



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.

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For further details and prices please contact our events team on [events@qvsoho.co.uk](mailto:events@qvsoho.co.uk) or telephone 020 7440 1463

all prices are inclusive of vat. a 12.5% discretionary service charge will be added to the bill



# 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.



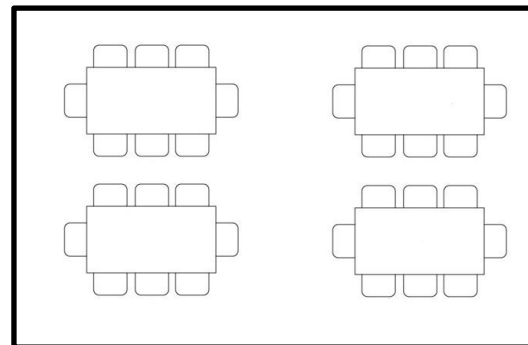
capacities:

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

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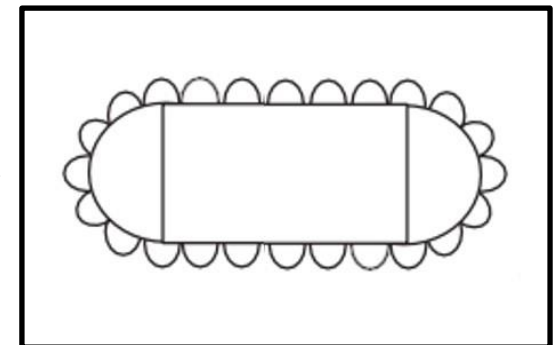
Set for 32



4.5m

7m

Set for 22



4.5m

7m

# t h e b l u e & l i b r a r y r o o m

The Blue & Library Room are uniquely atmospheric but versatile spaces, completed with a small temporary events bar in the Library and a pool table and juke box in the Blue room.

capacity:  
Up to 40 standing



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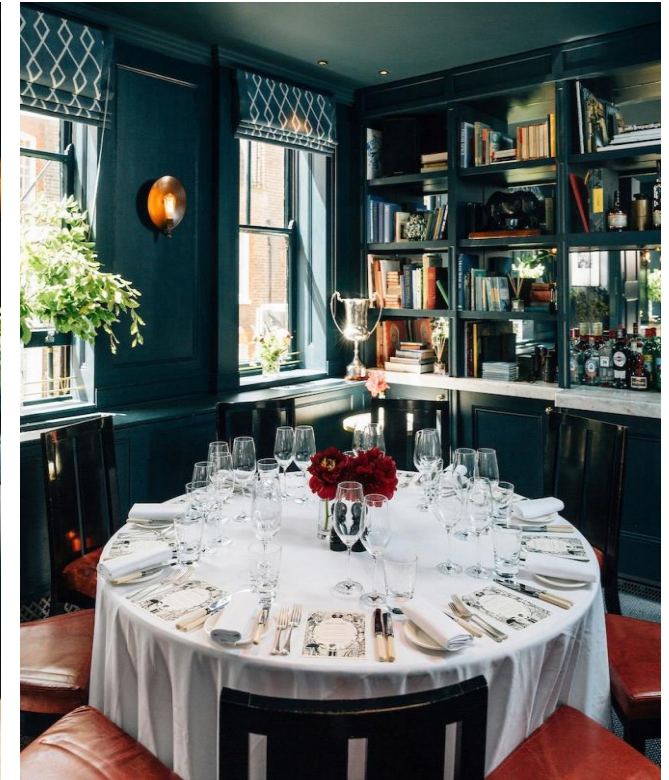
# the blue & library room<sub>cont.</sub>

The rooms are suited equally to intimate dinners up to 23 guests, louche cocktail receptions or relaxed yet distinctive product or book launches.

The Library is our smallest dining room which is adjoint to the Blue room. Perfect for private lunches.

The maximum capacity seated at the round dining table is 9.

The space is also ideal for private meetings and interviews.

