

SOHO HOUSE

HONG KONG

Private Hire Information



# Welcome

Soho House Hong Kong is located in a high-rise in the Sheung Wan neighbourhood. It has a Pool Room, Drawing Room and House Brasserie, as well as private dining and events spaces. The House also includes three floors of Soho Active gym and a 2,500sqft exhibition space. Apart from that, the House has a 46-seater screening room and six event spaces available for hire to members.

Designed for gatherings of various sizes, meetings, screenings and celebratory events, the spaces have all the amenities to accommodate any occasion. Specially curated menus for food and drinks are available to complete the experience.

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# Sola Room

Overlooking Victoria Harbour, this space is suited for larger lunch or dinner gatherings with its long dining table.

Minimum spend  
Lunch: HKD 3,000 + 10% s.c.  
Dinner: HKD 5,000 + 10% s.c.  
(4 hours dining time)

Setup	Capacity
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Sitting	12
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*Some COVID restrictions apply to capacity and check-in procedures. Please contact our team for the most up to date information.*



# Lazy Sam Room

This space features a round dining table and a Lazy Susan, best suited for intimate lunch or dinner parties.

Minimum spend  
Lunch: HKD 3,000 + 10% s.c.  
Dinner: HKD 5,000 + 10% s.c.  
(4 hours dining time)

Setup	Capacity
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Sitting	10
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# Blue Room

Featuring a view of the city, this space has its own bar and is ideal for private receptions and celebrations.

Minimum spend

Lunch: HKD 25,000 + 10% s.c.

Dinner: HKD 50,000 + 10% s.c.  
(4 hours dining time)

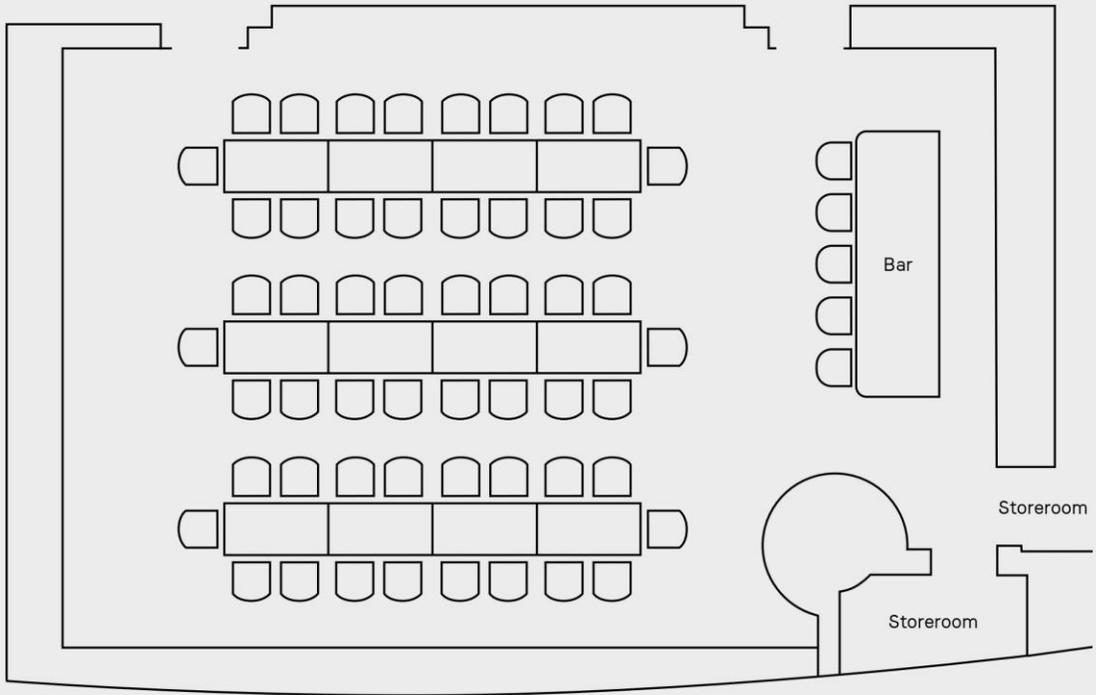
Setup	Capacity
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Sitting	54
Standing	90

