

2023

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# PRIVATE HIRE BROCHURE

K i n d r e d

# CONTENTS

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Introduction	1	Dry Hire & Photography	17
<b>Corporate Events</b>		<b>Bradmore House: The Rooms &amp; Facilities</b>	
Introduction	2	The Hall	19
Meetings	3	The Library	21
Day Delegate Rate Lunch Menu	4	The Salon Bar	23
Full Conference Takeover	5	Butterwick Room	25
Corporate Events Pricing	6	Bradmore Room	27
		Cellar & Courtyard	29
<b>Private Dining</b>		<b>FAQs</b>	31
Introduction	7		
Private Dining Menu	9		
Feasting Menu	10		
<b>Parties &amp; Receptions</b>			
Introduction	11		
Canapés	12		
Bowls	13		
Grazing Board & Late Night Food	14		
Cocktails	15		
Extras: Music, Entertainment and Late Licence	16		

## The perfect city venue for your next event;

with a range of spaces designed for those with an eye for quality, comfort and style. Our dynamic, dependable team pull out all the stops for celebrations to remember, seamless company retreats, candlelit dinners and showcases, all the while delivering best in class food and drink, entertainment and guest experience.

Most importantly, we take care of everything; taking the stress out of the process and allowing you and your guests to simply turn up and enjoy.

Read on for information about our Corporate Events, Private Dining, Parties and Receptions, as well as our Dry Hire, Filming & Photography options.

You'll find a lot of information here, but if you'd like to talk through your event with us, we'd love to hear from you. Email [hire@wearekindred.com](mailto:hire@wearekindred.com) or call us on 020 3146 1370 to speak to one of our team.



# CORPORATE EVENTS

We know that the way you work has changed and the occasions when you bring people together really matter, so let us worry about the details.

Whether it's a meeting for 10 or a conference for 120, we think of everything; providing delicious food and drink, comfortable surroundings, and those extra special touches that make your team, clients and guests feel well taken care of.

# MEETINGS

We have three striking meeting rooms to help you find tranquility and focus. Each room has its own style, modern AV facilities and high speed internet, hosting up to 10, 14 and 36 respectively.

There are two hiring options for meetings.

## Dry Hire

This is where you hire the room alone at a fixed rate, complete with complimentary still and sparkling water, and use of the AV equipment.

*An ideal option for smaller groups and those looking for the flexibility to order food and drink as you go.*

## Day Delegate Rate (DDR)

This is a per person rate charged either on a half day or full day basis and includes the room, equipment and catering throughout the day. We have a standard and a premium DDR package available.

*Each room has a minimum number of occupants to qualify for the DDR rate.*

*(Prices on page 6)*



### STANDARD DDR PACKAGE

- Room hire
- Still and sparkling Water
- Filter coffee jugs and English breakfast tea, milk and oat milk, refreshed throughout the day.
- Selection of pastries on arrival
- Freshly prepared buffet lunch
- Afternoon biscuits
- Flip chart and pens

### PREMIUM DDR PACKAGE

- Room hire
- Still and sparkling water, and selection of fresh juices
- Unlimited artisan coffees made to order, available throughout the day
- Tea selection box and hot water in the room
- Choice between continental breakfast spread, or hot breakfast muffins with fresh fruit
- Freshly prepared buffet lunch
- Sweet and savoury afternoon treats



# DDR LUNCH MENU

*Choose two sandwiches, one salad, two pizzette and one pasta. Served buffet style.*  
Please note, this is a sample menu as items will change according to the seasons. Please ask your events manager for the most current menu for your event.

## Sandwiches

*Choose two. GF Bread available on request*

Avocado, Tomato, Rocket & Pesto in Focaccia (vg)

Hummus, Roast Artichoke, Black Olive & Spinach in Focaccia (vg)

Salsiccia Di Napoli, Honey, Rocket, Harissa Mayo in Focaccia

The Ploughman (Ham, Cheese or Ham & Cheese), Green Tomato Chutney, Mix Leaf in Sourdough

## Salads

*Choose one*

Vine Tomato, Roast Peppers, Cucumber, Rocket, Sourdough Croutons (vg)

Spiced Cauliflower, Broccoli, Chickpeas (vg)

Couscous, Roast Peppers, Courgettes & Red Onion (vg)

## Pizzette

*Choose two. Served on long plates, cut in four*

Marinara | Tomato, Garlic, Oregano (vg)

Pepperoni | Tomato, Fior di Latte, Cobble Lane Charcuterie, Honey

Winter Squash | Squash, Tenderstem Broccoli, Red Onion, Hazelnut (vg) (n)

Rosemary | Cornish Potatoes, Confit Onions, Rosemary, Taleggio, Truffle Oil (v)

## Pasta

*Choose one. Tubetti Macaroni, served in large sharing dish.*  
*GF option on request*

Wild Mushroom, Spinach, Pecorino Cream (v)

Aubergine, Courgette, Artichoke, Kale Pesto (v)

Roast Heirloom Tomato, Peppers, Basil (vg)

# FULL CONFERENCE TAKEOVER

Our full conference package is designed for up to 120 delegates and entails exclusive access of our top two floors.

We have a large conference space with projector screen and state of the art sound system, catering for breakfast, lunch and afternoon tea, and a series of break-out spaces to use during the day.

Whether you choose our conference package, or a fully bespoke service, you can simply turn up on the day, knowing everything will be taken care of.

Why not extend into the evening, and allow us to help you wind down with a drinks and canapés reception where you can finish the day with great music and a cocktail in hand...

