



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 ROOM 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 at £30 per person for 9 items
- Cocktail party canapés at £20 per person for 6 items
- Pre-dinner canapés at £10 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.

A 12.5% service charge will be added to your final bill. All prices are inclusive of VAT at the current rate and information about how your booking is handled is set out in the enclosed Terms and Conditions.



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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	18	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	4.0	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 / Canapes / 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

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

£30.00 per person for 9 canapés

£20.00 per person for 6 canapés

£10.00 per person for 3 canapés

Cold Canapés

Gruyère cheese straws
Coronation chicken and rocket tortilla wrap
Manuka smoked Arctic salmon on pumpernickel bread
Chili and sesame tuna maki rolls with tobiko mayonnaise
Foie gras parfait on English fruit cake
Cherry vine tomato with smoked haddock rilette and olive tapenade
Caramelised feta cheese with multigrain crisp and red onion compote
Foie gras and duck confit truffles
Atlantic cod ceviche with avocado and shallots
Goats' cheese bruschetta with spicy tomato compote and basil
Smoked duck breast with roasted celeriac and pear chutney
Devon white crabmeat salad with pink ginger in sesame baskets
Gravadlax, herb crêpe and cream cheese roulade
Provençal goats' cheese with sweet melon
Manuka smoked Arctic salmon scone with horseradish
Rose county beef tartare with Parmesan and toasted sourdough
Oat crusted goats' cheese with quince jelly
Stilton eclairs with walnuts and dates

Hot Canapés

Tiger prawn tempura with sweet chili sauce
Venison wontons with cranberry compote
Roast beef, Yorkshire pudding and horseradish cream
Wild mushroom & mascarpone blinis with braised tomatoes
Mini fish cakes with tartar sauce

Spiced lamb kebab with mint crème fraiche
Vegetable spring rolls with sweet chilli sauce
Steamed pork and shrimp dumplings with chilli dip
Honey glazed mini Cumberland sausages
Oriental spiced roast beef croquettes with Thai dressing
Grilled chicken satay with peanut sauce
Parmesan polenta with spiced tomato jam
Caramelised apple and sage beignets with blackberry dip
Gruyère cheese and courgette quiche with red onion and Port wine compote
Cauliflower cheese and pine nut arancini
Sole fingers with Remoulade sauce
Spicy Thai fish cakes with lime-chilli dip
Mini beef burgers with spicy tomato salsa
Hoi sin duck spring rolls

Sweet canapés

Mini scones, Cornish clotted cream and strawberry jam
Macarons with lemon cream
Valrhona chocolate tart with rum Chantilly
Peanut butter and jam éclairs
Spiced red plum and gingerbread crumble
Mini orange and praline paniers
Pistachio cup cakes with Griottine cherries
Mince pies (December only)

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LUNCH MENU

First course

Roasted pumpkin soup with brioche crouton (v) £9.50

Potato and Stilton soup (v) £9.50

White onion soup with Manuka smoked salmon and fried capers £11.00

Traditional Minestrone (v) £9.50

Thai king prawn wonton soup with coconut milk £12.00

Truffled porcini mushroom soup (v) £11.00

Red lentil and cumin soup with honey roast ham croutons £10.00

Oriental seafood Bouillabaisse with wonton and coriander aioli £17.00

Yellow fin tuna carpaccio with Ruby grapefruit, watercress and honey-soy dressing £18.00

“Sloane Club” chopped salad with brown shrimps £16.50

Hand-picked Devon crabmeat cocktail with sweet-spicy mango,
avocado and Melba toast £18.00

Duck and chestnut terrine with red onion marmalade and baked sage croquette £17.00

Roasted butternut squash panna cotta with baby artichokes, braised tomatoes
and shaved Parmesan (v) £15.00

Ham-hock terrine with Bramley apple compote and sweet mustard dressing £16.00

Manuka smoked Arctic salmon with traditional accompaniments £15.50

Pan-seared Cornish red mullet fillet with saffron risotto and shaved fennel £15.00

Pigeon and foie gras terrine with Morello cherries and toasted sourdough £18.00
Manuka smoked Arctic salmon and herb crêpe torte with Dijon mustard dressing £17.00

Grilled goats' cheese with Ratatouille salad and salsa verde (v) £14.50

Ceviche of Atlantic cod with roasted corn and shaved radishes £16.50

Rose County beef tartare with quails egg and toasted sourdough bread £22.00

Tiger prawn tempura with compressed melon and honey-soy dressing £16.50

Marinated beetroot carpaccio, Provençal goats' cheese mousse and crispy shallots (v) £14.50

Traditional Caesar salad with shaved parmesan and herb croutons (v) £13.00

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

Feta cheese piccata, aubergine escalivada, roasted peppers and citrus balsamic (v) £14.50

Main Course

Cornish baby seabass fillet with wild mushroom-herb crêpe and sauce vierge £27.00

Grilled Scottish salmon fillet with mustard - herb crust,
roasted butternut squash and tiger prawn chowder £26.00

Pave of Scottish halibut with red onion compote, creamed Savoy cabbage
and roasted chestnuts £29.50

