

Kindred

Private Hire Brochure



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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, drink and entertainment.

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. If you're interested in getting married at Kindred, please contact us, or have a look at our dedicated Weddings Brochure on our website.

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 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.

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



PR LOOKED A BIT LIKE THIS...

the london paper

Lindsey Lohan is the new face of Visa Swap
as former Lindsay Lohan is to front a charity fashion campaign

BT AXES 10,000 JOBS AS CRISIS DEEPENS

LI-LO WAS RELEVANT AND GETTING THE BIG CAMPAIGNS

Bloggins: The teen bloggers who took over the internet

IF BRANDS ARE TO SURVIVE THE "MUST" ENGAGE BLOGGERS"

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 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

Conferences at Kindred

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

With multiple spaces to use throughout the day, state of the art projector and sound system, and freshly prepared, restaurant-quality food and drink, you'll be able to turn up on the day, knowing that everything will be taken care of.

You can even let us help you wind down at the end of the day with a cocktail and canapés reception...

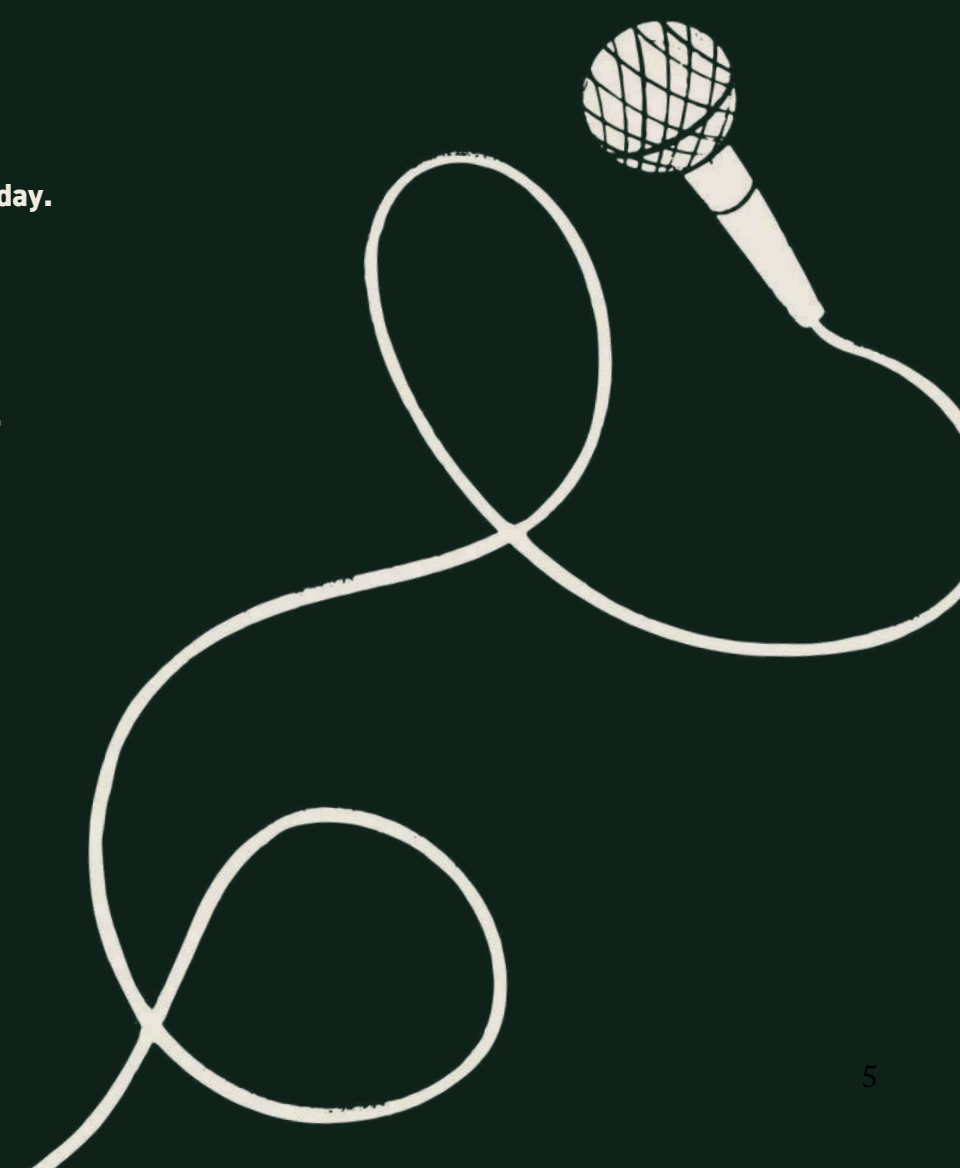
Our Conference Package includes:

- Exclusive use of The Hall, The Library, The Salon Bar & Butterwick Room from 9am - 5pm, giving multiple spaces for different moments in your day.
 - Event manager on-site for the duration of your event.
 - Hospitality team on duty throughout the day
 - AV support for 5 hours (additional hours at £40 +VAT per hour).
 - Use of our projector screens, mics, and sound systems.
- Either freshly baked breakfast pastries as standard, or a choice of hot breakfast sandwiches or a continental spread in our premium package.
 - Hot and cold drinks throughout the day (barista made hot drinks and fresh juices in our premium package).
 - A freshly cooked, hot and cold buffet lunch with dietary requirements catered for.
 - A selection of afternoon snacks.
 - Flip charts and pens provided for break-out spaces.
 - Coat check and reception check-in service.

Base Hire Fee: £5000 (+ VAT)

Standard Conference Delegate Rate: £56 per person (+ VAT)

Premium Conference Delegate Rate: £75 per person (+ VAT)





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)

Meeting Rooms | Pricing

Prices subject to VAT

Dry Hire Rooms <small>(room only, still & sparkling water included)</small>	Hour	Half Day <small>09:00 - 13:00 13:00 - 17:00</small>	Full Day
Butterwick Room <small>14 Seats</small>	£112	£402	£670
The Library & Salon <small>40 Seats</small>	-	-	£1250
The Hall <small>Max 120</small>	-	-	£1500

POST-MEETING RECEPTION PACK

£22 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.

DDR Pricing

Prices subject to VAT

Day Delegate Rate	Minimum Delegates	Standard Half Day Per person	Standards Full Day Per person	Premium Full Day Per person
Butterwick Room 14 Seats	12	£56	£75	£115
The Library 40 Seats	25	£56	£75	£115
The Hall Max 120	40	-	£75	£115



Private Dining

Four stunning spaces for the occasions that really matter.

Up to 12 guests in Bradmore

Up to 16 guests in Butterwick

Up to 40 guests in The Library

Up to 120 guests in The Hall

Our private dining menus showcase stunning seasonal ingredients from British suppliers, and our organic wines are sourced from small family-run vineyards.

Choose from a traditional plated menu, or a rustic shared feast, and talk to us if there's anything we can do to make the occasion even more special.

Each room has a screen and speakers for your use, and upgrades are available for special table linens, floristry, extra candles and seasonal decor.

*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.



Plated Menu

Lead booker to create a menu with two starters, three mains and two desserts for guests to choose from. Dietary requirements catered for individually.

£59 per person for three courses.

Optional Extra

Bread & Butter for the table | 4 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.

Dietary requirements catered for individually.

£55 - £80 per person, depending on main

Optional Extra

Bread & Butter for the table | 4 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. 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 | £55pp

8-hour Lamb Shoulder, Roast Courgettes, Salsa Verde, Harissa Yoghurt | £65pp

Roast Longhorn Sirloin of Beef, Bone Marrow Bordelaise | £80pp

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.