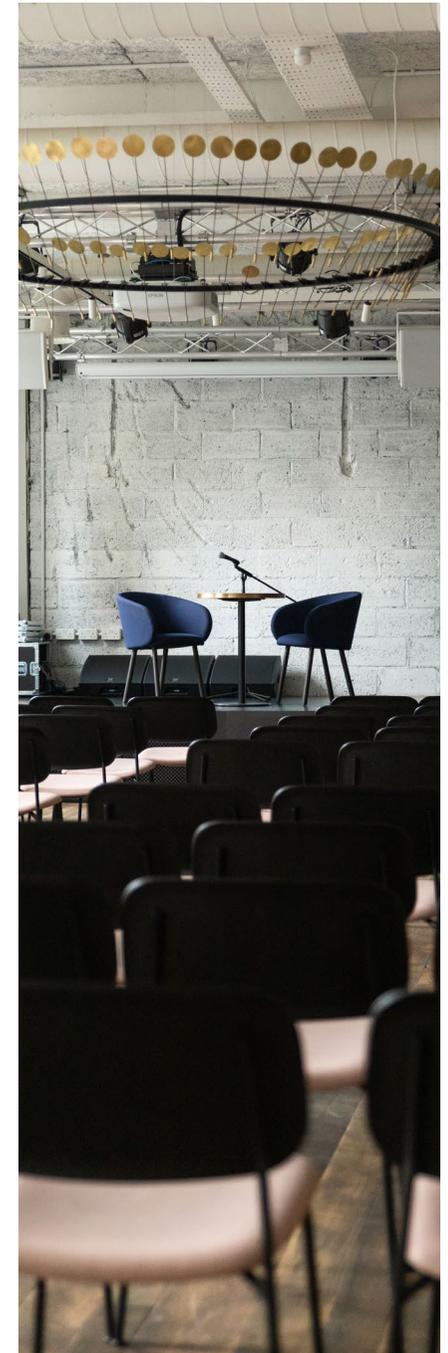
## CONFERENCE PACKAGE INCLUDES:

### *Exclusive use of:*

- The Hall, The Library, The Salon Bar, Butterwick Room & Bradmore Room from 9am - 5pm
- Use of our projector screens, two radio mics, and sound system
- Freshly baked pastries on arrival
- Hot drinks throughout the day
- A hot and cold buffet lunch with dietary requirements catered for
- Afternoon snacks
- Flip charts and pens provided for break-out spaces
- Coat check and reception check in service

## OPTIONAL ADD-ONS:

- Our premium DDR catering upgrade, to include continental or hot breakfast, barista made coffee, freshly baked goods in the afternoon, a range of soft drinks.
- Bespoke menus, and additional food and drink items
- Evening receptions
- Entertainers and activities
- Additional AV facilities and AV engineer support



# PRICING

Prices subject to VAT

DRY HIRE MEETING ROOMS <i>(room only, still &amp; sparkling water included)</i>	HOUR	HALF DAY <i>09:00 - 13:00   13:00 - 17:00</i>	FULL DAY <i>09:00 - 17:00</i>
BRADMORE ROOM <i>12 Seats</i>	£75	£270	£450
BUTTERWICK ROOM <i>14 Seats</i>	£85	£402	£670
THE LIBRARY <i>36 Seats</i>	-	£570	£950
THE SALON <i>Add to Library for breakout space</i>	-	£510	£850

## POST-MEETING RECEPTION PACK

**£20 PER PERSON**

Wrap up the day with a casual drinks reception. Includes one hour hire of our Salon Bar, one drink and three canapés per guest.

DAY DELEGATE RATE	MINIMUM DELEGATES	STANDARD HALF DAY <i>Per person</i>	STANDARD FULL DAY <i>Per person</i>	PREMIUM FULL DAY <i>Per person</i>
BRADMORE ROOM <i>12 Seats</i>	8	£49	£65	£100
BUTTERWICK ROOM <i>14 Seats</i>	12	£49	£65	£100
THE LIBRARY <i>36 Seats</i>	25	£49	£65	£100
CONFERENCE <i>Max 120</i>	80	-	£84	£120



# PRIVATE DINING

Unlike a meal out with friends...

Private Dining at Kindred offers a truly unique and exclusive experience.

Choose from the nostalgic Library, the Grade II listed Butterwick Room and the beautifully intimate Bradmore Room.

Use your own playlist, display a slideshow, decorate the room, and be catered for with our fabulous set menus, suiting all budgets and tastes.

For social parties, formal occasions, or special celebrations.

We have two different menus you can choose from; a traditional private dining option, served individually plated, or a family style feast, celebrating the spirit of togetherness.

*\*Most dietary requirements can be catered for individually on request. Please inform your events manager of any allergies or dietary requirements within your guest list in advance of your event.*



# PRIVATE DINING

## Optional Extra

Bread & Butter for the table | 3.5 per person

## Starters

*Select two starters. Your guests can pre-select one out of your choices*

Roast Beetroots, Goats Curd, Pistachio (v) (gf)

Grilled Sprouted Broccoli, Torn Burrata, Blood Orange, Hazelnut (v) (gf)

Tomato, Olive & Anchovy Tart, Crème Fraîche

Spring Salad of Asparagus, Cobble Lane Charcuterie, Little Gem, Peas, Cacklebean Egg (gf)

Korean Spiced Dexter Beef Tartare, Straw Chips

## Mains

*Select three mains. Your guests can pre-select one option out of your choices*

Wye Valley Lamb Cutlets, Hashbrown, Cavolo Nero, Lamb Bourguignon

Herb roasted Poussin Spatchcock, Ratte Potatoes, Broad Beans, Peas, Sorrel Hollandaise (gf)

Herb Crumbed Tamworth Pork Chop, Pear Mostarda, Caperberries, Tenderstem Broccoli

Poached Channel Bass, Mussels Escabeche, Wilted Gem & Chive Oil (gf)

Roast Hake, Peas, Fennel, Anchovy Hollandaise (gf)

Grilled Hispi Cabbage, Braised Beluga Lentils, Gremolata Butter, Winter Tomatoes (v) (vg on request)

Grilled Leeks, White Bean Miso, Truffle Dressing & Jerusalem Artichoke Crisps (vg) (gf)

Celeriac Schnitzel, Italian Peas, Lemon Crème Fraiche (vg)



