



SHAMBLES

Parties & Events

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WELCOME

Nestled in the heart of Teddington, Shambles is an independently run restaurant and wine bar that’s teamed by siblings Margherita and Massimo, both with a huge passion for food & wine.

Our name ‘Shambles’, meaning Butcher’s Stall/Slaughter House, is a nod to the history of the rustic and charming grade II listed premises.





Group Bookings

For reservations of 12 or more guests.





We create our menus seasonally and for groups we can write menus bespoke to your taste and budget.

For parties of 12 or more adult guests we require pre ordering. A special menu and an easy-to-use spreadsheet will be provided to help you gather your guests' choices. We ask when possible that pre orders are provided 1 week prior to the booking date and to guarantee certain wines it's best to also pre order these.

For groups of 20 or more guests, name place settings are strongly recommended with your guests' chosen meals beside each name.

If pre ordering is not possible, we can discuss a menu where everyone eats the same. Dietry requirements can still be catered for.

Balcony Terrace

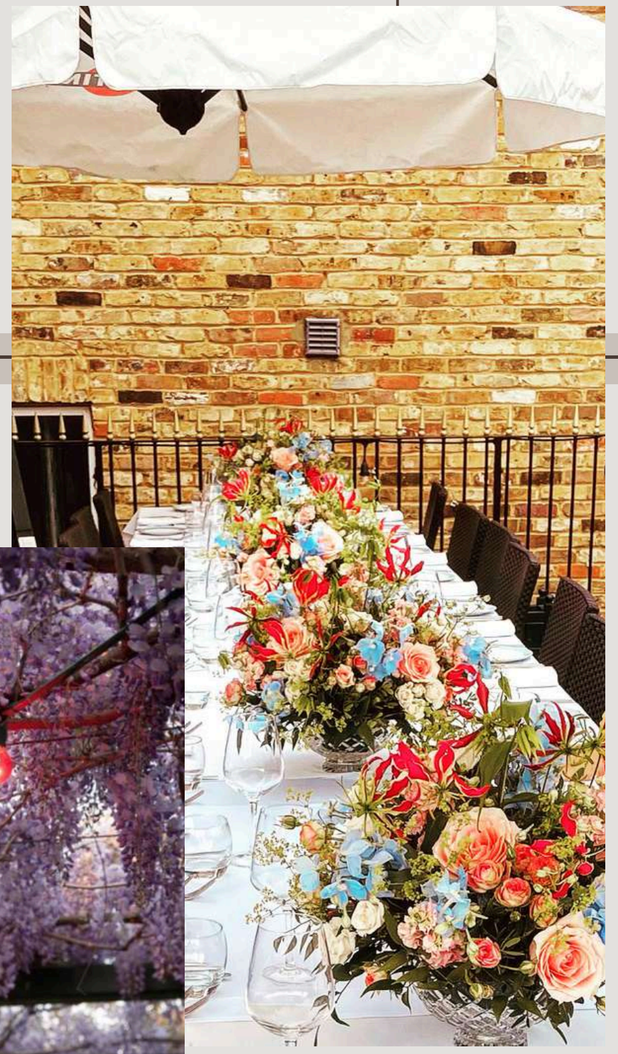
No hire fee or minimum spend.

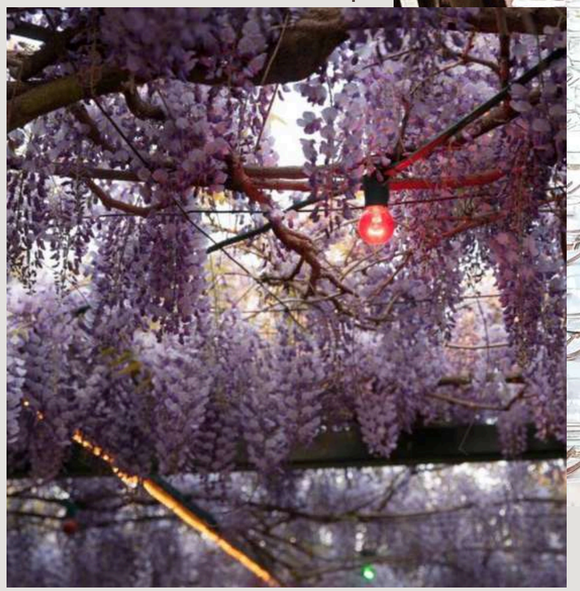
A private area that overlooks Shambles wisteria pergola.

