

A photograph of a restaurant interior. The room features dark green walls, wooden paneling, and large windows with wooden frames. Three spherical pendant lights hang from the ceiling. Several long wooden tables are set with white linens, glassware, and small floral centerpieces. The floor is made of light-colored wood. A semi-transparent dark blue banner is overlaid across the middle of the image, containing the text "PRIVATE DINING & EVENTS" in white, uppercase, sans-serif font.

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





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.

A gourmet dish is presented on a round, white marble plate with dark grey veining. The dish features several thin, green cucumber ribbons, white radish slices with pink edges, and dollops of a white, creamy substance. It is garnished with fresh green dill, small yellow edible flowers, and two vibrant purple pansies. A light green dressing is drizzled over the ingredients. The plate is set on a dark brown wooden surface with a prominent grain.

MENUS

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

Meat & Fish Sharing Board £35

Cheese Straws £16

Selection of Vegetarian Tarts £12.5

Big Chips £9
parmesan & truffle mayonnaise

Cheeseboard £20
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

Summer Express LUNCH MENU

Dine with us in one of our private dining event spaces and enjoy our carefully selected menu in an hour.

3 Courses £25.00 per person

Stracciatella (v)
pepper puree, dried peppers, rocket

House Cured Beef Bresaola
sorrel & walnut pesto, dried tomatoes, parmesan

~~~~~

Roast Cornish Hake  
shitake mushroom puree, mushroom broth, tenderstem broccoli

Chicken Schnitzel  
cherry tomato, aubergine, coriander

Courgette & Dukkah Salad (v)  
cashew mayo, chickpea arancini, pistachios

~~~~~

Eton Mess
crème Chantilly, strawberries

Milk Chocolate & Peanut Butter Parfait
crunchy peanut butter parfait, ganache, peanut butter brittle

~~~~~

Coffee or Tea

**SIDES** all £4 : Triple Cooked Chips (add truffle £1), Skin On French Fries, Cornish Mid Potatoes, Green Beans & shallots



# PRIVATE DINING MENUS

## MENU 1 £45

### STARTERS

Chicken Liver & Foie Gras Parfait  
savoury nut granola, fruit puree, toast

Beet Cured Salmon  
beet yoghurt, soda bread

Stracciatella  
pepper puree, dried peppers, rocket (v)

### MAINS

Salt Marsh Lamb Rump  
spiced yoghurt, roast lemon

Roast Cornish Hake  
shitake mushroom puree, mushroom broth,  
tender stem broccoli

Courgette & Dukkah Salad (v)  
cashew mayo, chickpea arancini, pistachios

### DESSERTS

Eton Mess  
crème Chantilly, strawberries

Gooseberry Fool  
gooseberry compote, honey madeleines  
Milk Chocolate & Peanut Butter Parfait  
ganache, peanut butter brittle

## MENU 2 £55

### STARTERS

House Cured Beef Bresaola  
sorrel & walnut pesto, dried tomatoes,  
parmesan

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Lentil Croquettes  
tomato salsa (v)

### MAINS

225g Txuleta Galician Beef Sirloin Steak  
triple cooked chips, onion tart, pepper sauce

Chargrilled Cornish Turbot  
seasonal vegetables, from our  
West Sussex Farm

Spring Pea Risotto  
garlic puree, broad beans, mint oil (v)

### DESSERTS

Sablé Biscuits  
Roughways farm raspberries, raspberry  
sorbet, vanilla cream

Summer Sundae  
peaches, strawberries, jelly

British Cheese Board  
chutney, crackers

**SHARING SIDES ALL £4.5:** Skinny Fries • Cornish Mid Potatoes • Green Beans with shallots • 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

Milk Chocolate & Peanut Butter Parfait  
ganache, peanut butter brittle

Seasonal Eton Mess  
crème Chantilly, strawberries

### 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 Moët Et Chandon' Brut Imperial £32.5 per person*

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraîche

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:

SPIRITS, 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 (09:00am to 11:00am) YES / NO

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

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

#### AREA RESERVED:

1<sup>ST</sup> FLOOR GREEN ROOM FULL EXCLUSIVE USE

2<sup>ND</sup> FLOOR (Blenheim Dining Room or Drawing Room)

2<sup>ND</sup> FLOOR (Blenheim & Drawing Room – Full Use)

#### NO OF GUESTS:

#### ARRIVAL TIME:

#### SEATING TIME:

#### OCCASION:

**MENU: £25 express lunch menu / £45 set menu / £55 set menu / £55 sharing menu / Afternoon Tea**

#### CANAPES 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



## 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. ROOM HIRE / MINIMUM SPEND

There is no room hire or minimum spend to commit to.

### 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.