## Desserts

*Select two desserts. Your guests can pre-select one out of your choices*

Roast Peaches, Rose Meringues, Pistachio Cream (gf)

Rhubarb, Raspberry & Mascarpone Trifle

Chocolate Ganache, Drunken Raspberries, Crème Fraiche (gf)

Grilled Fruit Cheesecake, Basil, Mint

Three Cheeses, Oatcakes, Crackers, Chutney (£10pp supplement)

# FEASTING

*Family style, to be enjoyed by the whole table*

*Lead booker to pick 3 choices from the list in which guests choose one dish to be plated individually.*

*£45 - £65 per person, depending on main*

## Optional Extra

Bread & Butter for the table | 3.5 per person

## Starters

*Sharing boards on the table, includes:*

Beetroot and Chia Hummus with Crudités

Olives, Piscos & Peppers

Seasonal Mushroom, Ricotta and Tarragon Barbajuan

Roasted Squash, Black Figs, Watercress, Seed Pistou

BBQ Roasted Celeriac Puffs

## Mains

*Select one meat main and vegetarian main. All to be shared on the table with shared sides. People with special dietary requirements to be catered for individually*

Roast Herb Fed Chicken, Grilled Fennel, Peas, Wild Garlic Aioli | £45pp

8-hour Lamb Shoulder, Roast Courgettes, Salsa Verde, Harissa Yoghurt | £55pp

Roast Longhorn Sirloin of Beef, Bone Marrow Bordelaise | £65pp

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Roast Romanesco Cauliflower, Tomato Confit, Beluga Lentils, Curry Leaf (vg)

Seasonal Spiced Squashes, Pomegranate and Fresh Herbs, Yogurt Dressing (vg)



## Sides

*All included*

Roast Baby Potatoes

Grilled Hispi Cabbage & Gremolata  
Butter

Summer Leaf Salad

## Desserts

*Sharing boards on the table*

Citrus Tarts

Brownie Bite

Mini Salted Caramel Doughnuts

Chocolate and Raspberry Truffles

Fresh Berries



# PARTIES & RECEPTIONS

Whatever you are celebrating, do it in style at Kindred

A design-led events venue that cares about the details. We're not your 'blank box' - we're something better; a unique Grade II listed building balancing heritage aesthetics with gorgeous modern design, perfect for those who want their party to have an impact. We know how to look after our guests on a night out; providing delicious food, drink and incredible entertainment that can turn even the simplest of gatherings into a night to remember.

Whether you want to have a dance party in the Hall, a glamorous cocktail soiree in the Salon, or wow your guests with a full Club takeover, our promise is the same. Stress free organising, amazing atmosphere and best in class hospitality.

*"The Kindred team were fantastic, they accommodated me and my guests perfectly. At such short notice I was really happy with how the evening went, the set up, the drinks, the sound was all great. I would certainly do other events here..."*



Party food done well means guests can eat, drink and be merry... for longer. Our canapés and bowls, designed by acclaimed chef Andrew Clarke add that extra special flourish, ensuring your guests feel well cared for and well fed without disrupting the flow of the evening.

# CANAPÉS

*Choice of 3 options £12 pp*  
*Choice of 4 options £15 pp*  
*GF & Vegan options can be modified*

Broad Bean Pannise (vg)  
 Chilled Asparagus, Walnut Mayo (vg) (gf)  
 Pea & Mint Arancini (vg on request)  
 Truffled Parmesan Gougeres  
 Little Grilled Cheese, Leek Top Kimchi  
 Hummus Shots, Crudités (vg)(gf)

Dorset Crab & Lovage Mayo on Rye Tomato, Olive & Anchovy Tart  
 Hashbrown, Caviar, Crème Fraiche  
 Salt Cod Croquette, Harissa Aioli

Spiced Raw Beef, Nori & Little Gem (gf)  
 Glazed Pork Skewers, Moorish Spice (gf)  
 Little Merguez Flatbread, Labneh, Pink Onions  
 Ox Cheek Puffs, Prune & Tamarind Ketchup

## Sweet Canapés / Petit Fours

Chocolate & Raspberry Truffles (gf)  
 Little Citrus Tarts  
 Mini Salt Caramel Doughnuts  
 Brownie Bites (vg on request)

# BOWLS

*We recommend allowing for approx 2-3 bowls per person,  
and require a minimum order of 30 of each bowl type.  
£7 per bowl (per single unit)*

## Vegan & Gluten Free

Chargrilled Aubergine, Confit Tomatoes, Vegan Lemon Ricotta, Chive Oil,  
Pumpkin Seed (vg) (gf)

## Vegetarian

BBQ'd Carrots, Date Molasses, Ancient Grains, Ricotta (vg on request)

'Mac & Cheese', Parmesan Cream, Truffle

Marinated San Marzano Tomatoes, Stracciatella, Soft Herbs

## Fish

Cured Sea Trout, Cucumber, Crème Fraiche, Sorrel, Roe

Grilled Shrimp, Creamed Corn Polenta, Ancho Butter

Crispy Cod Fritters, Harissa Aioli, Lemon

## Meat

Swaledale Lamb Skewer, Pomegranate Esme Salad

Tamworth Pork Cheek, Parmesan Polenta, Chorizo, Gremolata

Kindred Fried Chicken, Curry Leaf Mayo

Confit Duck Salad, Cacklebean Egg



# GRAZING BOARD & LATE NIGHT FOOD

*Going the extra mile or going late? Here are some extras we want to tell you about.*



## Our Show- Stopping Grazing Board

*£10 per person, minimum 30 people*

Includes:

A selection of Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités

Dips

Crackers

Fresh and Dried Fruits

Olives

Baked Treats

## Late Night Delights

*From 10:30pm - a great extra for those using our late licence extension. Prices - per person*

Kindred Burger / Vegan Burger 8  
Bibb Lettuce, Red Onion,  
American or Vegan Cheese,  
Pickles

Mac & Cheese 8  
Truffle, Parmesan Cream

Cod Fritters & Fries 8  
Tartare Sauce

Kindred Fried Chicken 8  
Curry Leaf Mayo

Pizza Boards 8  
Choose from a variety of  
options

Bloody Mary Spiced Fries 4.5  
Our signature fries served with  
condiments

# COCKTAIL MENU



A speedy bar service makes for a happier night, which is why we ask you to define a drinks menu for your guests. If you would like cocktails available on the night, we will ask you to pick three to four to have on your bespoke menu, whether it's an open or cash bar. These will be offered alongside our wines, beers, spirits and softs, with the option to limit the menu further if you so choose.