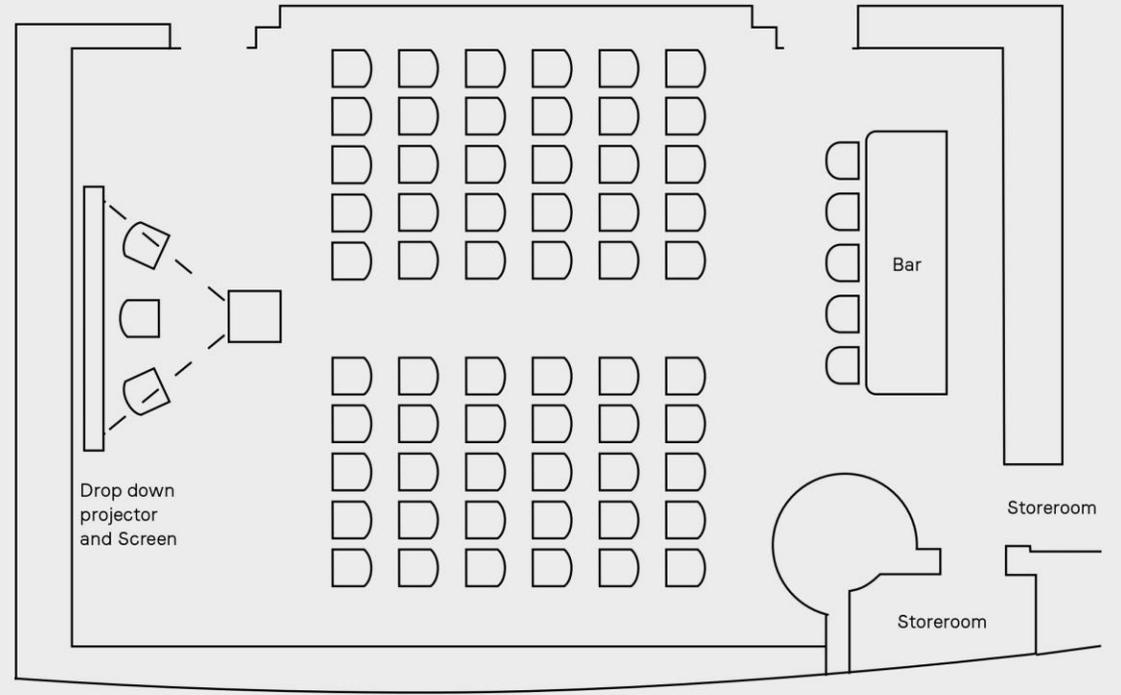
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**Blue Room**  
Dining

