Private Hire

privateevents.180@sohoworks.com
From presentations and product launches to press events and parties, 180 Lofts are fully flexible to house your early morning meetings all the way through to the following morning.

For larger gatherings, you can combine our rooms, or for that special occasion you can opt for a full Loft takeover.

180 Lofts is located on the first floor of the iconic Brutalist building on London’s Strand; the home of Store X, Dazed Media Group, The Vinyl Factory, and Soho House.

180 The Strand, London, WC2R 1EA
WEST COURTYARD

Boardroom style
Lounge area
Two large screens
Wired and wireless connectivity
Video conferencing
Mini fridge and sink
DJ input

Boardroom: 12
Total seated: 25
Theatre style: 42
Standing: 60

847 sq ft
KING’S
Boardroom or dining style
Large screen
Wired and wireless connectivity
Video conferencing
Wine fridge and sink
Adjoins with St Clements
Max sitting: 16
Max standing: 20
420 sq ft
ST CLEMENTS

Lounge style
Large screen
Wireless connectivity
DJ input

Adjoins with King’s

Max sitting: 10
Max standing: 35

412 sq ft
SITTING ROOM

Discussion style
Mixed seating
Large screen

Max sitting: 10
Max standing: 15

283 sq ft
MACKENNAL
Boardroom or dining style
Large screen
Wireless connectivity
Adjoins with West Apartment
Max sitting: 10
274 sq ft
WEST APARTMENT

Discussion or dining style
Two large tables
Adjoins with Mackennal and Living Room
Max sitting: 25
Max standing: 40
549 sq ft
LIVING ROOM

Boardroom or dining style

Adjoins with
West Apartment and Kitchen

Max sitting: 10
Max standing: 20

274 sq ft
THE KITCHEN
The social hub of 180 Lofts during the day, or can be privately hired in the evenings and weekends.

Adjoins with Living Room and Dining Room

Max sitting: 14
Max standing: 30

665 sq ft
DINING ROOM
Boardroom or dining style
Adjoins with Kitchen and East Apartment
Max sitting: 8
Max standing: 20
274 sq ft
Discussion style
Lounge area
Large screen
Wired and wireless connectivity
Mini fridge
Adjoins with Dining Room
Max sitting: 14
Max standing: 40
549 sq. ft
ARUNDEL 1
Boardroom style
Large screen
Wired and wireless connectivity
Video conferencing
Podcast equipment
Sound-resistant walls
Max sitting: 10
258 sq ft
ARUNDEL 2

Discussion style
Large screen
Wireless connectivity

Max sitting: 10
Max standing: 15

266 sq ft
EAST COURTYARD

Boardroom style
Lounge area
Two large screens
Wired and wireless connectivity
Video conferencing
Wine fridge and sink
DJ input

Boardroom: 12
Seated: 25
Theatre style: 42
Standing: 60

847 sq ft
Our Lofts can be combined to create a larger free-flowing space.
A collection of Lofts within the East Wing of 180 Lofts, with dedicated bathroom access. 100-120 capacity
A collection of Lofts within the West Wing of 180 Lofts, with dedicated bathroom access.
100-120 capacity
Boardroom style and lounge area
or dining and reception
Two screens
Wired and wireless connectivity
Video conferencing
Wine fridge and sink
DJ inputs

Max sitting: 20
Max standing: 60
DINING COLLECTIVE
Combining the Living Room, Mackennel and West Apartment
Open plan, mixed dining experience
Seated dining for up to 45 people
From the early morning to late afternoon, our Loft chefs prepare an exceptional and unique daily offering, served from our kitchen counter.

The Kitchen becomes a central hub for our Loft bookings, and we encourage our guests to connect over a plate or two from our generous display.

If you prefer, our menu can also be served in your room for an additional charge.
FOOD

From the early mornings to late afternoons, our chefs prepare exceptional and unique daily offerings served on the counter.

We work hyper-seasonally, so our menu is constantly evolving. Please chat to us about this season's menu.

v : vegetarian | pb : plant based
Please let us know if there are any allergies or dietary requirements.