*Please note, we do not offer complimentary cocktail tastings, but you will be welcome to try some of our cocktails on your next visit to Cellar.*

**West 6 Buttered up**  
*Portobello Road Celebrated Butter gin, Bonanto aperitif, passion fruit, fresh pineapple and lime*

**Pornstar Daiquiri**  
*Havana Club 3yr rum, Bonanto aperitif, vanilla, passion fruit and fresh lime juice served with passion fruit bubbles in sparkling wine*

**Kindred Paloma**  
*Curado Blue Agave tequila, London Essence Company pink grapefruit soda, fresh lime and raspberry rim*

**William George Daiquiri**  
*William George White Rum, shaken up with lime and sugar syrup.*

**Kindred Spritz**  
*Everleaf Forest aperitif, Bonanto cherry aperitif, peach and jasmine soda, sparkling wine, served with a marinated cherry*

**Anne's Annex**  
*A blend of: Père Magloire apple, Boudier apricot, and Ysabel Regina brandies, a few dashes of Peychad's bitters, crowned with sparkling wine, and a spoonful of passion fruit pearls.*

**Classic Negroni**  
*Portobello Road London dry gin, Londinio red vermouth, Campari*

**Regency Rhubarb Punch**  
*Stiggin's Fancy pineapple rum, Capucana Cachaca, Dark Matter spiced rhubarb liqueur, maraschino, pineapple syrup, lime acid, Mao Feng green tea*

**By Popular Demand**  
*Black Cow vodka, Gin Mare, Kwai Feh lychee liqueur and lemon and lychee juice, a dash of Peychad's bitters*

**Cargo Coffee Espresso Martini**  
*Portobello Road Toasted Coffee Bean vodka, Aluna coconut and coffee liqueur, Cargo Cult Banana Spiced Pum, fresh espresso served with a grate of exotic spices*

**Popcorn Old Fashioned**  
*Daddy Rack Tennessee straight whiskey, Nixta corn liqueur, popcorn syrup, maraschino, orange wine liqueur, served with a side of sweet and salty popcorn*

**Walnut Manhattan**  
*Daddy Rack whiskey, Ysabel Regina brandy, Sacred Amber vermouth, walnut wine*

**Westbourne Gin & Tonic**  
*Martin Miller's Westbourne Strength gin, London Essence Company pomelo and pink peppercorn tonic*

**Scotch & Ginger**  
*Spearhead Scotch whisky, Angostura bitters, London Essence Company ginger ale.*

**No Sleep Before the Storm**  
*Black Tears coffee and spiced rum, lime juice, sugar syrup and London Essence Company ginger beer*

**Forest Spritz (no alcohol)**  
*Everleaf Forest non-alcoholic aperitivo, passion fruit, peach and jasmine soda, passion fruit bubbles*

# EXTRAS

## *Music, Entertainment, Late Licences*

As well as exceptional food and drink, we provide those special extras that can make all the difference. We have a directory of amazing suppliers, from musicians of all genres, to magicians and tarot card readers.

There's nothing worse than surprise hidden costs, so to make your decision easier, we've laid them out for you below.

### DJs

Starting from £120 per hour

*Keep the party moving with a DJ playing your preferred genre, (or dealer's choice).*

### Late Licence Fee & Security

£550

*We typically close at 11pm - 12am (depending on the day). If you're partying late (12am - 2am), we need to cover our costs for security on the doors and additional staffing costs, including helping them get home after their shift. (Available for events with a minimum of 80 guest)*

### Service Charge

*We charge a 12.5% non-discretionary service charge on all food and drink items for private hire events. 100% of this goes to our staff who work exceptionally hard to make your event run beautifully on the day. More on this in the FAQs section.*

### AV Engineer

£240

*These magical people are the unsung heroes of fantastic events, be it an all-day conference or a night of live music with multiple acts. If you're having any musicians or DJs at your event, or other specific technical needs beyond the basics, this is an essential added fee.*

### Musicians and Entertainers

Starting from £200 per performer

*This will differ depending on what you're looking for. We will work hard to ensure we understand your budget and requirements before suggesting performers or entertainers for your event. The price above is to give you a broad sense. We have a wide network of partner suppliers to suit different tastes and budgets so please just ask if you're not sure.*





# DRY HIRE

## *Filming & Photography*

Kindred offers sumptuous backdrops for filming and photography. From one room to full building takeovers, and with or without crew catering, we might have just the space you're looking for. We price this on a Dry Hire basis, with optional add ons depending on your needs. Please contact our events team for more info.

