

Kindred

Wedding Brochure



We know that choosing the right wedding venue is one of the most important decisions you'll make.



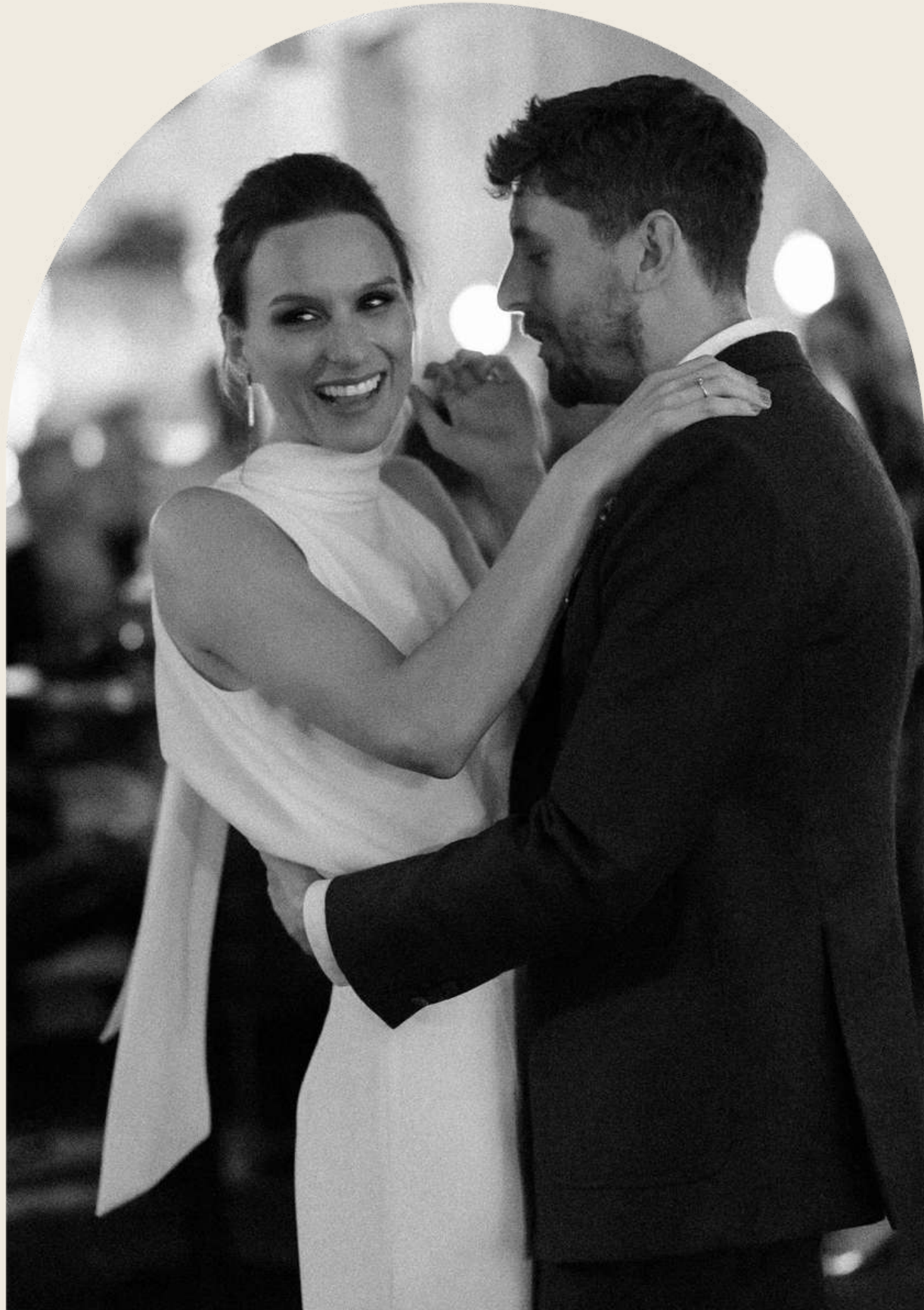
Planning a wedding is hard, so you're probably looking for a venue that helps you every step of the way, leaving out the stress and making the process as fun and joyful as wedding planning should be. Lucky for you, that's us.

