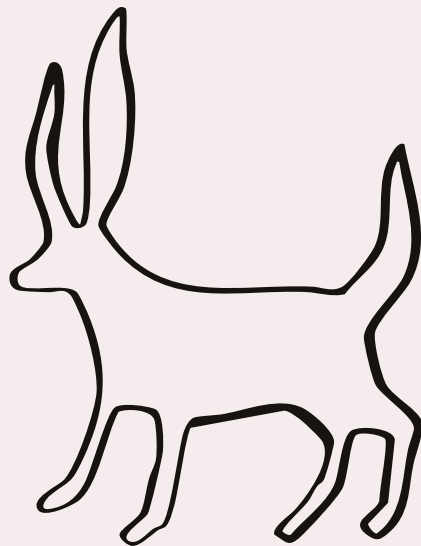


# TART

Bespoke Events & Private Hire



|                               |    |
|-------------------------------|----|
| BESPOKE EVENTS & PRIVATE HIRE | 1  |
| THE STUDIO                    | 4  |
| WHOLE VENUE                   | 5  |
| THE MEZZANINE                 | 6  |
| OUR FOOD                      | 7  |
| WINE & COCKTAILS              | 8  |
| OUR MENUS                     | 9  |
| PLATED MENU SAMPLE            | 10 |
| SHARING MENU SAMPLE           | 11 |
| FEASTING TABLE SAMPLE         | 12 |
| BREAKFAST SAMPLE MENU         | 13 |
| STANDING EVENT MENU SAMPLE    | 14 |
| PLANNING YOUR EVENT           | 16 |
| TASTINGS                      | 17 |
| EVENT TIMINGS & GUIDELINES    | 18 |
| DELIVERIES                    | 19 |
| STORAGE & REMOVAL             | 19 |
| SETUP & DE-RIG                | 19 |
| PREFERRED SUPPLIERS           | 20 |
| DEPOSITS                      | 21 |
| CANCELLATIONS                 | 21 |

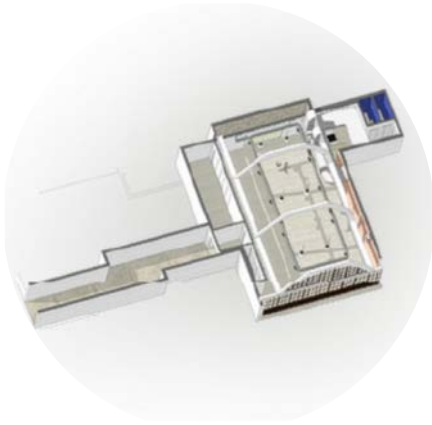
# Wild by TART

Wild by Tart is a neighbourhood restaurant set within a multipurpose space. Housed in a former power station and coal store, the 9,000 sq.ft site combines a restaurant, bar, retail store, events space, and photography studio. Founded by Jemima Jones and Lucy Carr-Ellison, the successful duo behind bespoke catering company Tart London.

Wild by Tart is an independently run company celebrating the love of food, drink, travel, and the arts. Lucy and Jemima have farms in Northumberland and Somerset from which we source ingredients and produce whenever possible. We are selective about the partners we work with, always conscious to work with people who have unique stories of sustainability or craftsmanship.

We take great pride and care in ensuring you and your guests receive memorable experiences at Wild by Tart. When choosing to host your event with us, you will work with a dedicated events manager who will guide you through the planning stages and menu selection. They will be on-hand in the lead up to answer any questions and be present on the day, overseeing the smooth delivery of your event.

## The Studio



**CAPACITY:**  
STANDING: 120  
SEATED: 60

Our 1,450 sq. ft. Studio features a high, glass-panelled ceiling, benefiting from excellent natural light and various feature walls, making it the perfect boutique photographic location. Separated from the main restaurant by floor-to-ceiling crittall sliding doors, the Studio can be hired as a multi-use and versatile private events space, be it exclusive breakfasts, lunches and dinners, press launches, photography shoots, exhibitions or screenings.

