



PRIVATE DINING &
EVENTS

TOM'S KITCHEN CHELSEA



TOM'S KITCHEN
— CHELSEA —

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.



TOM'S KITCHEN EVENT SPACES

FIRST FLOOR PRIVATE DINING ROOM

featuring a private Bar

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

SECOND FLOOR

featuring a private lounge & screening facilities

Accommodates up to 22 guests on one long dining table
or
35 guests for standing canape receptions

EXCLUSIVE HIRE

for that extra special event, Tom's Kitchen can be hired exclusively to give you the run of the townhouse.

Accommodates up to 60 guests seated on 7 long tables
or
100 guests for standing canape receptions





WEDDINGS

Tom's Kitchen Chelsea is situated a stones throw away from the beautiful St. Luke's Church and also the Chelsea Old Town Hall situated on the Kings Road.

The restaurant is located by Chelsea Green and is just a ten minute walk from South Kensington and Sloane Square Underground stations, making it an ideal central location that is easily accessible for you and your guests.

PRIVATE ROOMS

You can choose from one of our private dining rooms or hire the brasserie exclusively.

WEDDING MENU

You can choose from one of our set-menus or 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.





MENUS

Our menus are created by award-winning chef Tom Aikens, and will be served to you by our talented Head Chef and his team.

We pride ourselves on traditionally British, seasonal ingredients, all sourced from UK based, dedicated suppliers.

PERSONAL ARRANGEMENTS

- ❖ Personalised menus and name cards
- ❖ White table cloths, flowers and live music can be organised on request at an extra charge
- ❖ Any other personal arrangements can be organised on request. We are here to make your event as perfect as possible, therefore please do not hesitate to ask.

OUTSIDE EVENTS CATERING

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

CONTACT US

Would you like to know more about our private dining and event facilities? If so, please contact Laura on chelsea@tomskitchen.co.uk or call 020 7349 0202



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. PRE-ORDERS & SERVICE CHARGE

For parties 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.

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: 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 Hire: 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. 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.

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. If you would like to pay by bacs or invoice, the full amount of your event is due no less than 7 days prior to your event.

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 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