We're not going to be for everyone, but those who do choose us, love us.

Our couples are down to earth but like the finer things and they want a venue that reflects that. If that's you, we'd love to meet you.

Welcome to the campfire





Emma and Luke got married at Kindred in October 2022, and this is what they said about us.



“We would give a thousand stars if we could. Kindred hosted us for our cocktail style wedding and it was everything we could have hoped for and the perfect venue for this style of wedding. The wine, cocktails and food (incredible grazing board, canapés, bowls and pizzas) were exceptional and the team were on top of everything, friendly and nothing was ever an issue. We would HIGHLY recommend it.”

We have had loads of guests message us to tell us what a spectacular venue it was with the most friendly team. The venue had different spaces to suit our needs and the AV is amazing - it worked perfectly for our live music band and our DJ, and our own music playlists for our ceremony.

They took the stress off planning and really did mean we could relax and not worry that everything would run smoothly. Thank you so much Kindred team for giving us the best day of our lives!”



Your wedding is going to be as unique as you are, but we know that you'll probably be thinking about some key elements:

- **The Ceremony**
- **The Music**
- **The Food**
- **The Ambience**
- **The Drinks**
- **The Cost**

We've got you covered, and we'd love to tell you more about what we can do here.

While we've outlined the basics in here, if there's something extra you wanted to think about, just ask your event manager, and we'll see what can be done.







The Ceremony

Tying the knot, getting hitched, taking the plunge.

However you choose to do it, your wedding ceremony is going to be a vital part of your day. Whether you want a an intimate “I do” or a spectacular showdown, we have two stunning, and fully licensed spaces where you can do the deed.

Beautiful ceremonies can be hosted in the golden glow of The Hall or in the calm serenity of the Library, both with AV facilities for everything from live music to live screenings.

Ceremony Capacities:

Hall: 120 guests

Library: 50 guests





The Food

Whether you're looking for a seated three course dinner, or a standing reception with canapés and bowls, your wedding feast is a core part of your day. We have several menus for you to look through, and any bespoke requirements can be discussed with your events manager.

Plated Menu

Lead booker to create a menu with two starters, three mains and two desserts for guests to choose from. Dietary requirements catered for individually.

£59 per person for three courses.

Optional Extra

Bread & Butter for the table | 4 per person

Starters

Select two starters. Your guests can pre-select one out of your choices.

Roast Beetroots, Goats Curd, Pistachio (V) (GF)

Grilled Sprouted Broccoli, Torn Burrata, Blood Orange, Hazelnut (V) (GF)

Tomato, Olive & Anchovy Tart, Crème Fraîche

Spring Salad of Asparagus, Cobble Lane Charcuterie, Little Gem, Peas, Cacklebean Egg (GF)

Korean Spiced Dexter Beef Tartare, Straw Chips

Mains

Select three mains. Your guests can pre-select one option out of your choices.

Wye Valley Lamb Cutlets, Hashbrown, Cavolo Nero, Lamb Bourguignon

Herb roasted Poussin Spatchcock, Ratte Potatoes, Broad Beans, Peas, Sorrel Hollandaise (GF)

Herb Crumbed Tamworth Pork Chop, Pear Mostarda, Caperberries, Tenderstem Broccoli

Poached Channel Bass, Mussels Escabeche, Wilted Gem & Chive Oil (GF)

Roast Hake, Peas, Fennel, Anchovy Hollandaise (GF)

Grilled Hispi Cabbage, Braised Beluga Lentils, Gremolata Butter, Winter Tomatoes (V) (VG on request)

Grilled Leeks, White Bean Miso, Truffle Dressing & Jerusalem Artichoke Crisps (VG) (GF)

Celeriac Schnitzel, Italian Peas, Lemon Crème Fraiche (VG)



Desserts

Select two desserts. Your guests can pre-select one out of your choices.