Ideal for drinks receptions, private outdoor dining and gatherings. Any food can be provided from sharing boards, sandwiches, buffets to an intimate four-course course meal.

The space has a capacity for 26 guests seated or 55 standing. Minimum 12 guests.

If the weather isn't favourable an alternative area will be provided to keep you dry. Please note - the alternative area may not be private.







Garden Room

Hire Fee - £150.00 / No minimum spend



This private space has a retractable roof and sides and can be heated during the Autumn/Winter months.

Perfect for private drinks receptions, private outdoor dining and gatherings. Any food can be provided from sharing boards, sandwiches, buffets to an intimate four-course course meal.

Capacity for 48 guests seated or 80 standing.

Minimum 30 guests.

Available for private hire Lunch or Dinner:
February - April / September - November







Dining Room



Looking out onto the garden, this bright and airy indoor space features rustic wooden beams, a cosy fireplace and art from local artists. With lots of tables and seating options available, it's great for private dining for medium sized gatherings and receptions.



Capacity: 43 seated, 65 standing

Minimum spend requirements:
Friday & Saturday evenings £4000, unless your party departs by 7pm. Sunday 12pm to 4pm £2500.

No hire fee or minimum spend the rest of the week.
Minimum Capacity: 25 seated, 40 standing


B300
Berkel







Weddings

See pages-12 & 13

Shambles is available for private hire on a minimum spend basis. Prices vary depending on which day of the week and month you are planning to come.
If you don't require full day hire, please see pages 15/16/17.



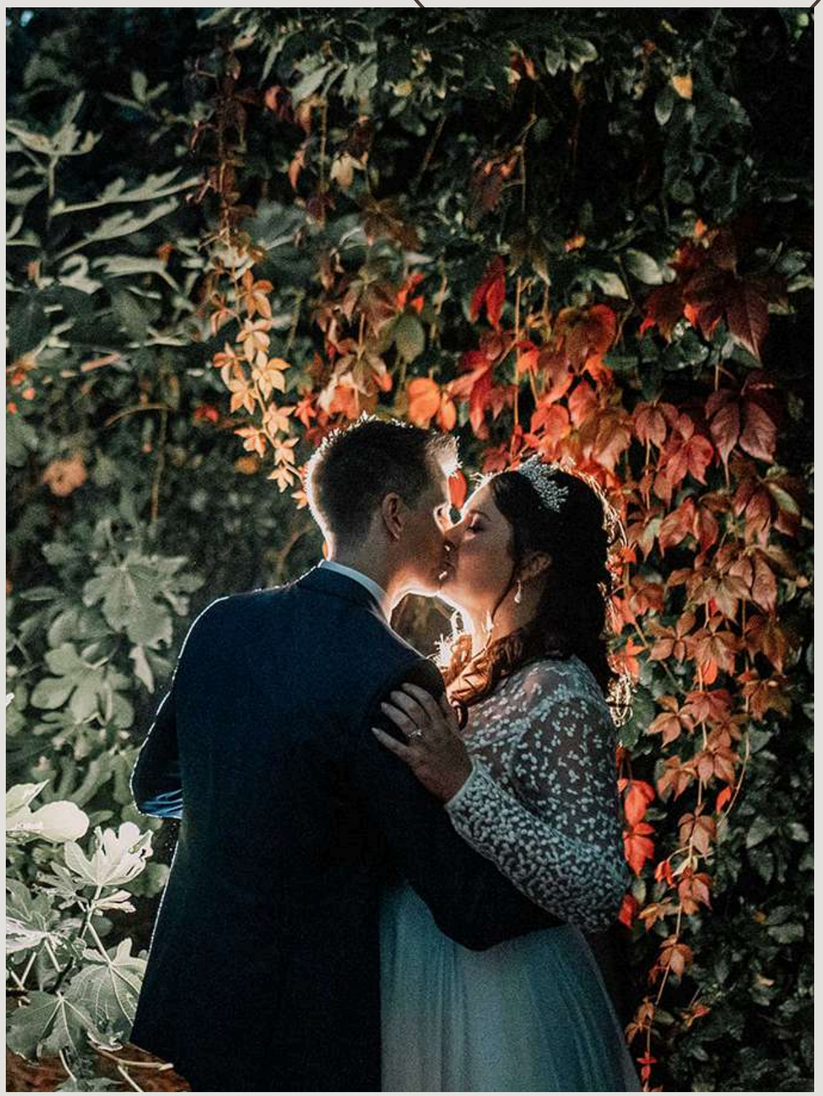
Minimum spend requirements for full day exclusivity venue hire:

Spring/Summer
Single capacity - 250 Guests
Tuesday - Wednesday £7,500
Thursday - £8,500
Friday - Saturday £11,500
Sunday - £6,500 (12pm to 5pm)



Autumn/Winter
Single capacity - 140 Guests
Tuesday - Wednesday £5,000
Thursday - £6,000
Friday - Saturday £10,500
Sunday - £5,500 (12pm to 5pm)

Single/total capacity seated is 250 (inside 100, outside 150). Unfortunately, we cannot guarantee the weather, therefore the maximum realistically is 140, using all of the indoors and the retractable roof in the first part of the garden. For standing events the capacity is 200. Continued pg.13



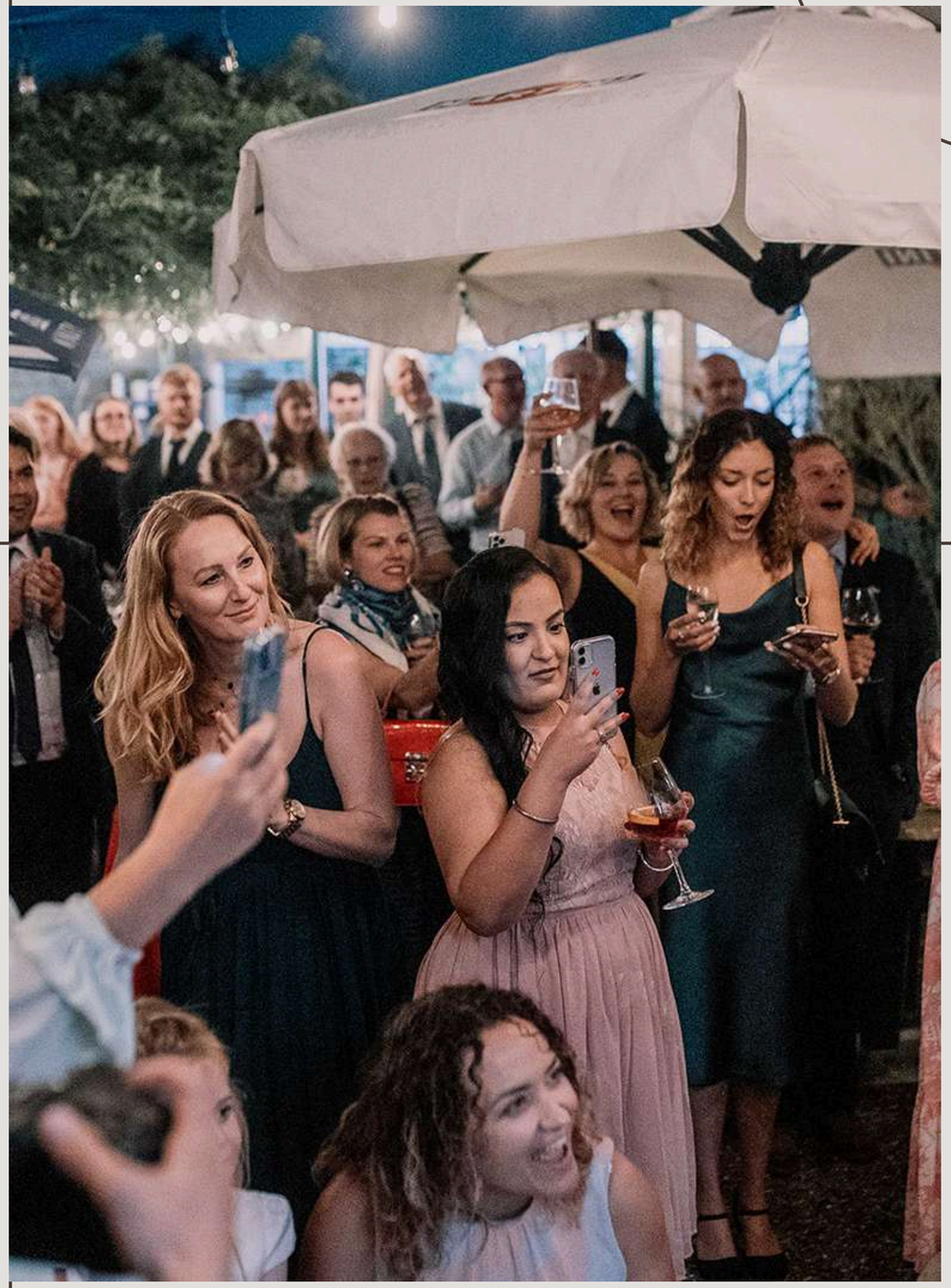
Menus for food are done on a bespoke basis. We can provide anything from canapés, a buffet, late night snacks, to a sit down meal.
3 courses start at £65.00 p/p.

