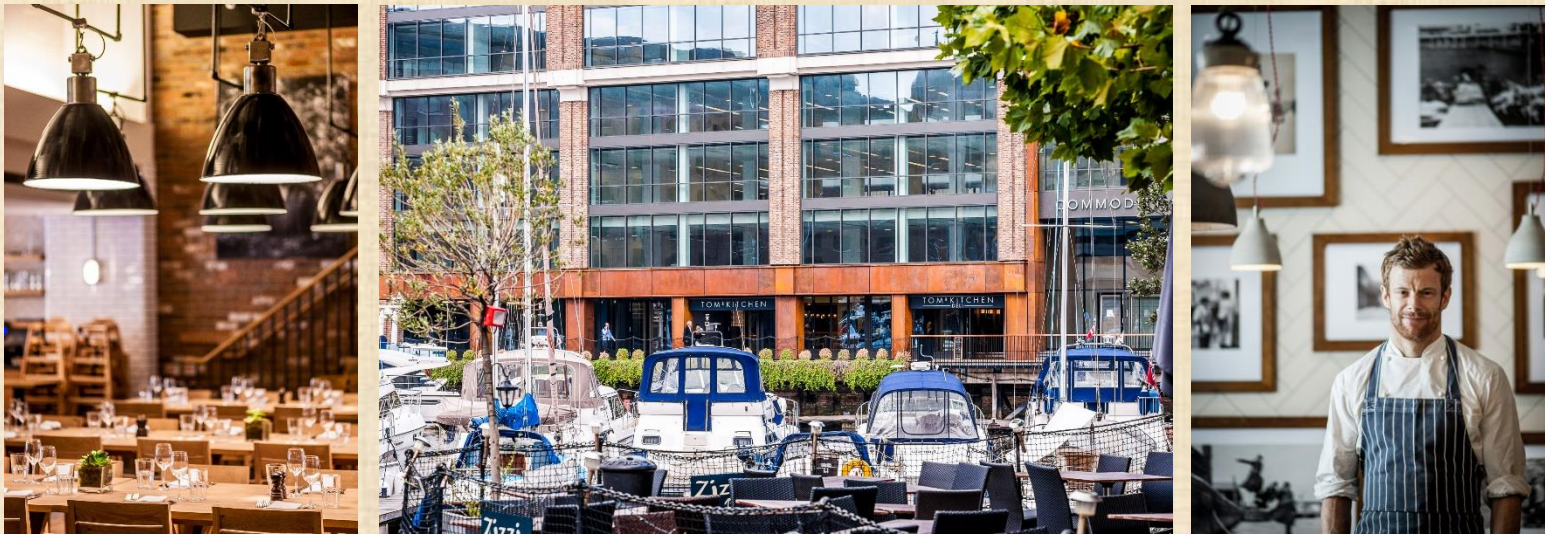


TOM'S KITCHEN

—ST KATHARINE DOCKS—

PRIVATE DINING & EVENTS



Tom's Kitchen St Katharine Docks offers a range of beautiful areas that are available for private and semi-private hire, accommodating up to 60 guests for seated meals or up to 85 guests for standing receptions.

All spaces offer great venues for a range of events - from breakfast meetings and private dinners to birthdays, anniversaries and canapé parties.

The brasserie is also available for exclusive hire.

1. Private Dining Areas

➤ Private Dining Room

features screening facilities for meetings

Seated: Up to 16 guests on one long table

Standing: Up to 25 guests

Menu: Choose one of our set menus to order from on the night.

For canapé receptions please choose from our canapé, bowl food & sharing plates menu.

A minimum spend of £300 applies.

➤ Semi Private Area

Seated: Up to 48 guests on 3 long tables

Standing: Up to 60 guests

Menu: Up to 25 people: Choose one of our set menus and either pre-order your individual guest choices or choose a set menu of 1 starter / 1 main / 1 dessert.

From 25 to 48 guests: Pre-order from a choice of 2 starters / 2 mains / 2 desserts or offer the entire party a set menu of 1 starter / 1 main / 1 dessert.
For canapé receptions please choose from our canapé, bowl food & sharing plates menu.

A minimum spend of £1,000 applies.

➤ Private Dining Room & Semi Private Area (combined)

Seated: 60 guests on 4 long tables

Standing: Up to 85 guests

Menu: Select one of our set menus and choose 1 starter / 1 main/ 1 dessert.

For canapé receptions please choose from our canapé, bowl food & sharing plates menu.

