

TOM'S KITCHEN

— CANARY WHARF —

Private Dining & Events



Tom's Kitchen Canary Wharf offers a range of stunning areas that are available for private and semi-private hire, accommodating between 6 and 30 guests for seated meals or up to 100 guests for standing receptions.

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

The popular Tom's Kitchen Deli is also available for private hire in the evening or on weekends – perfect for team building events, canapes receptions or kids parties on weekends.

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1. Private Dining Area

➤ Private Dining Room

featuring screening facilities for meetings:

Seated: 6 to 14 guests on a long dining table

Menu: Choose one of our set menus offering a choice of 4 starters / 4 mains / 4 desserts to order from on the night.

There is no room hire or minimum spend.

Standing: 30 guests

No room hire charge. A minimum spend of £500 applies.

➤ Private Dining Room & Semi Private Area

including one of two outside areas (subject to weather conditions):

Seated: - n/a

Standing: 50 guests, Private Dining Room and Semi Private Area combined, including one of two outside areas (subject to weather conditions)

Menu: pre-order from our canapés and sharing plates selection

No room hire charge.

A minimum spend of £1000 applies.

2. Main Dining Room

➤ Semi Private Area

Seated: 16 to 24 guests on a large rectangular table.

25 to 32 on two long tables.

No room hire charge applies. Minimum spend: £750 for parties of 16 to 24 guests; £1000 for parties of 25 to 32 guests.

Menu: Choose 2 starters / 2 mains / 2 desserts from one of our set menus to order from on the day or pre-order from the full set menu choice 4 starters / 4 mains / 4 desserts.



3. Tom's Kitchen Bar

➤ Bar Area

Standing: 15 – 30

Set up: As seen

Menu: pre-order from our canape and sharing plate selection.

A minimum spend of £300 applies. Happy Hour not available.

➤ Exclusive Hire

Standing: 100 guests

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

Set up: As seen

Menu: pre-order from our canapés and sharing plates selection. A £2500 minimum spend applies.

4. Tom's Kitchen Deli

➤ Canapes Receptions in the Deli

Standing: 80 guests

Timings: weekdays from 7pm – 11pm (earlier access negotiable)

Set up: As seen, deli look and feel

Menu: pre-order from our canape and sharing plate selection. £300 room hire charge in addition to a £1500 minimum spend

5. Kids Parties

Timings: 3 hour time period between 10am and 5pm on weekends and bank holidays

Set up: As you see basis, deli look and feel

Deli: up to 20 kids seated around the deli table with children's entertainment in the deli area. We can reserve an area for the adults in the bar area next door. A £200 room hire charge in addition to a £300 minimum spend applies.

Private Room: 3.30pm-5.30pm and an area in our bar will be reserved for the adults. m Monday to Friday. Up to 14 children. There is no room hire however a £300 minimum spend applies.

Menu: Choose from the kid's menu, canapes and sharing plates selection

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Private Dining Breakfast

(Available Monday to Friday in our Private Dining room from 7am to 11.30am)

Menu I

£10.50 per person

To share:

Selection of homemade Pastries
butter, homemade jam
Fresh Fruit Skewers

Choice of Coffee or Tea
Glass of Fresh Juice

Menu II

£15.00 per person

To share:

Selection of homemade Pastries
butter, homemade jam
Fresh Fruit Skewers

Choose from our breakfast menu:

Bacon, Sausage or Vegetarian
Breakfast Sandwich
or

Homemade Granola, Bircher Muesli or Porridge

Choice of Coffee or Tea
Glass of Fresh Juice



Menu III

£25.00 per person

To share:

Selection of homemade Pastries
butter, homemade jam
Fresh Fruit Skewers

Full English Breakfast

(parties of 10 or more will be served on
large sharing platters)

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

Choice of Coffee or Tea
Glass of Fresh Juice

ADD:

A glass of Champagne per person £9.50

Bloody / Virgin Mary £8.75/£3.50

Milk Shakes £5.50

Other breakfast items from our
A La Carte breakfast menu can be arranged

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Breakfast Canapes

(available Monday to Friday)

