



THE SLOANE CLUB

52 Lower Sloane Street, London SW1W 8BS
Telephone: 020-7730 9131 Facsimile: 020-7730 6146
www.sloaneclub.co.uk

events@sloaneclub.co.uk

Private dining at The Sloane Club

The Sloane Club Events Department is here to help you plan your private events, whether a luncheon for a dozen or a cocktail party for a hundred.

Wine & beverages

At all private events beverage is charged on a consumption basis and our Events Co-ordinator will be happy to offer an estimate to help give an idea of final cost. A short wine list is enclosed with the menus, but a more comprehensive list is available should you wish to see it. Alternatively, you may wish to discuss your wine and drinks requirements with our Sommelier who will be happy to advise and assist on any aspect of your event.

Menu

We are pleased to offer you the opportunity to create your own menus, based on suggestions drawn up by our Head Chef, Bernhard Mayer, for the following types of events:

Seated set three course lunch
Seated set three course dinner
Buffet lunch or dinner

Canapés for cocktail parties, drinks parties and to accompany pre-dinner drinks

Please note that we do not offer an à la carte service for private events. We ask you to make a selection from the following choices of a first course, a main course and a dessert and/or cheese, which will be served to your whole party. Naturally, we are happy to cater for any vegetarians in your party, and to this end offer a selection of suitable dishes from which you can plan a three course vegetarian menu. These and any other dietary requirements should be notified to the Events Co-ordinator no later than 48 hours in advance, when you confirm final numbers.

Should you be looking for something a little extra special, our Head Chef would be delighted to create a wonderful bespoke menu for you, tailored to your individual requirements.

Seated set lunch & dinner

For lunch and dinner parties there is no additional charge for room hire; however the minimum charge is for 10 people. Menu prices and all other charges are as set out in this pack. Any flower arrangements, bouquets, displays etc, can be arranged by our Events Co-ordinator.

Please note that on the day of your event the menu will give more details of the provenance of the ingredients than we are, for obvious reasons, able to give on a menu list which is prepared some months in advance.

Canapés

The menu includes both savoury and sweet items:
Cocktail party canapés is £27 per person for 9 items
Or, £18 per person for 6 items
Pre-dinner canapés is £9.00 per person for 3 items

Please note that the room hire charges apply for cocktail parties, details of which can be found in the pack.

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Room Capacities

ROOM	THEATRE	CLASSROOM	BOARDROOM	LUNCH/DINNER	RECEPTION
NEW CHELSEA ROOM	60	40	26	50	80
CADOGAN ROOM	30	20	18	20	30
CHELSEA BAR	15	10	12	10	15
PRIVATE DINING ROOM	-	-	-	18	-
SYNDICATE ROOM	-	-	6	-	-

ROOM	LENGTH	WIDTH	HEIGHT
NEW CHELSEA ROOM	7.6	8.3	2.5
CADOGAN ROOM	10.2	4.2	2.4
CHELSEA BAR	6.2	4	2.3
PRIVATE DINING ROOM	6.6	4.2	3.4
SYNDICATE ROOM	3.9	3.0	2.6

All rooms have wireless Wi-Fi access



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ROOM RATES

DRINKS/CANAPÉ/COCKTAIL PARTIES

CHELSEA BAR	£200.00
CADOGAN ROOM	£350.00
NEW CHELSEA ROOM	£470.00
CHELSEA BAR / NEW CHELSEA ROOM	£550.00
NEW CHELSEA ROOM / CADOGAN ROOM	£600.00
CHELSEA BAR / NEW CHELSEA ROOM / CADOGAN ROOM	£700.00

FAIRS/CLOTHES SHOWS/SALES (Full day)

Rates valid from September 2016

CHELSEA BAR	£325.00
CADOGAN ROOM	£550.00
NEW CHELSEA ROOM	£750.00
CHELSEA BAR / NEW CHELSEA ROOM	£950.00
NEW CHELSEA ROOM / CADOGAN ROOM	£1200.00
THE CHELSEA BAR / NEW CHELSEA ROOM / CADOGAN ROOM	£1400.00

MEETING ROOMS

Full Day ½ Day

CHELSEA BAR	£300.00	£250.00
CADOGAN ROOM	£450.00	£375.00
NEW CHELSEA ROOM	£575.00	£475.00

SYNDICATE ROOMS

£80.00 for the 1st hour
£35.00 per hour thereafter

The price for meeting rooms and syndicate rooms includes the use of equipment such as screen and projector, flipchart, conference phone and CD player.



