

Kindred

Private Dining, Parties & Receptions

Kindred at Bradmore House, Hammersmith, W6



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Kindred

More Than Just a Venue

Bradmore House is a Grade II listed building in the heart of Hammersmith and one of West London's most characterful event spaces. Three floors of beautifully restored Baroque architecture, five distinctive rooms and a team that takes care of everything. Whether it's an intimate private dinner for 16, a full venue takeover for 300 or anything in between, we think of everything: restaurant-quality food and drink, seamless AV and event management from first enquiry to last drink.

You and your guests simply show up and enjoy.

Independently run and community-minded, every event we host contributes to outreach programmes giving local charities and grassroots groups free access to our spaces.



Ready to start planning? **Scan the QR code to fill out our enquiry form.**

Or email hire@wearekindred.com or call us on 020 3146 1370.



Scan to start planning





Kindred

Bradmore House

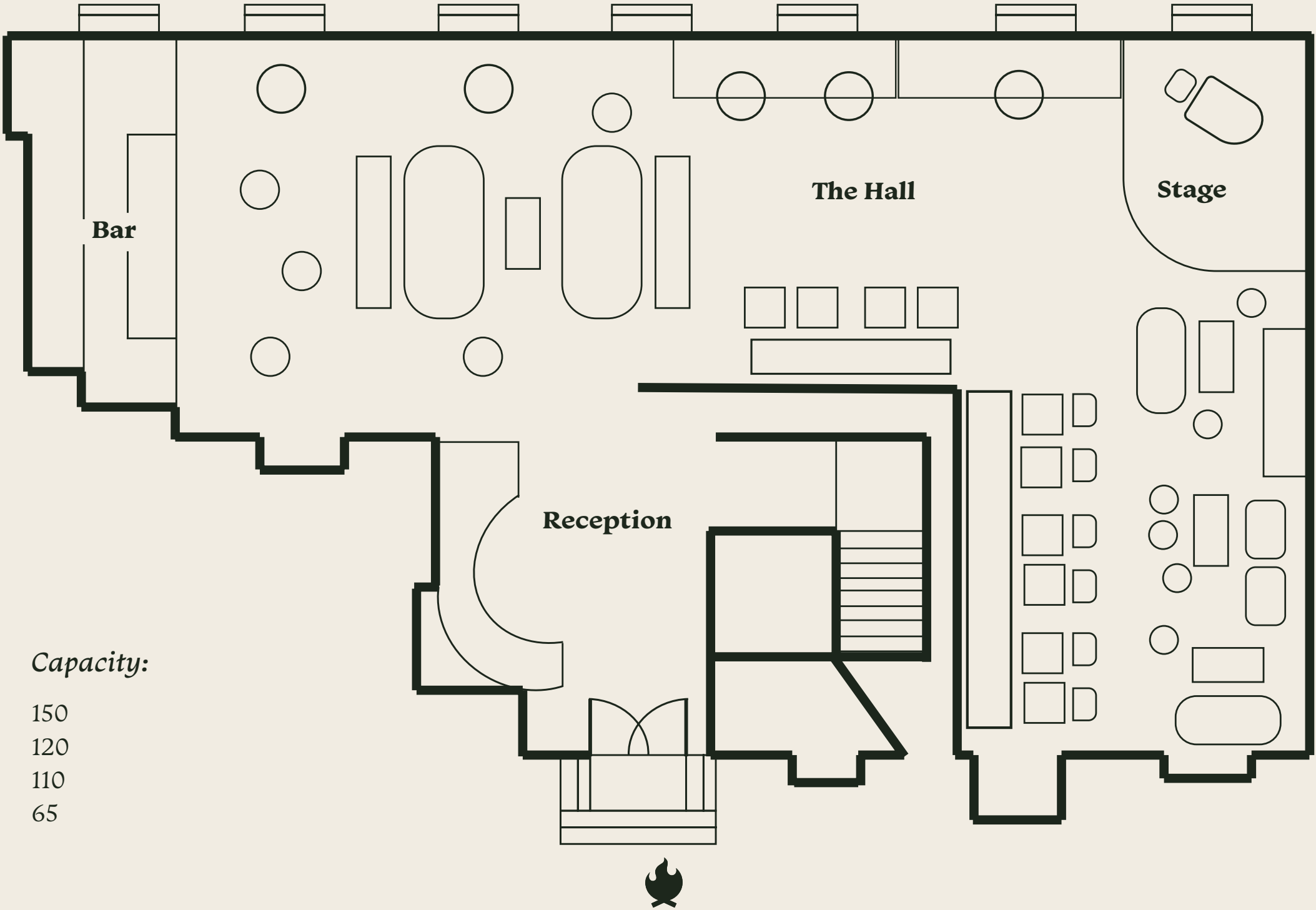
The Rooms & Facilities

Five event spaces across three floors, each with its own distinct character: from the vaulted, candlelit grandeur of The Hall to the intimate Baroque proportions of the Butterwick Room. Every space is fully equipped with modern AV and can be hired individually or combined.