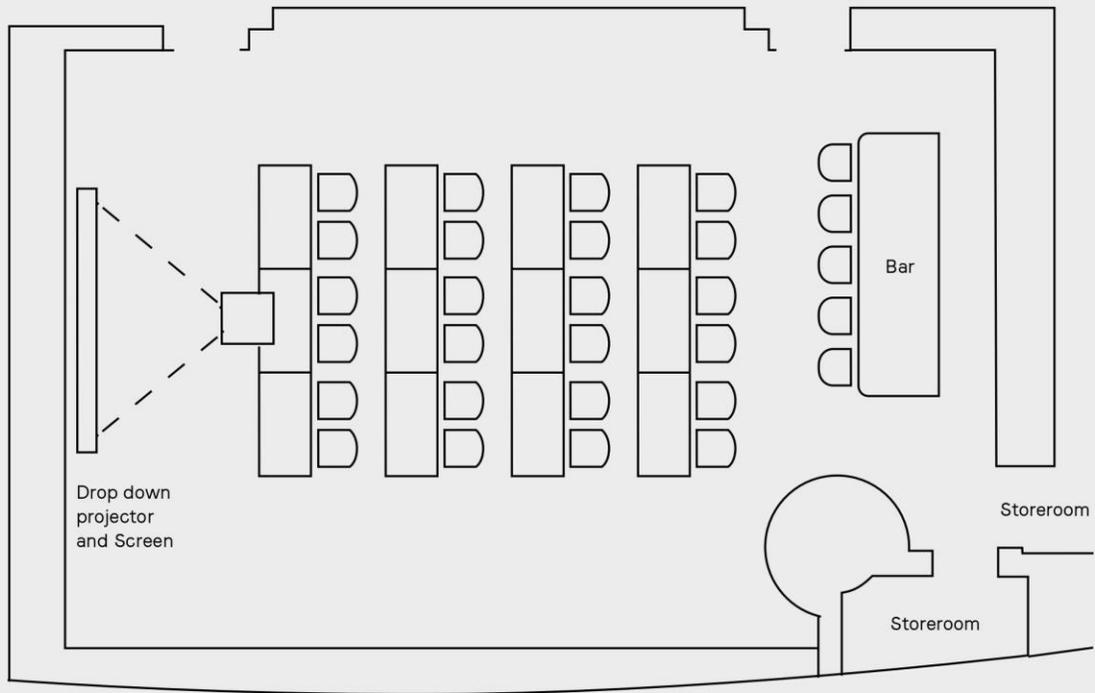


**Blue Room**  
Theatre

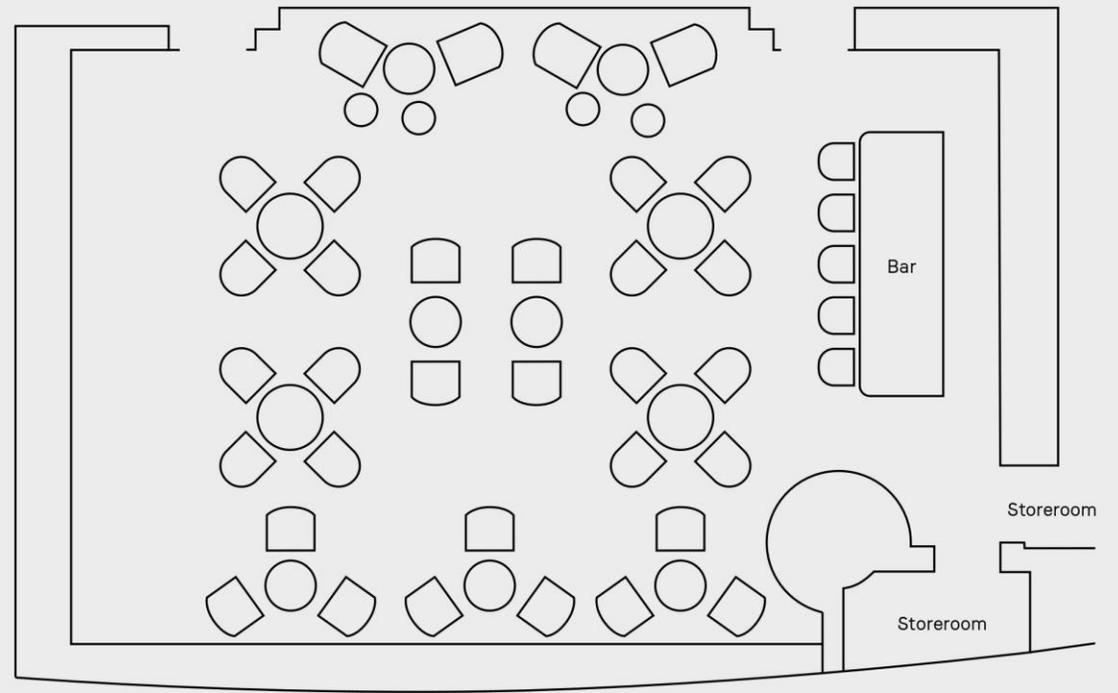


Due to COVID-19, government social distancing regulations apply.

**Blue Room Meeting**



**Blue Room Lounge**



Due to COVID-19, government social distancing regulations apply.

# Green Room

This space features a low stage with a large screen as well as its own bar, making it ideal for cocktail receptions, casual screenings and company presentations.