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EQUIPMENT HIRE:

The price for meeting rooms and syndicate rooms includes the use of equipment such as screen and projector, flipchart, conference phone and CD player.

Flipchart and pens	Incl.
Conference phone	Incl.
Projection screen	£60.00
Laptop	£100.00
LCD projector	£150.00
PA system with wireless microphone	£180.00
Flat 42' LED TV and DVD player	£260.00
60' Plasma TV and DVD player	£300.00

Equipment must be ordered prior to your event.
If last minute equipment is required on the day, please contact our
Events Coordinator who will endeavour to fulfil your request.

REFRESHMENTS:

Still and sparkling mineral water per bottle (75cl)	£3.50
Jug of fruit juice (1Ltr)	£12.00
Jug of Elderflower & sparkling mineral water (1Ltr)	£12.50
<u>Tea / coffee</u>	£3.50
With biscuits	£5.00
With croissants	£7.50
With Danish pastries	£7.50
With Bacon rolls	£9.50
With Sausage rolls	£9.50
Selection of freshly made sandwiches with French fries (1½ round per person)	£12.50

CORKAGE (per bottle):

Still wine	£20.00 per bottle
Still wine requiring decanting	£30.00 per bottle
Champagne and sparkling wine	£25.00 per bottle
Still wine Magnum	£35.00 per bottle
Champagne and sparkling wine Magnum	£40.00 per bottle



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CANAPÉ MENU

£27.00 per person for 9 canapés (40 guests +)
£18.00 per person for 6 canapés (20 guests +)
£9.00 per person for 3 canapés (Minimum 10 guests)

Please be advised that the above are guidelines and canape requests for less than 10 guests will be catered for with a reduced offering.

Cold Canapés

Gruyere cheese straws
Feta cheese and roasted pumpkin bruschetta
Beetroot salad with goat's cheese mousse
Tomato, basil and buffalo mozzarella sesame basket
Provençal goats cheese with sweet melon
Tandoori prawn tortilla wrap
Scottish smoked salmon on pumpernickel bread
Spicy crabmeat maki rolls with tobiko mayonnaise
Yellow fin tuna tartar with wasabi and mango
Gravedlax, herb crepe and cream cheese roulade
Mini cones with Morecombe Bay brown shrimp crème fraiche
Foie gras terrine on brioche with spiced fig
Foie gras and duck confit truffle
Rose County beef tartar with Parmesan and toasted sour dough
Coronation turkey and cranberry bruschetta

Hot Canapés

Wild mushroom and brie cheese pizzette
Vegetable spring rolls with sweet chilli sauce
Provençal vegetable mini quiches
Truffled artichoke and cheddar arancini
Tiger prawn tempura with sweet chili sauce
Mini fish cakes with tartar sauce
Scottish salmon praline truffles with crunchy cucumber
Lobster and corn beignets with chili mayonnaise
Sole fingers with Remoulade sauce
Spicy Thai seafood wontons with honey-soy dip
Roast beef, Yorkshire pudding and horseradish cream
Steamed pork & shrimp dumplings with chilli dip
Honey glazed mini Cumberland sausages
Smoked duck croquettes with spiced apple sauce
Grilled spiced chicken satay with peanut sauce
Venison sausage rolls with sour cherry compote
Hoi sin duck spring rolls

