



BY

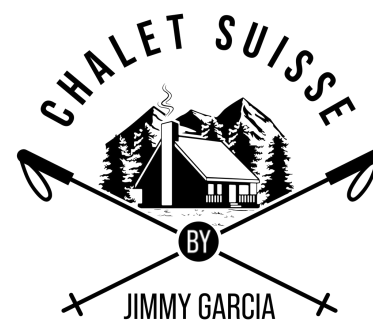
JIMMY GARCIA

Chalet Suisse at Somerset House

OPEN FROM 18TH NOVEMBER - 2ND JANUARY

JIMMYSPOPUP.COM





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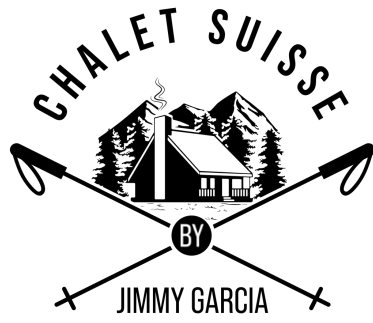
INTRODUCING JIMMY GARCIA AND CHALET SUISSE

Back in 2012, Jimmy and his best mates quit their day jobs and jetted off to Courchevel to launch their very own ski chalet. Setting up shop in the picturesque, chocolate-box Courchevel Village, they found a home in Chalet Barragiste, a charming lodge overlooking the piste.

For the next five years, Chalet Barragiste, Jimmy and his team played host to heaps of discerning holidaymakers, friends and family. They served beautiful food to guests fresh from the slopes and even put together an Alpine supper club or two along the way.

Jimmy's Chalet Suisse at Somerset House pays tribute to those special winters spent at Chalet Barragiste. It embodies cosy chalet hospitality showcasing authentic mountain cuisine and warm, friendly service to bring a slice of apres ski to London!





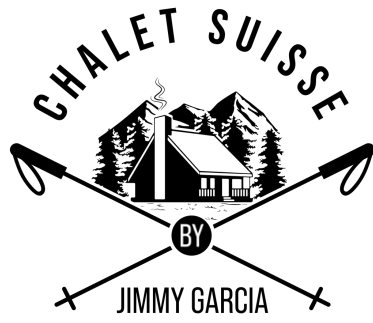
ABOUT OUR PRIVATE DINING ROOMS

For groups of between 12 and 28 guests our private dining rooms are perfect for winter get-togethers with friends, family or colleagues this winter.

LUNCH: 12-5PM

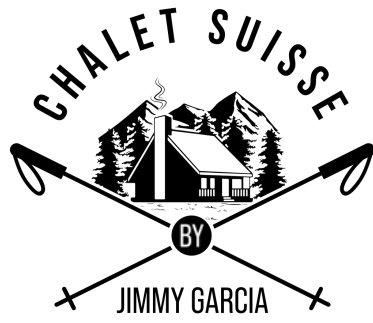
EVENING: 6PM-11PM

Our private dining set menus are available in Private Dining Room One and Two and for those looking for exclusive use of the whole of the main restaurant.



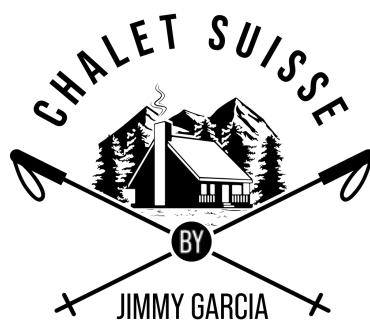
PRIVATE DINING ROOM ONE





PRIVATE DINING ROOM ONE





PRIVATE DINING ROOM ONE MINIMUM SPEND

Capacity: up to 18

November

Monday, Tuesday, Wednesday lunch **£1,500.00**

Thursday, Friday, Saturday lunch **£1,800.00**

Monday-Wednesday evening **£2,000.00**

Thursday-Saturday evening **£2,300.00**

December

Monday, Tuesday, lunch **£2,000.00**

Wednesday, Thursday, Friday, Saturday lunch **£2,200.00**

Monday-Wednesday evening **£2,400.00**

Thursday and Friday evening **£2,600.00**

Included in the price:

Private room for 3.5 hours

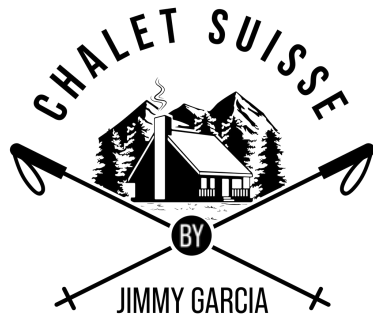
Dedicated service staff

Speakers for your own playlist

See page 13 for set menu and page 19 for drinks packages

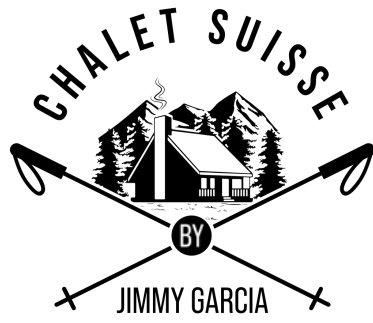
Please note: ice skating tickets are not included in the above

All prices shown exclusive of VAT



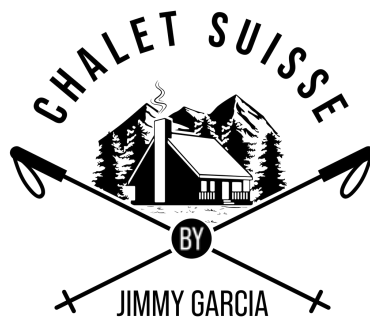
PRIVATE DINING ROOM TWO





PRIVATE DINING ROOM TWO





PRIVATE DINING ROOM TWO MINIMUM SPEND

Capacity: up to 28

November

Monday, Tuesday, Wednesday lunch **£2,000.00**

Thursday, Friday, Saturday lunch **£2,500.00**

Monday-Wednesday evening **£2,500.00**

Thursday - Saturday evening **£3,000.00**

December

Monday, Tuesday, lunch **£2,300.00**

Wednesday, Thursday, Friday, Saturday lunch **£3,000.00**

Monday - Wednesday evening **£3,000.00**

Thursday and Friday evening **£3,300.00**

Included in the price:

Private room for 3.5 hours

Dedicated service staff

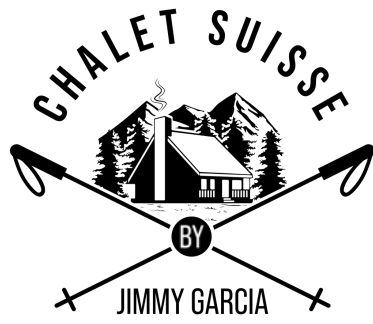
Speakers for your own playlist

Ski fancy dress items and retro onesies to borrow for the night

See page 13 for set menu and page 19 for drinks packages

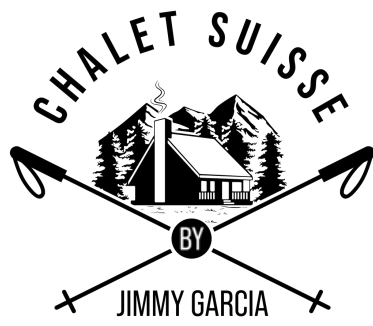
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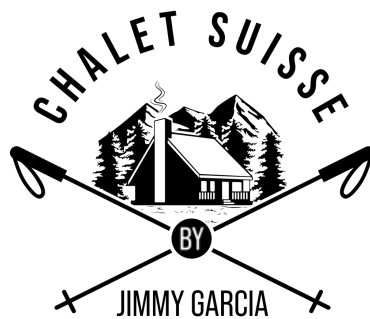
MAIN RESTAURANT





MAIN RESTAURANT





EXCLUSIVE MAIN RESTAURANT HIRE MINIMUM SPEND

Capacity: 110 seated / 130 standing

Private space for 3.5 hours

November

Monday, Tuesday, Wednesday, lunch **£5,000.00**

Thursday, Friday lunch **£6,000.00**

Monday- Wednesday evening **£7,000.00**

Thursday, Friday evening **£9,000.00**

December

Monday, Tuesday, lunch **£7,500.00**

Wednesday, Thursday, Friday lunch **£11,000.00**

Monday-Wednesday evening **£12,000.00**

Thursday, Friday **£13,000.00**

Room hire fee for exclusive hire to allow for additional staff and equipment **+£1,500.00**