Minimum spend  
Lunch: HKD 15,000 + 10% s.c.  
Dinner: HKD 25,000 + 10% s.c.  
(4 hours dining time)

Setup	Capacity
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Sitting	22
Standing	30

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# Yellow Room

Featuring an in-room bar, this space has views of Victoria Harbour and the cityscape on both sides.

Minimum spend  
Lunch: HKD 15,000 + 10% s.c.  
Dinner: HKD 25,000 + 10% s.c.  
(4 hours dining time)

Setup	Capacity
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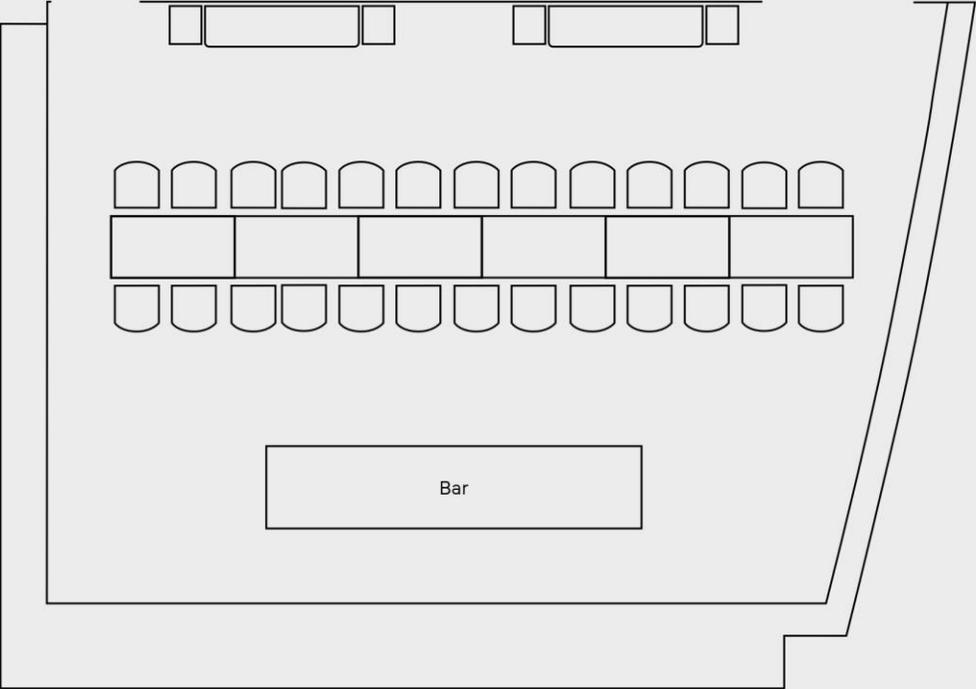
Sitting	22
Standing	30

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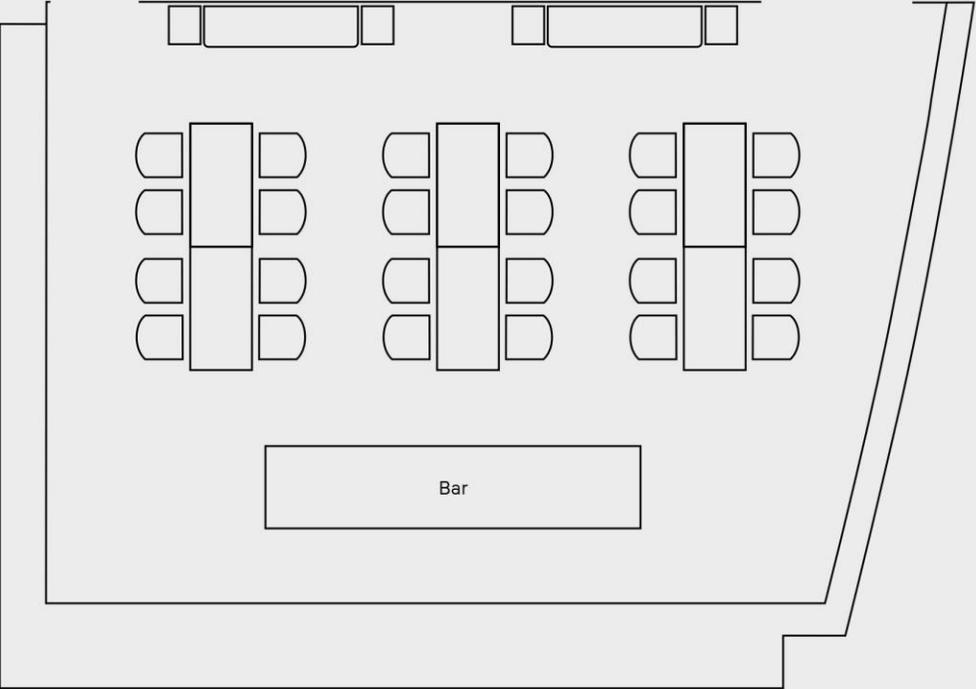
**Yellow Room**

