

180 LOFTS

Private Hire

privateevents.180@sohoworks.com



Event Spaces at 180 Lofts

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



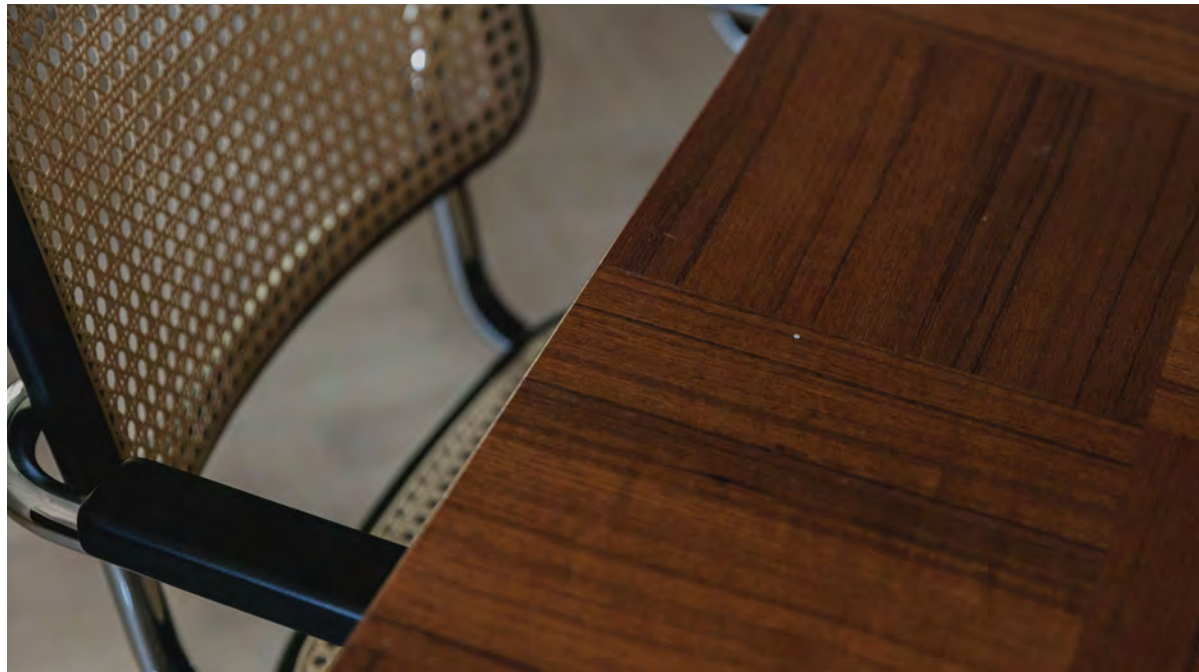
WEST COURTYARD

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





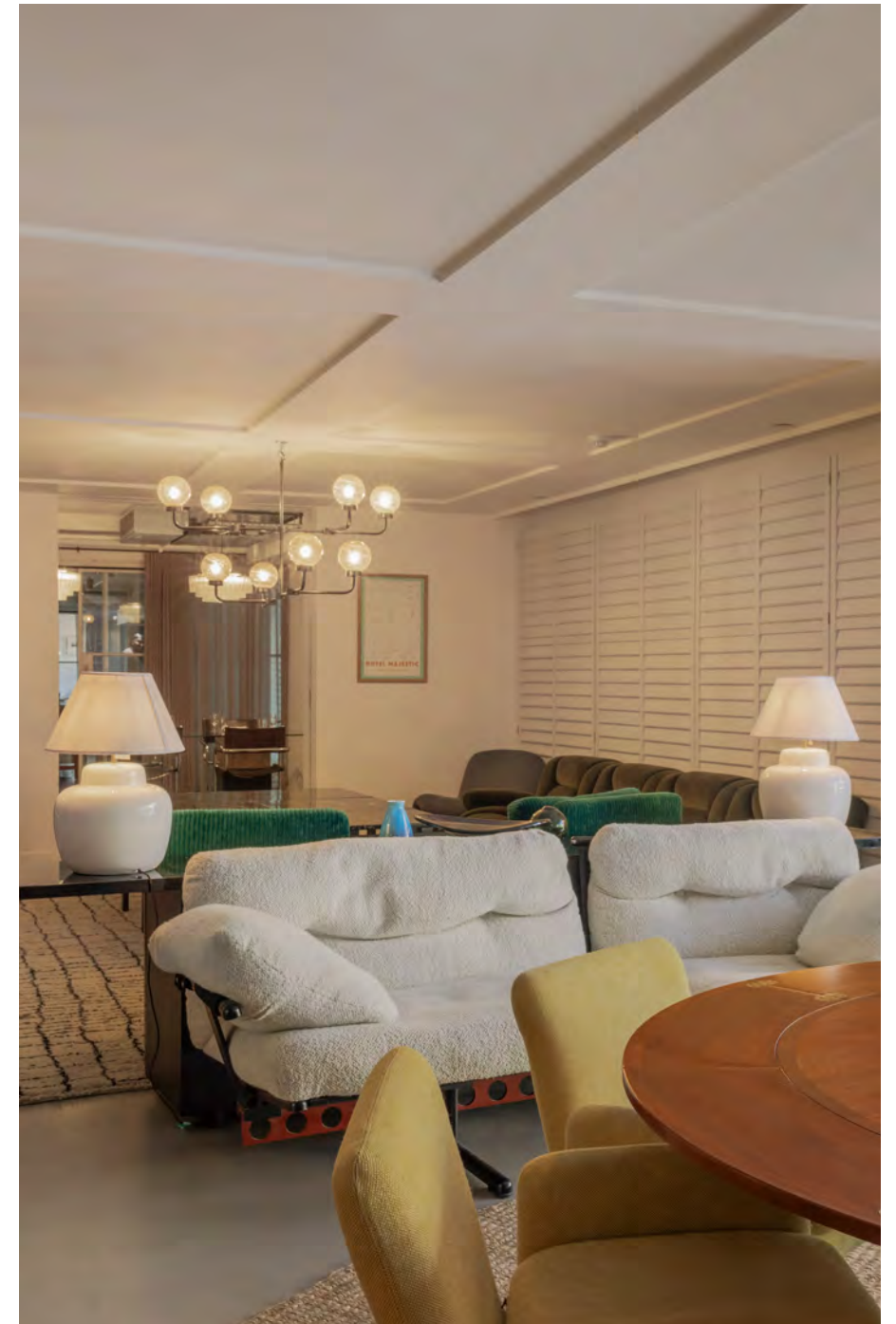