Floor	Space	Best for	Capacity
First Floor	The Hall	Celebrations, feasts, performances & receptions	Up to 150 standing, 110 dining
Second Floor	The Library & Salon Bar	Intimate dinners & evening parties	Up to 80 combined
	Butterwick Room	Private dinners, birthdays & anniversaries	16 seated
Ground Floor	Cellar & Terrace	Summer parties, socials & evening receptions	Up to 130 combined
First & Second Floors	Top Two Floors (The Hall, Library, Salon Bar & Butterwick Room)	Larger celebrations & exclusive buyouts	Up to 230 combined
All Floors	Full Venue Takeover	Landmark birthdays, full buyouts & exclusive events	Up to 300 combined



First Floor



The Hall

Layout:

- Standing
- Seated, theatre style
- Dining, formal
- Seated, lounge style

Capacity:

- 150
- 120
- 110
- 65

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The Hall

Our largest and most impressive space, The Hall sits at the heart of Bradmore House and sets the tone for large dinners, receptions, parties and performances that need to make an impact.

By night, candlelight, brass and marble accents, reclaimed wooden floorboards and an open fireplace give this room a warmth that is hard to find in larger venues — while high arched windows flood the space with natural light for daytime events. The room features a fully equipped stage, a stocked bar, coat check and reception, communal tables and lounge areas, giving you the flexibility to move between dining, performance and reception formats across the course of an evening.

Epson 4K projector (EB-G7900U), 4K HDMI connectivity including Apple TV for Airplay wireless sharing, a DMX-controlled lighting rig, a Yamaha digital mixing console and a full range of microphones. 2 x CDJ 2000 Nexus 2.

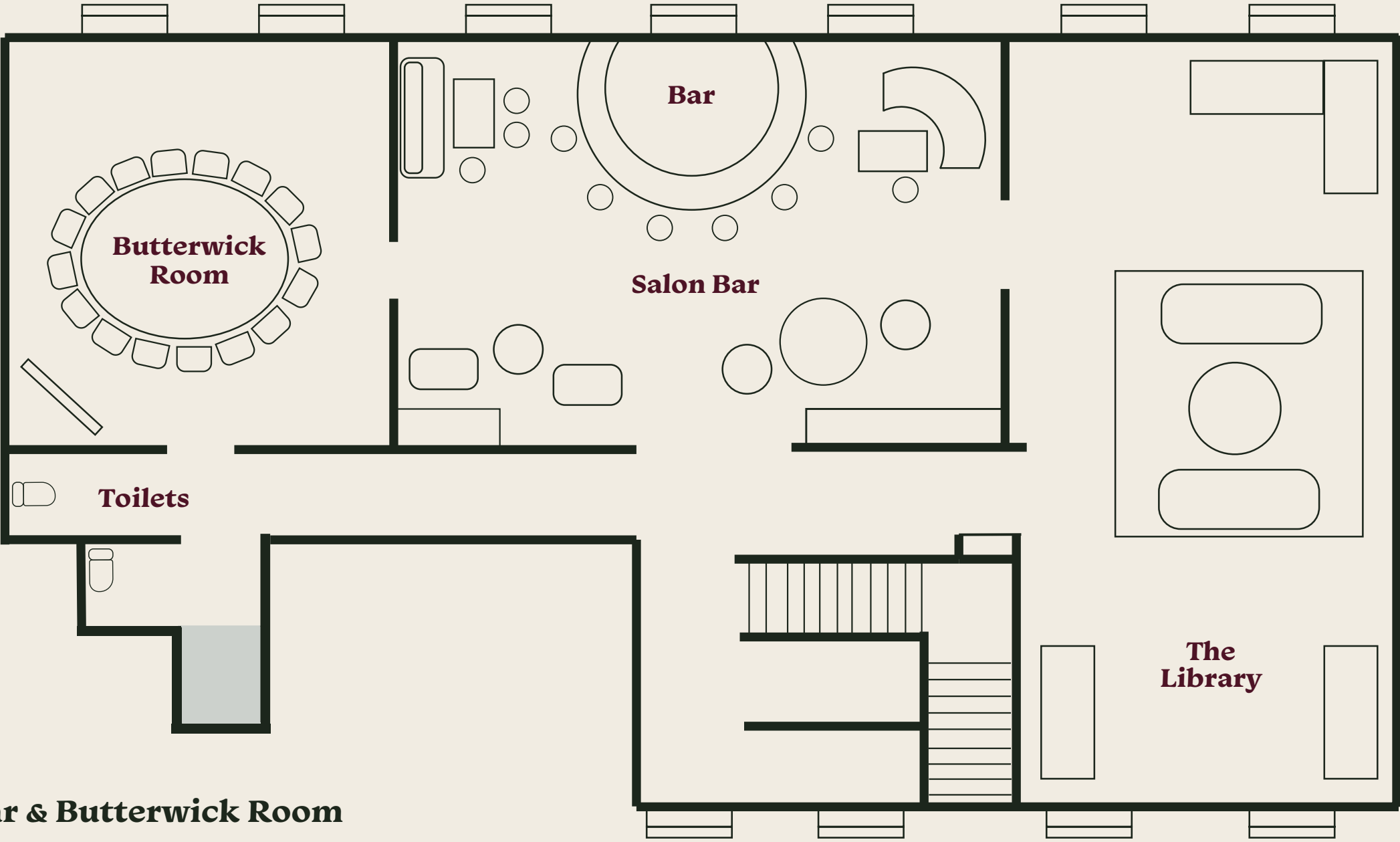
[Explore a 360 tour of The Hall](#)