Mini lamb koftas with mint yoghurt

Sweet canapés

Mini scones, Cornish clotted cream and sour cherry preserve

Double chocolate brownie with pistachio mousse

Coffee macarons

Chocolate dipped strawberries

Peanut butter and jam éclairs

Apple and cinnamon jellies

Lemon and pink grapefruit tartlets

Mini pear and raisin crumbles

Ginger bread cup cakes

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LUNCH MENU

First course

White bean and truffle soup (v) £8.50

Ginger spiced butternut squash soup (v) 8.50

Cauliflower and Stilton soup £8.50

Thai king prawn wonton soup with coconut milk £10.00

Jerusalem artichoke and popcorn soup (v) £8.50

Carrot and coriander soup with croutons (v) £8.50

Confit of Scottish salmon with Cornish crabmeat salad, avocado and wasabi £17.50

Yellow fin tuna carpaccio with pink grapefruit, wild rocket and honey-soy dressing £16.50

Morecombe bay brown shrimp salad with avocado and pumpernickel bread £16.50

Seafood tempura with spiced pineapple, coriander and tobiko £16.00

Piccata of Atlantic cod fillet with Provençal vegetables and tomato-caper salsa £14.25

Oven roasted pumpkin risotto with taleggio, sage and truffle £13.50

Scottish smoked salmon with traditional accompaniments £13.95

“XO” glazed tilapia fillet with crunchy cucumber salad and cherry tomatoes £14.50

Foie gras & duck confit terrine with quince compote and baked potato croquette £16.50

Mini turkey & cranberry sausages with potato-apple salad and shallot gravy £15.00

Ham hock and root vegetable terrine with remoulade sauce £14.50

Braised beetroots with grilled goats cheese and candid figs £14.50

Cornish crab cake with poached pear, red onion compote and hot-sour mustard £18.50

Thai glass noodle salad with crunchy vegetables and cashew nuts £13.50

Sloane Club chopped salad £12.50 Add brown shrimps £16.00

Traditional Caesar salad with shaved parmesan and herb croutons (v) £12.00

Salad of vine ripened tomatoes, buffalo mozzarella, avocado and Kalamata olives (v) £13.50

Wild mushroom tart with spinach and feta cheese (v) £13.00

Main Course

Pan-seared sea bream fillet with roasted squash, artichokes and soy chili dressing £25.50

Grilled Scottish salmon fillet with razor clam and broad bean chowder £25.00

Pavé of Scottish halibut with parsley crust, lentil ragout and smoked pancetta croutons £29.00

Cornish seabass fillet with braised kale, Jerusalem artichokes and lemongrass sauce £26.50

Pan-fried Atlantic cod fillet wrapped in Parma ham with grilled courgettes, tomatoes, potato fingers and parmesan sauce £24.75

Teriyaki glazed Scottish salmon with tiger prawn tempura, roasted butternut squash and Brussels sprouts £25.00

Blanquette of lemon sole with wild mushroom tortellini, sea samphire and Chardonnay sauce £29.50

Rose County beef fillet "Wellington" with golden beets, balsamic onions and truffle jus £32.00

Roasted supreme of Cheshire guinea fowl with seared foie gras, baby heritage carrots, shallot puree and juniper berry sauce £24.50

Roasted stuffed saddle of Kentish lamb mixed bean ragout, dauphine potatoes and coriander jus £27.50

Burgundy braised beef cheek and seared foie gras with braised red cabbage and traditional roast potatoes £30.00

Slow roasted free range Devon duck breast with chest nut & poached pear mille-feuille glazed celery and cranberry jus £25.00

Roasted cannon of Kentish lamb with black olive & tomato crust, baked Parmesan polenta and truffled Savoy cabbage £26.00

Szechuan pepper grilled free range pork rib eye steak, potato croquettes, baby broccoli and citrus jus £24.00

Slow roasted Tandoori corn fed chicken supreme, braised tomato and coriander basmati rice, naan bread and cucumber raita £25.00

Grilled Rose County beef fillet with a camomile & mustard crust, roasted artichokes, green beans and Madeira jus £32.00