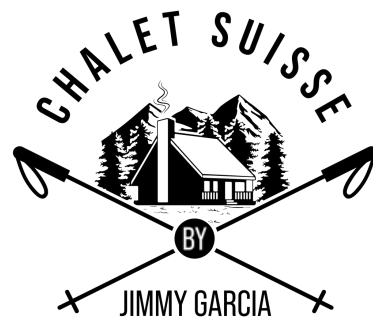
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Option to create bespoke menu and event format

Option to add DJ's and entertainment - see page 18

Dedicated service staff

All prices shown exclusive of VAT



SEATED DINING MENU (FOR PRIVATE DINING ROOMS & MAIN RESTAURANT)

ON ARRIVAL

MOÛT & CHANDON CHAMPAGNE AND TRIO OF CANAPÉS

PLATED STARTER

STEAK TARTARE, CONFIT EGG YOLK, HOUSE PICKLES, WOOD FIRED SOURDOUGH CROUTES

OR

CARAMELISED SHALLOT TARTE TATIN, WINTER LEAF SALAD, CHIVE VINAIGRETTE

OR

GIN CURED SALMON, HOT SMOKED SALMON RILLETTE, RYE BREAD, PICKLED BEETROOT CARPACCIO, HORSERADISH CRÈME FRAÎCHE

FEASTING STYLE MAIN COURSE

TRADITIONAL ALPINE FONDUE, ARTISAN CHARCUTERIE

OR

VEGAN MUSHROOM FONDUE, VEGETABLE CRUDITES

UNLIMITED CRUSTY BREAD, HOUSE PICKLES, NEW POTATOES AND MIXED SALAD

(ADD UNLIMITED SELF SERVICE RACLETTE AND RACLETTE MACHINE + £15.00 PER PERSON)

DESSERT

'THE SWISS ROLL'

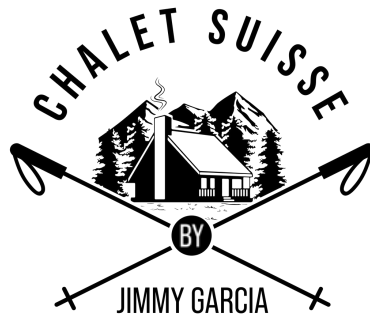
SWISS CHOCOLATE AND MARSHMALLOW ROULADE, BLACK CHERRY GEL, KIRSCH-SOAKED CHERRIES, BLACK CHERRY GELATO

OR

CROISSANT BREAD AND BUTTER PUDDING, APRICOT JAM, VANILLA ICE CREAM

£89.00 PER PERSON

All prices shown exclusive of VAT



STANDING EVENTS

(ONLY AVAILABLE WITH EXCLUSIVE HIRE)

4 CANAPES PER PERSON

1 SAVOURY STATION

3 BOWLS/HANDHELDS PER PERSON

DESSERT STATION

£69.50 PER PERSON

SAMPLE MENU

CANAPE (CHOOSE 4)

'STEAK TARTARE' BIG MAC SAUCE, BRIOCHE CROUTE, PICKLES, CONFIT EGG YOLK

CHICKEN AND PANCETTA LOLLIPOPS, BLACK TRUFFLE EMULSION

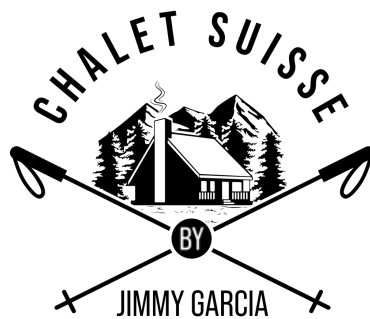
'COMTE CREAMS' COMTE SHORTBREAD, SWEET ONION CREAM, AMARANTH (V)

'WINTER 99' - CHESTNUT AND PARSNIP PUREE, CHARCOAL CONE, SMOKED ALMONDS, RED CURRANT (VE)

WILD MUSHROOM ARANCINI, PICKLED WALNUT KETCHUP (V)

MULLED WINE CURED SALMON, BEETROOT GEL, SHAVED HORSERADISH

All prices shown exclusive of VAT



SAVOURY STATION

'RACLETTE BAR'

