



quo vadis

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 delightfully accommodate all requirements, from breakfasts, 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



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 projector and screen, AV set-up and WI-FI.

For a larger event, the adjoining Leoni room can be hired to allow a standing capacity of 70 and a separate reception area.



CAPACITIES:

14 on one small oval table

24 seated on one large oval table

32 seated on 4 small rectangular tables

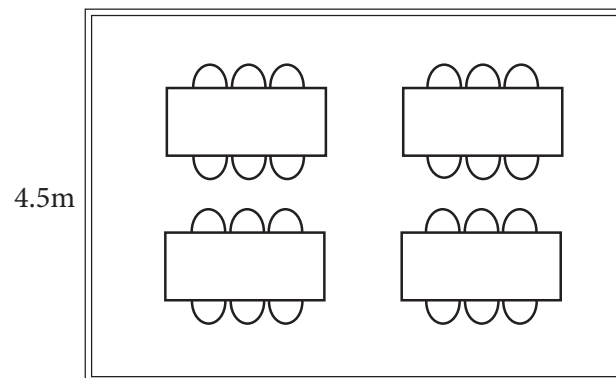
45 standing

30 theatre

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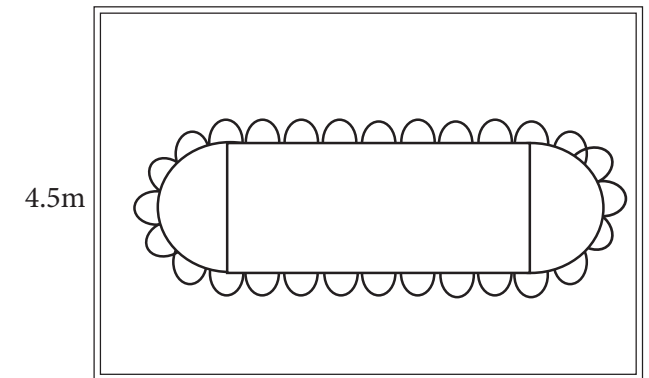
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Set for 32



7m

Set for 24



7m

THE LEONI ROOM

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

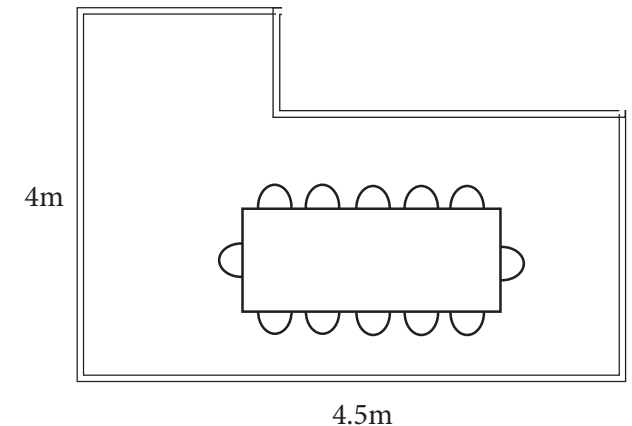
For meetings & presentations, the room can be equipped with a plasma screen.



CAPACITIES:

12 seated on one table

20 standing



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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.*

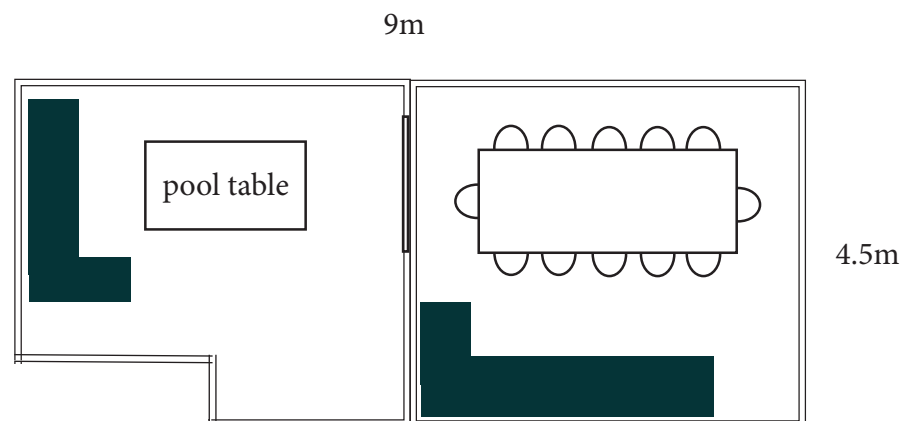
The space is suited equally to intimate dinners, louche cocktail receptions or relaxed yet distinctive product or book launches. For dining we have the option of benches or chairs.

