



THE PHENE

— SW3 —

CHRISTMAS 2015



CHRISTMAS AT THE PHENE

With a heritage stretching back to 1853, The Phene has evolved into a Chelsea institution and a unique venue in London. The Phene focuses on providing quality food and drink in a relaxed and luxurious setting. Where better to host your party this Christmas than at The Phene.

The Phene houses a traditional saloon bar, conservatory restaurant and 1st-floor private lounge, to suit all types and sizes of parties. From September 2015 our new 'Club Room' will be available too.

We are also blessed with one of London's finest beer gardens. The heated terrace is complete with comfortable sofas and chairs and is open all year round.

Our menus are designed with the finest British produce to satisfy a wide range of tastes, from traditional, hearty Winter favourites to lighter, subtle dishes. We've annotated our menu to ensure your guests with dietary requirements are well taken care of. The wide selection of bites on our Canapé menu allows you to choose what's most suitable for your party.

Our experienced events team is here to take the stress and the work out of arranging your party this year. We'll go through everything step by step to ensure you host an event to remember. We do not charge a hire fee but just ask that a minimum spend is met during the course of your event. If you would like to book or would like further information please contact events@thephe.com

We do hope you join us to celebrate this special time of year whether it be for drinks in our heated garden or a feast in the Oakley Room. Feel free to pop in and see us at any time and a member of our team will be happy to show you what we can offer.



THE OAKLEY ROOM

Capacity: Seats 36 Standing 70

Our lounge comprises modern British elegance with comfort and style.

The Oakley Room is highly adaptable and can therefore be used for any type of function or event be it a large drinks party or an intimate dinner.

We can seat up to 36 for dinner and up to 70 people standing.

The room also boasts its own bar with draught beer and a wide range of wines and spirits. The plans opposite are just examples of the many configurations you can choose from.

Seating 22



Seating 36





THE CONSERVATORY

Capacity: Seats 22

Located on the ground floor of The Phene adjacent to the bar, this light and airy space is styled with modern and elegantly quirky features and fabrics. Should you wish to have a dinner party for up to 22 this is the ideal space. With giant antique glass lamps, comfortable fuchsia armchairs and our signature wallpaper, the Conservatory is an elegant relaxed dining space.



THE AVIARY

Capacity: Seats 16 Standing 30

Located next to the garden on the ground floor of the Phene, we suggest booking the Aviary for standing drinks parties of 30 or it can also accommodate dining for up to 16. Its informal nature is best suited to occasions that require the atmosphere of the bar but with plenty of room for your guests to mingle.



THE GARDEN

Capacity: Seats 35 Standing 60

Providing respite from city living, our garden is the perfect urban escape. Our giant umbrellas, blankets and heat lamps, make it a great place to be all year round. Enjoy your special day with us in this green oasis, with our sumptuous canapé menu, sure to cater to all tastes.

We also offer our very special cocktail jars that will be sure to impress you and your guests, and taste as good as they look. This alongside our famous hand painted drinks bath, will be sure to make your event one to remember!

The garden is often booked alongside areas within the pub so your guests will have a great time whatever the weather



THE BAR

Capacity: Standing 40

Our bar is one of the liveliest and most atmospheric in Chelsea. Mulled wine and cider will be filling the air this winter, along with our stylish decorations and famous window displays.

A bar booking is perfect for those who want an informal evening drinks party or lunch.

CHRISTMAS MENU

2 courses [for lunch only] 30.0

3 courses 38.0

STARTERS

Cream of Jerusalem Artichoke Soup,
Truffle Oil, Crispy Sage & Toasted Pumpkin Seeds ^{V GF}

Goats' Curd, Pickled Beetroot, Spelt & Chicory Salad ^{V GF}

Smoked Salmon, Baby Capers, Crayfish,
Crab & Celeriac Remoulade ^{GF}

Duck Confit & Foie Gras Terrine, Drunken Prunes & Toast

MAINS

Roast Lincolnshire Turkey, Duck Fat Roast Potatoes,
Pigs in Blankets, Stuffing, Brussel Tops with
Chestnuts & Vegetables

Braised Beef Feather Blade, Red Wine,
Baby Onion & Pancetta
with Root Vegetables & Sautéed Gnocchi

Roast Cod, Parsley Crust, Garlic Kale,
Mussel & Saffron Chowder

Wild Mushroom Parcel with Squash Chestnut,
Leek & Puy Lentil Ragu ^V

DESSERTS

Christmas Pudding Trifle,
Brandy Mascarpone & Griotte Cherries

Mulled Wine Sorbet with a shot of Prosecco ^{GF}

Apple, Pear, Plum & Hazelnut Crumble
with Vanilla Custard

Dark Chocolate & Raspberry Parfait
with Amaretti Biscuits

TO FINISH

Selection of 3 British Cheeses
Red Devil [Welsh hard], Dunshire Blue [Scottish]
& Rosary Ash [English Goat]
with Chutney & Water Biscuits & Port
[8.0 supplement]

Add Tea, Coffee & Mince Pies
for 4.0 per person

If you or your guests have any dietary requirements please let
us know and we'll do our best to meet your needs.

