

quo vadis

Christmas Private Dining *and* Events

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 are enchanting, with crisp white tablecloths, glittering silverware, and twinkle with candles and winter blooms.

The event spaces are available to both members and non-members.

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



DINING AT QUO VADIS

Step inside Quo Vadis and you arrive in a little haven away from the hustle and bustle of London life.

With Jeremy Lee at the helm, the kitchen team busy themselves making the most of the seasons' bounty and regional ingredients from their enviable list of suppliers.

With a smoked eel toast, the chicken pie or a seriously decadent tumble of meringues, the aim is to leave you sated and happy.



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THE MARX ROOM

The largest of the private rooms, The Marx Room is an elegant, warm & versatile space, perfect for lunches and dinners.

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



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



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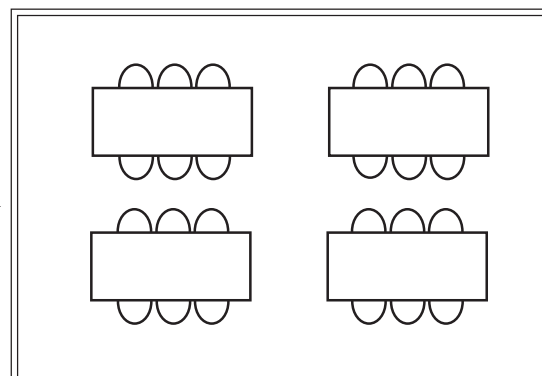
ALL PRICES ARE INCLUSIVE OF VAT



Set for 32

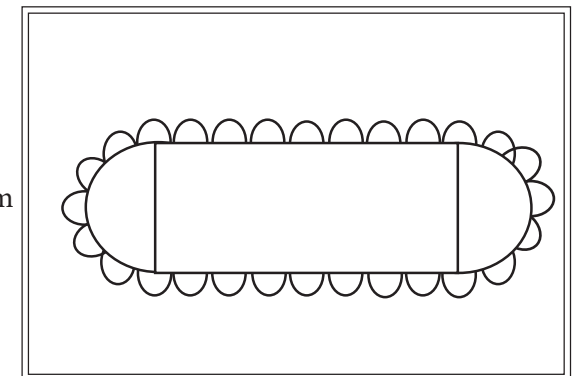
Set for 24

4.5m



7m

4.5m



7m

THE BLUE ROOM

The Blue Room is a uniquely atmospheric but versatile space, complete with a small events bar, a pool table and juke box.



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THE BLUE ROOM_{cont.}

The space is suited equally to intimate dinners, louche cocktail receptions or relaxed yet distinctive product or book launches. For dining we have the option of benches or chairs.

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 a presentation.



CAPACITIES:

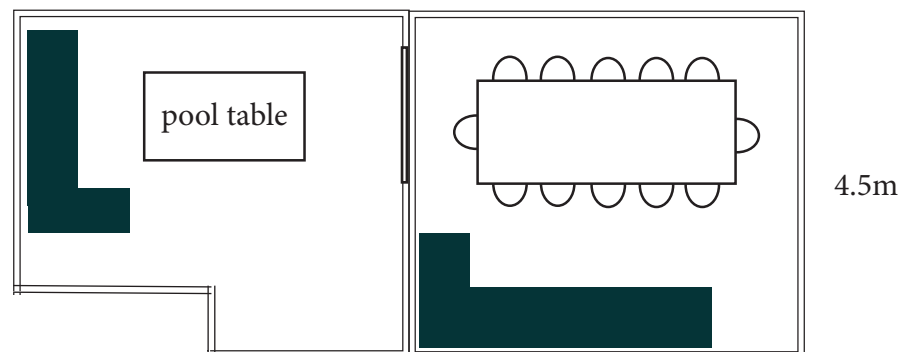
12 on one long rectangular table



Up to 45 standing



9m



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THE LIBRARY

The Library is our smallest dining room, perfect for more intimate private lunches or dinners. The maximum capacity seated at the round dining table is 9.



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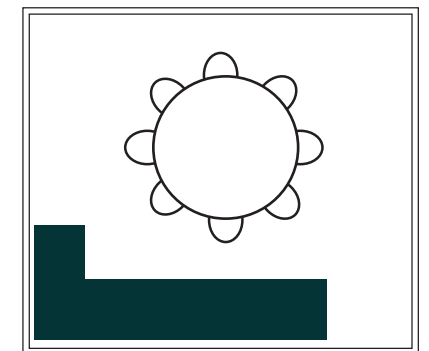
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4.5m

CAPACITIES:
9 on round table
Up to 10 standing

4.5m



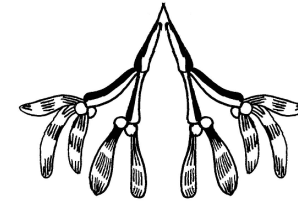
OUR MENUS

Our menus are designed as festive feasts with each course served for your party to share from large dishes placed in the centre of the table.

