

GROUP DINING
AT



LONDON STEAKHOUSE Co.

CITY ♦ CHelsea

EST^D 2008



ABOUT

We have built our reputation on using nothing but the highest quality produce, cooked perfectly and served crisply in casually splendid surroundings. We specialise in event dining, doing things properly with the manners and trappings of tradition warmed by friendliness and the personal touch. The way we see it, every meal in company should be a celebration.

Situated in the City of London and on the Kings Road in Chelsea, each venue has its own unique charm and offers a range of celebration options to suit every occasion - from tables for large groups, through private dining, to exclusive venue hire, and both are open every day for lunch and dinner.

Whatever your needs our dedicated events team are always on hand to help plan and deliver the perfect experience for you and your guests.





FOOD & DRINK

Our steaks come from master butcher Aubrey Allen, holder of a Royal Warrant, and our menus also feature grilled and roast meats, fish, sophisticated vegetarian and vegan dishes and classic English puddings.

Our house wines are made exclusively for us by Quinta da Boa Esperança and our cellar has a number of keenly priced fine wine options, while the bar can create any cocktail you'd care to mention.







LOCATIONS

At both of our award-winning restaurants special menus can be arranged on request and all dietary requirements can be catered for. There is also a late licence available until 2am Thurs-Sat for group bookings in our City venue at the discretion of the management. Please see our full Terms & Conditions.

CITY

Our versatile space makes it ideal for exclusive or part hire for private events of any personal or business nature.

The restaurant can be adapted to suit occasions of any size from a table of 10 for business lunches to a full-blown wedding celebration. Up to 130 people can be seated for dinner and up to 200 for drinks and canapés occasions in this room. Our private dining room seats up to 20 for exclusive events.

CHELSEA

A semi-private mezzanine level is available for parties of up to 18. It overlooks the main room and features soft leather banquettes and beautiful hand-made mirrors.

The award-winning venue is also available for exclusive hire for a stunning wedding reception or bespoke parties of up to 40 people on a minimum spend basis.



MENUS

£28 MENU

Pea & Mint Soup (v)

Kipper Pate with Whisky, Melba Toast

Potted Duck with Green Peppercorns

Smoked Haddock Fishcake & Wilted Spinach

10oz Rump of Beef, Dauphinoise Potatoes & Café de Paris Butter

Chicken Schnitzel 'Holstein' & Herb Salad

Sticky Toffee Pudding (v)

Lemon Posset with Raspberries (v)

Colton Basset Stilton, Westcombe Mature Cheddar & Sherry Fruit Cake



MENUS

£35 MENU

Cured Mackerel with Horseradish Crème Fraîche

Beetroot & Goats Cheese Salad, Walnut Dressing (v)

Potted Duck with Green Peppercorns

Fillet of Sea Bream & Basil with Pommes Mousseline

6oz Fillet of Beef, Dauphinoise Potatoes & Red Wine Jus

Braised Boeuf Bourguignon with Creamed Potatoes

Pecan Pie (v)

London Steakhouse Co. Rice Pudding (v)

Colton Basset Stilton, Westcombe Mature Cheddar & Sherry Fruit Cake



MENUS

£50 MENU

Cured Mackerel with Horseradish Crème Fraîche

Burrata Salad with Tomato, Basil & Pesto (v)

Chicken Liver Parfait with Toasted Brioche

Fillet of Sea Bream & Basil with Pommes Mousseline

Salad of Confit Duck Leg with Toulouse Sausage

8oz Fillet of Beef, Dauphinoise Potatoes & Red Wine Jus

Chocolate & Chestnut Truffle Cake (v)

Lemon Posset with Raspberries (v)

Colton Basset Stilton, Westcombe Mature Cheddar & Sherry Fruit Cake



MENUS

We cater for any special dietary requirements — please let us know as part of your pre-order.

Vegan starter for all menus

Beetroot & Walnut Salad (vegan)



Vegetarian main for all menus

Homemade Gnocchi & Confit Plum Tomatoes (v)



Vegan main for all menus

Smoked Tofu & Purple Sprouting Broccoli, Pearl Barley (vegan)



Further Information

To facilitate a smooth and easy dining experience, when ordering as a group all steaks will be cooked to the same preference. We find that most groups will enjoy either medium-rare or medium.