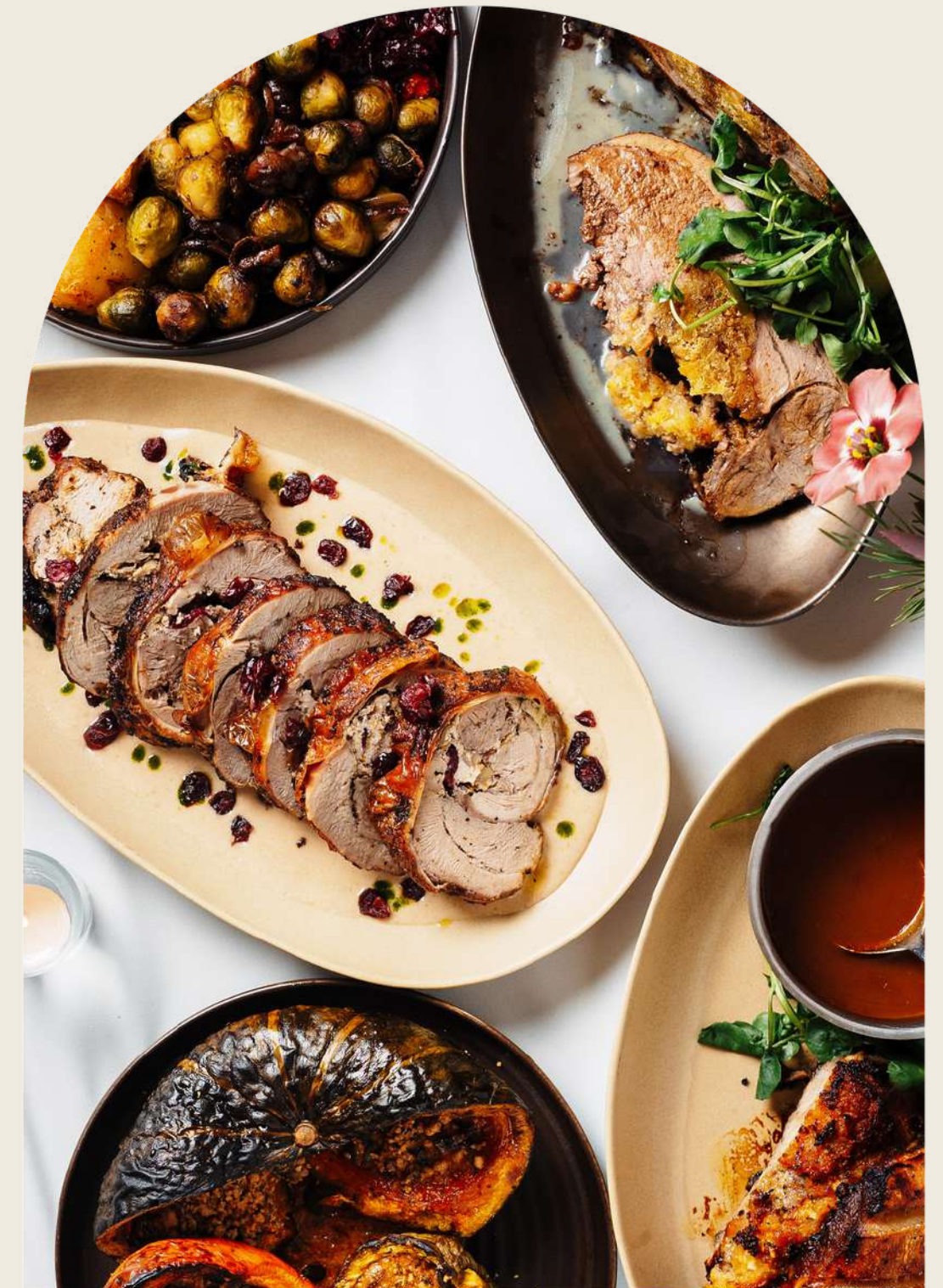
Citrus Tarts

Brownie Bite

Mini Salted Caramel Doughnuts

Chocolate and Raspberry Truffles

Fresh Berries





Parties & Receptions

Whatever you are celebrating, do it in style at Kindred

*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
seamless entertainment that can turn even the simplest of gatherings into a night to remember.*

*"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..."*



@london.11dred

BULLS

SPIDER



Canapés & Bowls

Our canapés and bowls are equal parts refinement, beauty and pure joy to eat. A great option to add that extra special flourish, ensuring your guests feel well cared for and well fed without disrupting the flow of the evening.

Canapés *Price per person.*

Three options: £14

Five options: £23

Four options: £19

Six options £26

Bowls *£8.5 per bowl (Single portion).*

We recommend 3 bowls per person would be comparable to a main course (e.g. £25.5 per person). We require a minimum order of 30 of one bowl type.

We can cater for dietary requirements individually, or can adapt certain dishes to allow for dietary requirements. Dishes can be made Halal on request.