Pan-seared seabream fillet with potato purée, tomato-mussel ragout,
crème fraiche and chives £26.00

Slow roasted Atlantic cod fillet with pancetta, glazed root vegetables
and white bean sauce £26.00

Charred teriyaki salmon satay with wok-fried vegetables and sesame gnocchi £26.00

Poached lemon sole fillets with rocket and robiola tortelloni, candied baby carrots
and Chardonnay sauce £29.00

Rose county beef fillet "Wellington", oven roasted squash, Brussels sprouts
and truffle sauce £33.50

Roasted supreme of Cheshire guinea fowl with seared foie gras,
Savoy cabbage, pumpkin ravioloni, glazed apples and sage sauce £26.00

Slow roasted supreme of Gressingham duck breast with poached apple,
Brussels sprouts and baked duck confit croquette in juniper berry sauce £27.00

Roasted stuffed saddle of Kentish lamb
with baked Parmesan polenta, cherry vine tomatoes and Kalamata olive jus £29.00

Coq au vine rouge, bacon lardons, button mushrooms and wild mushroom wontons £25.00

Smoked ham hock with Champagne choucroute, potato purée,
crispy shallots and cranberry jus £24.50

Slow roasted rump of Kentish lamb with a wild garlic crust,
Crushed Ratte potatoes, glazed baby vegetables and mustard jus £26.50

Corn fed chicken supreme with wild mushroom melt,
Quince braised red cabbage and Chestnut fritters £25.00

Grilled Rose County beef fillet with ossobuco ravioloni,
Root vegetable confetti and Barolo wine jus £33.00

Traditional roast Norfolk turkey with all trimmings £26.50
(From Thursday 23rd November)

Baked Somerset brie cheese with poached pear, red onion marmalade
and toasted pine nuts (v) £22.00

Forest mushroom herb crêpe gratinated with Hollandaise sauce,
Braised golden beets and watercress (v) £22.00

Oven roasted pumpkin risotto with Taleggio cheese and crispy artichokes (v) £22.00

Baked parmesan polenta with shallot-balsamic puree,
braised vine tomatoes and baby beets (v) £22.00

Cranberry and goats' cheese tortelloni with Brussels sprouts leaves and cider sauce £22.00

Dessert **£9.50 each**

Red plum Bakewell tart with stem ginger ice cream

Peanut butter cheesecake with Valrhona chocolate ice cream

Warm apple pie with Maple syrup ice cream and caramelised pecan nuts

Sloane Club lemon posset with vodka Chantilly

Iced Jaquart Champagne mousse with mango compote, pistachio shortbread

Valrhona chocolate brownie with Armagnac prunes and vanilla ice cream

White chocolate parfait with spiced oranges and fruitcake crumble

Spiced pears crumble with rum & raisin ice cream and custard

Exotic fruit salad mango sorbet

Sticky toffee and date pudding with banana sorbet and caramel sauce

Blackberry and basil crème brûlée with baked apple jam and sour cream sorbet

Ginger bread and butter pudding with orange ice cream and Grand Marnier custard

“Black Forest” gâteau with Kirsch ice cream

Traditional rich Christmas pudding with Brandy sauce
(December only)

We can also provide a selection of farmhouse and artisan cheeses from the British Isles at £12.50 per persons, giving you the opportunity to create a four-course lunch 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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DINNER MENU

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Potato and Stilton soup (v) £10.50

White onion soup with Manuka smoked salmon and fried capers £12.00

Traditional Minestrone (v) £10.50

Thai king prawn wonton soup with coconut milk £13.00

Truffled porcini mushroom soup (v) £12.00

Red lentil and cumin soup with honey roast ham croutons £11.00

Oriental seafood Bouillabaisse with wonton and coriander aioli £18.00

Yellow fin tuna carpaccio with Ruby grapefruit, watercress and honey-soy dressing £19.00

“Sloane Club” chopped salad with brown shrimps £17.50

Hand-picked Devon crabmeat cocktail with sweet-spicy mango,
avocado and Melba toast £19.00

Duck and chestnut terrine with red onion marmalade and baked sage croquette £18.00

Roasted butternut squash panna cotta with baby artichokes, braised tomatoes
and shaved Parmesan (v) £16.00

Ham hock terrine with Bramley apple compote and sweet mustard dressing £17.00

Manuka smoked Arctic salmon with traditional accompaniments £16.50

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

Salad of vine ripened tomatoes, buffalo mozzarella, avocado and Kalamata olives (v) £15.50

Feta cheese piccata, aubergine escalivada, roasted peppers and citrus balsamic (v) £15.50

Main Course

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Grilled Scottish salmon fillet with mustard - herb crust,
roasted butternut squash & tiger prawn chowder £27.00

Pave of Scottish halibut with red onion compote, creamed Savoy cabbage
and roasted chestnuts £31.00

Pan-seared seabream fillet with potato puree, tomato-mussel ragout,
crème fraîche and chives £27.00

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and white bean sauce £27.00

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Coq au vine rouge, bacon lardons, button mushrooms and wild mushroom wontons £26.00

Smoked ham hock with Champagne choucroute, potato puree,
Crispy shallots and cranberry jus £25.50

