

TOM'S KITCHEN

— CHELSEA —

PRIVATE DINING & EVENTS



Tom's Kitchen Chelsea offers two gorgeous areas that are available for private hire, accommodating up to 40 guests for seated meals and up to 60 guests for standing receptions. Our spaces offer great venues for a range of events; from corporate dinners, canapé receptions, celebrations, press launches, wedding receptions and children's parties. The brasserie is also available for exclusive hire.

PRIVATE DINING AREAS

FIRST FLOOR PRIVATE DINING ROOM & BAR

Accommodates up to 40 people seated on 3 long tables or 60 people for standing canape receptions.

Minimum spend: No hire charge
(Inclusive of VAT, excluding service charge at 12.5%)

Breakfast (8am - 11am)

Monday to Friday: Minimum spend of £500.

Lunch (12 - 4pm)

Monday to Friday: Minimum Spend of £1,000

Saturday or Sunday: Minimum spend of £2,500

Evenings (6pm – 12 midnight)

Monday to Wednesday (& Sunday): Minimum spend of £1,500

Thursday to Saturday: Minimum spend of £2,500



Menu

For parties of up to 30 guests: Choose one of our set menus & pre-order your individual guest choices for each course.

For parties over 30 guests: Choose one set menu, selecting the same starter, main course & dessert for the entire party.

Personal Arrangements

Available with our compliments on request:

Personalised menus and name cards

White tablecloths

Music through the internal speaker system or personal playlists can be plugged in via iPod/Phone/Pad

PRIVATE DINING AREAS

SECOND FLOOR PRIVATE DINING ROOM & LOUNGE

Accommodating up to 22 guests on one long dining table or 35 guests for standing canape receptions. Features screening facilities for meetings & an adjacent lounge for pre/post dinner drinks & canapes

Minimum spend - No venue hire charge
(Inclusive of VAT, excluding service charge at 12.5%)

Breakfast (8am – 11am)

Monday to Friday: Minimum spend of £500

Lunch

Monday to Friday: Minimum spend of £750

Saturday & Sunday, Minimum spend of £1,000

Dinner

Monday – Wednesday & Sunday, Minimum spend of £750

Thursday – Saturday, Minimum spend of £1,000



Menu

For parties up to 12 guests: Choose one of our set menus to order from on the day. (Monday - Wednesday & Sunday Only)

For parties over 12 guests: Choose one of our set menus & pre-order your individual guest choices for each course in advance.

Personal Arrangements:

Available with our compliments on request:

The room features a projector & screen

Personalised menus & name cards

White table cloth will be required when seating 19 people or more

Music through the internal speaker system or personal playlists via iPod/Phone/Pad

Flowers can be organised on request at an extra charge

PRIVATE DINING AREAS

EXCLUSIVE HIRE OF THE TOWNHOUSE

For that extra special event, Tom's Kitchen can be hired exclusively to give you the run of the townhouse. Whether it is drinks in our first floor bar followed by dinner downstairs, or making use of all three floors, we can accommodate all requests no matter how little or large.

Capacity

Seated - Up to 60 guests on 7 long tables

Standing - Up to 100 guests

Minimum Spend - No hire charge

The minimum spend will be dependent on the date in question.

Please give us an idea of your chosen date for a quote.



Menu

Tom & his team of chefs would be delighted to put together a bespoke set menu for you. Do let us know what you had in mind & we can come up with a selection of delicious seasonal suggestions.

Personal Arrangements

Available with our compliments on request:

Personalised menus and name cards

White table cloths

Tea light candles

Music through the internal speaker system or personal playlists can be plugged in via iPod/Phone/Pad.

Flowers can be organised on request at an extra charge.

BREAKFAST

Set Breakfast Menu

£22 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

Bacon or Sausage Breakfast Sandwich

or

Eggs Benedict or Eggs Florentine

or

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

or

Toasted Bagel & Cream Cheese

smoked salmon, red onion, capers

Note: for parties of 12 + a pre order will be required



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

Seven Hour Confit Herdwick Lamb

mashed potato, balsamic onions

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 dining room at Tom's Kitchen, 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 Limited, and the "Client" means the person, firm or company booking the restaurant.

3. CONFIRMATION & DEPOSIT

A written confirmation with credit or debit card details will be required from the Client to guarantee a booking. Upon receipt of the confirmation the card provided will be charged with a £500 deposit. 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 with two week's (14 days) notice of the due date at no charge. In case of cancellation with less than two week's (14 days) notice, a £500 cancellation fee will be charged. For cancellations made with less than 3 working days notice, the Client will be charged for the agreed menu price for the number of guests stated in the most recent correspondence.

5. NUMBERS/CAPACITIES

Confirmation of numbers for an event is required 5 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. The Private Dining Room is available for a maximum of 22 guests seated or 35 standing. The First Floor Bar seats up to 40 people or 60 standing. The Brasserie can seat up to 60 people for an exclusive hire on an 'as you can see' basis.

6. MENUS & WINE LIST

Private Dining Menus are available and bespoke menus 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 7 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

Private Dining Room: A minimum spend of £500 - £1,000 applies depending on the day of the week and timings required.

First Floor Dining Room & Bar: Monday to Friday daytime: Minimum spend of £500 / Saturday and Sunday daytime: Minimum spend of £2,500 / Monday to Wednesday (& Sunday) evenings: Minimum spend of £1,500 / Thursday to Saturday evenings: Minimum spend of £2,500. Exclusive Hires: Minimum spends are available on request.

All of our minimum spends are inclusive of food, beverage and VAT, and only exclude a discretionary service charge of 12.5%.

9. TIMINGS

Both private dining rooms are available for breakfast (from 8am-11am), lunch (from 12pm-4pm) and for dinner (from 6pm to 12am). The restaurant is licensed until midnight.

10. EQUIPMENT

Tom's Kitchen must be informed upon confirmation of booking of any equipment 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 several bills or operate a 'cash bar'. All major credit cards are accepted, excluding Diners Club.

12. VAT

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

Due to the residential location certain restrictions apply to our license; drinks cannot be consumed outside the premises at any time and smoking in front of the building is prohibited after 10.30pm.

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 toasts)

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

Still & Sparking Water YES / NO

Digestifs & Dessert Wine to be offered YES / NO

Coffee & Tea to be offered YES / NO

Deposit Information

Total of Deposit £500

Name of Cardholder

Cardholders Address

Booking Details

Date of Event

Breakfast (08:00am to 11:00am) YES / NO

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

Dinner (6:00pm to 12:00am) YES / NO

Reserved Area

Number of Guests

Arrival Time

Seating Time

Occasion

Chosen Menu

Canapes on arrival

1.	3.	5.
2.	4.	6.

Chosen Menu: Set Menu 1 / Set Menu 2 / Sharing Menu

Dietary Requirements:

Other Requirements

Personalised Cake YES / NO (further details to be confirmed / 72 hour lead time required)

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

Cardholders Signature

I HEREBY AGREE TO THE ABOVE TERMS & CONDITIONS