

TOM'S KITCHEN

— CHELSEA —

Private Dining & Events



Tom's Kitchen Chelsea offers two gorgeous areas that are available for private hire. Accommodating between 10 and 40 guests for seated meals, and up to 60 guests for standing receptions, the spaces offer great venues for a range of events, from birthdays to anniversaries, press launches to wedding receptions, corporate events to canapés parties –

even children's parties (Monday to Friday only).

The brasserie is also available for private hire.

TOM'S KITCHEN

CHELSEA

2nd floor Private Dining Room

Capacity/Layout

Seated: 22 guests on a long dining table

Reception: 35 guests (*as you see basis*)

There is an adjacent lounge is suited for drinks and canapés

Menu

Please see the menu options below.

From Monday to Wednesday you will be able to choose on the night. From Thursday until Sunday lunch we will require you to choose a set menu choice (1/1/1) or individual pre-orders.

Please understand that our kitchen can get busy during certain periods and, as unlike other restaurants, all our dishes are made to order from the main brasserie kitchen.

Minimum spend

No room hire charge applies.

No minimum spend based on a number of 12 people or more (below this number a min spend of £750 applies).

The above is based on a sit-down dinner and this may vary for drinks and canapés parties.

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

Personal Arrangements

The room features a projector and screen as well as table flowers. Personalised menus and handwritten name cards are available on request.

White table cloth will be required when seating 19 people or more, below this number it is optional.

Music through the internal speaker system is available or personal playlists can be plugged in via iPod/Phone/Pad.



TOM'S KITCHEN

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1st Floor Dining Area & Bar

Capacity/Layout

Seated: 40 guests on three long tables

Reception: 60 guests

The first floor features a fully stocked bar that can be used for pre-and after dinner drinks and cocktails.

Menu

Please see menu options below. It is required to choose one starter, one main course and one desserts or to pre order the individual guest choices from the set menus below.

Minimum spend

No room hire charge applies.

No minimum spend from Monday to Wednesday (and Sunday evenings) based on a minimum number of 25 people (below 25 it changes to a min spend of £1,500). On weekends, as well as Thursday and Friday evenings a minimum spend of £2,500 is required. This is based on a sit-down meal and may vary for drinks and canapés parties.

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

Personal Arrangements

Personalised menus and handwritten name cards are available on request. White tablecloths are available on request.

Music through the internal speaker system is available or personal playlists can be plugged in via iPod/Phone/Pad.



TOM'S KITCHEN

— CHELSEA —

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



ADD:

A glass of Champagne per person £12.50

Bloody / Virgin Mary £9.80/£5.70

Milk Shakes £5.50

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

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Breakfast Canapes

(Monday to Friday only)

Choice of 4 canapes £12.00 per person

Choice of 6 canapes £17.50 per person

Choice of 8 canapes £20.00 per person



SWEET BREAKFAST CANAPES

Fresh Fruit Skewers

Homemade Granola, Greek yoghurt & honey

Bircher Muesli, mixed berries

Mini Blueberry Pancakes, maple syrup

Mini Waffles, blueberry compote, cream

SAVOURY BREAKFAST CANAPES

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Scottish Smoked Salmon Bagels Bites

SHARING BREAKFAST ITEMS to share

Homemade Pastry Basket

(muffins, croissants, pain au raisins) £12.50

Jug of Freshly Squeezed Juices

(orange / pink grapefruit / carrot, apple & ginger / cucumber, apple, mint) £25.00

Jug of Homemade Smoothie

(vanilla / mixed berry) £25.00

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Daily Specials Lunch Menu

three courses £29 per person

available from 12.30pm till 2.30pm, Monday to Friday

choice of two starters, two mains and two desserts on the day, dishes are confirmed on the day