## Dry Hire Fees

*Prices inclusive of VAT  
09:00 - 18:00 or 18:00 - 00:00*

Hall £1500

Library & Salon £1500

Butterwick £670

Bradmore £450

Cellar & Courtyard £2000

## Extras

Furniture Relocation and Reset  
Fee £150

Out of Hours Access Fee £150

Late Licence and Security £550

AV Technical Support &  
Equipment £240 *per 5 hours*

*If you need some headshots or product shots and have a simple set up (i.e. a photographer and a subject with limited equipment), and would like to use our spaces but without the cost, we can give you limited access to the spaces available on that day for a fee of £50 + VAT per hour. Please note, this does not guarantee you privacy, and we will need to ensure minimal disruption to our members' and clients during your photoshoot. Please ask at reception for more info.*



# BRADMORE HOUSE

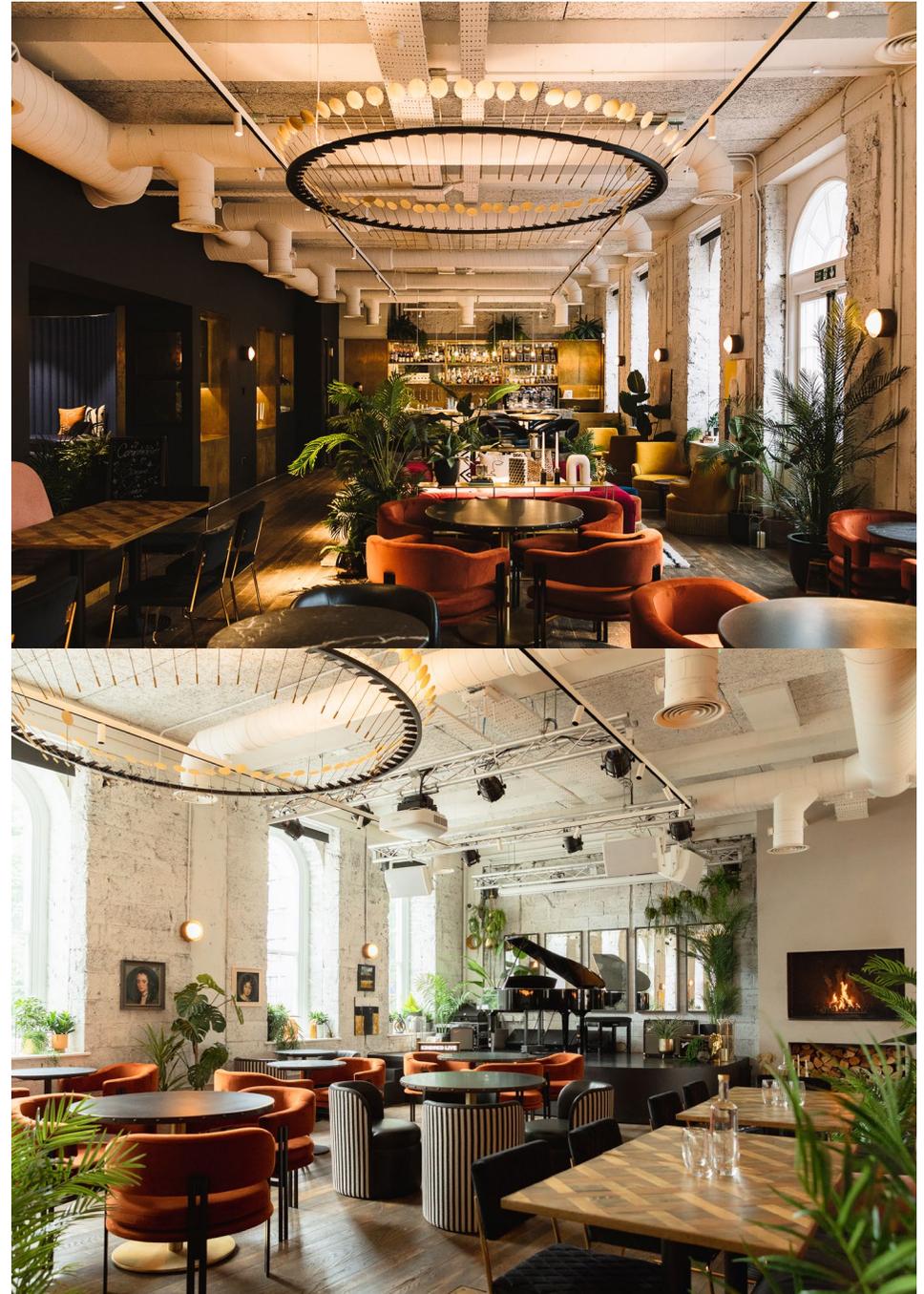
The Rooms & Facilities

# THE HALL

A wide open room filled with natural light from high arched windows, our first floor Hall makes the perfect setting for large dinners, canapé receptions, conferences, parties and performances. It includes a fully stocked bar, coat check and reception, a fully equipped stage and projector, communal tables and lounge areas. Candlelight, brass and marble accents, reclaimed wooden floorboards and an open fireplace gives this room a real warmth and homeliness that is hard to find in larger venues.

This room has an Epson 4K projector (EB-G7900U), 4K HDMI connectivity, including Apple TV for Airplay wireless sharing, a DMX controlled lighting rig and a Yamaha digital mixing console and an assortment of microphones. We also have 2 x CDJ 2000 nexus 2.

*A number of layout arrangements are available, from 60 - 180. Your event manager will discuss your requirements with you and help you find the most suitable option*





# THE LIBRARY

A peaceful, warm room painted green, with an entire wall filled with books, high arched windows and a long communal table for 30. This room is truly special for those team dinners or corporate events that need to impress. For extra space, The Library can also be paired with The Salon bar for a truly stunning party space.

This room has an Epson 4K projector (EB-G7900U), 4K HDMI connectivity, including Apple TV for Airplay wireless sharing.

*Table Seated 36, Theatre Seated 45*





# THE SALON BAR

The Salon is the epitome of elegant urban design; transporting you from the bustle of the city to a Gatsby soiree; where sipping cocktails and listening to jazz feels like the only thing to do after a long day's work.

Pair The Salon with the Library for a truly decadent party space with a private bar, or to offer your guests a comfortable break-out room during the day.

*Mixed Seated & Standing 40*





# BUTTERWICK

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With soaring high ceilings and rich blue walls, this room takes you back in time with beautiful original features from the 1700s. The Butterwick Room floods with natural light and sets an impressive tone for your private dining event, with an oval table that can seat 14-16.

This room has 4k HDMI connectivity, including Apple TV for Airplay wireless sharing, wireless audio conferencing and 4k video conferencing.

