

THE PRIVATE ROOM AT

THE IVY
CHELSEA GARDEN

The Private Room at The Ivy Chelsea Garden seats 30 guests on one long table or 24 guests on three round tables of eight and is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 50 guests.

Decorated in a similar style to The Ivy Chelsea Garden, the walls of The Private Room are adorned with colourful vintage botanical prints and sumptuous floral artwork. The bespoke patterned white Carrara and grey Fior de Pesco grey marble tiled flooring, eclectic mix of vintage dining chairs and hanging gilt leaf pendants, add irresistible glamour to the room.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Private Room is equally as suited to private parties and wedding celebrations as it is for corporate breakfasts, lunches and dinners. It also features a beautiful marble top private bar decorated with bevelled antique mirror panels and trimmed brass, making the room suitable for both seated dining and standing receptions.

Ideally located on the King's Road, The Ivy Chelsea Garden's Private Room provides the perfect setting for entertaining friends, family and clients.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

Madeleine Treacy

020 3727 6540 | events.ivychelsea@theivy-collection.com

195 -197 King's Road, London SW3 5EQ

020 3301 0300 | www.theivychelseagarden.com

THE PRIVATE ROOM



SUMMER MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.75

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU A

£58

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar
potato mash with peas, sugar snaps and baby shoots

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

MENU B

£65

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze
with pear and ginger compote, toasted brioche

Salmon and asparagus

Pan-fried salmon supreme with asparagus
tortellini and a champagne sauce

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

12.95

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SUMMER MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.75

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU C

£75

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino
tomatoes, capers, sprouting broccoli, rocket, Parmesan and pesto

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

MENU D

£80

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

12.95

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SUMMER MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.75

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU E

£85

Half poached lobster salad

Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise

Roast beef fillet

Roast beef fillet with pan-fried duck liver, brioche,
wild mushrooms and red wine sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

12.95

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SUMMER MENUS

The following *two* menus require your guests to choose their starter, main course and dessert in advance.

We require the final pre-order one week prior to your event.

MENU F

£65

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

Oak smoked salmon

Smoked salmon, black pepper and lemon served with dark rye bread

Steak tartare

Hand-chopped beef striploin with a mustard Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Salmon and asparagus

Pan-fried salmon supreme with asparagus tortellini, green beans and a champagne sauce

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

12.95

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We cannot guarantee the total absence of allergens in our dishes.

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SUMMER MENUS

MENU C

£95

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche

Raw market salad

Thinly shaved market vegetables with avocado houmous,
toasted sesame, maple and wholegrain mustard dressing

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce

Miso black cod fillet

Baked black cod, hoba leaf, pickled fennel and a miso sauce

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes,
sprouting broccoli, olives and a chilli and mint sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of three cheeses

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,
caramelised pecans, olive croutons, rye crackers

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

12.95

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CANAPÉS

We recommend *4 canapés* per person for a pre-dinner reception or *12 per person* for a drinks party.

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.75

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

SAVOURY CANAPÉS

£2.50 *per bite*

Truffle arancini

Lobster cocktail cornet with caviar

Crunchy tempura prawns with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

Garden pea and mint soup

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnut

SMALL DISHES

We recommend 6 bowl food options per person for a drinks party

SAVOURY BOWLS

£6.50 *per bowl*

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

**Buffalo mozzarella with sliced peaches, Nocellara olives,
smoked almonds, pesto and picked mint**

Seasonal risotto

**Bang bang chicken with cucumber, radish,
baby gem and sweet chilli and peanut dressing**

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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BREAKFAST

Please select *one* menu for your whole party

MENU A

£20

Toast and preserves

A choice of white, granary and gluten-free bread,
served with strawberry, apricot jam and marmalade

Organic granola

Gluten-free granola with coconut
“yoghurt” and raspberries

Bacon and egg brioche roll

Smoked streaky bacon and fried hen’s egg

MENU B

£25

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Organic granola

Gluten-free granola with coconut
“yoghurt” and raspberries

Please select *one* for the entire party

Eggs Benedict

Pulled honey roast ham, toasted muffins, two poached hen’s eggs
with hollandaise sauce and watercress

OR

Eggs Royale

Smoked salmon, toasted muffins, two poached hen’s eggs
with hollandaise sauce and watercress



Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee

BREAKFAST

Please select *one* menu for your whole party

MENU C

£28

Green Juice

Avocado, mint, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Organic granola

Gluten-free granola with coconut
“yoghurt” and raspberries

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's
eggs on toasted granary with sesame dressing

MENU D

£32

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Organic granola

Gluten-free granola with coconut
“yoghurt” and raspberries

The Ivy full English breakfast

Smoked streaky sweet cured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast



Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee



DRINKS

COCKTAILS

The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice & Wyborowa Vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50
Virgin Spritz Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95
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GIN & TONIC SELECTION	
Ivy Special G&T Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	9.75
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.50
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice, with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Summer Apple G&T 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50
Deep Red G&T Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	12.00
Gibson G&T Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions, with Fever-Tree Indian Tonic	13.00

Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

DRINKS

COOLERS & NON-ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar and soda water	4.75
Peach & Elderflower Iced Tea Peach, elderflower and lemon with Ivy 1917 & afternoon tea blends	4.50
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
Beet It Beetroot, apple juice, lemon juice and ginger	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Grove Sour Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	5.95
Strawberry & Vanilla Soda A blend of strawberry, fruits and vanilla with soda	5.95
Elderflower Garden Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	5.95

SOFT DRINKS

Choice of fresh juices orange, apple, grapefruit	3.95
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks Range of Tonic, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	3.25
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Acqua Panna still mineral water 750ml	4.75
San Pellegrino sparkling mineral water 750ml	4.75

BEERS & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	5.00
Menabrea Bionda, Italy, 4.8% abv, 330ml Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	5.75
Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml Rich, viscous and chocolatey dark ale	5.50
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml Thirst quenching, fruity, dry and sparkling	5.50
Lucky Saint, Germany, 0.5% abv, 330ml Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	4.50

In addition we are able to offer our full spirit selection from our restaurant on the day.

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Private Room accommodates 30 guests seated or 50 standing

Access, Service & Departure Times

◆ Breakfast - access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

(*Sunday* access 9am | service 9.30am | guests' departure: 11 am)

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – *Monday to Saturday*

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(*Sunday* guests' departure 10.30 pm)

◆ Service charge: 12.5%

◆ Menu cards can be printed and dedicated to your requirements

◆ Multiple displays of seasonal flowers are provided.

Additional flowers can be arranged via our florist

◆ Tea lights can be supplied to suit your table layout

◆ Private bar

◆ An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing

◆ A complimentary easel & plasma screen can be provided

◆ Private bathroom for your party's exclusive use

◆ You may supply your own celebration cake at no additional charge

◆ Complimentary Wi-Fi

◆ Corkage is not permitted

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