Canapés Menu

Vegetarian

Truffled Parmesan Gougeres (V)

Little Grilled Cheese, Leek Top Kimchi (V)

Hashbrown, Caviar, Crème Fraiche (V on request)

Onion Squash, Baron Bigod & Red Onion Tartlet, Pumpkin Seed Crumb (V)

Vegan

Broad Bean Panisse (VG)

Chilled Asparagus, Walnut Mayo (VG) (GF)

Pea & Mint Arancini (VG on request)

Hummus Shots, Crudités (VG) (GF)

Crispy Cavolo Nero Panisse, Chilli & Winter Tomato Jam (VG) (GF)

Mushroom, Tarragon, Chestnut & Sage Filo Parcel (VG)

Fish

Tomato, Olive & Anchovy Tart

Salt Cod Croquette, Harissa Aioli

Hashbrown, Caviar, Crème Fraiche

Dorset Crab & Lovage Mayo on Rye

Chalkstream Trout & Watercress Tartlet, Crème Fraiche, Roe (GF)

Meat

Turkey and Cranberry Sausage Roll

Spiced Raw Beef, Nori & Little Gem (GF)

Glazed Pork Skewers, Moorish Spice (GF)

Ox Cheek Puffs, Prune & Tamarind Ketchup

Little Merguez Flatbread, Labneh, Pink Onions

Pulled Pork Bonbons, Hickory BBQ Sauce, Crackling Crumb



Vegetarian (V) | Vegan (VG) | Gluten Free (GF)

Please inform us of any guest allergies or dietary requirements prior to confirming your order.



Bowls Menu

Vegetarian

Mac & Cheese, Parmesan Cream, Truffle (V)

Marinated San Marzano Tomatoes, Stracciatella, Soft Herbs (V) (GF)

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

Grilled Manouri Cheese, Pickled Beetroots & Merlot Dressing & Watercress (GF)

Vegan

Spiced Squash, Vegan Ricotta, Soy Beans & Rye Croutons (VG) (GF on request)

Grilled Leeks, Charcoal Cauliflower Puree, Jerusalem Artichoke Crisps (VG) (GF)

Chargrilled Aubergine, Confit Tomatoes, Lemon 'Ricotta', Pomegranate, Toast (VG) (GF)

Fish

Crispy Cod Fritters, Harissa Aioli, Lemon

Grilled Shrimp, Creamed Corn Polenta, Ancho Butter (GF)

Cured Sea Trout, Cucumber, Crème Fraiche, Sorrel, Roe (GF)

Stone Baked Seabream, Rice and Grains, Buttermilk Dressing (GF)

Meat

Kindred Fried Chicken, Curry Leaf Mayo

Confit Duck Salad, Cacklebean Egg (GF)

Herby Orecchiette, Braised Lamb Ragu, Pan Grattato

Swaledale Lamb Skewer, Pomegranate Esme Salad (GF)

Tamworth Pork Cheek, Parmesan Polenta, Chorizo, Gremolata (GF)

Harissa Spiced Pork Belly, Pear & Nutmeg Puree, Sea Purslane (GF)



Vegetarian (V) | Vegan (VG) | Gluten Free (GF)

Please inform us of any guest allergies or dietary requirements prior to confirming your order.

Grazing Board & Late Night Food

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

Celebration Street Food

For those who want delicious food without the fuss.

Cubano Sandwich 11.5

Slow Cooked Pork Neck, Ham, American Cheese, Pickles, Mojo Verde, Brioche

Falafel Bowl 11

House Made Falafel with Pickled Red Onion, & Tabbouleh, Tahini & Maple Dressing (VG) (GF)

Buttermilk Fried Chicken 11

Marinated Boneless Chicken Thigh, Deep Fried 'til Crunchy, Harissa Mayo, Pickles

Prawn & Coconut Patty 11

Baked Patty with Prawns in Coconut Milk, Coriander, Tomato & Lime Salsa

Vegan Hot Dog 11.5

Redefining Meat Sausage, Sauerkraut, Dijonnaise & Ketchup, Potato Roll (VG)

The Grazing Board

£13 per person, minimum 30 people

Includes:

Fresh Baked Sausage Rolls

Savoury Filled Pastry Parcels (Barbajuan)

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités & Dips

Crackers & Bread

Fresh and Dried Fruits

Olives, Picos, and Spice Mix

Late Night Delights

From 10:30pm - to keep everyone going. A great option for those using our late licence extension. Priced per person.