Roast Peaches, Rose Meringues, Pistachio Cream (GF)

Rhubarb, Raspberry & Mascarpone Trifle

Chocolate Ganache, Drunken Raspberries, Crème Fraiche (GF)

Grilled Fruit Cheesecake, Basil, Mint

Three Cheeses, Oatcakes, Crackers, Chutney (£10pp supplement)

Feasting

Family style, to be enjoyed by the whole table.

Dietary requirements catered for individually.

£55 - £80 per person, depending on main

Optional Extra

Bread & Butter for the table | 4 per person

Starters

Sharing boards on the table, includes:

Beetroot and Chia Hummus with Crudités

Olives, Piscos & Peppers

Seasonal Mushroom, Ricotta and Tarragon Barbajuan

Roasted Squash, Black Figs, Watercress, Seed Pistou

BBQ Roasted Celeriac Puffs

Mains

Select one meat main and vegetarian main. To be shared on the table with shared sides.

People with special dietary requirements to be catered for individually.

Roast Herb Fed Chicken, Grilled Fennel, Peas, Wild Garlic Aioli | £55pp

8-hour Lamb Shoulder, Roast Courgettes, Salsa Verde, Harissa Yoghurt | £65pp

Roast Longhorn Sirloin of Beef, Bone Marrow Bordelaise | £80pp

Roast Romanesco Cauliflower, Tomato Confit, Beluga Lentils, Curry Leaf (VG)

Seasonal Spiced Squashes, Pomegranate and Fresh Herbs, Yogurt Dressing (VG)

Sides

All included.

Roast Baby Potatoes

Grilled Hispi Cabbage & Gremolata Butter

Summer Leaf Salad

Desserts

Sharing boards on the table.