A minimum spend of £1,500 applies.



2. Tom's Kitchen Deli

Standing: Up to 40 guests

Timings: Weekdays from 6.30pm – 10.45pm
(earlier access negotiable). Also available weekends

Set up: As seen, deli look and feel

Menu: Please choose from our canapé, bowl food & sharing plates menu. A minimum spend of £500 applies in addition to a £150 room hire



3. Exclusive Hire of the Restaurant

Seated: 100 guests

Timings: from 6pm till 11pm, (earlier access negotiable)

Set up: As you see basis

Menu: Bespoke set menu (1/1/1)

A minimum spend applies in addition to a £500 room hire



BREAKFAST

MENU 1

£12 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

MENU 2

£17 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Bacon or Sausage Breakfast Sandwich

or

Superfood Granola or Porridge

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

MENU 3

£22 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Bacon or Sausage Breakfast Sandwich

Superfood Granola or Porridge

Scottish Oak Smoked Salmon Bagel Bite

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

DRINKS

Glass of Champagne £9.5

Bloody Mary £9.75 or Virgin Mary £5.75

Milk Shakes £5.75

Jug of Freshly Squeezed Juice £20

Jug of Vanilla & Mixed Berry Smoothie £20



MENU OPTIONS

MENU 1 £37.5

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Spicy Crab Cake
cucumber & chilli relish

Homemade Ricotta
dried herbs, ricotta (v)

MAINS

Chicken Schnitzel
red pepper relish, courgette

Hot Smoked Salmon Niçoise Salad
French beans, new potatoes, sun-dried tomatoes,
black olives, capers, balsamic dressing

Truffled Polenta
wild mushrooms, globe artichokes, mushroom
dressing (v)

DESSERTS

Sticky Toffee Pudding
date ice cream

Blackberry Cheesecake
honeycomb, yoghurt sorbet

Daily Selection of Homemade
Ice Cream & sorbet

MENU 2 £45

STARTERS

Steak Tartare
egg, sourdough

Treacle Cured Cod Loin
cucumber, sea vegetables, lemon puree

Red Pepper Tart
roasted red peppers & courgettes, sundried
tomatoes, rocket, parmesan

MAINS

250g Cumbrian Rib Eye Steak
béarnaise or peppercorn sauce

Poached Monkfish
escabeche, saffron sauce, herb crust

Wild Mushroom Risotto
truffle, parmesan (v)

DESSERTS

Chocolate & Peanut Butter Fondant
vanilla ice cream

Plum Bakewell Tart
almonds, sour cream ice cream

Apple & Vanilla Panna Cotta
caramel parfait



SIDES

Spring Onion Mashed Potato £4

Triple Cooked Chips £4

Seasonal Cabbage £4

Green Salad £4

Mac & Cheese £7

BRITISH CHEESES

Additional Course £10

In place of dessert, £3 supplement

SHARING MENU

Served family style in large sharing plates (for up to 30 people only)
£55 per person

STARTERS

Sharing Board

crab cake, smoked salmon, cured cod, gherkins, squid, radish & watercress salad

MAINS

BBQ Spiced Pork Shoulder

mashed potato, honey glazed shallots
or

600g Chateaubriand Steak

béarnaise & peppercorn sauce, triple cooked chips

Fish Pie

seasonal market fish, leeks, herb crust
or

Seasonal Market Fish

green beans, new potatoes

PUDDINGS

Sticky Toffee Pudding

date ice cream

Blackberry Cheesecake

honeycomb, yoghurt sorbet

VEGETARIAN OPTIONS

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



CANAPES & BOWL FOOD

PRE-DINNER & LUNCH CANAPES

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

COLD

Chicken Liver & Foie Gras Parfait, brioche
Dill Cured Salmon, soda bread
Homemade Ricotta, dried herbs, toast

WARM

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

Sharing Plates

Plates are based on 6 to 8 persons

Charcuterie board £27
Cheese Straws £16
Big Chips, parmesan & truffle mayonnaise £7.5
Selection of Vegetarian Tarts £12.5
Welsh Rarebit, Lancashire cheddar, stout £18
Cheeseboard, homemade seasonal chutney £28

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
Dill Cured Salmon, soda bread
Homemade Ricotta, dried herbs, toast

WARM

Mini Cheese Burgers
7 Hour Lamb Croquettes
Spicy Crab Cake, cucumber & chilli salsa
Goujons of Sole, tartare sauce
Basil Muffin, mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine
Mini Berry Brulee
Burnt Lemon Tarts
Mini Chocolate Brownie