You're welcome to organise a band or a DJ for dancing, with a cut off time at 11pm on Friday/Saturday and 10pm the rest of the week. Guests are required to depart by midnight, with the bar closing at 11pm. Unfortunately, no live music is allowed outside at Shambles due to being in a residential area but it can be organised inside.

To confirm venue hire, a valid up to the event date credit/debit card is required and the full payment of the minimum spend +12.5% service charge is required 1 month prior to the event date. If the minimum spend is exceeded, the remaining funds can be settled on the day, at the end of the event.

There is no hire fee, unless the minimum requirement is not reached. The minimum spend requirements include the current VAT. Please note - a 12.5% service charge is added to the final bill and is not included in the minimum spend amount. No drinks or food are allowed to be taken off the premises after the event to reach the minimum spend.







Venue Hire

See pages 16 & 17

Shambles is available for private hire for a single lunch or dinner service on a minimum spend basis. Prices vary depending on which day of the week and month you are planning to come. It also varies depending on being a lunch or dinner. If you would like full day hire, please see pages 11/12/13.



Minimum spend requirements: Exclusive venue hire for a single lunch or dinner service / 5 hours. If you would like full day hire, please see pages 9/10/11.

Spring/Summer - Lunch 12pm / Dinner 6pm
Single capacity - 250
Tuesday - Wednesday £3,000 / £5,000
Thursday - £3,000 / £6,000
Friday - Saturday - £3,500 / £8,000
Sunday - £6,500 (12pm to 5pm)

Autumn/Winter - Lunch 12pm / Dinner 6pm
Single capacity - 140
Tuesday - Wednesday - £2,000 / £3,000
Thursday - £2,000 / £4,000
Friday - Saturday - £3,000 / £7,500
Sunday - £5,500 (12pm to 5pm)

Dinner exclusivity starts at 6pm. Lunch exclusivity finishes at 17.00.

If you would like to stay longer for drinks after 17.00 you are very welcome, but we will need to relocate you to an alternative area. There would be no additional minimum spend at this point but you would lose exclusivity of the premises.

Total capacity seated is 250 / inside 100, outside 150. Unfortunately, we cannot guarantee the weather, therefore the maximum realistically is 140, using all of the indoors and the retractable roof in the first part of the garden. For standing events the capacity is 200. Continued pg.17



Menus for food are done on a bespoke basis. We can provide anything from canapés, a buffet, late night snacks, to a sit down meal. 3 courses start at £48.50 p/p.

You’re welcome to organise a band or a DJ for dancing, with a cut off time at 11pm Friday/Saturday and 10pm the rest of the week. Guests are required to depart by midnight, with the bar closing at 11pm. Unfortunately, no live music is allowed outside at Shambles due to being in a residential area but it can be organised inside.

To confirm venue hire, a valid up to the event date credit/debit card is required and full payment of the minimum spend +12.5% service charge is required 1 month prior to the event date. If the minimum spend is exceeded, the remaining funds can be settled on the day, at the end of the event.

There is no hire fee, unless the minimum requirement is not reached. The minimum spend requirements include the current VAT. Please note - a 12.5% service charge is added to the final bill and is not included in the minimum spend amount. No drinks or food are allowed to be taken off the premises after the event to reach the minimum spend.


