

The image features a decorative background with vertical stripes of varying widths. A large circle with a dashed border is centered in the upper half. Inside the circle, the letters 'Q' and 'V' are written in a bold, black, calligraphic font. The 'Q' has a prominent tail that curls downwards and to the right. The 'V' is tall and narrow with a sharp point at the bottom.

QV

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@qusoho.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 LEONI ROOM

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

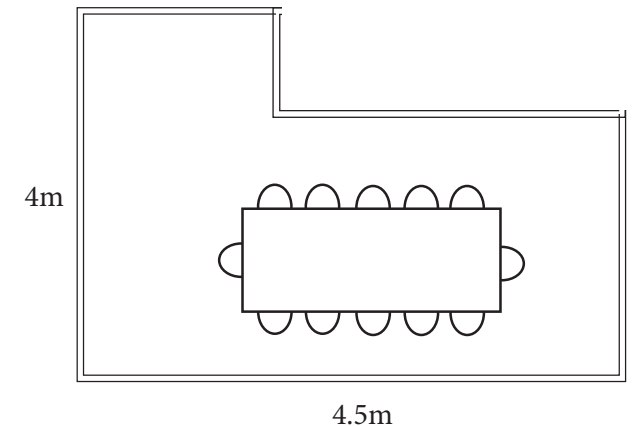
For meetings & presentations, the room can be equipped with a plasma screen.



CAPACITIES:

12 seated on one table

20 standing



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THE 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 75 inch HDR Smart TV with an AV Set-up, Wi-Fi and Sonos speakers.

CAPACITIES:

14 on one small oval table

24 seated on one large oval table

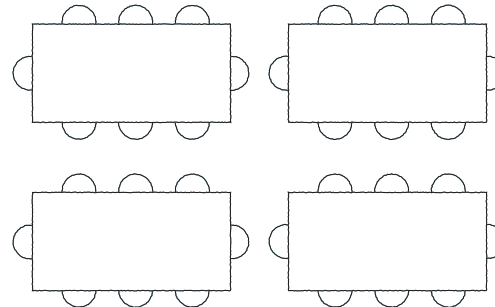
32 seated on 4 small rectangular tables

45 standing

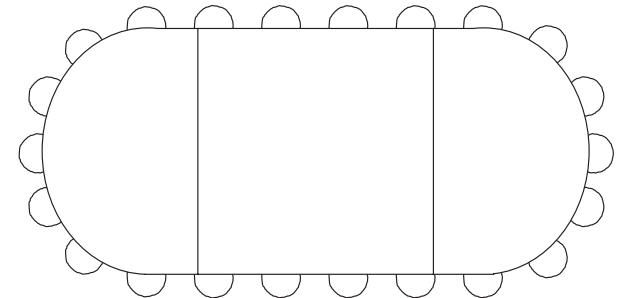
30 theatre



SET FOR 32



SET FOR 24



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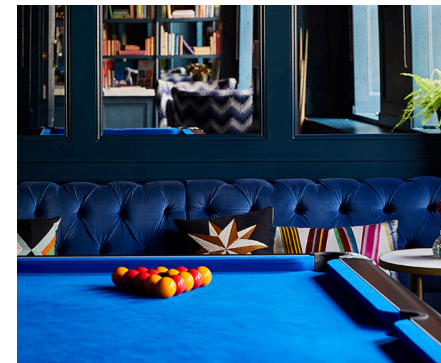
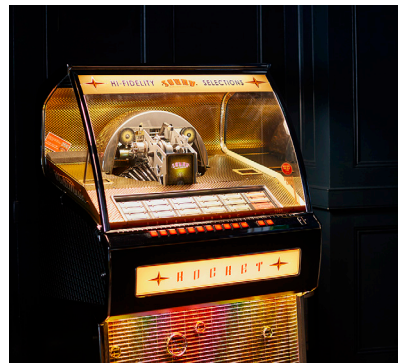
THE BLUE & LIBRARY ROOM

The Blue and 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.

Quo Vadis offer's a Funktion one sound system with connecting pioneer DJ equipment at a fee of £150.

CAPACITY:

45 standing



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THE BLUE & LIBRARY ROOM cont...

The rooms are equally suited 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 presentation.