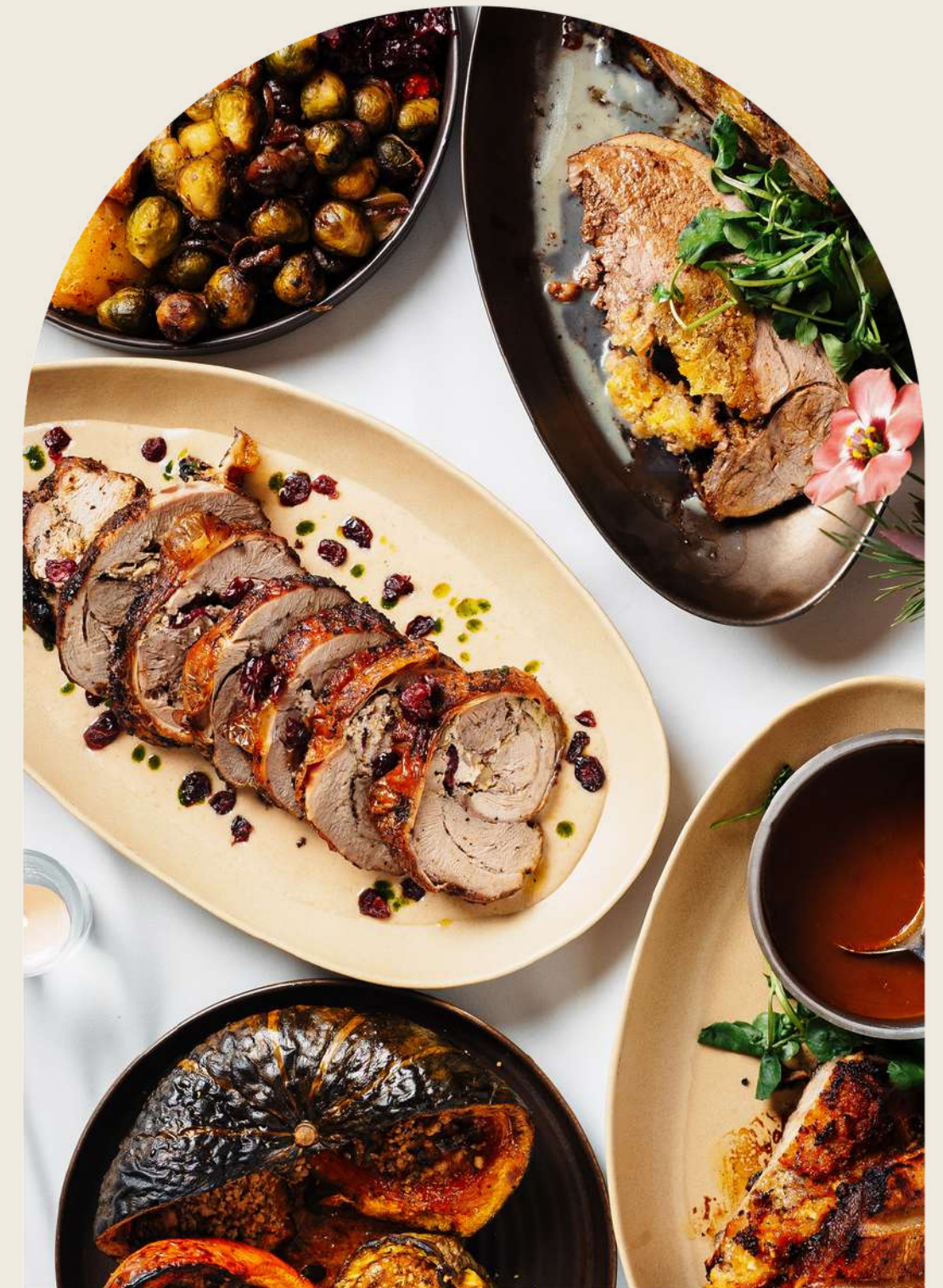
Citrus Tarts

Brownie Bite

Mini Salted Caramel Doughnuts

Chocolate and Raspberry Truffles

Fresh Berries



Canapés & Bowls

Our canapés and bowls are equal parts refinement, beauty and pure joy to eat. A great option to add that extra special flourish, ensuring your guests feel well cared for and well fed without disrupting the flow of the evening.

Canapés *Price per person.*

Three options: £14

Five options: £23

Four options: £19

Six options £26

Bowls *£8.5 per bowl (Single portion).*

We recommend 3 bowls per person would be comparable to a main course (e.g. £25.5 per person). We require a minimum order of 30 of one bowl type.

We can cater for dietary requirements individually, or can adapt certain dishes to allow for dietary requirements. Dishes can be made Halal on request.





Canapés Menu

Vegetarian

Truffled Parmesan Gougeres (V)

Little Grilled Cheese, Leek Top Kimchi (V)

Hashbrown, Caviar, Crème Fraiche (V on request)

Onion Squash, Baron Bigod & Red Onion Tartlet, Pumpkin Seed Crumb (V)

Vegan

Broad Bean Panisse (VG)

Chilled Asparagus, Walnut Mayo (VG) (GF)

Pea & Mint Arancini (VG on request)

Hummus Shots, Crudités (VG) (GF)

Crispy Cavolo Nero Panisse, Chilli & Winter Tomato Jam (VG) (GF)

Mushroom, Tarragon, Chestnut & Sage Filo Parcel (VG)

Fish

Tomato, Olive & Anchovy Tart

Salt Cod Croquette, Harissa Aioli

Hashbrown, Caviar, Crème Fraiche

Dorset Crab & Lovage Mayo on Rye

Chalkstream Trout & Watercress Tartlet, Crème Fraiche, Roe (GF)

Meat

Turkey and Cranberry Sausage Roll

Spiced Raw Beef, Nori & Little Gem (GF)

Glazed Pork Skewers, Moorish Spice (GF)

Ox Cheek Puffs, Prune & Tamarind Ketchup

Little Merguez Flatbread, Labneh, Pink Onions

Pulled Pork Bonbons, Hickory BBQ Sauce, Crackling Crumb



Vegetarian (V) | Vegan (VG) | Gluten Free (GF)

Please inform us of any guest allergies or dietary requirements prior to confirming your order.