BOWL FOOD

Choice of 2, £16 per person
Choice of 3, £24 per person

7 Hour Confit Lamb, balsamic onions, mash
Chicken Schnitzel, confit cherry tomatoes, onion relish, pepper coulis
Cumberland Sausage, rosemary garlic mash
Goujons of Sole, chips, tartare sauce
Fish Pie, salmon, cod, herb crumbs
Cod, pea, pancetta and onion risotto
Macaroni Cheese
Seasonal Risotto, parmesan



1 TERMS

All reservations in the private, semi-private, main dining room & deli at Tom's Kitchen St Katharine Docks, either 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 Aikens Ltd. Written confirmation (via email, fax or post) will confirm acceptance of Tom Aikens Ltd Terms & Conditions.

2. INTERPRETATION

In these Terms & Conditions "Tom's Kitchen" means Toms Aikens Ltd and the "Client" means the person, firm or company booking the restaurant.

3. CONFIRMATION & DEPOSIT

To confirm a booking the Client is asked to complete and return the enclosed booking form which also confirms the Client's acceptance to these Terms & Conditions. Upon receipt of the booking form Tom's Kitchen will call to take the required and agreed deposit via credit or debit card. The deposit will be deducted from the final bill on the evening.

Deposit Charges: 8 - 16 people £300, 17 - 48 people £500, 43 – 60 people seated £1,000

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 within a specified period (outlined below), the amount of the agreed deposit (see point 3) will be charged as cancellation.

Up to 16 people – no charge for cancellations with one week's (7 days) notice. Less than 7 days notice, the agreed deposit (see point 3) will be charged as a cancellation fee. Less than 2 working days notice (48hours) the client will be charged the agreed menu price for the number of guests stated in the most recent correspondence.

Up to 85 – no charge for cancellations with two week's (14 days) notice. Less than 14days notice, the agreed deposit (see point 3) will be charged, room hire fee's where applicable will not be refunded. With less than 2 working days notice (48hours) the client will be charged the full menu price for the number of guests stated in the most recent correspondence in addition to the deposit charge as a cancellation fee.

5. NUMBERS

Confirmation of numbers for an event is required 3 working days prior to the date of the event. 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.

Our capacities are outlined on page 2 and page 3 of this document.

6. MENUS & WINE LIST

The Client is asked to choose from our Private Dining Menus or Canapé List. Bespoke menus and Birthday Cakes 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 5 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 & ROOM HIRE

Private Dining Room: A minimum spend of £300 applies.

Semi Private Room: A minimum spend of £1,000 applies.

Private Dining Room and Semi Private Room: A minimum spend of £1,500 applies.

All of our minimum spends are inclusive of food, beverage and VAT, and only exclude a discretionary service charge of 12.5%.

9. TIMINGS

All private dining areas in the main restaurant are available for breakfast 8am to 11.30am, lunch from 12:00pm to 4:30pm and for dinner from 6pm to 11.00pm. The restaurant is licensed 8.00am until 11.30pm / Sundays 8.00am until 11.00pm. Kitchen opening hours apply.

10. ENTERTAINMENT

Tom's Kitchen must be informed upon confirmation of the booking of any additional entertainment or equipment that 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 invoices, 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.

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 Prosecco £35

 Champagne £49

White Wine

Red Wine

Other Beverage Requirements (pre & post dinner)

Bar (house spirits & mixers, soft drinks, beers) YES / NO

Still & Sparkling Water YES / NO

Digestives & Dessert Wine to be offered YES / NO

Coffee & Tea to be offered YES / NO

Booking Details

Date of Event

Breakfast (8am to 11.45am) YES / NO

Lunch (12:00pm to 3:45pm) YES / NO

Dinner (5:30pm to 10:45pm) YES / NO

Number of Guests

Arrival / Seating Time

Occasion

Chosen Food

Chosen Menu

Dietary Requirements

Other Requirements

Seating Chart YES / NO

Cake YES / NO (72 hours notice required)

Deposit Charges:

8 - 16 people seated £300

17- 48 people seated £500

43- 60 people seated £1,000

Exclusive Hire 50% of the agreed minimum spend

Telephone Number to call to secure card detail / Payment made over the phone

Name of Cardholder

Cardholders Signature

I HEREBY AGREE TO THE ABOVE TERMS & CONDITIONS