

*Restaurant*

**Story**



**PRIVATE EVENTS**

199 Tooley Street  
London  
SE1 2JX

# PRIVATE EVENTS



## DINE AT RESTAURANT STORY

Restaurant Story is Tom Sellers' two Michelin Star flagship restaurant and home. Situated close to London Bridge, it opened its doors almost twelve years ago in April 2013. To celebrate 10 years of opening, Story has undergone an extensive refurbishment, including the addition of an upper level and an outdoor balcony.

The new first floor consists of an intimate lounge area, seating 6-8 guests for an aperitif or nightcap, alongside a new open kitchen. Overlooking the kitchen is the largest table in the restaurant, seating up to 16 guests for the first time in Restaurant Story's history.

We can also accommodate parties of up to 6 guests on large tables in our main dining room or up to 32 guests for a private hire.

Simply put, Story serves a tasting menu of delicate, masterful dishes inspired and led by the British seasons and the very best produce available.

# THE PRIVATE DINING ROOM





SHIP WITH WHISKY  
THE ROCKS





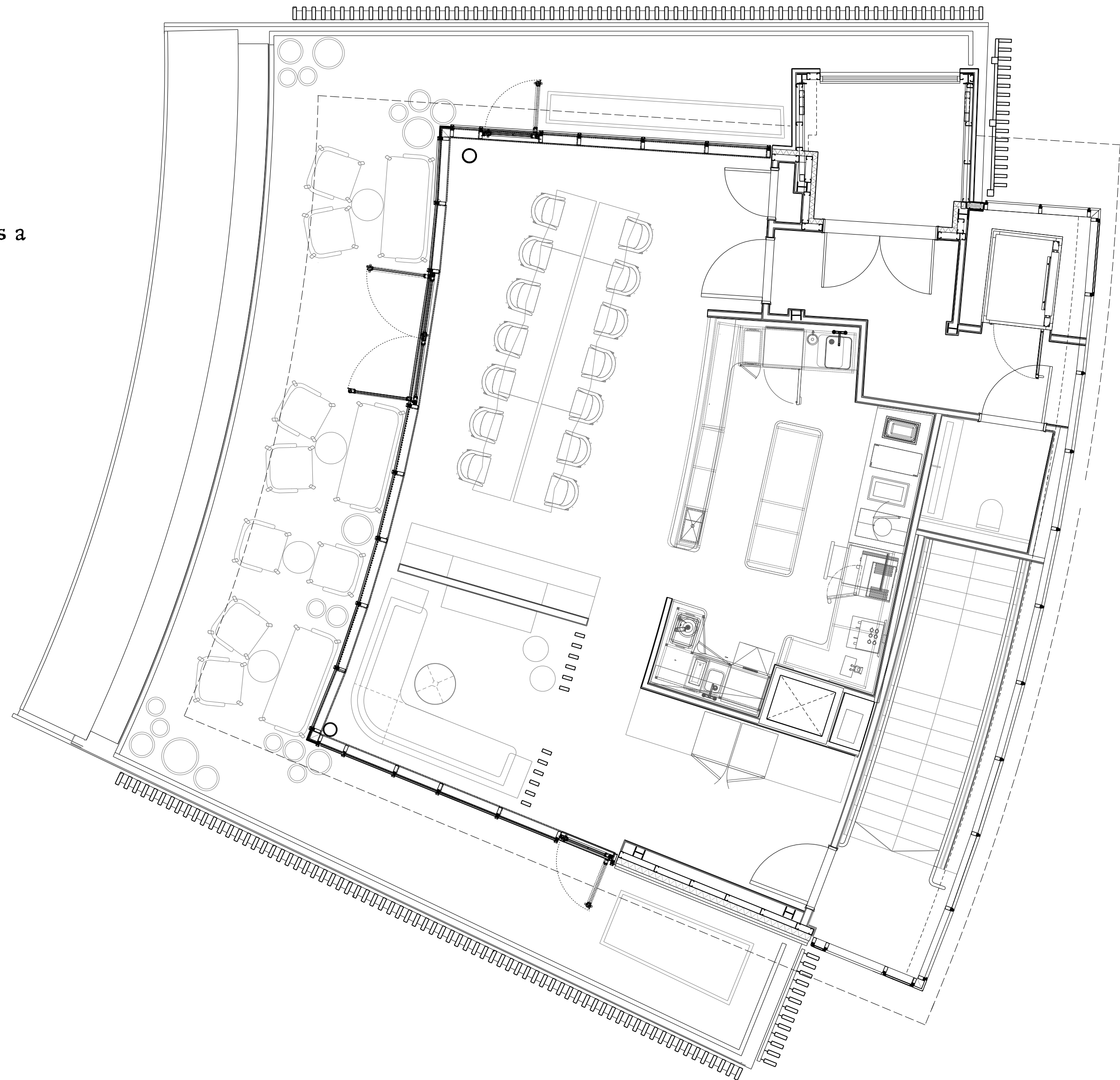


# THE FIRST FLOOR PLAN

A fully private dining room situated on the first floor with stunning views of The Shard. The room is available for lunch or dinner, 5 days a week, Tuesday to Saturday.

Guests hiring this room get exclusive access of the whole floor including the balcony, lounge and WC.

Seats up to 16.



