

PRIVATE HIRE 2024

Open until September at Southbank,
London's premier riverside location

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JIMMY'S POP UP

Since his first catering jobs in ski chalets and on luxury yachts, via his first humble pop-up in the lounge of his rented house in Balham, Jimmy is now at the very top of the UK's event catering and pop-up scene.

His ethos is all about delivering truly memorable dining experiences to be shared with friends and loved ones.

That ethos is underpinned by a passion for highlighting delicious, local, seasonal produce of the highest quality and provenance. All of us at Jimmy's share his view that this planet is worth taking good care of and you will see that reflected in our menus and our attention to reducing waste.

This is why Jimmy's approach has seen him hailed by the likes of Time Out, the Evening Standard, Foodism and the Sunday Times to name but a few.



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JIMMY'S BBQ CLUB

This is our 7th summer at this amazing riverside alfresco location and this year we have 4 distinct areas available to private hire for events of all sizes. All of these spaces come with stunning London views and riverside vibes:

Our BBQ Club Cabana - where guests will enjoy a 6-course tasting menu, featuring ingredients sourced from within 10 miles of Southbank and each course will have at least one item that is cooked in front of you on your own Big Green Egg barbecue.

Our Boardwalk and Garden patches - serviced from our Street Food Kitchen or by Food Stations for grazing and feasting style, for those wanting more relaxed alfresco dining by the river.

Our Roof Terrace - for a slightly more private event.

All of these areas are served by our 2 great bars so that you can enjoy chilled beers, sip great wines and indulge in our fantastic cocktails, all while basking in the London sunshine or watching it set behind the London skyline.

The BBQ Club is a fantastic place for events - from the roof terrace for 15-40 people up to the whole BBQ Club area for 190.

Read on for full breakdown of spaces, capacities, menu options and minimum spend details.

JIMMY'S BBQ CLUB

6-COURSE TASTING MENU (£50 +VAT PP)

Optional wine pairing (£41.67 +VAT PP)

'English Caprese Tear and Share'

Blistered Nutbourne mini San Marzano on the vine, La Latteria stracciatella, confit garlic and thyme flatbread, smoked Maldon salt, basil oil

Optional Wine Pairing: Gerart Bertrand, Naturalys organic chardonnay

'South Brockwells Farm Asparagus'

South Brockwells asparagus, ajo blanco, confit garlic, smoked almonds, smoked Lincolnshire Poacher, tendril shoots

Optional Wine Pairing: Interpunkt Sauvignon Blanc

'ChalkStream Fish and crisps'

Maple smoked ChalkStream rainbow trout, squid ink tartare sauce, rock samphire, new potato crisps, fresh peas, sea herbs

Optional Wine Pairing: Esporao Bico Amarelo, Vinho Verde

'British Caesar 2.0'

Brixton Honey glazed chicken, dressed red gem lettuce, Caesar emulsion, Tempus pancetta crumb, anchovy, crispy shallot, Old Winchester

Optional Wine Pairing: Bottega Merlot, Trevenize

'The BBQ Club Kebab'

Chermoula lamb leg shish, foraged wild garlic sauce, house pickles, sumac and pickled pink onions, preserved lemon labneh, Barry's fermented chilli sauce, confit garlic flatbread

Optional Wine Pairing: Familia Zuccardi Brazos Malbec, Uco Valley

'Passionfruit S'mores'

Passionfruit and ginger marshmallow, caramelised white chocolate and passionfruit ganache, ginger cookie

Optional Wine Pairing: Silver Reign



JIMMY'S BBQ CLUB

6-COURSE VEGAN & GLUTEN FREE TASTING MENU (£50 +VAT PP)

Optional wine pairing (£41.67 +VAT PP)

'English Caprese Tear and Share'

Roasted Nutbourne mini San Marzano tomatoes on the vine, vegan cream cheese, confit garlic and thyme flatbread, smoked Maldon sea salt, basil oil, micro basil

Optional Wine Pairing: Gerart Bertrand, Naturalys organic chardonnay

'South Brockwells Farm asparagus'

South Brockwells asparagus, ajo blanco, confit garlic, smoked almonds, vegan 'parmesan', tendrils shoots

Optional Wine Pairing: Interpunkt Sauvignon Blanc

'Smoked tofu and crisps'