ON ARRIVAL

- ☐ add glass of prosecco per person £9.00
- ☐ add glass of Taittinger per person £15.00
- ☐ serve bottled mineral water during the meal £4.95/btl

General permissions for drink orders without consulting host

- ☐ allow guests to order any soft drinks and add to group bill
- ☐ allow guests to order any house spirit & mixer and add to group bill
- ☐ allow guests to order beer and add to group bill

Drink packages

- ☐ glass of mineral water, glass cuvée des vigneron blanc or
cuvée des vigneron rouge per person £10.00
- ☐ glass of mineral water, glass of prosecco & glass cuvée des vigneron blanc or
cuvée des vigneron rouge per person £19.00
- ☐ unlimited mineral water, glass of Taittinger Champagne, glass of LSC blend
wine & filter coffee per person £27.00
- ☐ filter coffee per person served with hot milk £2.50



ON ARRIVAL

Red Wines (other wines available by request from our wine list)

☐ Le Bosq Rouge, Vin de France

A light, fresh red made from grapes grown in the Languedoc-Roussillon region, the blend being 70% Carignan, 25% Grenache and 5% Syrah. Unoaked and fermented at relatively cool temperatures to maintain the grapes aromas it shows strawberry and cherry with a note of spice.

☐ Berri Estates Merlot, South Eastern Australia

The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot

☐ Puro Organic Malbec, Mendoza

Classic dark purple-blue colour with a charge of sweet blueberry and violet on the nose, unoaked, the palate shows warmth and plenty of ripe, dark fruit, with shavings of milk chocolate and a touch of vanilla pod. Made from Malbec grapes which reach full ripeness in the dry, mould-free atmosphere of the sandy Ojo de Vino vineyard which is 1,000 metres above sea level.

☐ Bodegas Bilbaínas Viña Pomal Centenario Rioja Reserva

The Tempranillo is vinified in a very traditional way, the grapes are destemmed and crushed and the must undergoes a moderately long maceration. Once alcoholic and malolactic fermentations are completed, the wine is aged for 18 months in American oak barrels. During this time, the wine is racked two or three times, clarifying it naturally, followed by ageing in bottles for two more years. Ruby-red, the nose shows intense red fruit with ageing notes of truffle and vanilla.



ON ARRIVAL

White Wines (other wines available by request from our wine list)



Chablis, Bouchard Aîné & Fils

Typical light, fresh and fruity nose with mineral aromas, white flowers and hints of fresh peach, dried fruits and hazelnut, the palate is dry with a citrussy freshness to the finish. Vinification takes place in temperature-controlled, stainless steel tanks and there is no oak ageing.



Le Bosq Blanc, Vin de France

A blend of 50% Ugni Blanc, 40% Colombard and 10% Sauvignon Blanc with the majority grown in the Languedoc-Roussillon region. Unoaked and fermented at low temperatures to preserve the aromatic quality of the grapes, it shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.



Left Field Sauvignon Blanc, Nelson

A blend of 91% Sauvignon Blanc from Nelson and 9% from Waipara further south on the South Island. Fermentation took place at about 15°C in stainless steel tanks and a little residual sugar was retained to add a touch of richness. Strongly aromatic with a crisp vibrancy to the finish, it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.



Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel

A well-structured, straw-gold example of this popular variety that is very much at home on the gravelly plains to the south of the eastern 'arm' of the Alps. It has a quite full-flavoured (for Pinot Grigio) ripe apple with peach and pear notes palate. Unoaked, the finish is refreshing and flavoursome.



WEDDINGS AT LONDON STEAKHOUSE

Whether a small and intimate wedding breakfast for your closest family and friends or a more extensive affair, we have the ideal space for you to celebrate this most special occasion.

In the City we can provide you with a grand table or group of tables starting at 10 people, while our private dining room has its own cocktail bar and can seat up to 20. For larger events we can offer exclusive hire seating up to 130, or a standing reception with drinks and canapes for up to 200.

In Chelsea our bright and beautiful semi-private mezzanine can seat up to 18, or you can enjoy the whole venue at seat up to 40 of your nearest and dearest.

Whichever option you choose, our dedicated event teams work with you every step of the way to help plan every aspect of your reception. We have a selection of sumptuous bespoke food and drinks packages which can be tailored to your exact requirements, can provide table flowers and centrepieces from £250, wedding cakes starting at £250 and many more bespoke details which go to make up your perfect day.







WEDDING PACKAGES

£50 PER PERSON

(available at lunch only Sunday - Friday)

Glass of Prosecco on arrival

Iced water for the table

Glass of red or white Cuvée des Vignerons for the meal

Pea & Mint Soup (v)

Kipper Pate with Whisky, Melba Toast

Potted Duck with Green Peppercorns

Smoked Haddock Fishcake & Wilted Spinach

10oz Rump of Beef, Dauphinoise potatoes & Café de Paris Butter

Chicken Schnitzel 'Holstein' & Herb Salad

Sticky Toffee Pudding (v)

Lemon Posset with Raspberries (v)

Colton Basset Stilton, Westcombe Mature Cheddar & Sherry Steeped Fruit Cake

Filter Coffee



WEDDING PACKAGES

£75 PER PERSON

(available lunch or dinner)