Dining



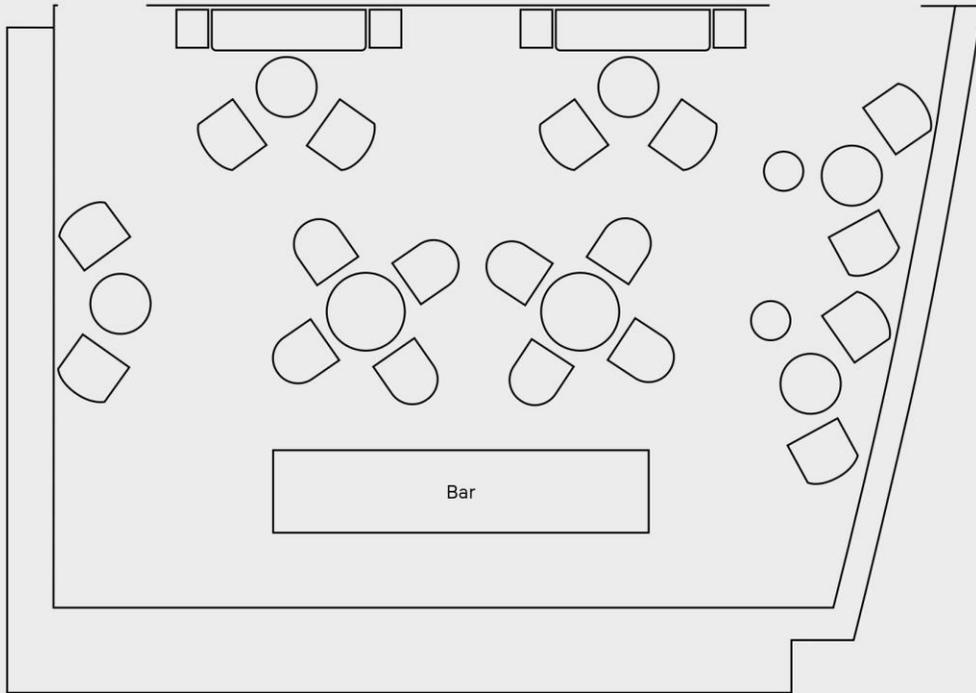
**Yellow Room**

Dining

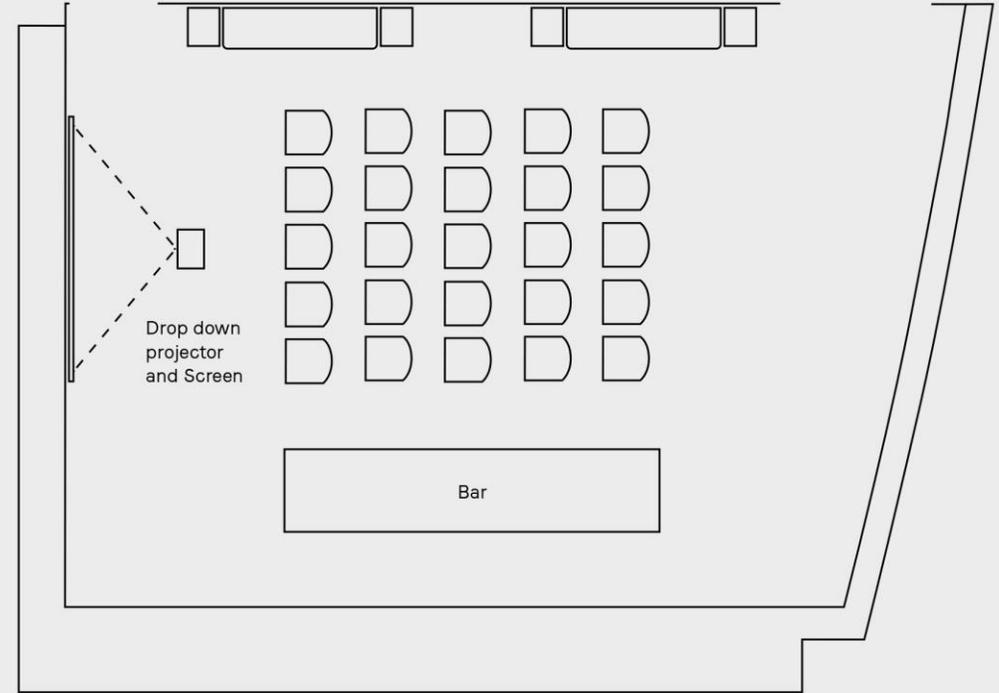


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**Yellow Room**  
Lounge

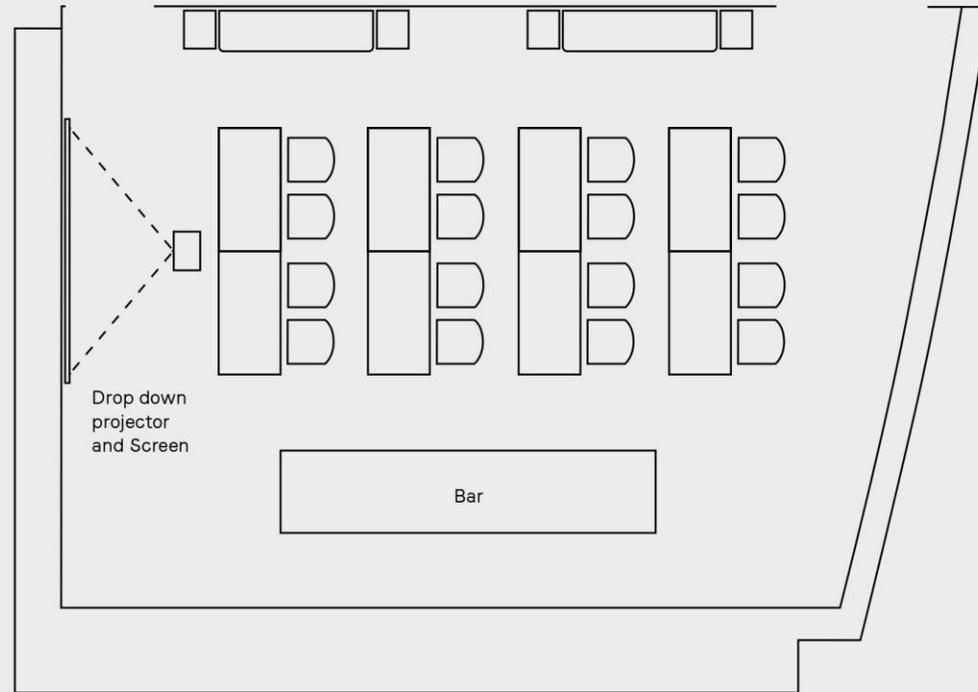


**Yellow Room**  
Theatre



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**Yellow Room**  
Meeting



Drop down  
projector  
and Screen

Bar

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# Pink Room

Our pre-screening room with lounge seating and a semi-circular bar can be hired for parties and cocktail receptions, or in conjunction with The Screen.

Minimum spend  
Lunch: HKD 15,000 + 10% s.c.  
Dinner: HKD 25,000 + 10% s.c.  
(4 hours dining time)

Setup	Capacity
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Sitting	30
Standing	30

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# The Screen

Present a big pitch or host a movie night at our cinema room equipped with a 4K 3D display with Dolby Atmos surround sound.

Rental fee  
HKD 1,200 per hour (Minimum 2 hours)

Setup	Capacity
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Sitting	40
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# House Studio

House Studio is comprised of over 2,500 square feet of event space for shows, exhibitions, and company events.

