

# HIGH ROAD HOUSE

**CHISWICK**

High Road House



# Event Spaces at High Road House

On the site of the historic Foubert's Hotel, the House has a Club Room, Club Bar, Dining Room, Lower Ground Bar, Event Space and 14 Hotel Rooms, complimented by a contemporary British art collection and a lively members' event programme.





Rooms



# Little Room

Large sofas, small seating areas, private art collection

Plasma Screen, USB Input, HDMA, VGA, DJ Booth

Setup	Comfy	Theatre	Dining
Capacity	15	15	20
Setup	Drinks		
Capacity	40		





# Middle Room



Low and relaxed seating, private bar



# Big Room

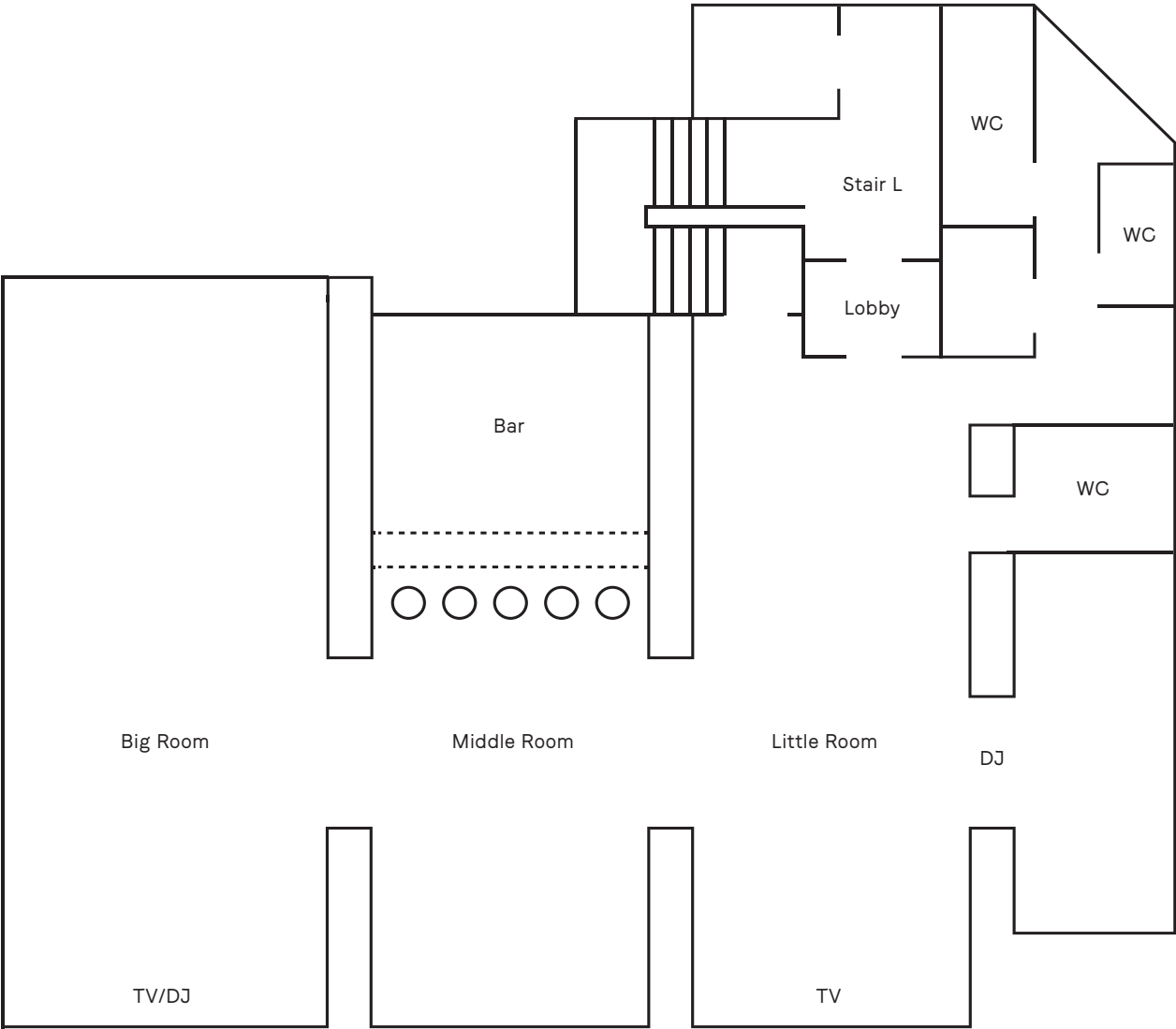
Art-deco furnishings, low relaxed seating, private art collection

LCD Plasma Screen, Projector, Blue Ray DVD, Skybox, VGA, HDMI, I-Pod Connect, WiFi, USB Input, DJ Booth

Setup	Board Room	Cabaret	Theatre
Capacity	30	20	45
Setup	Dinner	Drinks Party	
Capacity	48	60	



# Floor plan



Our spaces are complimentary to use for social occasions though we do ask for guaranteed minimum spend on food and drink to confirm usage. Meetings are charged a small fee per hour. VAT and service charge is included in the below pricing.

For a quote please contact Madeleine on [madeleine.ball@sohohouse.com](mailto:madeleine.ball@sohohouse.com)



# Exclusive Use



Setup	Dinner	Drinks Party
Capacity	60	120



Menus



# Dining

Our private dining rooms can cater for dinner from 10 to 60 guests. All starters, mains and desserts are served family style on sharing platters in the centre of the table for your guests to experience the entire menu.

