee & Tea to be offered YES / NO

Deposit Charges:

Private/ Semi Private/ Main Dining Room/Bar Area : £300

Bar Exclusive Hire / Deli: £1,500

Name of Cardholder

Booking Details

Date of Event

Breakfast (8am to 11am) YES / NO

Lunch (12:00pm to 4:00pm) YES / NO

Dinner (6:00pm to 11:00pm) YES / NO

Reserved Area

Number of Guests

Arrival Time

Seating Time

Occasion

Chosen Food

Canapes (on arrival)

1. 4. 7.

2. 5. 8.

3. 6.

Chosen Menu: Set Menu 1 / Set Menu 2

Dietary Requirements:

Other Requirements

Personalised Cake YES / NO (72 hour notice required)

Telephone Number to call to secure card detail / Payment made over the phone

Cardholders Signature

I HEREBY AGREE TO THE ABOVE TERMS & CONDITIONS