Choice of 4 canapes £8.00 per person / Choice of 6 canapes £12.00 per person

/ Choice of 8 canapes £16.00 per person

SWEET BREAKFAST CANAPES

Fresh Fruit Skewer

Homemade Granola, Greek Yoghurt & Honey

Bircher Muesli, mixed berries

Mini Blueberry Pancakes, maple syrup

Mini Waffle, blueberry compote

SAVOURY BREAKFAST CANAPES

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Scottish Smoked Salmon Bagel Bite

SHARING BREAKFAST ITEMS

Bakery Basket

(muffins, croissants, pain aux raisins)

£12.50

Jug of Freshly Squeezed Juice

£25.00

Jug of Vanilla & Mixed Berry Smoothie

£25.00



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Substantial Canapes

Choice of 4 canapes £10.00 per person / Choice of 6 canapes £15.00 per person / Choice of 8 canapes £19.00 per person



Warm Canape Selection

Mini Cheese Burgers
Spicy Crab Cake, tomato salsa
Goujons of Sole, tartare sauce
Basil Muffin, mascarpone & sundried tomatoes
Pumpkin, Ricotta & Ginger Tart
Ox Cheek Croquette
Salted Chili Squid, coriander, spring onion

Cold Canape Selection

Venison Rump Tartare
Chicken Liver & Foie Gras Parfait, brioche
Endive, Blue Cheese & Walnuts
Smoked Salmon, horseradish cream, capers, rye
Pork Rillettes, toast

Sweet Canape Selection

Mini Pistachio Madeleine
Milk Chocolate Mousse Profiterole
Sticky Toffee Pudding
Treacle, Apple & Pine Nut Tart
Banoffee Pie

Sharing Plates

Plates are based on 6 to 8 persons (prices are per plate)

Charcuterie board £27.00
Fish board £25.00
Cheese Straws £16.00
Big Chips, parmesan & truffle mayonnaise £7.50
Selection of Vegetarian Tarts £12.50
Pork Rillettes £18.00
Welsh Rarebit, Lancashire cheddar, stout £18.00
Salted Chilli Squid, coriander, spring onion, chilli £18.00
Cheeseboard, homemade seasonal chutney £28.00

TOM'S KITCHEN

— CANARY WHARF —

Tom's Kitchen Classic Menu

£45 per person, including side dishes, bread & butter for the table



STARTERS

Chicken Liver & Foie Gras Parfait
brioche, grape & apple chutney

Endive Salad
blue Monday, toasted walnuts, chive
& creme fraiche dressing

Venison Tartare
sourdough toast, egg yolk, rocket

Spicy Crab Cake
tomato salsa



MAINS

Chicken Schnitzel
balsamic roast tomatoes, sweet peppers, pine nuts

Spiced Pork Belly
parsnips, caramelised apple

Fish Pie
mussels, market fish, leeks, herb crumbs

Truffled Macaroni Cheese



PUDDINGS

Pear & Blackberry Crumble
almond ice cream, vanilla custard

Milk Chocolate Mousse Profiteroles
flaked almonds

Sticky Toffee Pudding
date ice cream

Selection of British Cheeses
homemade seasonal chutney, biscuits

Sides to share: Red Cabbage / Mashed Potato / Triple Cooked Chips / Mixed Leaf Salad

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Menu I

£35 per person, including side dishes, bread & butter for the table



STARTERS

Potted Kiln Salmon

pickled cucumber, radish & watercress salad,
dill wheat toast

Pork, Duck & Foie Gras Terrine

Cox apple chutney, mache salad, sourdough toast

Caesar Salad

anchovies, parmesan, croutons

Soup of the Day



MAINS

Shepherd's Pie

melted cheese

Fishcakes

buttered spinach, tomato sauce

Venison & Cranberry Casserole

root vegetable mash

Winter Vegetable Pie



PUDDINGS

Treacle, Apple & Pine Nut Tart

clotted cream

Chocolate Marquise

blackcurrant sorbet & compote

Selection of Ice Cream

Selection of British Cheeses

homemade seasonal chutney, biscuits

£2.00 supplement

Sides to share: Red Cabbage / Mashed Potato / Triple Cooked Chips / Mixed Leaf Salad

