

QV

AN ICONIC VENUE

Quo Vadis is a historic Soho restaurant and private members' club with a colourful past and a timeless allure.

Formerly a brothel and a home to Karl Marx, the Great Dame of Dean Street continues to draw an eclectic and epicurean crowd, attracted to the good things in life.

The restaurants serve seasonal, regional British fare, with a menu conjured up by Jeremy Lee and his team.

Quo Vadis boasts three handsome private dining rooms situated on the 2nd floor that delightfully accommodate all requirements, from lunches & dinners, to wedding celebrations, launches or whatever happy gathering you may have in mind.

For further details and prices please contact our events team on events@qvsoho.co.uk or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL.

WE CHARGE £1 PER PERSON FOR UNLIMITED STILL OR SPARKLING WATER.



THE LEONI ROOM

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

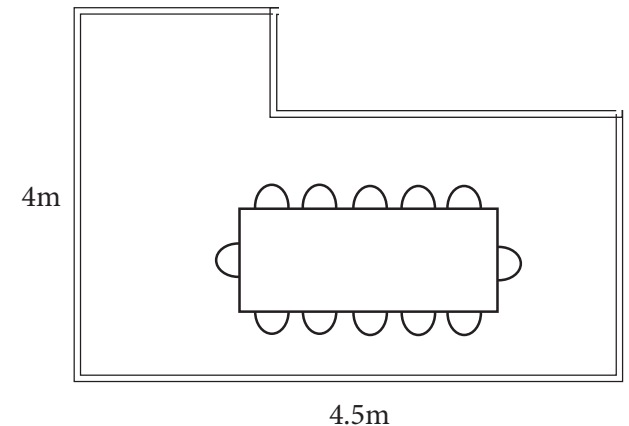
For meetings & presentations, the room can be equipped with a TV screen.



CAPACITIES:

12 seated on one table

20 standing



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THE MARX ROOM

The largest of the 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 75 inch HDR Smart TV with an AV Set-up, Wi-Fi and Sonos speakers.

CAPACITIES:

14 on one small oval table

24 seated on one large oval table

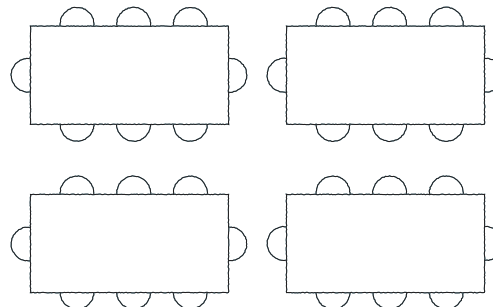
32 seated on 4 small rectangular tables

45 standing

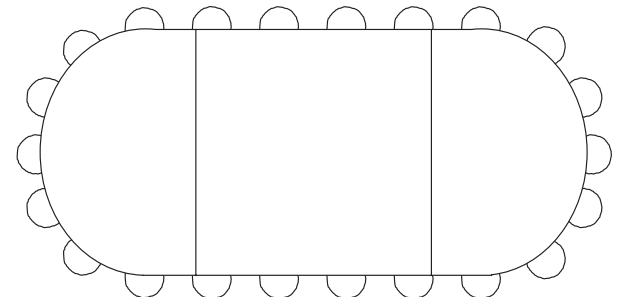
30 theatre



SET FOR 32



SET FOR 24



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THE BLUE & LIBRARY ROOM

The Blue and Library room are uniquely atmospheric but versatile spaces, completed with a small temporary events bar in the Library and a pool table and juke box in the Blue room.

Quo Vadis offer's a Funktion one sound system with connecting pioneer DJ equipment at a fee of £150. Please note a DJ is only permitted when hiring all private dining rooms.

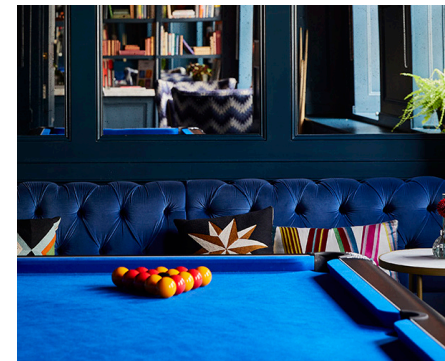
CAPACITY:

45 standing

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THE BLUE & LIBRARY ROOM cont...

The rooms are equally suited to intimate dinners up to 23 guests, louche cocktail receptions or relaxed yet distinctive product or book launches.

The Library is our smallest dining room which is adjoint to the Blue room. Perfect for private lunches.

The maximum capacity seated at the round dining table is 9.

The space is also ideal for private meetings and interviews.



Please note that as our staff may occasionally need to pass through one side of the room to access our top floor, the room is not well suited to private business lunches or events where there is presentation.

