

Wild by Tart

Belgravia

3 - 4 Eccleston Yards, Belgravia, London. SW1W 9AZ

020 3848 6240 · wildbytart.com

Bespoke Events & Private Hire



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Wild by Tart

Wild by Tart is a neighbourhood restaurant set within a multipurpose space. Housed in a former power station and coal store, the 9,000 sq. ft site combines a restaurant, bar, retail store, events space, and photography studio. Founded by Jemima Jones and Lucy Carr-Ellison, the successful duo behind bespoke catering company Tart London. Wild by Tart is an independently run company celebrating the love of food, drink, travel, and the arts. Lucy and Jemima have farms in Northumberland and Somerset from which we source ingredients and produce whenever possible. We are selective about the partners we work with, always conscious to work with people who have unique stories of sustainability or craftsmanship.

We take great pride and care in ensuring you and your guests receive memorable experiences at Wild by Tart. When choosing to host your event with us, you will work with a dedicated events manager who will guide you through the planning stages and menu selection. They will be on-hand in the lead up to answer any questions and be present on the day, overseeing the smooth delivery of your event.



The Spaces



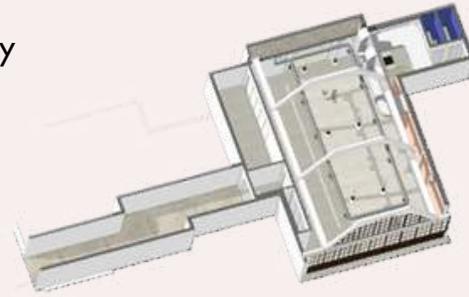
The Studio

Capacity

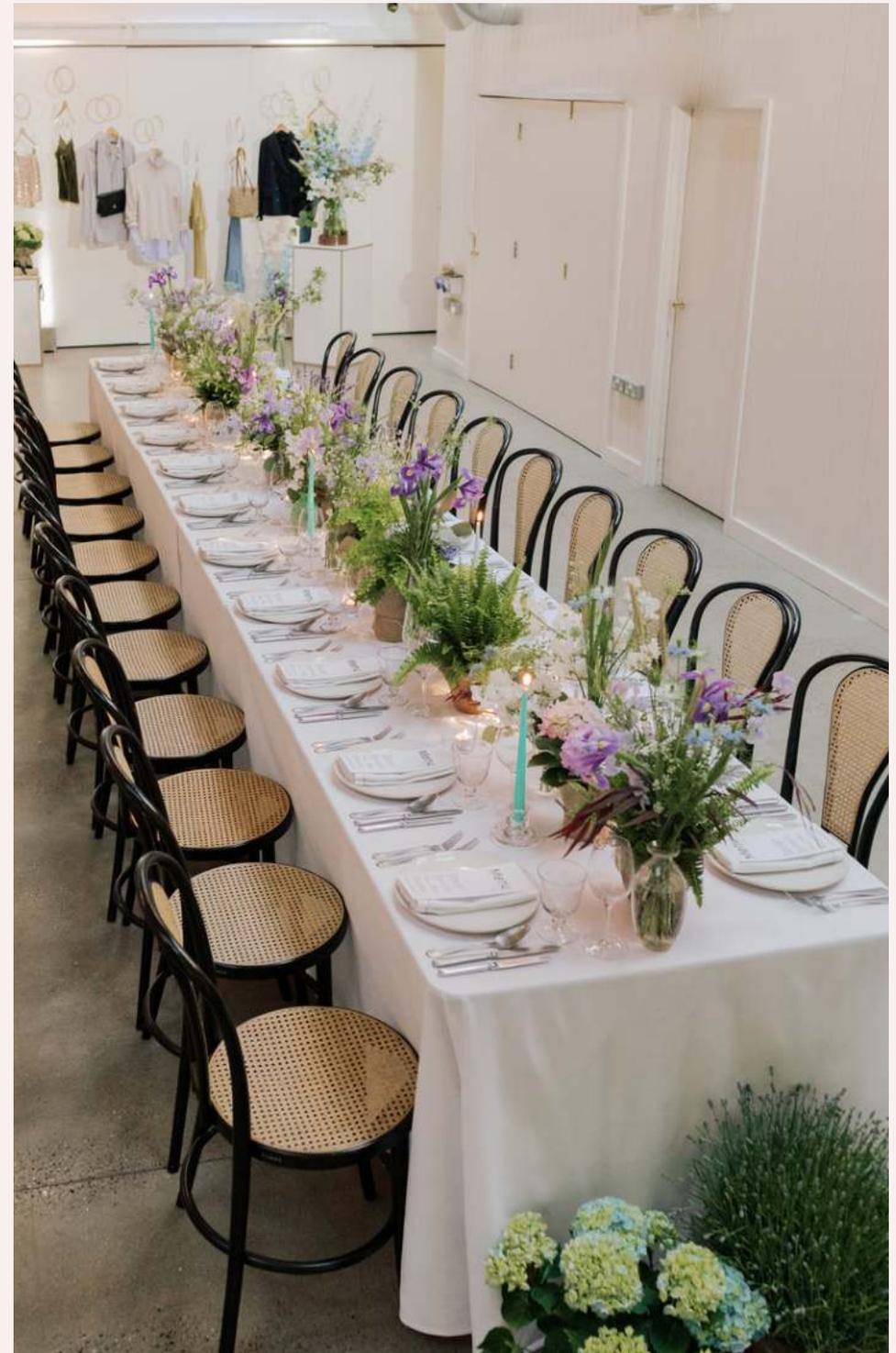
Standing: 120

Seated: 60

Theatre: 80



Our 1,450 sq. ft. Studio features a high, glass-panelled ceiling, benefiting from excellent natural light and various feature walls, making it the perfect boutique photographic location. Separated from the main restaurant by floor-to-ceiling crittall sliding doors, the Studio can be hired as a multi-use and versatile private events space, be it exclusive breakfasts, lunches and dinners, press launches, photography shoots, exhibitions or screenings. The Studio has its own private entrance that is street level, as well as a bar, bathrooms, and cloakroom. It is also outfitted with AV equipment including a projector, speakers, and microphone. In addition to a private hire space, we have an exciting Tart events program with wine-tastings, supper clubs, workshops, life drawing, and yoga.