Baked vine tomato tart with feta cheese, avocado and black olive-pine nut salsa (v) £20.00

Forest mushroom herb crepe with roasted celeriac,

pumpkin and Parmesan sauce (v) £22.00

Traditional "Bubble & Squeak" with wild mushroom ragout and fried hen's egg (v) £20.00

Baked parmesan polenta with green asparagus, grilled tomato, poached egg and chive hollandaise sauce (v)
£20.00

Beetroot tortelloni with balsamic Cipollini onions and mild goats cheese sauce £20.00

Dessert
£8.50 EACH

Baked apple and blackberry crumble with mascarpone ice cream

Iced American cheese cake with poached pear and almond brittle

Blood orange meringue pie with sour cream sorbet

Sloane Club lemon posset with vodka Chantilly

Iced Jacquart Champagne mousse with mango & mint compote, pistachio shortbread

Valrhona chocolate tart with salted caramel ice cream and honeycomb

Apple and cinnamon jelly rum-raisin ice cream and chocolate sauce

Warm double chocolate fondant with Armagnac prunes and yoghurt sorbet

Exotic fruit salad with passion fruit & banana sorbet

"Black Forest" Swiss roll with Kirsch ice cream

Gingerbread crème brûlée with oranges and Grand Marnier ice cream

Rum Baba with sour cherry compote and crème fraiche ice cream

Steamed toffee pudding with salted caramel and vanilla ice cream

The Sloane Club raisin bread & butter pudding with vanilla ice cream and custard

We can also provide a selection of farmhouse and artisan cheeses from the British Isles at £9.50 per person, giving you the opportunity to create a four-course lunch menu.

The above menu is designed to cater for a group. For vegetarian guests or guests with a dietary requirement, please advise the Events Coordinator who will give further options. Please do not make separate sections from this menu.

Please note that all main course dishes include potatoes (or rice where appropriate) and vegetables, which are dependent on seasonal availability. On occasion, those indicated on these menus may not be available, in which case Chef reserves the right to serve an appropriate alternative.

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Cauliflower and Stilton soup £9.50

Thai king prawn wonton soup with coconut milk £11.00

Jerusalem artichoke and popcorn soup (v) £9.50

Carrot and coriander soup with croutons (v) £9.50

Confit of Scottish salmon with Cornish crabmeat salad, avocado and wasabi £18.50

Yellow fin tuna carpaccio with pink grapefruit, wild rocket and honey-soy dressing £19.00

Morecombe bay brown shrimp salad with avocado and pumpernickel bread £19.00

Seafood tempura with spiced pineapple, coriander and tobiko £17.50

Piccata of Atlantic cod fillet with Provençal vegetables and tomato-caper salsa £15.50

Oven roasted pumpkin risotto with taleggio, sage and truffle £15.00

Scottish smoked salmon with traditional accompaniments £16.00

“XO” glazed tilapia fillet with crunchy cucumber salad and cherry tomatoes £16.00

Foie gras & duck confit terrine with quince compote and baked potato croquette £18.00

Mini turkey & cranberry sausages with potato-apple salad and shallot gravy £16.00

Ham hock and root vegetable terrine with remoulade sauce £16.00

Braised beetroots with grilled goats cheese and candid figs £15.50

Cornish crab cake with poached pear, red onion compote and hot-sour mustard £20.00

Thai glass noodle salad with crunchy vegetables and cashew nuts £15.00

Sloane Club chopped salad £14.00 Add brown shrimps £18.00

Traditional Caesar salad with shaved parmesan and herb croutons (v) £13.50

Salad of vine ripened tomatoes, buffalo mozzarella, avocado and Kalamata olives (v) £14.50

Wild mushroom tart with spinach and feta cheese (v) £14.50

Main Course

Pan-seared sea bream fillet with roasted squash, artichokes and soy chili dressing £27.00

Grilled Scottish salmon fillet with razor clam and broad bean chowder £27.50

Pavé of Scottish halibut with parsley crust, lentil ragout and smoked pancetta croutons £30.00