Bowls Menu

Vegetarian

Mac & Cheese, Parmesan Cream, Truffle (V)

Marinated San Marzano Tomatoes, Stracciatella, Soft Herbs (V) (GF)

BBQ'd Carrots, Date Molasses, Ancient Grains, Ricotta (VG on request)

Grilled Manouri Cheese, Pickled Beetroots & Merlot Dressing & Watercress (GF)

Vegan

Spiced Squash, Vegan Ricotta, Soy Beans & Rye Croutons (VG) (GF on request)

Grilled Leeks, Charcoal Cauliflower Puree, Jerusalem Artichoke Crisps (VG) (GF)

Chargrilled Aubergine, Confit Tomatoes, Lemon 'Ricotta', Pomegranate, Toast (VG) (GF)

Fish

Crispy Cod Fritters, Harissa Aioli, Lemon

Grilled Shrimp, Creamed Corn Polenta, Ancho Butter (GF)

Cured Sea Trout, Cucumber, Crème Fraiche, Sorrel, Roe (GF)

Stone Baked Seabream, Rice and Grains, Buttermilk Dressing (GF)

Meat

Kindred Fried Chicken, Curry Leaf Mayo

Confit Duck Salad, Cacklebean Egg (GF)

Herby Orecchiette, Braised Lamb Ragu, Pan Grattato

Swaledale Lamb Skewer, Pomegranate Esme Salad (GF)

Tamworth Pork Cheek, Parmesan Polenta, Chorizo, Gremolata (GF)

Harissa Spiced Pork Belly, Pear & Nutmeg Puree, Sea Purslane (GF)



Vegetarian (V) | Vegan (VG) | Gluten Free (GF)

Please inform us of any guest allergies or dietary requirements prior to confirming your order.

Grazing Board & Late Night Food

*Going the extra mile or going late?
Here are some extra treats we want to tell you about.*

Celebration Street Food

For those who want delicious food without the fuss.

Cubano Sandwich 11.5

Slow Cooked Pork Neck, Ham, American Cheese, Pickles, Mojo Verde, Brioche

Falafel Bowl 11

House Made Falafel with Pickled Red Onion, & Tabbouleh, Tahini & Maple Dressing (VG) (GF)

Buttermilk Fried Chicken 11

Marinated Boneless Chicken Thigh, Deep Fried 'til Crunchy, Harissa Mayo, Pickles

Prawn & Coconut Patty 11

Baked Patty with Prawns in Coconut Milk, Coriander, Tomato & Lime Salsa

Vegan Hot Dog 11.5

Redefining Meat Sausage, Sauerkraut, Dijonnaise & Ketchup, Potato Roll (VG)

The Grazing Board

£13 per person, minimum 30 people

Includes:

Fresh Baked Sausage Rolls

Savoury Filled Pastry Parcels (Barbajuan)

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités & Dips

Crackers & Bread

Fresh and Dried Fruits

Olives, Picos, and Spice Mix

Late Night Delights

From 10:30pm - to keep everyone going. A great option for those using our late licence extension. Priced per person.

Kindred Burger / Vegan Burger 9

Bibb Lettuce, Red Onion, American or Vegan Cheese, Pickles

Mac & Cheese 9

Truffle, Parmesan Cream

Cod Fritters & Fries 9

Tartare Sauce

Fried Chicken Bites 9

Curry Leaf Mayo

Pizza Boards 9

Choose from a variety of options

Bloody Mary Spiced Fries 4.5

Our signature fries served with condiments







The Drinks

We have a special passion for drinks here at Kindred so whether you're a wine buff, a cocktail connoisseur, or a 'just a pint, please' kinda person, we don't judge. We're just as happy popping the champagne as we are pouring a pint, and our cocktails are renowned in West London.

All the details can be adapted to suit your needs on the day, but we thought it'd be helpful to show you a couple of popular options that others have gone for in the past.

The Pre-Order

For those who love a plan.

"We wanted to shape the evening with different drinks; champagne and beer buckets on arrival, wines at dinner, and a surprise tray of tequila shots for later on. We had a round of cocktails served just after dinner which went down well. Pre-ordering all the drinks meant we had total control of our budget, and we knew people would be well looked after over the course of the evening. We opted for guests to pay as they go once the drinks we ordered were finished, which worked well for us."