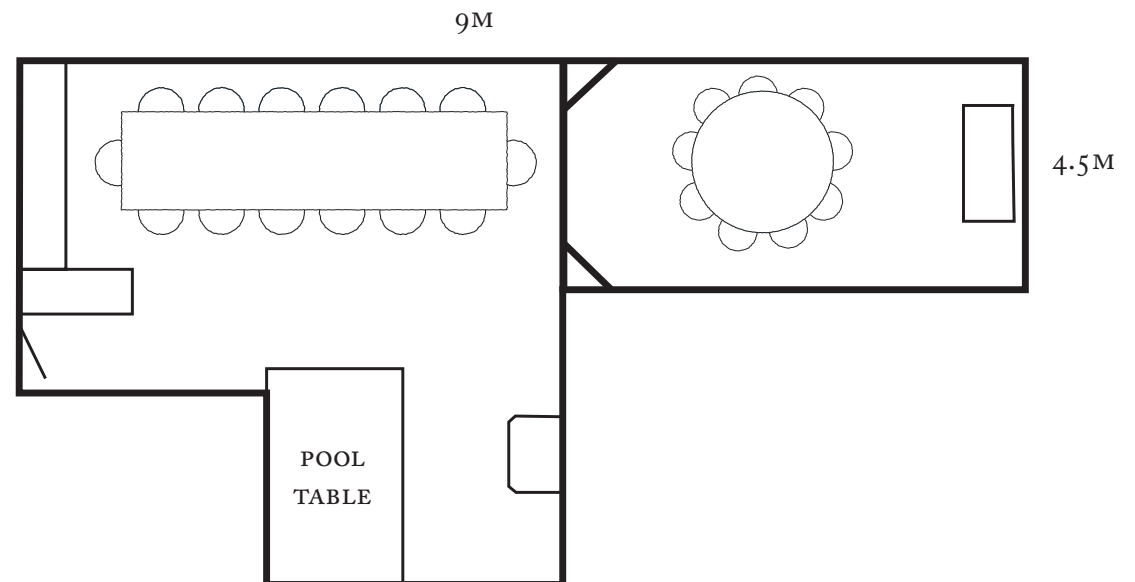
CAPACITIES:

14 on one long rectangular table

9 additional on round table

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OUR MENUS

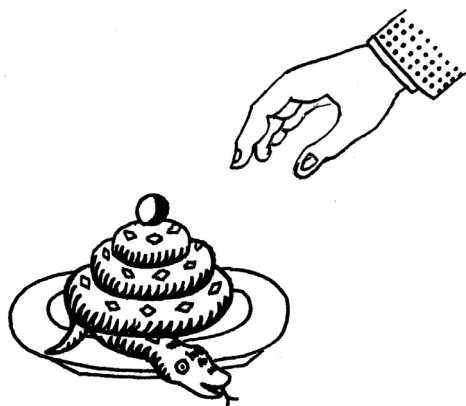
Our menus offer a choice feasting and set options.

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 the time of dining.



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PRE-DINNER CANAPÉS

£9 FOR 3 PER PERSON

£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

anchoide & sage leaf crostini

○○○○

(VEGAN OPTIONS)

aubergine & basil leaf tapenade

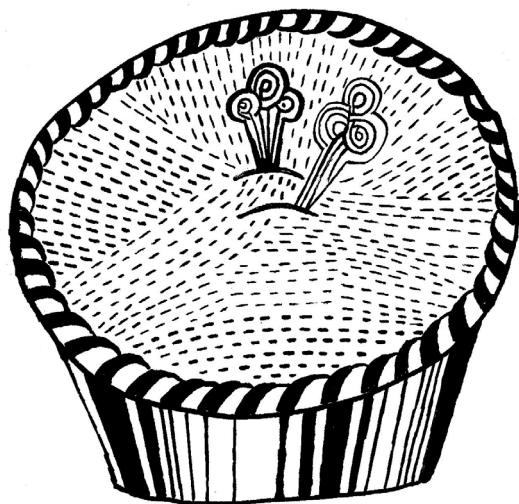
black olive tapenade

can be served on endive or gem

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.



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£65

Served to share

○○○○

roast pepper, pumpkin, burrata & pesto
cured trout, cucumber & dill

~

CHICKEN PIE

mash & seasonal greens

£75

Served to share

○○○○

roast pepper, pumpkin, burrata & pesto
cured trout, cucumber & dill

~

ROAST PORK

with grilled bitter leaves, onion & crisp sage
pommes anna

£85

Served to share

○○○○

roast pepper, pumpkin, burrata & pesto
cured trout, cucumber & dill

~

MARINATED LEG OF LAMB

with gratin dauphinoise

& seasonal greens

*Please choose one DESSERT option
for your party*

○○○○

a tumble of pistachio meringues, cream
& seasonal fruits
orange, lemon and almond polenta cake,
cream & seasonal fruit
almond tart, seasonal fruits & jersey cream

~

add chocolate truffles & coffee
for £5 per person

SIGNATURE 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



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ALL PRICES ARE INCLUSIVE OF VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL

£ 1 0 0

Served to share

oooo

roast pepper, pumpkin, burrata & pesto
cured trout, cucumber & dill
duck & pork rillettes, toast & cornichons