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Second Floor



The Library, Salon Bar & Butterwick Room

Layout:	Capacity:
Standing (The Library & Salon Bar combined)	80
Dining (The Library only)	40
Dining (Butterwick Room only)	16





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The Library & Salon Bar

Located on Kindred's second floor, The Library and Salon Bar work beautifully together as a self-contained space for private dinners, celebrations and evenings that deserve a little more character.

A green-walled room lined floor to ceiling with books, warm candlelight and a long communal table seating up to 40, The Library has the kind of atmosphere that makes any evening feel like a proper occasion. Full of personality and genuinely unlike anywhere else in West London, it's a space people tend to come back to. The adjoining Salon Bar, with its own fully stocked bar, draws guests naturally into pre-dinner drinks and keeps the evening flowing long after the table is cleared. Together they form one of West London's most distinctive private party spaces — intimate enough to feel exclusive, generous enough to hold a crowd.

Epson 4K projector (EB-G7900U), 4K HDMI connectivity including Apple TV for Airplay wireless sharing.

[Explore a 360 tour of The Library & Salon Bar](#)





Kindred

The Library



Salon Bar 

Kindred

Butterwick Room

The most intimate space in Bradmore House, the Butterwick Room is a remarkable setting for gatherings that deserve something genuinely special. Original features from the 1700s, soaring ceilings and rich blue walls create an atmosphere that simply can't be engineered from scratch.

With a centrepiece oval table seating up to 16, it's the natural choice for private dinners, landmark birthdays and celebrations where the guest list is short but the occasion isn't. Set apart from the rest of the building, it offers a genuine sense of seclusion without ever feeling removed.

4K HDMI connectivity including Apple TV for Airplay wireless sharing, wireless audio conferencing and 4K video conferencing.

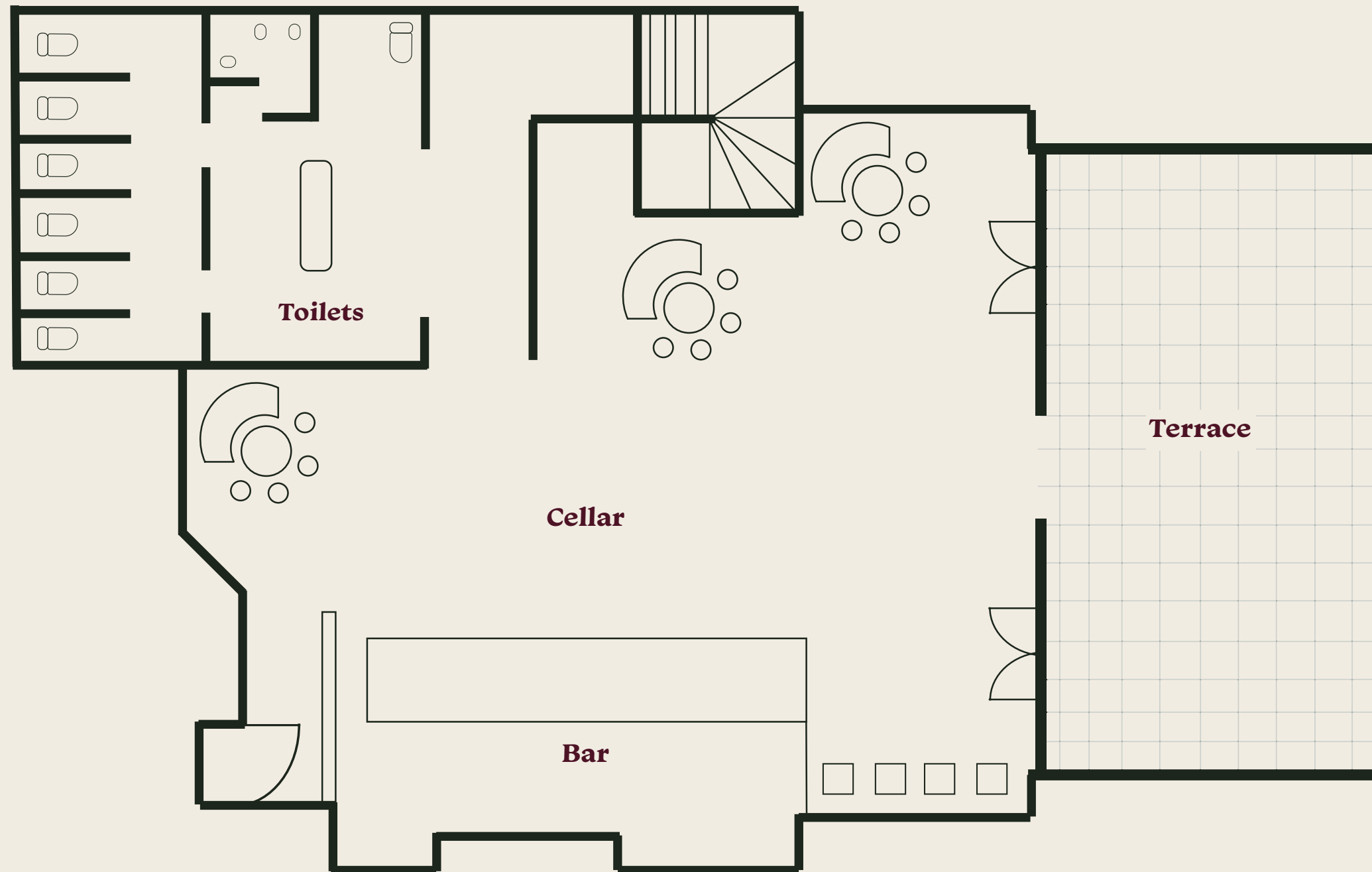
[Explore a 360 tour of Butterwick Room](#)