SAMPLE STARTERS

Soup of the Day

Pea & Mint Soup (V)

or

Risotto of the Day

Courgette & Pistachio Risotto

or

Pasta of the Day

Wild Mushroom Pappardelle

SAMPLE MAINS

Pie of the Day

Chicken, Mushroom & Tarragon Pie

or

Catch of the Day

Cornish Haddock, chick pea, tomato, chorizo

or

Butchers Cut of the Day

Pork Belly, mashed potatoes, roasted carrots

PUDDINGS

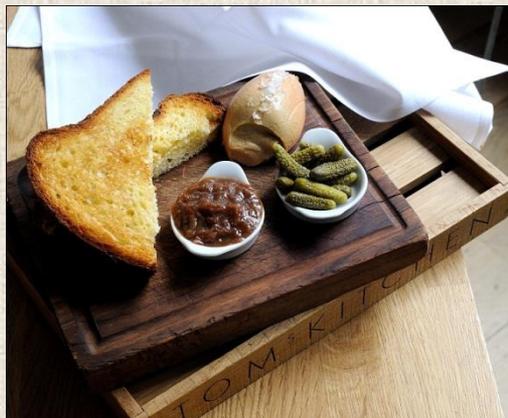
Chef's selection from the
a la carte menu

TOM'S KITCHEN

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Tom's Kitchen Classic's Menu

£55 per person, including side dishes



STARTERS

Chicken Liver & Foie Gras Parfait
brioche, shallot chutney
or
Spicy Crab Cake
tomato salsa
or
Macaroni Cheese (V)

MAINS

Grilled 10oz Rib Eye Steak
(served medium)
big chips, béarnaise, watercress
or
Baked Cod
butternut squash puree, pine nuts, sage

Sides to share:

Honey Roasted Carrots, tarragon
Mashed Potato
Sprout tops, chestnuts

PUDDINGS

Hot Chocolate Pot
pistachio ice cream
or
Vanilla Cheesecake
Sour ice cream
and/or
Selection of French & English Cheese
(£2.50 supplement, £9.50 as additional course –
per person)

TOM'S KITCHEN

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Menu I

£40 per person, including side dishes

STARTERS

Spinach & Crispy Bean Salad
toasted almonds, bacon, shallot dressing

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Piquillo Pepper Tartine (V)
sourdough, goat's cheese, onion relish

MAINS

Roast Chicken Breast
basil polenta, slow roast cherry tomato sauce

-

Fishcakes
buttered spinach, tomato sauce

PUDDINGS

Milk Chocolate Mousse Profiteroles
chocolate sauce, flaked almonds

-

Apple & Blackberry Crumble
toasted almond ice cream

Menu II

£65 per person, including side dishes

STARTERS

Hand-Dived Seared Scallops
slow roast cherry tomatoes, sauce vierge

-

Beetroot Feta (V)
oak leaf, pine nuts, pomegranate

-

Steak Tartare
sourdough toast, egg yolk, rocket

MAINS

8oz Fillet Steak (*served medium*)
big chips, watercress, béarnaise sauce

-

Roast Hake
dill & lemon risotto

PUDDINGS

Sticky Toffee Pudding
vanilla ice cream

-

Maple Syrup & Cinnamon Stick
Crème Brûlée

-

Selection of Cheese & Biscuits

TOM'S KITCHEN

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Sharing Menu

£55 per person, served in big sharing plates (family style)
(up to 22 people only)



STARTERS

Chicken Caesar Salad

chicken, anchovies, parmesan

-

Beetroot Marinated Salmon

dill & mustard sauce, egg, pickled baby beets

-

Macaroni Cheese (V)

MAINS

Seven Hour Confit Lamb

mashed potato, balsamic onions

-

Fish Board

mini fishcakes, smoked mackerel, marinated

salmon, anchovies

-

Wild Mushroom Tarte Fine (V)

spinach, parmesan

PUDDINGS

Baked Alaska

panettone, raspberry ripple ice cream

-

Ice Cream Sundae

peanut butter brownie, chocolate fudge sauce

-

Selection of Cheese & Biscuits



T O M ^s K I T C H E N
— CHELSEA —

Christmas Menu
available from 25 November until 27 December

Christmas Menu
£55 per person

Celeriac & Apple Soup (V)
pickled apple, creme fraîche, chives
or
Frisee Salad
ham hock, poached hens egg

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Roast Breast of Turkey
sage & onion stuffing, roast parsnips,
chipolatas
or
Pan-fried Sea Bass
orzo pasta, confit tomato, white wine,
parsley

SIDE DISHES to share:
Roast Potatoes
Sprout tops, chestnuts
Honey Roasted Carrots, tarragon