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Corn fed chicken supreme with wild mushroom melt,
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Grilled Rose County beef fillet with ossobuco ravioloni,
Root vegetable confetti and Barolo wine jus £34.50

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(from Thursday 23rd November)

Baked Somerset brie cheese with poached pear, red onion marmalade
and toasted pine nuts (v) £23.00

Forest mushroom herb crêpe gratinated with Hollandaise sauce,
Braised golden beets and watercress (v) £23.00

Over roasted pumpkin risotto with Taleggio cheese and crispy artichokes (v) £23.00

Baked parmesan polenta with shallot-balsamic purée,
braised vine tomatoes and baby beets (v) £23.00

Cranberry and goats' cheese tortelloni with Brussels sprouts leaves and cider sauce £23.00

Dessert **£10.50 each**

Red plum Bakewell tart with stem ginger ice cream

Peanut butter cheesecake with Valrhona chocolate ice cream

Warm apple pie with Maple syrup ice cream and caramelised pecan nuts

Sloane Club lemon posset with vodka Chantilly

Iced Jaquart Champagne mousse with mango compote, pistachio shortbread

Valrhona chocolate brownie with Armagnac prunes and vanilla ice cream

White chocolate parfait with spiced oranges and fruitcake crumble

Spiced pears crumble with rum & raisin ice cream and custard

Exotic fruit salad mango sorbet

Sticky toffee & date pudding with banana sorbet and caramel sauce

Blackberry and basil crème brulee with baked apple jam and sour cream sorbet

Ginger bread and butter pudding with orange ice cream and Grand Marnier custard

“Black Forest” gateau with Kirsch ice cream

Traditional rich Christmas pudding with Brandy sauce
(December only)

We can also provide a selection of farmhouse and artisan cheeses from the British Isles at £13.00 per person, giving you the opportunity to create a four-course dinner 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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Children's birthday party menu

£25.00 per child

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

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Mini-sausages with BBQ sauce

Mini beef burgers with chips

Fish fingers with tartar sauce

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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 £40.00

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Children's set lunch or dinner menu

Please choose one from each section to create a set menu for all guests

First course

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

Main course

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 finger sandwiches

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

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Selection of fine French pastries

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Traditional English tea cakes

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Selection of teas or coffee

Afternoon tea as above, plus glass of Champagne at £41.00 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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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 another 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 one week. 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;
- If the Function might prejudice the reputation of 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 Client; this indemnity also includes cover under the Health and Safety Act 1974. The Client must report any outside contractor employed by 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 _____



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www.sloaneclub.co.uk

events@sloaneclub.co.uk

Host of event (*if different to organiser*): _____

Where did you hear about The Sloane Club, if you are not a member?

Purpose of event: _____

Sloane Club membership number (*if applicable*): _____

(*If membership number has been provided it is not necessary to fill out the address details below*)

Title _____ First Name _____ Surname _____

Address (line 1) _____

Address (line 2) _____

City _____ Country _____ Postcode _____

Landline: _____

Mobile: _____

Email address: _____

Date of event: _____

Type of event: _____

Number of guests expected: _____

Card details to secure the booking (*payment will not be taken until after the event unless specified*):

Credit card type: MasterCard___ Visa___ American Express___ Switch___

Credit card number: _____

Credit card expiry date: _____

Card holder's name (displayed on card): _____

Security Code: _____

Please make yourself and your guests aware of our House Rules on the page below.



Welcome to The Sloane Club and we trust that you will have a most enjoyable stay!

Whilst you are here, we would just like to draw your attention to the following requests that we ask of our guests, to comply with the House Rules of this private members' club.

Front Lobby ~ whilst waiting in this area, it would be appreciated if guests with young children are kind enough to preserve the ambience of The Sloane Club.

Dress Code ~ we ask that guests, including children, be suitably dressed at all times. Jackets are required for gentlemen in the Dining Room in the evenings but ties are optional; equivalent dress is requested for ladies. Track-suits and shorts are not allowed in the Dining Room, Bar or Drawing Rooms at any time.

Mobile Phones, Laptops ~ the following **are** allowed to be used in the public rooms:

- Tablets (iPads etc or E-readers - (Kindle))
- Mobile phones – to be used for non-conversational tasks but must be kept on silent.

The following **are** allowed to be used in the Dining Room for **reading purposes only**:

- E-readers i.e. tablets and mobile phones (but phones must be kept on silent)

The following rules apply to both the public rooms and Dining Room:

-

- Laptops are not permitted

Mobile phones may not be used for taking or making telephone calls

If you wish to make a call on your mobile phone or use your laptop, please use the area at the end of the Cartoon Gallery, to the left of Reception.

No meetings involving papers may take place. *Meeting rooms are available to hire, by the hour, and may be booked via our Banqueting Co-ordinator.*

Smoking ~ in line with the smoking ban, smoking is not allowed in any public area of The Sloane Club and The Club has adopted a no-smoking policy in all of the bedrooms.

We would like to thank you very much in advance for your co-operation.

If you require any further assistance, please do not hesitate to contact a member of the Reservations team.