

The Rex Whistler Restaurant, Tate Britain
Private Dining Packages 2018

Overview & Outline:

We offer a unique opportunity for guests to dine in the historic surrounding of Tate Britain Art gallery outside of the galleries usual opening hours.

Our signature restaurant features a 90 year old hand painted mural by the British Artist Rex Whistler. The restaurants menus feature the finest sustainably sourced seasonal British produce.

Tate has long held a reputation for its wine program, winning multiple awards in 2017 and guest can enjoy a wide range of wines from one of the best sourced and outstanding value wine lists in the capital today.

- Exclusive use of the restaurant
- No access to the galleries or exhibitions
- No Open flames are allowed within the building – no candles for cakes as a result for insurance purposes.
- Option to book spaces for pre-dinner drinks reception
 - The Lower Rotunda
 - The garden terrace (weather permitting seasonally)
- All Private dining incurs a charge for Security imposed by Tate £350.00 (Inc VAT)
- Events may start from 6.30pm and all guest must clear the event spaces by 11.30pm
- There is no room hire or venue fee
- All charges relate to Food & Beverage
 - Plus equipment hire and set up (where applicable)
- AV requirements, entertainment, flowers and décor are subject to approval a organised via TATE pre-approved suppliers

Securing Space:

Guests are required to pay £500 deposit by Cheque or Bank transfer to Tate caterings bank account. This amount is deducted from the final bill.

Service Charge:

A 12.5% service charge will be added to the bill. Chargeable on the food & beverage elements of the event. Service charge is paid to the front & back of house teams in the restaurant.

Further details:

Wines are to be discussed with our Head Sommelier to ensure stock quantities & availability.

Reductions in numbers can take place up to 48 hours before the event, less than 48 hours before the event will incur the full charge for the food menu per person.

Cancelling the event after the deposit has been paid will result in the deposit being forfeited.

Wine & Beverages:

Please see our multi award winning wine list, the restaurant has a long held reputation for the quality and value of its wine cellar. Our sommeliers are happy to help you select beverages for your event.

All prices are based on a minimum of 50 guests

Canape's:

£14 Per person a selection of 4 canapes, additional canapés charged at £5 each

- Leeks cappuccino, crème cheese, croutons.
- Aged cheddar and pickled onion crackers
- salmon tartare, semi dry beetroot, lemon pure.
- Bread crouton, mushroom mousse, roasted chestnut.
- foie gras terrine, brioche, rhubarb and southern gel.
- Chilly scallop's lollipop, coriander and spring onion.
- Game croquette, cranberry mayonnaise, almonds crust.
- Cheese and saffron arancini, tomato dip.
- Crispy pig skin, apple and parsley sauce
- Smoke mackerel rilette, celeriac, rocket.

Dinner Menu's (ingredients subject to change due to availability/ seasonality)

Dinner at The Rex @ £48 per person 3 courses with Tea & coffee

Tate Sacred dry gin cured Salmon, cucumbers, grapefruits, yogurt, dill.

Or

Pigs cheeks croquettes, roasted apples, black garlic mayonnaise, seasonal leaves, mustard vinaigrette.

Or

Spiced carrots soup, crème cheese, spiced bread croutons, toasted seeds, sage.

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Filet of seabass, spinach, saffron potato, semi-dry tomatoes, capers, lemon sauce

Or

Roasted lamb rump, peas, pancetta, tomatoes, lamb jus, crispy pancetta.

Or

Vegetarian beans cassoulet, seasonal vegetables, lemon gremolata.

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Tate Gallery espresso "Affogato"

Or

Lemon custard, vanilla crumbs, baked Italian merengue

The Epicurean Treat @ £53 Per Person 3 courses with Tea & Coffee

Potted Devon crab, baby gem, tomatoes, avocado mousse, cocktail sauce.

Or

Lamb carpaccio, pickled shallot, rocket salad, capers, anchovies and extra virgin olive oil

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Filet of hake, squid and saffron risotto, cherry tomatoes, mix herbs sauce, squid ink crisp.

Or

Honey roasted breast of duck, beetroots, endives, almonds, bigarade sauce.

Or

Potato gnocchi, parsley butter, wild mushroom, hazelnut, cheese mousse.

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Epicurean dark Chocolate mousse, salted caramel sauce, hazelnut ice cream

Or

Coconut rice pudding, roasted pineapple, spiced rum caramel sauce

The Pursuit of Rare Meat's @ £60 per person 4 course choice menu with cheese course Tea & coffee

Pressed rabbit terrine, asparagus, carrots, broad beans and peas.

Or

Hand dived scallops, smoke pork belly, truffle potato crème, jus-gras.

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Roasted halibut, artichokes, shellfish ragout, hazelnut, fish veal jus

Or

Aged beef fillet, braised ox tail, crispy potato, leeks, heritage carrots, red wine sauce

Or

Barolo wine risotto, pears, walnuts, Blue cheese sauce

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Tate chocolate soufflé, with pistachio ice cream.

Or

Seasonal fruit salad, Champagne sabayon, almonds and mint.

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Selection of British cheese