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Menu II

£60 per person, including side dishes, bread & butter for the table



STARTERS

Pumpkin, Ricotta & Ginger Tart
mixed leaf, pine nut dressing

Hand-Dived Pan-Fried Scallops
artichoke puree, sea kale, parsnip crisps

Venison Tartare

sourdough toast, egg yolk, rocket

Chicken Liver & Foie Gras Parfait
brioche, grape & apple chutney



MAINS

10oz Rib Eye Steak
(served medium) watercress,
bearnaise sauce

Pan-Fried Halibut

cauliflower puree, oxtail croquettes,
pickled turnips, watercress sauce

Braised Beef Cheek

celeriac mash, braising juices

Bean & Root Vegetable Cassoulet
drop scones



PUDDINGS

Frosted Kirsch Winter Berries
white chocolate sauce, candied lemon,
white chocolate sorbet

Sticky Toffee Pudding
date ice cream

Chocolate Marquise
blackcurrant sorbet & compote

Selection of British Cheeses
homemade seasonal chutney, biscuits

Sides to share: Red Cabbage / Mashed Potato / Triple Cooked Chips / Mixed Leaf Salad

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Sharing Menu

£55 per person, served on big sharing plates (family style for up to 24 people)



STARTERS

Charcuterie Board

foie gras parfait, pork rillettes,
smoked duck, Bayonne ham, rosette salami

Endive Salad

blue Monday, toasted walnuts, chive
& creme fraiche dressing

Fish Board

potted kiln salmon, beetroot cured trout, crab
cakes, anchovies, aioli, salsa, toast



MAINS

Fish Pie

mussels, market fish, leeks, herb crumbs

Seven Hour Confit Lamb

mashed potato, balsamic onions

Bean & Root Vegetable Cassoulet

drop scones



PUDDINGS

Baked Alaska

panettone, apple & caramel ice cream

Treacle, Apple & Pine Nut Tart

clotted cream

Selection of British Cheeses

homemade seasonal chutney, biscuits

Sides to share: Red Cabbage / Mashed Potato / Triple Cooked Chips / Mixed Leaf Salad

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Brunch Sharing Menu

(Weekends only)

£40 per person

family style, sharing dishes

up to 24 people only

Pitchers of Bloody or Virgin Mary

ON ARRIVAL

Homemade Granola
honey, yoghurt

Fresh Fruit Skewers

Selection of Pastries

MAINS

Sunday Roast Beef

Yorkshire pudding, roast potatoes, red wine jus

Fish Board

potted kiln salmon, beetroot cured trout, crab cakes,
anchovies, aioli, salsa, toast

Macaroni Cheese

PUDDINGS

Blueberry Pancakes

maple syrup

Crisp Belgian Waffle

blueberry compote, chantilly cream



Sides to share: Red Cabbage / Mashed Potato / Triple Cooked Chips / Mixed Leaf Salad



CHRISTMAS MENU

£55 per person

includes half a bottle of house
wine, water & filter coffee

available 24 November
until 23 December

MAINS

Baked Cod

choux croute, bacon, sherry vinegar,
buttered shallots

Roast Turkey

sage & onion stuffing, roast parsnips,
pigs in blankets, bread sauce

Braised Beef Cheek

celeriac mash, braising juices

Bean & Root Vegetable Cassoulet

drop scones

Sides to share:

Duck Fat Potatoes

Sprouts, chestnuts

Roasted Carrots, cumin

Spiced Red Cabbage



PUDDINGS

Christmas Pudding

brandy cream

Sticky Toffee Pudding

date ice cream

Chocolate Yule Log

redcurrants

STARTERS

Spiced Parsnip Soup

parsnip crisps, candied walnuts

Pork, Duck & Foie Gras Terrine

Cox apple chutney, mache salad,
sourdough toast

Potted Kiln Salmon

pickled cucumber, radish & watercress salad,
dill wheat toast

OPTIONAL WINE PACKAGES

upgrade your wine choices with our
Christmas wine packages

OPTION ONE - £55 per person

Three course Christmas menu, half a bottle* of Chateau La Coste 'Frigousse',
Provence, France, water & filter coffee

OPTION TWO - Additional £10 per person

Three course Christmas menu including water, filter coffee &
half a bottle* of one of the following wines:

WHITE WINE

Gavi di Gavi, La Meirana, Broglia, Piemonte, Italy

RED WINE

Salice Salentino Riserva, Puglia, Italy

OPTION THREE- Additional £15 per person

Three course Christmas menu including water, filter coffee &
half a bottle* of one of the following wines:

WHITE WINE

Pouilly Fume 'Les Chailloux', Domaine Chatelain, Loire, France

RED WINE

Chianti Classico, 'Peppoli Single Vineyard', Antinori, Tuscany, Italy

* 375ml per half bottle



Additional Festive Extras

available from 24 November until
23 December

CANAPES – choose from our canape selection within this pack (see page 6)

Choice of 4 £10.00 per person

Choice of 6 £15.00 per person

Choice of 8 £19.00 per person

CHEESEBOARD, homemade spiced chutney
£4.50

add a glass of Port £8.00 per person

Mini Mince Pies £2 per piece

WINTER DRINKS

Hot Chocolate, chantilly cream £4.00

Mulled Wine £5.50

Hot Apple Punch £6.50

Mint Chocolate Martini £8.50

Espresso Martini £8.50

Brandy Alexander £8.50

Terms & Conditions

1. TERMS

All reservations in the semi-private, private dining and main dining room, including our deli at Tom's Kitchen Canary Wharf, 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 Canary Wharf, 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 Clients 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.

Deposit Charges: Private Dining Room: £300 / Semi Private Dining Area: £750 / Private & Semi Private Area: £500 / Bar: £300 (Bar Area); £1500 (Bar Exclusive Hire) / Deli: £1500

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 25 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 cancellation fee. Less than 2 working days notice (48hours) the client will be charged the full menu price for dinners, for canapes parties all the pre-ordered food will be charged in addition to the deposit charge as a cancellation fee.

25 to 100 – 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 will not be refunded. Less than 2 working days notice (48hours) the client will be charged the full menu price for dinners, for canapes parties any pre-ordered food will be charged 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 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.

Our capacities are outlined on p2 and p3 of this document.

6. MENUS & WINE LIST

The Client is asked to choose from our Private Dining Menus or Canapes 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: No room hire. Seated dinners: £300 minimum spend for less than 8 people for lunch and dinner. Canapes reception: £500 minimum spend

Private Dining Room & Semi Private Area: A minimum spend of £1000 applies / **Main Dining Room:** £750 minimum spend up to 24 people; £1000 minimum spend up to 32 people; £2000 minimum spend up to 48 people; £4000 minimum spend up to 64 people. / **Tom's Kitchen Deli:** Canapes Receptions: £300 room hire, £1500 minimum spend Kids Parties: £200 room hire, £300 minimum spend. / **Bar Area:** £300 minimum spend. **Bar Exclusive:** £2500 minimum spend. 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 restaurants are available for breakfast 7am to 11am, lunch from 12:00pm to 4:00pm and for dinner from 6.00pm to 11.00pm. The restaurant is licensed until 11.00pm. Kitchen opening hours apply. Timings for exclusive use of the bar and the Tom's Kitchen Deli may vary.

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 invoices, several bills or operate a 'cash bar'. All major credit cards are accepted, excluding Diners.

12. VAT

Value Added Tax at the current rate is included in all prices.

TOM'S KITCHEN

CANARY WHARF

Booking Form

Contact Details

Booking Name

Address

Company Name

Organiser Name

Email

Tel No

Host Name

Host Mobile No

Chosen Beverages

Arrival Drinks

White Wine

Red Wine

Other Beverage Requirements (eg toast)

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

Deposit Charges:

Private Dining Room: £300 / Semi Private Dining Area: £750

Private & Semi Private Area: £500

Bar: £300 (Bar Area); £1500 (Bar Exclusive Hire)

Deli: £1500

Name of Cardholder

Booking Details

Date of Event

Breakfast (8am to 11am) YES / NO

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

Dinner (6:00pm to 11:00pm) YES / NO

Reserved Area

Number of Guests

Arrival Time

Seating Time

Occasion

Chosen Food

Canapes (on arrival)

1. 4. 7.

2. 5. 8.

3. 6.

Chosen Menu:

Dietary Requirements:

Other Requirements

Place Cards YES / NO

Personalised Cake YES / NO (72 hour notice required)

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

Cardholders Signature

I HEREBY AGREE TO THE ABOVE TERMS & CONDITIONS