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Ground Floor



Cellar & Terrace

Capacity:

Indoor Cellar (*mixed seated & standing*) 60

Outdoor Terrace (*mixed seated & standing*) 70



Kindred Cellar & Terrace

Our ground-floor restaurant and bar are available for private hire, offering a relaxed and informal alternative to a traditional event space. Open French windows connect the interior to the terrace, creating a natural indoor-outdoor flow that works beautifully for parties, socials and post-event drinks.

Whether it's the golden hours of a London summer or cosying under blankets with the heated parasols in the colder months, the terrace extends your capacity and adds a welcome change of pace.

Capacity:

Indoor Cellar (mixed seated & standing): 60

Outdoor Terrace (mixed seated & standing): 70

Cellar and Terrace have limited availability for full takeovers. Please contact our events team for further details and pricing.

[Explore a 360 tour of Cellar & Terrace*](#)

*Our 360 tour was filmed before Cellar and Terrace were refreshed. Come and see them in person or ask our team for more photos.





Private Dining

For the occasions that really matter. Whether it's a milestone birthday, a family reunion or a dinner that deserves more than a restaurant table, we create the setting and take care of every detail.

Our menus showcase seasonal ingredients from British suppliers, with organic wines sourced from small family-run vineyards. Choose from an individually plated three-course dinner or a rustic shared feast. Talk to us about anything else that would make the occasion more special — from bespoke table settings to floristry to a pre-dinner drinks reception.

Each room has a screen and speakers for your use.

Ready to start planning?
Scan the QR code to fill out our enquiry form.



Scan to start
planning



Canapés at Kindred



Kindred

The Individually Plated Menu

A classic three-course dinner, curated by you. Guests pre-select their choices before the event, so every plate arrives exactly as each guest wants it. £69 per person, including bread and compound butters for the table.

This is a sample menu — dishes change with the seasons. Please ask your event manager for the most up-to-date menu for your event. Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request. Prices exclude VAT.

Starters

Select two. Guests pre-select one from your choices.

Torn Burrata, Smoked Corno Pepper and Toasted Almond (gf) (v)

Pickled Pear and Gooseberries, Whipped Cashel Blue, Watercress and Soda Bread (v)

Wild Mushroom Parfait, Shiitake, Spring Onion and Sesame Ciabatta (v) (gf on request)

Beetroot, Fennel and Artichoke Tart, Garlic Chive Cream (pb)

Cured Chalk Stream Trout, Lemon and Buttermilk Yogurt, Toasted Rye (gf on request)

Korean Spiced Dexter Beef Tartare, Cacklebean Egg Yolk and Straw Fries

Mains

Select three. Guests pre-select one from your choices.

