



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 three 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.



---

For further details and prices please contact the events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%

# THE MARX ROOM

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

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

## CAPACITIES:

24 seated on one oval table

32 seated on 4 small rectangular tables

45 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 the events team on [events@gvsoho.co.uk](mailto:events@gvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%

# 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.

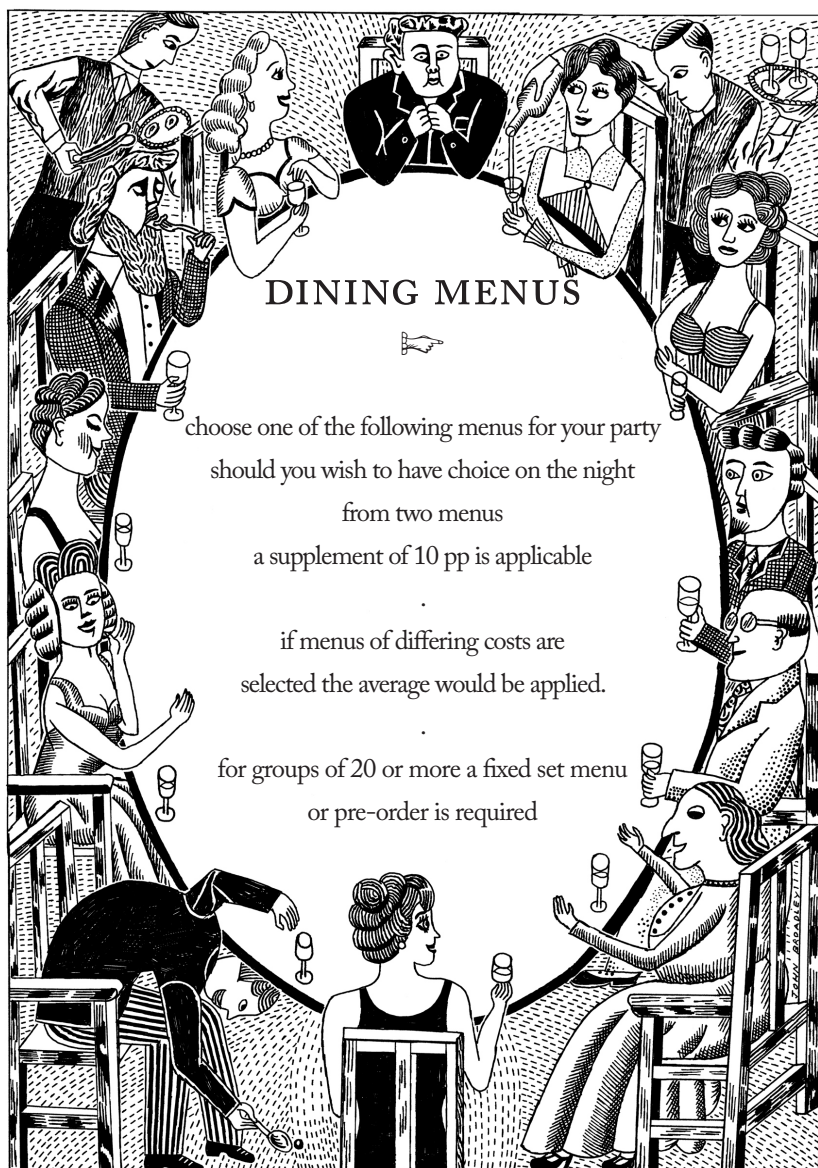
## CAPACITIES:

12 seated on one table



For further details and prices please contact the events team on [events@gvsobo.co.uk](mailto:events@gvsobo.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%



## DINING MENUS

choose one of the following menus for your party

should you wish to have choice on the night

from two menus

a supplement of 10 pp is applicable

if menus of differing costs are  
selected the average would be applied.