Hot smoked tofu, vegan 'squid ink' tartare sauce, rock samphire, new potato crisps, fresh peas, sea herbs

Optional Wine Pairing: Esporao Bico Amarelo, Vinho Verde

'British Caesar 2.0'

King oyster mushroom dressed red gem lettuce, Caesar emulsion, vegan 'pancetta' crumb, crispy shallot, vegan 'parmesan'

Optional Wine Pairing: Bottega Merlot, Trevenize

'The BBQ Club kebab'

Chermoula grilled aubergine, wild garlic sauce, house pickles, sumac, pickled pink onions, preserved lemon, coconut yoghurt, Barry's fermented chilli sauce, flatbread

Optional Wine Pairing: Familia Zuccardi Brazos Malbec, Uco Valley

'Passionfruit S'mores'

Passionfruit and ginger marshmallow and ginger cookie

Optional Wine Pairing: Silver Reign



STREET FOOD

The OG burger - £10 +VAT

6oz 100% British beef burger, Jimmy's burger sauce, baby gem, tomato, house pickles, aged cheddar

Vegan burger - £9.17 +VAT

BBQ king oyster mushroom, pickled spicy slaw, fermented green chili sauce, coconut and coriander yoghurt

Chicken Caesar - £10.83 +VAT

BBQ chicken thighs, red gem, Caesar dressing, Old Winchester, pancetta crumb, crispy shallots

Truffled chicken sandwich - £10 +VAT

BBQ chicken thigh, tarragon and truffle emulsion, wild rocket, crispy shallot, fresh parmesan, onion potato roll

Blistered tomatoes - £9.17 +VAT

Roasted Nutbourne mini San Marzano tomatoes, stracciatella, Greek flatbread, basil

Lamb kebab - £11.67 +VAT

Spiced lamb kofta, chermoula yoghurt, flatbread, Guindilla chili, pickled pink onions, spicy slaw

Falafel wrap - £10.83 +VAT

Butternut squash falafel, chermoula coconut yoghurt, flatbread, Guindilla chilli, pickled pink onions, spicy slaw

Sides

BBQ corn with Gochujang and coriander butter - **£5 +VAT**

Skin on fries - **£4.58 +VAT**

Truffle fries: skin on fries, truffle, parmesan, fresh chives - **£6.67 +VAT**

Loaded fries: skin on fries, chermoula yoghurt, crispy shallots, pickled pink onions, fermented green chili sauce - **£6.67 +VAT**

SAMPLE BBQ SHARING MENUS

BBQ FEASTING MENU (£50 +VAT PP)

Chermoula lamb leg shish, labneh, fermented chilli sauce,
pickles or Butternut squash falafel, chermoula coconut yoghurt
Spicy claw, pickles
BBQ corn, Gochujang and coriander butter

Grilled British chicken caesar salad
Hot smoked trout, fresh pea and samphire salad, tartare dressing
Blistered Nutbourne mini San Marzano, stracciatella, basil oil
New potato salad with chopped herbs, cornichons, capers and creme
fraiche

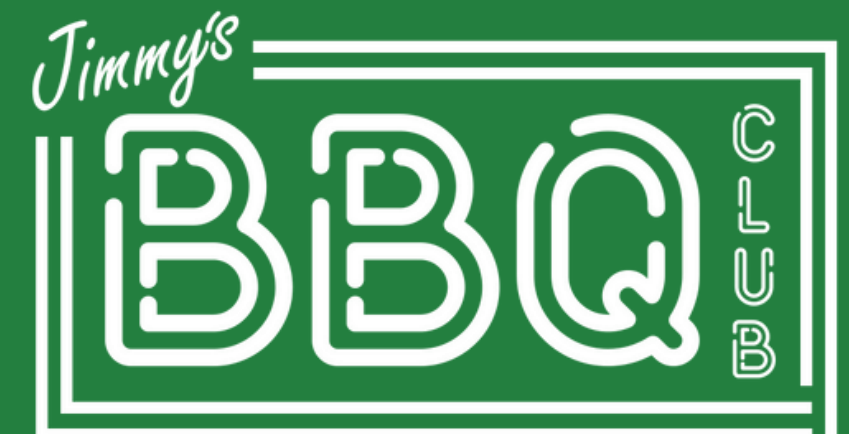
Selection of breads

BBQ GRAZING MENU (£40 +VAT PP)