*Seats 14-16*



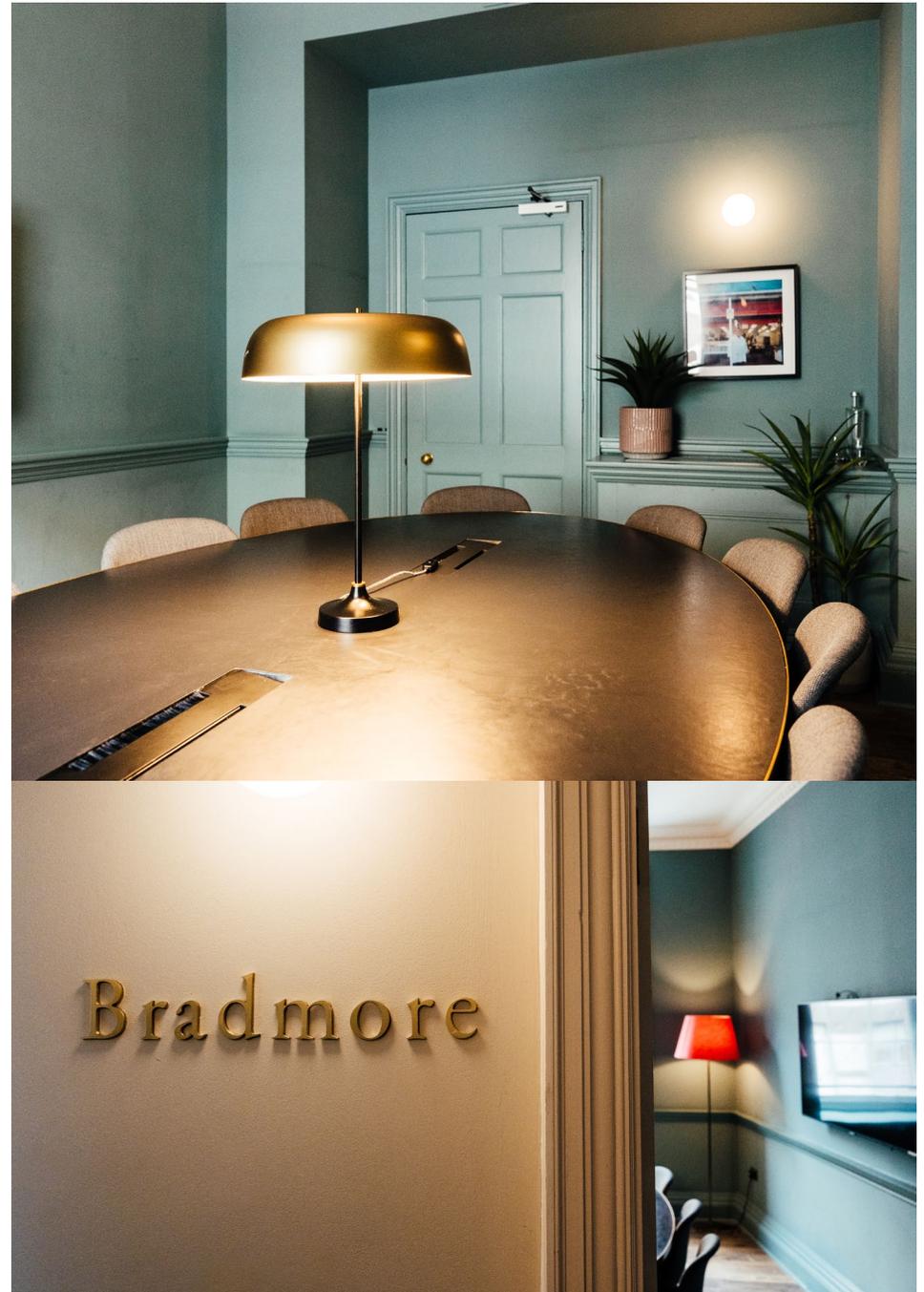


# BRADMORE

A well-equipped top floor hideaway, boasting soft green walls and wooden floors. A perfect setting for a meeting, a working lunch or a private dinner, Bradmore can be hired by the hour or up to a full day.

This room has 4k HDMI connectivity, including Apple TV for Airplay wireless sharing, wireless audio conferencing and 4k video conferencing.

*Seats 10 -12*





# CELLAR & COURTYARD

Our all day café, bar & courtyard is also available to hire, for those wanting a casual, urban atmosphere, complete with the sounds of service from the open kitchen and bar, and open French windows for an indoor-outdoor experience.

The courtyard offers that crucial extra space for bigger parties; whether it's enjoying the golden hours of a London summer, or cosying under blankets with the heated parasols in the colder months.

Under candlelight or moonlight, your guests can talk long into the night over a sharing plate of charcuterie and their favourite bottle of natural wine.

*Cellar has limited availability for full takeovers, so please contact our events team for further information and prices*





ST IVES E  
HOMEMADE FLAT BREADS  
ENGLISH LEEKS  
OX CREEKS  
DEXT REEF  
BITT N LEAF  
COLELANECHARCUTERIE  
HOUSE MADE KIMCHI  
CALK STREAM TROUT  
CIGIC ROUNDABOUT

TWO TRIB  
MARIACHI I  
METRO LANG  
DREAM FACT  
AGAINST THE LUMBE  
GUINNESS  
KINDRED H

# FAQs

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## Questions About The Booking Process

What's the process to secure a date for my event?

*If your event is more than two weeks away, we will work with you to establish the details of your event, including estimated quantities of food and drink, and build you a quote. (This can be updated nearer the event with any changes and final quantities). We ask for 50% of the quote to be paid in order to secure the date, and the remaining 50% to be paid a minimum of two weeks prior to the event, along with your final food and drink choices.*

*If your event is less than two weeks away, we would ask for the full payment in order to secure the booking.*

What is the cancellation policy?

