

# Brighton Beach Lofts

Private Hire

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# Event Spaces at Brighton Beach House

Located on Madeira Drive with views out to the sea, Brighton Beach Lofts are set across the ground floor, featuring a modular open-plan kitchen, five private Lofts, lounge areas and a private sea-view terrace.

Adjacent to the Lofts, The Rock Room is a flexible, open-plan event space available to hire on Tuesdays and Wednesdays until 5pm.

Ground Floor, The Terraces, Madeira Drive

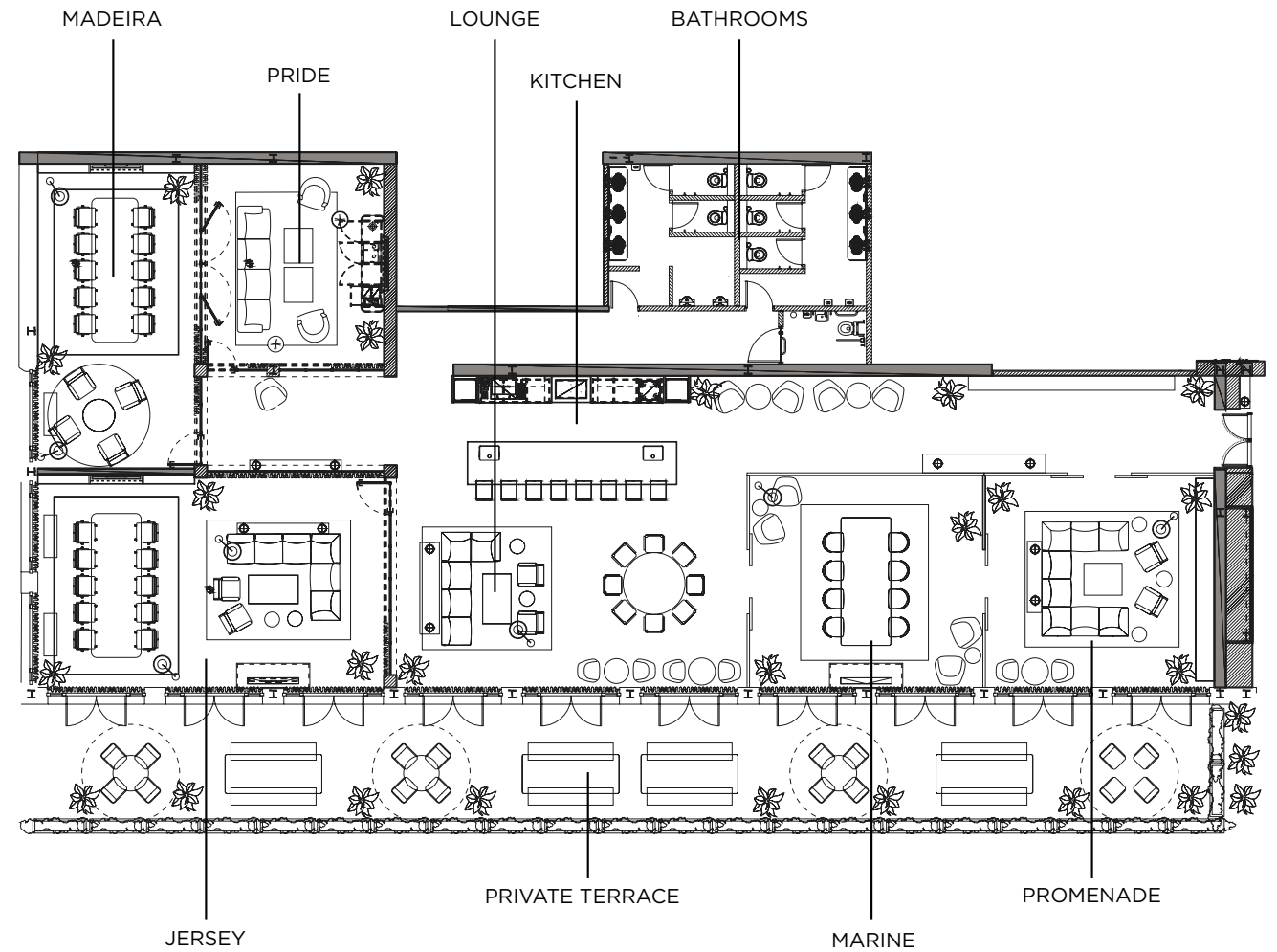




## BRIGHTON BEACH LOFTS

From presentations and product launches to press events and parties, Brighton Beach Lofts are fully flexible to house your early morning meetings all the way through to the following morning.