RACLETTE CHEESE MELTED TO ORDER IN FRONT OF GUESTS OVER NEW POTATOES,
ARTISAN CHARCUTERIE AND CRUSTY BREAD

OR

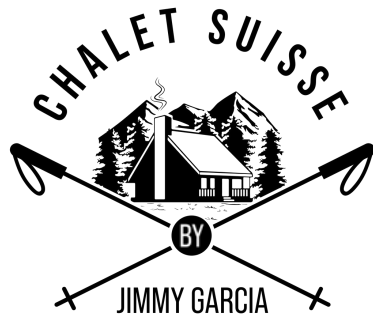
'CROQUE SHOP'

A SELECTION OF CROQUE MONSIEURS, CROQUE FLORENTINES AND CROQUE MADAMES
FOR GUESTS TO INDULGE IN

OR

'ALPINE GRAZING BAR'

SELECTION OF ALPINE MEATS AND CHEESES AVAILABLE THROUGHOUT THE EVENING



BOWL/HANDHELD

(CHOOSE 3)

'CHICKEN SCHNITZEL' BREADED CHICKEN ESCALOPE, SAUERKRAUT, MUSTARD EMULSION, CRANBERRY SAUCE

'ALPINE SLIDER' AGED BEEF PATTY, GRUYERE CHEESE, TRUFFLE EMULSION, ONION CHUTNEY

'WILD BOAR AND APPLE DAWG', CELERIAC REMOULADE, BURNT APPLE SAUCE

'STEAK FRITES' RARE STEAK, CRISPY POTATOES, BEARNAISE SAUCE

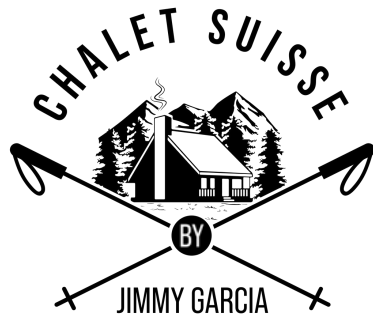
'TARTIFLETTE' POTATO GRATIN WITH REBLOCHON, CRISPY POTATO SKIN, FRESH CHIVE (V)

'CARROT GOLD' PICKLED AND ROASTED HERITAGE CARROTS, VEGAN CREME FRAICHE,

PISTACHIO DUKKAH, CARROT TOP DRESSING (VE)

'VEGAN DAWG', CELERIAC REMOULADE, BLACK GARLIC KETCHUP (VE)

'BLEEDING VEGAN SLIDER', VEGAN PATTY, VEGAN CHEESE, VEGAN TRUFFLE MAYO, ONION CHUTNEY (VE)



DESSERT STATION

BUILD YOUR OWN DOUGHNUT BAR

WE CREATE FRESH DOUGHNUTS WITH A CHOICE OF FILLINGS, SPRINKLES AND GLAZES

GUESTS CAN ALSO CHOOSE FROM OUR OWN CREATIONS:

'FERRERO ROCHER'

HAZELNUT CREAM, CHOCOLATE FROSTING, CANDIED HAZELNUTS, GOLD LEAF

'SNO' NUTS'

WHITE CHOCOLATE FILLING, MARSHMALLOW FROSTING, COCONUT SNOW SPRINKLES

'BLACKBERRY AND APPLE PIE'

CUSTARD FILLING, APPLE AND CINNAMON FROSTING, FREEZE DRIED BLACKBERRY AND GINGER SPRINKLE

'WINTER MINI DESSERTS'

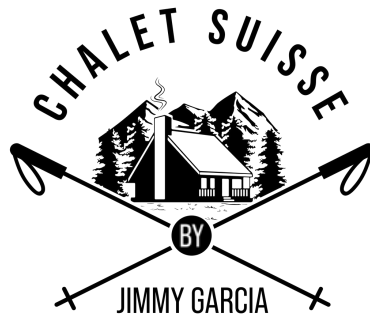
(2 PER PERSON)

MINI CROISSANT BREAD AND BUTTER PUDDING, APRICOT JAM, CREME CHANTILLY

MINI MINCE PIES WITH MINI GLASS OF PORT

MULLED WINE AND PEAR TRIFLE SERVED IN DOUBLE SHOT GLASSES

MINI APPLE TARTE TATINS



ADDITIONAL ENTERTAINMENT OPTIONS (EXCLUSIVE RESTAURANT HIRE ONLY)