The Studio has its own private entrance that is street level, as well as a bar, bathrooms, and cloakroom. It is also outfitted with AV equipment including a projector, speakers, and microphone.

In addition to a private hire space, we have an exciting Tart events program with wine-tastings, supper clubs, workshops, life drawing, and yoga.





## Whole venue



**CAPACITY:**  
Standing: 300  
Seated : 180  
With Dancefloor: 160

Exclusive hire of the whole venue includes the Restaurant, Bar, Mezzanine and Studio.

The space offers a highly versatile platform to cater for a wide variety of events, from awards ceremonies to press launches, fashion shows, and weddings. Production and AV from our preferred suppliers are on-hand to transform the space and tailor it to suit your needs.

## The Mezzanine

**CAPACITY:**

STANDING: 20

SEATED: 16

This private dining space is located on a raised mezzanine level, overlooking the restaurant, bar and open kitchen. An intimate space where you can soak up the buzz of the restaurant, the Mezzanine is perfect for a wide range of events, including private dining, company meetings, drinks receptions, and press launches.





## Our food

We cook food that excites us - using seasonal ingredients that work well together, are rich in nutrition, and carry the vibrant colours of their unique time of year. We love exploring these flavours and textures through the presentation and combination of dishes. Moreover, eating with the season makes it easier to keep to our mantra of 'buying local'.

We offer a selection of menus for all types of events. Our menus change with the seasons, and we can adapt our offering to suit dietary requirements.

If you are interested in offering a different style of menu, our team can work with you to curate a bespoke offering for your event with the help of our team of talented Tart chefs.





## Wine & Cocktails

Our approach to drinks reflects our seasonal influence, with the cocktails and ingredients changing as often as the food menu does.

We pride ourselves on delicious house-made components such as cordials, shrubs, tonics, vinegars, and ferments - they play into our mission to waste as little as possible. The bar team is on hand to create bespoke cocktails tailored to your taste and style of event.

Our wine list features producers who utilise low intervention techniques - many of it organic or biodynamic, and made by small, independent vignerons.

We are happy to help source specific wine for your event or offer



## Our Menus

### SEATED PRIVATE DINING

- 3-course Lunch & Dinner Plated Menu
- 3-course Lunch & Dinner Sharing Menu
- Feasting Table Menu (Sharing Style, available all day)
- 2-course Breakfast Menu

### FOR STANDING RECEPTIONS

- Canapé & Bowl Food Menu
- Sweet Canapé Menu
- Breakfast Canapés
- Late Night Snacks Menu  
(available after dinner service)
- Afternoon Tea Canapés  
(available on request)

Please note that items across our menus are subject to seasonal substitutions. We will confirm any seasonal changes in advance.

Please see our menu pack for full menu selection





## Plated Menu Sample

Wildfarmed Focaccia with herb oil (vg)

### STARTERS

Choose one for the group

Cornish crab, green gazpacho, sherry vinegar, cucumber, coriander, flaked almonds (gf, df)

### MAINS

Choose one for the group

Wood roasted Hereford beef fillet, smoked datterini tomato salsa, Aleppo chilli butter (gf)

### SIDES

Jersey Royals, seaweed butter, dill, parsley (v, gf)  
Spring greens, tahini, lime, smoked almonds (vg, gf)

### DESSERTS

Choose one for the group

Burnt honey mousse, saucy raspberries & crème fraîche (gf)

Guests with dietary requirements can be catered for separately.

# Sharing Menu Sample

Food is served family style on sharing platters

Wildfarmed focaccia with herb oil (vg)

## STARTERS

Please choose three starters for the group to share

Griddled Cornish squid, charred Padron peppers, mojo verde, rocket (gf, df)  
ChalkStream trout tartar, lemon mayonnaise, pickled radish, shallot, cured egg  
yolk, dill (gf, df)

Hereford beef carpaccio, black lime, tarragon, dill, saffron vinaigrette, pickled  
barberries (gf, df)

## MAINS

Please choose one for the group to share

Wood grilled herb fed organic chicken, spring onion, watercress, broad beans,  
crème fraiche, chervil (gf)

## SIDES

Please choose two for the group to share

Crispy pink fir potatoes, chilli, rosemary, lemon (vg, gf)  
Butterhead lettuce, pickles, chives, buttermilk (v, gf)

## DESSERTS

Please choose a dessert for the group to share

Chocolate choux tower, chocolate hazelnut mousse & salted caramel

Guests with dietary requirements can be catered for separately.





## Feasting Table Sample

This will be served on sharing platters on a feasting table

Wildfarmed focaccia, herb oil (vg)

Please choose three of the following

- Isle of Wight heritage tomatoes, focaccia croutons, olives & capers (vg)
- Jersey royal potatoes, pickled fennel, dill, capers, lemon (vg, gf)
- Wild rice, peas, jalapeño, lime, coriander, toasted pumpkin seeds (vg, gf)

Please choose two of the following

- Wood roasted Fosse chicken, bomba calabrese, Caesar aioli (gf)
- Barrel aged feta, mint & spinach hand pie, sumac yoghurt (v)

Please choose one of the following

- Strawberry frangipane tart, Marsala cream (v)



## Breakfast Sample Menu

Selection of freshly baked pastries (v) , breakfast muffins (vg) and fruit

Please choose two for the group

Blueberry smoothie bowl, toasted coconut, almond butter, toasted seeds,  
goji berries (gf, vg)

Sourdough toast with whipped marmite butter & Tart's seasonal jam (v)

Please choose one for the group

Tart breakfast flatbread - treacle glazed crispy bacon, whipped feta, crunchy  
chilli oil, Hedgeley Farm honey, rocket, slow roasted tomatoes



## Standing Event Menu Sample

### PLEASE CHOOSE FOUR CANAPÉS FOR YOUR PARTY

Spring onion, mushroom & ginger gyoza, ponzu, sesame (vg)

Manouri cheese, honey & mint kalitsounia parcel (v)

Crispy layered potato cake, Exmore caviar, crème fraîche (gf)

Hereford beef tartare, caper, wild garlic aioli, nasturtium (df)

### PLEASE CHOOSE FOUR BOWLS FOR YOUR PARTY

Watermelon poke bowl, brown rice, mirin & lime, pickled radish (vg, gf)

Miso glazed sticky aubergine bao bun, pickled chilli, coriander, peanuts (v)

Cornish crab brioche roll, chives, lemon crème fraîche

Wood grilled Hereford beef, pickled cucumber & mustard seed mayonnaise,  
watercress (gf, df)

### ADD ON SWEET CANAPÉ OPTIONS

Ricotta & sour cherry custard tart (v)

Chocolate choux, caramel hazelnut ganache, whipped cream (v)

### ADD ON SWEET BOWL OPTIONS

Brown butter Madeleines, miso caramel & crème fraîche (v)

Tonka panna cotta, poached rhubarb & toasted almond nigella crunch

### ADD ON LATE NIGHT SNACKS OPTIONS

Patatas bravas - crispy potatoes with black garlic aioli & chilli sauce (v, gf, df)

Tart fried chicken burger, pickled cucumber, hot sauce mayo



# Planning your Event

## WHAT'S INCLUDED

When booking an event with us the below is included,

- Security guard. Additional are available at an extracost.
- Full staffing to run your event – including a member of the events team to oversee and manage.
- In-house tables and chairs, tablecloths and napkins,service ware, glassware and crockery.

In addition to this we have 4 beautiful marble poseur tables on-site.

- Basic AV package
- PA system (for background music& presentation audio), projector, screen and one handheld microphone (for use in the studio space only).

If any additional AV or decorations etc are required wework with numerous preferred suppliers, please seepage 21.

## TIMELINE

Final menu and beverage selections must be made 30 working days prior to the event date. Due to the seasonal nature of our menu, the chef may need to make substitutions as necessary. These would always be checked with the hirer in advance.

We require confirmed final guest count 7 working days prior to the event. Any reduction in numbers after this point is chargeable at the full cost of the menu and pre-confirmed drinks.

Cocktail and wine quantities must be confirmed 7 working days prior to the event. Clients will be charged for the quantities confirmed including any that are not consumed on the day. Clients are not permitted to take any surplus stock offsite.

We require confirmed guest dietary requirements with a minimum of 7 working days' notice of the event. A seating plan must be provided with guests with dietary requirements clearly marked.



## Tastings

We offer complimentary tastings for whole venue bookings. For menu tastings, we offer a chef's choice selection of three canapés, as well as your choice of three starters, two mains, two sides, and two desserts.

For drinks tastings, we offer sparkling wine, wine, and cocktails. We ask for a selection of two cocktails and mocktails from our menu to taste. Based on your wine preferences, we will curate a selection of wines from our list to taste.

Whilst we do not offer complimentary menu tastings for Studio events, you are very welcome to dine in the restaurant prior to confirming your booking, to ensure you are happy with our food. We offer a 15% discount on food and drinks for up to 4 guests.

If you would like a menu tasting for a Studio booking, it will be charged at the listed price, but it will count towards your minimum spend. Drinks tastings for any of the wines we serve in the restaurant by the glass are complimentary. If you would like to try a wine which is not available by the glass, we charge our reduced takeaway bottle price. We can also offer up to two cocktails and mocktails to taste on us.



# Event timings & Guidelines

HIRE TIMINGS ARE AS BELOW:

## DAY HIRE

Monday - Sunday Set-up/access 07:00 and pack up until 16.30, Live event timings 08.00 - 16.00

## EVENING HIRE

Monday - Thursday Set-up/access 17.00 - 00.30 Live event timings 18.30 - 23.30

Friday - Saturday Set-up/access 17.00 - 01.00 Live Event timings 18.30 - 00.00

Sunday - Set-up/access 17.00 - 23.30 Live Event timings 18.30 - 22.30

If you have specific timings outside of our standard, or if your event spans multiple days, please let us know and we can provide a bespoke quote.

## MUSIC GUIDELINES

For whole venue events the decibel limit is 85 dB. Only acoustic live bands and DJs are permitted to play music in the venue, and not amplified live bands.

For the studio the decibel limit is 65 dB. All music, DJs, or entertainment noise should be at background level, as the Studio sits adjacent to the restaurant, and guests dining in the restaurant would be able to hear sound levels above the limit. As with a whole venue event, only acoustic live bands and DJs are permitted to play music in the venue.

*Should the noise levels go above the decibel limit, the Venue manager on-site may stop any further music and/or sound from being played.*

## Deliveries

Delivery and collection times are between 07:00 – 23:00. No deliveries or collections are permitted at the venue outside of these hours. Timings for deliveries and collections must be confirmed in advance with our events team.

## Storage & Removal

Anything that needs to be delivered or stored for your event is welcome to be dropped off the day prior, but no earlier than this as storage onsite is minimal. For collection, we ask that this takes place either the day of the event or the next morning by 10am.

Please note that all storage timings are at the discretion of the event manager depending on the amount of items or scheduling.

Please note that all waste produced by set-up/de-rig and production by the client or production team needs to be removed off-site post event.

## Setup & De-rig

Please note that we have various limitations on noise levels throughout the day, due to the location and layout of the venue.

No noisy set up or de-rig is permitted before 08:00 and after 20:00. This includes drilling, lighting rigs and structural set design.

Quiet set up and de-rig is permitted from 06:00 and until 01:30.

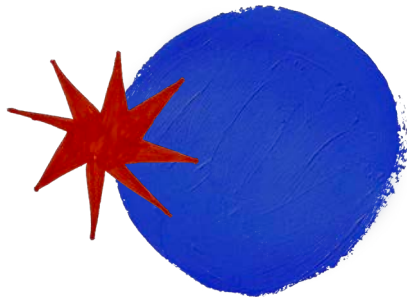
In addition to this, please note that no noisy set up (e.g. drilling) can be done during the restaurant's service hours which are 11.50 – 16:00 and 17:45 – 23:00.