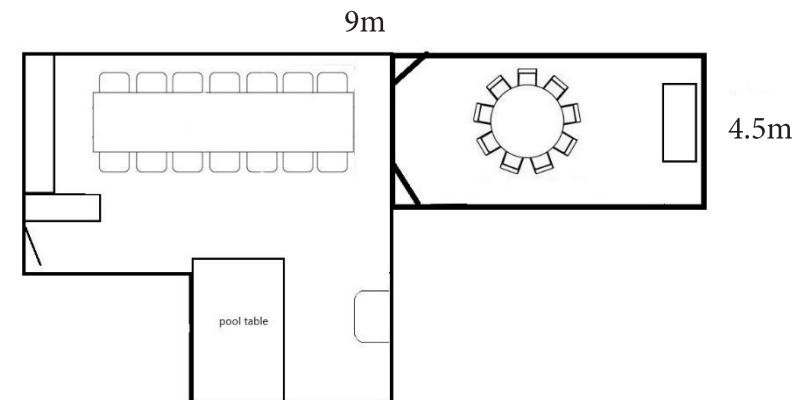


*Please note that as our staff may occasionally need to pass through one side of the room to access our top floor, the room is not well suited to private business lunches or events where there is a presentation.*

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

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# 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 crostini's*

smoked eel & horseradish

fennel, mint & ricotta

chicken & duck liver pâté

artichoke, goat's curd & olive crumb

*(vegan options)*

aubergine & basil leaf tapenade

black olive tapenade

artichoke & sage leaf

*\*can be served on endive or gem*



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

# FEASTING MENUS



£65

*served to share*

beetroot & soft-boiled egg salad  
pear, hazelnut & comté salad  
duck & pork rillettes, pickles & toast

~

chicken pie

mash & seasonal greens

~

a tumble of hazelnut meringues,  
cream & berry compotes

£80

*served to share*

beetroot & soft-boiled egg salad  
pear, hazelnut & comté salad  
cured trout, cucumber & dill

~

roast pork with bitter leaves,  
gratin dauphinoise & seasonal greens

~

sticky toffee pudding,  
custard & cream

add chocolate truffles & coffee for £5 per person



£95

*served to share*

beetroot & soft-boiled egg salad  
pear, hazelnut & comté salad  
duck & pork rillettes, pickles & toast  
cured trout, cucumber & dill

~

sirloin, pickled walnuts, horseradish &  
watercress with pommes frites

~

almond tart,

seasonal fruit & jersey cream

# set menus



£55

beetroot & soft-boiled egg salad

baked marinated chicken, pumpkin, fennel & black olives

*new potatoes*

“seasonal fruit crème brûlée”

£65

pescatarian menu

cured trout, cucumber & dill

marinated cod, roast fennel,  
olive & parsley salad

*pudding will match the rest of the party*

*dietary\**



£45

vegetarian menu

pear, hazelnut & comté salad

polenta, ricotta, roast pumpkin, fennel, olives & herbs

*pudding will match the rest of the party*

*dietary\**

£45

vegan menu

fennel, bitter leaf, pear, quince & hazelnut  
salad

cavatelli with pumpkin, spinach & sage

*seasonal sorbet*

*dietary\**



## 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,goats 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 9.5 | 47