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



LOFT	CAPACITY	FEATURES
Promenade	20	Discussion style, 65" screen, adjoins to Marine
Marine	20	Boardroom style, 55" screen, adjoins to Promenade
Jersey	30	Boardroom style, 65" and 55" screen, additional lounge area
Madeira	10	Boardroom style, 65" screens, adjoins to Pride
Pride	10	Discussion style, 65" screen, adjoins to Madeira, wine fridge and sink
Loft takeover	200	Private access to all Lofts, lounge and terrace, DJ inputs, kitchen



## PROMENADE

Discussion style  
Large screen  
Wired and wireless connectivity  
Video conferencing  
Access to terrace

Adjoins with Marine

Max sitting: 10  
Max standing: 10



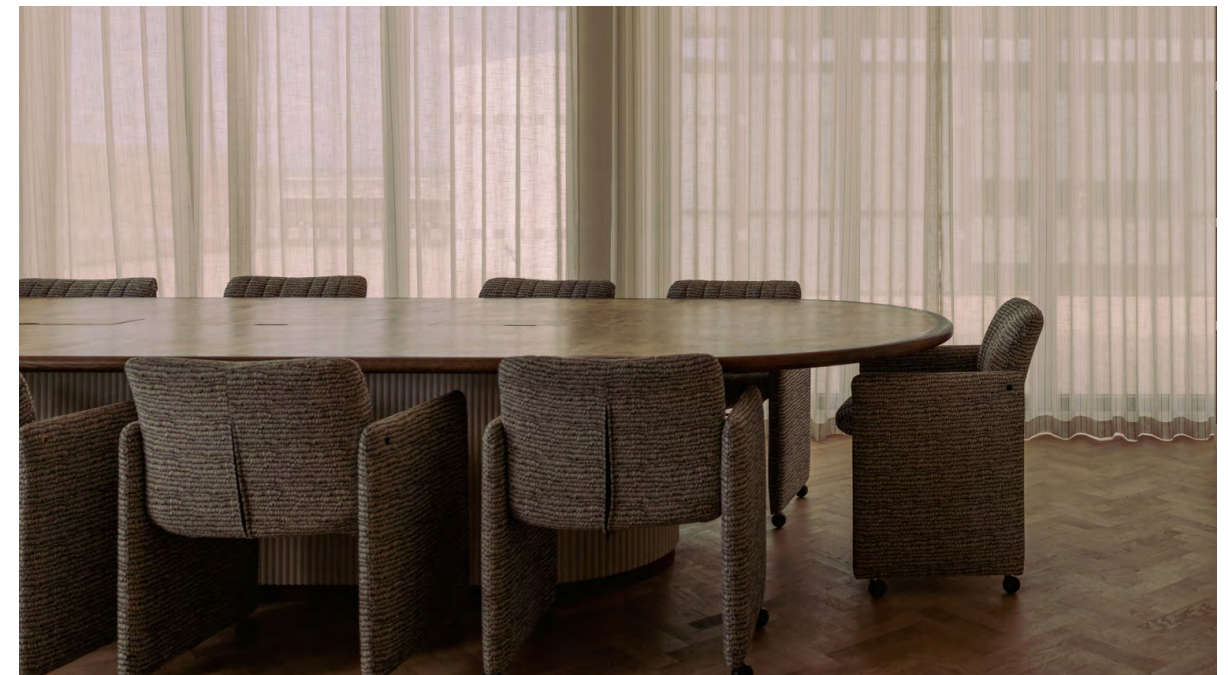


## MARINE

- Boardroom style
- Concealed large screen
- Wired and wireless connectivity
- Video conferencing
- Access to terrace