Floor to underside of lighting grid - 3.175m

Floor to underside of beam - 4.2m

Floor to underside of slab - 4.8m

Length - 27.6m

Width (at pantry) - 9.3m

Width (at bar) - 7.5m

Rental fee

HKD 10,000 per hour (minimum 4 hours)

Setup	Capacity
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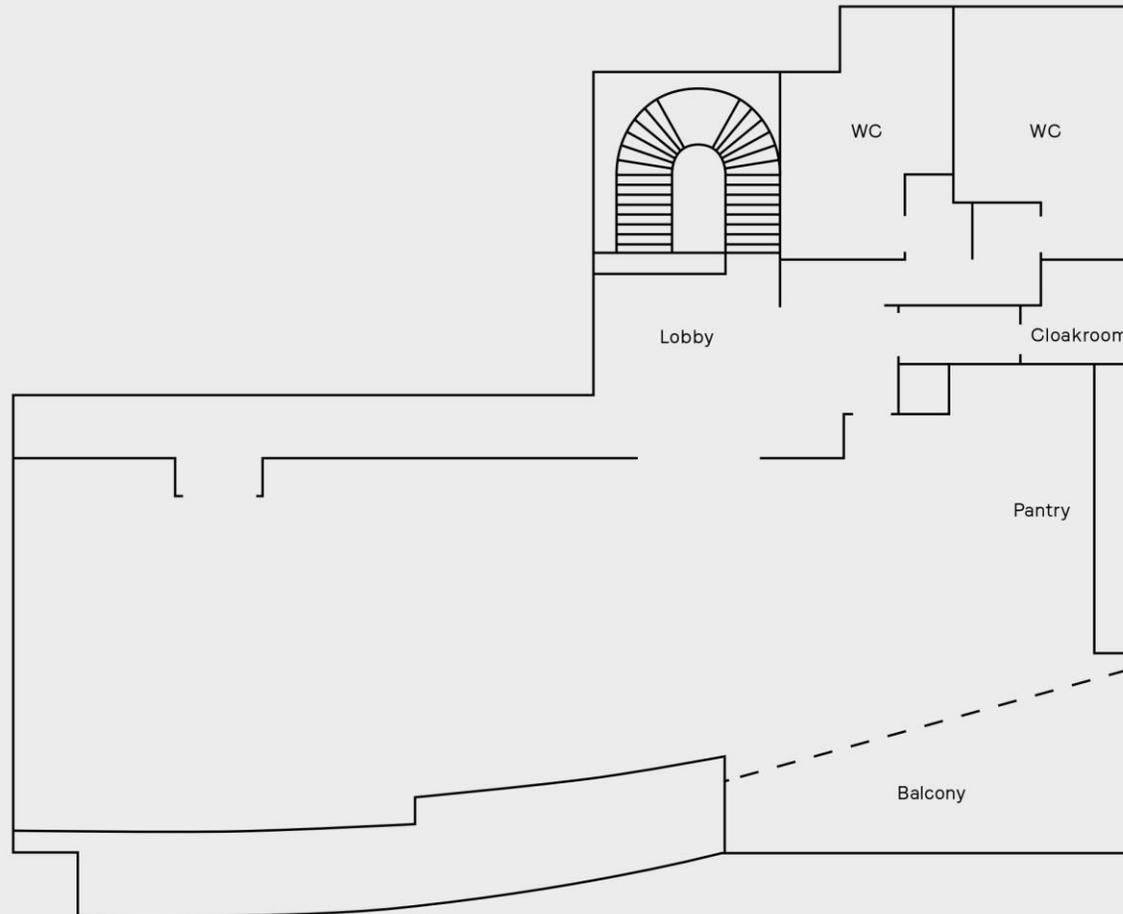
Sitting	120
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Standing	220
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House Studio



Due to COVID-19, government social distancing regulations apply.

