

THE  
PHENE



# EVENTS PACK 2010

The Phene  
9 Phene Street, London SW3 5NY  
+ 44(0)20 7352 9898  
info@thephene.com  
www.thephene.com



*“I would be delighted to discuss with you the range of services*

*The Phene can provide to meet your every specific requirement*

*to create a highly memorable and successful event”*

*- Hugo Taylor, Events Manager at The Phene*

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# WELCOME TO THE PHENE

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Opened in June 2010, The Phene is the newest and most glamorous party venue in Chelsea. Located just off the fashionable Kings Road, it offers flexible space for a variety of business or private events from wedding receptions or christening parties to afternoon teas, birthdays, anniversaries and corporate meetings or receptions.

The first thing you notice about the Phene is its luxurious design. A clever blend of contemporary style with an eye for generous comfort makes this a unique venue where your guests will not only delight in the immaculate attention to every detail, but they will also feel at home in the relaxed atmosphere. Design doesn't end with the furnishings - The Phene insists on ethically and organically produced food and menus have been especially created to provide healthy as well as hearty meals that reflect modern lifestyles.

The Phene manages to combine sophistication with warmth and is suited to all occasions. What follows is a summary of the spaces and their costs for private hire. The Phene is available for Private hire 7 days a week from 10am, with the additional option of opening at 8am should an all day event or team breakfast be required.

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## THE LOUNGE

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Located on the first floor of the premises, this luxurious space is perfectly suited to holding all manner of private events, from birthday parties to business meetings. If it's a family gathering or Christmas Party, the room can be dressed to specification to reflect the occasion or character required by the host. The impressive interior, with its plush purple sofas and exquisite draped velvet curtains, provides the perfect home-from-home setting, allowing the host to concentrate on their guests without the hassle of food and drink preparation, service or clearing. With an intimate fire for winter months and air conditioning for summer, The Lounge is suited to all seasons and events.

We can accommodate 25 guests for sit down dinners using either our original dining furniture or more Events specific banqueting tables and chairs adapted to suit the size of your party.

**Capacity: Up to 25 seated, 50 standing**

Monday - Sunday: Minimum Spend £1000

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# THE CONSERVATORY

The Phene  
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Whether it be an intimate dinner party, private lunch meeting or children's tea party, the spacious, elegant and light Conservatory is perfect for hosting daytime or evening events. Alternatively with its state of the art projector screen and surround sound, the Conservatory is the perfect space for watching key sporting events, private film screenings or business training meetings.

## Capacity: Up to 25 seated

Monday - Thursday: Minimum Spend £750, Friday - Sunday: Minimum Spend £1000



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# THE MEDITERRANEAN GARDEN

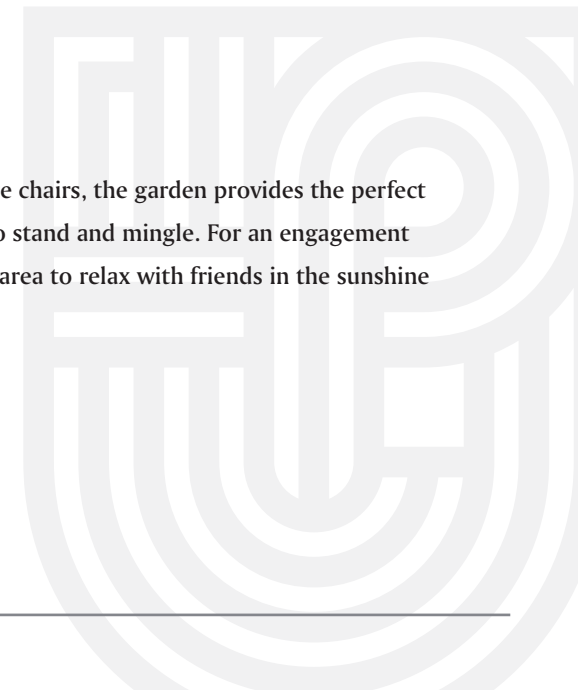
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The Mediterranean Garden is the ideal space for summer drinks or a dinner party. With outdoor heating, luxurious comfortable sofas and lounge chairs, the garden provides the perfect location to socialise under the skies! Larger tables can be set up for additional seating or alternatively removed to make room for your guests to stand and mingle. For an engagement party or christening, The Phene is on hand to provide a delightful Champagne and canapé reception or if you would simply like to book a large area to relax with friends in the sunshine and enjoy traditional British Pimms, we are happy to discuss all your needs and requirements.

**Capacity: Up to 20 seated, 45 standing**

Monday - Thursday: Minimum Spend £750, Friday - Sunday: Minimum Spend £1000



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## WHOLE VENUE HIRE

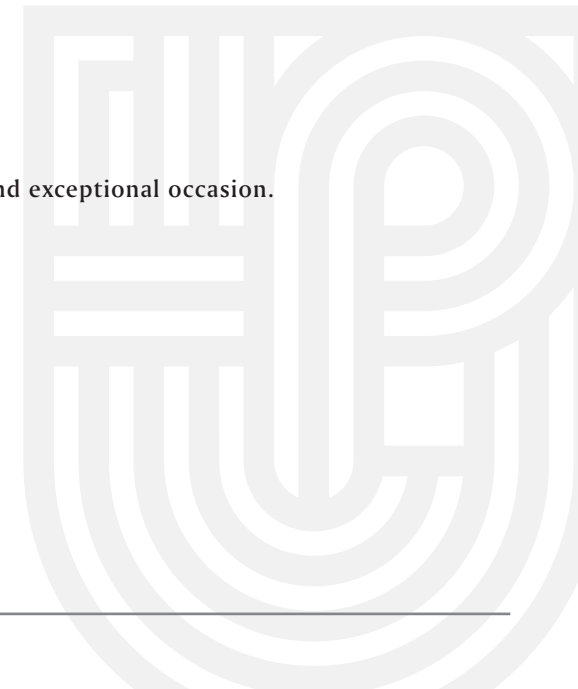
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Whether you are organizing a summer wedding reception, birthday party or anniversary, The Phene will help to make it a unique and exceptional occasion. Exclusive hire of the venue must be arranged via appointment and 1 month prior to event date

**Capacity: Up to 200 standing**

Price is available on request





# Autumn Set Menu 1 £27.50 per person

## STARTERS

The Phene Terrine with  
Red Onion Marmalade and Toast

Organic Goats Cheese Wrapped in Bacon  
with Green Bean and Walnut Salad

Steamed Globe Artichoke  
with Salted Lemon Butter Sauce

## MAINS

Grilled Free Range Chicken Breast with  
Chorizo, Butter Bean and Chive Cassoulet

Pan Seared Sea Bass, Tender Stem Broccoli  
and Baby New Potatoes with Caper and  
Parsley Butter Sauce

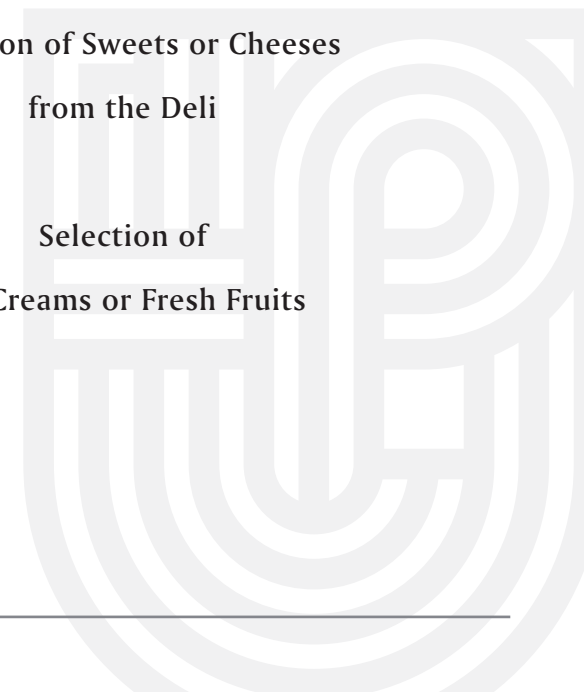
Fresh Seasonal Risotto of The Day

## DESSERTS

Apple and Rhubarb Crumble with  
Crème Anglaise Shot

Selection of Sweets or Cheeses  
from the Deli

Selection of  
Ice Creams or Fresh Fruits





# Autumn Set Menu 2 £35.00 per person

## STARTERS

Balsamic Fig and Prosciutto  
with Rocket Leaves

Cornish Crab Cakes with Crème Fraiche  
and Chive Dip

Cherry Tomato, Organic Goats Cheese  
and Pesto Tart with Green Bean and  
Radicchio Salad

## MAINS

10oz Rib Eye Steak with Cajun Spiced  
Potato Wedges and Green Beans

Grilled Swordfish with  
Balsamic Roasted Aubergines, Rocket Leaves

Home Made Oyster Mushroom and Baby  
Spinach Gnocchi with Caper and Parsley  
Butter Sauce

## DESSERTS

Plum Tarte Tatin with Vanilla Ice Cream

The Phene Crème Brulee  
with Poached Pears

Warm 70% Cocoa White Chocolate Chip  
Brownie with Vanilla Ice Cream

Selection of  
Sweets and Cheeses from the Deli



# AUTUMN CANAPÉ LIST

## VEGETARIAN £1.50

Mini Falafels with Sweet Chili Sauce  
Red Pepper, British Mozzarella and Basil  
Crostinis  
Quails Eggs with Pickled Cucumber Salad  
Baby Spinach and Goats Cheese Tartlets

## MEAT £2.00

Mini Chorizo and Chicken Skewers  
with Pesto Mayo  
Mini Cumberland Sausages  
with Honey and Mustard Glaze  
Pan Seared Chicken Livers  
with Red Onion Marmalade  
Mini Parma ham and Mozzarella  
Croque Monsieurs  
Smoked Chicken, Mango,  
and Spring Onion Crostinis

## FISH £2.50

Cornish Crab cakes with  
Crème Fraiche and Chive Dip  
Smoked Salmon, Lemon and Black Pepper  
Sour Cream Crostinis  
Mini Fish and Chips with Tartare Sauce  
Mini Scallop and Black Pudding on Toast

## SWEET £1.50

Mini Chocolate and Pistachio Brownies  
Strawberries Dipped in White Chocolate  
Apple and Rhubarb Crumble  
with Crème Anglaise Shot



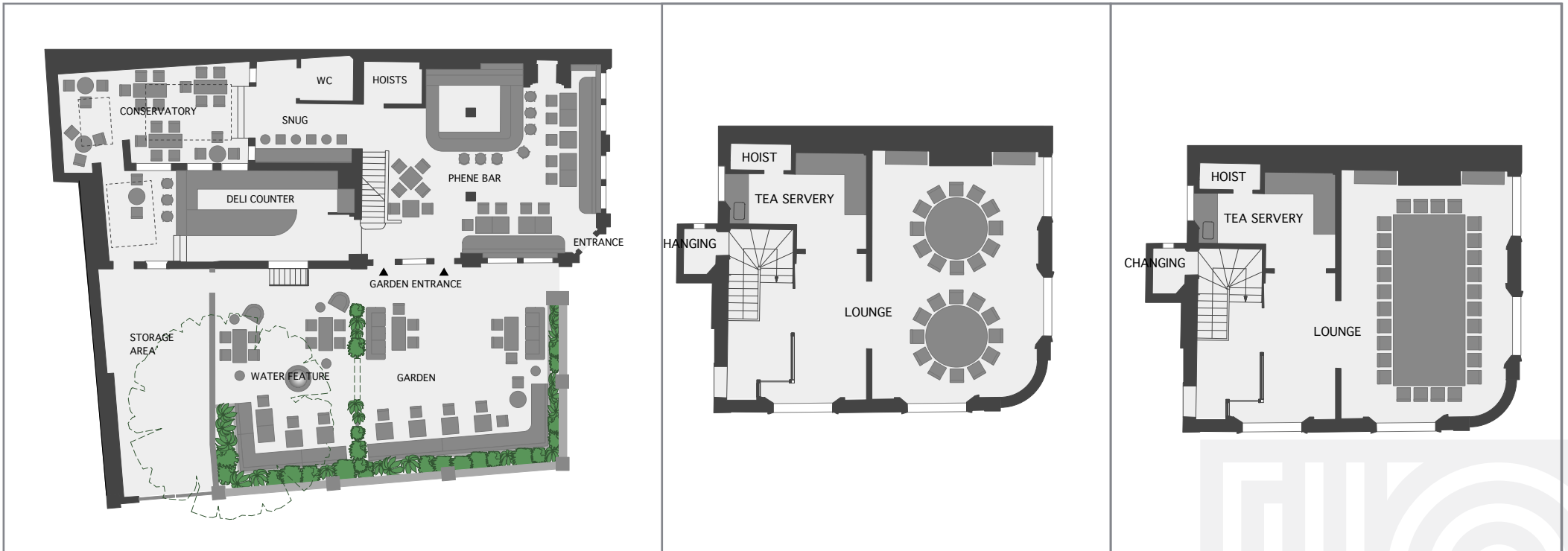
The Phene has a large variety of wines to suit all food, season and occasion. We ask that for larger parties wine is selected prior to your event.

	Glass (125ml)	Bottle		Glass (175ml)	Bottle		Glass (175ml)	Bottle
CHAMPAGNE AND SPARKLING WINE			WHITE WINES (continued)			RED WINES		
NV Jean-Paul Deville Carte Noire	£9.75	£46.00	2009 Picpoul de Pinet Domaine de La Mirande			2008 Bergerie de la Bastide		
NV Moët & Chandon Brut Impérial		£58.00	Langudoc, France		£23.00	VdP Méditerranée France	£4.00	£15.50
NV Veuve Cliquot Yellow Label		£70.00	Green fruit and herbs, crisp and refreshing.			Cranberries and red cherries, light & clean.		
2000 Dom Perignon		£190.00	2008 Falanghina Del Molise Rami De Majo Norante		£28.00	2009 Pinotage Good Hope Stellenbosch		
1998 Krug Vintage		£250.00	Just-cut lime aromas with almond and honey aftertaste.			South Africa	£4.65	£18.00
			2008 Chablis Domaine Colette Gros Burgundy, France	£33.00		Red cherries & violet fruit.		
			Unoaked Chardonnay with full fruited elegance.			2009 Merlot Vie Manent Colchagua Valley, Chile	£5.15	£20.00
CHAMPAGNES ROSÉ			08/09 Sancerre Domaine Gérard Fiou, Loire Valley, France		£37.00	Ripe plums, fig and cinnamon.		
NV Moët et Chandon Rosé		£70.00	Very pungent elderflower and gooseberry fruit			2008 Rioja Bodegas Navajas Rioja Alta Spain		£23.00
NV Ruinart Rosé		£75.00	with an edge of ripe pear and pear-drop. Very crisp,			Straight Tinto with a long berried finish.		
			clean and racy on the palate with a core of orchard fruits,			2009 Santa Julia Organica Malbeck, Mendoza, Argentina		£25.00
			and melon and tangy apple acidity on the finish.			Rich cherry lingering fruit.		
SPA RKLING WINE			08/09 Soave Classico Superiore Stefano Inama, Veneto, Italy		£44.00	2007 Pinot Noir, Petit Clos, Marlborough, New Zealand		£37.00
2009 Prosecco di Conegliano,			Elegant nose of meadow flowers: camomile, elderflower and iris,			Light fruit with great depth.		
Valdobbiadene Spumante Bellenda	£6.70	£30.00	this Soave is very attractive on the palate with sweet almond			08/09 Valpolicella Ca Fiui Corte Sant'Alda, Veneto, Italy		£44.00
			and a hint of lychee. Powerful and mineral finish with			Brilliant spicy aromatic nose brimming with		
			recurrent stabs of crystalline fruit.			dark berry flavours and warm leathery notes,		
			2008 Pouilly Fuissé Domaine Thibert, Burgundy, France		£49.00	complex aromatic in the mouth with fine acidity.		
			Mineral nose, fine, fresh and fruity; rich and elegant in			2002 Château Coutelin-Merville Saint-Estèphe,		£55.00
			the mouth and acidity giving freshness and length.			Bordeaux, France		
			2008 Puligny-Montrachet Domaine Miolane, Burgundy, France		£69.00	Primary notes of beetroot, mulberry and stewed plum		
			Nose of hawthorn and holly, candied apples and pears. Round,			with secondary aromas of leather and tobacco.		
			generous yet delicate on the palate with a long, lingering finish.			2006 Châteauneuf du Pape,		
						Clos Saint-Michel, Rhone, France		£65.00
						Extroverted aromas of roast coffee, dark chocolate;		
						strong notes of cooked fruits. Rich, deep and generous,		
						with a compelling sweetness of fruit and a lush texture.		
						2004 Segla, Margaux, Bordeaux, France		£79.00
						A flagrant nose of violets and roses mixed with ripe cassis.		
						Very supple and concentrated with a savoury finish.		
						2003 Brunello di Montalcino, AA Pian dell'Orino,		
						Tuscany, Italy		£98.00
						Notes of black cherries, cocoa and cinnamon as well		
						as delicate flavours of tea and wild herbs and scent of violets.		
WHITE WINES			ROSÉ WINES					
2009 Bergerie de la Bastide VdP d'Oc, France	£4.00	£15.50	2008 Sixieme Sens Rosé, VdP d' Oc					
Typical notes of dried herbs, white flowers,			Languedoc, France	£4.65	£18.00			
fennel and a touch of citrus.			Grenache, Syrah and Cinsault, delicate pale pink					
2009 Pinot Grigio Trefili, Venito, Italy	£4.65	£18.00	with a spicy cherry finish.					
Typically dry crisp Pinot Grigio with			2009 Pinot Grigio Rosé Bianca, Vento, Italy	£5.15	£20.00			
gentle almond undertone.			Refreshingly dry with a clean citrus fruit,					
2009 Sauvignon Blanc,			scent of strawberry and peach.					
Manent Colchagua valley, Chile	£5.15	£20.00	2008 Montepulciano Rosatto Gianni, Masciarrelli Abruzzo, Italy		£24.00			
Aromatic Sauvignon with a fresh, light, gooseberry taste.			Pearl-pink, uncomplicated but intense.					



# FLOOR PLANS

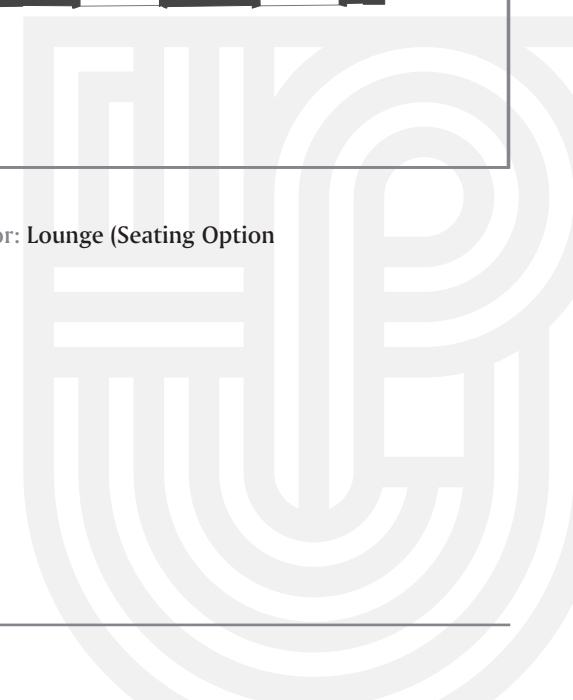
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Ground floor: Conservatory, deli, bar and Gardens

First floor: Lounge (Seating Option 1)

First floor: Lounge (Seating Option 2)





# BOOKING PROCEDURE

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At The Phene we do not charge room hire costs, instead, we charge a minimum spend which is inclusive of food and drink. Our policy dictates that a 20% deposit is required prior to the date of your event. This can be made via credit card or cash and will be deducted from the final bill. The Phene will guide you as much as possible to ensure you meet this minimum spend and that you are comfortable with the final bill.

These costs are current at September 2010 and are subject to alternation. Menus shown here are samples and will be affected by seasonal changes. All event quotes are bespoke to suit your requirements. We do request that as far as possible all Canapés, Food and wines are pre ordered to ensure speed of service when catering for larger numbers. Our team will be on hand to seamlessly orchestrate and manage your day, making certain your event is joyous and memorable

For all events enquiries please contact: **Hugo Taylor**  
telephone: 0207 352 3372, email: [hugo@thephene.com](mailto:hugo@thephene.com)