



THE PHENE

SUMMER EVENTS
PACK

— 2015 —

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SUMMER 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 summer 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.

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@thephene.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 newly refurbished 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 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 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. With our giant umbrellas, blankets and heat lamps its the perfect spot to share a few hot toddies. Our garden is mostly undercover and fully heated so you'll be sheltered if the weather is unkind.

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. It is the perfect place to enjoy informal drinks parties, soaking in the atmosphere.

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

SIMPLE SET MENU

2 courses for 26 • 3 courses for 31

SPARKLING TOUCHES

Glass of Champagne & Selection of Canapés on Arrival: £20
(per person, minimum of 20)

Glass of Port & Selection of Cheeses to share £9 (per person, minimum of 4)

STARTERS

VE Chilled Gazpacho Soup, Toast

GF Home-Cured Salmon, New Potato & Beetroot Salad, Horseradish Cream

GF V Buratta with Plum Tomatoes, Oregano Salt, Basil & Sherry Vinaigrette

GF Beef Carpaccio, Globe Artichoke, Shaved Pecorino & Caper Vinaigrette

MAINS

V Macaroni Cheese, Spinach & Truffle Oil

Angus Beef Burger, Cheddar, Chilli Jam, Beetroot, Lime & Peanut Slaw

GF Spatchcocked Poussin, Sweet Potato Mash, Beetroot & Peanut Slaw,
Spring Onion & Soured Cream

GF Sea Bass, Minted Jersey Royals, Asparagus & Brown Shrimp Butter

DESSERTS

Raspberry Sorbet with Prosecco

Malteser Cheesecake with Chocolate Sorbet & Salted Caramel Sauce

Strawberry Eton Mess

All dishes may contain traces of nuts. Dishes are subject to change.
Allergen information is available. Please ask a member of our team for details.
GF = Gluten Free V = Vegetarian VE = Vegan



CANAPÉ MENU

£2 per piece, unless otherwise stated
Minimum of 6 choices and maximum of 9

MEAT

WARM

Mini Burger Sliders (£4 per piece) ^{sc}

Mini Scotch Quails Eggs with Onion Marmalade

GF Grilled Teriyaki Chicken Skewers,
Sesame Seed & Smoked Chilli ^{sk}

Rare Rib Eye Skewers with Blue Cheese Crumb

GF Lamb Skewers with Anchovy Salt

COLD

Savoury Bacon Popcorn ^{sk}

GF Beef Carpaccio, Mouli & Wasabi Mayo

Mini Wild Boar Sausage Rolls & Piccalilli

FISH

WARM

Prawn Skewers with Coconut, Lime & Coriander

Tempura Oysters with Blood Mary Dip (£4 per piece) ^{sc}

Scallops & Southern Corn-Salsa on Tortilla Chip ^{sk}

COLD

Lobster Sliders with Aioli & Rocket (£5 per piece) ^{sc}

Citrus-Cured Salmon on Pumpernickel with Pickled Cucumber

GF Sea Bream Ceviche with Lime & Coriander ^{sk}

GF Cajun Tuna Tartare with Avocado

VEGGIE

WARM

v Tempura Veg with Rice Wine Vinegar Dip

v Melting-Middle Arancini with Smoked Mozzarella & Salsa Verde

VE Grilled Veg Skewers with Harissa Humus ^{sk}

COLD

v GF Watermelon & Feta Lollipops ^{sk}

v Courgette & Goats Cheese Rolls ^{sk}

VE Gazpacho Soup ^{sk}

SWEET

v Passion Fruit Meringue Pie

v Mini Chocolate Tortes

VE Green Apple & Salted Caramel Popcorn ^{sk}

Pops Alcoholic Ice Popsicles

POPS CHAMPAGNE

Each CLASSIC Popsicle contains 37% real Champagne

52 calories 4.3% ABV

POPS BELLINI

29% real Prosecco, a splash of Peach Schnapps

contains 77 calories 3.8% ABV

^{sc} Supplementary charge ^{sk} Skinny option

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

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SHARING BOARDS

PARLOUR BOARD

Wild Boar Sausage Roll, Devils on Horseback,
Mini Chorizos, Duck Samosa & Plum Dipping,
Cumberland & Scotch Duck Egg,
Black Stick Blue Cheese, Pickled Walnuts,
Piccalilli & Bread.

For 2: 18.00 For 4: 36.00

ANGLERS BOARD

Salmon & Pumpernickel Bruschetta, Beetroot Crème
Fraîche,
Tuna Tartar with Avocado, Salt & Pepper Whitebait &
Devilled Mayo, Tiger Prawns in Garlic & Chilli, Rocket,
Fennel Salad & Bread.

24.00

BRITISH CHARCUTERIE

Hot Smoked Bath Chaps (Monmouthshire),
Wild Fennel Saucisson (Isle of Oxney),
Venison Salami with Long Pepper (Gloucestershire),
Caper Berries, Piccalilli & Bread.

For 2: 10.50 For 4: 21.00

TRATTORIA BOARD v

Marinated Artichokes, Padron Peppers, Olives,
Mozzarella & Sun Blush Tomatoes, Polenta Chips,
Crudités, Harissa Hummus, Spiced Aubergine,
Minted Yogurt & Bread.

20.00

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

SUPER SHARERS

Fish House Punch	
<i>A classic punch first created over 300 years ago at a Philadelphia Fishing Club. Containing rum, cognac, lemon and peach, it's deliciously refreshing, perfect for a summer party.</i>	
5L	£125
8L	£175
White Sangria	
<i>A blend of white wine, lemon, fresh fruit and our home-made lavender tincture.</i>	
5L	£90.0
8L	£125
Pimms	
<i>Britain's Favourite Summer Time Drink</i>	
5L	£90.0
8L	£125

BOTTLED BEER AND CIDER

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

T's & C's

Securing your booking

Your booking will be confirmed once we have received the deposit of £250 and a full booking form. Your deposit payment will be deducted from your final bill on the night. You can make this payment, either in person through our chip & pin terminals, or we can take the payment over the phone with your authorisation. Unfortunately we cannot accept payments by cheques or BACS transfers. The deposit is fully refundable up to 5 working days before your booking date. Any later than this and it is non-refundable. Deposit of £250. For larger parties we will require half of the agreed minimum spend as deposit.

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 I pod dock and switch to piped music.

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 you order one.

Service Charge

We do add a discretionary 12.5% service charge to your final bill. This goes to all of the staff that serve you.

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: