London Steakhouse Co.

Marco Pierre White

London Est" 2008



Sydney Street Grill

Group Bookings & Private Events 2013





The Sydney Street Grill is a traditional restaurant on the border of Chelsea and South Kensington, serving a mouth-watering range of classic steak cuts, as well as a wide variety of other dishes from the grill.

Open for lunch and dinner Monday to Sunday, the Sydney Street Grill's glamorous interior is always buzzing, as locals, tourists and celebrities enjoy the finest quality food and drinks.

Our private room seats up to 18 people and is available for a range of events, from tailored dinner parties to birthday celebrations and business meetings, lunch or dinner.

We can produce be spoke menus to suit your event, guests and budget, and advise on extras including table cards, music and audio/video equipment.























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SYDNEY STREET GRILL

PARTY MENU £29.50

HORS D'OEUVRES

Potted Duck with Green Peppercorns
Salad of Beetroot & Goats Cheese, Walnut Dressing
Kipper Pâté with Whisky, Melba Toast

MAIN COURSES

Grilled 80z Tuna with Rucola Spatchcock Poussin & Chipolatas with Bread Sauce 80z Sirloin (served medium rare) garnished with Watercress, Sauce Béarnaise

All served with Haricots Verts & Pomme Fondant

PUDDINGS

Cheesecake Cambridge Burnt Cream Warm Rice Pudding

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato A Selection of Teas

Menu for parties of 11-20. A reduced menu will apply for parties of 21+. Menu may be tailored upon request although pricing may change.

All prices include VAT. A discretionary 12.5% service charge will be added.



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SYDNEY STREET GRILL

PARTY MENU £39.50

HORS D'OEUVRES

Finest Quality Smoked Salmon
Potted Duck with Green Peppercorns
Classic Prawn Cocktail, Sauce Mary Rose
Salad of Beetroot & Goats Cheese, Walnut Dressing
Chicken Liver & Foie Gras Parfait, Madeira Jelly

MAIN COURSES

Grilled 8oz Tuna with Rucola
8oz Wild Halibut Steak, Tartar Sauce
Spatchcock Poussin & Chipolatas with Bread Sauce
10oz Sirloin (served medium rare) garnished with Watercress, Sauce Béarnaise
All of the above main courses are served with Haricots Verts & Pomme Fondant
Risotto of Black Truffle (v)

PUDDINGS

Cheesecake
Cambridge Burnt Cream
Warm Rice Pudding
Sticky Toffee Pudding
Stilton, Cheddar & Biscuits

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato A Selection of Teas

Menu for parties of 11-20. A reduced menu will apply for parties of 21+. Menu may be tailored upon request although pricing may change.

All prices include VAT. A discretionary 12.5% service charge will be added.

Please inform your waiter of any dietary requirements or food allergies prior to ordering.



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SYDNEY STREET GRILL

PARTY MENU £49.50

HORS D'OEUVRES

Finest Quality Smoked Salmon
Potted Duck with Green Peppercorns
Classic Prawn Cocktail, Sauce Mary Rose
Salad of Beetroot & Goats Cheese, Walnut Dressing
Chicken Liver & Foie Gras Parfait, Madeira Jelly

MAIN COURSES

Grilled 8oz Tuna with Rucola
8oz Wild Halibut Steak, Tartar Sauce
Spatchcock Poussin & Chipolatas with Bread Sauce
8oz Fillet (served medium rare) garnished with Watercress, Sauce Béarnaise
All of the above main courses are served with Haricots Verts & Pomme Fondant
Risotto of Black Truffle (v)

PUDDINGS

Cheesecake
Cambridge Burnt Cream
Warm Rice Pudding
Sticky Toffee Pudding
Stilton, Cheddar & Biscuits

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato A Selection of Teas

Menu for parties of 11-20. A reduced menu will apply for parties of 21+. Menu may be tailored upon request although pricing may change.

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WINE LIST SELECTION

SPARKLING

NV Argeo, Prosecco Brut, Ruggeri £34.00 Elegant, with tiny bubbles and a fresh green apple nose and palate

NV Baron Brut de Marck £44.50

Champagne characterised by its purity of fruit with a hint of brioche

WHITE WINE

Pinot Grigio delle Venezie £25.75

Light, slightly spicy, gently perfumed, showing flavours of peach and lemon

Viognier Reserve, Bodegas Santa Ana £27.50

Rich and full palate with a hint of sweetness, with a racy acidity on the finish

Chenin Blanc, Bogle Winery £33.00

Crisp and refreshing, with a surprising touch of fresh anise on the nose

Macon Charnay Les Chenes £38.00

Youthfully ripe aromas of apples and some bready character

Chablis Domaine de Varoux £41.00
The palate has layers of green apple and restrained minerality
Sancerre, Domain des Vieux Pruniers £41.00
The nose is clean and fresh with enticing lemon and leafy green aromas
Pouilly-Fuisse, La Roche £48.50
Generous nose of tropical and ripe white fruits

RED WINE

Vina Collada Rioja, Riscal £22.75

Youthful with aromas of strawberries and red cherries

Billi Billi Shiraz £26.50

Dense and tight, with finely structured tannins building on the palate

Merlot, De Gras £26.25

The palate is mouth filling, with ripe raspberries and blackcurrants

Cotes du Rhone, Domaine Brusset £29.50

Ruby red in colour with enticing aromas of red berry fruits

Montepulciano D'Abruzzo, Jorio £34.00

Plums and red cherries on the nose, followed by balsamic and salty notes

Crozes Hermitage Rouge, Caves de Clairmont £41.00

A nose of spice and savoury bacon aromas mingled with a dark fruit character

Chateau Pey La Tour Reserve, Bordeaux Sup £44.00

Tasty and rich, with surprising concentration, good purity and depth

Terra Rossa Cabernet Sauvignon, Parker Estate £55.00

Fruit characters of black olive and prune, combined with sweet earth and truffle notes

Chateauneuf du Pape, Chante Chigale £66.95

Rich and ripe with layers of fruit and spice supported by fine tannins



MARCO PIERRE WHITE LONDON EST^D 2008

SYDNEY STREET GRILL

GROUP BOOKING NOTES

Christmas menus will be available from the last week of November, as well as in January with a 10% discount on the menu price. For parties of 21+, reduced menus are available.

They can be tailored upon request although pricing may change. Turkey with all the trimmings can be substituted as an option if required.

Orders can be taken on the day; pre-orders are welcome, although we will require place cards with names and the relevant choices made.

Steaks will be cooked Medium Rare, as it is not possible to accurately cook them to individual taste for large groups.

Wine pre-orders are helpful for groups as it allows us to carry the correct quantity of stock. Our full wine list is of course also available for pre-order, but we recommend our Wine List Selection first in the interests of cellar management at this busy time.

Minimum spend for the Private Dining Room is £750.00 for lunch or dinner, unless by prior negotiation.

Minimum spend for exclusive use of the whole venue in December is £4,000 for lunch or dinner.



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PRIVATE HIRE & GROUP BOOKING FORM

Please complete this form to confirm your booking. Please note, all lunch functions in December must end by 4.30pm, with last drinks orders at 4pm, in order for us to prepare for our evening function.

Date of Booking:		
Reception Time:	Time of Meal:	No. of people:
Menu £		
Starters:		
Mains:		
Desserts:		
Optional Cheese Course £4.00 (tick)		
Name of host/organizer (Please make yourse	elf known to us on arrival):	
Name & Address of Company/Organisation:		
Contact Name:		
Tel:	Email:	
CANCELLATION POLICY: Should you need to de we reserve the right to hold the deposit. Full refundable under any circumstances.		working days notice before the start, otherwise December bookings, deposits are non-
DEPOSIT: A deposit of 80% of the estimated the main restaurant or private dining room. method of payment (cash, cheque, bank trans	Credit card details are required	ecure your reservation for groups of 20+ in I to confirm your booking, regardless of final
Please find enclosed a cheque for £	Please deb	it the card below for £
Card Type: Card Nu	mber:	
Expiry Date: / Security Code	:: Name of Cardho	lder:
PAYMENT ON DAY: In the event the account is card above.	s not settled on the day, the out	standing balance will be charged to the credit
The Private Hire & Group Bookings T&C's a	are accepted on behalf of the ab	ove-mentioned company by:
Signed:	Date: _	
Please return to the postal address below or	scan and email to us.	
Sydney Street Grill, 4 Sydney Street, Chelse	a, SW3 6PP.	

Tel: 020 7352 3435. info@sydneystreetgrill.com



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Sydney Street Grill

PRIVATE HIRE & GROUP BOOKING TERMS & CONDITIONS

All bookings for the private dining room, full venue hire or tables of 6+ in the main dining room are subject to the following terms and conditions.

CONFIRMATION OF BOOKINGS

To confirm your booking the booking form must be completed and sent to us by post or email within 48 hours of a tentative booking being made, otherwise the management reserves the right to cancel the booking and allocate the reservation to another client.

GUARANTEED NUMBERS

To ensure our maximum efficiency a guaranteed number of guests are required when the booking is made. This will be regarded as the minimum number for the catering and charging.

Reductions by up to 10% of the total number of guests at least 48hrs before the reservation may be made.

DEPOSITS

Deposits are required for tables of 20+ in the main restaurant, the private dining room and full venue hire to confirm reservations. Please note, deposits for events in December are nonrefundable under any circumstances.

EQUIPMENT / ENTERTAINMENT

We require to be informed upon confirmation of any equipment or entertainment that you intend to book for your event.

PAYMENT

Settlement of the final bill must be made at the conclusion of the function. In the event of an account not being settled on the day, the balance will be charged to the credit card details supplied on the booking form. Please note, we do not have the facility to create multiple bills.

We accept all major credit cards; and company cheques by prior agreement only.

GRATUITY

A discretionary 12.5% gratuity will be added to the final bill.

CANCELLATION

In the event of a confirmed booking being cancelled within five working days of the event, or non-arrival of the party, the balance of the full cost of the chosen menu when a deposit has been paid, or £25 per person if a deposit has not been taken, will be charged against the credit card details supplied with the booking form. For December bookings, deposits are nonrefundable under any circumstances.