

THE PRIVATE ROOM AT

**THE IVY
CHELSEA GARDEN**

The Private Room at The Ivy Chelsea Garden seats 30 guests on one long table or 24 guests on three round tables of 8 and is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 50 guests.

Decorated in a similar style to The Ivy Chelsea Garden, the walls of The Private Room are adorned with colourful vintage botanical prints and sumptuous floral artwork. The bespoke patterned white Carrara and grey Fior de Pesco grey marble tiled flooring, eclectic mix of vintage dining chairs upholstered with bold floral and palm printed fabric, and hanging gilt leaf pendants, add a touch of glamour to the room.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Private Room is equally as suited to private parties and wedding celebrations as it is for corporate breakfasts, lunches and dinners. In addition, The Private Room will feature a beautiful marble top private bar decorated with bevelled antique mirror panels and trimmed brass, making the room suitable for both seated dining and standing receptions.

Ideally located on the King's Road, The Ivy Chelsea Garden's Private Room provides the perfect setting for entertaining friends, family and clients.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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<https://www.private dining rooms.co.uk/restaurant/ivy-chelsea-garden/>
THE PRIVATE ROOM



WINTER MENUS

Please select one menu for your whole party
*We are happy to cater for guests with dietary requirements
and arrange an alternative dish where required.*

MENU A

Available for lunch events only

£50

Mozzarella di bufala

*Mozzarella di bufala with clementine, basil pesto,
toasted pine nuts and purple baby basil*

Chargrilled Banham half chicken

*Lemon and thyme marinated Banham half chicken,
dauphinoise potatoes, watercress and tenderstem broccoli*

Rich chocolate mousse

Dark chocolate mousse with a salted crunchy peanut caramel topping

Selection of teas and filter coffee

MENU B

£58

Tuna carpaccio

*Raw yellowfin tuna with spiced avocado, lime,
crème fraîche and coriander shoots*

The Ivy Chelsea Garden shepherd's pie

*Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
with peas, sugar snaps and baby shoots*

Milk chocolate parfait

*Milk chocolate parfait with caramelised banana,
glazed hazelnuts and Chantilly cream*

Selection of teas and filter coffee

An additional cheese course can be added to all menus at a supplement of £12.50 per person

*Cheeseboards will consist of a bespoke selection of three British or European cheeses
served with crackers & seasonal accompaniments*

Salted caramel truffles available at an additional cost of £2.50 per person

All prices include VAT, a discretionary 12.5% service charge applies

WINTER MENUS

MENU C

Available throughout December

£65

Oak smoked salmon

Smoked salmon, black pepper and lemon served with granary toast

Roast turkey and traditional accompaniments

Chestnut, pork and sage stuffing, roast potatoes, honey parsnips, carrots, Brussels sprouts, sausages, bacon and roasting jus

Christmas pudding

Steamed Christmas pudding with redcurrants and brandy cream

MENU D

£68

Smoked salmon with crab and dill crème fraîche

Oak smoked salmon with crab and dill crème fraîche and granary toast

Slow roasted lamb shoulder

Creamed potato, roasted root vegetables, parsley and shallot crust with a garlic and rosemary sauce, buttered green beans

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

An additional cheese course can be added to all menus at a supplement of £12.50 per person

Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers & seasonal accompaniments

Salted caramel truffles available at an additional cost of £2.50 per person

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WINTER MENUS

MENU E

£75

Half poached lobster salad

*Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise*

English matured 7oz fillet steak

*Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Chocolate bombe

*Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce*

Selection of teas and filter coffee

MENU F

Available throughout December

£80

Half poached lobster salad

*Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise*

Fillet of beef Wellington

*Truffled beef Wellington with mushroom duxelle, creamed potato,
honey glazed baby carrots and red wine sauce*

The Ivy Chelsea Garden Christmas bombe

*Melting chocolate bombe with milk foam, vanilla ice cream,
Christmas pudding and cranberry centre with hot brandy cream sauce*