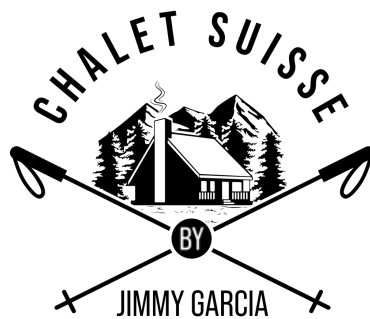
DJ AND SOUND SYSTEM **FROM £1,600.00**

ALPINE CHRISTMAS QUIZ **FROM £800.00**

ICE SKATE ON LONDON'S MOST ICONIC ICE RINK BEFORE, DURING OR AFTER YOUR EVENT **FROM £20.00 PER PERSON**

PLEASE CONTACT OUR EVENT TEAM TO DISCUSS ADDITIONAL PACKAGES FOR YOUR EVENT

All prices shown exclusive of VAT



PRE-ORDERED DRINKS PACKAGES AND OPTIONAL EXTRAS

UNLIMITED BEER, WINE AND SOFT DRINKS FOR 3.5 HOURS
FROM £43.75 PER PERSON (+£11.00 PER ADDITIONAL HOUR)

CHAMPAGNE RECEPTION

£19.50 PER PERSON

HALF BOTTLE SWISS WINE

£20.50 PER PERSON

AFTER DINNER COCKTAILS SUCH AS ESPRESSO MARTINIS AND PETIT FOURS

£13.00 PER PERSON

MULLED WINE ON ARRIVAL OR AFTER DINNER

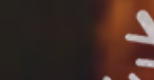
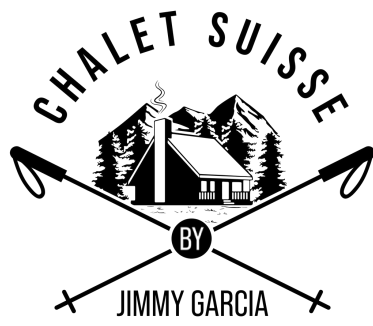
£6.00 PER PERSON

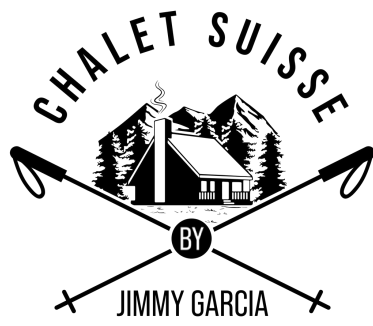
PLEASE NOTE, FOR EXCLUSIVE HIRES WE ARE ABLE TO OFFER BESPOKE

AND FINE DINING MENUS ON REQUEST

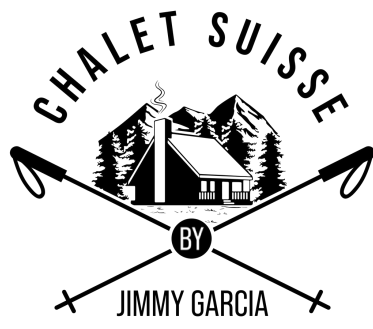
PRICES START FROM £160 PER PERSON

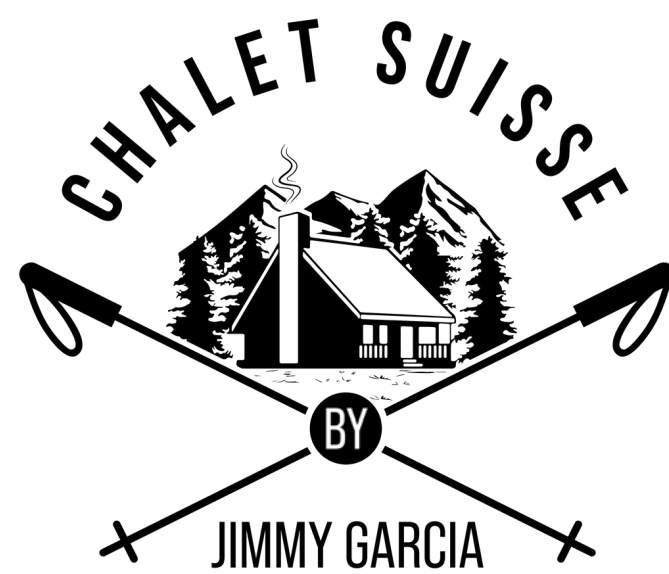
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