The Open Bar

For those who love simplicity.

"We didn't want to have to spend a lot of time thinking about what people might want to drink, and we wanted to keep it super simple. We opted to put the majority of our drinks budget as a bar tab, and let people order as they choose. We limited the menu slightly to help the bar tab go further, but had a few cocktails available which our guests loved. We had the option to top up the tab if it was reached during the night, or to move to a cash bar."





The Music

Every wedding needs great music. The ceremony, the drinks reception, and the party are all key moments where the music, whether live or recorded, can make all the difference. We also know this is where things can sometimes feel stressful.

We have professional sound engineers available, and all the equipment your musicians could possibly need, to ensure the day runs seamlessly, with beautiful sound from start to finish. If you need some help finding some tried and tested great performers, your event manager will be very happy to advise.





The Ambience

The extra touches that make your wedding day uniquely yours.

With the whole top two floors included in your wedding package, you have the ultimate freedom to work with your events manager to make the day entirely your own. We love it when couples want to get creative with how to use the variety of spaces we have here.

We can liaise with your photographers, florists, videographers, and any other suppliers to make the day run seamlessly, and if you need any suggestions for fun party activities like photo booths, magicians or tarot card readers, just ask.



The Cost

We charge a base hire fee for the exclusive use of the venue for day and ensures the fundamentals are covered, while our wedding packages are there for our couples to be creative with. We encourage our clients to swap things in and out, add bits here and there, to make their day entirely their own.

Everything is possible, but just to give you an idea to get the ball rolling, please see below.



Hire Fee | Inclusive of:

- *An exclusive takeover of the Hall, Library, Salon, Butterwick Room and the Balcony for the day and evening. (Set up from 10am, guests from 2pm until 11pm).*
- *A civil wedding ceremony in either the Library or the Hall*
- *Event management and planning service from initial booking through to management on the day*
- *A food and drink tasting for the couple*
- *Staffed reception and coat check for the day*
- *Floor and bar staffing for the day*
- *AV support and use of AV equipment throughout the day (5 hours inclusive).*
- *Wedding cake storage and service*

£8500 + VAT

Wedding Packages (Added on top of the Hire Fee)

Brass & Marble (max 240 guests)

An informal reception with Prosecco for toasts, a selection of three canapés, four bowls and late night food. **£75 per person + VAT**

Rose Gold (max 120 guests)

A Prosecco reception with a selection of four canapés, followed by a three course seated dinner (either feasting or individually plated), half a bottle of wine per guest, and late night food. **£115 per person + VAT**

Diamond (max 120 guests)

A Champagne reception with a selection of five canapés, a three course seated dinner (either feasting or individually plated), half a bottle of fine wine per guest, and late night food. **£139 per person + VAT**

A non-discretionary service charge of 12.5% will be added to packages only, as well as any additional pre-ordered food and beverage.

Extra bits to be aware of

- *For smaller weddings, or reception only weddings where you don't require a full takeover, please ask us to for more information and bespoke pricing.*
- *These packages only include the drinks listed, so keep in mind you may want to budget for extra drinks on top.*

Late Licence Fee & Security

£275 until 12am. £550 until 2am.

When you book with us, your event will finish by 11pm as standard. If you're partying late (after 11pm, until as late as 2am), we need to cover our costs for security on the doors and additional staffing costs, including helping them get home after their shift. Our 2am licence fee is reserved for larger bookings of 60 or more guests.

AV Engineer

(£40 + VAT per hour. The first 5 hours are included in the hire fee)

These magical people are the unsung heroes of fantastic events, be it an all-day conference or a night of live music with multiple acts. If you're having any musicians or DJs at your event, or other specific technical needs beyond the basics, this is an essential added fee.

Service Charge

We charge a 12.5% non-discretionary service charge on all food and drink items for private hire events. 100% of this goes to our staff who work exceptionally hard to make your event run beautifully on the day. More on this in the FAQs section.