Whole Venue

Capacity

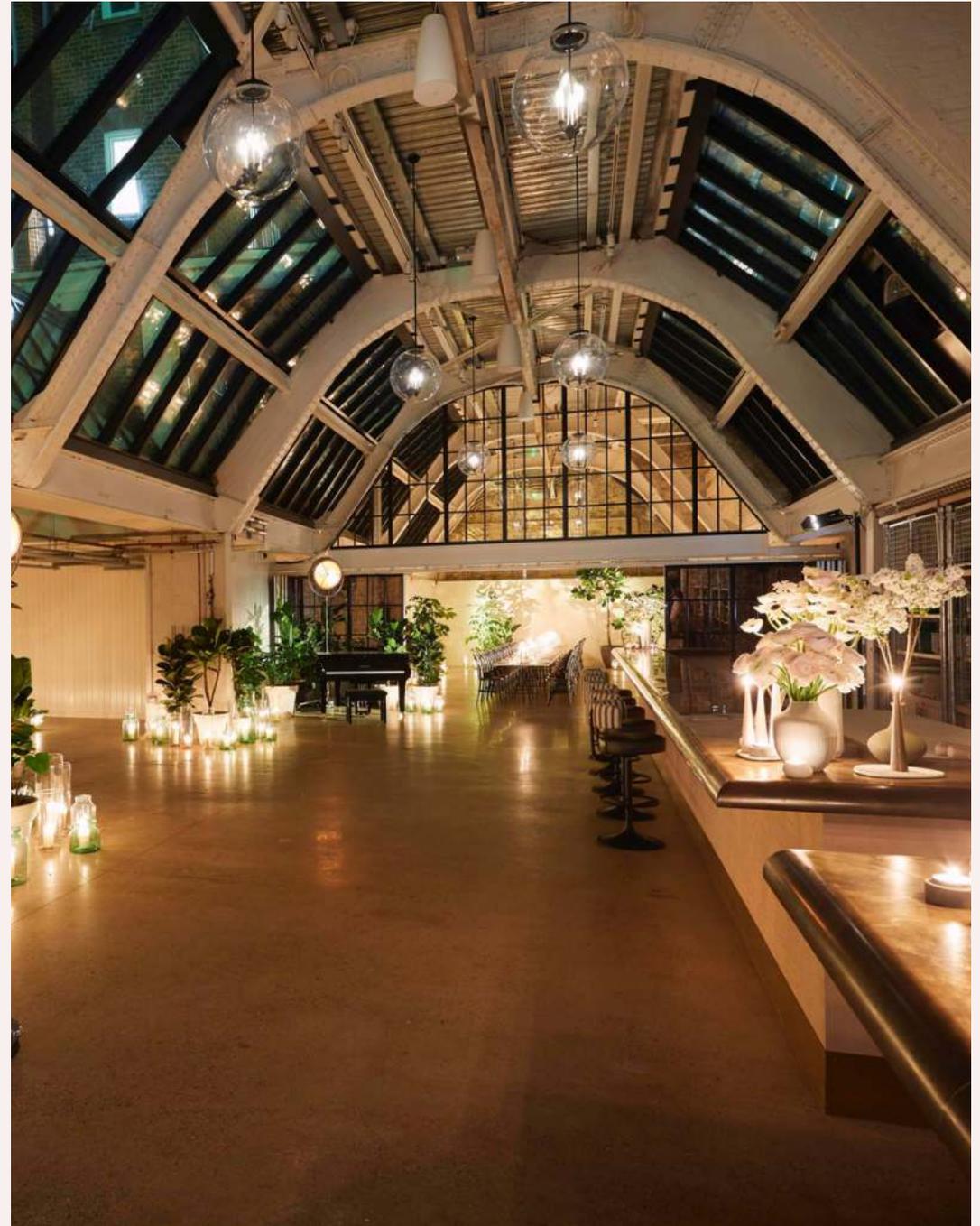


Standing: 300

Seated: 180 | 160 with dance floor

Exclusive hire of the whole venue includes the Restaurant, Bar, Mezzanine and Studio.

The space offers a highly versatile platform to cater for a wide variety of events, from awards ceremonies to press launches, fashion shows, and weddings. Production and AV from our preferred suppliers are on-hand to transform the space and tailor it to suit your needs.



The Mezzanine

Capacity

Standing: 20

Seated: 16

This private dining space is located on a raised mezzanine level, overlooking the restaurant, bar and open kitchen

. An intimate space wherein you can soak up the buzz of the restaurant, the Mezzanine is perfect for a wide range of events, including private dining, company meetings, drinks receptions, and press launches.



Our Food

We cook food that excites us - using seasonal ingredients that work well together, are rich in nutrition, and carry the vibrant colours of their unique time of year. We love exploring these flavours and textures through the presentation and combination of dishes. Moreover, eating with the season makes it easier to keep to our mantra of 'buying local'.

We offer a selection of menus for all types of events. Our menus change with the seasons, and we can adapt our offering to suit dietary requirements.

If you are interested in offering a different style of menu, our team can work with you to curate a bespoke offering for your event with the help of our team of talented Tart chefs.



Wine & Cocktails

Our approach to drinks reflects our seasonal influence, with the cocktails and purées changing as often as the food menu does.

We pride ourselves on delicious house-made ingredients such as cordials, shrubs, tonics, vinegars, and ferments - they play into our mission to waste as little as possible.

The bar team is on hand to create bespoke cocktails tailored to your taste and style of event.

Our wine list features producers who utilise low intervention techniques - many of it organic or biodynamic, and made by small, independent vignerons.

We are happy to help source specific wine for your event or offer a corkage fee should you wish to bring your own.



Our Menus

Seated Private Dining

3-course Lunch & Dinner Plated Menu

3-course Lunch & Dinner Sharing Menu

Feasting Table Menu (Sharing Style, available all day)

2-course Breakfast Menu

For Standing Receptions

Canapé & Bowl Food Menu

Sweet Canapé Menu

Breakfast Canapés

Late Night Snacks Menu (available after dinner service)

Afternoon Tea Canapés (available on request)

Please note that items across our menus are subject to seasonal substitutions. We will confirm any seasonal changes in advance.

