

Private
Members
Club

quo vadis

26 - 29 Dean Street, London W1D 3LL

BEYOND THE GREAT EDIFICE

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

Founded in 1926 under its current moniker, the building had previously housed a notorious Soho brothel and one of the upstairs rooms had homed Karl Marx and family. Quo Vadis passed through many hands before Harts Group took the helm in 2008 and steered her into a new safe harbour. The Great Dame of Dean Street has continued to draw an eclectic and epicurean crowd ever since.

Quo Vadis has two restaurants; one on the ground floor open to all, and a second on the first floor, for members only. Both serve seasonal, regional British fare with a menu conjured up by Chef Proprietor Jeremy Lee and team. Alongside, Quo Vadis has an exceptional, regularly changing wine list, and a bar team who will be delighted to mix any cocktail you like.

For events, the building boasts four private dining rooms; the Marx, Library, Blue and Leoni. Each may be booked for meetings and celebrations, or a combination of two, or all three rooms can be hired for a full-floor takeover.





THE CLUB

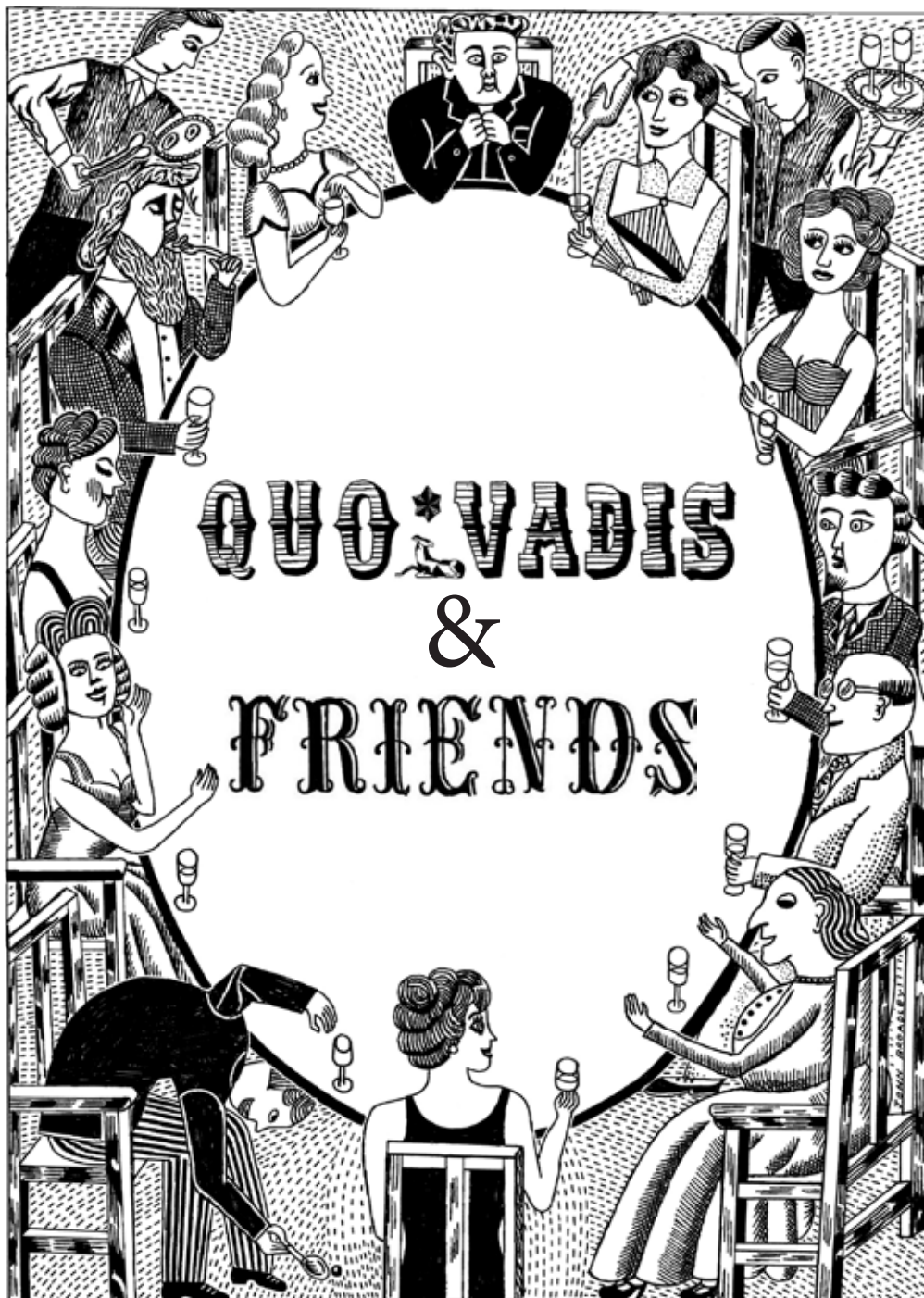
The Quo Vadis club is as many-sided and nuanced as its members, who escape the tyrannies of life to find refuge in this fine little bolthole in the heart of London's Soho.