Silver Hill Duck Breast, Confit Leg Bon Bon, Oyster Mushrooms, Celeriac Boulangère and Jus

Slow Cooked Tamworth Pork Belly, Confit Onion Cream, Sage and Colcannon (gf)

Seared Wye Valley Cannon of Lamb, Crispy Hash Brown, Cavolo Nero and Lamb Bourguignon (£5 per person supplement)

Corn-Fed Chicken Breast, Courgettes, Corno Peppers, Fennel, Watercress and Smoked Garlic Aioli (gf)

Roast Hake, Samphire and Kale Gribiche, Café de Paris Butter (gf)

Baked Seabass Fillet, New Potatoes, Cockles and Mussels (gf)

Grilled Leeks, Braised Baby Carrot, Courgette and Cannellini Beans, Salsa Verde (gf) (pb)

Artichoke and Oyster Mushroom Barigoule, Creamed Seasonal Greens, Pangrattato (gf) (pb)

Desserts

Select two. Guests pre-select one from your choices.

Dark Chocolate Ganache, Orange Marmalade and Honeycomb (gf) (pb)

Black Treacle and Stout Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream (gf) (v)

Berry Eton Mess: Crushed Meringue, Coulis, Chantilly and Fresh Berries (gf)

Yuzu Poached Pear, Sesame Crumble, Coconut Choc Chip Ice Cream and Syrup (gf) (pb)

Tiramisu (v)



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Kindred

The Feasting Menu

Generous, convivial and designed for the whole table. A sharing starter board, your choice of meat and plant-based mains served with sides, and a dessert board to finish — the kind of meal that turns a dinner into an event.

This is a sample menu — dishes change with the seasons. Please ask your event manager for the most up-to-date menu for your event. Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request. Prices exclude VAT.

Mains

Select one meat main and one plant-based main. Both served to share at the table, with sides.

Meat Mains

Roast Corn-Fed Chicken, White Wine, Grapes, Garlic and Rosemary (gf)

£59 per person

Braised Shoulder of Lamb, Apricot and Sage Stuffing, Celeriac Cream and Salsa Verde (gf)

£69 per person

Roast Longhorn Beef Sirloin, Beef Dripping Confit Shallots, Truffle and Red Wine Jus (gf)

£85 per person

Plant-Based Mains

Seasonal Spiced Squashes, Smoked Romesco, Pomegranate Esme, Chicory (gf) (pb)

£59 per person

Balsamic Glazed Beetroot, Braised Leeks & Cavolo Nero, Pangrattato (gf) (pb)

£59 per person



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Sharing Sides

All included.

Roast Baby Potatoes

Charred Hispi and Tenderstem Broccoli with Miso Butter (pb)

Little Gem, Rocket, and Lemon Vinaigrette

Sharing Dessert Board

Served for the whole table.

Dark Chocolate and Coconut Truffles (gf) (pb)

Cinnamon Doughnuts

Ginger Cake (gf)

Salted Caramel (gf)

Lemon Posset Tarts (gf on request)

Fresh Berries (gf) (pb)

Sharing Starters

Served on boards for the whole table, included with all menus.

Garlic and Herb Harlequin Olives (gf) (pb)

Pickled Oyster Mushroom Skewers (gf) (pb)

Spinach and Chickpea Filo Parcels (pb)

Crispy Artichoke and Radicchio (pb)

Charred Spring Onion and White Bean Hummus (pb)

Seasonal Vegetable Crudités (pb)

Parties & Receptions

Whatever you're celebrating, do it in style at Kindred.

A Grade II listed building with real character, real warmth and a team that genuinely loves putting on a great night. Whether it's a big birthday, a reunion long overdue or just a brilliant excuse to get everyone in one room, we know how to make a night of it.

We take care of everything: the food, the drinks, the AV, the entertainment, the setup and the service. All you have to do is show up and enjoy it.

Ready to start planning?
Scan the QR code to fill out our enquiry form.



Scan to start
planning



Cocktails at Kindred



Kindred Canapés

Refined, beautiful and genuinely delicious — canapés that make guests feel looked after from the moment they arrive.

This is a sample menu — dishes change with the seasons. Please ask your event manager for the most up-to-date menu for your event. Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request. Prices exclude VAT.

Meat

- Hot Honey Chicken Thigh Skewers (gf)
- Char Siu Pork Belly Bites and Celeriac Remoulade
- Pulled Pork Bonbon, Hickory BBQ and Crackling Crumb
- Ox Cheek Puff and Tamarind Ketchup
- Braised Short Rib of Beef and Yorkshire Puddings
- Little Benedict: Slow Cooked Ham Hock, Toasted Muffin Bite, Quail Egg and Hollandaise (gf on request)
- Turkey, Cranberry and Sage Sausage Roll
- British Bresaola, Toasted Brioche and Pecorino Cream (gf on request)

Pricing:

Canapé Options:	Price per person:
3	£15
4	£19
5	£23
6	£26

Minimum order: 30 per option

Fish

- Tomato, Olive and Anchovy Tart (gf on request)
- Chalk Stream Trout and Watercress Tartlet (gf on request)
- Salted Cod Croquette and Harissa Aioli
- Smoked Salmon Blinis, Dill and Crème Fraîche (gf on request)