Honeymoon

Drinks Receptions

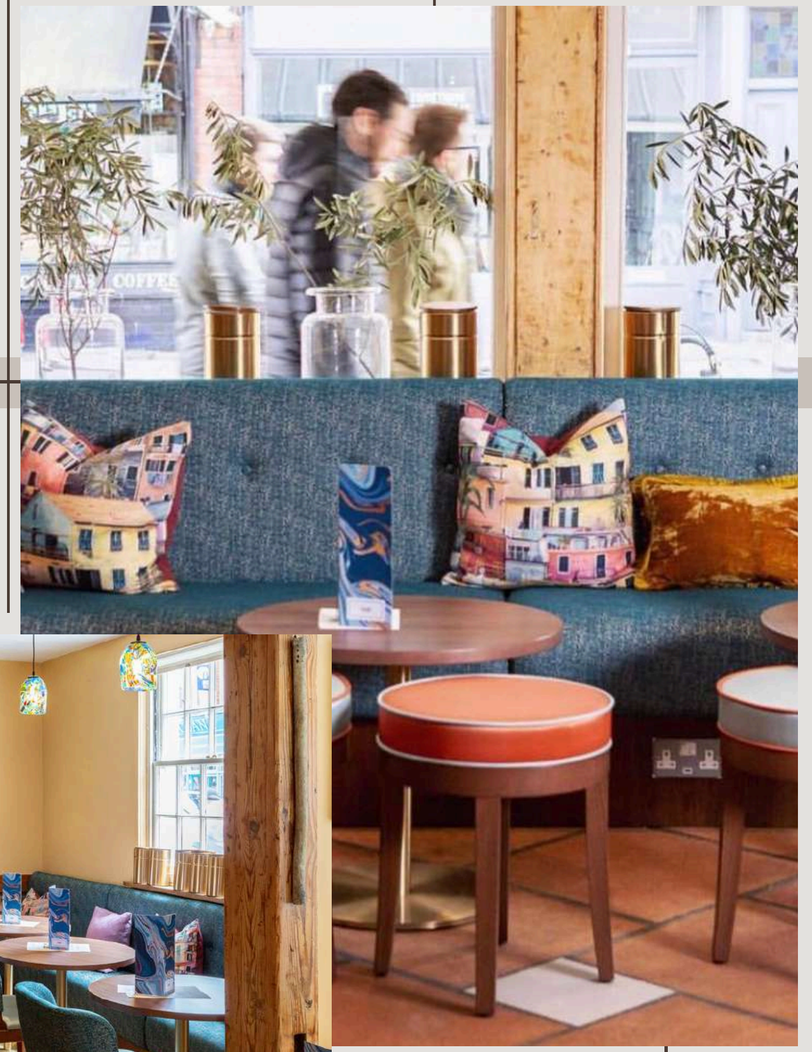
No hire fee.

Located in the front of the premises, our fully serviced bar serves creative cocktails, craft beers and 40 wines by the glass.

Any food can be provided from canapés, sharing boards, sandwiches to buffets. Live music from our pianist can also be arranged with prior notice.

The space has a capacity for 50 guests seated (scattered) or 70 standing.

For exclusive bar hire there is a minimum 40 guests on Friday and Saturday evenings and 25 guests over the rest of the week.






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GUINNESS
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twickenham
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BIRRA MORETTI
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Children's Parties

