

EVENTS by FARM GIRL

Private Dining - Venue Hire - Catering - Parties



please email events@thefarmgirl.co.uk for all further enquires

Hosting an event, private dinner or require catering? We would love to help out. We create a bespoke experience that will cater to your needs.

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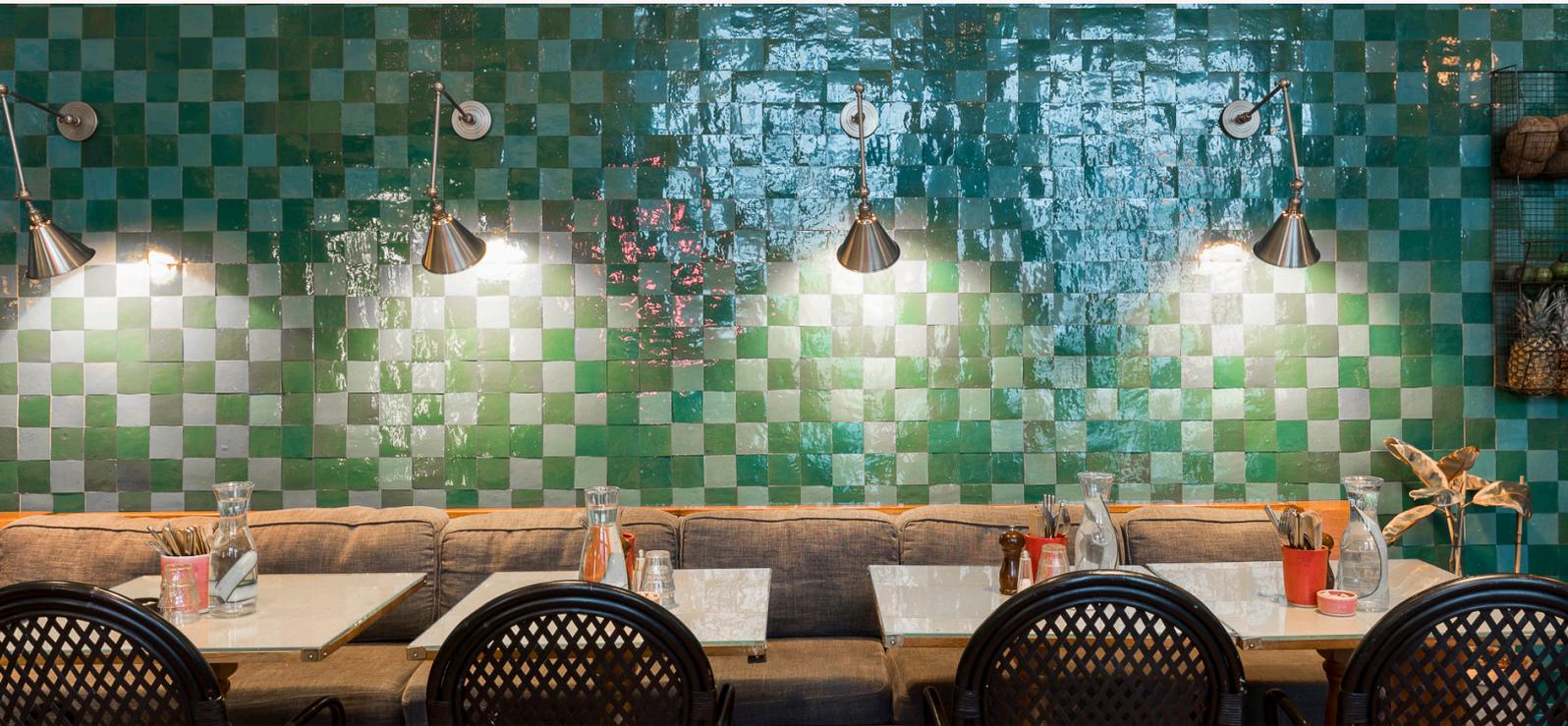


NOTTING HILL

59a Portobello Road, W11 3DB, London

Nearest Tube Station Notting Hill Gate

Capacity Standing 120 | Seated 40



EXCLUSIVE VENUE HIRE

Have the venue to yourself

Day	Monday - Sunday	08:30 - 17:30	1,500 per hour
Evening	Monday - Thursday	18:00 - 23:00	1,500 fee
	Friday - Sunday	19:00 - 23:00	3,000 fee

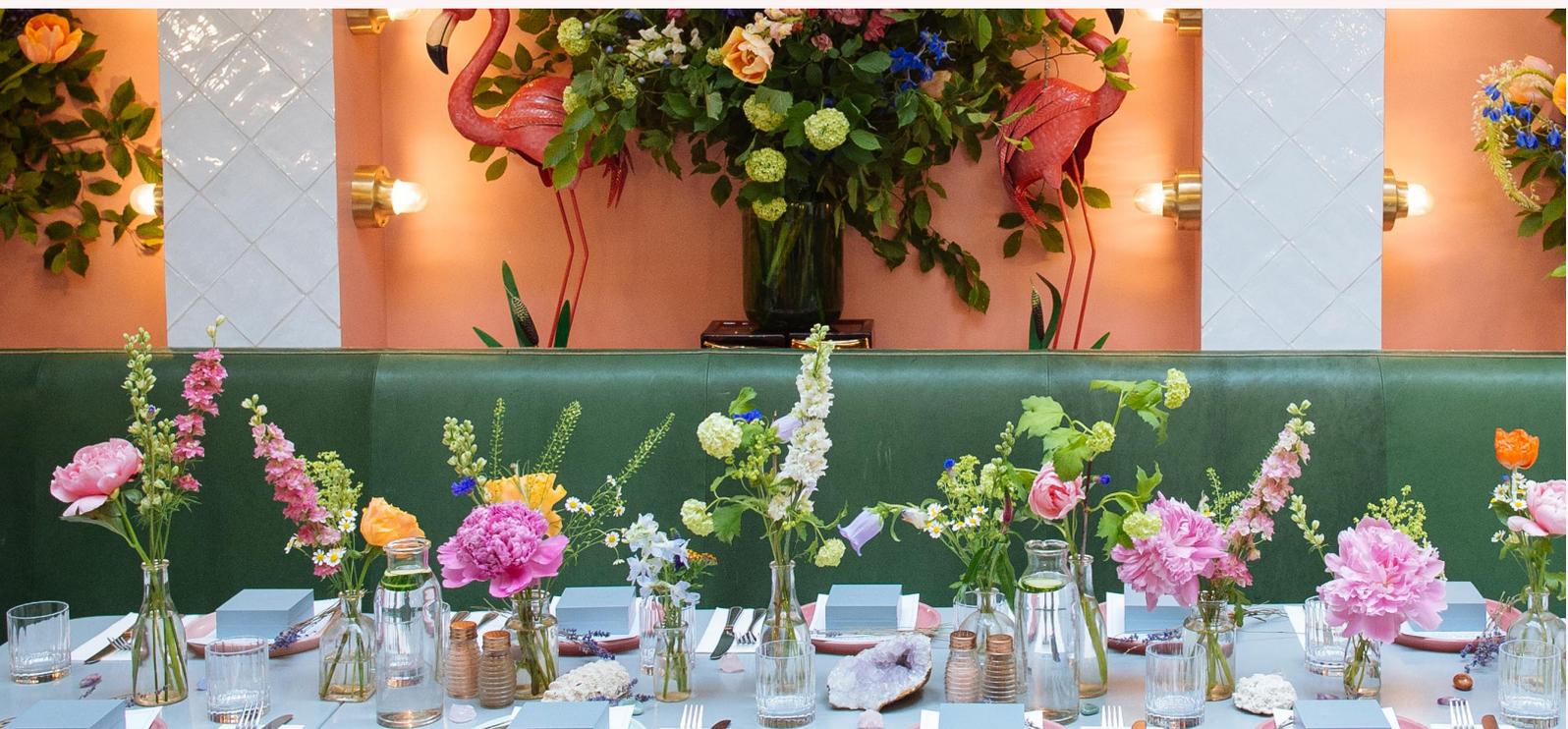
MEZZANINE

For special occasion bookings

Monday - Thursday	08:30 - 17:30	300 minimum spend
Friday - Sunday	08:30 - 17:30	600 minimum spend

CHELSEA

9 Park Walk, SW10 0AJ, London
Nearest Tube Station South Kensington Station & Gloucester Road
Capacity Standing 200 | Seated 80



EXCLUSIVE VENUE HIRE

Have the venue to yourself

Day	Monday - Thursday	08:30 - 17:30	1,000 per hour
	Friday - Sunday	09:00 - 17:30	1,350 per hour
Evening	Monday - Thursday	18:00 - 23:00	1,500
	Friday - Sunday	19:00 - 23:00	3,000

PRIVATE DINING

Table bookings for up to 25 guests

Day	Monday - Thursday	08:30 - 17:30	450 min spend
	Friday - Sunday	09:00 - 17:30	700 min spend
Evening	Monday - Thursday	18:00 - 23:00	1,500 min spend
	Friday - Sunday	19:00 - 23:00	3,000 min spend

SOHO

1 Carnaby Street, W1F 9QG, London
Nearest Tube Station Oxford Circus & Piccadilly Circus
Capacity Standing 70 | Seated 35



EXCLUSIVE VENUE HIRE

Have the venue to yourself

Day	Monday - Thursday	08:30 - 17:30	500 per hour
	Friday - Sunday	09:00 - 17:30	1000 per hour
Evening	Monday - Thursday	18:00 - 23:00	700
	Friday - Sunday	19:00 - 23:00	1,000

PRIVATE DINING

Table bookings for up to 20 people

Day	Monday - Thursday	08:30 - 18:30	550 per hour
	Friday - Sunday	08:30 - 18:30	700 per hour
Evening	Monday - Thursday	18:00 - 23:00	700
	Friday - Sunday	19:00 - 23:00	1000

DINING

BREAKFAST

price per person

One meal & tea, coffee or juice	15
One meal & glass of prosecco	25

LUNCH

One meal & tea, coffee or juice	20
One meal & glass of prosecco or wine	30

DINNER

Two course dinner & glass of wine, beer or prosecco	40
Three course dinner & glass of wine, beer or prosecco	60

CANAPES

Each piece	2.5 - 6 per piece
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Service charge added for private table bookings.



DINNER

Sample Menu

STARTERS

choose 3

Garden Soup

with sourdough

Crumbled Feta, Heritage Tomatoes, Shiso Leaves GF

Farmer's Bowl

 V GF

seasonal vegetables, seeded crisp bread, cashew aioli & carrot hummus

Cod Croquettes

 DF

with miso tartar

BBQ Jackfruit Tostadas

 V GF

with guacamole, egg free mayonnaise & pineapple

Popcorn Cauliflower

with spicy yoghurt

Duck Buns

marinated duck & rainbow vegetables

Veg Bowl

 V

spicy roasted sweet potato, heritage tomatoes, carrots purple kale, blue corn crisps with a basil pesto dressing

MAIN

choose 3

Crispy Chicken Schnitzel

with lemon & thyme infused breadcrumbs & a cashew aioli

Miso Cod

with wild rice & a wild mustard rocket

BBQ Jackfruit Burger

 V

with crunchy marinated slaw, lettuce, mayo on a brioche bun

River Bowl

 GF

flaked salmon fillet, purple potato, lambs lettuce boiled egg & a dill vinaigrette

DESSERT

Brownies

 GF

Raw Bounty Bars

 V

Gelato

BRUNCH

Sample Menu

BREAKFAST

Selection of Mini Pastries 3.50 each

Almond & Caramelised Banana Toast 4.00 V
almond butter, banana, date syrup & cacao nibs on sourdough

Banana Bread Bites 4.50 VGO GF
banana bread soaked with house espresso ghee

Avocado Toast 4.00 V
lime juice, olive oil & coriander topped with strawberries

Yoghurt & Fruit Pots 3.50 GF
greek yoghurt topped with seasonal fruit + coconut yoghurt instead 2.50

House Granola Pots 4.50 GF VGO
a nutty blend of oats, elderflower & orange zest served with natural yoghurt & seasonal fresh fruit

Lily Oats Jars 4.00 GF DF
oats soaked with matcha, spirulina, sesame & almond milk topped with candied nuts & seasonal fruit

Mini Açaí Bowls 6.00 GF V
organic Amazonian berries with banana & almond milk sprinkled with our seasonal toppings (subject to availability)

LUNCH

Coconut BLT Sandwich half 5.50 full 10.00 V
coconut bacon, sliced beef tomatoes, guacamole, lettuce & homemade cashew cream on toasted sourdough

Chicken Sandwich half 5.50 full 10.00 DF
chicken breast, sliced beef tomatoes, rocket & guacamole with a watercress, cashew & mustard cream on toasted sourdough

Jack Taco 4.50 GF V
jackfruit, homemade BBQ sauce, guacamole egg free mayo, lettuce & Chinese cabbage on soft corn tortillas

Aloha Bowl 10.50 (per portion) GF V
buckwheat noodles, marinated cucumbers fermented plums, jackfruit, mangetout, pineapple sesame seeds & a mango dressing

Tabby Bowl 10.50 (per portion) GF
quinoa, chives, roasted seasonal vegetables aubergine puree, thyme infused walnuts, feta & a minty yoghurt dressing

Billy Bowl (per portion) 12.00 GF
rocket, wild rice, goats cheese, asparagus orange, chicken breast, chilli cashews with a watercress & mustard cream

River Bowl 14.00 (per portion) DF GF
flaked salmon, toasted tamari seeds, rocket roasted corn, heritage tomatoes, sauerkraut avocado & a citrus dressing



Canapés

2020

Crudities Board

fresh raw veg selection with dips & flat breads

dips selection

avo feta whip - turmeric butterbean dip (vegan) - beetroot hummus (vegan) green goddess (v)
aioli (v) - sweet chilli sambal (spicy, contains fish & shellfish) - whipped cods roe

Summer Rolls

vietnamese style spring rolls in rice paper, with fresh veg, herbs & pickles

fillings selection

laska salmon - veg (vegan) - chicken - soy & ginger tofu (vegan)

Island Pots

roast sweet potato, herbs, soy pickled shiitake, avo cashew whip & hazelnuts (vegan)

Wild Pots

spiced lentils, roasted red cabbage, coconut yoghurt, cucumber & mint salad

Laksa Cauliflower Pots

laksa marinated roasted cauliflower, rice noodles, miso coconut dressing, fresh herbs
chilli & cashews

Avo Toast Bites

smashed avo with orange & grapefruit, watermelon radish, chervil & sichuan
on wholemeal sourdough

Salmon Party Bites

smoked salmon, beetroot cream cheese, pickled kohlrabi & chervil on wholemeal sourdough

Coconut BLT bites

coconut bacon, beetroot cashew cream, lettuce, plum vine tomato, carrot & pickle
on wholemeal sourdough

Chicken Schnitz Bites

chicken schnitzel pieces, chilli sambal, aioli, fennel & cucumber salad

DRINKS

What A Melon Water - watermelon juice 2.75

Jax Coco 3.50

100% pure coconut water

Jax Sparkling Coco 3.50

ginger + lemon | raspberry

Belu Bottled Water 2.50 still | sparkling

Remedy Kombucha Bottle 3.60

original | ginger + lemon | raspberry lemonade | cherry plum

Limonada Mathe Iced Tea Bottle 3.00

Orange Juice Glass 3.50

Cold Pressed Benjamin 250ml 4.50 lime, pineapple, cucumber & spinach

Cold Pressed Mr. Tod 250ml 4.50 beetroot, apple & orange

Cold Pressed Peter 250ml 4.50 carrot, orange & ginger

Bolt Shot 50ml 3.00 turmeric, lemon & ginger

Prosecco 6.00 | 28.00

Champagne 8.00 | 40.00

Australian Bio-Dynamic White & Red Wine

Beavertown Beer Neckoil & IPA 4.00 per can



COFFEE STATION

we can provide a full coffee bar pop up in your space

up to 50 guests 400
50 - 200 guests 750

INCLUSIONS

- trained barista
- freshly ground speciality coffee
- extensive coffee & super latte menu
- herbal tea selection
- non dairy milk alternatives

ask us about our bespoke coffee packages



PHOTOSHOOTS



Use our spaces for photoshoots

3 hours 450.00

PAST CLIENTS

benefit
SAN FRANCISCO

MISSOMA



LOVE *Jamila*



BORN IN PARIS
*E.*LEOTY
COUTURE FOR LEISURE
FRANCE

EQUI
LONDON

elf
eyes lips face

Sweaty Betty

Boden Goop L'Oreal Hershesons
Lululemon Rixo Harrods Harvey Nichols
Liberty Disney On Ice ASOS Shiseido
Bumble River Island

TERMS & CONDITIONS

- All prices are exclusive of VAT at 20%
- Final numbers, menu, dietary requirements need to be submitted one week prior to the event
 - A non refundable deposit of 50% must be paid one week prior to the event
 - Breakages, damages & speciality cleaning will be added to the final invoice
- Music can be supplied or guests can bring their own aux cord available for private hire
- DJ's, photographers, videographers, special props & other entertainment can be organised upon request
 - Decorations included in the package are subject to Farm Girl stock
 - Additional decorations will be charged
- Set up time & pack down time must be included in hire fee
- All guests must leave premise by 23:30pm and no drinks can be served after 23:15pm