

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 beautiful bar which is available to hire on an exclusive basis.

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









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.









THE LEONI ROOM

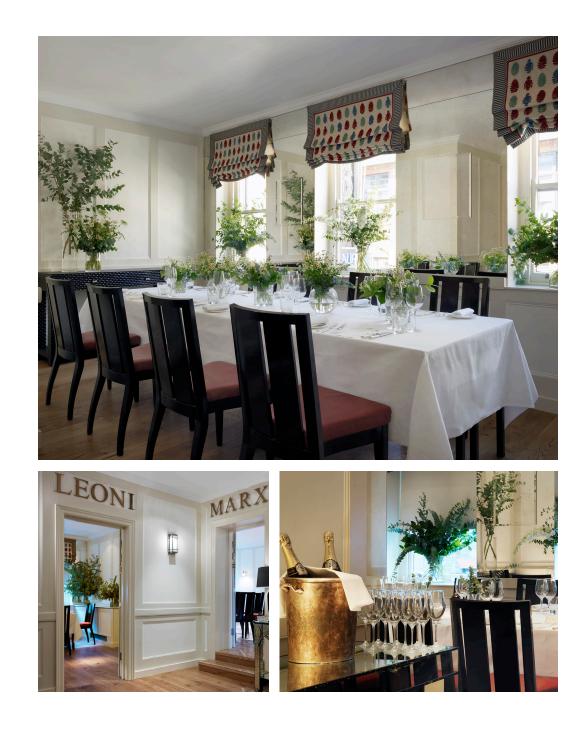
The Leoni Room is a charming private room with lots of natural light.

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

CAPACITIES:

12 seated on one table





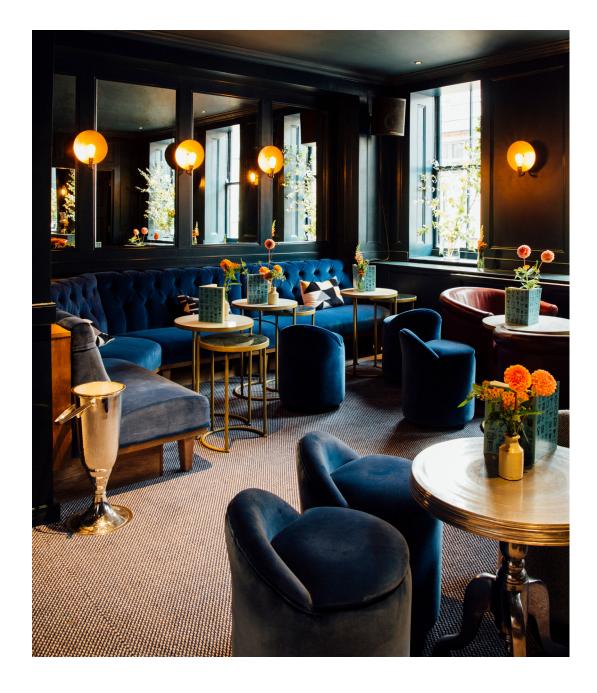
THE BLUE ROOM

The Blue Room is the newest space at Quo Vadis and is available to hire for launches & receptions. The space has an open plan bar & relaxed seating.

CAPACITY:

50 standing







For further details and prices please contact the events team on *events@qvsoho.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, roast pumpkin, onions, chili & herbs walnut meringue, blackberries & caramelised apples

menu two

£35

chicken & duck liver pâté, pickles & toast fish pie

lemon posset & blackcurrants

£40	£50
chickpea, spinach, pumpkin & mint	pork terrine, pickles & co.
cod, olive oil mash & gremolada br	ream, spinach puree & artichoke
crème brûlée	trifle
menu four	
$\pounds 40$	menu six £50
	230
cured salmon, beetroot & horseradish salad	shrimp, lemon & fennel salad
venison & green sauce sirle	oin, horseradish & pickled walnuts
almond, caramelised pear & ginger tart pistachic	o cake, apricots, ice cream & cream

seasonal bites for the table

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cow's curd, spinach, pumpkin, mint & chili salad

sea bream, lentils & salsa verde

lemon curd & syllabub shortcake

menu eight £60

seasonal bites for the table

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crab & mayonnaise

rack of lamb, green sauce & watercress

st emilion au chocolat

feasting menu

£55

lots of lovely things

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

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please choose one of the following main course & dessert options

for your party to share at the table

chicken pie

or

whole roast pork belly, parsley & mustard crust

or

butterflied leg of lamb, pumpkin, artichoke, bitter leaves & herbs

•••

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

or

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

CHEESE



british cheese boards from neal's yard dairy available at 12.5 per person



PETIT FOURS

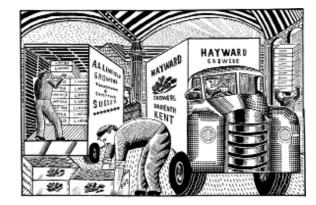
4.5 each

almond stuffed chocolate prune

2.5 each

chocolate truffles





vegetarian main course options

grilled corn bread, goat's curd, onions, roasted pumpkin (v) wigmore tart, olive & herb salad (v)

> *children* 19.5 for 2 courses cod goujons & chips chicken & chips grilled fish & chips ...

> > ice cream

canapés

priced per piece choose up to 10 options for your party

sausage rolls 3 cheese straws 2.5 fennel, mint & ricotta crostini 2 ricotta, anchovy & sage crostini 3 chicken & duck liver pâté 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 5.5 grilled ogleshield sandwich 5 roast beef, horseradish & pickled walnut manchet 6.5 pissaladiere 7.5 smoked eel sandwich 9.5

mini chocolate brownies 3.5 mini almond cakes & cream 4 mini meringues, lemon curd & cream 3.5 chocolate dipped, almond stuffed prunes 4.5

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

WINE

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



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, pump 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 terrine, pickles & co 9.5 smoked eel sandwich 9.5 each

tea

homemade biscuits 1 mini chocolate brownies 3.5 mini meringues, lemon curd & cream 4 pistachio or almond cake 5



COCKTAILS

QV APERITIVO campari, blood orange & prosecco 9.5

SEASONAL BELINI loquat, pear or white peach belinis 9.5

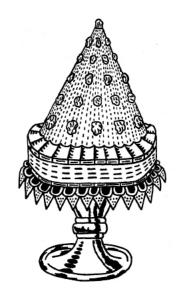
ESPRESSO MARTINI stolichnaya vodka, coffee liquer, espresso 10

BEERS

ESTRELLA GALICIA 330ML 4.5 CHAPEL DOWN CURIOUS BREW LAGER 330ML 6.5 SCHIEHALLION BEER 330ML 5 TIMOTHY TAYLOR'S LANDLORD 500ML 6.5 BRETON CIDER 330ML 5.5 KERNEL TABLE BEER 330ML 5.5 KERNEL EXPORT INDIA PORTER 500ML 6.5

C E L E B R A T I O N C A K E S

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