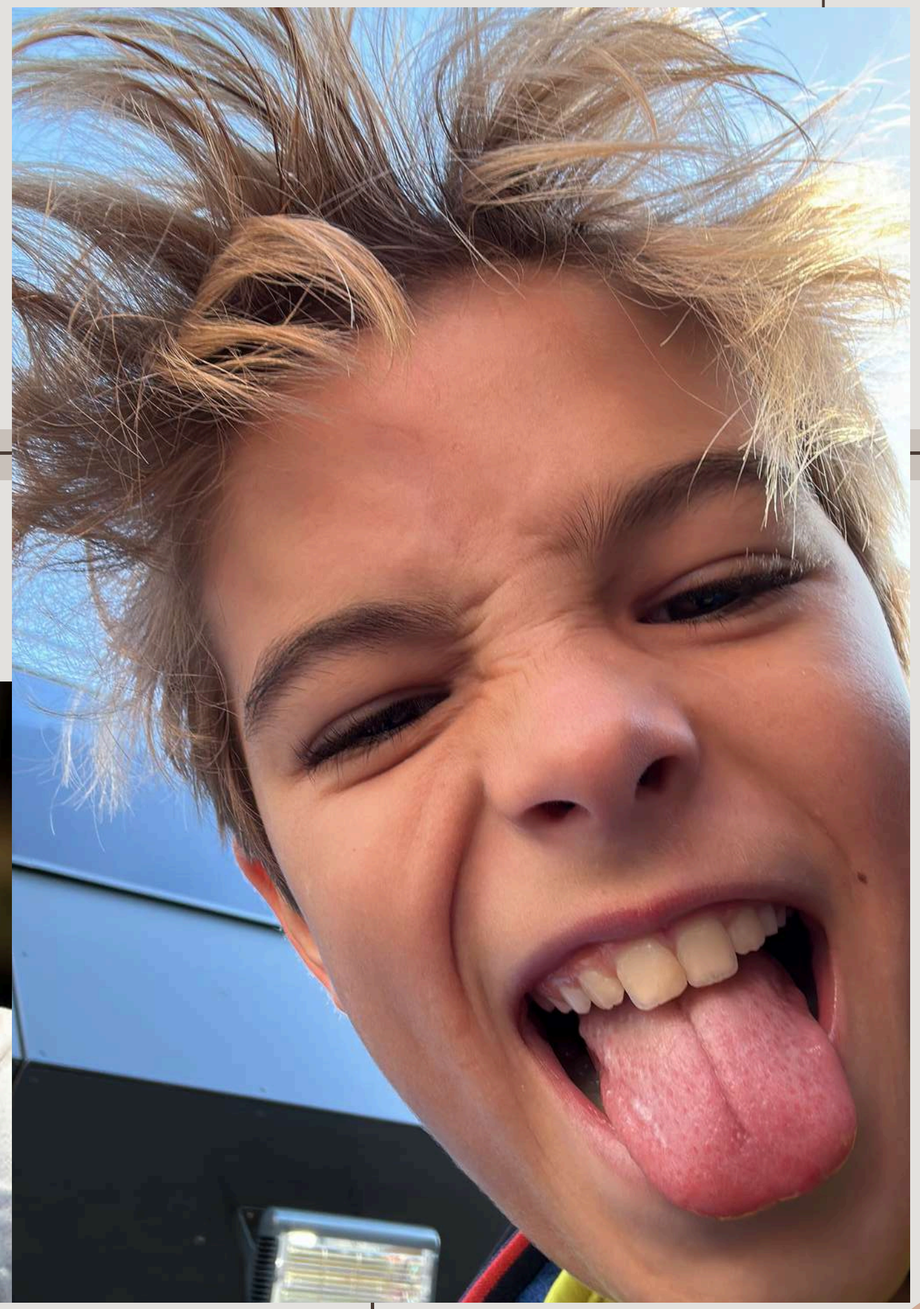
Package for 20 children - £975
Additional children - £15.00 each
Tuesday - Saturday bookings before 3pm
Sunday - 4pm to 6pm

- Exclusive use of our Balcony Terrace, Garden Room or Dining Room - season dependent.
- One Professional Entertainer - 2 hrs.
- Party Games.
- Balloons and Bunting.
- Kids Buffet.
- Fruit Juice.

BUFFET INCLUDES:

- Homemade Lasagna
- Grilled Prawn Skewers
- Garlic Bread
- Tomato & Mozzarella Salad
- Hand-cut Chips
- Scoop Ice-cream or Sorbet





Funeral Receptions

We understand the importance of honouring your loved ones. Our warm and inviting family-run restaurant allows family and friends to gather and celebrate cherished memories.

We offer a variety of bespoke catering options, including drinks receptions, canapés, comforting buffets, sandwiches to elegant set menus. With compassionate service, we are here to support you during this difficult time.

Testimony: *Thank you is not sufficient to convey how grateful our family is to you and your team for hosting last Tuesday's wake. Your wonderful welcome and the food laid on was just perfect. Our family have so many fond memories wrapped up with Shambles and now we have added one more to the list.*

With much love, our family to yours.

Contact: Massimo or Margherita

shamblesrestaurant@gmail.com



Christmas Parties

Celebrate the magic of the festive season with cosy fire places, twinkly lights and musical Christmas vibes at Shambles.

Whether it's an intimate gathering with family and friends or a festive business team celebration, Shambles offers delicious seasonal delights, the warmest welcome and an unforgettable atmosphere set in the heart of Teddington.

Dates disappear faster than mince pies, contact us today to save your spot under the mistletoe.

We promise, no sad sprouts!





Click image to purchase

SAMPLE

Sandwich Menu

£16.50

Includes a welcome drink.