BREAKFAST 8.30 - 11.00
sample menu. includes tea, filtered coffee and water, served from the counter

- Flor Bakery pastries v
- Greek Yoghurt
- Coconut Yoghurt pb
- Seeds and dried fruits pb
- Seasonal berries bowl pb
- Mango puree pb
- Granola
- Cereal assortment

- Toast egg mayo
- Toast of the day butter, jams, marmalades

LUNCH 12.30 - 14.30
sample menu. served from the counter

SALADS
- Mixed grain, aubergine, courgette, vinegar
- Roasted potato, seaweed butter v
- Fennel, cabbage slaw, wigmore, pear pb
- Beetroot, cavolo nero pb
- Roast turnip, endive & mustard pb
- Mixed leaf salad pb

SANDWICHES
- Roasted aubergine, apricot chutney, harissa yoghurt, rocket v
- Fennel salami, coppa, provola picante, giardiniera, pickles, watercress

DESSERT
- Cookies pb
- Browned butter cake v
- Donuts jam, custard chocolate v
- Brownie v
- Carrot Cake v
## IN-HOUSE MENU

Prepared by our in-house chefs, our evening menu is curated to put the finishing touches on your evening event.

Served in the Kitchen or in your room, our team will work with you to ensure we fulfill any additional requirements.

**v** : vegetarian  | **pb** : plant based  

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**LIGHT EVENING MENU**  
30 per head

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordal picante olives <strong>pb</strong></td>
</tr>
<tr>
<td>Crudités platter <strong>pb</strong></td>
</tr>
<tr>
<td>Trio of dips hummus, whipped feta, beetroot hummus <strong>v</strong></td>
</tr>
<tr>
<td>Cheese board <strong>v</strong></td>
</tr>
<tr>
<td>Charcuterie board</td>
</tr>
<tr>
<td>Tossed salads choice of three, <strong>pb</strong></td>
</tr>
<tr>
<td>Sourdough bread, whipped butter <strong>v</strong></td>
</tr>
</tbody>
</table>

**ADD-ONS**  +5, per person

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey &amp; soy chicken</td>
</tr>
<tr>
<td>Baked salmon</td>
</tr>
<tr>
<td>Hand cut crisps <strong>pb</strong></td>
</tr>
</tbody>
</table>

**BMF MENU**  
40 per head  | 2 starters, 2 mains, 2 sides, 2 desserts  
55 per head  | 4 starters, 3 mains, 2 sides, 2 desserts  

<table>
<thead>
<tr>
<th>Description</th>
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<tbody>
<tr>
<td>STARTERS</td>
</tr>
<tr>
<td>Prosciutto, melon, mint</td>
</tr>
<tr>
<td>Burrata, datterino tomatoes <strong>v</strong></td>
</tr>
<tr>
<td>Crudités platter, feta dip <strong>v</strong></td>
</tr>
<tr>
<td>Smoked salmon, caper oil</td>
</tr>
<tr>
<td>Sourdough bread and whipped butter <strong>v</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAINS</td>
</tr>
<tr>
<td>served with Jersey royal potatoes, pepper como <strong>pb</strong></td>
</tr>
<tr>
<td>Butter lettuce and avocado salad, mustard vinaigrette <strong>pb</strong></td>
</tr>
<tr>
<td>Roast chicken, jalapeno honey</td>
</tr>
<tr>
<td>Steak, onion, capers, cornichons</td>
</tr>
</tbody>
</table>
| Baked salmon, spinach and green aioli  
| Aubergine parmigiana **v**       |

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>DESSERTS</td>
</tr>
<tr>
<td>Seasonal fruit platter <strong>pb</strong></td>
</tr>
<tr>
<td>Chocolate pot, coconut cream <strong>pb</strong></td>
</tr>
<tr>
<td>Tiramisu <strong>v</strong></td>
</tr>
</tbody>
</table>

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**BITES**  
3 each, advise 2 per guest, 20 guest minimum

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courgette toast <strong>pb</strong></td>
</tr>
<tr>
<td>Shishito peppers <strong>pb</strong></td>
</tr>
<tr>
<td>Tomato, garlic bruschetta <strong>pb</strong></td>
</tr>
<tr>
<td>Honey and soy chicken</td>
</tr>
<tr>
<td>Garlic chicken breast</td>
</tr>
<tr>
<td>Cucumber, salmon, crème cheese</td>
</tr>
<tr>
<td>Gordal picante olives <strong>pb</strong></td>
</tr>
</tbody>
</table>

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**BOWLS**  
6 each, advise 3 per guest, 20 guest minimum

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cured trout, toasted barley, pea, basil</td>
</tr>
<tr>
<td>Mac and cheese, parmesan</td>
</tr>
<tr>
<td>Shrimp rice, cherry tomato, basil</td>
</tr>
<tr>
<td>Peppers, tomato lecho <strong>pb</strong></td>
</tr>
<tr>
<td>Roast cauliflower, maple siracha <strong>pb</strong></td>
</tr>
<tr>
<td>Baked sweet potatoes, roast chick peas <strong>pb</strong></td>
</tr>
</tbody>
</table>
BESPOKE MENU
Provided by Kolden Kitchen, our bespoke evening menus are perfect for your more intimate nights as well as your larger, free-flowing events.

v: vegetarian | pb: plant based
Menus are subject to availability
Please let us know if there are any allergies or dietary requirements.