EAST APARTMENT

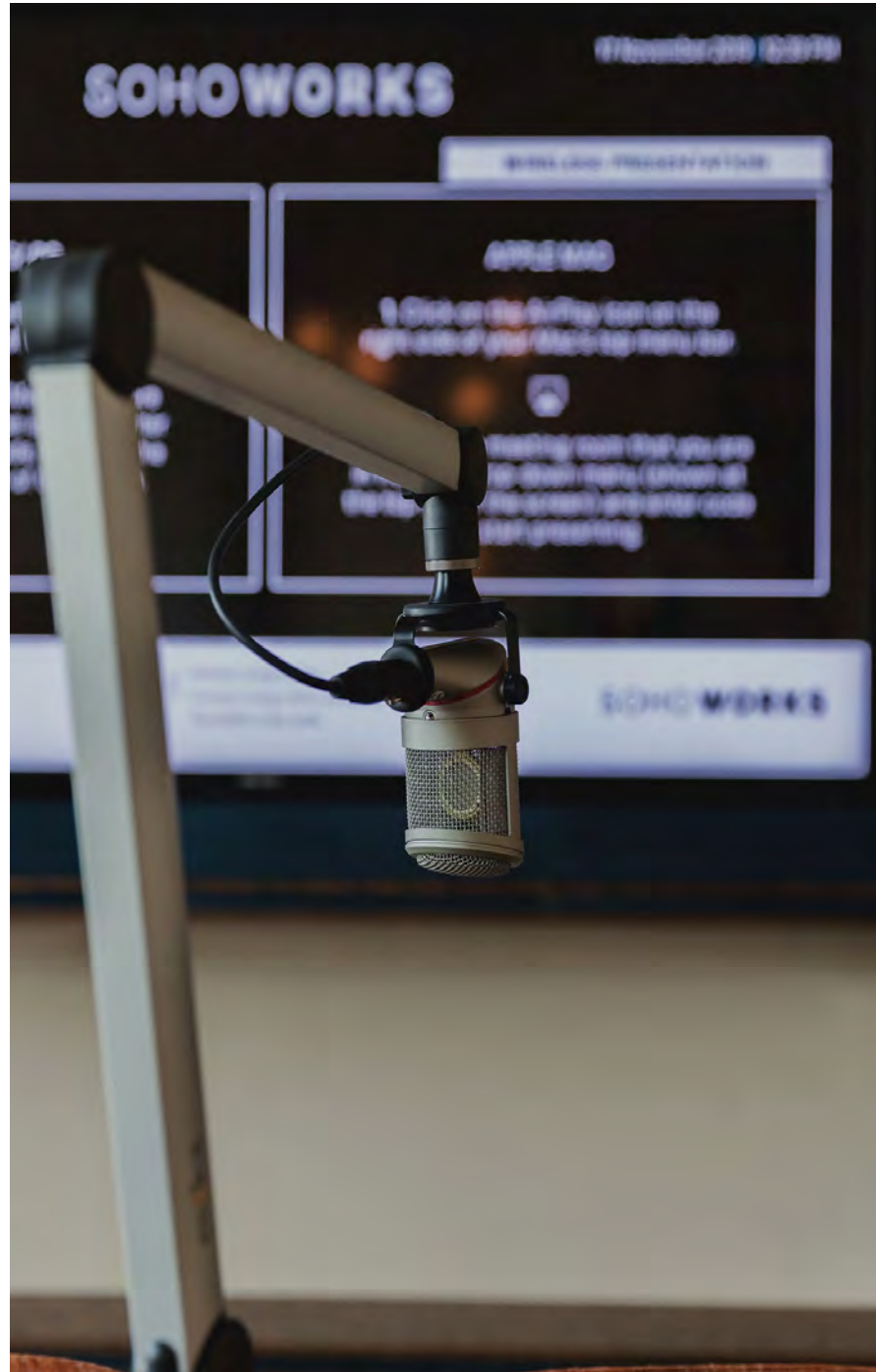
Discussion style
Lounge area
Large screen
Wired and wireless connectivity
Mini fridge