Cornish seabass fillet with braised kale, Jerusalem artichokes and lemongrass sauce £28.00

Pan-fried Atlantic cod fillet wrapped in Parma ham with grilled courgettes, tomatoes, potato fingers and parmesan sauce £26.50

Teriyaki glazed Scottish salmon with tiger prawn tempura, roasted butternut squash and Brussels sprouts £27.00

Blanquette of lemon sole with wild mushroom tortellini, sea samphire and Chardonnay sauce £31.00

Rose County beef fillet "Wellington" with golden beets, balsamic onions and truffle jus £34.00

Roasted supreme of Cheshire guinea fowl with seared foie gras, baby heritage carrots, shallot puree and juniper berry sauce £27.00

Roasted stuffed saddle of Kentish lamb mixed bean ragout, dauphine potatoes and coriander jus £29.50

Burgundy braised beef cheek and seared foie gras with braised red cabbage and traditional roast potatoes £31.00

Slow roasted free range Devon duck breast with chest nut & poached pear mille-feuille glazed celery and cranberry jus £27.50

Roasted cannon of Kentish lamb with black olive & tomato crust, baked Parmesan polenta and truffled Savoy cabbage £28.00

Szechuan pepper grilled free range pork rib eye steak, potato croquettes, baby broccoli and citrus jus £25.50

Slow roasted Tandoori corn fed chicken supreme, braised tomato and coriander basmati rice, naan bread and cucumber raita £26.50

Grilled Rose County beef fillet with a camomile & mustard crust, roasted artichokes, green beans and Madeira jus £34.00

Baked vine tomato tart with feta cheese, avocado and black olive-pine nut salsa (v) £22.00

Forest mushroom herb crepe with roasted celeriac,

pumpkin and Parmesan sauce (v) £23.50

Traditional "Bubble & Squeak" with wild mushroom ragout and fried hen's egg (v) £22.00

Baked parmesan polenta with green asparagus, grilled tomato, poached egg and chive hollandaise sauce (v)
£22.00

Beetroot tortelloni with balsamic Cipollini onions and mild goats cheese sauce £22.00

Dessert
£9.50 EACH

Baked apple and blackberry crumble with mascarpone ice cream

Iced American cheese cake with poached pear and almond brittle

Blood orange meringue pie with sour cream sorbet

Sloane Club lemon posset with vodka Chantilly

Iced Jacquart Champagne mousse with mango & mint compote, pistachio shortbread

Valrhona chocolate tart with salted caramel ice cream and honeycomb

Apple and cinnamon jelly rum-raisin ice cream and chocolate sauce

Warm double chocolate fondant with Armagnac prunes and yoghurt sorbet

Exotic fruit salad with passion fruit & banana sorbet

"Black Forest" Swiss roll with Kirsch ice cream

Gingerbread crème brûlée with oranges and Grand Marnier ice cream

Rum Baba with sour cherry compote and crème fraiche ice cream

Steamed toffee pudding with salted caramel and vanilla ice cream

The Sloane Club raisin bread & butter pudding with vanilla ice cream and custard

We can also provide a selection of farmhouse and artisan cheeses from the British Isles at £9.50 per person, giving you the opportunity to create a four-course lunch menu.

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Children's Birthday Party Menu

£22.00 per child

Finger sandwiches with egg salad, cream cheese and cucumber, chicken mayo

Mini-sausages with BBQ sauce

Mini beef burgers with chips

Fish fingers with tartar sauce

Selection of cup-cakes

Cheese and fruit sticks

Mini doughnuts & cream

EXTRAS

Glass of champagne and smoked salmon sandwiches
for accompanying adults at £20.00 per person

Themed decorated sponge 6' cake at £30.00

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Children's Set Lunch or Dinner Menu

Starters

- Tomato cream soup £5.50
- Chicken noodle soup £5.50
- Assorted crudities with dips £6
- Pink melon with parma ham £7.50
- Penne pasta with tomato sauce £7