*The full T&Cs include our cancellation policy and needs to be read and understood before confirming your booking. You can cancel your event at any time in writing, but depending on when you cancel, some or all of the sum may be liable. When you cancel we will endeavour to resell your date, and if we are successful, we may be able to offer you a partial or full refund, however this is not guaranteed if costs have been incurred in planning your event. The same applies if you need to reschedule your event. Please do make sure you read the full terms and conditions prior to booking with us, and discuss with your event manager if you have any questions or concerns.*

I'm short on time to organise my event. Can you help?

*We offer a bespoke event curation service, entirely dependent on your needs. For events with a total value of £6000 or less, we charge a fee of £300. For events of a value higher than £6000, this is included.*

*This includes any or all of the below:*

- Finding, booking and liaising with bands, DJs or performers that suit your requirements
- Organising additional AV equipment for conferences or showcases (e.g. extra screens)
- Booking entertainment, (e.g. photo booths, tarot card reader, magician)

I have bespoke requirements, and want food and drink to be designed specifically for my event. Is this an option?

*For those who want to go the extra mile, you have the option to design your own menu with our chef team, meet with our wine and drinks specialists to ensure the perfect pairings, or design bespoke cocktails for your event. We will work with you to ensure you're satisfied with the end result, with tastings included. This service is between £1000 and £2500 depending on the brief.*

Are there any parties you don't do?

*All event enquiries will be considered on a case by case basis. However, at this time we regret that we're unable to host children's parties, 18th and 21st birthday parties.*

## Questions About Payments

What is the difference between a Dry Hire agreement and a Minimum Spend agreement?

*Your event manager will work with you to find the right hiring arrangement that suits your event type and your budget. The core differences are below:*

*Dry Hire: This is the hiring of the room alone, plus the required staffing. This is a fixed fee per room, and does not include any food or drink. This is a great option if you don't want to pre-order much food or drink, and would rather your guests pay as they go on the bar.*

*Minimum Spend: This is a way to hire the room of your choosing by agreeing to pre-order a minimum amount of food and drink up to a certain value. The room hire is waived once you reach the minimum spend amount for that space. For example, if the minimum spend for a room is £1000, you will not have to pay a hire fee for the space if you pre-order food and drink to the value of at least £1000 for your event.*

*This is a great option if you plan to cater for your guests, or have an open bar for example.*

Why do I have to pay a service charge before the event, and why can't I choose whether to pay it or not?

*This is a great question, and requires a proper answer. Our staff work incredibly hard to deliver your event to the best of their ability and with the warmth and friendliness that Kindred is known for. 100% of our service charge goes to our team; those in the kitchen, on the bar, and on the floor, and they really appreciate it. In our restaurant, Cellar, our service charge is 'discretionary', which means it's up to you as a customer if you'd like to pay it or not, to acknowledge the (hopefully) fantastic service you experienced on the night. For private events it's a bit different. As a company, we opt for a non-discretionary service charge (which means we pay VAT on it, as opposed to discretionary service). This means it's not optional, and we do this because we guarantee that our staff will go above and beyond for you and your guests, and we want to both reward this and encourage them to continue doing this.*

*We know that our clients are often on a strict budget, and we want to be sensitive to this, and will always work our hardest to deliver you the event you want within your chosen budget. However, partly why we have a non-discretionary service charge is because we don't want it to become an easy way to cut costs, meaning our team are left unrewarded.*

# FAQs CONT.

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We really appreciate your understanding in this regard. If you feel like something did not meet your expectations of service on the night, and you left feeling unhappy for whatever reason, we urge you to inform your event manager as soon as possible, so they can investigate and help find a resolution for you.

## How do damage deposits work?

For larger parties, we will usually charge a damage deposit which will be 20% the value of your booking up to a maximum of £2000. Any damage that is caused that is attributed to you, your guests, or your suppliers, will be assessed, and a quote for specialist cleaning, repairs or replacement will be obtained from Kindred's chosen contractors. The sum of this quote will be deducted from your damage deposit before it is returned to you. If there is no reported damage from the event, we will refund the full damage deposit to you within 5 working days.

## Questions About Food & Drink

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### Can I do a tasting?

Yes, we would recommend it! We charge £45 per person for a food tasting, for which you can choose to try one of the following:

- 4 canapés and 3 bowls
- 8 canapés
- 5 bowls
- A starter, main and dessert from either sharing menu or plated menu

- Two mains from the plated menu (additional mains at £25 per dish).
- We offer a flight of four wines by the glass for £12 (white) and £14 (red). All other drinks are chargeable at full price.

### What are your corkage fees?

If you'd like to bring your own alcohol, we charge the following corkage fees:  
Still wine: £25 per bottle  
Sparkling wine: £35 per bottle  
Spirits: £50 per bottle  
Beer/Cider/Softs: £5 per bottle or can (individual portion)

### Do you allow external catering/ food from outside?

We ask that you do not bring food or drinks in from outside without prior agreement. If you want to discuss bringing in an external caterer, this will depend on requirements, and the 'forkage' fee starts at £15 per person.

### Can I bring a cake?

Yes, with prior agreement. We charge a one off fee of £8 to store and serve the cake, and includes portioning (if required), plates, cutlery, napkins and clearing away.

## Questions About Decor & Extras

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### Can I decorate the space in advance of the event?

Everything can be discussed with your events manager, and bespoke requirements will be considered on a case by case basis. Some things we don't allow, including (but not limited to) exposed flames, helium balloons and confetti canons.

### Can we throw confetti?

Confetti is not allowed indoors, but natural confetti (dried flowers, petals etc) can be used outside on the steps. We do not allow synthetic confetti of any kind in or outside the building.

### Can I book a photo booth or party entertainer?

Everything can be considered on a case by case basis. Please discuss your requirements with your events manager. If you would like help finding and booking entertainers, please note this comes at an additional charge, (see below under "I'm short on time to organise my event. Can you help?")

