



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.

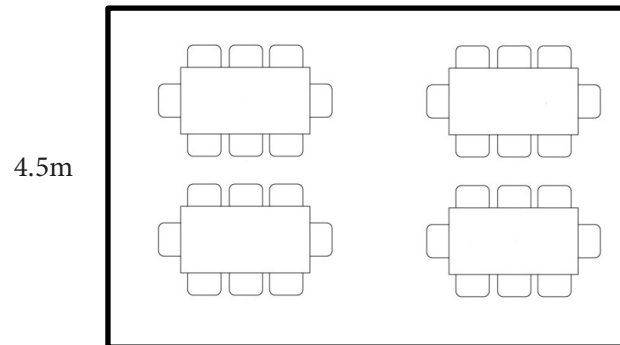


capacities:

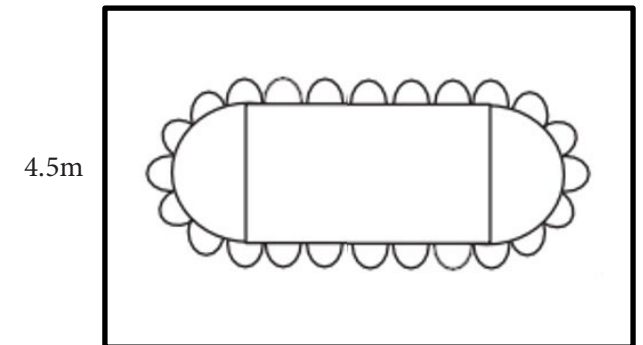
- 14 on one small oval table
- 24 seated on one large oval table
- 32 seated on 4 small rectangular tables
- 45 standing
- 30 theatre

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Set for 32



Set for 24



7m

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.

capacity:
Up to 40 standing



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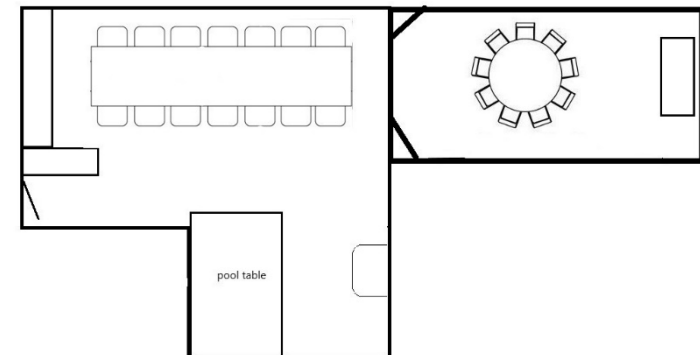


the blue room_{cont.}

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:
14 on one long rectangular table
9 additional on round table



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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.

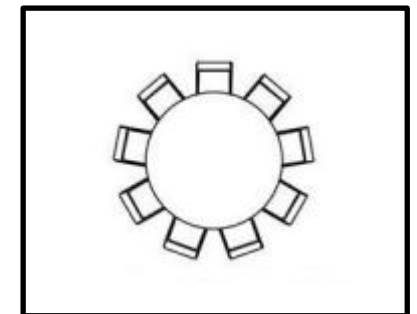
The space is also ideal for private meetings and interviews.



4.5m

capacities:
9 on round table
Up to 10 standing

4.5m



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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.

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 of crostinis

smoked eel & horseradish toasts

fennel, mint & ricotta

chicken & duck liver pâté

artichoke, goat's curd & olive crumb



set menus

Please select one menu for your whole party to share.

Vegetarian, vegan or pescatarian guests are catered for separately

We recommend that you order side dishes for the table in addition to these menus.



£50

beetroot & soft-boiled egg salad

baked marinated chicken, pumpkin, fennel & black olives

new potatoes

“apple crème brûlée”

£65

pear, stichelton, quince & walnut salad

roast leg of lamb, seasonal greens

gratin dauphinoise

pistachio meringue, rhubarb, custard & cream

£75

cured salmon, cucumber & dill salad

sirloin, pickled walnuts, horseradish & watercress

pommes frites

almond tart, seasonal fruit & jersey cream

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, however you are welcome to order additional sides.



The QV chicken pie

The pie feast £55

beetroot & soft-boiled egg salad
pear, stichelton, quince & walnut salad
duck & pork rillettes, pickles & toast

chicken pie, mash & seasonal greens

a tumble of pistachio meringues, cream & berry compotes

The QV feast £85

cured salmon, cucumber & dill salad
beetroot & soft-boiled egg salad
pear, stichelton, quince & walnut salad
duck & pork rillettes, pickles & toast

sirloin, pickled walnuts, horseradish & watercress
roast potatoes and seasonal greens

almond tart, seasonal fruit & jersey cream

chocolate truffles & coffee

pescatarian, vegetarian & vegan options

Please confirm required numbers a minimum of 72 hours in advance of your party



Cured salmon, cucumber & dill salad,
served to share

pescatarian menu £65

cured salmon, cucumber & dill

marinated cod, artichokes & gremolata

pudding will match the rest of the party

vegetarian menu £45pp

pear, hazelnut & comté salad

agnolotti, chard, spinach, herb & cheese

pudding will match the rest of the party

vegan menu £45pp

fennel, bitter leaf salad, pear, quince & hazelnut salad

cavatelli with pumpkin, spinach & sage

seasonal sorbet

c h e e s e

a selection of british cheeses £14.50

(serves 2-3 people)



p e t i t f o u r s

chocolate truffles £2.5 each

c o f f e e & t e a

£12/pot

(each pot serves 6)



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

s p a r k l i n g

125ml | 750ml

bottle prosecco (glera) superior brut millesimato 2018 bellenda veneto, italy 9.5 | 47

blanc de blancs brut nv rené beaudouin nogent l'abbesse 15.8 | 79

c o c k t a i l s

available to pre-order for your party

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

a p e r i t i f s

qv aperitivo 11.5

seasonal bellini 11.5

aperol spritz 11.5

french '74 11.5

c o c k t a i l s

vodka or gin martini 11.5

margarita 11.5

negroni 12.5

boulevardier 12.5

h i g h b a l l s

americano 10.5

tom collins 11.5

moscow mule 11.5

some after dinner suggestions

sazerac 12.5

old fashioned 11.5

b e e r s

estrella galicia 6

menebrea 6

allsopp ipa 7

cidre breton 6



d i g e s t i v e s

b r a n d y

somerset cider brandy 5yo 10.5

c o g n a c

hennessy fine de cognac 12.5

martell vsop 12

a r m a g n a c

château laubade hors d'âge 14

château laubade vsop 12

e a u d e v i e

framboise eau de vie 12

la vieille prune 12

miclo poire william 12

g r a p p a

marolo di guwurtztraminer 12

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 cake for your celebration, please ask for costs.
- You are welcome to bring your own 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



t e r m s & c o n d i t i o n s

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.

p l e a s e d o n o t h e s i t a t e t o c o n t a c t u s t o d i s c u s s a
p e r s o n a l l y t a i l o r e d e v e n t