BMF FUSION MENU
50 per head | 2 starters, 2 mains, 2 sides, 2 desserts
60 per head | 4 starters, 3 mains, 2 sides, 2 desserts

STARTERS
Skirt steak skewer, plantain, cherry tomato
Egg mimosa, bacon, chives, mayonnaise
Sweet potato falafel, hummus dip v
Croque-monsieur, roasted ham, cheese
Baked camembert, sourdough bread pb

MAINS
served with broccoli couscous, sultana, carrot
kale salad, avocado, miso, citrus dressing v
Braised lamb cutlets, honey & mint sauce
Baked trout, bourbon & brown sugar sauce
Chicory gratin & glazed ham, bechamel
Quiche spinach & leeks pb

DESSERTS
Pear tatin tart, caramel
Cameroonian doughnut, apple compote v
Crepes suzette, lemon, sugar

BITES
3 each, advise 2 per guest, 20 guest minimum
Sweet & spicy chicken bite
Tomato, garlic bruschetta v
Salmon blinis, cream cheese
Tuna mousse, cucumber bite
Goat cheese toast, honey pb
Stuffed cherry tomato, feta pb
Marinated spicy olives v
Potato chips v

BOWLS
6 each, advise 3 per guest
Mac & cheese, parmesan pb
Baked cauliflower gratin pb
Beetroot confit risotto v
Smoked trout, tagliatelle, citrus
Roasted chicken, coconut milk, puree
Ratatouille, courgette, aubergine v
Chili con carne, rice v | add beef +2
DRINKS

For your daytime bookings, our Lofts will be equipped with tea, filtered coffee and water, inclusive of your room hire rate.

As the sun sets, why not pre-order a drinks reception from our curated 180 Lofts menu.

SOFT
CLOUDY LEMONADE 3
GINGER BEER 3
GINGER ALE 3
COCO COLA original | diet 3
FRESH JUICE orange | apple 4
LIFE WATER still 750ml | sparkling 750ml 4.5
PRESS JUICE green | ginger | berry | citrus 6
TRIP CBD lemon | elderflower | peach 6.5

HOT
COFFEE by Grind, Shoreditch London from 3.5
TEA english breakfast | earl grey | triple mint | chamomile | green 3.5
MILK ALTERNATIVES oat | soy | coconut

HOUSE TONICS
SOHO MULE 42 Below vodka, lime, ginger, soda
COSMOPOLITAN 42 Below vodka, Cointreau, cranberry, lime
PICANTE DE LA CASA Patrón Reposado tequila, chilli, coriander, lime, agave
EASTERN STANDARD 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

BEER AND CIDER
POSH LAGER Forest Road Brewery, 4.1% 5.5
PERONI 5.1% 5.5
WORK IPA Forest Road Brewery, 5.4% 5.5
TAUNTON CIDER 4% 6.5
BITBURGER 0% 5.5

SPIRITS 42 Below | Bombay Sapphire | Banks 5 | Gran Centenario Plata | Jack Daniels
SINGLE 25ml 7.5
DOUBLE 50ml 13

RED
MAISON VINCENT Languedoc, Fr 20 28
MONTEPULCIANO D’ABRUZZO Itiner, Abruzzo, It 17 39
PINOT NOIR Cycles Gladiator, California 18 49
CHIANTI CLASSICO RISERVA Sparviero, Tuscany, It 16 69

WHITE
MAISON VINCENT Languedoc, Fr 20 28
PICPOUL DE BEAUVOUGNAUX Beauvignac, Languedoc, Fr 20 39
CHARDONNAY Cycles Gladiator, California 18 49
GAVI DI GAVI ‘LA MEIRANA’ BROGLIA Piemonte, It 19 52

ROSE
MAISON VINCENT Languedoc, Fr 20 28
LADY A Provence IGP, Fr 20 46

CHAMPAGNE & SPARKLING
PROSECCO TREVISANO DOC Luna Argenta, Brut NV 42
THIENOT Brut NV 69
THIENOT ROSE Brut NV 76
RUINART Brut NV 90
RUINART ROSE Brut NV 125
RUINART BLANC DE BLANCS Brut NV 165

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