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

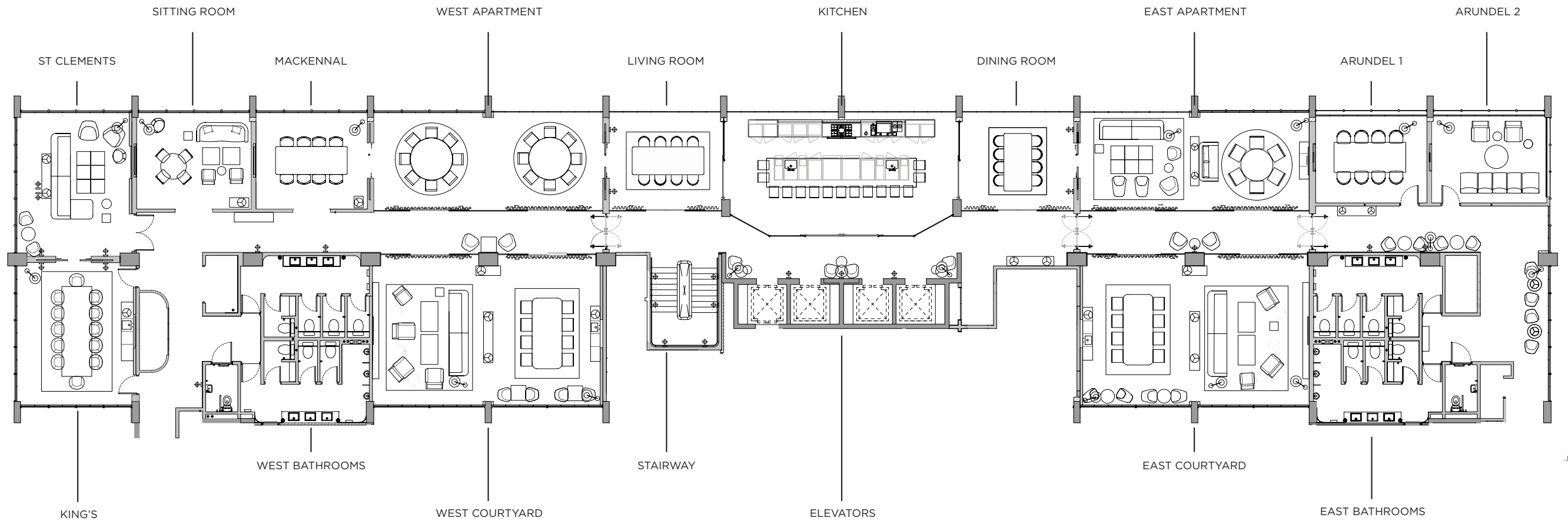
847 sq ft