All dishes may contain traces of nuts.

Allergen information is available. Please ask a member of our team for details.

GF = Gluten Free V = Vegetarian VE= Vegan

A Discretionary 12.5% service charge will be added to your bill

CHRISTMAS MENU PRE-ORDER FORM

Name of Booking:

Date of Booking:

Lunch ☐

Dinner ☐

Guest Name	Artichoke Soup	Goats' Curd	Smoked Salmon	Duck Terrine	Roast Turkey	Braised Beef	Roast Cod	Mushroom Parcel	Christmas Pudding	Sorbet	Crumble	Chocolate Parfait	Cheese & Port [8.0]	Coffee & Mince Pies [4.0]
<i>Example</i>	✓					✓				✓				✓

CHRISTMAS CANAPÉS

2.0 per piece, unless otherwise stated

Minimum of 6 choices and maximum of 9. To be ordered in quantities of 20, 40, 60 or 80

MEAT

WARM

Mini Burger Sliders (4.0 per piece) ^{SC}

Grilled Teriyaki Chicken Skewers,

Sesame Seed & Smoked Chilli ^{GF}

Rare Rib Eye Skewers with Blue Cheese Crumb ^{GF}

Lamb Skewers, Anchovy Salt ^{GF}

COLD

Savoury Bacon Popcorn ^{GF}

Mini Wild Boar Sausage Rolls & Piccalilli

FISH

WARM

Prawn Skewers with Coconut, Lime & Coriander ^{GF}

Scallops & Southern Corn-Salsa on a Tortilla Chip

COLD

Lobster Sliders with Aioli & Rocket (5.0 per piece) ^{SC}

Citrus-Cured Salmon on Pumpernickel, Pickled Cucumber

Sea Bream Ceviche with Lime & Coriander ^{GF}

VEGGIE

WARM

Tempura Sweet Potato, Cauliflower & Broccoli,

Rice Wine Vinegar Dip

Grilled Veg Skewers, Harissa Humus ^{GF}

Jerusalem Artichoke Soup, Truffle Oil ^{GF}

COLD

Roasted Beetroot, Toasted Sesame Seeds & Feta Parcel
with Buttermilk Aioli

Blue Vinny, Pear & Walnut Lollipop ^{GF}

SWEET

Dark Chocolate Torte

Mince Pies

If you or your guests have any dietary requirements please let us know and we'll do our best to meet your needs.

^{SC} Supplementary charge

All dishes may contain traces of nuts.

Allergen information is available. Please ask a member of our team for details.

GF = Gluten Free V = Vegetarian VE = Vegan

CHRISTMAS CANAPÉ ORDERING FORM

Please circle the amount of your choice of canapé you would like us to prepare for you



Mini Burger Sliders	20	40	60	80
Teriyaki Chicken Skewers	20	40	60	80
Rare Rib Eye Skewers	20	40	60	80
Lamb Skewers	20	40	60	80
Savoury Bacon Popcorn	20	40	60	80
Mini Wild Boar Sausage Rolls	20	40	60	80
Prawn Skewers	20	40	60	80
Scallops & Corn Salsa	20	40	60	80
Lobster Sliders	20	40	60	80
Citrus-Cured Salmon	20	40	60	80
Sea Bream Ceviche	20	40	60	80

Tempura Sweet Potato	20	40	60	80
Veg Skewers	20	40	60	80
Artichoke Soup	20	40	60	80
Beetroot & Feta Parcel	20	40	60	80
Blue Vinny Lollipop	20	40	60	80
Dark Chocolate Torte	20	40	60	80
Mince Pies	20	40	60	80

Name of Booking:

Date of Booking:

DRINKS LIST

WHITE WINE

	Bottle
Les Vignerons Blanc 2013/14	19.0
Leduc Viognier 2014	23.0
Les Mougeottes Chardonnay Vieilles Vignes 2014	23.5
Picpoul de Pinet, Domaine Roquemolière 2014	24.5
De Gras Sauvignon Blanc 2014	26.0
Albariño, Adegas Valminor 2013/14	30.0
Chapel Down Flint Dry 2013/14	35.0
Yealands Estate Sauvignon Blanc 2014	32.0
Sancerre, Domaine du Carrou 2013/14	38.5
Chablis 1er Cru 'Forêts', Domaine Louis Michel 2011/12	51.0

ROSE WINE

	Bottle
Granfort Rosé de Cinsault 2013/14	23.0
Côtes de Provence Rosé, Château Gassier 2013/14	32.5
Château Sainte Marguerite Cru Classé Rosé 2014	42.0 Magnum 84.0

RED WINE

	Bottle
Cuvée des Vignerons Rouge 2013/14	19.0
Welmoed Cabernet Sauvignon 2013	22.0
Taruso Tempranillo 2013/14	23.5
De Gras Reserva Merlot 2014	26.0
Bodegas Santa Ana Reserve Malbec 2013/14	26.5
Côtes du Rhône, Domaine de la Janasse 2013	27.5
Viña Leyda Reserva Pinot Noir 2013/14	28.0
Rioja Reserva, Marqués de Riscal 2010	35.0
Château Musar 2007	55.0

BUBBLES

	Bottle
Fantinel Prosecco	33.0
Chapel Down Blanc de Blancs 2009	42.5
Mumm Cordon Rouge Brut nv	48.0
Perrier-Jouët Grand Brut nv	55.0
Perrier-Jouët Blason Rosé Brut nv	70.0
Perrier-Jouët Belle Epoque 2006	180

WINTER WARMERS

Mulled Wine	6.0
Mulled Cider	6.0
Hot Toddy	6.0
<i>Please ask for Super Sharer options</i>	

SUPER SHARERS

Buttered Rum	
<i>Rum, Sugar, Spice and all things nice</i>	
5L £90.0	8L £125
Sweet Chai of Mine	
<i>Chai Tea, Beefeater Gln, Rhubarb Shrub & Home-made Sloe Gin</i>	
5L £90.0	8L £125

BOTTLED BEER

Hells Lager 4.6%	4.5
Gentlemans Wit 4.3%	4.5
Camden Pale Ale 4%	4.5

FOR MAGNUMS OF THESE WINES, PLEASE ASK ONE OF OUR EVENTS TEAM
Full wine list is available at www.thephene.com

CHRISTMAS BOOKING FORM

CONTACT DETAILS

EVENT DETAILS

NAME:	DATE OF EVENT	EVENT TYPE:	No. OF GUESTS
COMPANY:	GUEST ARRIVAL TIME:	TIME FOOD IS TO BE SERVED:	
TELEPHONE NUMBER:	AREA:	OAKLEY <input type="checkbox"/> CONSERVATORY <input type="checkbox"/> AVIARY <input type="checkbox"/> GARDEN <input type="checkbox"/> BAR <input type="checkbox"/>	
EMAIL:	ROOM LAYOUT:	MEETING <input type="checkbox"/> PRIVATE DINING <input type="checkbox"/> DRINKS PARTY <input type="checkbox"/>	

FOOD

FOOD OPTIONS: SET MENU ☐ CANAPÉS [MIN 20 PEOPLE] ☐

CANAPÉ CHOICES:

DIETARY REQUIREMENTS

DRINKS REQUIREMENTS

TAB LIMIT: £

PAYMENT PLAN:

EG. ONCE YOUR BUDGET HAS BEEN MET,
IT IS CASH BAR OR THE WHOLE EVENING GOES ON 1 TAB

DEPOSIT

METHOD OF PAYMENT: CASH ☐ CARD ☐ CARD TYPE:

CARD NUMBER:

START DATE: EXP DATE: SECURITY CODE:

MINIMUM SPEND: £ DEPOSIT PAID: £

T's & C's

Securing your booking

Your booking will be confirmed once we receive your deposit. This deposit is half your agreed minimum spend. Your deposit payment will be deducted from your bill on the night or refunded back onto your card once the minimum spend has been met. You can make this payment in person through our chip and pin terminals or over the phone with your authorisation. Unfortunately we do not accept cheques or BACS transfers.

The balance is payable on the day of your event.

Cancellation

We require at least 15 working days notice if you wish to cancel your booking. If this timescale is not adhered to we reserve the right to retain the deposit.

Guest Numbers, Pre Ordering & Changes

Please confirm your final guest numbers at least 2 days prior to your event. We ask no later than 10 working days before your event, to receive your choices for food and drinks. Any changes to the food choices must also be made no less than 5 days prior to your booking. We must be notified of any decreases in guest numbers no later than 2 days before the event. Any changes later than this will result in your party being charged for the original number of guests. There can be no more than a 20% total reduction of guests from your party at any point.

Noise Levels

Unfortunately, being in such a residential area, we have to be very careful about noise levels and we kindly ask for your cooperation in this.

We are happy for you to use your iPod on our docking stations, but we do ask to keep the volume at a reasonable level and be sensitive to those that live next door. We may ask you to turn this down if it is too loud. If the noise continues to be too loud we reserve the right to turn off the iPod dock and switch to music from our house system.

Please do be sensitive to our neighbours and keep the noise down when you leave the premises and if you would like a taxi, we can happily order you one.

Service Charge

We do add a discretionary 12.5% service charge to your final bill.

Garden Parties

To be a good neighbour, we like to make sure we can help our neighbours as much as we can. We do have a strict license that we have to adhere to. This includes, everyone must be sat down from 9pm, with the garden closing at 10pm. As much as everyone loves a good sing song, our neighbours do not, so we ask to keep the noise levels down and be conscious that noise carries down quiet roads like the one we are on. We only reserve areas inside for garden parties with prior arrangement with our events team.

I would like to confirm my booking on the date above and have read and accept the terms and conditions.

Signature or Type in Name:

Date: