

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 between 8 and 56 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 canape parties.

TOM'S KITCHEN

—ST KATHARINE DOCKS—

1. Private Dining Areas

➤ Private Dining Room

features screening facilities for meetings

Seated: 8 to 16 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

Standing: Up to 25 guests

No room hire charge. A minimum spend of £300 applies for 8 guests and under

➤ Semi Private Area

Seated: Up to 42 guests on 3 long tables

Menu: Up to 25 people select one of our set menus and either pre-order your individual guest choices from a choice of 4 starters / 4 mains / 4 desserts or choose a set menu including 1 starter / 1 main / 1 dessert (excludes dietary requirements). From 25 to 42 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.

Standing: Up to 60 guests

Menu: Pre order from our canape and sharing plates selection

No room hire charge. A minimum spend of £1000 applies

Private Dining Room & Semi Private Area (combined)

Seated: 56 guests on 4 long tables

Menu: Select one of our set menus and choose 1 starter / 1 main/ 1 dessert (excludes dietary requirements).

Standing: Up to 85 guests.

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

No room hire charge. A minimum spend of £1500 applies.



TOM'S KITCHEN

—ST KATHARINE DOCKS—

2. Tom's Kitchen Deli

➤ Canape & Drinks Parties in the 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: Pre-order from our canape and sharing plate selection.

A minimum spend of £500 applies in addition to a £150 room hire



3. Exclusive Hire (Subject to prior approval)

➤ 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



TOM'S KITCHEN

—ST KATHARINE DOCKS—

Private Dining Breakfast

(Available Monday to Friday in our Private Dining rooms from 8.00am 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

TOM'S KITCHEN

—ST KATHARINE DOCKS—

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

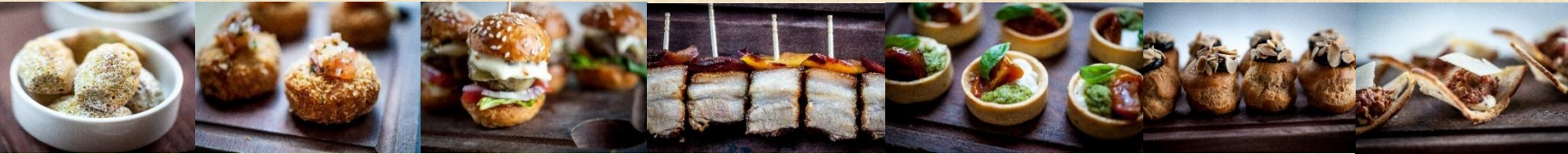


TOM'S KITCHEN

—ST KATHARINE DOCKS—

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

—ST KATHARINE DOCKS—

Tom's Kitchen Classic Menu

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



STARTERS

Chicken Liver & Foie Gras Parfait
brioche, grape and 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
vanilla custard

Milk Chocolate Mousse Profiteroles
flaked almonds

Sticky Toffee Pudding
date ice cream

Selection of British Cheeses
chutney, biscuits

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

TOM'S KITCHEN

—ST KATHARINE DOCKS—

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

Autumn Vegetable Pie



PUDDINGS

Treacle, Apple & Pine Nut Tart

clotted cream

Chocolate Marquise

blackcurrant sorbet & compote

Daily Selection of Ice Cream

Selection of British Cheeses

chutney, biscuits

£2.00 supplement

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

TOM'S KITCHEN

—ST KATHARINE DOCKS—

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,
bagnaioise 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

Chocolate Marquise
blackcurrant sorbet & compote

Kirsch Winter Berries
white chocolate sauce, candied lemon,
white chocolate ice cream

Sticky Toffee Pudding
date ice cream

Selection of British Cheeses
chutney, biscuits

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

TOM'S KITCHEN

—ST KATHARINE DOCKS—

Sharing Menu

£55 per person, served on big sharing plates (family style for up to 16 people)



STARTERS

Charcuterie Board

foie gras parfait, pork rilette,
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

chutney, biscuits

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

TOM'S KITCHEN

—ST KATHARINE DOCKS—

Brunch Sharing Menu

(Weekends only)

£40per person

family style, sharing dishes
up to 22 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 including water, filter coffee & half a bottle* of one of the following wines:

WHITE WINE

Chateau La Coste 'Frigousse', Provence, France

RED WINE

Chateau La Coste 'Frigousse', Provence, France

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 to share, homemade spiced chutney
£4.50 per person

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 and main dining room, semi-private, private dining & 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 "Toms Kitchen" means Toms Aikens Lts 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 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. The deposit will be deducted from the final bill on the evening.

Deposit Charges: 8 - 16 people £300, 17 - 42 people £500, 43 – 58 people seated £1000

Exclusive Hire 50% of the agreed minimum spend .

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 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 will not be refunded.

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 on the night.

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 Canape 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 parties less than 8 people for lunch and dinner.

Semi Private Room: No room hire. A minimum spend of £1000 applies.

Private Dining Room and Semi Private Room: No room hire and a minimum spend of £1500 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 restaurants are available for breakfast 8am to 11.30am, lunch from 12:00pm to 4:30pm and for dinner from 5.30pm to 11.00pm. The restaurant is licensed 8.00am until 11.30pm / Sundays 8.00am until 11.00pm. Kitchen opening hours apply.

10. EQUIPMENT

Tom's Kitchen must be informed upon confirmation of booking of any additional equipment or 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 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

Host Mobile No

Chosen Beverages

Arrival Drinks

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

Deposit Charges:

8 - 16 people seated £300

17- 42 people seated £500

43- 58 people seated £1000

Exclusive Hire 50% of the agreed minimum spend

Name of Cardholder

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

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