Chermoula lamb leg shish, labneh, fermented chilli sauce, pickles
or butternut squash falafel, chermoula coconut yoghurt
spicy slaw, pickles
BBQ corn, Gochujang and coriander butter

British caesar salad, grilled chicken thighs
blistered Nutbourne mini San Marzano, stracciatella, basil oil

Selection of breads





SAMPLE DRINKS PACKAGES

Unlimited drinks package per hour (min 3 hours)	£45pp +VAT (3 hours)	All areas	Unlimited beers, wines and softs
Unlimited non-alcoholic drinks Package (min 3 hours)	£45pp +VAT (3 hours)	All areas	Non- alcoholic beers, mocktails, non-alcoholic spirits and soft drinks

Bespoke drinks packages available on request

EXTRAS

Music and sunshine go together as well as gin and tonic and we have a variety of ways for you to add music to your event at The BBQ Club. Please contact us to book any of the following:

DJ - POA

We have a couple of great DJs.
Let us know a style of music or a theme and we will do the rest!

Live Music - POA

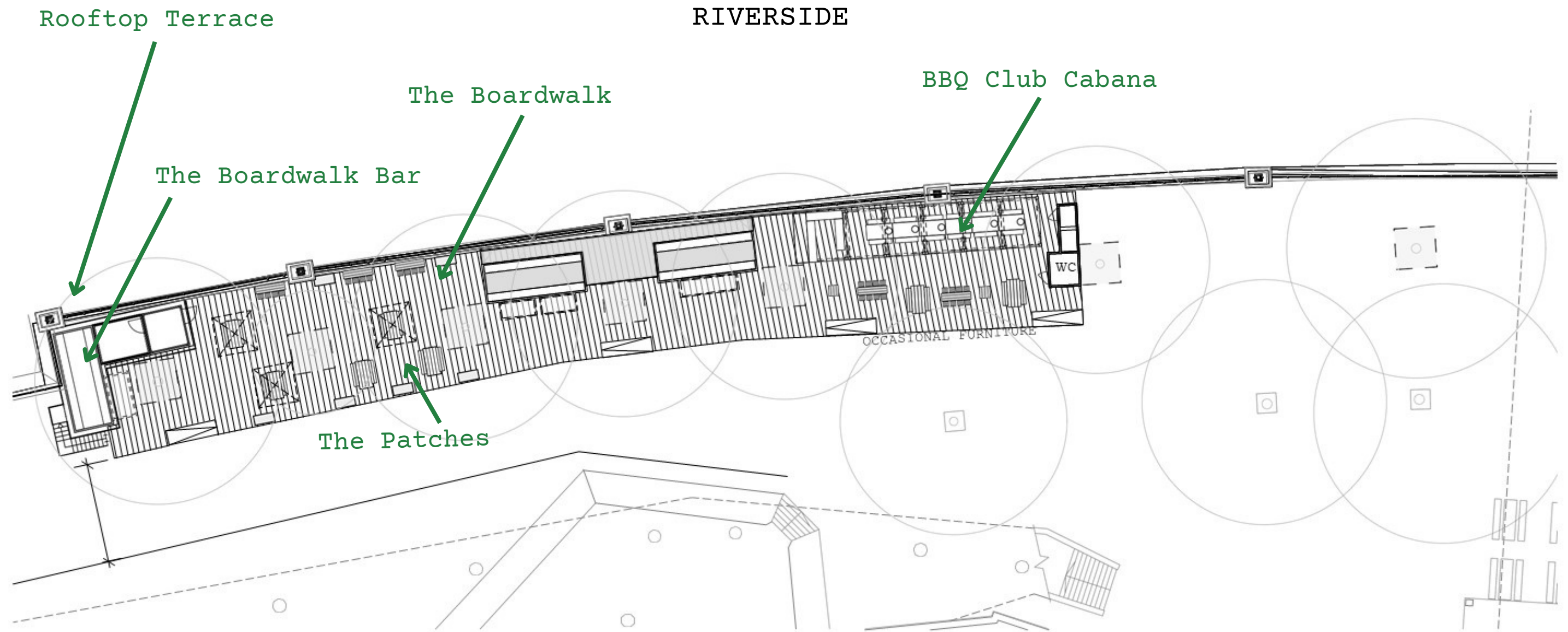
Southbank has a great history of supporting buskers, and street musicians. We have teamed up with some of the best live musicians providing guitar-backed singers which we can always ensure fits to your party theme.