Please see our menu pack for full menu selection



Plated Menu Sample



House Focaccia with herb oil (vg)

Starters

Choose one for the group

Dorset clam, coco beans, Datterini tomatoes, Guajillo chilli butter

Mains

Choose one for the group

Wood fired Fosse chicken supreme, braised peas & lettuce, seasonal herbs & aioli (gf)

Desserts

Choose one for the group

Yorkshire rhubarb & custard ice cream sundae, poached rhubarb, toasted milk tuile (v)

Guests with dietary requirements can be catered for separately.



Sharing Menu Sample

Food is served family style on sharing platters

House focaccia with herb oil (vg)

Starters

Please choose three starters for the group to share

English burrata, Wye Valley asparagus, lemon & spring herbs (v, gf)

Chalk stream trout, ginger, lemongrass & chilli aguachile (df, gf)

Hereford beef carpaccio, Som Tam salad, coriander, peanuts (df, gf)

Mains

Please choose one for the group to share

Cornish Hake, Romero peppers, taggiasca olives, oregano salmoriglio (gf, df)

Sides

Please choose two for the group to share

New season potatoes, lovage chimichurri, pickled shallot (vg, gf)

Slow cooked courgettes, Two fields olive oil, lemon, garlic & tarragon (vg, gf)

Desserts

Please choose a dessert for the group to share

Meringue tumble, Sicilian pistachios, roasted strawberries, basil custard (gf, v,
contains nuts)

Guests with dietary requirements can be catered for separately.



Feasting Table Sample

This will be served on sharing platters on a feasting table

Please choose three of the following

Whipped feta, chilli oil, honey (v, gf)

Smacked cucumbers, Szechuan & soy dressing (vg, gf)

Baby gem Caesar salad, parmesan, crispy chickpeas (v, gf)

Please choose two of the following

Miso glazed trout with ginger, spring onion & toasted sesame seeds (gf, df)

Roasted aubergine, black garlic & pomegranate (v, gf)

Please choose one of the following

Basque cheesecake with seasonal compote (v, gf)



Breakfast Feasting Sample

Please choose three for the group

Selection of freshly baked pastries (v) and breakfast muffins (vg)

Toasted coconut and berry chia pudding (vg, gf)

Smashed avocado & dukkah on rye (vg)

Please choose two for the group

Turkish poached egg with chilli butter, toasted pine nuts & grilled sourdough (v)

Sweet potato hash with avocado, smoked tomato salsa & feta (v, gf)

Standing Event Menu Sample



Please choose four canapés and four bowls for your party

Summer radishes, black garlic & miso (vg, gf)

Gougère, goat's curd, herbs, preserved lemon (v)

Cornish crab tart, smoked leeks & lemon mayonnaise

Pork pibil croquette, pink pickled onion, smoked orange aioli (df)

Burmese salad, mango, mint & lime (vg)

Fennel & chilli risotto, black olive pangrattato (v, gf)

Hand dived scallops, vermouth, brown butter & hazelnuts

Crispy duck, cucumber, spring onion, black bean rayu (gf, df)

Add on sweet canapé options

Ricotta & rhubarb tart (v)

Chocolate tartlet, almond nougatine & Chantilly (v, contains nuts)

Add on sweet bowl options

Vanilla panna cotta, shortbread crumb & macerated figs

Tart's mess, seasonal fruit & custard (gf)

Add on late night snacks options (to update?)

Truffle fries with aioli & parmesan (v, gf)

Buttermilk chicken slider, sriracha mayo, pickled cucumber

Planning your event

What is included?

When booking an event with us the below is included,

- Security guard. Additional are available at an extra cost.
 - Full staffing to run your event – including a member of the events team to oversee and manage.
 - In-house tables and chairs, tablecloths and napkins, service ware, glassware and crockery. In addition to this we have 4 beautiful marble poseur tables on-site.
 - Basic AV package – PA system (for background music & presentation audio), projector, screen and one handheld microphone (for use in the studio space only)
- If any additional AV or decorations etc are required we work with numerous preferred suppliers, please see page 21.