Adjoins with Promenade

Max sitting: 10  
Max standing: 10



## JERSEY

Boardroom style  
Additional lounge area  
Two large, concealed screens  
Wired and wireless connectivity  
Video conferencing  
Access to terrace

Max sitting: 15  
Max standing: 30



## MADEIRA

Boardroom style  
Concealed large screen  
Wired and wireless connectivity  
Video conferencing

Adjoins with Pride

Max sitting: 10  
Max standing: 15



## PRIDE

Discussion style  
Large, concealed screen  
Wired and wireless connectivity  
Video conferencing

Adjoins with Madeira

Max sitting: 10  
Max standing: 10







## THE KITCHEN

The central hub to the Lofts  
Large open space  
Lounge area  
Access to the terrace  
Two DJ points

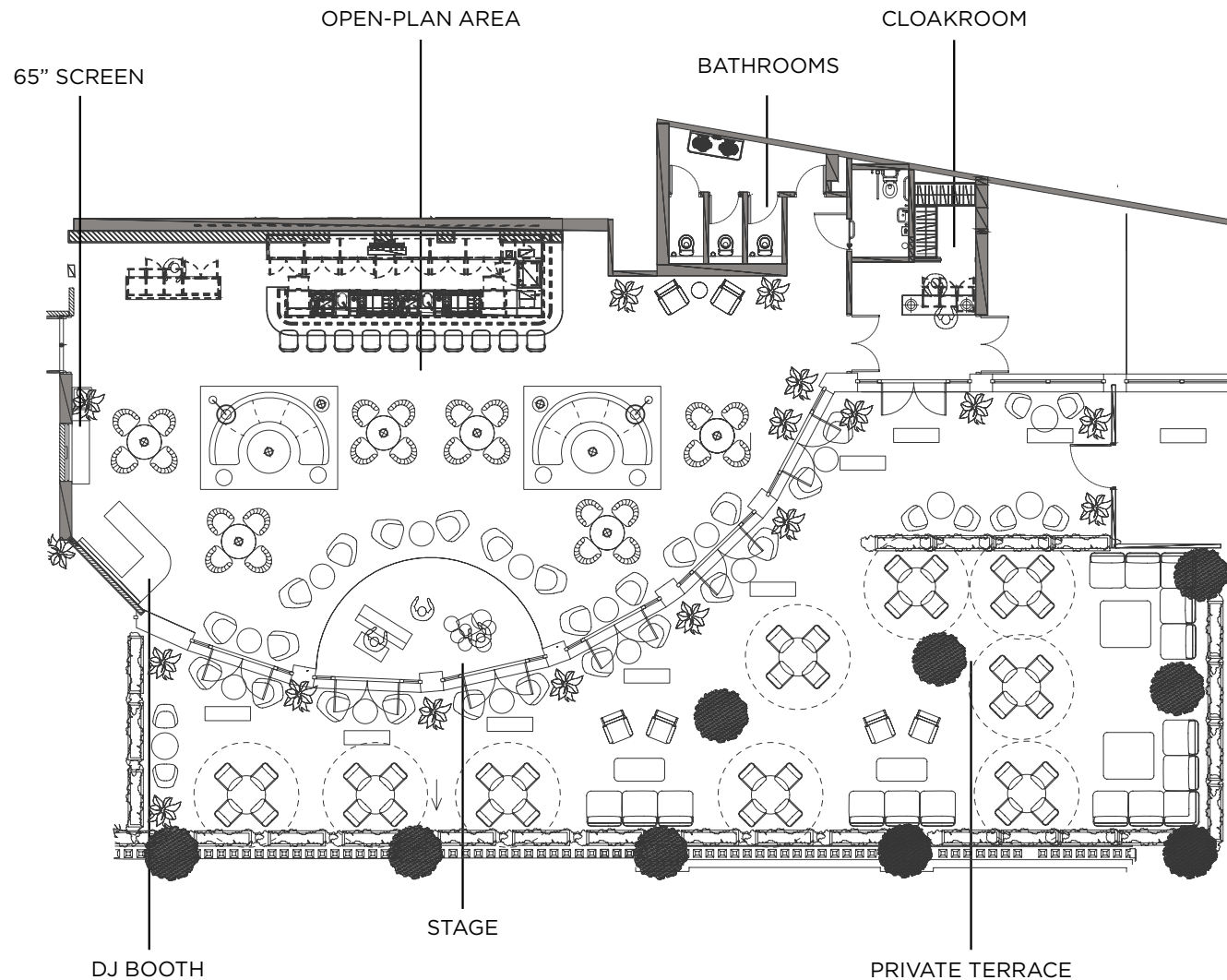
Max sitting: 15  
Max standing: 50



## THE TERRACE

The Kitchen, Promenade, Marine and Jersey all open out to the spectacular views of Brighton Beach.

