

# quo vadis

Private Dining and Events

# AN ICONIC VENUE

Quo Vadis is a restaurant and private member's club in the heart of Soho. Quo Vadis offers two rather extraordinary private dining rooms situated on the 2nd floor that delightfully accommodate all requirements, from breakfasts, lunches & dinners, to wedding celebrations or whatever other gathering you may have in mind.

Further spaces include a sitting room and full restaurant hire. The event spaces are available to both members and non-members.







# THE MARX ROOM

The larger of the two private rooms, The Marx Room is a light, airy versatile space, perfect for lunches and dinners, weddings and drinks as well as meetings, press events and product launches.

The room is equipped with a projector and screen, AV set-up, DVD, Sky and WI-FI.

## CAPACITIES:

- 24 seated on one oval table
- 32 seated on 4 small rectangular tables
- 50 standing

30 theatre

For a larger event, the adjoining Leoni room can be hired to allow a standing capacity of 70 and a separate reception area.



For further details and prices please contact Ellie on *eleanor@quovadissoho.co.uk* or telephone 020 7440 1463 ALL PRICES ARE INCLUSIVE OF VAT

# THE LEONI ROOM

The Leoni Room is a charming private room with lots of natural light.

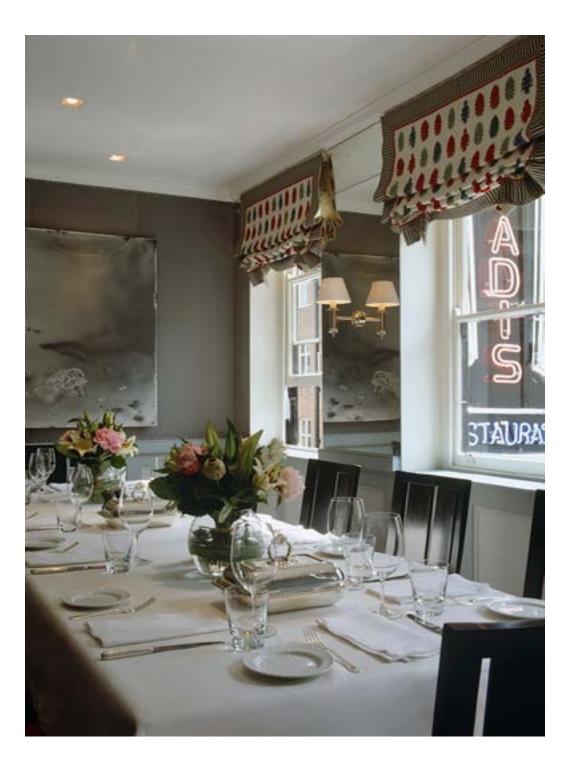
For meetings & presentations, the room can be equipped with a plasma screen.

CAPACITIES:

12 seated on one table

20 standing





# THE SNUG

The Snug is located adjacent to the main dining room and is the perfect space for a more intimate and private lunch or dinner. The maximum capacity of The Snug is 8.

# THE PETTING ROOM

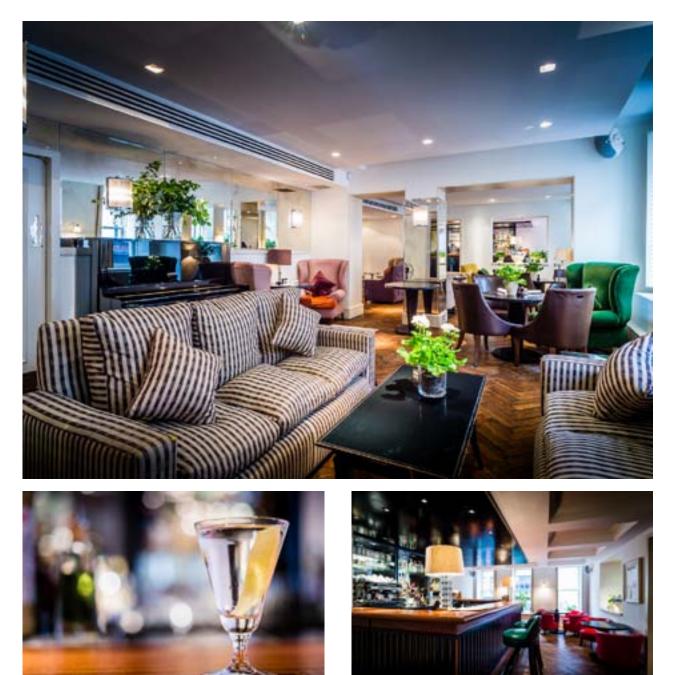
The Petting Room can accommodate up to 8 guests and is ideal for private meetings and interviews. It has comfortable sofas and a large screen with Av set-up.