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Vegetarian

- Crispy Parmesan Polenta Bites, Pecorino and Herb Cream (v)
- Little Grilled Cheese, Leek Top Kimchi (v)
- Hash Brown, Crème Fraîche and Salsa Verde (v)
- Grilled Grapes and Goat's Cheese Tartlet (v) (gf on request)
- Mac & Cheese Bites, Ancho Oil and Parmesan (v)

Plant-Based

- Crispy Cavolo Nero Panisse, Chilli and Tomato Jam (pb)
- Balsamic Beetroot Tart with Horseradish Cream (pb) (gf on request)
- Hot Maple Celeriac Tartlet and Smoked Walnuts (pb) (gf on request)
- Mushroom and Chervil Arancini (pb)
- Spinach and Chickpea Filo Parcel (pb)

Kindred Bowls

£9 per bowl — we recommend three per person as a main course equivalent. Each bowl is ordered by type, minimum 30 per variety.

This is a sample menu — dishes change with the seasons. Please ask your event manager for the most up-to-date menu for your event.
Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request.
Prices exclude VAT.

Meat

- Kindred Fried Chicken and Ancho Hot Sauce
- Herby Orecchiette, Lamb Ragù and Pangrattato *(gf on request)*
- Bavette Steak and Spiced Vegetable Noodles
- Swaledale Lamb Skewer and Pomegranate Esme *(gf)*
- Stout Braised Ox Cheek and Roasted Roots
- Pulled Lamb Shoulder and Smoked Bacon, Spinach Gnocchi and Basil
- Slow Braised Beef and Chorizo Chilli, Steamed Basmati Rice and Crème Fraîche *(gf)*
- Lincolnshire Sausages, Chive Mash, Caramelised Onion Gravy and Crispy Shallots
- Turkey Breast and Wild Mushroom Stroganoff, Steamed Rice and Kale *(gf on request)*
- Whiskey Glazed Beef Brisket and Sweet Potato Wedges *(gf)*
- Corn-Fed Chicken Thighs, Peas, Little Gem and Sauce Béarnaise *(gf)*

Fish

- Stone Baked Coley, Ancient Grains and Buttermilk Dressing
- Beer-Battered Cod Tails, Chips and Tartare Sauce
- Spiced Grilled Prawns, Tomato and Corno Pepper Salsa *(gf)*
- Lime and Herb Poached Trout, Samphire and Compressed Cucumbers *(gf)*
- Spiced Cod Bites, Herb New Potatoes and Ancho Chilli Aioli *(gf on request)*

Vegetarian

- Mac & Cheese, Truffle, Pecorino, Mozzarella and Gruyère Cream *(v) (gf on request)*
- Stracciatella, Heritage Tomatoes, Olives, Pickled Shallots and Basil *(gf) (v)*
- Grilled Goat's Cheese, Merlot Pickled Beetroot and Watercress *(gf) (v)*
- Miso Glazed Aubergine, Vegetable Yakisoba Noodles *(v)*
- Spinach and Ricotta Tortelloni, Artichokes and Salsa Verde *(v)*

Plant-Based

- Glazed Mauve Aubergine, Confit Tomatoes, Herb Pangrattato and Ciabatta Croûte *(pb) (gf on request)*
- Pickled Oyster and Shiitake Mushroom Skewers, Miso Aioli *(gf) (pb)*
- Chipotle Pulled Oyster and Flat Mushroom, Ancient Grains *(pb)*
- Grilled Butternut Squash, Smoked Garlic Aioli and Ciabatta Croûte *(pb) (gf on request)*



Gluten-free *(gf)* | Plant-based *(pb)* | Vegetarian *(v)*

Kindred

The Grazing Board

A generous spread laid out for your guests to graze from throughout the evening — relaxed, abundant and designed to keep things flowing.

£15 per person. Minimum 30 guests.

Some dietary requirements can be catered for — please let your event manager know in advance.

Prices exclude VAT.



Includes

Fresh Baked Sausage Rolls

Barbajuan — Savoury Filled Pastry Parcels

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités and Dips

Crackers and Bread

Fresh and Dried Fruits

Olives



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)



Kindred

Late Night Delights

Available from 10pm. Unpretentious, satisfying and designed to keep everyone going.

Minimum orders apply — see below. Some dietary requirements can be catered for — please let your event manager know in advance.
Prices exclude VAT.