CAPACITIES:

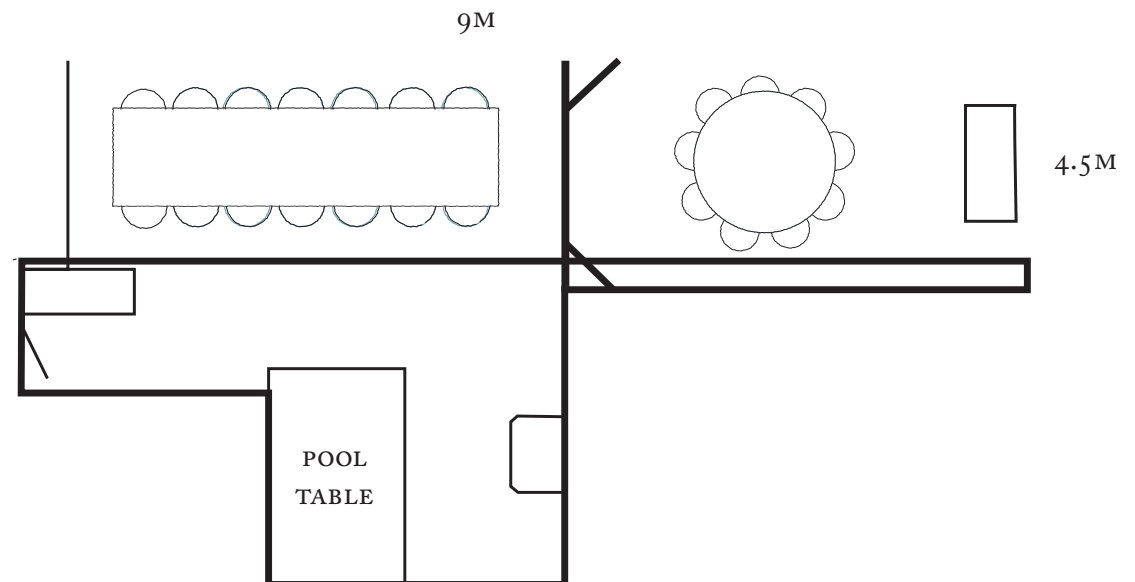
14 on one long rectangular table

9 additional on round table

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OUR MENUS

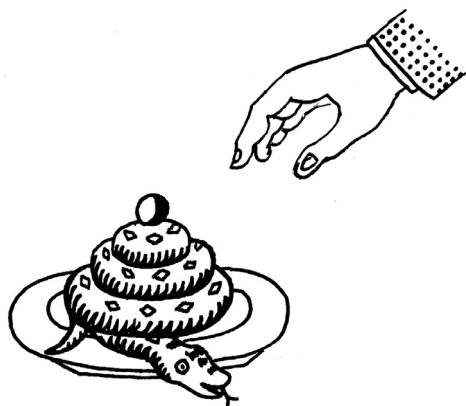
Our menus offer a choice feasting and set options.

We ask you to select one menu for your full party.

We are very happy to cater for all dietary requirements though please note that these must be confirmed in advance of your event.

Please ask should you require a full list of allergens.

Menus are subject to change based on the availability of the best seasonal produce at the time of dining.



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PRE-DINNER CANAPÉS

£9 FOR 3 PER PERSON

£12 FOR 4 PER PERSON

oooo

Please choose from the following selection of crostini's

oooo

smoked eel & horseradish

fennel, mint & ricotta

chicken & duck liver pâté

artichoke, goat's curd & olive crumb

anchovy & sage leaf

oooo

(VEGAN OPTIONS)

aubergine & basil leaf tapenade

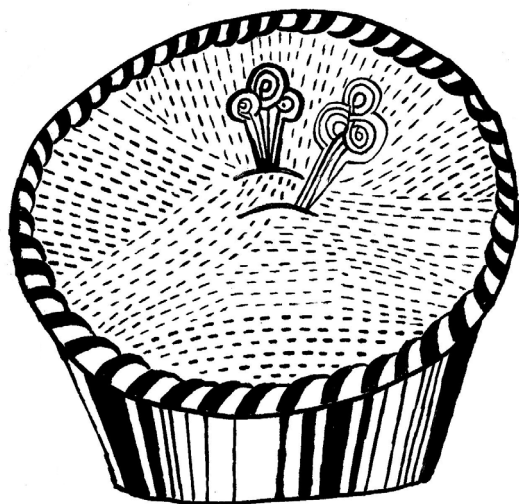
black olive tapenade

can be served on endive or gem

FEASTING MENUS

The following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share.

Please select one menu for the whole party to share.



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WE CHARGE £1 PER PERSON FOR UNLIMITED STILL OR SPARKLING WATER.