Kindred Burger / Vegan Burger 9

Bibb Lettuce, Red Onion, American or Vegan Cheese, Pickles

Mac & Cheese 9

Truffle, Parmesan Cream

Cod Fritters & Fries 9

Tartare Sauce

Fried Chicken Bites 9

Curry Leaf Mayo

Pizza Boards 9

Choose from a variety of options

Bloody Mary Spiced Fries 4.5

Our signature fries served with condiments







The Drinks

We have a special passion for drinks here at Kindred so whether you're a wine buff, a cocktail connoisseur, or a 'just a pint, please' kinda person, we don't judge. We're just as happy popping the champagne as we are pouring a pint, and our cocktails are renowned in West London.

All the details can be adapted to suit your needs on the day, but we thought it'd be helpful to show you a couple of popular options that others have gone for in the past.

The Pre-Order

For those who love a plan.

"We wanted to shape the evening with different drinks; champagne and beer buckets on arrival, wines at dinner, and a surprise tray of tequila shots for later on. We had a round of cocktails served just after dinner which went down well. Pre-ordering all the drinks meant we had total control of our budget, and we knew people would be well looked after over the course of the evening. We opted for guests to pay as they go once the drinks we ordered were finished, which worked well for us."

The Open Bar

For those who love simplicity.

"We didn't want to have to spend a lot of time thinking about what people might want to drink, and we wanted to keep it super simple. We opted to put the majority of our drinks budget as a bar tab, and let people order as they choose. We limited the menu slightly to help the bar tab go further, but had a few cocktails available which our guests loved. We had the option to top up the tab if it was reached during the night, or to move to a cash bar."



The Cost

Parties, Receptions and Events

Hire Fee | Inclusive of:

- Room hire from 6pm until 11pm (with option to extend until 2am for additional cost)
- Staffing (floor, bar, reception, coat check)
- AV support and AV equipment (first five hours)
- Event management service from planning stage up to the end of the event

Each evening hire requires a minimum spend towards a pre-ordered amount of food and drink.

×

The Hall

£2750 (+VAT) hire fee + £1250 minimum spend

The Library & Salon

£2500 (+VAT) hire fee + £1000 minimum spend

The Hall, Library and Salon

£5000 (+VAT) hire fee + £2250 minimum spend

A non-discretionary service charge of 12.5% will be added to all pre-ordered food and beverage, as well as any additional items added on the day.



Extras

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 and DJs, to florists, to tarot card readers. Once you're booked with us, we can help connect you to the best in the industry, helping take your event to the next level. We always aim to be as transparent as possible when it comes to cost. Here are some additional costs you might need to be aware of.

Late Licence Fee & Security

£275 (+ VAT) until 12am. £550 (+ VAT) until 2am.

When you book with us, your event will finish by 11pm as standard. If you're partying late (after 11pm, until as late as 2am), we need to cover our costs for security on the doors and additional staffing costs, including helping them get home after their shift. Our 2am licence fee is reserved for larger bookings of 60 or more guests.

AV Engineer

£240 (+ VAT) for the first 5 hours, £40 (+ VAT) per hour for subsequent hours.

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.

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.

Table, Chair and Linen Hire Fee

Depending on your event and requirements, there may be an additional fee for us to hire in tables, chairs and linen.







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 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.

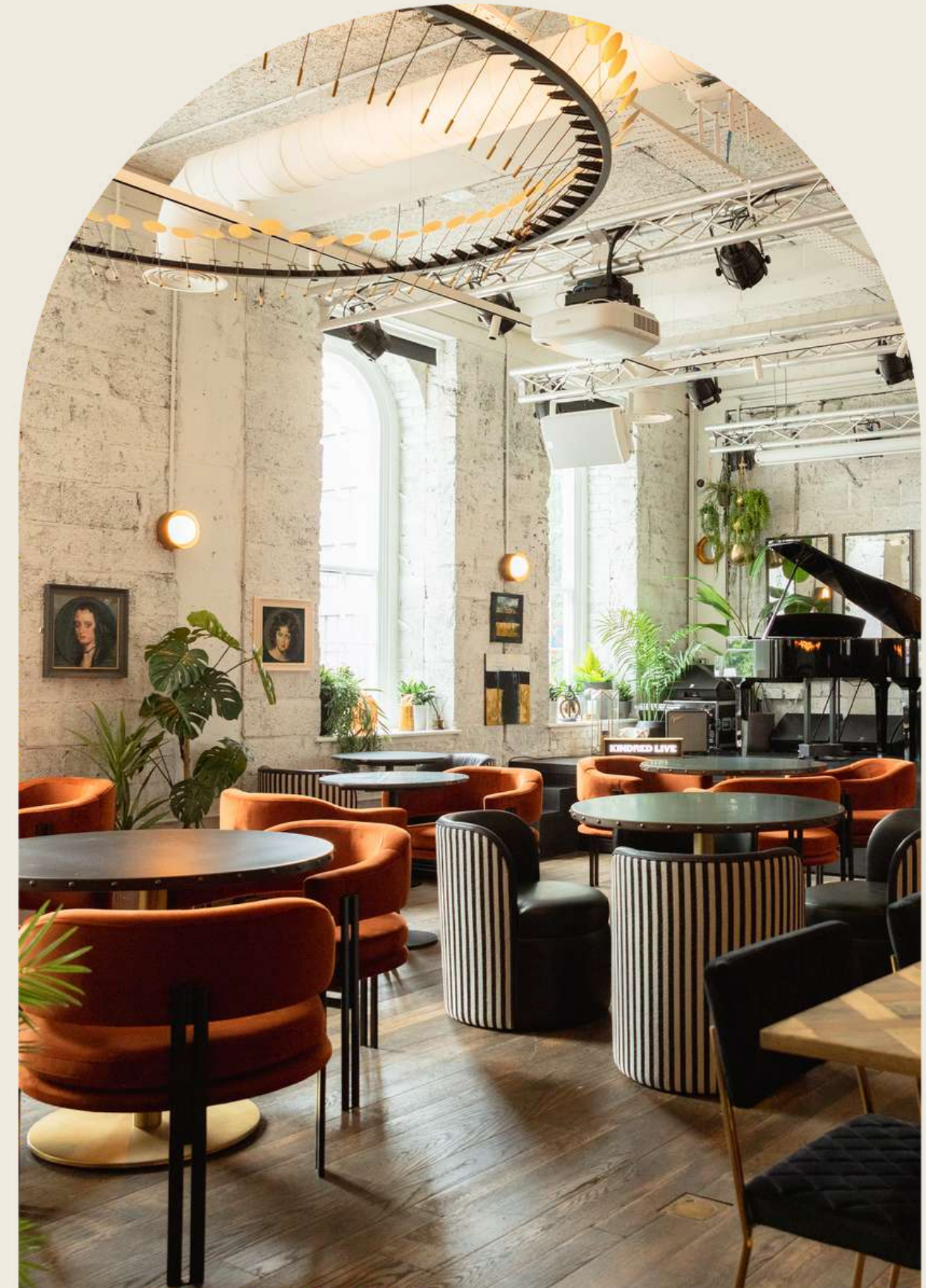
Seated (Lounge Style) 75

Seated (Theatre Style) 120

Dining (Formal) 120

Standing 180

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.





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.

Dining / Board Room 40

Theatre Style 50

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





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

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 up to 16.