# THE CLUB

Available to members for non-exclusive hire on Saturday afternoons and evenings, the club is an elegant space for cocktail parties and receptions. The club has a maximum capacity of 60 people for drinks.

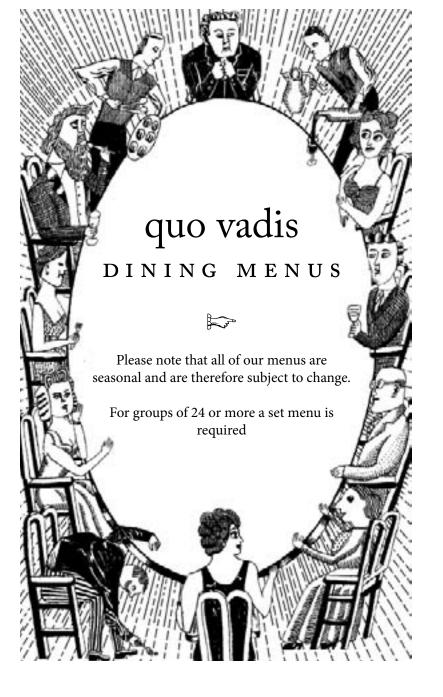


# THE RESTAURANT

The main dining room is available on special occasions for exclusive hire. It can seat 70 people for dinner with the QV bar available for a pre-dinner reception.







a pre dinner selection of 3 canapés 10 per person

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35 PP

smoked mackerel paté, toast baked, marinated chicken, roasted squash, onion & sage crème brûlée

45 PP

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pork terrine, pickles & toast roasted squash, onions, pancetta, croutons, leaves & herbs

sirloin of beef with pickled walnuts & horseradish cream smoked haddock, mussel & leek broth

autumn trifle walnut meringue, caramelised apples, berries & cream

65 pp

to have standing with a glass of something lovely or served at the table artichoke & goat's curd crostini

> crab & mayonnaise salt duck & pickled prunes

rack of lamb, parsley & anchovy sauce fillet of brill, cucumber & dill salad

st emilion au chocolat almond meringue, berries, ice cream & cream

## CHEESE

british cheese boards from neal's yard dairy available at 8.5 per person



## CANAPÉS

our canapé selection strongly reflects the season the current list is available upon request

10 for a selection of 3 for pre dinner nibbles  $\pounds 20$  for 8 canapés per head (choose 4 options)  $\pounds 25$  for 10 canapés per head (choose 5 options)  $\pounds 30$  for 12 canapés per head (choose 6 options)

a selection may include; baked salsify & parmesan squash, mint & ricotta crostini chicken & duck liver pate on toast smoked mackerel pate on crostini artichoke, goat's curd & olive crumb crostini crab & mayonnaise toasts sausage rolls cheese straws

## BREAKFAST

*continental breakfast* 12.5 PP a selection of pastries or toast with preserves or marmalade freshly squeezed orange juice tea & coffee

> sandwich breakfast 12.5 PP bacon manchets freshly squeezed orange juice tea & coffee



## BREAKS

tea, coffee & biscuits 5 PP tea, coffee, cake 10 PP



## working lunch 16 PP

grilled beef, chicken or neal's yard cheese sandwiches chips & salad



almond meringue, berries & ice cream chocolate brownie & cream almond cake, apricots & cream SMALL 30, LARGE 60

## WINE

our wonderful and comprehensive wine list changes weekly the list is available to download from our website

#### COCKTAILS

*pre-dinner* campari, cynar & soda 8.5 seasonal bellini 8.5

*after dinner* rum old fashioned 10 espresso martini 9.5

## BEERS

birra moretti 5 shiehallions 6.5 timothy taylor 6.5 breton cider 5.5



## AUDIO & VISUAL

80cm flat screen television - 50 per day

projector and screen - complimentary

DVD player - 15 per day

flipchart, pad and pens - 15 per day

PA system & microphone - 15 per day

WIFI internet access - complimentary

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the Marx room has a built in surround system

guests are welcome to bring cd's or plug in a portable music player at no extra charge

#### PLEASE DO NOT HESITATE TO CONTACT ELLIE TO DISCUSS A PERSONALLY TAILORED EVENT