



Hollywood Arms

The Hollywood Arms sits proudly in the heart of Chelsea, just a short walk from the iconic Kings Road. Our bar is the place to be for Chelsea socialites throughout the week, whilst our range of private and semi-private event spaces make us the perfect venue for hosting all your special occasions. Whether it's intimate gatherings, wedding parties, engagements, or school reunions, our dedicated team is here to look after you. Not your average pub venue, this Chelsea institution ticks all the boxes including bespoke set dining menus, a selection of premium canapes, and an array of drink packages to meet your every need.





COAST
THE BOULEVARD BAR
private

The Boulevard Bar, in all its grandeur, is the perfect setting for any occasion. Inspired by English country manors this private room oozes elegance and sophistication, with a fully stocked private bar, extensive wine list and exquisite events menus, it really does have it all.

- Private bar with a personal bartender
- Scroll down large projector screen
- Music system to play your own music
 - 2 large working fire places

Enquire for minimum spend



	80
	56

CAZCO
THE AVIARY
semi-private

Take a step back from our bustling bar to dine in the beautifully lit, serenity of the Aviary. Book for more intimate gatherings and enjoy our elegant selection of premium canapes and lavish event set menus for your next event.

- Private TV screen
- Music on demand via our 'Youngs On Tap' app
- Personal waiter

Enquire for minimum spend

	40
	35





CATERING

Elegance and opulence is on the menu at the Hollywood Arms. Our fabulous kitchen team have designed a range of bespoke menus perfect for all occasions, from intimate dinner parties to large celebrations.

- Champagne reception
 - G&T station
 - Canapés
 - Sharing boards
- 3 Course private dining menus





CANAPES

£3 per item, minimum order of 10

LAND

Goat cheese mousse, hazelnut crumble, beetroot *44 kCal*

Whipped vegan feta, chimichurri, dried tomato, chickpea pancake *135 kCal*

Smoked duck breast, plum sauce, almond, brioche *73 kCal*

Fresh fig, mozzarella, Parma ham, toast *178 kCal*

SEA

Beetroot gin cured salmon, creme fraiche, salmon roe, blini *61 kCal*

Mackerel pate on croute, pickled cucumber, dill *225 kCal*

Chilli and garlic shrimps, lemon mayo, cucumber *51 kCal*

BAKERY

Sherry truffles *421 kCal*

Chilli brownie bites, clotted cream *271 kCal*

Orders must be placed a minimum of 10 days prior to your booking.





SET MENU

Choose 3 of the following

Tier 1 - £50 per person

STARTERS

Chilled garden pea and fresh mint soup (vg) (gf) (283 kcal)

Beetroot & gin cured salmon, smoked crème fraîche, beetroot ketchup, hazelnuts (gf) (220 kcal)

Nutbourne tomatoes, pickled shallots, avocado mousse, toast, parmesan crisps (v) (166 kcal)

Braised ox cheek tortellini, creamy blue cheese sauce (331 kcal)

MAINS

Pork fillet, creamy mash, broccoli, apple puree, black pudding croquette, jus (556 kcal)

Pan fried hake, black squid ink and samphire spelt risotto (295 kcal)

28 day aged rump steak, potato fondant, sprouting broccoli, peppercorn sauce (gf) (516 kcal)

Jackfruit & hispi cabbage schnitzel, vegan aioli, spring salad (vg) (555 kcal)

Grilled aubergine, potato rosti, goat cheese mousse (v) (gf) (446 kcal)

PUDDINGS

Orange posset, honeycomb, homemade shortbread (v) (442 kcal)

Chocolate crème brulee (vg) (492 kcal)

Sticky toffee pudding, toffee sauce, clotted cream (v) (1093 kcal)

Beauvale blue cheese, chilli jam, multi seed cracker (422 kcal)



SET MENU

Choose 3 of the following

Tier 2 - £70 per person

STARTERS

Grilled king oyster mushroom, katsu curry sauce, tempura fried enoki mushroom, potato fondant
(426 kcal)

Pan fried scallop, chorizo bacon jam, Jerusalem artichoke puree (212 kcal)

Rare venison tartare, celeriac puree, potato pave, winter truffles (225 kcal)

Buffalo mozzarella, beetroot spaghetti, walnut, rocket pesto (318 kcal)

MAINS

Lobster tail linguini, heritage tomato, olives and anchovy sauce (568 kcal)

8oz beef fillet, tenderstem broccoli, fennel and parsnip puree (360 kcal)

Grilled duck breast, shaved beetroot, pickled blackberries, jus (491 kcal)

Celeriac and spelt risotto, beetroot powder, crispy kale (710 kcal)

PUDDINGS

Citrus and blackberry mille feuille (929 kcal)

Vegan chocolate cake, raspberry jam (838 kcal)

Profiterolles with creme patissiere (456 kcal)

Sticky toffee pudding, vanilla ice cream, caramel sauce (881 kcal)





SHARERS

All boards serve a maximum of 10 people

MEAT BOARD

Whole fried cornflake battered chicken, ranch dressing, chorizo scotch eggs, parma ham, chorizo salami, gammon ham, olives, vine tomatoes, mozzarella, sourdough

£120 (17,500 kcal)

VEGETARIAN BOARD

Harrisa baked vegan feta, baba ganoush, carrot, celery, radish, baby beetroot, baby gem lettuce, flat bread

£100 (2077 kcal)

PYEFLEET OYSTERS

40 pyefleet pure oysters, pomegranate dressing

£130 (2040 kcal)

CHEESE BOARD

For 25 people or more (£9 per head)

3 wheels of British cheese, beer sourdough bread, onion jam, grapes

£225 (411 kcal)



MEETINGS

We strive to make your meetings a success and that means guaranteeing you have everything you need. With tailor-made packages for your meeting and a beautiful private room, you will be well looked after and catered for at the Hollywood Arms.

FACILITIES AND STATIONARY

Flat screen HDTV • HDMI Connectivity • Wifi • Paper • Pens •
Flipcharts • Private bar • Flexible table layouts

Choose one of the following packages for your booking.

FULL DAY PACKAGE

£29 per person

Exclusive room hire 9-5pm • Tea and coffee facilities • Table water
Freshly baked pastries • Sandwich board

HALF DAY PACKAGE

£17 extra per guest

Tea and coffee facilities • Table water • Sandwich board

Vegan, gluten and dairy free options are available on request.





TERMS & CONDITIONS

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.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received your £100 deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

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.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 10 days before your booking date. Please note that this will be the number charged to your final food bill.

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 staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

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

S P E N D S

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

	12.00-17.00	18.00-23.00
Monday	£400	£500
Tuesday	£400	£500
Wednesday	£500	£1500
Thursday	£500	£1800
Friday	£1000	£3500
Saturday	£1500	£3500
Sunday	£2000	£1000

HOLLYWOOD ARMS

Chelsea

45 Hollywood Road, London, SW10 9HX

hollywoodarms@youngs.co.uk

020 7349 7840

hollywoodarmschelsea.co.uk

  [@hollywoodarmschelsea](https://www.instagram.com/hollywoodarmschelsea)