Timeline

Final menu and beverage selections must be made 30 working days prior to the event date. Due to the seasonal nature of our menu, the chef may need to make substitutions as necessary. These would always be checked with the hirer in advance.

We require confirmed final guest count 7 working days prior to the event. Any reduction in numbers after this point is chargeable at the full cost of the menu and pre-confirmed drinks.

Cocktail and wine quantities must be confirmed 7 working days prior to the event. Clients will be charged for the quantities confirmed including any that are not consumed on the day. Clients are not permitted to take any surplus stock offsite.

We require confirmed guest dietary requirements with a minimum of 7 working days' notice of the event. A seating plan must be provided with guests with dietary requirements clearly marked.

Tastings

For whole venue events we offer menu tastings, at the full menu price, redeemable against the minimum spend. Drinks tastings for sparkling wine, wine and/or cocktails are complimentary. We ask for a selection of up to 3 cocktails from our menu to taste. Based on your wine preferences we will curate a selection of wines from our list to taste.

We do not offer menu tastings for Studio events. You are very welcome to dine in the restaurant prior to confirming your booking, to ensure you are happy with our food, with a 15% discount on food and drinks for up to 4 guests. Drinks tastings for any of the wines we serve in the restaurant by the glass are complimentary. If you would like to try a wine which is not available by the glass, we charge the reduced takeaway price.

Event timings & Guidelines

Hire Timings are as below:

Day hire

Monday - Sunday Set-up/access 07:00 and pack up until 16.30,
Live event timings 08.00 - 16.00

Evening Hire

Monday - Thursday Set-up/access 17.00 - 00.30
Live event timings 18.30 - 23.30

Friday - Saturday Set-up/access 17.00 - 01.00
Live Event timings 18.30 - 00.00

Sunday Set-up/access 17.00 - 23.30
Live Event timings 18.30 - 22.30

If you have specific timings outside of our standard, or if your event spans multiple days, please let us know and we can provide a bespoke quote.

Music Guidelines

For whole venue events the decibel limit is 85 dB. Only acoustic live bands and DJs are permitted to play music in the venue, and not amplified live bands.

For the studio the decibel limit is 65 dB All music, DJs, or entertainment noise should be at background level, as the Studio sits adjacent to the restaurant, and guests dining in the restaurant would be able to hear sound levels above the limit. As with a whole venue event only acoustic live bands and DJs are permitted to play music in the venue.

Should the noise levels go above the decibel limit, the Venue manager onsite may stop any further music and/or sound from being played.

Deliveries

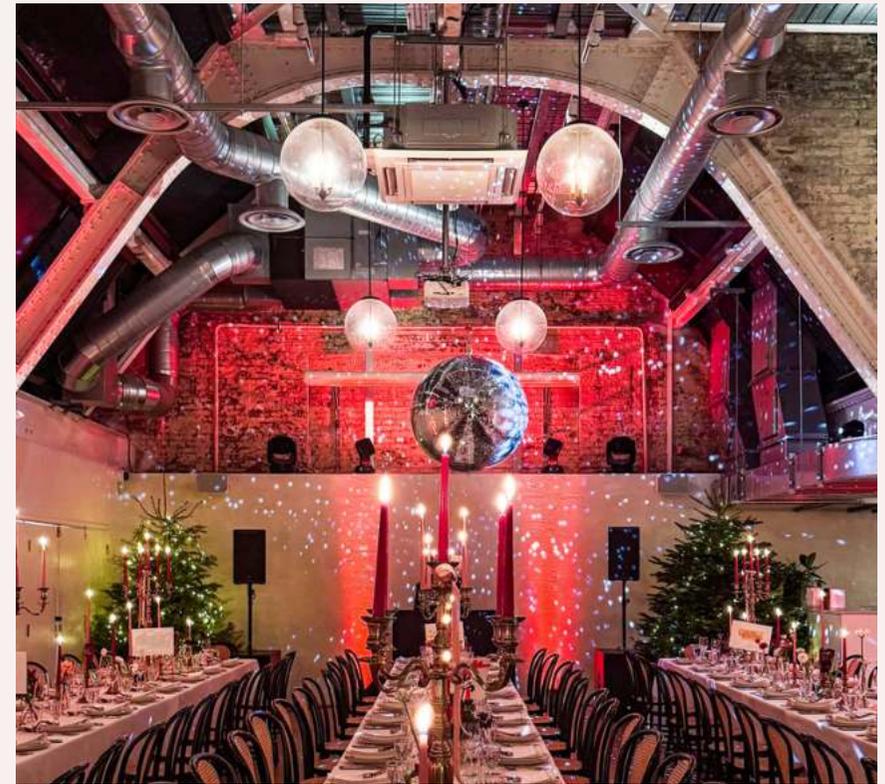
Delivery and collection times are between 07:00 – 23:00.
No deliveries or collections are permitted at the venue outside of these hours. Timings for deliveries and collections must be confirmed in advance with our events team.