£70

Served to share

~~~~~  
pumpkin, burrata, puntarelle, fennel, blood  
orange & anchovy salad

leeks vinaigrette, chopped egg,  
herbs & breadcrumbs

~

CHICKEN PIE

mash & seasonal greens

£80

*Served to share*

~~~~~  
pumpkin, burrata, puntarelle, fennel, blood
orange & anchovy salad

leeks vinaigrette, chopped egg,
herbs & breadcrumbs

~

MARINATED LAMB

with gratin dauphinoise
& seasonal greens

£85

Served to share

~~~~~  
pumpkin, burrata, puntarelle, fennel, blood  
orange & anchovy salad

leeks vinaigrette, chopped egg, herbs &  
breadcrumbs

~

ROAST PORK

with grilled bitter leaves, onions & crisp sage  
& pommes anna

*Please choose one DESSERT option  
for your party*

~~~~~  
a tumble of pistachio meringues,
seasonal fruits & cream

almond tart, seasonal fruits & jersey cream
dark chocolate & amaretti cake

~

add chocolate truffles & coffee
for £5 per person

SIGNATURE FEASTING MENUS

The following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share.

Please select one menu for the whole party to share.

Side dishes are included in these menus.



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£ I I O

Served to share

ooooo

pumpkin, burrata, puntarelle, fennel, blood
orange & anchovy salad

leeks vinaigrette, chopped egg,
herbs & breadcrumbs

smoked haddock, potatoes, leeks,
sea vegetables & herbs

~

SIRLOIN

pickled walnuts, horseradish & watercress
with
roast potatoes

£ I I O

Served to share

ooooo

pumpkin, burrata, puntarelle, fennel, blood
orange & anchovy salad

leeks vinaigrette, chopped egg,
herbs & breadcrumbs

smoked haddock, potatoes, leeks,
sea vegetables & herbs

~

WHOLE ROAST BRILL

sea vegetables, with velouté,
potato, pea, lettuce & mint

Please choose one of the below as your DESSERT option

ooooo

a tumble of pistachio meringues,
seasonal fruits & cream

almond tart, seasonal fruits & jersey cream

dark chocolate & amaretti cake

~

add chocolate truffles & coffee for £5 per person

SET MENUS



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£65

oooo

pumpkin, burrata, puntarelle, fennel, blood
orange & anchovy salad

baked marinated chicken, courgette,
onion & mint salad

with parsley potatoes

lemon posset

VEGETARIAN MENU

£45

oooo

pumpkin, burrata, puntarelle, fennel
& blood orange

polenta, grilled vegetables with a tumble
of olives, leaves & herbs

pudding will match the rest of the party

PESCETARIAN MENU

£65

oooo

pumpkin, burrata, puntarelle, fennel, blood
orange & anchovy salad

*fish of the day

pudding will match the rest of the party

VEGAN MENU

£45

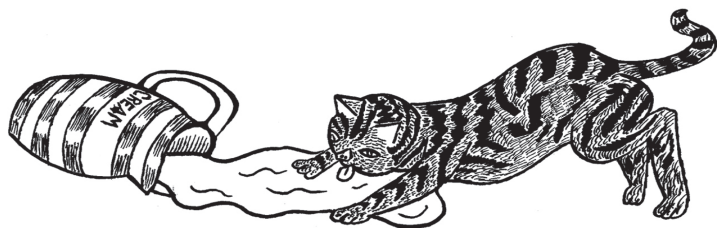
oooo

pumpkin, puntarelle, fennel
& blood orange salad

roast aubergine, pumpkin, chickpea, fried
sage & pine kernels

seasonal sorbet

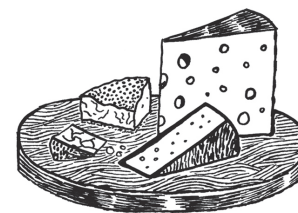
AFTER DINNER



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CHEESE

a selection of british cheeses £14.50
(serves 2-3 people)

oooo

PETIT FOURS

chocolate truffles £2.5 each

oooo

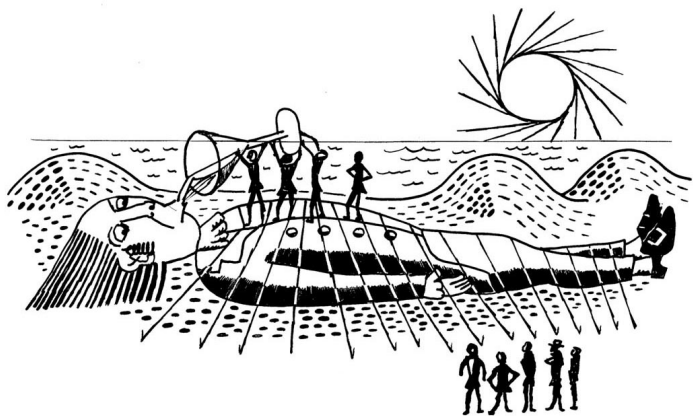
COFFEE & TEA

£12 per pot
(each pot serves 6)