Damage Deposit

A refundable damage deposit of up to 20% of the value of your booking will be added to your invoice.







FAQs

FAQs

Questions About The Booking Process

What's the process to secure a date for my event?

If your event is more than two weeks away, we will work with you to establish the details of your event, including estimated quantities of food and drink, and build you a quote. (This can be updated nearer the event with any changes and final quantities). We ask for 50% of the quote to be paid in order to secure the date, and the remaining 50% to be paid a minimum of two weeks prior to the event, along with your final food and drink choices.

If your event is less than two weeks away, we would ask for the full payment in order to secure the booking.

What is the cancellation policy?

The full T&Cs include our cancellation policy and needs to be read and understood before confirming you booking. You can cancel your event at any time in writing, but depending on when you cancel, some or all of the sum may be liable. When you cancel we will endeavour to resell your date, and if we are successful, we may be able to offer you a partial or full refund, however this is not guaranteed if costs have been incurred in planning your event. The same applies if you need to reschedule your event. Please do make sure you read the full terms and conditions prior to booking with us, and discuss with your event manager if you have any questions or concerns.

I'm short on time to organise my event.

Can you help?

We offer a bespoke event curation service, entirely dependent on your needs. For events with a total value of £6000 or less, we charge a fee of £300. For events of a value higher than £6000, this is included.

This includes any or all of the below:

- Finding, booking and liaising with bands, DJs or performers or other suppliers that suit your requirements
- Organising additional AV equipment for conferences or showcases (e.g. extra screens)
- Booking entertainment, (e.g. photo booths, tarot card reader, magician)
- Designing and printing bespoke menus and signage for your event

I have bespoke requirements, and want food and drink to be designed specifically for my event. Is this an option?

For those who want to go the extra mile, you have the option to design your own menu with our chef team, meet with our wine and drinks specialists to ensure the perfect pairings, or design bespoke cocktails for your event. We will work with you to ensure you're satisfied with the end result, with tastings included. This service is between £500 and £2500 depending on the brief.

Are there any parties you don't do?

All event enquiries will be considered on a case by case basis. However, at this time we regret that we're unable to host children's birthday parties and 18th birthday parties.

Questions About Payments

What's the difference between the Hire Fee and the Minimum Spend?

Your event manager will work with you to understand your requirements and your budget, and find the best option for you.

The essentials are that for our evening events, we charge a hire fee which covers the use of the room, the equipment, furniture and the staffing you require for your event. There is an additional minimum spend requirement on top of the hire fee that will go towards a pre-ordered amount of food and drink (for example, some arrival drinks, canapés, or a bar tab). You can add more food and drink than the required minimum spend (either as a pre-order or on the night), but you are not able to order less than the minimum spend. The minimum spend amounts include VAT.

Why do I have to pay a service charge before the event, and why can't I choose whether to pay it or not?

This is a great question, and requires a proper answer. Our staff work incredibly hard to deliver your event to the best of their ability and with the warmth and friendliness that Kindred is known for. 100% of our service charge goes to our team; those in the kitchen, on the bar, and on the floor, and they really appreciate it. In our restaurant, Cellar, our service charge is 'discretionary', which means it's up to you as a customer if you'd like to pay it or not, to acknowledge the (hopefully) fantastic service you experienced on the night. For private events it's a bit different. As a company, we opt for a non-discretionary service charge (which means we pay VAT on it, as opposed to discretionary service). This means it's not optional, and we do this because we guarantee that our staff will go above and beyond for you and your guests, and we want to both reward this and encourage them to continue doing this.

We know that our clients are often on a strict budget, and we want to be sensitive to this, and will always work our hardest to deliver you the event you want within your chosen budget. However, partly why we have a non-discretionary service charge is because we don't want it to become an easy way to cut costs, meaning our team are left unrewarded.

We really appreciate your understanding in this regard. If you feel like something did not meet your expectations of service on the night, and you left feeling unhappy for whatever reason, we urge you to inform your event manager as soon as possible, so they can investigate and help find a resolution for you.

FAQs Cont.

How do damage deposits work?