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

## cocktails

*available to pre-order for your party*

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

### aperitifs

seasonal bellini 11.5

aperol spritz 11.5

### cocktails

vodka or gin martini 12

cosmopolitan 12

negroni 13.5

margarita 14

### highballs

americano 10.5

tom collins 11.5

moscow mule 11.5

*some after dinner suggestions*

sazerac 12.5

old fashioned 13

## beers

estrella galicia 6

menebrea 6

allsopp ipa 7

wignac cider 7



## digestives

### brandy

somerset cider brandy 5yo 10.5

### cognac

seignette cognac 9

hennessy fine de cognac 12.5

### armagnac

baron the sigonac armagnac 12

château laubade vsop 12

### eau de vie

framboise eau de vie 12

la vieille prune 12 miclo

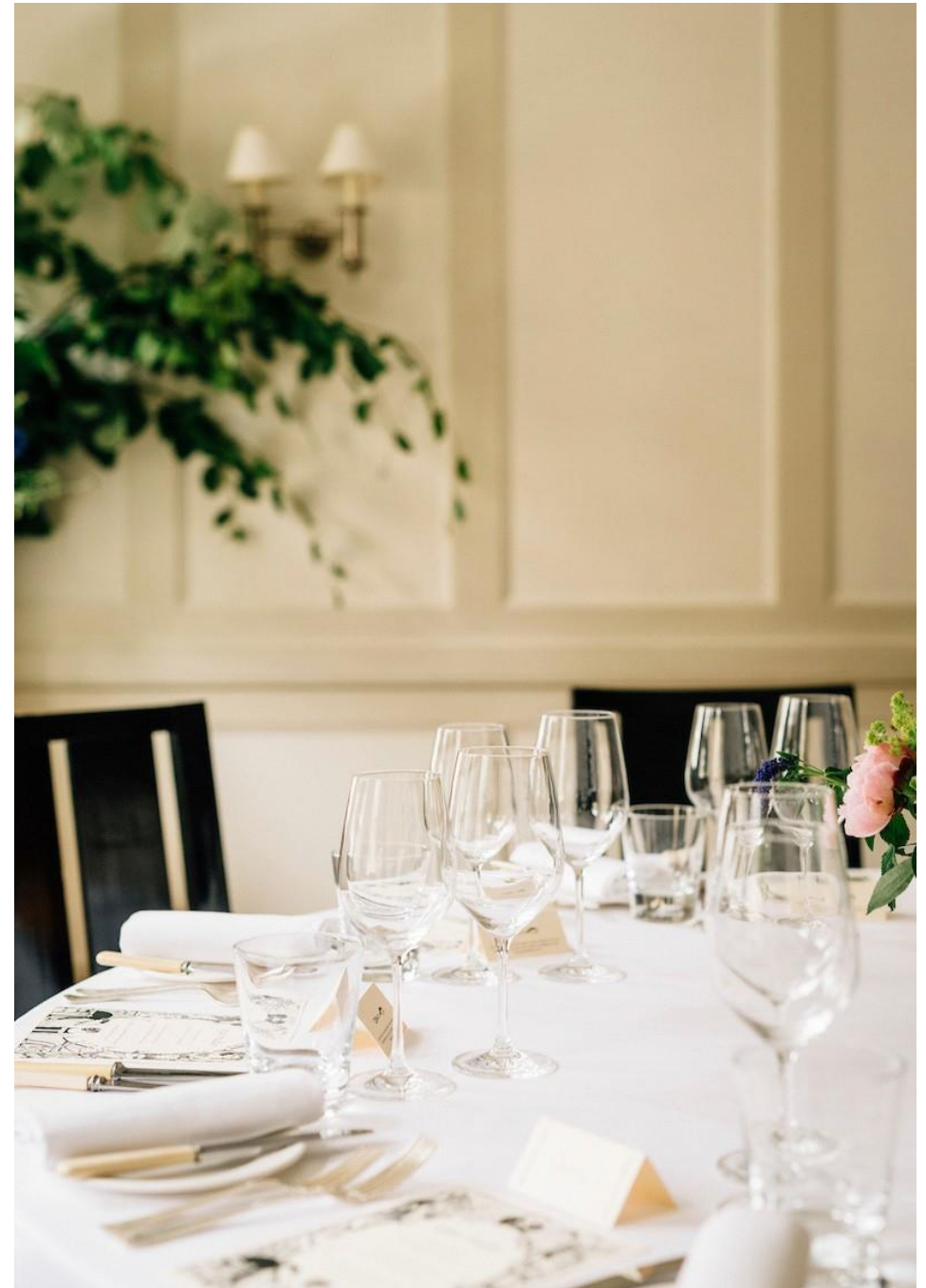
poire william 12

### grappa

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 (£1) and personalized menus (free of charge) can be supplied upon request.
- You are welcome to bring your own cake at no additional cost.
- No outside catering, other than birthday cakes is allowed on the premises
- 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



# 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