Buffalo mozzarella, tomato & basil V

Roast beef, rocket & horseradish

Porchetta, rocket & salsa verde Roast

Chicken, rocket, tomato & aioli





Include a sharing Tiramisu
£7.50 per guest.

Should you require information on allergens, please ask a member of our team. We cannot guarantee any meals or drinks to be completely free of all allergens or allergen traces.

SAMPLE

Sharing Plates

£32.50

Min - 20 guests

Includes a welcome drink.

Homemade rosemary & garlic focaccia VE

Charcuterie - cured ham, salami,
roasted meats, balsamic onions & olives.

Tomato, mozzarella, basil pasta salad V

Parmigiana di melanzane V

Chicken & Vegetable skewers

One of each skewer is provided per guest.







Include a sharing Tiramisu

£7.50 per guest.

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We cannot guarantee any meals or drinks to be completely free of all allergens or allergen traces.

SAMPLE

Sharing Pasta Bowls

£29.50

Min - 20 guests

Includes a welcome drink.

Rosemary & sea salt Pinsa bread V

Tubular pasta, garlic, chili, white wine, monkish & shellfish sauce

Seasonal fresh pea, green asparagus & Pecorino cheese orzotto V

Pasta twists, tomato, spicy n'duja salami, pork ragù & salted ricotta





Include a sharing Tiramisu
£7.50 per guest.

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SAMPLE

Group Menu

£50.00 3courses
£60.00 4courses

ANTIPASTI

Pugliese / Burrata stracciatella, broad beans, herbs & heritage tomatoes

Capocollo / Thin slices of cured pork neck, aged balsamic onions, lemon & rocket salad

Asparagi / New season asparagus, Tropea onions, tomatoes, basil & cannellini bean salad

Fritto / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce

PRIMI - Available as an Antipasti or Secondi. GF - available upon request.

Linguini / Flat spaghetti, San Marzano tomato, extra virgin olive oil & basil

Risotto / Carnaroli rice, white wine, new season asparagus, peas & pecorino Romano

Tagliatelle / Handmade pasta ribbons, Royal Park venison ragù & caciocavallo cheese

Casarecce / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta

SECONDI

Al matone / Baby chicken diavola, 'cooked under a brick', roasted new potatoes, spinach & chilli

Vegano / Braised mushroom, farro, hispi, smoked aubergine, cherry tomatoes & pumpkin seed pesto

Bistecca / Flame grilled aged sirloin steak, hand cut chips, cherry tomatoes, rocket & parmesan salad / + £5.00

Branzino / Grilled wild sea bass, lemon 'pinzimonio' dressing, fennel, orange & radicchio salad

DOLCI

Tiramisù / Pick me up!

Arance / Caramelised oranges, pomegranate, vanilla, Cointreau, orange blossom & coconut yoghurt

Baba / Cake saturated in rum, whipped cream & Amarena cherries

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SAMPLE

ALL DAY VENUE HIRE

£65.00 3courses
£75.00 4courses

Pane

Pane / Homemade rosemary & garlic focaccia

Antipasti

Asparagi / English asparagus, Tropea onions, tomatoes, basil & cannellini bean salad VE

Bresaola / Mountain air dried cured beef from Valtellina, goats cheese, lemon & balsamic onions

Crudo / Thin slices of raw sea bream, preserved lemon, raw artichoke, pink grapefruit & fresh mint

Primi

Tagliatelle / Fresh egg pasta ribbons, red wine & slow cooked venison ragù from the Royal Parks

Casarecce / Southern pasta twists, fresh peas, broad beans & courgette flowers VE

Orzotto / Rice shaped pasta, Cornish crab, tomato, shellfish brodo & chives

Secondi - **All mains served with table seasonal vegetables / rosemary & garlic potatoes**

Grillata Misto / Wood fired bbq, T-bone steak, home-made lamb sausages & deviled chicken

Vegano / Slow braised mushroom, farro, grilled baby gem, smoked aubergine & pumpkin seed pesto VE

Branzino / Flame grilled, wild sea bass, lemon 'pinzimonio' dressing, fennel, orange & radicchio salad

Dolci

Tiramisù / Pick me up!