Mains

- Bangers and mash £12
- Pizza Margarita with your choice of extra toppings £10
- Grilled chicken breast with mashed potato and broccoli £12
- Fish finger with chips and tartar sauce £12
- Macaroni and cheese with green peas £10
- Scottish salmon kebab with mushy peas and boiled potatoes £13
- Beef burger with French fries and condiments £10

Desserts

- Chocolate brownie £5
- Red berry jelly with fresh strawberries £5
- Banana split £5
- Mixed ice cream £5
- Mini doughnuts with whipped cream and chocolate £5
- Fresh fruit salad £5

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Celebration Afternoon Tea

£28.50 per person

Selection of dainty finger sandwiches

Plain scones and rich fruit scones, Cornish clotted cream,
Home made strawberry & ginger jam

Selection of fine French pastries

Traditional English tea cakes

Selection of teas or coffee

Afternoon tea as above, plus glass of Champagne at £37.00 per person

Add fresh strawberries and cream at an extra £6.00 per person

EXTRAS

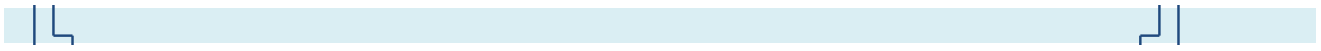
Please talk to us directly for any kind of themed cakes and decorations

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Banqueting Wine List
2016



CHAMPAGNE & SPARKLING WINES

1	Jacquart Brut "Mosaique" N.V. Reims , France		N.V.	£49.00
2	Digby Fine English Reserve Brut England		2009	£43.00
1(b)	Jacquart Brut "Mosaique" N.V. Reims , France	MAGNUM	N.V.	£100.00
16	Taittinger "Brut Réserve" Reims , France		N.V.	£65.00
19	Jaquart Mosaique Rosé Brut , Reims , France		N.V.	£65.00
20	Krug "Special Cuvee" Brut , Reims, France		N.V.	£230.00
21	Jacquart "Blanc de Blancs" Reims , France		2006	£65.00
23	Dom Pérignon Millésimé Moët & Chandon , Épernay , France		2004	£215.00
24	Cristal Louis Roederer , Reims , France		2006	£285.00
3	Prosecco "Extra Brut" Riondo , Veneto , Italy		N.V.	£38.00
25	Prosecco Rosé "Spago Argento" Riondo , Veneto , Italy		N.V.	£38.00

WHITE WINE

Loire

35	Sancerre Terroir de Silex	2014	£44.75
36	Pouilly Fumé Tracy-sur-Loire, Sebastian Treuillet	2014	£44.75
37	Sauvignon Blanc "Petit Bourgeois" Val de Loire , Henry Bourgeois	2014	£31.50
38	Muscadet Sur Lie Sèvre et Maine, Domaine Du Manoir	2014	£27.00

Bordeaux

33	Semillon-Sauvignon Domaine De Ricaud	2013	£27.00
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Cote de Gascogne

6	Sauvignon Blanc Domaine Les Esquirots	2014	£26.00
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Burgundy

39	Petit Chablis Alain Gautheron	2012	£37.00
40	Chablis Domaine Bichot	2012	£41.00
41	Chablis 1er Cru "Les Fourchaumes" Domaine Laroche	2011	£60.50
42	Saint Veran "Clos Du Château" Domaine Des Poncetys	2013	£46.50
43	Mersault "Les Clous" Pascal Prunier-Bonheur	2013	£69.25
45	Pouilly-Fuissé "Tête de Cru" Château de Fuissé	2011	£53.75

United Kingdom

50	"Bacchus" Chapel Down, England,	2013	£42.00
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Italy

7	Pinot Grigio Portenova Veneto , Italy	2014	£25.50
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52	Corvo Terre Siciliane , Sicily	2014	£28.75
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53	Soave Veneto	2014	£30.50
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54	Gavi Ca' Bianca , Piedmont	2015	£30.75
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New Zealand