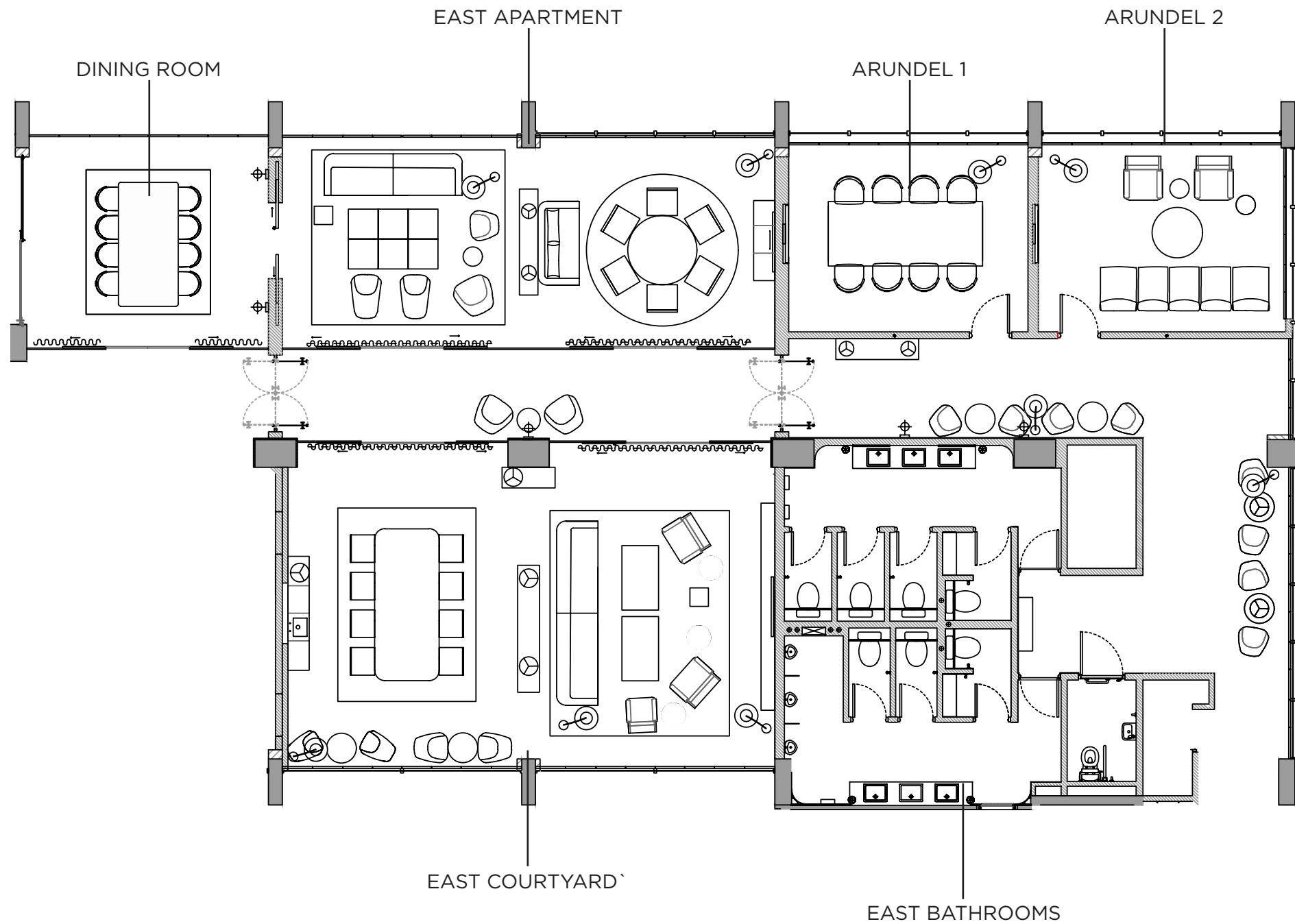
COLLECTIVES

Our Lofts can be combined to create a larger free-flowing space.