For larger parties, we will usually charge a damage deposit which will be 20% the value of your booking up to a maximum of £2000. Any damage that is caused that is attributed to you, your guests, or your suppliers, will be assessed, and a quote for specialist cleaning, repairs or replacement will be obtained from Kindred's chosen contractors. The sum of this quote will be deducted from your damage deposit before it is returned to you. If there is no reported damage from the event, we will refund the full damage deposit to you within 5 working days.

Questions About Food & Drink

Can I do a tasting?

Yes, we would recommend it! We charge a tasting for a minimum of two people at £250 which includes a range of dishes and a selection of drinks.

A couple's tasting is included in our wedding hire fee.

Additional guests are charged at £125 per person.

What are your corkage fees?

If you'd like to bring your own alcohol, we charge the following corkage fees:

Still wine: £25 per bottle

Sparkling wine: £35 per bottle

Spirits: £70 per bottle

Beer/Cider/Softs: £4 per bottle or can (individual portion)

Do you allow external catering/food from outside?

We ask that you do not bring food or drinks in from outside without prior agreement. If you want to discuss bringing in an external caterer, this will depend on requirements, and the 'corkage' fee starts at £15 per person.

Can I bring a cake?

Yes, with prior agreement. We charge a one off fee of £20 to store and serve the cake, and includes portioning (if required), plates, cutlery, napkins and clearing away. This service is included in the wedding hire fee.

Questions About Decor & Extras

Can I decorate the space in advance of the event?

Everything can be discussed with your events manager, and bespoke requirements will be considered on a case by case basis. Some things we don't allow, including (but not limited to) exposed flames, helium balloons and confetti canons.

Can we throw confetti?

Confetti is not allowed indoors, but natural confetti (dried flowers, petals etc) can be used outside on the steps. We do not allow synthetic confetti of any kind in or outside the building.

Can I book a photo booth or party entertainer?

Everything can be considered on a case by case basis. Please discuss your requirements with your events manager. If you would like help finding and booking entertainers, please note this comes at an additional charge, (see below under "I'm short on time to organise my event. Can you help?")

Do you have a room where I can get ready or a space that can be used as a green room for my band/guest speaker?

Yes, we have a couple rooms that could work for this, available at an additional charge. Please ask your event manager for more details.

Questions About Music & Entertainment

Will someone be able to help with our AV needs on the day?

It's important you establish with your event manager your Audio Visual needs for the day so we can establish if you will be fine with our regular set up or if you need specialist support for the day. Everything can be done, it's all in the planning.

How late can my event go until?

For parties of 80 guests or over, we have a late licence option available until 2am. This costs £550 and includes the hire of two security personnel for your event.

I have a DJ or Band, can they use your decks / equipment?

Yes, with prior agreement. The use of our equipment is included with the hiring of our AV technician, at £240.

Do you have any noise limitations for live or recorded music?

No, but please do discuss your requirements with your events manager.

FAQs Cont.

Questions About Attending The Event

Are you accessible?

We have a lift that accesses all three floors and no hidden steps within the floors themselves. Our disabled toilet is on the ground floor, and we're fortunate to be outside the Hammersmith Tube & Bus station which is fully accessible.

Is there parking nearby?

While we are right outside the Hammersmith tube and bus station, parking is always more tricky in the area. The nearest car park is outside the Hammersmith Apollo, but this is limited to a max of 2 hours. We would recommend parking on residential streets (use the app Ringo) approx 10 mins walk away.

Can kids attend?

Yes, providing they're supervised by their parent/guardian. No alcohol will be served to anyone under 18 years of age, and young guests will be asked for ID if they attempt to order alcoholic beverages. We know some fantastic child entertainers for parties, so please let us know if you would like help organising something along these lines.

Can I bring my dog to the event?

We love dogs, and are a dog friendly venue. Please be mindful not to allow dogs on the furniture, keep them on a lead at all times, and bring a towel with you if there is wet weather. Bear in mind that many dogs find it stressful being around loud music, so think carefully before planning on having your pet attend your party!



Kindred

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