Storage & Removal

Anything that needs to be delivered or stored for your event is welcome to be dropped off the day prior but no earlier than this as storage onsite is minimal. For collection, we ask that this takes place either the day of the event or the next morning by 10am.

Please note that all storage timings are at the discretion of the event manager depending on the amount of items or scheduling

Please note that all waste produced by set-up/de-rig and production by the client or production team needs to be removed off-site post event.



Set-up & De-rig

Please note that we have various limitations on noise levels throughout the day, due to the location and layout of the venue.

No noisy set up or de-rig is permitted before 08:00 and after 20:00. This includes drilling, lighting rigs and structural set design. Quiet set up and de-rig is permitted from 06:00 and until 01:30.

In addition to this, please note that no noisy set up (e.g. drilling) can be done during the restaurants service hours which are 11.50 – 16:00 and 17:45 – 23:00.

Deposits

50% of the agreed contracted amount is due by BACS transfer on signing the contract. The remaining balance is due by BACS transfer 30 working days prior to the event. Bookings are not confirmed until the deposit payment is received.

Any additional spend confirmed through the planning process will be detailed on your quote and will be invoiced post event. Any additional bar spend on the day will also be invoiced post event.

Cancellations

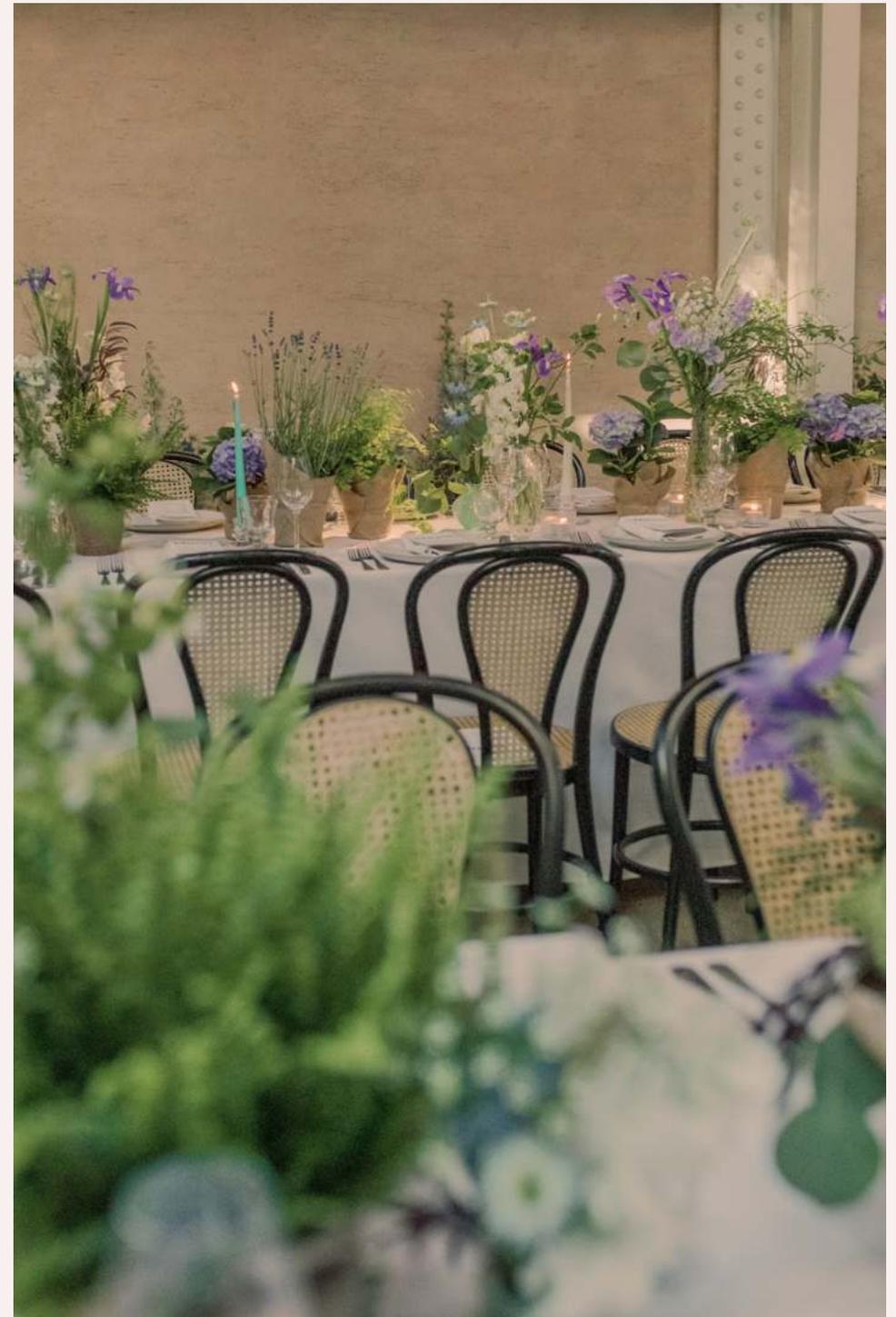
In the unfortunate circumstances that the Hirer has to cancel or postpone the Venue Hire the following charges will be due. In each the percentage applies to the total Venue Hire Fee.

