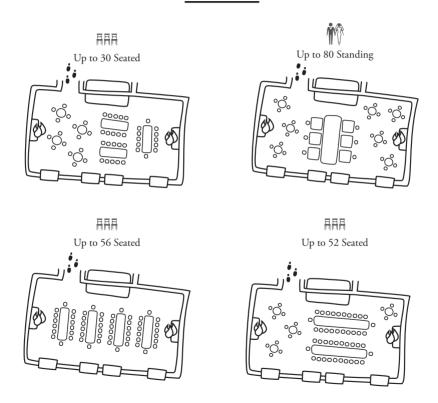
HOLLYWOOD ARMS

Chelsea

With beautiful high ceilings, stunning décor and fulllength windows, the Boulevard Bar on the first floor of the Hollywood Arms, inspired by old English country estates with vibrant colours and quirky furniture, is the perfect setting for a Chelsea wedding reception. With a fully stocked private bar and media facilities including a projector and the option to play your own music through your phone or any other device, the Hollywood Arms is picture perfect venue for anyone's special day.



THE BOULEVARD BAR



SPEND

Our private room works on a minimum spend basis, easily reached with ordering of food, wine and bar spend.

	12pm – 5 pm	6pm – 11pm/12am
Monday	£400	£500
Tuesday	£400	£500
Wednesday	£400	£1,500
Thursday	£400	£1,500
Friday	£1,000	£3,000
Saturday	£1,500	£3,000
Sunday	£1,500	£500

Parties of 6 or more are subject to a discretionary service charge of 12.5%



WEDDING MENU I

£45 per person

STARTERS

Celeriac soup, chestnut crumble, bramley apple, chive oil, bloomer Roast squash, chestnut mushroom ketchup, crispy kale, pumpkin seeds Beetroot and gin cured salmon, water cress, horseradish snow Smoked duck breast, Jerusalem artichoke puree, red chicory, marinated plums

MAINS

28 day dry aged 80z rump steak, peppercorn sauce, creamy mash, tenderstem broccoli Honey glazed grilled Yorkshire grain fed chicken supreme, squash puree, rainbow swisschard, pickled chard stems

Pan fried hake, sautéed garlic & lemon spinach, pomegranate, beurre blanc Wild mushroom vol-au-vent, tarragon cream, spinach, onion gravy Grilled cauliflower, roasted Jerusalem artichokes, coriander sauce, whipped feta

DESSERTS

Ginger beer Sticky Toffee Pudding, caramel sauce, vanilla ice cream
Gluten free chocolate brownie, salted caramel ice cream, chocolate sauce
Queens berry pudding, Italian meringue
Vegan chocolate mouse,
honeycomb, blackberries, whipped coconut cream

Sample menu, subject to change

WEDDING MENU 2

£70 per person

STARTERS

Grilled king oyster mushroom, katsu curry sauce, tempura fried enoki mushroom, potato fondant Pan fried scallops, chorizo bacon jam, Jerusalem artichoke puree Rare venison tartarè, celeriac puree, potato pavé, winter truffles Buffalo mozzarella, beetroot spaghetti, walnut, rocket pesto

MAINS

Lobster tail linguini, heritage heritage tomato, olives & anchovies sauce 80z beef fillet, tenderstem broccoli, fennel and parsnip puree Grilled duck breast, shaved beetroot, pickled blackberries, jus Celeriac & spelt risotto, beetroot powder, crispy kale

DESSERTS

Citrus and blackberry mille feuille
Vegan chocolate cake, raspberry jam
Profiterolles with creme patissiere
Sticky toffee pudding, vanilla ice-cream caramel sauce

Sample menu, subject to change

CANAPÉ MENU

£3 each, minimum of 10 per canape

LAND

Goat cheese mousse, hazelnut crumble, beetroot Whipped vegan feta, chimichurri, dried tomato, chickpea pancake Smoked duck breast, plum sauce, almond, brioche Fresh fig, mozzarella, Parma ham, toast

SEA

Beetroot gin cured salmon, creme fra iche, salmon roe, blini Mackerel paté on croute, pickled cucumber, dill Chilli and garlic shrimps, lemon mayo, cucumber

BAKERY
Sherry
truffles
Chilli brownie bites, clotted cream

Sample menu, subject to change

DRINKS

Why not choose to have drinks on arrival to celebrate getting hitched

Cocktails all £10

Negroni Margarita Moscow mule Spiced mojito Cosmopolitan Old fashioned Dark 'n' stormy Espresso martini Passion fruit martini

'Bubbles'

Tempio Prosecco DOC £33.75 Mezza di Mezzacorona Glacial Bubbly £37 Izzaro Rose Provence Sparkling £39.5 Bolney Estate Eighteen Acre Rose Brut NV £41 Pierre de Bry Champagne Brut £48 Perrier Jouet Grand Brut NV £64 Perrier Jouet Blazon Rose NV £78.50

PREMIUM WINES

White

Chablis domaines Brocard £38.5 Sancerre prestige domaine de la gamiere £42 Domaine beranger pouilly-fuisse £47

Rosé

Whispering angel cotes de Provence £40 Chateau Minuty, rose et Or cotes de Provence £51.5

Red

Chateau d'aigueville dotes du rhone village £32.50
Chateau Gauduin pauillac £49
Conde Valdemar rioja £50
Prunotto Barolo £55
Longmeil Barossa orphan black shiraz £60
Brunello di Montalcino £70.50
Joseph phelps cabernet sauvignon £95
Masi costasera Amarone classico £110



OTHER INFO

Opening Times Monday - Wednesday - 11am - 11pm Thursday - Saturday - 11am - 12am Sunday - 12pm - 11pm

Ceremony License - No

 $\label{eq:Parking} \textit{Parking}$ We don't have direct parking but several pay and display options available

Disability access
Access to ground floor

Screen and audio
We have a large projector and media facilities available to play music.

RECOMMENDED VENDORS

Florist - Kelly, 07787 885025, flowers @ 304a

DJ - Loud Speak Agency, www.loudspeakeragency.com

Photographer - Doughlas Fry, 020 7193 9446, www.douglasfry.com

Cake maker - Brownie Box, www.browniebox.co.uk, 020 7373 9111

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand. We also ask for enquiries to confirm within 5 days of initial contact.

Desposit & payment terms

Once we have received your deposit, we will confirm your booking via email. All deposits can be used against the amount payable on the day or refunded. The deposit is fully refundable up to 10 days prior to your bookings date. The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day. Should you need to postpone your event, we will be more than happy to transfer your deposit to a later date.

Noise levels

Being in a residential area we must be extremely careful in regards to noise levels and we kindly ask for your cooperation. We have to keep the music to an acceptable level. Our amps are still loud enough for you to have a good evening.

Decorations

Subject to prior agreement, you can decorate your event area. Confetti, gitter and streamers are not permitted as they stain the furniture and upholstery. A cleaning fee may be added to your final bill if you are found to have used any of the above.

Guest numbers & pre-ordering

If you are pre-ordering any food, please confirm final guest numbers and food choices at least 10 days before your booking date. Please advise us if your guests have any special dietary requirements.

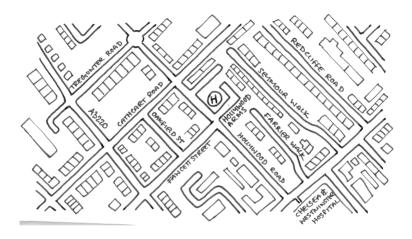
Service charge

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our team deserves it!

Special requests

Do let us know if you have any particular requests no matter how far-fetched, we will always do our best for you.

FIND US



HOLLYWOOD ARMS

Chelsea

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