



Southam
Street

EVENTS PACKAGE 2018



Tequila and Mezcal Parlour

ABOUT US

Southam Street, is a contemporary dining and drinking destination in the heart of W10, presented by the duo behind critically acclaimed restaurant 108 Garage, Luca Longobardi and Chris Denney.

Featuring their signature flair for culinary magic and hedonism, Southam Street spans over three floors with a Robata Grill & Raw Restaurant, Sake & Whiskey Bar and Tequila & Mezcal Parlour. It has quickly become both a neighbourhood hangout and gourmand's destination, now also available for private meetings and events.

Located on bustling Golborne Road, Southam Street is a celebration of the area's eccentricity; Ladbrooke Grove's underground creative culture meets Notting Hill's bohemian glamour in a collision of design, decadence and gastronomy.

A series of open spaces, intricate rooms and outdoor terraces boast their own unique design and can be hired exclusively or combined - giving endless options for events. Different philosophies and eras are represented visually in a patchwork of risqué, eclectic wallpapers, exquisite marble counters and sleek yet welcoming furniture. The haunt has evolved into a stylish chameleon, perfect for any kind of event - from intimate dinners to an all-out house party.

Whatever the occasion and whatever the vision, our fully dedicated Events Manager is on hand to manage all elements, from menu planning, event production and talent management.



Robata Grill and Raw Restaurant, first floor

CAPACITY

From private dining to exclusive hire

GROUND FLOOR:

Restaurant & Bar

- Sharing Table – up to 12 guests
- Chef's Table – up to 8 guests
- Al Fresco Seating – up to 20 guests

BBQ Garden

(Available May to September)

- Seated Dining – up to 10 guests
- Standing and Seated – up to 20 guests

FIRST FLOOR

Restaurant

- Large Private Dining table – from 12 to 22 guests
- Whole Restaurant – up to 26 guests

Adjoining Terrace

- Large Private Dining Table - up to 16 guests
- Whole Terrace
(Available in addition to restaurant only) - up to 24 guests

SECOND FLOOR

Tequila & Mezcal Parlour

- Standing and seated – up to 100 guests

FULL HOUSE TAKEOVER

- Capacity - Up to 250 guests

Rooms within each floor are able to be combined to create different orientations.



Robata Grill and Raw Restaurant, ground floor



Sake & Whisky Bar



CANAPES SAMPLE MENU

Steamed edamame in a sweet soy dressing	5
Aonori tapioca chips with a black aioli miso dip	4
Sweet potato & cassava chips with yuzu avocado	3.5
Black pepper & garlic prawn crackers with shiso infused avocado	5
Grilled asparagus with dark soy & sesame dressing	5
Korean fried chicken with spicy soy sauce	5
Steamed bao bun with Korean spiced fried chicken	5.5
Soft shell crab harumaki with a vibrant nuoc cham sauce	10.5
Thai vegetable salad with robata grilled salmon, topped with roe	7
Chilli, salt & pepper squid	7.5
Wagyu beef slider with melted Emmental & pickled onion	7
Tofu slider with melted Emmental & pickled onion	5

Sushi Inspiration or Traditional (2 pieces)

Argentine red shrimp with British caviar	6
Aburi seabream with truffle miso powder	6.5
Smoked Linconshire eel with pickle heritage beetroot and caramel soy	6.5
Gravalax salmon with spicy chalaca salsa	6.5
Akami "zuke" style with a homemade umesoy jam	6.5
Cobia (Panama) with smoked miso aubergines	6.5
Yuzu infused yellowtail with yuzu kosho	7
Scottish scallops with brown butter ponzu	7.5
Seared chu-toro with a spicy chimichurri salsa	8.5

Sushi Roll Fusion

Double salmon sushi roll with pickle cucumber & kimchi spicy sauce (8)	15.5
Open style tuna sushi roll with a smoked okonomi sauce (6)	17
Open style yellowtail roll with yuzu truffle cream (6)	18.5

Desserts

Fresh strawberry chawan mushi with a cashew & sesame crunch	3
Selection of mochi (3)	12

Service charge at 12.5%

SAMPLE LUNCH MENU

from £35

Nibbles

Sweet potato & cassava chips with yuzu avocado
Aonori tapioca chips with a black aioli miso dip
Steamed edamame in a sweet soy dressing

Shared Mains

Choice of:
USDA prime rump picanha with yaki niku sauce
OR
Sea bass with yuzu kosho rub

Shared Sides

Steamed rice
Kale and cucumber salad with gome dressing
Grilled broccoli with a wafu dressing

Service charge at 12.5%





SAMPLE DINNER MENU

From £55

Nibbles

Sweet potato & cassava chips with yuzu avocado
Aonori tapioca chips with a black aioli miso dip
Steamed edamame in a sweet soy dressing

Shared Starters

Double sushi salmon roll with spicy panca mayo
Vegetable sushi roll

Shared Mains

Choice of:

USDA prime rump picanha with yaki niku sauce OR
Miso cured salmon fillet with yuzu and miso

Shared Sides

Steamed rice

Kale & cucumber salad with goma dressing

Grilled broccoli with wafu dressing

Service charge at 12.5%

SAMPLE DINNER MENU

From £70

Nibbles

Sweet potato & cassava chips with yuzu avocado
Aonori tapioca chips with a black aioli miso dip
Steamed edamame in a sweet soy dressing

Ceviche

Salmon mi-cuit
Wakame seaweed with pickled romanesco, ikura and yuzu
Yellowtail tiradito with umibudo and onion
Tomato salsa with organce rocoto ceviche