Glass of Taittinger Champagne on arrival

Bottled still & sparkling mineral water

Two glasses of our L.S.C. Blend white or red wine for the meal

Cured Mackerel with Horseradish Crème Fraîche

Beetroot & Goats Cheese Salad, Walnut Dressing (v)

Potted Duck with Green Peppercorns

Fillet of Sea Bream & Basil with Pommes Mousseline

6oz Fillet of Beef, Dauphinoise Potatoes & Red Wine Jus

Braised Boeuf Bourguignon with Creamed Potatoes

Pecan Pie (v)

London Steakhouse Co. Rice Pudding (v)

Colton Basset Stilton, Westcombe Mature Cheddar & Sherry Steeped Fruit Cake

Filter Coffee



WEDDING PACKAGES

£100 PER PERSON

(available lunch or dinner)

Glass of Taittinger Champagne on arrival

Bottled still & sparkling mineral water. Soft drinks during the meal

L.S.C. Blend red & white wine poured during the meal

Cured Mackerel with Horseradish Crème Fraîche

Burrata Salad with Tomato, Basil & Pesto (v)

Chicken Liver Parfait with Toasted Brioche

Fillet of Sea Bream & Basil with Pommes Mousseline

Salad of Confit Duck Leg Leg with Toulouse Sausage

8oz Fillet of Beef, Dauphinoise Potatoes & Red Wine Jus

Chocolate & Chestnut Truffle Cake (v)

Lemon Posset with Raspberries (v)

Colton Basset Stilton, Westcombe Mature Cheddar with Sherry Steeped Fruit Cake

Glass of Taittinger Champagne for toast

Filter Coffee



TERMS & CONDITIONS

Reservations for 1-6 people

We require credit card details to confirm reservations, including those made online or through third parties. If we are unable to contact you, we may release your booking. Reservations can be cancelled or amended up to 24 hours in advance, however after that time, we reserve the right to charge your card at £25 per absent person. We may not phone to confirm reservations once card details are supplied, so remember to call if you need to make any amendments.

Reservations for 7-19 people

We require credit card details to confirm these reservations. A guaranteed number of guests is required when the booking is made; this will be regarded as the minimum number for catering and charging. Where a set menu has been chosen, we will charge the set menu price per absent person. Where no set menu has been chosen, we will charge £25 per person. Reductions by up to 10% of the total number of guests within 48 hours of the reservation may be made.

Reservations may be cancelled entirely with 7 days' notice. We may not phone to confirm reservations again once card details are supplied, so please remember to call us if you need to make any amendments.

Reservations for 20+ people

Deposits are required for groups of 20+ in and for all parties booking the private dining room (London Steakhouse Co. City, mezzanine level (London Steakhouse Co. Chelsea, or full venue hire to confirm reservations. Deposits are set at £25pp and will be offset against the final bill for every guest dining. Any reduction in numbers will forfeit the deposit per person. Deposits for events in December are non-refundable under any circumstances, however numbers may be reduced by up to 10% up to 48 hours prior to the event



TERMS & CONDITIONS

Credit Card Details Supplied Over The Phone

The terms and conditions applicable to all reservations are available on our website. You will have been made aware of where to find the terms and conditions at the time of making your reservation. If for any reason you have made a reservation and are later unhappy with the terms and conditions please contact us within 24 hours and we will cancel your reservation. The only exception is where the reservation is scheduled within 24 hours of when it was made in which case these terms and conditions will apply.

SECURITY: Your card details are stored on our fully PCI compliant, integrated Sage Pay account. No card details will be stored in an electronic format in an insecure manner.

AUTHORITY TO CHARGE YOUR CARD: We may on rare occasions, within the terms and conditions set out here, have reason to make a charge to a card given as security for a large table or party booking. This would usually be if final numbers for the reservation were substantially below the number agreed for charging or in the event of cancellation of an

event. By supplying your card details you are giving us permission to make these charges at our sole discretion in accordance with the terms and conditions below.

CONFIRMATION: We may call you as a matter of courtesy nearer the time but we will take the numbers confirmed at the time of booking as the final numbers unless you notify us to the contrary.

Minimum Spend

We make no hire charge for our private dining or full venue hire. Minimum spends are inclusive of VAT and discretionary service charge of 12.5%.

- Whole venue hire for the London Steakhouse Co. Chelsea is £5,000 for lunch and £7,000 for dinner.

- Whole venue hire for the London Steakhouse Co. City is £15,000 for lunch and £20,000 for dinner 1st-24th December.


- Private dining room hire at London Steakhouse Co. City is £1,500 for lunch and £2,000 for dinner 1st-24th December.



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