

An abstract, vibrant artwork featuring a bright yellow background. The composition is filled with various organic shapes in shades of green, orange, and white. Several stylized, dark, stick-like figures are scattered throughout, some appearing to be in motion or interacting with the shapes. There are also small, dark, circular elements and some red and blue dots. The overall style is expressive and colorful, with a sense of dynamic movement.

*Toklas*



Toklas restaurant & bar is located at 180 The Strand and serves a Southern European menu with a focus on fresh seasonal produce sourced daily from trusted suppliers.

The property has an expansive garden terrace, bar, private rooms and bakery.

Toklas is a uniquely flexible and versatile space, reinventing itself from one event to the next. The events team specialise in a personalised, individual approach that allows us to successfully host a range of events from intimate dinners to product launches, fashion shows and weddings.

Clientele

Galleries

David Zwirner, Frith Street Gallery, Gagosian, Gladstone Gallery, Hauser & Wirth, Lisson Gallery, Pace, Rodeo, Sadie Coles HQ, Spruth Magers, Stephen Friedman Gallery, Tate, Thomas Dane Gallery, White Cube

Brands

BBC, Bloomberg, Bottega Veneta, Celine, Conde Nast, Cos, Fila, Frieze, Google, Harris Reed, Hermes, Karla Otto, Loewe, Rixo, TikTok, Vacheron Constantin, Versace

Venue and Room Hire

Monday – Saturday: 9am–4pm / 5pm–12am  
Sunday: Case by case

Contact

Melissa Read, Sales Manager  
events@toklas.co.uk

Jolita Tautkeviciute, Events Manager  
events@toklas.co.uk

🚶	Temple Station	4 minute walk	(Circle + District)
🚶	Holborn	11 minute walk	(Central + Piccadilly)
🚶	Charing Cross	11 minute walk	(Bakerloo + Northern Line)



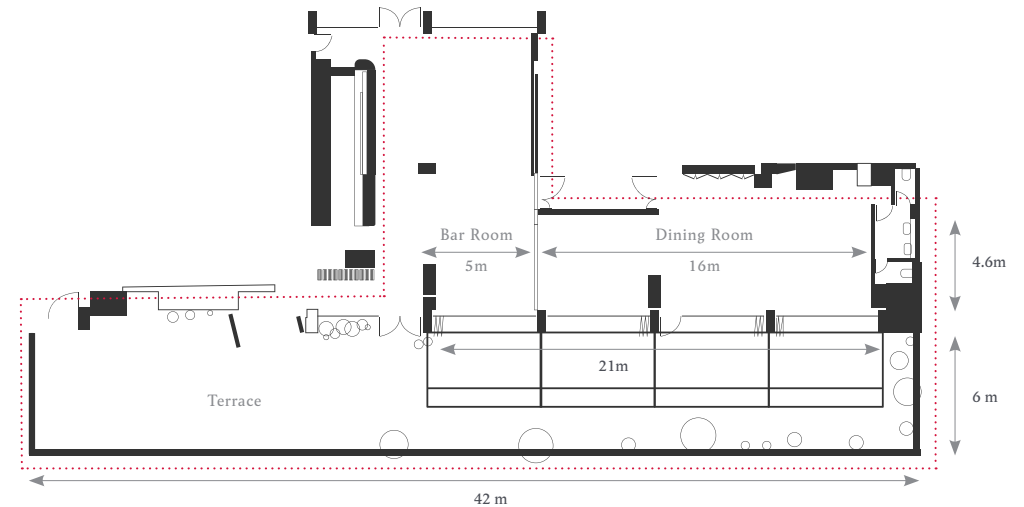


## Restaurant, Bar Room & Terrace

	Restaurant, Bar Room & Terrace	Restaurant Room
Capacity	150 seated / 400 standing	100 seated / 200 standing
Room Hire for exclusive use	£7,500	£6,500
Min. spend on food & drinks	£22,000	£14,500
Total (All prices are inclusive of VAT)	£29,500 + service	£21,000 + service

The venue has a low-key, brasserie-style feel. Design accents such as the vintage parquet floor, iroko tabletops and Børge Mogensen chairs make an elegant foil for bespoke pendant LED lights and comfortable green leather banquettes.

The space is versatile with the open kitchen grill that runs along the main dining room. The dining area can be extended into the bar room or closed off. The windowed perimeter of the space opens onto the terrace, providing a large space for outdoor drinks and dining with a retractable awning that provides shade and shelter.





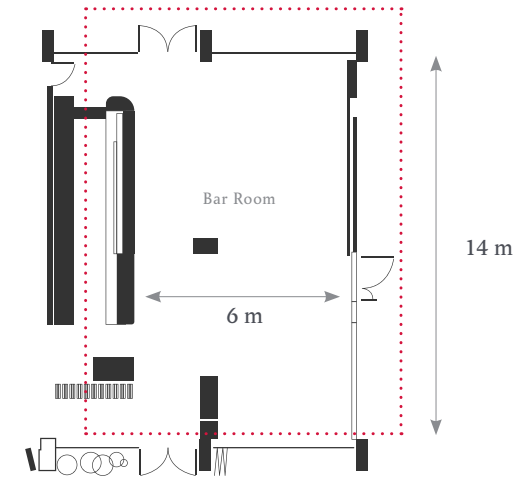


## Bar Room

Capacity	80 seated / 150 standing
Room Hire for exclusive use	£3,000
Min. spend on food & drinks	£7,500
Total (All prices are inclusive of VAT)	£10,500 + service

A light, spacious bar room, with mellow furnishings, parquet floor, Gesture chairs by Hans Olsen and a 9m reclaimed iroko bar counter with marble front. Windows run along both sides of the bar providing access to a portion of the garden terrace.

With the recessed sliding wall separating the space from the main restaurant, the Bar Room can be used for a variety of different events ranging from intimate breakfasts, lunches and dinners to cocktail receptions, and networking events.



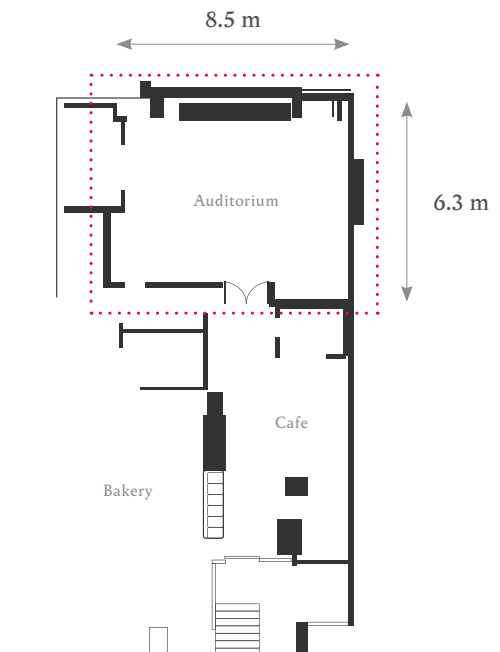


## Auditorium

	Auditorium	Auditorium & Cafe
Capacity	40 seated dinner / 60 seated audience	40 seated / 60 audience standing
Room Hire for exclusive use	£1,000	£2,000
Min. spend on food & drinks	£5,800 (dinner) £1,600 (meeting)	£6,000
Total (All prices are inclusive of VAT)	£6,800 + service (dinner) £2,600 + service (meeting)	£8,000 + service

The room sits behind the Toklas bakery at 9 Surrey Street, beneath the restaurant.

Featuring a projector and AV equipment, it is a flexible space that can house a private meal or a day-long meeting, talk or screening.







## Food and Drink

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The Toklas kitchen is led by head chef Chris Shaw.

Simplicity and flavour is at the heart of the menu. This approach allows the focus to remain on the natural taste and aromas of the ingredients which are further enhanced through thoughtful preparation and open-fire grilling. The menu evolves daily, moving with the seasons.

See the following page for example menus from previous events

*Vegetarian, vegan or pescatarian guests can be catered for separately*

## Seasonal menu

Bean salad with pickled girolles and Spenwood  
Sea bass crudo with fennel and citrus  
Grilled Langoustines with herb butter

Beef Fiorentina  
Brill with herbs butter  
Grilled aubergine with courgette, tomato and feta  
*vegetarian option*

Roasted potatoes with rosemary  
Grilled purple sprouting broccoli  
Green salad

Beignets with crème fraîche and citrus  
Amaretto roast peaches with mascarpone

Laïs Blanc, Olivier Pithon 2021  
IGP Cotes Catalanes, France  
*Maccabeu/Grenache Gris/Grenache Blanc*

“Dirupi” Valtellina Sup. DOCG, 2017  
Lombardia, Italy *Nebiollo*



## Cocktails

Lemon Verbena Sour 0%  
Everleaf marine, lemon verbena, lemon and aquafaba

Santa Paloma 0%  
Everleaf mountain, grapefruit, lime, tonic

Winter Negroni  
Cocchi torino, Cynar, Vintage port

Blackberry Sour  
58 and co. gin, blackberry, rosemary, lime, aquafaba

Quarter Collins 12%  
Quarter gin, pomegranate, ginger, lime

Giardino  
Gin, rosemary, peppermint and lime

Quince Margarita  
El Rayo tequila, cointreau, lime, spiced quince

Todolí Daquiri  
white rum, pomelo, lime, basil

Golden Sbagliato  
Italicus, cocchi rosa, khoosh, prosecco and soda



## Canapés

*Subject to seasonality*

Crudites with bagna cauda or spiced beetroot dip  
Fried feta with honey and chili Melon and Prosciutto di Parma

Fried friggiteli  
A selection of crostini:  
courgette and mint; anchovy and butter; tomato and basil

Dressed crab in littel gem  
Mussel escabeche on toast  
Italian charcuterie board with Toklas bread  
British cheese board and crackers

*Bowl food*  
Datterini tomato risotto  
Caponata  
Salt baked trout with shaved fennel and dill  
Strozzapreti with pork ragu

Desserts  
Toklas ice creams or sorbets  
Seasonal fruit tart  
Chocolate with olive oil and honeycomb



## Sparkling

Cantina Bernardi Prosecco NV  
Veneto, Italy, *Glera*

Phaunus Pet Nat Rosé 2021  
Portugal, *Alvarelhão, Vinhão*  
Entant de la Montagne Delespierre NV  
Champagne, France,  
*Chardonnay, Pinot Meunier, Pinot Noir*

## White

Valdibella - ‘Bianco’ 2021  
Sicily, Italy, *Cataratto*

Domaine Guy Allion, Sauvignon de Touraine 2022  
Loire, France, Sauvignon Blanc  
Barraco Zibibbo 2021  
Sicily, Italy, *Zibibibo*

## Red

Reverte ‘Abrazos’, Vinicola Corellana 2021  
North East, Spain, *Garnacha*

Lamarche-Canon, Canon-Fronsac 2019  
Bordeaux, France, *Merlot blend*  
Cos Frappato 2022  
Sicily, Italy, *Frappato*



# The Fine Print

## Standard Hours

Restaurant, Bar & Terrace:	9am–4pm / 5pm–12am
Bar room:	9am–4pm / 5pm–12am
Auditorium:	9am–4pm / 5pm–12am
Sunday:	Case by case

## Venue Information and Hire

- Venue hire is inclusive of staff which includes an event-manager, waiting staff, bar staff, and chef team.
- We provide access to all of our in-house tables, chairs, service ware, glassware and crockery.
- Our rooms are dressed with candles. If you would like to arrange additional flowers then we are happy to suggest and organise from our preferred suppliers.
- Production, table dressing, and extra furniture can all be organised on request.
- We are happy to explore added extras such as calligraphy, table layouts and entertainment. Add-ons will be quoted and agreed in line with the venue hire estimate.
- We are happy to explore any requested production elements to make your event complete. We are also happy for you to bring your own production elements but all details and requests must be agreed and signed off by both parties 2 weeks in advance of the event.
- If you require out of hour access or extra set up time for loading in/out then we are happy to accommodate based on a fee of £200 per hour.
- Out of hours guest arrival or departure will be charged at £500 per hour.
- If you are looking for a whole day hire with guests then this will be charged at a double hire cost with 10% discount.
- Multiple day hire is available and is charged at the combined day hire cost with 10% discount.
- Music is allowed until midnight and can be extended with temporary events notice. A fee of £150 is applied if required.
- Due to licensing restrictions there is, unfortunately, no dancing permitted on the terrace area.
- Disabled access is available to all areas.
- Toklas reserves the right to use any photograph/video taken at any event hosted at Toklas without the expressed written permission of those included within the photograph/video. Toklas may use the photograph/video in publications or other media material produced, used or contracted by Toklas. To ensure the privacy of individuals and children, images will not be identified using full names or personal identifying information without written approval from the photographed subject, parent or legal guardian.

## Attendees

- We require confirmed final guest numbers at least 3 days in advance of the event.
- These numbers will correlate with your final invoice. If the numbers increase after this, Toklas will endeavour to accommodate the extra guests, however, this cannot be guaranteed. In the event that extra guests are added, there will be a pro-rata charge added to the final invoice.
- We require confirmed guest dietary requirements at least 3 working days prior to the event. A seating plan must be provided with guests with dietary requirements noted. Please note we are not a nut-free kitchen.
- Our standard total venue hire allows for a maximum of 150 guests. A total maximum capacity of 300 guest can be reached with 2 weeks advanced warning and agreement of the event.

## Food & Drink

- The final menu and beverage selection must be made 7 working days prior to the event.
- Due to the seasonal nature of the menus, the chef may need to substitute menu items in line with access to suppliers/growers. In the event of this, you will be notified in advance.
- Menu tastings can be organised two weeks prior to the event at the latest.
- The final menu will be confirmed one week prior to the event.
- Menu tastings are available Tuesday – Friday 3-5pm.
- We offer complimentary menu tastings for 2 guests for the confirmed events.
- If the event is not confirmed, the tasting will be charged at full price and it will be deducted from the final bill if event goes ahead.
- Drink tastings are complimentary.

## AV/Audio

- The restaurant area and terrace feature a Bose sound system with 2x audio plug-in points for simple plug and play and 6x individually controlled audio zones.
- The Auditorium has 4x wireless mics, 2x lapel mics and assorted mic stands and desktop mic stands. All volume is individually controlled for background audio and mic audio. A Bluetooth wall plate has been installed allowing any audio from a Bluetooth device (tablet, Android or iPhone etc) to be played through the sound system. The room also has access to a 4000ansi lumens projector with a 3m screen (16:10 ratio).
- Screens are available for visual presentations. Laptops and computer equipment can be plugged into the available HDMI sockets to allow image representation on the screen.

## Load-in / Load-out

- Any damages to the building interior, exteriors or furniture during the setting up of the event or de-rigging will be added to the final invoice.
- No items can be dragged throughout the venue. Items being loaded in and loaded out are to be lifted to protect the flooring.
- At all times fire exits must remain clear and unblocked.
- Nothing must be stacked near or against any decorated walls.
- Art is not removable.
- We request that any candles are non-drip and won't damage the tables or table clothes. Any damages will be charged accordingly.
- Delivery times: Monday – Saturday 6am–12am
- Delivery address: 1 Surrey St, London, WC2R 2ND

## Secure a Booking

- A holding deposit is required to secure all bookings. Please refer to T&C's document.

## Cancellation & Postponement Policy

- Any cancellation will incur the following charges:
  - Cancellations more than one month before an event, excluding those in Frieze Week and the December holiday period, will be reimbursed.
  - Cancellations between one month and 7 days before an event, excluding those in Frieze Week and the December holiday period, will forfeit the first deposit.
  - Any cancellation within 7 days of the event, will result in forfeit of the first and second deposits.
  - Any cancellation within 48 hours of the event will be charged the full amount of the agreed quotation.
  - Cancellation of an event is required in writing.
- Any postponement will be agreed on a case-by-case basis with management.