# Sample Menus

## Breakfast

### Baked

Mini House baked pastries, served with butter, cream, preserves (v)

Avocado on toast, poached eggs, radish, chilli flakes (v)

Smoked salmon on toast, cream cheese, rocket, lemon

Egg sando, mayonnaise, chives (v)

Pandan waffle, coconut yoghurt, maple syrup, banana (v)

### Bowls

House fruit salad

Coconut yoghurt, mango, granola, bee pollen, berries (pb)

Forrest bowl, maple syrup, avocado, kiwi (pb)

Full English breakfast, eggs any style, bacon, sausage, mushroom, tomato, hash brown, baked beans

## Lunch

### Starters

Hargao, king prawn

Scotch egg, HP sauce

Wonton, pork and prawn

Wild mushroom dumplings (v)

TFC Taiwanese fried chicken, hot sauce

Woodfired beetroot salad, whipped tahini, green sauce (pb)

Green leaves cucumber, celery, seeded avocado (pb)

### Mains

Mac & cheese (v)

Roasted sea bass fillet, broccolli risotto, caponata

Singapore style fried noodles, tofu, seasonal vegetables (pb)

Crispy duck salad, pomegranate, mixed leaves, pomelo, plum sauce

Wok-fried asparagus, garlic butter, shaoxing (pb)

Honey barbecued Iberico pork char siu, fried egg, steamed rice

House fried rice, cured sausage, fried egg

### Desserts

Chocolate tart

Pandan cheesecake, raspberry

Fruit platter

## Dinner

### Starters

Hargao, king prawn

Wonton, pork and prawn

Scotch egg, HP sauce

Wild mushroom dumplings, chilli oil (pb)

TFC Taiwanese fried chicken, hot sauce (vegetarian option available)

Woodfired beetroot salad, whipped tahini, green sauce (pb)

Green leaves, cucumber, celery, seeded avocado (pb)

King fish crudo, ginger soy, yellow mustard, daikon

Fried green peppercorn squid, ginger vinegar

Caesar, seaweed panko, dashi dressing

### Mains

Mac & Cheese, thyme & parmesan crumb (v)

Roasted sea bass fillet, broccolli risotto, caponata

Chicken paillard, rocket, cherry tomato, aged balsamic

Rice salad, butterfly pea, pomelo, lemongrass, shredded coconut (pb)

Blue crab glass noodles, maple bacon, garlic chives, seafood sauce

Sweet and sour chicken, peppers, orange sauce (vegetarian option available)

Honey barbecued Iberico pork char siu, fried egg, steamed rice

House fried rice, cured sausage, fried egg

Australian rib eye, bearnaise, chips

### Desserts

Chocolate tart

Pandan cheesecake, raspberry

Fruit platter

# Sample Menus

## Canapés

### Cold

Scotch egg, HP sauce  
Beetroot, green verbena dressing, whipped tahini (v)  
Crab on toast, pickled cucumber  
Beef tartare, crispy potato, English mustard  
Mini king prawn roll, pickled ginger  
Confit duck, plum dressing, crispy rice paper, pomelo  
Hong Kong waffle, chicken liver pate, orange confit  
San choy bau, spiced impossible meat, pickled vegetables (pb)

### Hot

TFC, Taiwanese fried chicken, hot sauce  
Crispy potato hash, mala mayonnaise, parmesan (v)  
Crispy green peppercorn squid, ginger vinegar  
Mixed mushroom dumpling, chilli oil (pb)  
Wonton, pork and prawn  
Impossible sliders, American cheese, secret sauce (v)  
meat option available - beef  
Lobster croquette, saffron aioli

## Drinks

### Spirits

42 Below Vodka  
Bombay Sapphire Gin  
Bacardi Carta Blanca  
Casamigos Reposado Tequila  
Bulleit Bourbon  
Dewar's 12 Blended Scotch

### Wine

Sauvignon Blanc, Vina Leyda, Chile  
Malbec, Susana Balbo, Argentina  
Lady A, Provence, France  
Prosecco DOC treviso modi, Italy

### Beer

Peroni

### Non-Alcoholic

Still & sparkling water  
Soft drinks  
Juices  
Coffee & tea

For more information please contact  
[privatehire.hongkong@sohohouse.com](mailto:privatehire.hongkong@sohohouse.com)