### Do you have a room where I can get ready or a space that can be used as a green room for my band/guest speaker?

Yes, we have a couple rooms that could work for this, available at an additional charge. Please ask your event manager for more details.

## Questions About Music & Entertainment

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### Will someone be able to help with our AV needs on the day?

It's important you establish with your event manager your Audio Visual needs for the day so we can establish if you will be fine with our regular set up or if you need specialist support for the day. Everything can be done, it's all in the planning.

### How late can my event go until?

For parties of 80 guests or over, we have a late licence option available until 2am. This costs £550 and includes the hire of two security personnel for your event.

### I have a DJ or Band, can they use your decks / equipment?

Yes, with prior agreement. The use of our equipment is included with the hiring of our AV technician, at £240.

### Do you have any noise limitations for live or recorded music?

No, but please do discuss your requirements with your events manager.

# FAQs CONT.

## Questions About Attending The Event

### Are you accessible?

*We have a lift that accesses all three floors and no hidden steps within the floors themselves. Our disabled toilet is on the ground floor, and we're fortunate to be outside the Hammersmith Tube & Bus station which is fully accessible.*

### Is there parking nearby?

*While we are right outside the Hammersmith tube and bus station, parking is always more tricky in the area. The nearest car park is outside the Hammersmith Apollo, but this is limited to a max of 2 hours. We would recommend parking on residential streets (use the app Ringo) approx 10 mins walk away.*

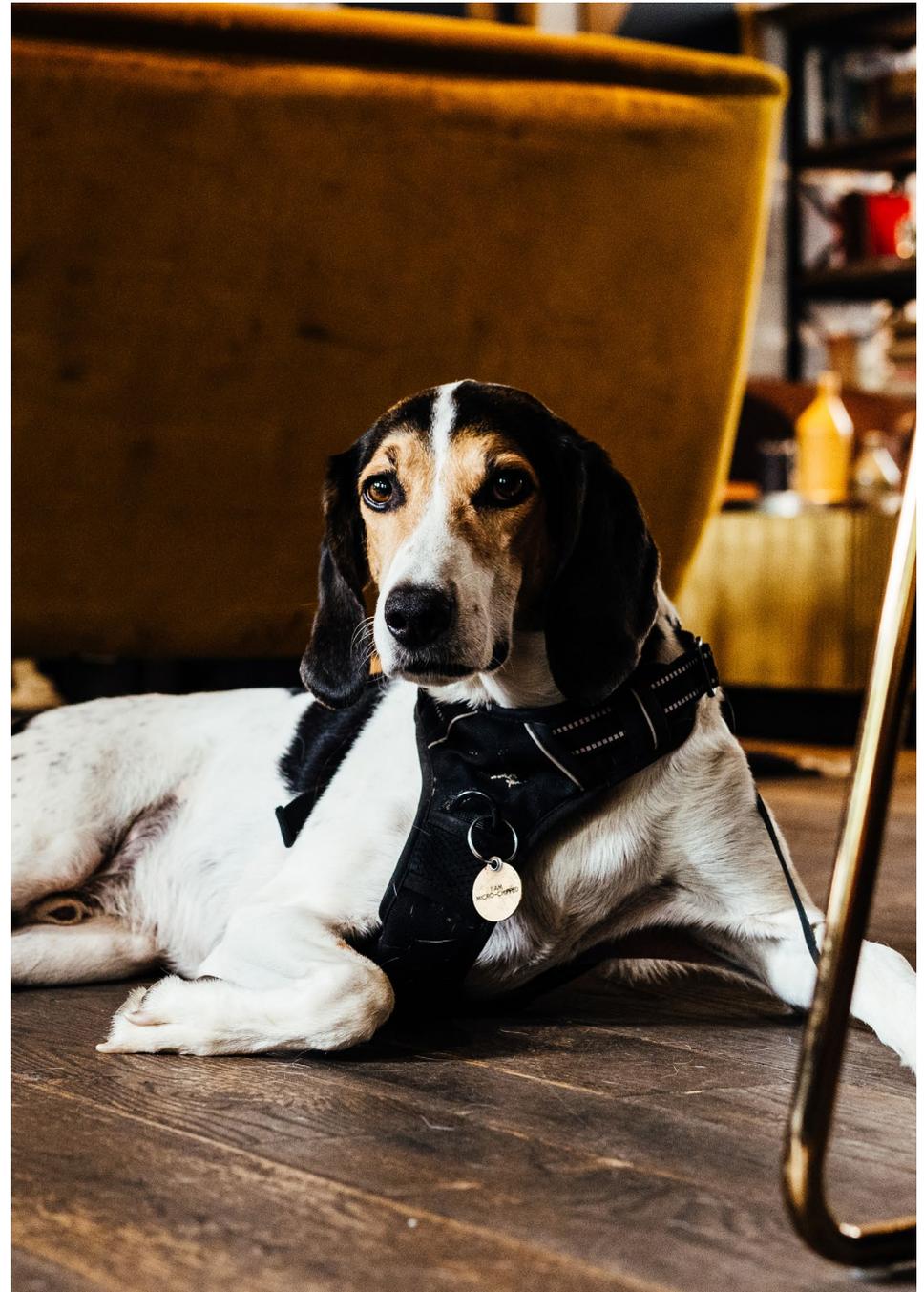
### Can kids attend?

*Yes, providing they're supervised by their parent/guardian. No alcohol will be served to anyone under 18 years of age, and young guests will be asked for ID if they attempt to order alcoholic beverages. We know some fantastic child entertainers for parties, so please let us know if you would like help organising something along these lines.*

### Can I bring my dog to the event?

*We love dogs, and are a dog friendly venue. Please be mindful not to allow dogs on the furniture, keep them on a lead at all times, and bring a towel with*

*you if there is wet weather. Bear in mind that many dogs find it stressful being around loud music, so think carefully before planning on having your pet attend your party!*



For more information contact [hire@wearekindred.com](mailto:hire@wearekindred.com)

Kindred

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