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



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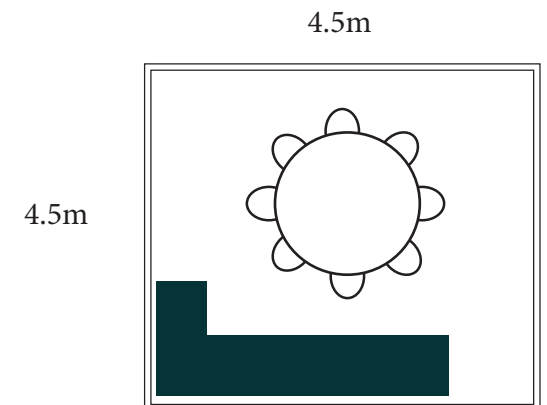
THE LIBRARY

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.

The space is also ideal for private meetings and interviews.



CAPACITIES:
9 on round table
Up to 10 standing



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OUR MENUS

Our menus offer a choice of feasting and set options.

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

You are welcome to pick & choose from across the menus to create your ideal menu with one option per course please note that costs may vary according to the dishes that you select.

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 time of dining.

PRE-DINNER CANAPÉS

£9 for 3 per person

or £12 for 4 per person

please choose from the following selection

‘panisse’

crab & mayonnaise toasts

chicken & duck liver pâté on crostini

artichoke, goat’s curd & olive crumb crostini



£50

served to share

cured salmon, cucumber, mustard & dill
beetroot, soft-boiled egg & horseradish salad
burrata, tomato & grilled bread



please pre-order a main course for each guest

baked marinated chicken, roast tomatoes, onions & basil, parsley potatoes
cured cod, olive oil mash & rocket
pasta with girolles



choose one pudding for the full party

“crème brûlée”

or

a great tumble of meringues, strawberries & cream to share

£60

served to share

radishes, sea salt & butter
cured salmon, cucumber, mustard & dill
beetroot, soft-boiled egg & horseradish salad
burrata, tomato & grilled bread



please pre-order a main course for each guest

roast sirloin, pickled walnuts, horseradish cream & pommes frites
fillet of cured salmon, new potatoes & herb sauce
pasta with girolles



choose one pudding for the full party

“crème brûlée”

or

a great tumble of meringues, strawberries & cream to share

CHEESE

a selection of british cheeses £11

(serves 2-3 people)



PETIT FOURS

chocolate truffles £2.5 each

COFFEE & TEA

£12/pot

(serves 6-8 people)



CANAPÉS FOR RECEPTIONS

priced per piece

choose up to 10 options for your party

salted marcona almonds 4 ~ olives 4

cheese straws 2.5

pissaladiere 3

black olive tapenade on crostini or baby gem 2.5

chickpea purée on gem 2.5

artichoke, goat's curd & olive crumb crostini 2.5

'pommes frites' 5

crab & mayonnaise toasts 4

cod cakes & aioli 4

smoked eel & horseradish toasts 4

sausage rolls 3

chicken & parsley kickshaw 4



chocolate truffles 2.5

mini chocolate brownies 3.5

mini meringues, compote & cream 3.5

COCKTAILS

available to pre-order for your party

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

APERITIFS

qv aperitivo 8.5

gin or vodka martini 11

seasonal bellini 8.5

le fizz 11

vodka or gin martini 11

negroni 12

aperol spritz 11

tommy's margarita 11

HIGHBALLS

tom collins 11

dark 'n' stormy 10

moscow mule 11

some after dinner suggestions

sazerac 12

old fashioned 10

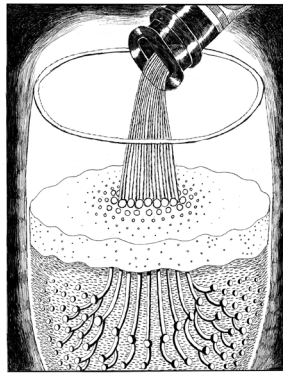
SPARKLING & CHAMPAGNE

125ml | 750ml

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

blanc de blancs 2014 gusbourne estate kent, england 70

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



B E E R S

ESTRELLA GALICIA 5.5

ACAPULCO GOLD LAGER 5.5

TIMOTHY TAYLOR LANDLORD 7

BREWDOG PUNK IPA 5.5

CIDRE BRETON 5.5



D I G E S T I V E S

BRANDY

somerset cider brandy 5yo 10.5

henry querville 9

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

henry querville 9



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 and personalised menus can be supplied upon request.
- Quo Vadis can prepare a meringue tumble for your celebration, please ask for costs.
- You are welcome to bring a cake at no additional cost.
- 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.
- 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 allowed 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