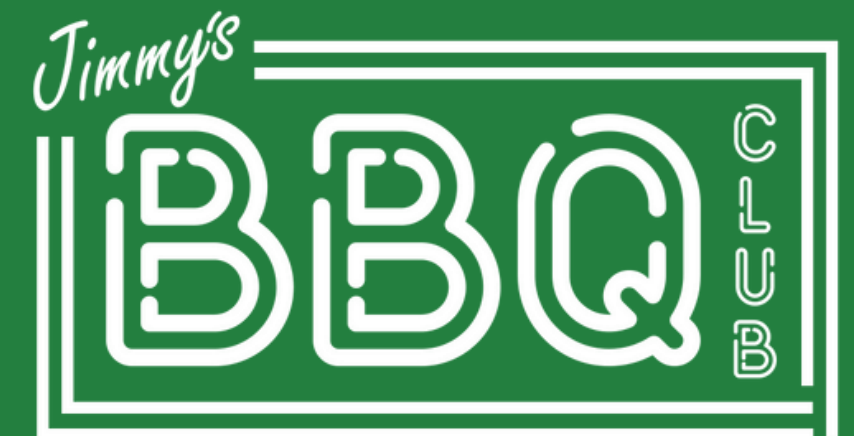
PRIVATE HIRE OPTIONS

AREAS	CAPACITY	EXCLUSIVE HIRE TIMES	MENU OPTIONS	MIN SPEND FEES	NOTES
BBQ Cabana Restaurant	36 seated	Lunch: 12pm-5pm Dinner: 7pm-11pm	6 Course Tasting Menu £50pp +VAT (private)	Mon - Friday Lunch: £2,600 +VAT Monday - Tues Evening: £3,200 +VAT Wed - Sat Evening: £3,700 +VAT Sat + Sunday Lunch: £3,200 +VAT	For non-exclusive corporate groups: You can hire tables in multiples of 6 (price will regular ticket price) for semi-private dining or be willing to potentially share.
Patches: Garden-style picket fence patches (3 in total)	3 x 30 standing	Rates are for 3 hour hire	Street Food Vouchers Grazing Menu Feasting Menu Food Stations	Mon - Friday Lunch: £1,500 +VAT (per patch) Monday - Tues Evening: £1,500 +VAT (per patch) Wed - Sat Evening: £2,250 +VAT (per patch) Sat + Sunday Lunch: £1,500 +VAT (per patch)	Can be combined for a capacity of 90 or hired with boardwalk for a capacity of 150.
Boardwalk: Area along riverside from street food hut to bar running parallel to patches	60 standing	Rates are for 3 hour hire	Street Food Vouchers Grazing Menu Feasting Menu Food Stations	Mon - Friday Lunch: £4500 +VAT Monday - Tues Evening: £4500 +VAT Wed - Sat Evening: £6750 +VAT Sat + Sunday Lunch: £4500 +VAT	Can be hired with patches for a combined capacity of 150.
Roof Terrace: Terrace on first floor at far end of site	40 standing	Rates are for 3 hour hire	Street Food Vouchers Grazing Menu Feasting Menu Food Stations	Mon - Friday Lunch: £1,600 +VAT Monday - Tues Evening: £1,600 +VAT Wed - Sat Evening: £2,400 +VAT Sat + Sunday Lunch: £1,600 +VAT	Can be hired with patches and boardwalk for a combined capacity of 190

SITE PLAN



Jimmy's BBQ Club
The Queens Walk,
London SE1 8XX
25th April - Sept 2024
Daily from 12 noon - 11pm



JIMMY'S POP UP AS FEATURED

Editorial coverage for Jimmys Pop Up is widespread, being featured across national print, online and broadcast media

GLAMOUR

Condé Nast
Traveler

BBC

THE LONDON
MAGAZINE

IL HUFFPOST

GRAZIA

this
morning



STYLIST

TimeOut

TATLER

Harper's
BAZAAR

THE SUNDAY TIMES

SHEERLUXE

London
Evening
Standard

LONDONIST

Sunday
Brunch

COUNTRY & TOWN
HOUSE

easyJet
TRAVELLER

* SECRET
LONDON

VOGUE



The Queens Walk,
London SE1 8XX

CONTACT

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