Christmas Pudding
brandy cream
or
Warm Winter Berries
white chocolate ice cream & sauce

and/or

Selection of French and English Cheese
(£2.50 supplement, £9.50 as additional
course – per person

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Brunch Sharing Menu

£45 per person

family style, sharing dishes
up to 22 people only

Pitchers of Bloody or Virgin Mary

ON ARRIVAL

Homemade Granola
honey, Greek yoghurt

-

Fresh Chopped Fruit

-

Selection of Pastries

MAINS

Bagel Board
smoked salmon, cream cheese, avocado

-

Sausage & Mash or Chicken Schnitzel

-

Macaroni Cheese (V)

PUDDINGS

Blueberry Pancakes
maple syrup

-

Ice Cream Sundae

peanut butter brownie, chocolate fudge sauce



INCLUDED SIDE DISHES to share

Honey Roasted Carrots, tarragon
Mashed Potato or Triple Cooked Chips
Sprout tops, chestnuts

VEGETARIAN MAIN COURSES

Root Vegetable Pie
parsnip, celeriac, swede, butternut squash
or

Aubergine & Herb Bake
cherry tomato sauce, parmesan, mixed
leaves

or

Courgette Risotto
pistachio, parmesan

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Canapés

Choice of 4 canapés £14.00 per person

Choice of 6 canapés £19.50 per person

Choice of 8 canapés £24.00 per person

Warm Canapé Selection

Mini Beef Burgers

Honey Mustard Glazed Sausages

Duck Confit Croquette

Hot Salt Cod Brandade

Spicy Crab Cake, tomato salsa

Goujons of Sole, tartare sauce

Basil Muffin, mascarpone & sundried tomatoes (V)

Cold Canapé Selection

Steak Tartare, horseradish sauce

Beef Carpaccio, sourdough toast & parmesan

Coronation Chicken Skewer

Chicken Liver & Foie Gras Parfait, brioche

Coronation Crab Salad, toasted almonds, mango

Crayfish, bacon, avocado & gem lettuce

Mozzarella, Tomato and Pesto Tart

Toasted Brioche, onions & aubergine caviar (V)

Sweet Canapé Selection

Chocolate & Vanilla Mousse, crushed hazelnut

Mini Pistachio Madeleines

Espresso Hot Pot

Hot Chocolate Pot

Mini Apple Galette

Cinnamon & Blueberry Doughnuts, raspberry jam

Milk Chocolate Mousse Profiteroles

Lemon Cheese Cake

Pear, Raisin & Rhubarb Crumble

Sharing Plates

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

Charcuterie board £32

Beef Carpaccio, sourdough toast, parmesan shavings £28

Mini Smoked Salmon Muffin, cream cheese £18

Cheese Straws £16.00

Big Chips, parmesan & truffle mayonnaise £14.50

Hummus & Flat Breads £10.50

Guacamole & Flat Breads £12.50

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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, a non refundable deposit of 50% of the agreed minimum spend is required.

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. 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 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. The Private Dining Room is available for a minimum of 10 and maximum of 22 guests seated. The First Floor Bar seats up to 40 people. 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

No room hire applies. Private Dining Room: No minimum spend based on a number of 12 people or more (below this number a min spend of £750 applies). This is based on a sit-down dinner and there may be vary for drinks and canapés parties. First Floor Dining Room & Bar: No minimum spend from Monday to Wednesday (and Sunday evenings) based on a minimum number of 25 people (below 25 it changes to a min spend of £1,500). On weekends, as well as Thursday and Friday evenings a minimum spend of £2,500 is required. This is based on a sit-down meal and may vary for drinks and canapés parties. Exclusive Hires: From Sunday to Wednesday the brasserie can be hired for a minimum spend of £8,000 for dinner. From Thursday to Saturday a minimum spend for dinner is £12,000 required. The brasserie can only be hired for lunch from Monday to Friday for a minimum spend of £3,500. 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 lunch from 12:00pm to 4:00pm and for dinner from 6.00pm to 12.00am. 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.

12. VAT

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

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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 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

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 Food

Canapés on arrival

1.	3.	5.
2.	4.	6.

Chosen Menu:

Dietary Requirements:

Other Requirements

Place Cards YES / NO

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