Selection of teas and filter coffee

An additional cheese course can be added to all menus at a supplement of £12.50 per person

*Cheeseboards will consist of a bespoke selection of three British or European cheeses
served with crackers & seasonal accompaniments*

Salted caramel truffles available at an additional cost of £2.50 per person

All prices include VAT, a discretionary 12.5% service charge applies

WINTER MENUS

*The following menus require your guests to choose their starter, main course and dessert in advance.
We require the final pre-order one week prior to your event*

MENU C

£65

Mozzarella di bufala

*Mozzarella di bufala with clementine, basil pesto,
toasted pine nuts and purple baby basil*

Oak smoked salmon

Smoked salmon, black pepper and lemon served with granary toast

Steak tartare

*Hand chopped beef striploin with Tabasco dressing,
cornichon, shallot, parsley, egg yolk and toasted granary*

Roast salmon fillet

Chopped winter greens, smoked almonds, lemon and soft herb sauce

The Ivy Chelsea Garden shepherd's pie

*Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
with peas, sugar snaps and baby shoots*

Dukka spiced aubergine and sweet potato

*Jewelled freekeh grains, toasted almonds,
labneh yoghurt and Moroccan sauce*

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Warm chocolate cake

Caramelised banana with vanilla cream and chocolate sauce

Frozen mixed berries

*Frozen mixed berries with yoghurt sorbet
and warm white chocolate sauce*

Selection of teas and filter coffee

*An additional cheese course can be added to all menus at a supplement of £12.50 per person
Salted caramel truffles available at an additional cost of £2.50 per person
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WINTER MENUS

MENU H

£85

Foie gras ballotine

Classic ballotine of foie gras with baked figs, hazelnuts and toasted brioche

Field mix salad

*Thinly shaved garden vegetables with avocado hummous,
Manuka honey and wholegrain mustard dressing*

Lobster and prawn cocktail

*Lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce*

Grilled halibut

*Halibut tranche, pink ruby grapefruit dressing,
tenderstem broccoli and watercress*

English matured 7oz fillet steak

*Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Roasted butternut squash with grains

*Roasted butternut squash with buckwheat, chickpea, pumpkin seeds
and pomegranate, crumbled feta, harissa yoghurt and coriander dressing*

Chocolate bombe

*Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce*

Apple tart fine

*Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream*

Lemon meringue Alaska

*Baked meringue with lemon ice cream,
lemon curd sauce and baby basil*

Selection of teas and filter coffee

An additional cheese course can be added to all menus at a supplement of £12.50 per person

Salted caramel truffles available at an additional cost of £2.50 per person

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CANAPES

*We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party*

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES

£2.50

**Breaded crunchy prawns
with wasabi mayonnaise**

**Smoked salmon, dill & lemon
cream cheese blini**

**Avocado, pomegranate and quinoa
with ginger and lime dressing on red chicory (v)**

**Vegetable spring rolls
with sweet chilli and sesame dipping sauce (v)**

Foie gras and black truffle on brioche

**Crispy duck, hoisin, ginger
and chilli on endive**

**Marinated tuna, ponzu,
avocado and sesame**

Truffle arancini (v)

SMALL DISHES

*We recommend 6 bowl food options per person
for a drinks party*

SAVOURY BOWLS



£6.50

Tuna tartare, soy and sesame

The Ivy Chelsea Garden shepherd's pie

Apple, blue cheese and hazelnut salad (v)

**Mozzarella di bufala, glazed figs, red endive,
sourdough croutons and truffle honey (v)**

Seasonal risotto

Bang bang chicken

*with cucumber, radish, baby gem and
sweet chilli and peanut dressing*

Classic prawn cocktail

Crispy duck and five spice salad

MINI DESSERTS



£6.50

**Freshly baked scone with jam
and clotted cream**

Classic crème brûlée

Coconut cream panna cotta

Chocolate cup and popping candy

Mini strawberry cheesecake

Mini lemon meringue pie

BREAKFAST

Please select one menu for your whole party

MENU A

£20

Toast and preserves

*A choice of white, granary and gluten free bread,
served with strawberry, apricot jam and marmalade*