Sushi

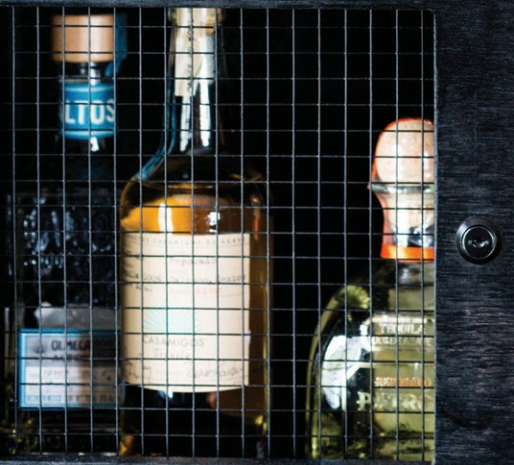
Half seared akami with truffle bagna cauda
Salmon gravalax with balsamic soy and ikura
Seabream with yuzu koshu
Squid with kizami wasabi

Sushi Roll

Double salmon roll with spicy panca mayo
Tuna sushi roll with smoked okonomi sauce

Service charge at 12.5%





EVENTS SAMPLE Sample Wine List

Champagne and Prosecco

Prosecco Millesimato	38
Pommery Brut Royal	70
Magnum Pommery Brut Royal	135

White Wine

Airen Moscatel, Centelleo	24
Picpoul De Pinet, Blanc De Blancs	36
Godello, Mar Adentro	48
Zephyr Sauvignon Blanc	52
Chablis, Domaine Pinson	58

Rosé Wine

Domaine De Rousset, Alpes de Haute Provence 2016	32
Chateau La Gordonne, Côtes De Provence 2016	48

Red Wine

Tempranillo, Centelleo	24
Rioja, Ramon Bilbao	35
Bonfire Hill Extreme Vineyards	44
Languedoc Joli-Coeur	65
Pinot Noir Wanaka Road	84



SAMPLE COCKTAIL LIST

£11

Oriental Flizz

Vodka, lychee puree, St Germain, shiso liquour and top mio sparkling sake

Early Flizz

Gin infused with Earl Grey, lemon juice, gomme and Champagne

Count 'N'

Gin infused with dried figs, antica formula and Campari

Pamela

Vodka infused with citrus, passion fruit puree, pineapple juice, vanilla syrup, prosecco on the side

Pineapple Express

Rum, passion fruit puree, pineapple juice, lime juice and gomme

Tokio Dill

Gin infused with dill, St Germain, shiso leaf liquor, apple juice, lime and gomme

Oriental Spy

Gin, vodka, 30yr aged sake

Bespoke cocktails can also be created



PRIVATE BBQ GARDEN

Available for Private Hire Only - Prices from £750

• Seated 10 guests • Standing 20 guests • May to September

SAMPLE MENU

Nibbles

House pickles with a kimchi garnish and wonton skins
Black pepper & garlic prawn crackers with shiso-infused avocado
Steamed edamame in a sweet soy dressing

BBQ Grill

Southam Street wagyu beef burger with melted emmental and pickled onion
Filletted mackerel with lemon and olive oil rub
Scallops in the shell with dark soya sauce, spring onions and chili
Baby back ribs in a sticky chipotle miso with fresh lime
Spachcock in a buttermilk marinade
Monkfish prepared with a citrus yuzu koshu rub
USDA prime striploin yakiniku sauce
Veal chop in a fresh garlic sauce

Side Dishes

Corn on the cob with Mexican spices
Assortment of roasted Mediterranean vegetables
Roasted plantain
Garden spring salad
Potato salad
Greek salad
Quinoa salad

Drinks

Wine
Champagne
Beer
Soft

Cocktail Pitchers

Oriental sangria
Elderflower & rose fizz
Paloma
Classic Pimms
Mocktails

Service charge at 12.5%



EVENT BOOKING OPTIONS

Opening Times:

Monday to Thursday

Friday

Saturday

Sunday

Midday – 12.30am

Midday – 1.00am

11am – 1.00am

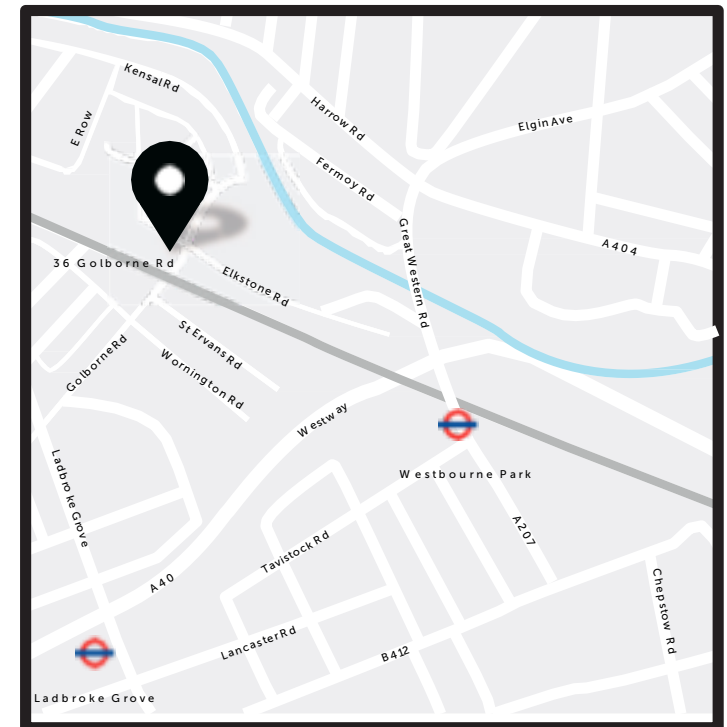
11am – 4pm

Applications for temporary events notice to extend the opening hours, as us for more information.

For bookings please contact:

+44 (0)20 3903 3591

bookings@southamstreet.com



We are happy to cater to guests with specific dietary requirements and arrange alternative dishes where required.