Max sitting: 40  
Max standing: 50

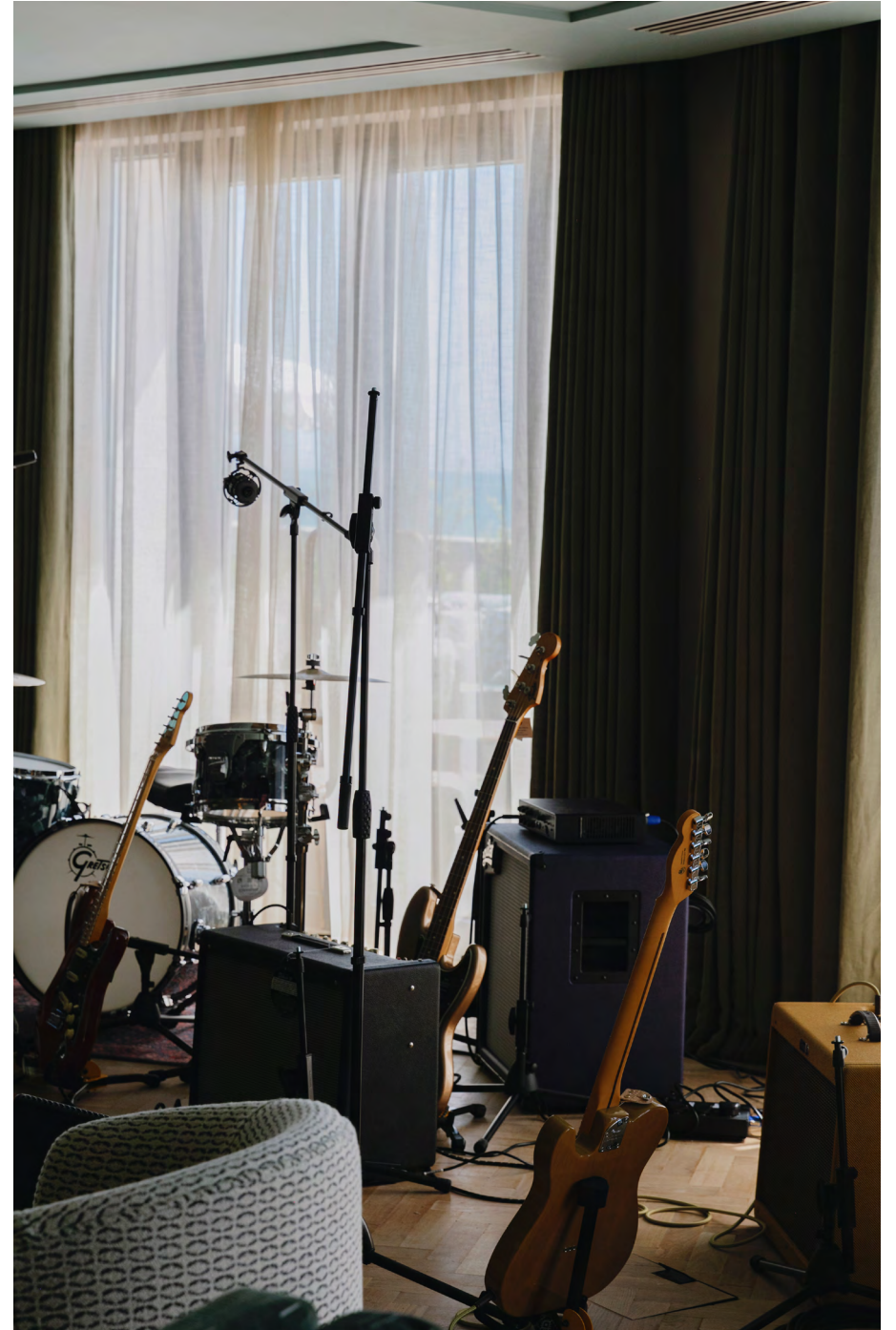


**THE ROCK ROOM** *available Tuesdays and Wednesdays 9am to 5pm*

Adjacent to the Lofts, The Rock Room is a flexible, open-plan event space available to hire on Tuesdays and Wednesdays 9am until 5pm.

Enjoy the sea as your background with our stage area - making it the perfect location for presentations and parties.

LOFT	CAPACITY	FEATURES
Rock Room	150	Open plan, 65" screen, stage area, DJ inputs, private terrace



## The Rock Room

Large open-plan space  
Collection of tables and lounge  
Cloakroom  
DJ points  
Large screen  
Private terrace  
Stage area

Max sitting: 50  
Max standing: 150

# FOOD AND DRINK



From the early morning to late afternoon, our Loft chefs prepare an exceptional and unique daily offering, displayed on 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.

Our menu is usually offered from the Kitchen, but can be served in your Loft if you prefer.



## FOOD

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

Join us for our Sunday menu, and enjoy a Soho Bloody Mary from our bloody mary station.

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

### BREAKFAST

15 per person including House Press and fresh coffee, from the counter

Seasonal fruit pb  
 Pastry selection v  
 Overnight oats, apple, toasted seeds gf, pb  
 Granola v  
 Cereal selection v

### HOT

Eggs, sourdough toast v  
 Mortadella and fried egg bap

### LUNCH

30 per person, from the counter

Focaccia, cultured butter v  
 Cheese board v  
 Charcuterie

### SALADS

Castlefranco, citrus vinaigrette pb  