Baked honey and maple granola

*With dried apple, apricot and cranberry granola
served with natural yoghurt*

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B

£25

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Baked honey and maple granola

*With dried apple, apricot and cranberry granola
served with natural yoghurt*

Eggs Benedict

*Pulled honey roast ham, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*

OR

Eggs Royale

*Smoked salmon, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

Vegetarian & gluten free alternatives are available on request

BREAKFAST

Please select one menu for your whole party

MENU C

£28

Green juice

Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Baked honey and maple granola

*With dried apple, apricot and cranberry granola
served with natural yoghurt*

Poached hen's eggs with avocado, tomato and sesame

*Chopped avocado with roast plum tomatoes and poached hen's eggs
on toasted granary with sesame dressing*

MENU D

£32

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Baked honey and maple granola

With dried apple, apricot and cranberry granola served with yoghurt

The Ivy Chelsea Garden full English breakfast

*Smoked streaky sweetcured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast*

JUICE

Saints & sprinters smoothie *with avocado, banana, apple and vanilla* £4.75

Beet it *Fresh beetroot, carrot & apple juice* £4.00

Green juice *Avocado, celery, apple, citrus, watercress and mint* £4.00



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

Vegetarian & gluten free alternatives are available on request

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WINE

CHAMPAGNE & SPARKLING

Bottle
75cl

The Ivy Collection Champagne, Montoy, <i>Champagne, France, NV</i>	58
Nyetimber, Classic Cuvee, <i>West Sussex, England, NV</i>	73
Ruinart, R, <i>Champagne, France, NV</i>	80
Ruinart, Rosé, <i>Champagne, France, NV</i>	95
Ruinart, Blanc de Blancs, <i>Champagne, France, NV</i>	120
Laurent-Perrier, Cuvee Rosé, <i>Champagne, France, NV</i>	120
Veuve Clicquot, La Grande Dame, Brut, <i>Champagne, France, 2004</i>	270
Krug, Clos Du Mesnil, <i>Champagne, France, 2003</i>	1545

GRANDES MARQUES

Bollinger, La Grande Annee, <i>Champagne, France, 2005</i>	130
Perrier-Jouet, Belle Epoque, <i>Champagne, France, 2007</i>	160
Dom Perignon, <i>Champagne, France, 2006</i>	210
Krug, Grande Cuvee, <i>Champagne, France, NV</i>	220

MAGNUM, JEROBOAMS & METHUSELAHS

Bottle

Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France, 2015</i>	90	1.5l
Ruinart, R, <i>Champagne, France, NV</i>	160	1.5l
Laurent-Perrier, Cuvee Rosé, <i>Champagne, France, NV</i>	245	1.5l
Louis Roederer Cristal, <i>Champagne, France, 2007</i>	600	1.5l
Dom Perignon Rosé, <i>Champagne, France, 2000</i>	900	1.5l
Crede, Prosecco Superiore, Bisol, <i>Valdobbiadene, Veneto, Italy, 2015</i>	190	3l
Chateau des Sarrins Rosé, <i>Cotes de Provence, France, 2015</i>	180	3l
Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France, 2015</i>	350	3l
Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France, 2015</i>	590	6l
Rioja, Vivanco, Crianza, <i>Rioja, Spain, 2011</i>	380	5l

