

Toklas

Toklas Restaurant
1 Surrey Street
London WC2R 2ND

toklaslondon.com
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020 3930 8592



Toklas restaurant & bar is located at 180 The Strand and serves a modern European menu with a focus on fresh seasonal produce sourced daily from trusted suppliers.

The property has an expansive garden terrace, bar, private room and bakery.

The space is flexible and versatile allowing us to accommodate events with up to 300 guests. A sliding wall divides the restaurant and bar areas, creating distinct spaces when required. Our garden terrace is unique in central London.

“The space will surely be a draw. The bar/dining room feels like a cross between a 1970s college canteen and the Barbican. It is thrillingly casual and austere at the same time. There are art posters. Lots of concrete. Reclaimed wood. And an expansive terrace like the overhang on a multi-storey car park. At night, the scene is beautifully lit and bewitching.”

FT: How to Spend it





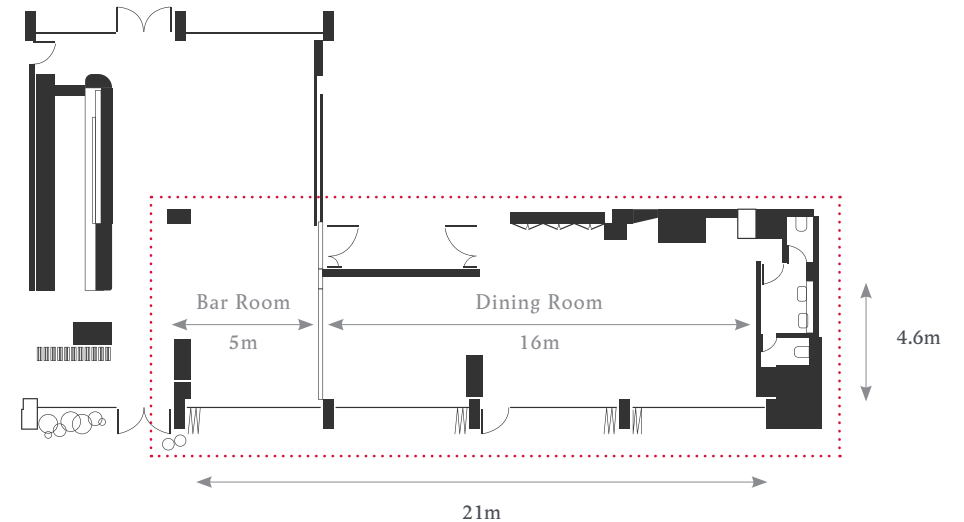
The Restaurant

Capacity

120 seated / 250 standing

The room has a low-key, brasserie-style feel. Design accents such as the vintage parquet floor, iroko tabletops and Børge Mogensen chairs make an elegant foil for bespoke pendant LED lights and comfortable green leather banquettes.

The space is versatile with the open kitchen grill that runs along the main dining room. The dining area can be extended into the bar room or closed off. The windowed perimeter of the space opens onto the terrace, providing a large space for outdoor drinks and dining with a retractable awning that provides shade and shelter.



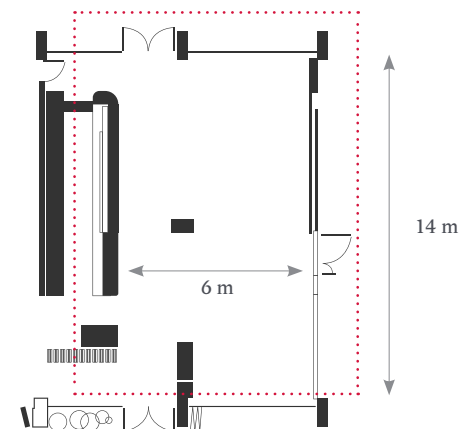


Bar Room

Capacity

60 seated / 100 standing

A light, spacious bar room, with mellow furnishings, vintage parquet floor, Gesture chairs by Hans Olsen and a 9m reclaimed iroko bar counter with marble front. Windows run along both sides of the bar, and the recessed sliding wall can provide privacy from the restaurant space as needed.



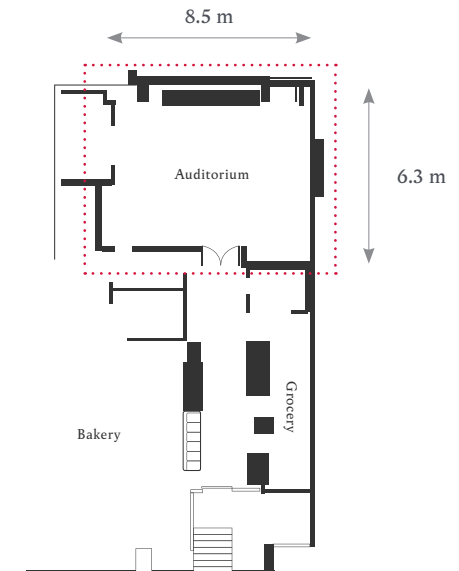


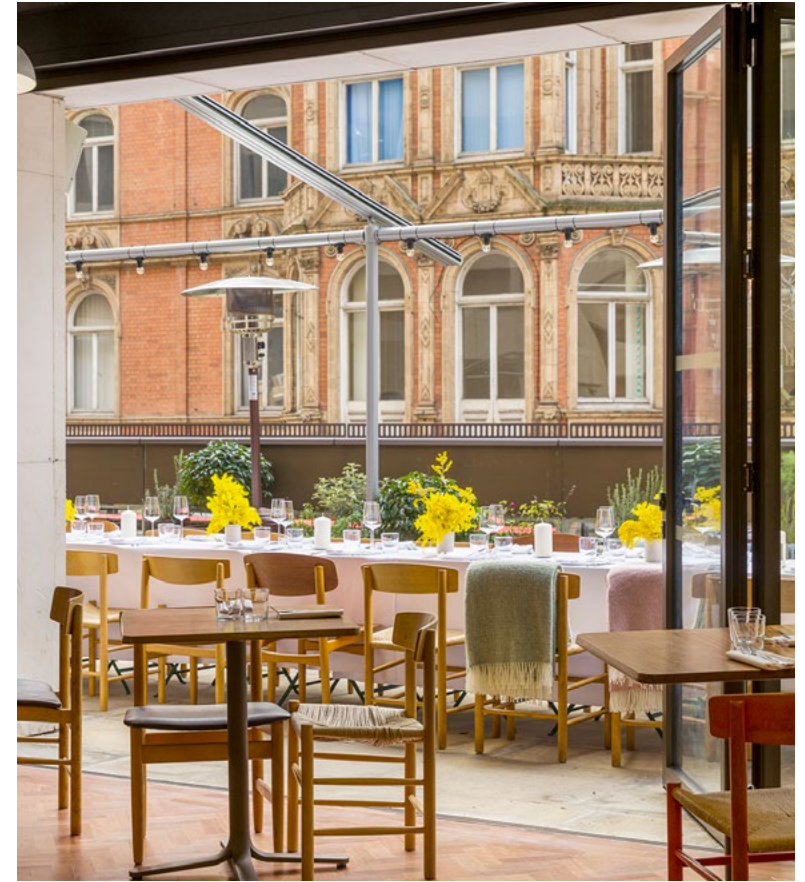
Auditorium

Capacity

40 seated meal / 60 seated audience

This room is behind the Toklas bakery and store at 9 Surrey Street, beneath the restaurant. It is a flexible space that can house a private meal, a day-long meeting, a talk, or a screening. You pass through the bakery/store for access.





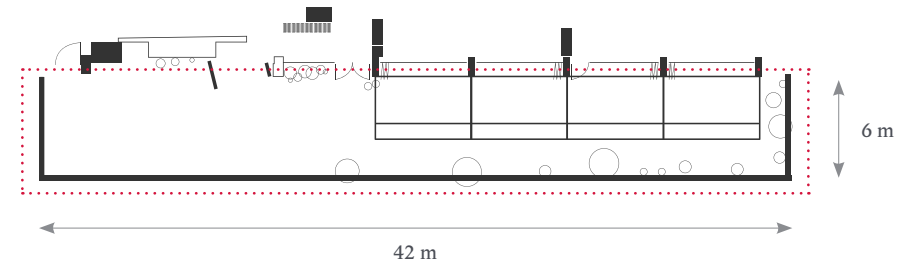
The Terrace

Capacity

120 seated / 200 standing

Designed by Miria Harris, the hidden terrace garden is a Spring/Summer/Autumn retreat in the heart of London. The terrace has a retractable awning, outdoor bar and heaters making it comfortable under various weather conditions.

* Please note that the terrace area is only available with whole venue hire





Food and Drink

The Toklas kitchen is led by head chef Chris Shaw.

Simplicity and flavour is at the heart of the menu. This approach allows the focus to remain on the natural taste and aromas of the ingredients which are further enhanced through thoughtful preparation and open-fire grilling.

The menu evolves daily, moving with the seasons.

See the following page for example menus from previous events

Vegetarian, vegan or pescatarian guests can be catered for separately



Toklas

SAMPLE MENU

Mozzarella with figs and balsamic
Romanesco caponata with olives and pine kernels
Roasted langoustines with herbs and lemon

Charcoal grilled wild seabass
or
Greek vegetables stew with feta and mint

Roasted potatoes with rosemary
Peperonata
Braised Swiss chard with garlic

Pistachio cake with crème fraîche

Guillerault-Fargette Sancerre - Les Panseillots 2020
Loire, France *Sauvignon Blanc*
Clair Obscur Maranges - Sur Le Bois Sud 2018
Burgundy, France *Pinot Noir*

Toklas

SAMPLE CANAPÉ MENU

Subject to seasonality

Crudites with anchovy aioli or spiced beetroot dip
Radishes with smoked cod's roe
Suppli with tomato and mozzarella or wild mushrooms and taleggio
A selection of crostini:
tomato; lardo and honey; salt cod; broad bean and pecorino
Anchovy and sage fritters
Fried courgette flowers
Fried aubergine, oregano and honey
Courgette and crab rolls
Vegetable slaw and little gem

Beetroot gazpacho
Chilled melon soup

Italian charcuterie board
British cheese board

Bowl food

Tomato risotto, rosemary and crème fraîche
Fennel sausage, lentils and green sauce
Wild rice, flaked trout, herbs and aioli
Strozzapreti with pesto
Gnocchetti sardi with tomato, ricotta and basil
Caponata

Drinks

Toklas

Cocktails

27 Rue de Fleurus

Gin, Italicus, Lemon, Sugar, Prosecco

Across the River and into the Trees

Gin, Campari, Mandarin Napoleon, Avena

Alice and Gertrude

Gin, Citrus Cordial

Commonwealth Club

Cognac, Vanilla Sugar, Manzanilla Sherry, Lime, Egg

Desire Caught by the Tail

Tequila, Hedgerow Harvest Cordial, Lime, Ginger Beer

Ferdinand Cobbler

Calvados, Fino Sherry, Bianco Vermouth, Lemon, Sugar

Lost Generation

Dark Rum, Sweet Vermouth, Cynar, Picon, Bitters

Seattle House Punch

Rye, Montenegro, Crème De Pêche, Sugar, Sparkling Tea, Lemon

Sgroppino

Vodka, Bianco Vermouth, Orange Bitters, Lemon Sorbet, Prosecco

Toklas

Beers and Ciders

40ft Brewery Dalston Sunrise Pale Ale 4.4%

40ft Brewery Disco Pils 4.8%

Lucky Saint Alcohol Free Lager 0.5%

Braybrooke Helles 4.2%

The Kernel Table Beer 3%

Le Père Jules Cidre de Normandie Brut 5%

Soft

Gimlet Bar Cordials

Hedgerow Harvest, Spiced Lemon, Pineapple + Bay Lemon, Ginger+Thyme

Desire Caught by the Tail

Three Spirit Livener, Hedgerow Harvest Cordial, Lime, Ginger Beer

27 Rue de Fleurus

Seedlip Spiced, Bergamot Syrup, Sugar, lemon, Sparkling Tea

Alice and Gertrude

Seedlip Spiced, Citrus Cordial

Toklas

Sparkling

Cantina Bernardi Prosecco NV

Veneto, Italy, *Glera* 11.5%

Domaine Catherine and Pierre Breton La Dilettante Vouvray Brut NV

Loire, France, *Chenin Blanc* 13%

Lamiable Souffle d'Etoiles - Champagne Grand Cru NV

Champagne, France, *Pinot Noir / Chardonnay* 12.5%

White

Cantine Rallo Tule Bianco 2020

Sicily, Italy, *Cataratto* 12%

Clos Perraud Muscadet 2019

Loire, France, *Melon de Bourgogne* 12.5%

Amorotti Trebbiano d'Abruzzo 2019

Abruzzo, Italy, *Trebbiano* 12.5%

Red

Valli Unite Alessandrino Rosso 2020

Piemonte, Italy, *Barbera / Dolcetto / Croatina* 12.5%

Mas Théo P'tit Gaby 2019

Rhône, France, *Syrah / Grenache / Carignan* 13%

Montesecondo Chianti Classico 2020

Tuscany, Italy, *Sangiovese* 13%



Clientele

To date, we have hosted events for clients including:

Galleries

Arcadia Missa
Sadie Coles HQ
Thomas Dane Gallery
Stephen Friedman Gallery
Frith Street Gallery
Gagosian
Gladstone Gallery
Hauser & Wirth

Lisson Gallery
Pace
Rodeo
Sprüth Magers
Tate
White Cube
David Zwirner

Fashion

Bottega Veneta
Celine
Harris Reed
Hermes
Versace

Luxury

Vacheron Constantin

The Fine Print

Standard Hours

Restaurant, Bar & Terrace: 9am–4pm / 5pm–12am
Bar room: 9am–4pm / 5pm–12am
Auditorium: 9am–4pm / 5pm–12am
Sunday: Case by case

Venue Information and Hire

- Venue hire is inclusive of staff which includes an event-manager, waiting staff, bar staff, and chef team.
- We provide access to all of our in-house tables, chairs, service ware, glassware and crockery.
- Our rooms are dressed with candles. If you would like to arrange additional flowers then we are happy to suggest and organise from our preferred suppliers.
- Production, table dressing, and extra furniture can all be organised on request.
- We are happy to explore added extras such as calligraphy, table layouts and entertainment. Add-ons will be quoted and agreed in line with the venue hire estimate.
- We are happy to explore any requested production elements to make your event complete. We are also happy for you to bring your own production elements but all details and requests must be agreed and signed off by both parties 2 weeks in advance of the event.
- If you require out of hour access or extra set up time for loading in/out then we are happy to accommodate based on a fee of £200 per hour.
- Out of hours guest arrival or departure will be charged at £500 per hour.
- If you are looking for a whole day hire with guests then this will be charged at a double hire cost with 10% discount.
- Multiple day hire is available and is charged at the combined day hire cost with 10% discount.
- Music is allowed until midnight and can be extended with temporary events notice. A fee of £150 is applied if required.
- Due to licensing restrictions there is, unfortunately, no dancing permitted on the terrace area.
- Disabled access is available to all areas.
- Toklas reserves the right to use any photograph/video taken at any event hosted at Toklas without the expressed written permission of those included within the photograph/video. Toklas may use the photograph/video in publications or other media material produced, used or contracted by Toklas. To ensure the privacy of individuals and children, images will not be identified using full names or personal identifying information without written approval from the photographed subject, parent or legal guardian.

Attendees

- We require confirmed final guest numbers at least 3 days in advance of the event.
- These numbers will correlate with your final invoice. If the numbers increase after this, Toklas will endeavour to accommodate the extra guests, however, this cannot be guaranteed. In the event that extra guests are added, there will be a pro-rata charge added to the final invoice.
- We require confirmed guest dietary requirements at least 3 working days prior to the event. A seating plan must be provided with guests with dietary requirements noted. Please note we are not a nut-free kitchen.
- Our standard total venue hire allows for a maximum of 150 guests. A total maximum capacity of 300 guest can be reached with 2 weeks advanced warning and agreement of the event.

Food & Drink

- The final menu and beverage selection must be made 7 working days prior to the event.
- Due to the seasonal nature of the menus, the chef may need to substitute menu items in line with access to suppliers/growers. In the event of this, you will be notified in advance.
- Menu tastings can be organised two weeks prior to the event at the latest.
- The final menu will be confirmed one week prior to the event.
- Menu tastings are available Tuesday – Friday 3-5pm.
- We offer complimentary menu tastings for 2 guests for the confirmed events.
- If the event is not confirmed, the tasting will be charged at full price and it will be deducted from the final bill if event goes ahead.
- Drink tastings are complimentary.

AV/Audio

- The restaurant area and terrace feature a Bose sound system with 2x audio plug-in points for simple plug and play and 6x individually controlled audio zones.
- The Auditorium has 4x wireless mics, 2x lapel mics and assorted mic stands and desktop mic stands. All volume is individually controlled for background audio and mic audio. A Bluetooth wall plate has been installed allowing any audio from a Bluetooth device (tablet, Android or iPhone etc) to be played through the sound system. The room also has access to a 4000ansi lumens projector with a 3m screen (16:10 ratio).
- Screens are available for visual presentations. Laptops and computer equipment can be plugged into the available HDMI sockets to allow image representation on the screen.

Load-in / Load-out

- Any damages to the building interior, exteriors or furniture during the setting up of the event or de-rigging will be added to the final invoice.
- No items can be dragged throughout the venue. Items being loaded in and loaded out are to be lifted to protect the flooring.
- At all times fire exits must remain clear and unblocked.
- Nothing must be stacked near or against any decorated walls.
- Art is not removable.
- We request that any candles are non-drip and won't damage the tables or table clothes. Any damages will be charged accordingly.
- Delivery times: Monday – Saturday 6am–12am
- Delivery address: 1 Surrey St, London, WC2R 2ND

Secure a Booking

- A holding deposit is required to secure all bookings. Please refer to T&C's document.

Cancellation & Postponement Policy

- Any cancellation will incur the following charges:
 - Cancellations more than one month before an event, excluding those in Frieze Week and the December holiday period, will be reimbursed.
 - Cancellations between one month and 7 days before an event, excluding those in Frieze Week and the December holiday period, will forfeit the first deposit.
 - Any cancellation within 7 days of the event, will result in forfeit of the first and second deposits.
 - Any cancellation within 48 hours of the event will be charged the full amount of the agreed quotation.
 - Cancellation of an event is required in writing.
- Any postponement will be agreed on a case-by-case basis with management.

Venue Hire Costs

	Restaurant, bar & terrace	Restaurant Room	Bar room	Auditorium	Auditorium & Cafe	Sunday
Capacity	x 150 seated x 300 standing	x 100 seated x 200 standing	x 60 seated x 100 standing	x 40 seated dinner x 60 seated audience	x 40 seated x 60 audience standing	120 seated + 200 standing Case by case
Timings	AM 9am–4pm PM 5pm–12am	AM 9am–4pm PM 5pm–12am	AM 9am–4pm PM 5pm–12am	AM 9am–4pm PM 5pm–12am	AM 9am–4pm PM 5pm–12am	
Days	Monday – Saturday	Monday – Saturday	Monday – Saturday	Monday – Saturday	Monday – Saturday	
Room Hire for exclusive use	£7,700	£6,600	£3,300	£1,300	£2,100	
Min. spend on food & drinks	£23,100	£15,400	£7,700	£5,900 (dinner) £1,500 (meeting)	£6,200	
TOTAL	£30,800 + service	£22,000 + service	£11,000 + service	£7,200 + service (dinner) £2,800 + service (meeting)	£8,300 + service	


All prices are inclusive of VAT

Contact


For more information on event availability and pricing please email events@toklas.co.uk

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Melissa Read
Sales Manager
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-  Temple Station

4 minute walk

(Circle + District)
-  Holborn

11 minute walk

(Central Piccadilly)
-  Charing Cross

11 minute walk

(Bakerloo + Northern Line)