 Marinated artichokes, tomatoes, lemon pb  
 Aubergine, courgette and pepper vedura mista pb  
 Burrata, tomato, basil v  
 Beetroot, lentils, gorgonzola v

### SANDWICHES

Pesto and mozzarella baked focaccia v  
 Salami and mushroom baked focaccia

Freshly baked cookies v

### DINNER

50 per person, from the counter

Cured meats and cheeses  
 Avocado dip, crudités pb  
 Arancini v  
 Truffle and honey crostini pb  
 Anchovies on sourdough

Beef lasagne  
 Aubergine parmigiana v  
 Pea and broad bean risotto pb  
 Chicken cacciatore  
 Tuscan potatoes v  
 Tomato and rocket salad pb  
 Beef Wellington +£25pp

Lemon meringue pie v  
 Tiramisu v

### SUNDAY

40 per person, Soho Bloody Mary +12.5

#### FROM THE COUNTER

Cured meats and cheeses  
 Avocado dip, crudités pb  
 Arancini v  
 Truffle and honey crostini pb  
 Anchovies on sourdough  
 Parma ham and melon

#### PLATED

Roast chicken, bread sauce  
 Roast Beef, horseradish, Yorkshire pudding  
 Mushroom wellington pb

Tiramisu v  
 Sticky Toffee pudding v  
 Berries and meringue v  
 Ice cream v

### BITES

Individually priced at 3, minimum 20 guests

Seasonal arancini v  
 Crostini selection v  
 Parmesan, anchovies  
 Bresaola, rocket, parmesan  
 Fried nduja gnocchi, smoked tomato aioli

### BOWLS

Individually priced at 6, minimum 20 guests

Burrata, tomato and basil v  
 Super-food quinoa and lentil pb  
 Rigatoni  
 Bolognese pb  
 Tuna tartare  
 Mac and cheese v  
 Tuscan potatoes, aioli pb



## DRINKS

For your daytime bookings, our Lofts will be equipped with freshly poured coffee, organic tea, and chilled mineral water.