Chardonnay, Domaine La Croix Belle, <i>Languedoc-Roussillon, France, 2015</i>	27
Gruner Veltliner, Mantlerhof, Weitgasse, <i>Kremstal, Austria, 2015</i>	33
Lugana, Bulgarini, <i>Lombardia, Italy, 2015</i>	35
Riesling, Markus Molitor, Haus Klosterberg, <i>Mosel, Germany, 2015</i>	36
Albarino, Bodegas Castro Martin, A20, <i>Rias Baixas, Spain, 2015</i>	37
Sauvignon Blanc, Huia, <i>Marlborough, New Zealand, 2016</i>	38
Macon, Domaine Fichet, Chateau London, <i>Burgundy, France, 2014</i>	40
Pinot Grigio, Alois Lageder, <i>Alto Adige, Italy, 2015</i>	42
Vermentino, Funtanaliras, <i>Sardinia, Italy, 2014</i>	45
Chablis, La Chablisienne, Le Finage, <i>Burgundy, France, 2014</i>	46
Riesling, Pinot Gris, Gewurztraminer, Swinney, Ingenue, <i>Great Southern, Australia, 2015</i>	47
Pinot Blanc, Rolly Gassman, <i>Alsace, France, 2013</i>	48
Gavi di Gavi, Morgassi Superiore, Volo Riserva, <i>Piemonte, Italy, 2014</i>	49
Sancerre, Domaine Thomas, Le Pierrier, <i>Loire, France, 2014</i>	50
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, <i>Loire, France, 2015</i>	51
Chardonnay, Journey's End Single Vineyard, <i>Stellenbosch, South Africa, 2014</i>	55
Chablis 1er Cru, Domaine Jean Defaix, Beauroy, <i>Burgundy, France, 2014</i>	60
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, <i>Rhone, France, 2015</i>	72
Pinot Gris, Prophet's Rock, <i>Central Otago, New Zealand, 2014</i>	85
Chardonnay, Morgan, Double L Vineyard, <i>California, USA, 2014</i>	90
Meursault, Domaine Vincent Latour, <i>Burgundy, France, 2013</i>	98
Chardonnay, Penfolds Bin 311, <i>Tumbarumba, Australia, 2014</i>	100
Condrieu, Chateau Saint Cosme, <i>Rhone, France, 2014</i>	115
Meursault 1er Cru, Domaine Latour-Giraud, Genevrieres, <i>Burgundy, France, 2014</i>	145
Puligny-Montrachet, Domaine Alain Chavy, Vieilles Vignes, <i>Burgundy, France, 2013</i>	150
Meursault, Premier Cru, Clos des Perrieres, Domaine Albert Grivault, <i>Burgundy, France, 2013</i>	210
Chateau Pape Clement Blanc, Cru Classe Graves, <i>Bordeaux, France, 2006</i>	315
Chardonnay, Gaja, Gaia & Rey, <i>Langhe, Italy, 2001</i>	390
Puligny-Montrachet, Premier Cru, Les Folatieres, Domaine Leflaive, <i>Burgundy, France, 2011</i>	400
Batard-Montrachet, Grand Cru, Maison Roche De Bellene, <i>Burgundy, France, 2011</i>	435

