



PRIVATE DINING &
EVENTS

TOM'S KITCHEN CHELSEA



TOM'S KITCHEN
— CHELSEA —

Tom's Kitchen Chelsea offer a range of gorgeous areas that are available for private & semi private use, accommodating up to 50 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 or a simple family gathering.

The entire town house is also available for exclusive hire.

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.

EVENT SPACES

FIRST FLOOR GREEN ROOM



SPECIALS

SALT CRUST BRANZINO
Roasted cumquillo and crostini, oil

SLOW BRAISED BEEF CHEEKS
garlic puree, cabbage

CHOCOLATE MOUSSE
lime curd, lime jelly

BRASIED SOYA
BEEF CHEEKS
garlic puree, cabbage
x x x

CHOCOLATE MOUSSE
lime curd, lime jelly



First Floor Green Room

Full Exclusive Use

Reserve the entire 1st floor for up to 40 seated guests in one area whilst also making use of the additional adjoining area offering the perfect space for welcome drinks and canapes upon arrival.

or

60 guests for standing canape receptions.

Semi Private Options

Opt for reserving one of the adjoining areas on a semi private basis.

Food & Beverage

You will be required to select one menu for your event and submit a pre order of your guests individual food choices a minimum of 5 days in advance of your event date along with wine and pre drinks choices. For events of 30+ guests you will be required to select 1 starter, 1 main & 1 dessert for your entire group. Dietary requirements can be accommodated separately.

SECOND FLOOR
BLENHEIM DINING ROOM



SECOND FLOOR
DRAWING ROOM





Second Floor Blenheim Dining Room & Drawing Room

Full Exclusive Use

Reserve the entire 2nd floor for 22 seated guests whilst also making use of the adjoining Drawing Room offering the perfect space for welcome drinks and canapes upon arrival.

Blenheim Dining Room Only

Accommodates up to 22 guests on one long dining table.
featuring screening facilities

Drawing Room Only

Accommodates up to 8 guests on one round dining table.

Menu

You will be required to select one menu for your event and submit a pre order of your guests individual food choices a minimum of 5 days in advance of your event date along with wine and pre drinks choices.

Dietary requirements can be accommodated separately.

Exclusive Use of The Town House

If your looking for a unique space to host your event then why not reserve the entire town house seating up to 50 guest.

Upon arrival you can enjoy welcome drinks and canapes in the First Floor Green Room before being seated on the ground floors main brasserie & open plan kitchen for your 3 course meal.

Menu

You will be required to select one menu for your event and submit a pre order of 1 starter, 1 main & 1 dessert to offer your entire party a minimum of 7 days in advance of your event date along with wine and pre drinks choices.





Personal Arrangements Upon Request

- ❖ Complimentary personalised menus and place cards.
- ❖ Complimentary white table cloths.
- ❖ Flowers and live music can be organised on request at an extra charge. We highly recommend our incredible local florist Joanna Simmons who has catered for many events at Toms Kitchen.
<http://www.flojoflowers.co.uk/>
- ❖ 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.

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.



MENU

PRIVATE DINING BREAKFAST SET MENU

BREAKFAST

£25 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

Please choose form one of the following

Bacon or Sausage Breakfast Sandwich

or

Eggs Benedict,

Cacklebean eggs, parma ham

or

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

or

Full English Breakfast (£4 supplement)

two fried eggs, bacon, sausage, grilled tomato, Portobello mushroom,
baked beans, black pudding, toast

or

Vegetarian Breakfast (£2 supplement)

Crushed avocado, two poached eggs, crispy feta cheese, tomato,
mushroom, beans, toasted muffin

We will require a pre order for parties over 10 guests

BREAKFAST MINIATURES

Perfect for your guests to share

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

SWEET

Fresh Fruit Skewer

Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

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 Moët Et Chandon' Brut Imperial £12.5

Bloody Mary £10 • Virgin Mary £4.5

CANAPES & SHARING BOARDS

PRE-LUNCH / DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Cured Salmon
soda bread

Homemade Ricotta
dried herbs, balsamic

WARM

7 hour Lamb Croquette
Mushroom & Gruyere Tarts
Basil Muffin
mascarpone & sundried tomatoes

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Selection of Vegetarian Tarts £12.5