As the sun sets over the horizon, treat yourself to one of the Local House specialities, curated especially for Brighton Beach House.

### HOUSE TONICS

- SOHO MULE 42 below vodka, lime, ginger, soda
- BRIGHTON SBAGLIATO Brighton gin, Cocchi Rosa, Campari, Aperol
- 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

### LOCAL HOUSE

- THE PALOMINO Centenario Tequila, Campari, lime, grapefruit, salt
- ROMA TONICA Mezcal Verde, chamomile, lime, pineapple, Prosecco
- MINTY COWBOY Woodford Reserve Bourbon, Branca Menta, lemon, mint
- SOUTHCOAST T&T Gran Centenario Plata Tequila, St Germain, citrus, lemon basil TRIP

all 14

### AMASS BOTANICS

- WEST PIER SPRITZER Amass Gin, rose, cucumber, watermelon, prosecco
- KOKO MOLOKO SWIZZLE Amass Gin, Pisco, coconut, lime, pineapple
- SOHO BLOODY MARY Amass Vodka, spice mix, tomato juice
- ESPRESSO MARTINI Amass Vodka, espresso, Kahlua

all 12.5

### NO & LO

- PICANTE LOW Pentire Adrift, chilli, coriander, agave, lime
- VIBRANTE SPRITZ Martini Vibrante non alcoholic aperitif, tonic, orange
- EASTSIDE FIZZ Pentire Seaward, cucumber, lime, mint soda
- 99<sup>th</sup> SOUR Pentire Seaward, Yellow Chartreuse, jasmine, anis, lemon

all 7

### DRAUGHT BEER

- LUCKY SAINT 0.5%
- POSH LAGER 4.1%
- RIDE, SESSION IPA 4%
- WORK IPA 5.4%

5

6

6

7

### BOTTLED BEER

- UNBARRED IPA 5.5%
- CASUAL PALE ALE 4.5%

7

7



## WHITE

MAISON VINCENT Languedoc, Fr 20	28
VERDICCHIO DEI CASTELLI CLASSICO Marche, It 20	31
PINOT BIANCO, QUERCUS, Goriška Brda, SI 20	34
GRILLO, FEUDO ARANCIO, Sicily 20	37
PINOT GRIGIO DELLE DOLOMITI Veneto, It 20	38
PICPOUL DE PINET, LUVIGNAC, Languedoc, Fr 21	39
VIOGNIER 'ILES BLANCHES' Rhone, Fr 21	42
LUGANA, CATULLIANO, PRATELLO, Lombardy, It 20	44
ASSYRTIKO 'VOILA', LYRARAKIS, Crete, Gr 21	45
SAUVIGNON BLANC, FIRMIAN, Trentino, It 21	47
LANGHE ARNEIS, SAROTTO, Piemonte, It 20	48
VERMENTINO, I FIORI, PALA, Sardinia 20	49
GAVI DI GAVI, 'LE MEIRANA', Piemonte, It 20	52
FALANGHINA, ROCCA LEONI, Campania, It 20	58
ALBARINO, PAZO SENORANS, Rias Baixas, Sp 21	64
MACON-BUSSIERES 'MONTBRISON', Burgundy, Fr 20	67
CHARDONNAY 'BRAMITO DEL CERVO', Umbria, It 20	75
SANCERRE 'LES CAILLOTES', ROGER, Loire, Fr 20	78
RIESLING 'HATTENHEIMER', BALTHASAR RESS, Ge 18	85
CHATEAUNEUF-DU-PAPE, BEAURENARD, Rhone Fr 20	95
CERVARO DELLA SALA, ANTINORI, Umbria, It 19	135
CHASSAGNE MONTRACHET PREMIER CRU, Pillot, Fr 18	165