## £50 MENU

Smoked haddock croquettes, mustard mayo  
Crispy chicken, peas tarragon  
Chickpea & avocado dip, flatbread pb

Pork fillet, peppers, chorizo, paprika  
Salmon, tenderstem broccoli, sauce vierge  
Baked aubergine, zhoug, coriander pb

### Desserts

Choose two

Tarte tatin, clotted cream  
Chocolate mousse, Langue de chats  
Milk & honey torte  
Queen of puddings  
Drizzle Bundt cake pb  
Vanilla cheesecake

## £60 MENU

Cured salmon, fennel, creme fraiche  
Pressed ham croquettes, gravy mayo  
Baby carrots, cumin, pomegranate molasses pb

Lamb cutlets, peas, lettuce, mint  
Cod, broad bean salsa, chilli  
Roast cauliflower, crispy leaves, pesto pb

### Desserts

Choose two

Tarte tatin, clotted cream  
Chocolate mousse, Langue de chats  
Milk & honey torte  
Queen of puddings  
Drizzle Bundt cake pb  
Vanilla cheesecake

v - vegetarian, pb - plant based.  
Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.





# Drinks Events

Celebrate in style with our selection of delicious canapes. Minimum 10pc of each.

## BITES | £3 each

Smoked salmon blinis, cream cheese  
Potato rosti, lumpfish caviar, soured cream  
Steak tartar, cornichons,brioche  
Mini mushroom burgers, vegan cheese pb  
Marinated beetroot, cucumber, dill pb  
Cods roe, kohlrabi  
Ham & cheese croquettes

Red velvet bites  
Raspberry tartlettes  
Salted caramel truffles  
Lemon swirls pb

## BOWLS | £5 each

Vegan rigatoni pb  
Chickpea chopped salad, pomegranate pb  
Fish & chips  
Mac & cheese  
Butter chicken, poppadum  
Crispy prawns, sweet chilli, coriander

## BOARDS

**Small £80 | Medium £160 | Large £240**  
Small serves 10 | Medium serves 20 | Large serves 30

Charcuterie, country bread  
Cheese, crackers, grapes v  
Smashed avocado, crudites, taro crisps pb

## LATE NIGHT SNACKS | £6.5 Each

Mini burger, cheddar, mustard, iceberg  
Bacon bap  
Courgette pesto & tomato toastie pb  
Truffle cheese melt v

## CAKES

Small £45 | Medium £60 | Large £80  
Small serves 8 | Medium serves 12 | Large serves 20

Chocolate fudge  
Victoria sponge  
Carrot cake  
Lemon

All cakes can be made vegan if required

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# Meeting Menus

## BREAKFAST MENU

**£20 per person | Minimum order 10 people**

Selection of pastries  
Homemade granola  
Fresh fruit platter  
Tea and coffee

**Breakfast menu 2**  
**£25 per person | Minimum order 10 people**

Smoked salmon and creme fraiche bagels  
Selection of pastries  
Homemade granola  
Fresh fruit platter  
Tea and coffee

## WORKING LUNCH MENU

**£25 per person | Minimum order 10 people**

Gourmet sandwiches  
Seasonal salads  
Chips  
Tea and coffee

**Working lunch menu 2**  
**£35 per person | Minimum order 10 people**

Brick chicken, datterini, cucumber, basil  
Salmon, tenderstem broccoli, lemon  
Ratatouille, tomato, basil pb  
Chips

Tea and coffee

## BREAKS

**£6.5 per person**

Bakery selection  
Tea & coffee

**Mini Break**  
£4.5 per person  
Homemade biscuits  
Tea and coffee

**Power Break**  
£6.5 Per person  
Granola yoghurt pots  
Tea and coffee  
Cake Break

**£6.5 per person**  
Homemade cake  
Tea & coffee

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CHILDREN’S PARTIES

£1000  
Package for 20 Children  
Additional children charged at £15

Exclusive use of downstairs at the House  
1 professional entertainer  
Party games  
Balloons and bunting  
Kids mini buffet  
Orange and blackcurrant squash

Mini buffet includes  
Mac and cheese  
Fish goujons  
Cheeseburgers  
Avocado & chickpea dip, crudites pb  
Chips

BRUNCH

£35 per person | Served family style on sharing platters

Pastry selection v  
House granola v  
Fresh fruit platter v  
Avocado on toast v  
Eggs Benedict  
Eggs Florentine v  
Smoked salmon bagel, crème fraiche  
Pancakes, bacon, maple syrup

Tea & coffee

AFTERNOON TEA

£30 per adult | £20 per child  
Make it a sparkling occasion for an additional £10 per person

Tea of choice  
Traditional sandwiches  
Egg mayonnaise v  
Ham and mustard  
Cucumber, cream cheese, dill v

Buttermilk scones  
Homemade strawberry preserves  
and cornish clotted cream

Selection of indulgent cakes

COCKTAIL MASTERCLASS

£50 per person | Minimum 6 guests  
1.5h masterclass including:  
3 cocktails & 3 canapés

Take the pressure off and let us shake up your event. Enjoy cocktail masterclasses led by our bar team that are adaptable to your groups preferences.

Our entertainers work with a close knit team of entertainers who are professionally trained actors or educators with a background in working with children. We put you in touch directly with the team that best caters for your theme, so that they can personally tailor the entertainment style and give you a day to remember.

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For more information please contact  
[madeleine.ball@sohohouse.com](mailto:madeleine.ball@sohohouse.com)  
T: +44 (0)20 8987 1614

[sohohouse.com](http://sohohouse.com)  
162-170 Chiswick High Road,  
London, W4 1PR