Wishes are met throughout the day and night, be it a coffee or carafe of wine as you complete a project in the club, a beautiful meal from Jeremy and team in the Members' Restaurant, a game of pool in the Blue Room whilst playing a record on the jukebox, martinis with captivating folk in the bar, or simply entertaining whomsoever you wish, safe in the knowledge you'll be well looked after.

We hold numerous events for members throughout the year, often with our friends in the hospitality, arts and music industries, designed to edify and please.

Our private dining rooms, the Marx, Leoni, Blue and Library, are available to our members when not privately booked.





MEMBER EVENTS

The Quo Vadis & Friends guest chef series takes place monthly and sees Chef Proprietor Jeremy Lee invite his friends from some of the most revered kitchens in London and beyond, to join him in Soho to cook for Quo Vadis' members and non-members alike. The events are held on the 2nd floor, across the Marx, Blue Room, Library and Leoni, with long, family-style dining tables. After dinner, all guests are welcome to move down into the club lounge for the evening to continue the fun.

Members are given exclusive priority to book tickets 72 hours ahead of the general release date.

Previous Friends through the revolving doors include Angela Hartnett, Phil Howard, The Ledbury, Max Rocha, Joké Bakare, Rachel Roddy, Coombeshead Farm, The Sportsman, Olia Hercules, Ikoyi, Fergus and Margot Henderson, Mangal 2, Nick Bramham from Quality Wines, Richard Corrigan, BiBi, and the now annual, uproarious Black Axe Mangal Burns Night party.





MEMBER EVENTS

Quo Vadis throws regular parties for members and their guests. These are ebullient, full-building takeovers with live music or DJs, often themed and always nights to (try to) remember. Some of these have included:

Black Axe Mangal x Burns Night

Burns Night on January 25th is now synonymous with Black Axe Mangal manning the stoves at QV. There is an Ode to Haggis, Jeremy Lee in his kilt, the bagpipes playing through the dining rooms and a party to follow.

Pride

A colourful, raucous party celebrating the LGBTQ+ community, overlooking the parade in the heart of Soho.

Clifford Slapper

A monthly music night turns the first floor club into a live lounge with classics from resident pianist, Clifford Slapper.

Christmas Carols

We invite our members to join us for our annual Christmas lunch, followed by carols which are backed by some of QV's most talented musicians.







MEMBER EVENTS

In Conversation With...

Quo Vadis hosts a regular *In Conversation With...* series, for members and guests of the speaker only.

Hosted in the Marx Room on the top floor of the Club, guests join host Crispin Somerville and speak to an intimate group about their careers and lives.

Previous guests include actor Hugh Bonneville, composer David Arnold, author, journalist and podcaster, Elizabeth Day, Vogue contributor and author Raven Smith, Harper's Bazaar Features Director and author Helena Lee, artist Jeremy Deller and British journalist Fay Maschler.

Attendance is free but booking is required.





THE CLUB LOUNGE

Our spacious club lounge is situated on the first floor, along with the members' bar. During the day, the lounge is bright and airy, a beautiful space in which many of our guests host smaller meetings, work or simply come to pause and take respite from the busy streets of Soho.

The restaurant and bar menus may be enjoyed at any of our lounge tables, as well as tea, coffee and drinks service.

After 6pm, we respectfully ask that our guests close their laptops, pocket their phones and revel in the atmosphere as the sky darkens.

On Wednesdays, from 6pm - 8pm, we host a Martini Hour for our members. Quite often, you'll find a pianist (some professional and some less so) tinkering on the Club's piano.

Members have access to our smoking terrace, located at the back of the building's first floor.



THE MARX ROOM



THE LIBRARY



THE BLUE ROOM



THE LEONI ROOM







INFORMAL BUSINESS,

The Club Lounge, and private dining rooms on the second floor are idyllic spaces for you to work away, with the added comfort of having our team on hand to provide you with drinks and snacks, should you wish.

The Members Restaurant may be booked for more convivial working lunches and dinners but if privacy is required, our private dining rooms may be reserved for working breakfasts, lunches and receptions.

Access to printers, AV facilities and a 75 inch Smart TV are available upon request.



"I, like many people, moved to the capital because I longed to experience a London that I'd read about, imagined - a heightened, filmic London that doesn't really exist. Except, in Quo, it feels as though it does. There's a lightness, a conviviality, a perpetually relaxed-and-amused approach to the whole thing, that makes you feel as though everything's going to be alright - and, indeed, that it already is."

Max Olesker for The Rake

You definitely don't want to call Lee's cooking "haute", it's far too generous and enjoyable for that. Though it's profoundly comforting, it's definitely not that worn-out kind of British "comfort food" either, it's too considered and lovingly built. The portions are vast, yet there's still that definite "modern British" aesthetic of "a few brilliant things" on the plate."