Big Chips £7.5
parmesan & truffle mayonnaise

Seven Hour Confit Lamb mashed potato £50
balsamic onion gravy

Cheeseboard £28
seasonal chutney, biscuits

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, chutney, cornichons

Cured Salmon
soda bread

Homemade Ricotta
dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Goujons of Sole
tartare sauce

Basil Muffin
mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

PRIVATE DINING LUNCH & DINNER MENUS

MENU 1 £45

STARTERS

Chicken Liver & Foie Gras Parfait
dried fruit puree, granola, toasted brioche bun

Cured Salmon
dill yoghurt, pickled cucumber, dill

La Latteria Burrata
rocket, sourdough toast, orange dressing,
walnuts(v)

MAINS

Chicken Schnitzel
raw courgette, cashew mayonnaise, slow roast
tomato, burnt aubergine

Shetland Salmon Fillet
cauliflower puree, pickled raisins, curry oil

Courgette & Pistachio Risotto
pistachio oil(v)

DESSERTS

Lemon & Yoghurt Parfait
Pecan granola, raspberry curd

Gooseberry Fool
gooseberry compote, honey madelines

Chocolate Mousse
honeycomb, lime granite, lime jelly

MENU 2 £55

STARTERS

Stracciatella (v)
truffles, truffle honey

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Charred Celeriac
Cured duck breast, hazelnuts, celeriac puree(v)

MAINS

225g Cumbrian Rib Eye Steak
(served medium)
triple cooked chips, watercress salad,
peppercorn sauce

Monkfish
orange & broccoli salty fingers, sea beets

Cauliflower Salad
curry flavours, turmeric, cashews, raisins(v)

DESSERTS

Mango Mousse
tapioca, mango sorbet, coconut

Baked Rhubarb Pie
vanilla ice cream

British Cheese Board
chutney, crackers

SHARING SIDES ALL £4.5: Skinny Fries • New Season Jersey Potatoes
Seasonal Broccoli, wild garlic • Heritage Carrots, spiced honey
Green Salad • Macaroni Cheese

BRITISH CHEESES: In place of dessert, £5 supplement / Additional Course £15

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
foie gras parfait, parma ham, duck,
salami, crab cake, cured salmon

MAINS

600g Cumbrian Chateaubriand
béarnaise & peppercorn sauce, triple cooked chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Chocolate & Peanut Butter Fondant
Vanilla ice cream

Seasonal Eton Mess

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style

AFTERNOON TEA

Regular Afternoon Tea £20 per person

To include a Glass of Champagne Moet Et Chandon' Brut Imperial £32.5 per person

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones

Booking Form

BOOKING NAME

ADDRESS:

ORGANISERS NAME:

EMAIL:

TEL NO:

HOST NAME ON THE DAY:

BEVERAGES

APERITIF ON ARRIVAL:

DURING YOUR MEAL

WHITE WINE:

RED WINE:

OPEN BAR (spirits & mixers, beers etc) YES / NO

STILL & SPARKLING WATER: YES / NO

DIGESTIFS & DESSERT WINE TO BE OFFERED: YES / NO

TEA & COFFEE TO BE OFFERED AFTER DESSERT: YES / NO

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

AREA RESERVED:

1ST FLOOR SEMI PRIVATE

1ST FLOOR FULL EXCLUSIVE USE

2ND FLOOR (Blenheim Dining Room / Drawing Room))

2ND FLOOR EXCLUSIVE USE

ENTIRE TOWN HOUSE FULL EXCLUSIVE USE

NO OF GUESTS:

ARRIVAL TIME:

SEATING TIME:

OCCASION:

MENU: £45 set menu / £55 set menu / £55 sharing menu

CANAPE ON ARRIVAL?

1.

2.

3.

4.

5.

6.

DIETARY REQUIRMENTS:

DEPOSIT: Once we have received your booking form we will give you a call to take the deposit payment over the phone to confirm your reservation.

£500

NAME OF CARD HOLDER:

CARD HOLDERS SIGNATURE :

CARD HOLDER ADDRESS:

I HEREBY AGREE TO THE ABOVE TERMS & CONDITIONS

TOM'S KITCHEN

CHELSEA

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 (Minimum spends quotes are available on request)

First Floor Green Room: A minimum spend of up to £2700 applies depending on the day of the week and timings required. Minimum spends are available on request.

Second Floor Blenheim Dining Room: A minimum spend of up to £1200 applies depending on the day of the week and timings required.

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.