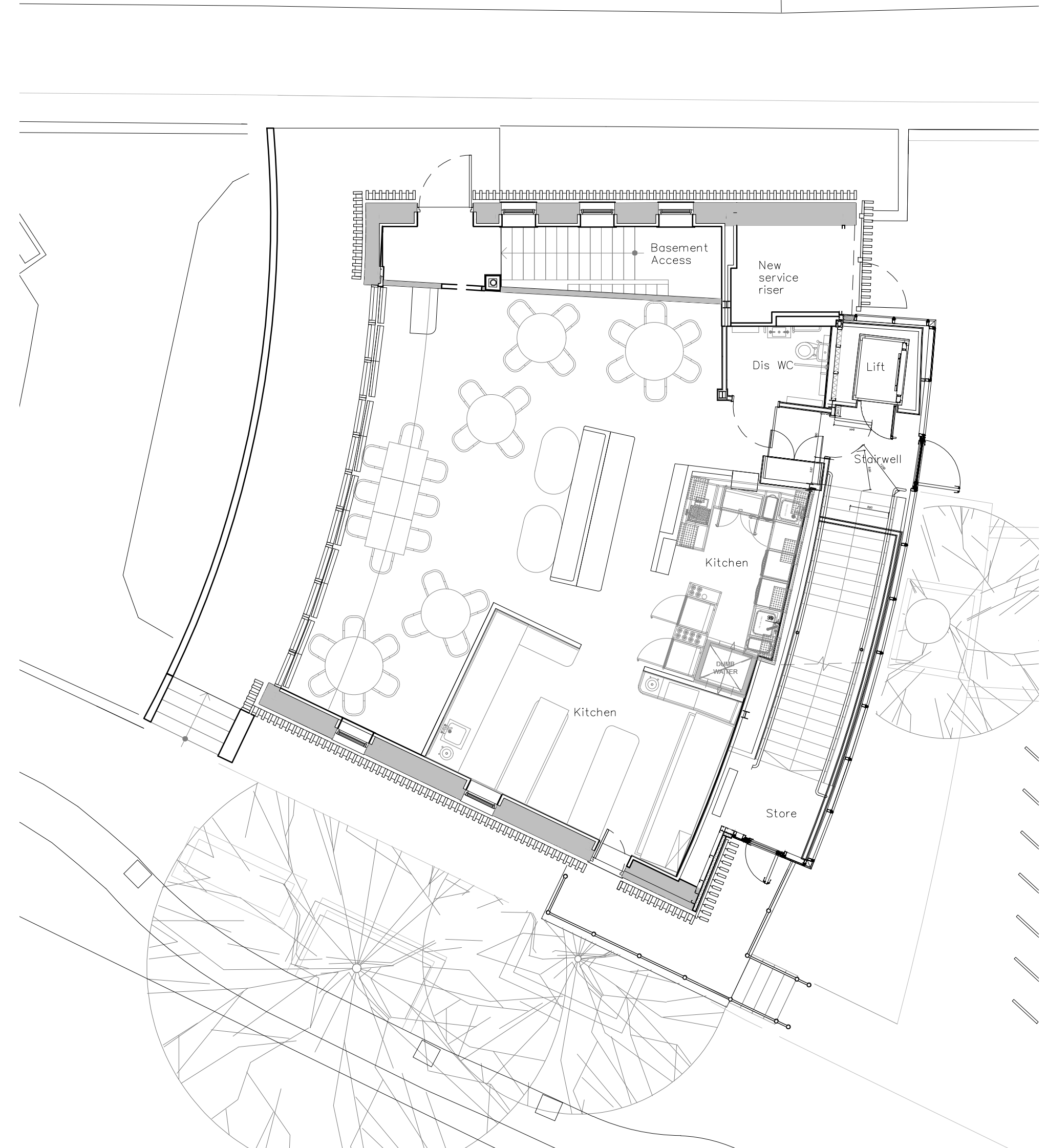
# THE DINING ROOM



# THE GROUND FLOOR PLAN

Our ground floor dining room boasts stunning floor to ceiling windows and overlooks our open kitchen, where guests can watch our chefs at work. The perfect space for any type of event from a business celebration to an intimate wedding. Private hire is available 6 days a week, Monday to Saturday.

Seats up to 32 (or 24 on one long table.)





# SAMPLE MENU

## **Crudo**

Halibut, plum "ponzu" & N25 Caviar

## **English Corn Custard**

Corn Bread & Black Truffle

## **Candle**

Brioche, beef extract & pickled celery

## **Half-Time Oranges**

## **Agnolotti**

Burnt lemon, broad beans & mint

## **Cod**

Leek, horseradish & Beurre Blanc

## **Roasted Squab Pigeon**

Watercress & Madagascan pepper

## **Citrus**

Lemongrass, marshmallow & Story oil

## **Champagne "Baba"**

Peach, apricot & apple marigold

## HOW TO BOOK

1. Submit your enquiry [here](#)
2. Arrange a visit to come and see Restaurant Story
3. Discuss your requirements
4. Secure your space and confirm booking
5. Come and celebrate your event at Restaurant Story





## PAST CLIENTS

The team at Restaurant Story have worked with a number of brands and affiliates over the years, to host special events and private dinners.





## FURTHER INFORMATION

We will provide place cards and personalised menus on request. If you require additional decorations or displays, please speak to our team.

We will attempt to tailor our menu for allergies and dietaries.  
Please let our team know when you make your booking.  
Please note at this time we are unable to cater for vegans.

At Restaurant Story we believe in inspiring all the senses and  
music is never an after thought.

For all enquiries please contact: [jess@restaurantstory.co.uk](mailto:jess@restaurantstory.co.uk)