for groups of 20 or more a fixed set menu  
or pre-order is required

For further details and prices please contact the events team  
on [events@gvsoho.co.uk](mailto:events@gvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF  
SERVICE CHARGE AT 12.5%

canapés

*a daily changing selection from the kitchen*

£7.5 per person

for three bites

£10 per person

for four bites

menu one

£35

beetroot & soft boiled egg salad

baked marinated chicken, green beans, peas & mint

macadamia meringue, blueberries, cherries, cream & ice cream

menu two

£35

chicken & duck liver pâté, pickles & toast

fish pie

lemon posset & gooseberries

all set menus are accompanied by seasonal vegetables & potatoes

menu three

£40

chickpea, spinach, peas & mint

cod, olive oil mash & gremolada

buttermilk pudding, lemon curd & raspberry sauce

menu four

£40

cured salmon, beetroot & horseradish salad

venison, girolles & green sauce

cherry almond tart, ice cream & cream

menu five

£50

pork terrine, pickles & co.

brill, spinach puree, artichoke & wild garlic aioli

trifle

menu six

£50

shrimp, lemon & fennel salad

sirloin, horseradish & pickled walnuts

pistachio cake, apricots, ice cream & cream

For further details and prices please contact the events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%

menu seven

£60

seasonal bites for the table

aubergine, courgette & tomato

sea bream, spinach puree, watercress & lemon

lemon curd & raspberry shortcake

menu eight

£60

seasonal bites for the table

crab & mayonnaise

rack of lamb, green sauce & watercress

chocolate & walnut cake, chocolate sauce & ice cream

feasting menu

£55

*lots of lovely things*

a selection of the day's best starters for the party to share

...

*please choose **one** of the following main course options*

*for your party to share at the table*

chicken pie

OR

whole roasted brill, artichokes, broad beans & gremolata

OR

butterflied leg of lamb, green beans, peas, broad beans & mint

...

a great tumble of meringue, ice cream, sorbets, cream & berries

or

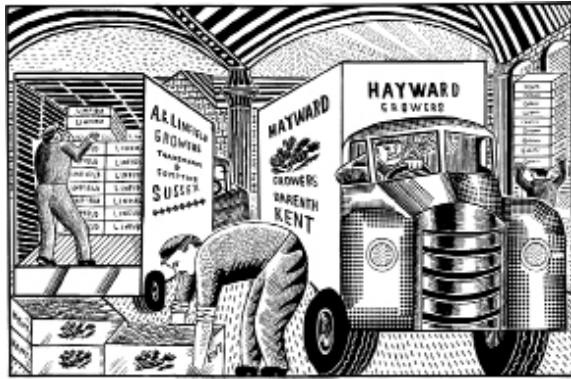
a tower of chocolate brownies, ice cream, cream & fudge sauce

or

apple & almond galette, vanilla ice cream & cream

For further details and prices please contact the events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%



vegetarian main course options

grilled corn bread, onions, spinach, peas & goat's curd (v)

wigmore tart, olive & herb salad (v)

*children*

*19.5 for 2 courses*

cod goujons & chips

chicken & chips

grilled fish & chips

...

ice cream

## CHEESE



british cheese boards from neal's yard dairy  
available at 10 per person



## PETIT FOURS

4 each

almond stuffed chocolate prune

2.5 each

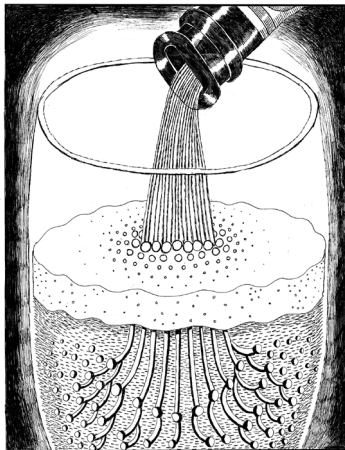
chocolate truffles





## W I N E

our wonderful and comprehensive wine list is available to download from our website or on request from the events team



## canapés

priced per piece  
choose up to 10 options for your party

- sausage rolls 3
- cheese straws 2.5
- baked salsify & parmesan 2.75
- baked asparagus & parmesan 2.75
- fennel, mint & ricotta crostini 2
- ricotta, anchovy & sage crostini 3
- chicken & duck liver pate on toast 2
- artichoke, goat's curd & olive crumb crostini 2
- crab & mayonnaise toasts 3
- cod goujons with tartare sauce 3
- deep fried cod cakes with aioli 3
- bloater paste on toast 2
- sage & anchovy fritters 3
- smoked eel & horseradish toast 3

## bites

- kickshaws 3.5
- chickpea, pea & mint dip 9 per bowl
- grilled oglesfield sandwich 5
- roast beef, horseradish & pickled walnut manchet 5
- pissaladiere 7

...