Tim Hayward for The Financial Times Magazine

“Jeremy Lee is one of those rare phenomena in the London food world: a chap everyone agrees is a good thing. Partly that is because he is sharp, funny, learned, engaged and the kind of bloke you always want in the room, but mostly it’s because he has such damn good taste.”

Jay Rayner for The Guardian

“Quo Vadis walks the line between tradition and innovation effortlessly, and has managed to cultivate a spirit of insidery loucheness without being remotely snooty, sneery or exclusive.

I’ve had some of the best meals of my life at Quo Vadis: Christmas dinners with carols afterwards, Burns Night dinners with bagpipe processions, lunches that turned into dinners...”

Emma Hughes for Resy





“With a simplicity (albeit hard earned) that has the belly cheering with lusty delight. Quo Vadis is less a shrine to regional Europe than a temple to good old-fashioned succour. A place to not so much worship as adore.”

Tom Parker Bowles for Mail on Sunday

“I don’t need my wheel reinvented, I just need it greased and a Quo Vadis Americano serves as a resurrected classic, at once robust and refined. They also do a range of great bar snacks - shout out to the cheese straws - but I’m fond of straight up chips, the perfect hot and salty accompaniment to Campari’s sweeter notes.”

Raven Smith for Vogue

“Two thin slices of bread, toasted; butter; a dollop of mustard cream; a generous spoonful of horseradish; chunks of smoked eel; pickled red onion on the side. And, with a minimum of fuss but a maximum of flavour, that is Esquire’s choice for the nation’s most distinctive, most delicious, most desirable sandwich - an insanely punchy, delightfully heady experience that is over in moments but lingers in the memory for weeks.”

Esquire

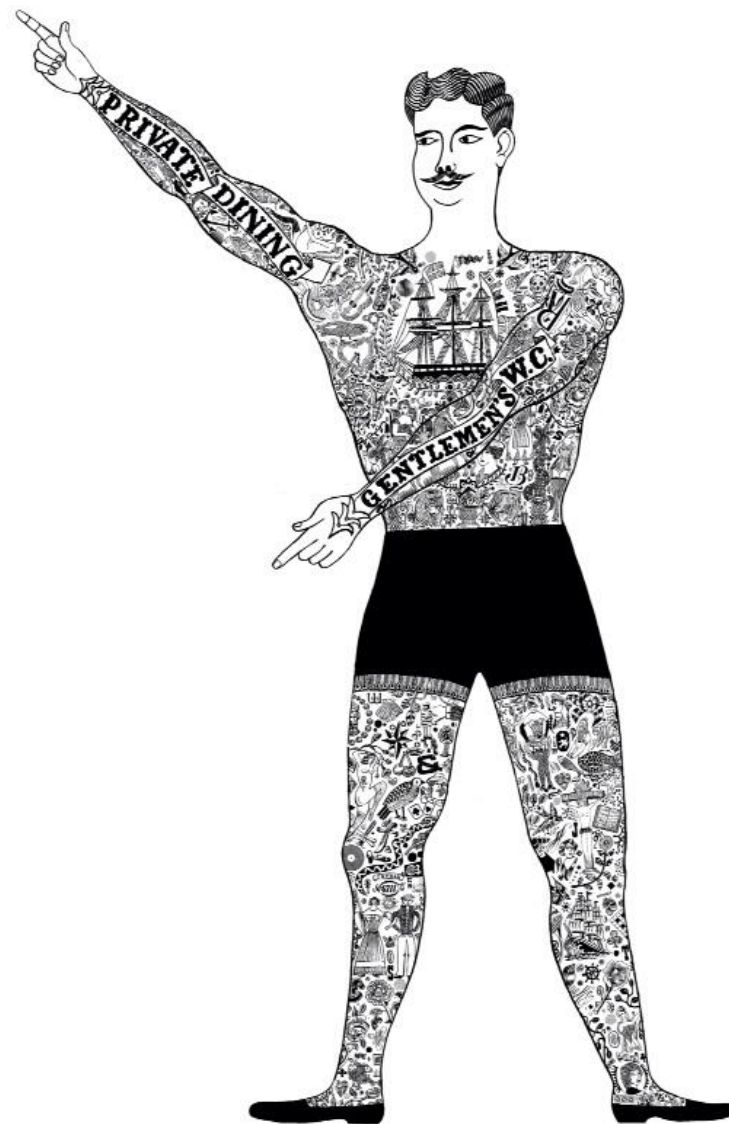


MEMBERSHIP

Annual

<i>Full Membership</i>	£650
<i>Country & Abroad</i>	£525
<i>Under 30s</i>	£350
<i>Married Couple</i>	£900
<i>QV Team x 2</i>	£1200
<i>QV Team x 3</i>	£1700
<i>Life Membership</i>	£5000

For team memberships, please enquire:
membership@qvsoho.co.uk or 020 7440 1481





KARL
MARX
1818-1883
Lived here
1831-56