	Bottle 75cl
Malbec, Chateau du Caillau, <i>Cahors, France, 2015</i>	28
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain, 2014</i>	30
Frappato, Nerello Mascalese, Terre di Giumara, <i>Sicily, Italy, 2015</i>	31
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France, 2014</i>	32
Douro Tinto, Quinta do Vallado, <i>Douro Valley, Portugal, 2014</i>	34
Chateau La Croix Ferrandat, St-Emilion, <i>Bordeaux, France, 2012</i>	35
Malbec, Bodega Catena, Appellation Vista Flores, <i>Mendoza, Argentina, 2014</i>	41
Cabernet Franc, Charles Jogue, <i>Loire, France, 2011</i>	42
Rioja, Vivanco, Reserva, <i>Rioja, Spain, 2010</i>	43
Zinfandel, Dry Creek Vineyards, Heritage, <i>California, USA, 2014</i>	45
Rosso di Montalcino, Talenti, <i>Tuscany, Italy, 2014</i>	48
Chateau Siaurac, Plaisir, Pomerol, <i>Bordeaux, France, 2013</i>	50
Nebbiolo, Vietti, Perbacco, <i>Piemonte, Italy, 2013</i>	55
Saint Aubin 1er Cru, Domaine de Valliere, <i>Burgundy, France, 2014</i>	60
Santenay 1er Cru, Domaine Saint-Abel, Grand Clos Rousseau, <i>Burgundy, France, 2014</i>	62
Cabernet Sauvignon, Truchard, <i>California, USA, 2013</i>	64
Chianti Classico Riserva, Castellare, <i>Tuscany, Italy, 2013</i>	66
Malbec, Bodega Catena, Alta, <i>Mendoza, Argentina, 2013</i>	75
Gevrey-Chambertin, Domaine Roux, <i>Burgundy, France, 2014</i>	80
Pinot Noir, Prophet's Rock, <i>Central Otago, New Zealand, 2013</i>	84
Amarone della Valpolicella Classico, Nicolis, <i>Veneto, Italy, 2010</i>	89
Rocca di Frassinello, <i>Tuscany, Italy, 2012</i>	96
Morey-Saint-Denis 1er Cru, Domaine Georges Lignier & Fils Clos des Ormes, <i>Burgundy, France, 2011</i>	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, <i>Rhone, France, 2008</i>	120
Cabernet Sauvignon, Ventisquero, Enclave, <i>Maipo Valley, Chile, 2011</i>	131
Cote-Rotie, Domaine Jamet, <i>Rhone, France, 2013</i>	175
Ca'Marcanda, Gaja, <i>Tuscany, Italy, 2012</i>	180
Chateau La Lagune, 3eme Cru Classe, Haut Medoc, <i>Bordeaux, France, 2011</i>	200
Chateau Clinet, Pomerol, <i>Bordeaux, France, 1996</i>	218
Valpolicella Classico Superiore, Quintarelli, <i>Veneto, Italy, 2008</i>	220
Chateau Gruaud Larose, Grand Cru Classe, Saint-Julien, <i>Bordeaux, France, 1989</i>	313

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Bottle
75cl

Barolo, Vietti, Lazzarito, <i>Piemonte, Italy, 2012</i>	360
Sperss, Gaja, <i>Barolo, Italy, 2006</i>	435
Sassicaia, Tenuta San Guido, <i>Bolgheri, Italy, 2007</i>	430
Chambertin Grand Cru, Joseph Drouhin, <i>Burgundy, France, 1996</i>	510
Vosne-Romanee 1er Cru, Robert Arnoux, Aux Reignots, <i>Burgundy, France, 2002</i>	600

ROSE

Bottle
75cl

Lacrima, Marotti Campi, Rosato, <i>Marche, Italy, 2015</i>	28
Domaine de Cristol, <i>Cotes de Provence, France, 2015</i>	30
Chateau Saint Baillon, Reserve du Chateau, <i>Cotes de Provence, France, 2014</i>	36
Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France, 2015</i>	45
Chateau d'Esclans, Rock Angel, <i>Cotes de Provence, France, 2015</i>	68
Domaines Ott, <i>Bandol, France, 2014</i>	109
Chateau d'Esclans, Garrus Rosé, <i>Cotes de Provence, France, 2014</i>	150

DESSERT & FORTIFIED WINES

Bottle Glass
100ml

Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy, 2015</i> 37.5cl	24	6.5
Jurancon Doux, Domaine Cauhape, <i>Symphonie de Novembre, Bearn, France, 2014</i> 37.5cl	26	7
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal, NV</i> 50cl	40	8
Warre's LBV Port, <i>Douro, Portugal, 2011</i> 75cl	45	7
Sauternes, Chateau du Levant, <i>Bordeaux, France, 2013</i> 37.5cl	27	8.5
Royal Tokaji, Gold Label, <i>Tokaji, Hungary, 2011</i> 50cl	80	16

DRINKS

COCKTAILS

- Ivy Garden Royale** flute 10.75
Our signature Royale with Briottet Crème de Figue, Mastica liqueur & lemon topped with The Ivy Collection Champagne
- Chelsea Gold** martini 13.00
Gold leaf shaken with Wyborowa vodka, elderflower & Kwai feh lychee liqueur topped with Ruinart rose Champagne
- Angel's Share** long 9.50
Packed with flavour, this take on a mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum

FESTIVE TIPPLES

- Cherry Fizz** flute 11.25
Our take on a classic Champagne cocktail with cherry vodka & liqueur, orange & cranberry topped with Ruinart rose Champagne
- Christmas in New York** rocks 9.50
A take on the classic New York sour with Bulleit bourbon, cinnamon, lemon & a dash of Tawny Port
- Cubano 197** brandy balloon 9.75
A warm Toddy with Elements 8 spiced rum, amaretto, lemon verbena & jasmine pearls tea with a cream float
- Cinnamon Rush** coupe 9.50
Snow queen vodka, frangelico liqueur, vanilla & apple with cinnamon dusting

- Sloane Ranger** long 9.00
Our long refreshing take on a Collins, with Wyborowa vodka, Green Chartreuse & pear topped with Willy's apple cider
- Negroni Tasting Set** tasting glasses 9.00
*Fruity & light with Dolin bittersweet strawberry vermouth
Delicate & herbal with Beefeater gin
Rich & punchy 'Boulevardier' with Bulleit bourbon*
- Bucks Fizz** flute 9.50
Mandarin pulp, Pierre Ferrand dry curacao, The Ivy Collection Champagne
- Bloody Mary** long 9.75
Chelsea Garden spice mix, tomato juice, vodka
- Salted Caramel Espresso Martini** 9.00
Our indulgent take on the classic espresso martini with Wyborowa vodka, Expre Tosolini coffee liqueur, freshly pulled coffee & salted caramel syrup

DRINKS

COOLERS

Green juice	4.00
<i>Avocado, celery, apple, citrus, watercress and mint</i>	
Beet it	4.00
<i>Beetroot, carrot, apple juice</i>	
Chelsea set cooler	4.75
<i>A long refresher with cucumber, apple, lime, mint & soda</i>	
Garden iced tea	4.75
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
<i>Earl Grey tea, peach, elderflower and lemon</i>	

BEERS

Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml	4.50
<i>Classic, crisp and refreshing lager</i>	
Meantime Pilsner, London, England, 4.4% abv. 330ml	4.75
<i>Complex hoppy flavour, elegant bitter finish</i>	
Sam Smith's Organic Pale Ale,	5.50
<i>North Yorkshire, England, 5.1% abv. 355ml</i>	
<i>Sweet malt and caramel, with a bitter dry finish</i>	
Chapel Down Curious IPA,	4.75
<i>Kent, England, 5.6% abv. 330ml</i>	
<i>Mid-bodied velvety mouth feel, spice and citrus</i>	
Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml	4.75
<i>Chocolate, toasted coffee and roasted grain</i>	
Willy's Apple Cider,	6.50
<i>Herefordshire, England, 4% abv. 500ml</i>	
<i>Medium dry, lightly sparkling</i>	

SOFT DRINKS

Coca-Cola, Diet Coke	3.25
Fever-Tree lemonade, tonic, bitter lemon, soda, ginger ale	3.25
Acqua Panna still mineral water	4.75
San Pelligrino sparkling mineral water	4.75

In addition we are able to offer our full spirit selection from our restaurant on the day

FACILITIES & FURTHER INFORMATION



Capacity

The Private Room accommodates 30 guests seated or 50 standing



Access, Service & Departure Times

Breakfast - access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am
(*Sunday* access 9am | service 9.30am | guests' departure: 11 am)

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – *Monday to Saturday*

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight
(*Sunday* guests' departure 10.30 pm)



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Three displays of seasonal flowers are provided.
Additional flowers can be arranged via our florist



Candles can be supplied to suit your table layout



Private bar



An iPod docking station is available for your own use or
background music can be provided.
We do not have the facilities for DJs or dancing



A complimentary easel and two plasma screens available



Private bathroom for your parties exclusive use



You may supply your own celebration cake at no additional charge



Complimentary Wi-Fi



Corkage is not permitted

CONTACT US

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