CANAPÉS FOR COCKTAIL PARTIES

Priced per piece, choose up to 10 options for
your party



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SERVICE CHARGE WILL BE ADDED TO THE BILL

salted marcona almonds 4

olives 4

cheese straws 4

artichoke, goat's curd & olive crumb crostini 3

black olive tapenade on crostini or baby gem 3

anchoide & sage leaf crostini 3

aubergine & basil leaf crostini 3

fennel, ricotta & mint crostini 3

~

pissaladiere 3

cod cakes & aioli 4

smoked eel & horseradish toasts 4

mushroom jalousie 4

~

chicken & duck liver pâté on toast 3

sausage rolls 3

~

mini chocolate brownies 3.5

mini meringues, compote & cream 3.5

DRINKS

Cocktails available to pre-order for your party if ordering for cocktail receptions, please select up to three options.



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SPARKLING

125 ML / 750 ML

llopart brut reserva 2020 (xarel-lo, macabeo, parellada) cava, spain 10.20 | 58

blanc de blancs brut nv rené beaudouin
nogent l'abbesse 16.5 | 85

wild life botanicals nude 0.5% | 40

COCKTAILS

aperitifs

seasonal bellini 12.5

aperol spritz 14

cocktails

vodka or gin martini 12

cosmopolitan 13

negroni 14

margarita 14

highballs

americano 13

tom collins 13

moscow mule 14

after dinner suggestions

sazerac 14

old fashioned 14

BEERS

estrella galicia 6.5

menebrea 6.5

allsopp ipa 7.5

DIGESTIVES

50 ML

brandy

somerset cider brandy 5yo 16

cognac

seignette cognac 12

courvoiser vsop 14

courvoiser xo 50

armagnac

baron the sigonac armagnac 12.50

eau de vie

la vieille prune 15

miclo poire william 16

grappa

grappa poli 15

USEFUL INFORMATION

Our rooms are dressed with candles, fresh flowers and foliage. If you would like to arrange additional flowers or decorations, please contact us to arrange delivery and placement.

Place cards (£1) and personalised menus (free of charge) can be supplied on request.

You are welcome to bring your own cake at no additional cost.

No outside catering, other than birthday cakes is allowed on the premises

The Marx & Blue Room have a surround sound Sonos system.

Guests are welcome to bring and connect a portable music player at no extra charge.

There is no lift or disabled access to the private rooms - our team is happy to assist when required.

Children under the age of 18 are very welcome as long as they are accompanied by an adult.

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TERMS AND CONDITIONS

GENERAL TERMS:

Our Private Dining Rooms and Events are subject to a minimum spend which is agreed with the events team at the time of the booking.

All our prices are inclusive of VAT and exclude a 12.5% service charge which will be added to the final bill.

The minimum spend is a flat fee and must be met. In any circumstances where the minimum spend is not met, the difference will be added to your final bill as room hire.

Final numbers must be confirmed with a minimum of 48 hours' notice. After this time, cancellations or reductions in numbers will be charged the rate of the full menu price for the number of guests stated in the most recent correspondence.

Individual menu and wine choices must be confirmed at least 14 days prior to your booking.

Dietary requirements need to be confirmed three days prior to the reservation, we cannot promise that we will be able to accommodate them after this time.

Please make sure you and your guests arrive on time. Should any of your guests be running late, we will start the meal at the agreed time in order to ensure a smooth experience for the group and for all other reservations.

The organiser will be responsible for payment of any damages to the Quo Vadis rooms, furnishings or equipment.

Invoicing is by prior arrangement only.

We are able to accept a maximum of 3 separate card payments on the day for the bill.

If you would like the bill to be charged to the credit card details given for the deposit, please let us know beforehand.

Any outstanding accounts will become the responsibility of the event organizer or host for settlement.

SECURING A BOOKING:

A holding deposit is required to secure all bookings. Deposits are redeemable against the bill on the day or can be refunded on request.

CANCELLATION POLICY:

The agreed deposit is fully refundable up until one month prior to the event in case of cancellation.

In the unfortunate event that it is necessary to cancel your reservation please ensure you notify us as soon as possible.

If cancellation is made with fewer than 7 days' notice, then you will be charged the full minimum spend.

Any booking made within four weeks of the reservation date is final and unfortunately we will not be able to offer a deposit refund if you cancel.

If in the unlikely situation where we need to cancel your reservation, a full refund of all pre-payments will be made.

Please do not hesitate to contact us to discuss a personally tailored event.

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