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

Vegetarian, vegan or pescatarian guests are catered for separately.

Please ask should you require a full list of allergens.



PRE-DINNER CANAPÉS

£9 for 3 per person

or £12 for 4 per person

please choose from the following selection

smoked eel & horseradish toasts

fennel, mint & ricotta

chicken & duck liver pâté crostini

artichoke, goat's curd & olive crumb crostini

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



FEASTING MENUS



£55

served to share

baked salsify & parmesan
pear, hazelnut & comté salad
pork rillettes, pickles & toast



chicken pie
mash & sprout tops



a great tumble of meringues,
lemon curd, custard, cream & seasonal
fruits, purées & compotes

£75

served to share

baked salsify & parmesan
pork rillettes, pickles & toast
cured salmon, cucumber & dill



roast breast of turkey
roast potatoes, stuffing, pigs in blankets,
sprout tops, cranberry sauce & gravy
(our free range turkey has been boned &
rolled)



sticky toffee pudding,
custard & cream

£85

served to share

baked salsify & parmesan
pear, hazelnut & comté salad
cured salmon, cucumber & dill



roast sirloin, horseradish & pickled walnuts
roast rosemary potatoes & sprout tops



steamed figgy pudding



MENUS FOR DIETARIES

pescatarian

£65

starter

cured salmon, cucumber & dill



main course

cured cod, artichokes & gremolata



pudding

will match the rest of the party

vegetarian

£55

starter

comté, pear, quince & hazelnut salad



main course

cannelloni stuffed with winter vegetables



pudding

will match the rest of the party

vegan

£55

starter

fennel, bitter leaf, pear, quince & hazelnut
salad



main course

cavatelli with pumpkin, spinach & sage



pudding

seasonal sorbet



C H E E S E

£11

british cheese, oat cakes & quince jelly

(serves 2-3 people)



C O F F E E & T E A

coffee & truffles £5 per person

coffee & mince pies £6 per person



CANAPÉS FOR COCKTAIL PARTIES

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

salted marcona almonds 4 olives 4

cheese straws 2.5

artichoke, goat's curd & olive crumb crostini 2.5

black olive tapenade on crostini or baby gem 2.5

artichoke & sage leaf crostini 2.5

aubergine & basil leaf crostini 2.5

fennel, ricotta & mint crostini 2.5

pissaladiere 3

cod cakes & aioli 4

smoked eel & horseradish toasts 4

baked salsify & parmesan 4

chicken & duck liver pâté on toast 3

sausage rolls 3

mini chocolate brownies 3.5

mini meringues, compote & cream 3.5

SPARKLING

125ml | 750ml

bottle prosecco (glera) superior brut millesimato 2018 bellenda veneto, italy 9 | 45

blanc de blancs brut nv rené beaudouin nogent l'abbesse 14 | 75

COCKTAILS

available to pre-order for your party

if ordering for cocktail receptions, please select up to three options

APERITIFS

qv aperitivo 8.5

seasonal bellini 8.5

aperol spritz 11

french '74 11

COCKTAILS

vodka or gin martini 11

margarita 11

negrini 12

boulevardier 13.5

HIGHBALLS

americano 10

tom collins 11

moscow mule 11

some after dinner suggestions

sazerac 12

old fashioned 10

BEERS

estrella galicia 5.5

menebrea 6

allsopp ipa 5.5

cidre breton 5.5



DIGESTIVES

BRANDY

somerset cider brandy 5yo 10.5

COGNAC

hennessy fine de cognac 11,5

martell vsop 11

ARMAGNAC

château laubade hors d'age 14

château laubade vsop 11

EAU DE VIE

framboise eau de vie 11

la vieille prune 12

miclo poire william 11

GRAPPA

marolo di guwurtztraminer 11

USEFUL INFORMATION

- Our rooms are dressed with twinkling candles, seasonal fresh flowers and foliage
- Christmas crackers can be arranged at £3.50 per cracker
- Place cards and personalised menus can be supplied upon request
- The Marx & Blue room have built in surround sound systems as well as a Sonos system. Guests are welcome to connect a portable music player at no extra charge. We have an eclectic Christmas playlist available on request
- 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
- No outside catering, other than birthday cakes is permitted on the premises



TERMS & 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 5 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