Seats 16

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





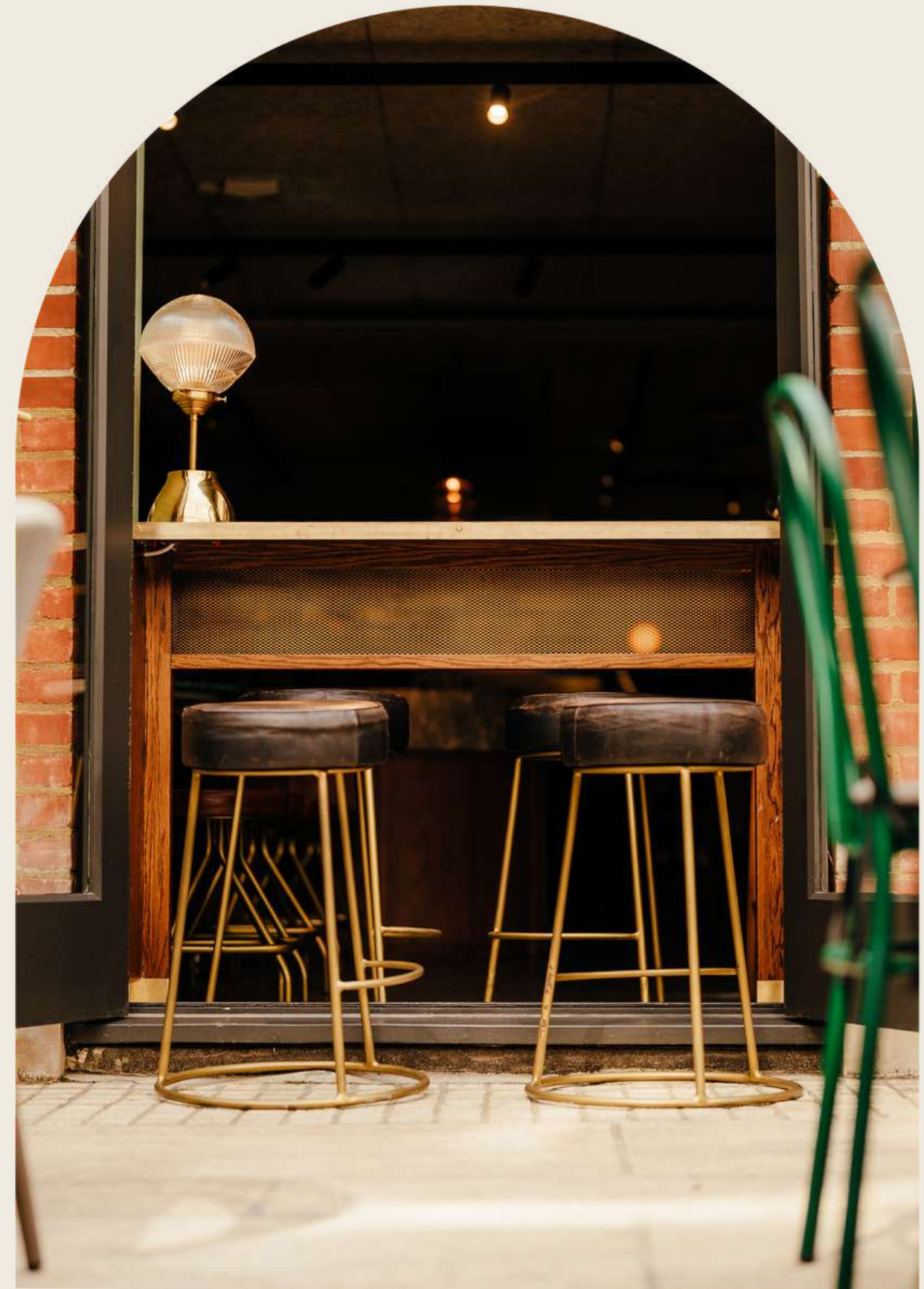
Cellar & Courtyard

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 FLATBREADS
 ENGLISH LEEKS
 OX CREEKS
 DEXTER LEEF
 BITTER LEEF
 COLE LANE CHARGUTERIE
 HOUSE MADE KIMCHI
 CHALK STREAM TROUT
 MAGIC ROUNDABOUT



TWO TRIBES
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FAQs

FAQs

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 or other suppliers 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)
- Designing and printing bespoke menus and signage for your event

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 £500 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 birthday parties and 18th birthday parties.

Questions About Payments

What's the difference between the Hire Fee and the Minimum Spend?

Your event manager will work with you to understand your requirements and your budget, and find the best option for you.

The essentials are that for our evening events, we charge a hire fee which covers the use of the room, the equipment, furniture and the staffing you require for your event. There is an additional minimum spend requirement on top of the hire fee that will go towards a pre-ordered amount of food and drink (for example, some arrival drinks, canapés, or a bar tab). You can add more food and drink than the required minimum spend (either as a pre-order or on the night), but you are not able to order less than the minimum spend. The minimum spend amounts include VAT.

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.

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.

FAQs Cont.

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

Can I do a tasting?

Yes, we would recommend it! We charge a tasting for a minimum of two people at £250 which includes a range of dishes and a selection of drinks.

A couple's tasting is included in our wedding hire fee.

Additional guests are charged at £125 per person.

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: £70 per bottle

Beer/Cider/Softs: £4 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 'corkage' fee starts at £15 per person.

Can I bring a cake?

Yes, with prior agreement. We charge a one off fee of £20 to store and serve the cake, and includes portioning (if required), plates, cutlery, napkins and clearing away. This service is included in the wedding hire fee.

Questions About Decor & Extras

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

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!



Kindred

**For more information contact
hire@wearekindred.com**



Bradmore House, Queen Caroline Street, London, W6 9BW.

020 3146 1370

wearekindred.com