- mini chocolate brownies 3
- mini almond cakes & cream 3.5
- mini meringues, lemon curd & cream 2.5
- chocolate dipped, almond stuffed prunes 4

*please note that the list changes seasonally and that a service charge of 12.5% is applicable*

# breakfast

## *simple continental breakfast*

12 PP

croissants & conserves  
freshly squeezed orange juice  
tea & coffee

## *continental breakfast*

16 PP

croissants & conserves  
yogurt, granola & fruit compote  
freshly squeezed orange juice  
tea & coffee

## *simple sandwich breakfast*

12.5 PP

bacon buns  
freshly squeezed orange juice  
tea & coffee

## *sandwich breakfast*

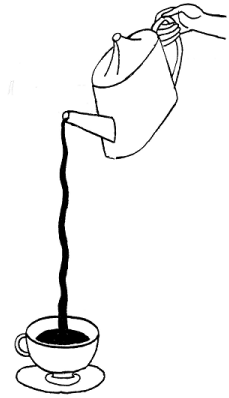
16 PP

bacon buns  
croissants & conserves  
freshly squeezed orange juice  
tea & coffee

## *fill english breakfast*

25 PP

bacon, sausage, black pudding, fried egg, roast tomato, fried bread  
toast with preserves & marmalade  
freshly squeezed orange juice  
tea & coffee



WORKING LUNCHES  
& BREAKS

*working lunch*

18 PP

roast beef, watercress & horseradish rolls  
egg & cress rolls  
sausage rolls or cheese straws  
chips & green salad

*lighter working lunch*

20 PP

beetroot & soft boiled egg salad  
shrimp & fennel salad  
chickpea, spinach & artichoke  
qv bread



*high tea*

25 PP

roast beef, horseradish & pickled walnut rolls  
egg & cress rolls  
sausage rolls or cheese straws  
a selection of little cakes  
tea & coffee

*bites*

sausage rolls 6  
baked asparagus, salsify & parmesan 9  
cheese straws 5  
kickshaws 5.5 each  
pissaladiere 7  
cheese & co. 14  
terrines, pickles & co 9.5  
smoked eel sandwich 9.5 each

*sweet things*

homemade biscuits 1  
mini chocolate brownies 3  
pistachio or almond cake 3.5  
mini meringues, strawberries & cream 3

For further details and prices please contact the events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%

## COCKTAILS

### QV APERITIVO

campari, blood orange & prosecco

9.5

### SEASONAL BELINI

loquat, pear or white peach belinis

9.5

### ESPRESSO MARTINI

stolichnaya vodka, coffee liquer, espresso

10

## BEERS

ESTRELLA GALICIA 330ML 4.5

SCHIEHALLION BEER 330ML 5

TIMOTHY TAYLOR'S LANDLORD 500ML 6.5

BRETON CIDER 330ML 5.5

ST. PETER'S ENGLISH LAGER 500ML 6.5

KERNEL TABLE BEER 330ML 5.5

KERNEL EXPORT INDIA PORTER 500ML 6.5

## CELEBRATION

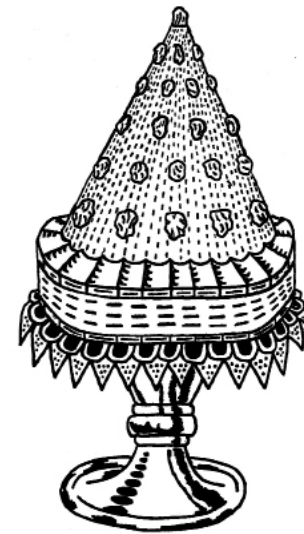
### CAKES

a great tumble of meringue with

seasonal fruits,

ice cream & cream

8.5PP



## AUDIO & VISUAL

80cm flat screen television

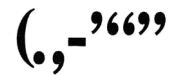
projector and screen

PA system & microphone

WI\_FI internet access

*all complimentary*

flipchart, pad and pens £10



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 OR ANDREIA  
TO DISCUSS A PERSONALLY TAILORED EVENT

For further details and prices please contact the events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%