## CHAMPAGNE & SPARKLING

PROSECCO TREVISO, LUNA ARGENTA Brut NV	42
ALBOURNE ESTATE Sussex, Brut NV	55
AMBRIEL ROSE West Sussex, Brut 15	65
GUSBOURNE, BLANC DE BLANCS W S, Brut 17	75
WISTON BLANC DE NOIRS West Sussex, Brut 14	110
THIENOT Brut NV	69
RUINART Brut NV	95
RUINART ROSE Brut NV	155
DOM PERIGNON Brut 12	295

750ml

## RED

MAISON VINCENT Languedoc, Fr 20	28
PRIMITIVO, VISCONTI DELLA ROCCA Puglia, It 21	31
NERO D'AVOLA, FEUDO ARANCIO Sicily 20	36
MONTEPULCIANO D'ABRUZZO Itinera, It 18	39
CABERNET, MERLOT, QUERCUS Goriška Brda, SI 19	41
MERLOT, CASTEL FIRMIAN Trentino, It 19	45
PINOT NOIR 'SALICES', LURTON Languedoc, Fr 20	46
CAHORS MALBEC, CLOS LA COUTALE Fr 19	49
CANNONAU 'I FIORI', PALA Sardinia 20	49
RIOJA CRIANZA, BODEGAS ALTANZA Sp 18	51
AGLIANICO, CANTINE NOTAIO Basilicata, It 20	55
MONTAGNE ST EMILION, VIEUX BAYARD Fr 19	49
BARBERA D'ALBA, MOLINO Piemonte, It 20	51
GIGONDAS, FONT-SANE Rhone, Fr 19	55
CHIANTI CLASSICO RISERVA, SPARVIERO Tuscany, It 17	56
IL BRUCIATO, GUADO AL TASSO Bolgheri, It 20	58
CHATEAU BOUTISSE, ST EMILION GRAND CRU Fr 16	67
PINOT NOIR 'FOCARA', COLLI PESARESI Marche, It 19	70
CHARMES DE KIRWAN Margaux, Fr 17	100
BAROLO GALLINOTTO Single Vineyard, Piemonte, It 18	135
TIGNANELLO Tuscany, It 18	210
CHATEAU LYNCH BAGES GRAND CRU Pauillac, Fr 06	350

750ml

## WINE

For your daytime bookings, our Lofts will be equipped with freshly poured coffee, organic tea, and chilled mineral water.

As the day comes to a close, our wine offering will see you into the night.

750ml

## ROSE

MAISON VINCENT Languedoc, Fr 20	28
LADY A Provence IGP, Fr 20	46
LADY K Coteaux d'Aix en Provence, Fr 20	70
LADY A MAGNUM Provence IGP, Fr 20	98

750ml





## THE TERRACE

Join us on our private terrace for our hand-picked drinks selection, as you breathe in one of Brighton's best views.

Pair with our food menu to make for an unforgettable experience.

### HOUSE TONICS AND AMASS BOTANICS

PICANTE DE LA CASA Patrón Reposado tequila, chilli, coriander, lime, agave	13
SOHO BLOODY MARY Amass Vodka, spice mix, tomato juice	12.5

### BOTTLED BEER

UNBARRED IPA 5.5%	7
CASUAL PALE ALE 4.5%	7

### WHITE

MAISON VINCENT Languedoc, Fr 20	28
PICPOUL DE PINET, LUVIGNAC, Languedoc, Fr 21	39
GAVI DI GAVI, 'LE MEIRANA', Piemonte, It 20	52
SANCERRE 'LES CAILLOTES', ROGER, Loire, Fr 20	78

### RED

MAISON VINCENT Languedoc, Fr 20	28
CAHORS MALBEC, CLOS LA COUTALE Fr 19	44
BARBERA D'ALBA, MOLINO Piemonte, It 20	52
BAROLO GALLINOTTO Single Vineyard, Piemonte, It 18	95

### ROSE

LADY A Provence IGP, Fr 20	46
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### SPARKLING

PROSECCO TREVISO, LUNA ARGENTA Brut NV	42
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