Arance / Caramelised oranges, pomegranate, vanilla, Cointreau, orange blossom & coconut yoghurt VE

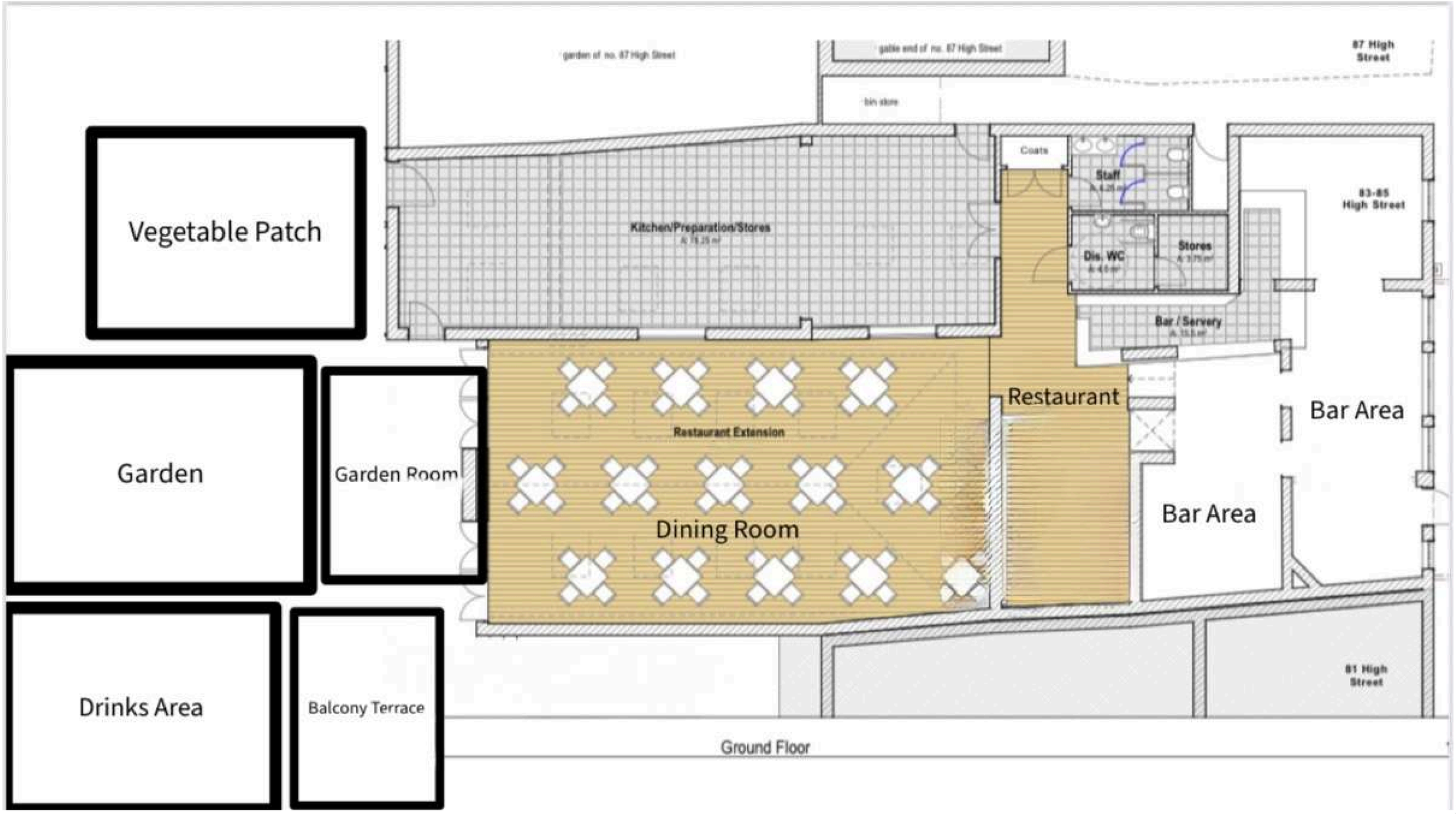
Gelato e sorbetto / Selection of ice cream or sorbet

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Vegetable Patch
Garden
Garden Room
Drinks Area
Balcony Terrace
garden of no. 87 High Street
gable end of no. 87 High Street
87 High Street
bin store
Coats
Staff
Kitchen/Preparation/Stores
Dis. WC
Stores
83-85 High Street
Bar / Servery
Restaurant Extension
Restaurant
Bar Area
Dining Room
Bar Area
81 High Street
Ground Floor


APERO