Item	Description	Price	Minimum Order
Slider Platters	Beef Burger, Grilled Chicken or Pulled Mushrooms (pb)	£5 per slider <i>(serves 1)</i>	30 sliders
Buttermilk Fried Chicken Mini Buckets	Crispy Fried Chicken Thigh with Ancho Hot Sauce	£9 per bucket <i>(serves 1)</i>	30 buckets
Mixed Pizza Boards	Marinara (pb), Margherita (v) and Pepperoni on wooden boards to share	£25 per board <i>(serves 3-4 per board)</i>	5 boards
Mac & Cheese Bowls	Truffle, Pecorino, Mozzarella and Gruyère Cream (v) <i>(gf on request)</i>	£9 per bowl <i>(serves 1)</i>	30 bowls
Fish & Chips	Beer-Battered Cod Tails, Chips and Tartare Sauce	£9 per portion <i>(serves 1)</i>	30 portions



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

The Drinks

Drinks matter at Kindred. Whether you're a wine enthusiast, a cocktail connoisseur or a 'just a pint, please' kind of person, we don't judge. We're just as happy popping the champagne as we are pouring a pint, and our cocktails have built something of a reputation in West London.

There's no single right way to handle drinks at your event.

Here are *two approaches* others have found work well:

The Pre-Order

For those who love a plan.

“ We pre-ordered champagne and beer buckets for arrival, wines for dinner and a round of cocktails after. It gave the evening a real shape and meant we had total control of the budget. Guests paid for their own drinks once the pre-order ran out — that worked well for us.”

The Open Bar

For those who love simplicity.

“ We put the budget on a bar tab and let people order what they wanted. We kept the menu slightly edited to make it go further, but had a few cocktails available which everyone loved. When the tab was running low we had the option to top it up or move to a cash bar.”



Cocktails at Salon Bar



Pricing

We believe in being upfront about cost. Here is everything you need to know.

Evening Hire

Space	Hire Fee	Minimum Spend
The Hall	£2,750 + VAT	£1,250 (inc. VAT)
The Library & Salon Bar	£2,500 + VAT	£1,000 (inc. VAT)
The Butterwick Room	—	£1,000 (inc. VAT)
Cellar & Terrace	—	£4,000 (inc. VAT)
Top Two Floors (The Hall, Library, Salon Bar & Butterwick Room)	£5,000 + VAT	£2,250 (inc. VAT)
Full Venue Takeover (All Floors)	POA	POA

Additional Costs

Late Licence Fee & Security

Events finish at 11pm as standard. A midnight extension is available at £375 + VAT. A 2am licence is available at £750 + VAT, including two security personnel.

AV Engineer

£275 + VAT for the first five hours, then £50 + VAT per hour. Recommended for any event with live music, DJs or specific technical requirements.

Service Charge

A non-discretionary service charge of 10% is applied to all food and drink for private hire events. 100% of this goes directly to the team working your event: those in the kitchen, on the bar and on the floor. We apply this charge because we believe our team should always be rewarded for the work they put in, and we want to be transparent about that from the outset.

Admin Fee

A 3% admin fee is applied to the overall event total. This covers the administrative cost of planning, coordinating and managing your booking from enquiry through to the day itself. As with our service charge, we'd rather be upfront about this from the start than have any surprises appear on your final invoice.



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FAQs

Booking & Payment

How do I secure a date?

We'll work with you to understand your requirements and build a tailored quote — one that can be updated as your plans develop. We ask for 50% upfront to secure the date, with the remaining 50% due at least two weeks before the event, along with your final food and drink choices. If your event is less than two weeks away, full payment is required to confirm.

What is the cancellation policy?

You can cancel at any time in writing. Depending on when you cancel, some or all of the payment may be non-refundable. Where possible, we'll do our best to resell your date and, if successful, may be able to offer a partial or full refund. The same applies if you need to reschedule. Please read the full terms and conditions before booking, and speak to your event manager if you have any questions.

What's the difference between the hire fee and the minimum spend?

The hire fee covers the space, equipment, furniture and staffing. The minimum spend is a separate requirement towards pre-ordered

food and drink — you can order more than the minimum, but not less. Your event manager will help you find the right balance for your budget.

Why is a service charge applied, and is it optional?

100% of our service charge goes directly to the team working your event — those in the kitchen, on the bar and on the floor. We apply a non-discretionary charge of 10% to your food and drink bill, which means it isn't optional. We do this because we believe our team should always be rewarded for the work they put in, and we want to be transparent about that from the outset. If anything doesn't meet your expectations on the night, please let your event manager know as soon as possible so we can put it right.

Why is there an admin fee?

A 3% admin fee is applied to the overall total of your event. This covers the administrative cost of planning, coordinating and managing your booking from first enquiry through to the night itself. As with our service charge, we'd rather be upfront about this from the start than have any surprises appear on your final invoice.

Booking & Payment Continued

How do damage deposits work?

For larger bookings we charge a damage deposit of 20% of the booking value, up to a maximum of £2,000. Any damage attributed to you, your guests or your suppliers will be assessed and a repair or replacement quote obtained. That sum will be deducted before the deposit is returned. If no damage is reported, your deposit is refunded in full within five working days.

Are there any events you don't host?

All enquiries are considered on a case-by-case basis. At this time we're unable to host children's birthday parties, 18th birthday parties or 21st birthday parties.