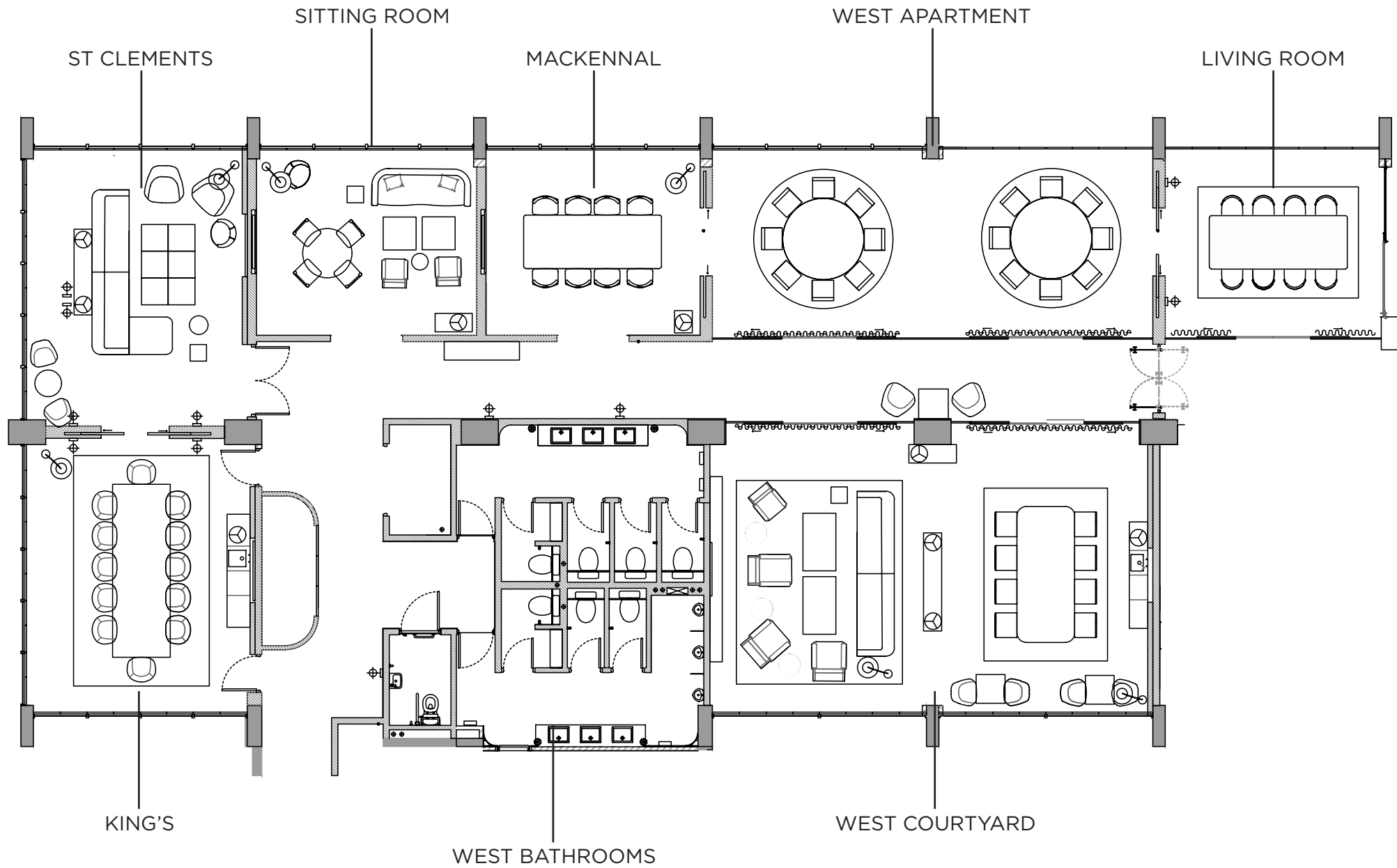
FLOORPLAN



EAST COLLECTIVE

A collection of Lofts within the East Wing of 180 Lofts, with dedicated bathroom access.

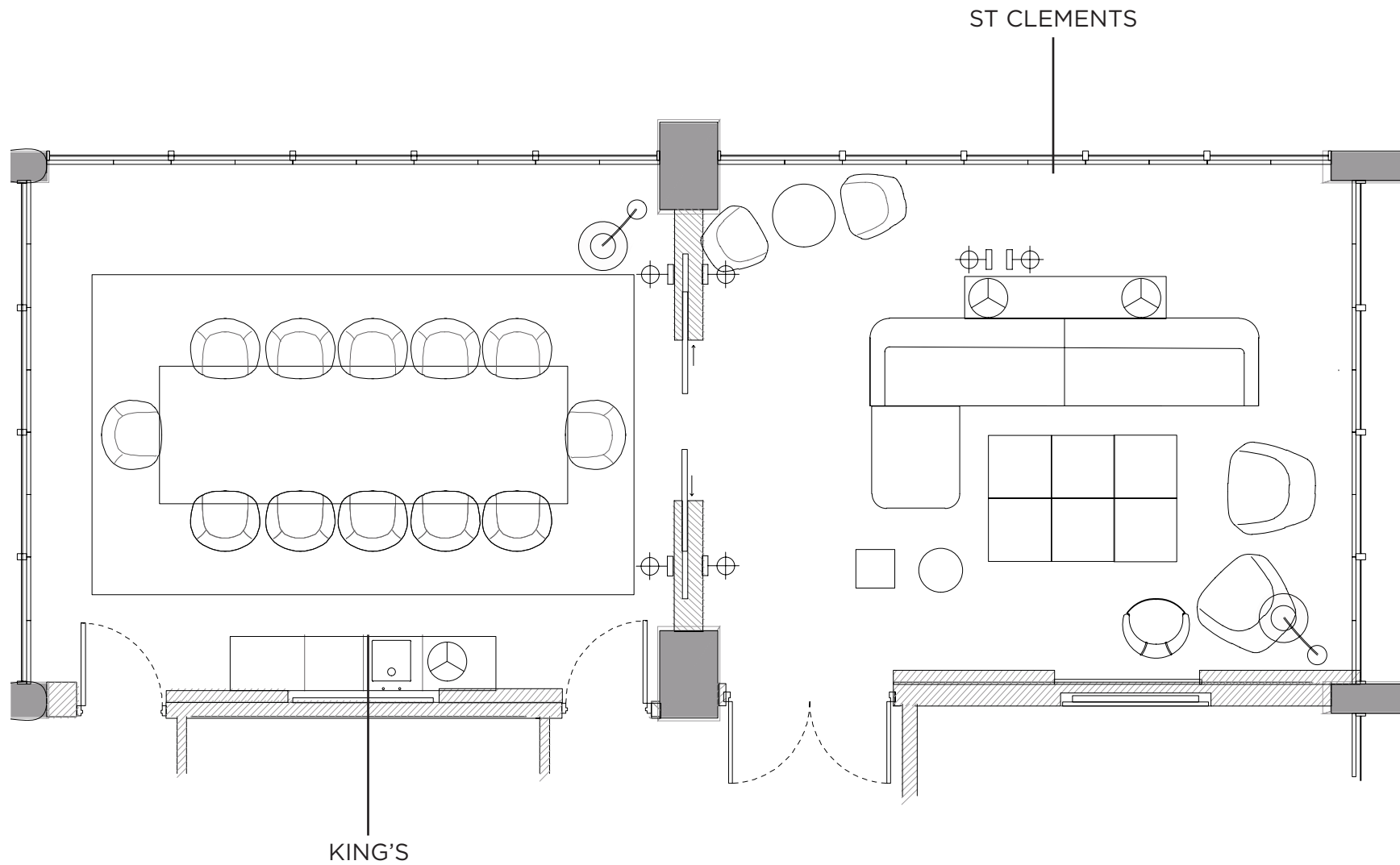
100-120 capacity



WEST COLLECTIVE

A collection of Lofts within the West Wing of 180 Lofts, with dedicated bathroom access.