- 25% for cancellations between 34 and 16 weeks prior to the Event date.
- 50% for cancellations between 16 weeks and 30 days prior to the Event date.
- 100% for cancellations less than 30 days prior to the Event date.

Preferred Suppliers

We work with a variety of preferred suppliers to ensure that we can help you find anything you will require for your event. If possible we do ask that you use suppliers from our approved list as they know the venue and our restrictions well, we can put you in contact with them and they will be able to send you a quote directly. A selected few can be quoted directly through us, your event manager will be able to share the full list with you.

If there is a specific supplier or service we aren't able to supply, you may be permitted to bring in a non-listed supplier, however they would have to come for a site visit, sign a supplier contract with us and you may be subject to an external supplier fee to cover all and any additional administration.



Florists

Wild at Heart
@wildathearthq

Jessica Blume
@jess_blume

Flowers by Wetherly
@_wetherly_

RAY RAY's Flowers
@rayraysflowers

Love Blooms
@Clareloveblooms

Fiona Fleur
@fionafleurstudio

Production

Wedding Smasher
@weddingsmashers

Marble
@marble_ldn

Wedding DJ Company
@weddingdjcompany

JSO Production
@jso_productions

Aura Works (creative production)
@auraworks

AV

Heathrow Sound Hire
@heathrowsoundhire

My Events Solution

LONDON Sound and Light
@londonsoundandlight

Photography

Joanna Bongard
@joannabongardphoto

Andrew Leo Photography
@leowedphoto

Friendly Street Studio
@johnwayte.weddings

Entertainment

ALR Music
@alrmusic

Matt Maurice Event Music (DJ)
@mattmauriceeventmusic

MYMUSO
@my_musouk

Dahlia Music (String Quartet)
@musicdahlia

Brass House Entertainment
@brasshouseentertainment

Your event manager will be able to supply you with the full contact details



WILD BY TART

Our Events team is on hand to answer any questions you may have
events@wildbytart.com

Address

3-4 Eccleston Yards, London, SW1W 9AZ

020 3848 6240 - Chose option 2

 [wildbytart](https://www.instagram.com/wildbytart)