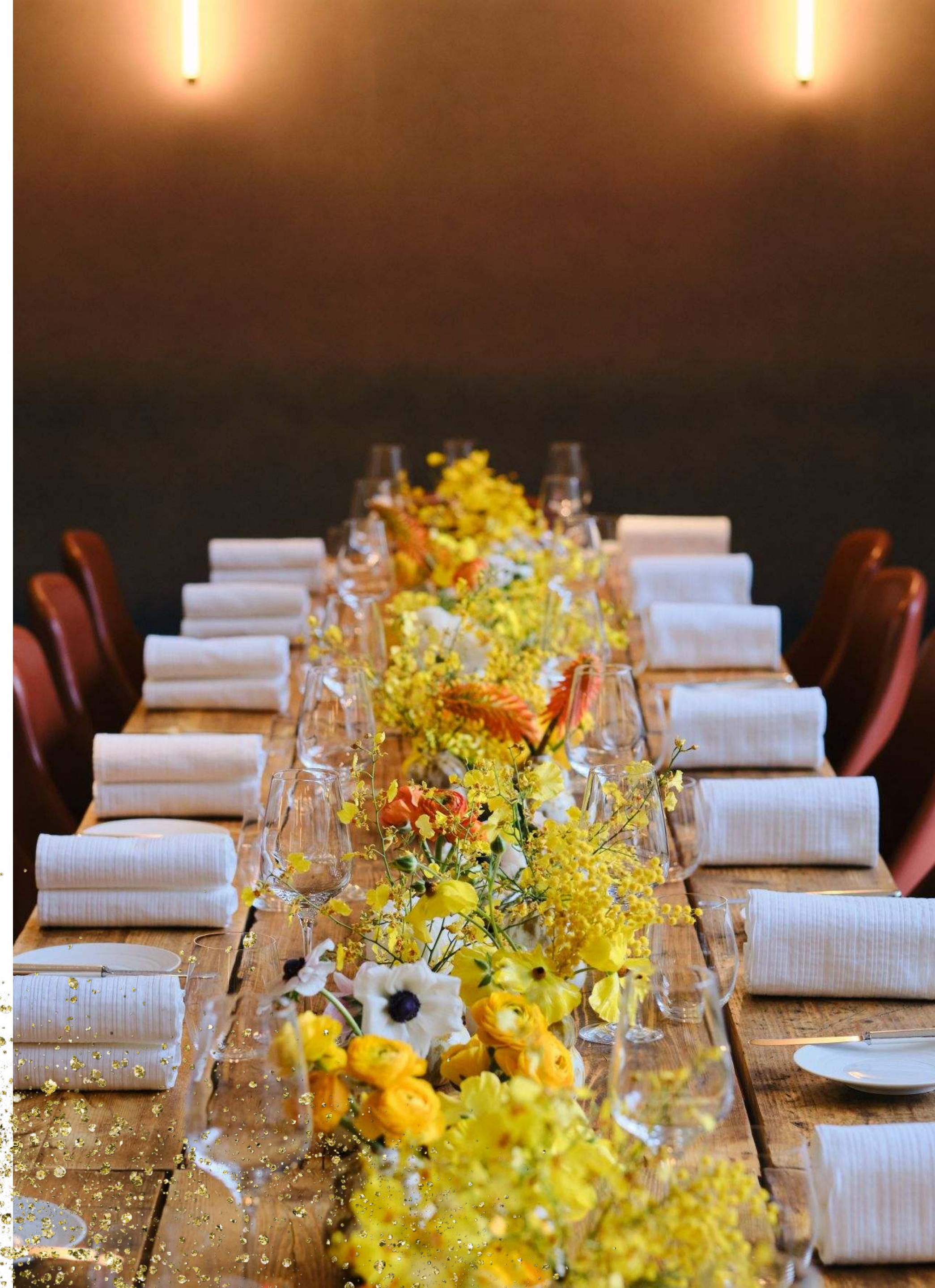
# EXTERNAL CATERING

Restaurant Story also offers external private and corporate event catering.

From once-in-a-lifetime dinner parties, to awards ceremonies or landmark celebrations, we are here to listen, and make your event memorable.

We will work with you to create the perfect menu, travel anywhere, and do everything we can to create an event that is unique to you, using brilliant produce, from the same suppliers as in our Michelin-starred kitchen. The innovative talents and creativity of Tom Sellers leaves an unforgettable impression.

To discuss an off-site event please contact [jess@onceuponatimelondon.co.uk](mailto:jess@onceuponatimelondon.co.uk)





Restaurant Story  
199 Tooley Street  
London  
SE1 2JX

0207 183 2117

[www.restaurantstory.co.uk](http://www.restaurantstory.co.uk)