57	Sauvignon Blanc "Little Beauty" Vinultra	2014	£39.25
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South Africa

56	Sauvignon Blanc Rietvalley , Robertson	2015	£26.25
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5	Chenin Blanc Groote Post	2016	£27.85
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Chile

4	Chardonnay-Semillon Casa Silva , Chile	2014	£24.00
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RED WINE

Bordeaux

77	La Tuilerie du Puy Bordeaux Supérieur	2014	£37.00
70	Les Hauts de Lynch-Moussas Haut Medoc, Pauillac	2011	£63.00
71	Chateau Haut-Chaigneau Chatonnet, Lalande De Pomerol	2011	£61.75
11	Château La Providence Bordeaux Superieur , France	2013	£31.00
73	Château Beausejour Fronsac	2012	£46.00

Burgundy

80	Hautes Côtes De Beaune "La Combotte" C. Francois Et Fils	2014	£45.50
81	Rully Celine et Vincent Dureuil	2009	£55.75
82	Santenay "Charmes" Domaine Roger Belland	2011	£52.50
83	Volnay Christophe Vaudozey	2011`	£59.75
84	Mercurey 1er Cru "En Sazenay" Tupinier Batista	2013	£60.50
85	Chorey Les Beaune Domaine Tollot-Beaut, Côte D'Or	2010	£60.50
86	Gevrey-Chambertin Domaine Arlaud Pere & Fils	2011	£78.00
87	Monthelie "Les Crays" Pascal Prunier-Bonheur	2011	£59.75

Rhone Valley

90	Côte du Rhone Jean Pierre Verdeau	2012	£32.50
91	Côtes du Rhone Domaine de la Vielle Julienne	2004	£49.25
93	Châteauneuf-du-Pape Domaine de Fargueirol	2012	£54.50

Beaujolais

94	Fléurie "Chapel des Bois" Domaine de la Grand'cour	2012	£45.75
95	Morgon Château de Bellevue	2013	£45.75

Languedoc

12	Pinot Noir Languedoc , France	2014	£29.75
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Spain

10	Rioja "Crianza" Bodegas Muriel, Rioja	2012	£29.75
100	Briego "Roble" Alberto y Benito , Ribera del Duero	2013	£31.00

Italy

103	Barolo Roggeri La Morra , Piedmont	2009	£78.00
104	Primitivo del Salento "Sasseo" Masseria Altemura , Apulia	2014	£49.50
109	Brunello di Montalcino Donatella Colombini , Tuscany	2010	£81.00
111	Sangiovese (<i>Organic</i>) Boira, Marche	2013	£33.00

Argentina

125	Malbec "Cristobal 1492" Reserva Bodegas Don Cristobal 1492 , Mendoza	2013	£44.75
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Chile

10	Cabernet Sauvignon- Merlot Casa Silva	2015	£25.50
131	Quinta Generación Casa Silva , Colchagua Valley	2010	£37.50
130	Pinot Noir "Cool Coast" Casa Silva , Colchagua Valley	2010	£37.25

Uruguay

133	Tannah-Sirah-Viognier Pisano Family , Rio de Los Pajaros	2010	£37.00
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South Africa

134	Pinotage Delheim , Stellen bosh	2012	£34.00
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Lebanon

136	Chateau Musar Gaston Hochar , Beka'a Valley	2008	£57.50
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United States

138	Zinfandel "Predator" (Organic) Rutherford Ranch , Napa Valley	2012	£44.00
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New Zealand

125	Pinot Noir "Little Beauty" Vinultra	2014	£48.50
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Australia

141	Shiraz "Copperstone Creek" South Eastern Australia	2014	£25.75
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ROSE WINE

9	Le Poussin Rosé Languedoc , France	2014	£28.50
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DESSERT WINE

151	Black Muscat "Elysium" Andrew Quady , California , United States	2014	(37.5 cl) £33.00
152	Semillon-Gewurztraminer Late Harvest Casa Silva , Chile	2014	(37.5 cl) 22.75
153	Sauternes Chateau Les Mingets , France	2011	(37.5 cl) 29.75

PORT

160	Croft Late Bottled Vintage	2010	£41.50
161	Taylor's 10 Year Old Tawny		£50.50
162	Taylor's 20 Year Old Tawny		£95.00



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events@sloaneclub.co.uk

Terms and Conditions

All functions contracted with The Sloane Club shall be subject, without exclusion, to the following Terms and Conditions.