~

SIRLOIN

pickled walnuts, horseradish & watercress
with
roast potatoes

£ 1 0 0

Served to share

oooo

roast pepper, pumpkin, burrata & pesto
duck & pork rillettes, toast & cornichons
cured trout, cucumber & dill

~

WHOLE ROAST TURBOT

sea vegetables, with velouté,
potato, pea, lettuce & mint



Please choose one of the below as your DESSERT option

oooo

a tumble of pistachio meringues, seasonal fruits & cream

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almond tart, seasonal fruits & jersey cream

~

orange, lemon and almond polenta cake, seasonal fruits & cream

~

add chocolate truffles & coffee for £5 per person

SET MENUS



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£ 5 5

○○○○

roast pepper, pumpkin, burrata & pesto
baked marinated chicken, pumpkin,
onion & mint salad
buttermilk pudding & seasonal fruits

VEGETARIAN MENU

£ 4 5

○○○○

roast pepper, pumpkin, burrata & pesto
polenta, grilled vegetables with a tumble
of olives, leaves & herbs
pudding will match the rest of the party

PESCETARIAN MENU

£ 6 5

○○○○

cured trout, cucumber & dill
*fish of the day
pudding will match the rest of the party

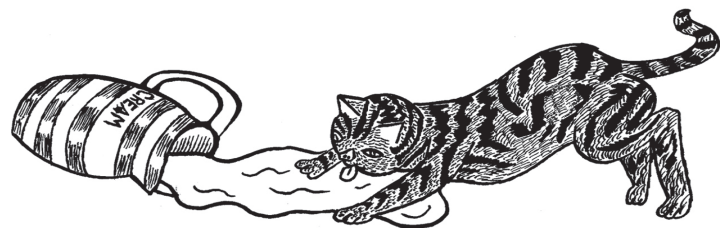
VEGAN MENU

£ 4 5

○○○○

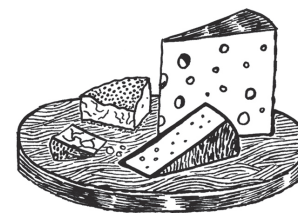
roast pepper, pumpkin, herbs & leaves
cavatelli, seasonal vegetables, with a tumble
of olives, leaves & herbs'
seasonal sorbet

AFTER DINNER



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CHEESE

a selection of british cheeses £14.50
(serves 2-3 people)

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PETIT FOURS

chocolate truffles £2.5 each

.....

COFFEE & TEA

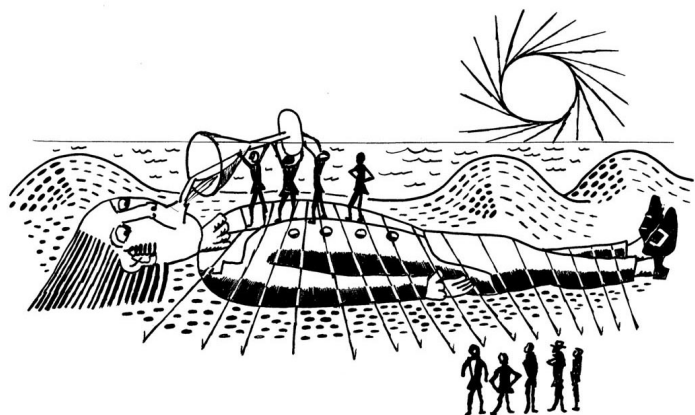
£12 per pot
(each pot serves 6)



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CANAPÉS FOR COCKTAIL PARTIES

Priced per piece, choose up to 10 options for
your party



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SERVICE CHARGE WILL BE ADDED TO THE BILL

salted marcona almonds 4

olives 4

cheese straws 4

artichoke, goat's curd & olive crumb crostini 3

black olive tapenade on crostini or baby gem 3

anchoide & sage leaf crostini 3

aubergine & basil leaf crostini 3

fennel, ricotta & mint crostini 3

~

pissaladiere 3

cod cakes & aioli 4

smoked eel & horseradish toasts 4

mushroom jalousie 4

~

chicken & duck liver pâté on toast 3

sausage rolls 3

~

mini chocolate brownies 3.5

mini meringues, compote & cream 3.5

DRINKS

Cocktails available to pre-order for your party if ordering for cocktail receptions, please select up to three options.



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SPARKLING

125ML / 750ML

prosecco (glera) superior brut millesimato
2018 bellenda veneto, italy 10 | 50

blanc de blancs brut nv rené beaudouin
nogent l'abbesse 16.5 | 85

COCKTAILS

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

after dinner suggestions

sazerac 12.5
old fashioned 13

B E E R S

estrella galicia 6
menebrea 6
allsopp ipa 7

D I G E S T I V E S

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 personalised menus (free of charge) can be supplied on 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 a surround sound Sonos system.

Guests are welcome to bring and 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.

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TERMS AND 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 3 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.

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