## Preferred Suppliers

We work with a variety of preferred suppliers to ensure that we can help you find anything you will require for your event. If possible we do ask that you use suppliers from our approved list as they know the venue and our restrictions well, we can put you in contact with them and they will be able to send you a quote directly. A selected few can be quoted directly through us, your event manager will be able to share the full list with you.

If there is a specific supplier or service we aren't able to supply, you may be permitted to bring in a non-listed supplier, however they would have to come for a site visit, sign a supplier contract with us and you may be subject to an external supplier fee to cover all and any additional administration.



## Florists

RAY RAY's Flowers

📷 rayraysflowers

Wild at Heart

📷 wildatheartq

Love Blooms

📷 Clareloveblooms

Fiona Fleur

📷 fionafleurstudio

Flowers by Wetherly

📷 \_wetherly\_

## Production

Wedding Smasher

📷 weddingsmashers

Marble

📷 marble\_ldn

Wedding DJ Company

📷 weddingdjcompany

Aura Works (creative production)

📷 auraworks

## AV

LONDON Sound and Light

📷 londonsoundandlight

Heathrow Sound Hire

📷 heathrowsoundhire

## Photography

Joanna Bongard

📷 joannabongardphoto

Andrew Leo Photography

📷 leowedphoto

Friendly Street Studio

📷 johnwayte.weddings

## Entertainment

ALR Music

📷 alrmusic

MYMUSO

📷 my\_musouk

Brass House Entertainment

📷 brasshouseentertainment

Dahlia Music (String Quartet)

📷 musicdahlia

Matt Maurice Event Music (DJ)

📷 mattmauriceeventmusic

Your event manager will be able to supply you with the full contact details

## Deposits

50% of the agreed contracted amount is due by BACS transfer on signing the contract. The remaining balance is due by BACS transfer 30 working days prior to the event. Bookings are not confirmed until the deposit payment is received.

Any additional spend confirmed through the planning process will be detailed on your quote and will be invoiced post event. Any additional bar spend on the day will also be invoiced post event.

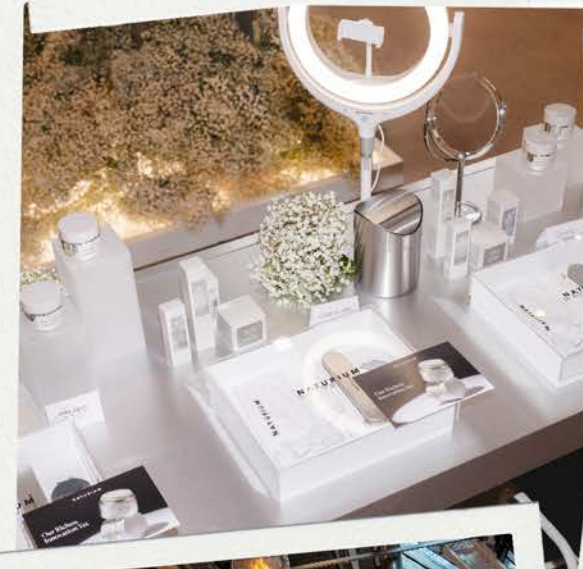
## Cancellations

In the unfortunate circumstances that the Hirer has to cancel or postpone the Venue Hire the following charges will be due. In each the percentage applies to the total Venue Hire Fee.

- 25% for cancellations between 34 and 16 weeks prior to the Event date.
- 50% for cancellations between 16 weeks and 30 days prior to the Event date.

100% for cancellations less than 30 days prior to the Event date.





# TART

Our Events team is on hand to answer any questions you may have  
[events@wildbytart.com](mailto:events@wildbytart.com)

ADDRESS

3-4 Eccleston Yards, London, SW1W 9AZ

020 3848 6240 - Choose option 2

 [wildbytart](#)