Do you host wakes and funeral receptions?

Yes. We understand these occasions call for particular care, and our team is experienced in creating a warm, unhurried space where guests can gather, eat well and remember someone they love. Please contact us directly to discuss your requirements.

On the Night

How late can my event run?

Events finish at 11pm as standard. A midnight extension is available at £375 + VAT. A 2am licence is available at £750 + VAT, including two security personnel.

Can I decorate the space?

Yes — and everything can be discussed with your event manager. We don't permit exposed flames or confetti cannons. Natural confetti (dried flowers, petals etc.) is permitted outside on the steps only. No synthetic confetti anywhere in or around the building.

Is there a cloakroom?

Yes. Coat check is included as standard with all bookings.

Can I book entertainment?

Yes. Discuss your requirements with your event manager. If you'd like us to help source and book entertainers on your behalf, this is available as part of our event curation service.

Will there be AV support on the night?

Yes. It's worth discussing your requirements in advance so we can confirm whether our standard setup covers everything you need. For live music, DJs or more complex technical requirements, our AV engineer (£275 + VAT for the first five hours, then £50 + VAT per hour) is a recommended addition.

Can DJs or bands use your equipment?

Yes, with prior agreement. Use of our equipment is included with the hire of our AV engineer.

Do you have a space for performers or speakers to get ready?

Yes. We have rooms available for this purpose at an additional charge. Please speak to your event manager for details.

Food & Drink

Can we bring our own wine or drinks?

Yes, subject to corkage. Current rates: still wine £25 per bottle, sparkling wine £35 per bottle, spirits £70 per bottle, beer, cider or soft drinks £4 per bottle or can. Please discuss with your event manager in advance.

Can we bring in external catering?

We ask that you don't bring food or drinks in from outside without prior agreement. If you'd like to discuss bringing an external caterer, please speak to your event manager. Forkage fees start at £15 per person.

Can you accommodate bespoke menus or specific dietary requirements?

Yes. Our chef team can work with you to design a bespoke menu for your event. This service starts from £500 depending on the brief and includes tastings.

Your Guests

Can children attend?

Yes, provided they are supervised by a parent or guardian at all times. No alcohol will be served to anyone under 18.

Can I bring my dog?

We're a dog-friendly venue and well-behaved dogs are always welcome. Please keep them on a lead, off the furniture — and bring a towel if the weather calls for it. Many dogs find loud music stressful, which is worth bearing in mind before bringing a pet to a party.

Is the venue accessible?

Yes. A lift serves all three floors and there are no steps within the floors themselves. Our accessible toilet is on the ground floor. We're also located directly outside Hammersmith tube and bus station, which is fully accessible.

Getting Here & Parking

How do I get to Bradmore House?

Hammersmith Underground Station is a two-minute walk away, served by the District, Piccadilly, Circle and Hammersmith & City lines — making it easy to leave the car at home.

Is parking available near the venue?

Yes. There are several car parks within easy walking distance of Bradmore House. We strongly recommend pre-booking, as Hammersmith is a busy area and spaces fill quickly, particularly on evenings and weekends.

What are the best parking options?

We recommend the following:

- **St Augustine Car Park**, 55 Fulham Palace Road — approximately 7 minutes' walk. Open 24 hours (closed Sunday mornings). Pre-booking via the ParkBee app is advised.
- **Livat Car Park (Kings Mall)**, Glenthorne Road — approximately 5 minutes' walk. Open 6am–midnight daily.
- **Novotel Car Park**, Chalk Hill Road — approximately 6 minutes' walk. Open 24 hours. Pre-book via JustPark or ParkBee. Please note spaces are narrow and may not suit larger vehicles.

Do I need to book parking in advance?

Yes — we strongly recommend it. You can reserve a spot via JustPark, YourParkingSpace or the ParkBee app.

Is there on-street parking nearby?

On-street parking in the area is heavily restricted. Most streets operate permit holder or pay-and-display rules until 6:30pm, after which some bays may become available free of charge. Where pay-and-display bays are in use, payment can be made via the RingGo app. On-street availability cannot be guaranteed, so we'd recommend pre-booking a nearby car park for peace of mind.



Kindred

Get in Touch

We'd love to help you plan something special.

Scan the QR code to fill out our enquiry form.

Or email hire@wearekindred.com or call us on **020 3146 1370**



wearekindred.com

Scan to start planning



Address

Kindred at Bradmore House, Queen Caroline Street, Hammersmith, London, W6 9BW

What3Words

Every spot on earth has a unique What3Words address made up of just three words.
Ours is [///speaks.bother.sculpture](https://www.what3words.com/speaks.bother.sculpture) — drop it into the What3Words app for directions straight to our front door.

Walking from the Tube

Two minutes' walk from Hammersmith tube and bus station - served by the Piccadilly, District, Circle and Hammersmith & City lines. Fully accessible.