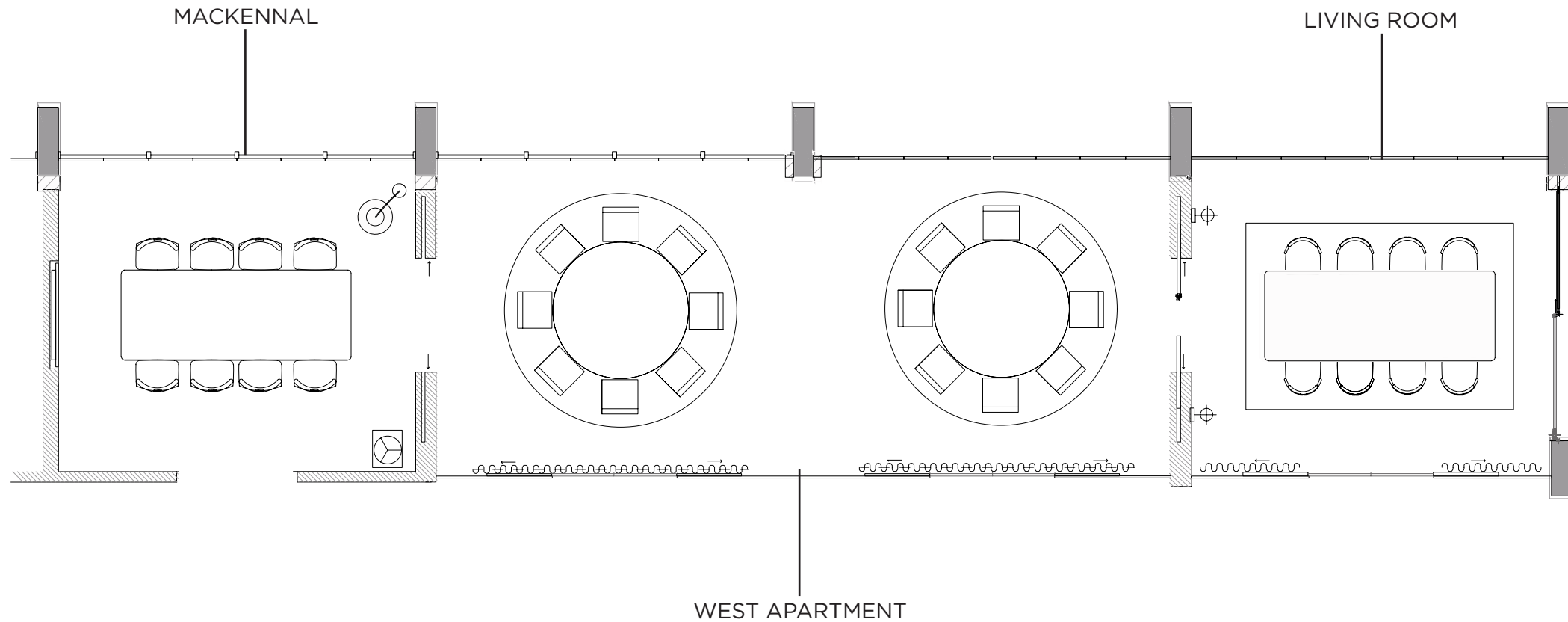
100-120 capacity



KING'S AND ST CLEMENTS

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

FOOD AND DRINK

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 prepares 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 piccante,
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 fulfil any additional requirements.

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

LIGHT EVENING MENU

30 per head

Gordal picante olives pb
Crudités platter pb
Trio of dips
hummus, whipped feta, beetroot hummus v
Cheese board v
Charcuterie board
Tossed salads choice of three, pb
Sourdough bread, whipped butter v

ADD-ONS +5, per person

Honey & soy chicken
Baked salmon
Hand cut crisps pb

BMF MENU

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

STARTERS

Prosciutto, melon, mint
Burrata, datterino tomatoes v
Crudités platter, feta dip v
Smoked salmon, caper oil
Sourdough bread and whipped butter v

MAINS

served with Jersey royal potatoes, pepper corno pb
Butter lettuce and avocado salad, mustard vinaigrette pb
Roast chicken, jalapeno honey
Steak, onion, capers, cornichons
Baked salmon, spinach and green aioli
Aubergine parmigiana v

DESSERTS

Seasonal fruit platter pb
Chocolate pot, coconut cream pb
Tiramisu v

BITES

3 each, advise 2 per guest, 20 guest minimum

Courgette toast pb
Shishito peppers pb
Tomato, garlic bruschetta pb
Honey and soy chicken
Garlic chicken breast
Cucumber, salmon, crème cheese
Gordal picante olives pb

BOWLS

6 each, advise 3 per guest, 20 guest minimum
Cured trout, toasted barley, pea, basil
Mac and cheese, parmesan
Shrimp rice, cherry tomato, basil
Peppers, tomato lecho pb | add sausage +2
Roast cauliflower, maple siracha pb
Baked sweet potatoes, roast chick peas pb



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
COCA 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	all 13

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

	750ml
MAISON VINCENT Languedoc, Fr 20	28
MONTEPULCIANO D'ABRUZZO Itinera, 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 BEAUVIGNAC Beauvignac, Languedoc, Fr 20	39
CHARDONNAY Cycles Gladiator, California 18	49
GAVI DI GAVI 'LA MEIRANA' BROGLIA Piemonte, It 19	52

ROSE

	750ml
MAISON VINCENT Languedoc, Fr 20	28
LADY A Provence IGP, Fr 20	46

CHAMPAGNE & SPARKLING

	750ml
PROSECCO TREVISO 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