In these Terms and Conditions the following definitions apply:

“The Club” is the premises;

“The Client” is the person, organisation, company or other body responsible for booking the event;

“The Event” is the function in respect of which the client has made a booking.

Failure to return these Terms and Conditions signed, together with an initial deposit (applicable to non-members only), may result in The Club releasing the reservation and re-booking the space with another client.

1. Reservations

All reservations will be held on a provisional basis for two weeks. All rooms and space are subject to release without further notice if The Club has not received written confirmation (together with initial deposit if applicable) from The Client within this period, either by letter or email together with full name, address and contact details of the organizer.

2. Payment

Unless otherwise agreed in writing:

- The invoice is payable on the day of The Event;
- The Club may, without prejudice to its other rights, charge interest at the rate of 6% above the Royal Bank of Scotland base rate for each 28 day period or part thereof together with all associated costs, on any outstanding balance beyond the due date.

3. Cancellation by The Client

If The Client cancels The Event, cancellation notice must be given in writing.

In each case, the percentage charge applies to the estimated total for The Event.

In respect of cancellations prior to the date of The Event, the following charges will be due:

- For cancellations 28 days prior to the start date – no charge;
- For cancellations between 4 weeks and 1 week prior to the start date – 50%;
- For cancellations between 1 week and 48 hours prior to the start date – 80%;
- For cancellations within 48 hours prior to the start date – 100%.

Should The Client be able to re-book a similar event of similar value at a time acceptable to The Club, 25% of the cancellation charge will be credited to the re-booked event.

4. Cancellation by the Club

The Club may cancel the booking:

- If The Club, or any part of it is closed due to circumstances beyond its control;
- If The Client becomes insolvent or enters into liquidation, bankruptcy or receivership;
- If The Client is more than 30 days in arrears with any payment to The Club;

5. Confirmation of Booking

- Provisional numbers will be requested at the time of booking and The Club reserves the right to set a minimum number to be charged for The Event.
- The Club reserves the right to change The Event's room agreed if indicated numbers do not materialise.
- Final numbers, for which The Club will prepare, must be notified to the Events Co-ordinator no less than 48 hours prior to the commencement of The Event.

6. Licensing and Statutory Regulations

- The Club is subject to Statutory Regulations including those relating to fire precautions and Health and Safety. The regulations must be strictly observed and a copy is available from The Club. The provisions of the Licensing Act 1964 as amended must be observed.
- Should The Client wish to employ the services of any outside contractor, The Client must undertake to indemnify The Club against any claims made against them resulting from any act or default by any of The Client's servants or caused by any equipment supplied by The Clients; this indemnity also includes cover under the Health and Safety Act 1974. The Client must report any outside contractor employed to the Events Co-ordinator or Duty Manager and contractors must comply with appropriate legislation including the Fire Precautions Act. We reserve the right to refuse access, without prejudice, to any contractor.

7. Liability and Statutory Regulations

- The Club will not be responsible for and The Client will indemnify The Club against all claims for injury to persons and loss or damage to property or equipment howsoever caused, unless it can be proved that such injury, loss or damage is the result of negligence or faulty workmanship on the part of The Club.
- The Client shall, during the proposed function, be responsible for the safe use and custody of The Club's property. Damage or loss thereto (other than by fair wear and tear) will be charged at current replacement rates.

In accordance with The Club Rules, non-members attending private functions are not permitted to use the ground floor Drawing Rooms, The Bar and The Dining Room, unless accompanied by a Club Member.

Client Signature _____ Date _____

Full Name (please print) _____ Email _____