

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.

33 Des Voeux Road West,
Sheung Wan, Hong Kong

privatehire.hongkong@sohohouse.com



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
Sitting	12

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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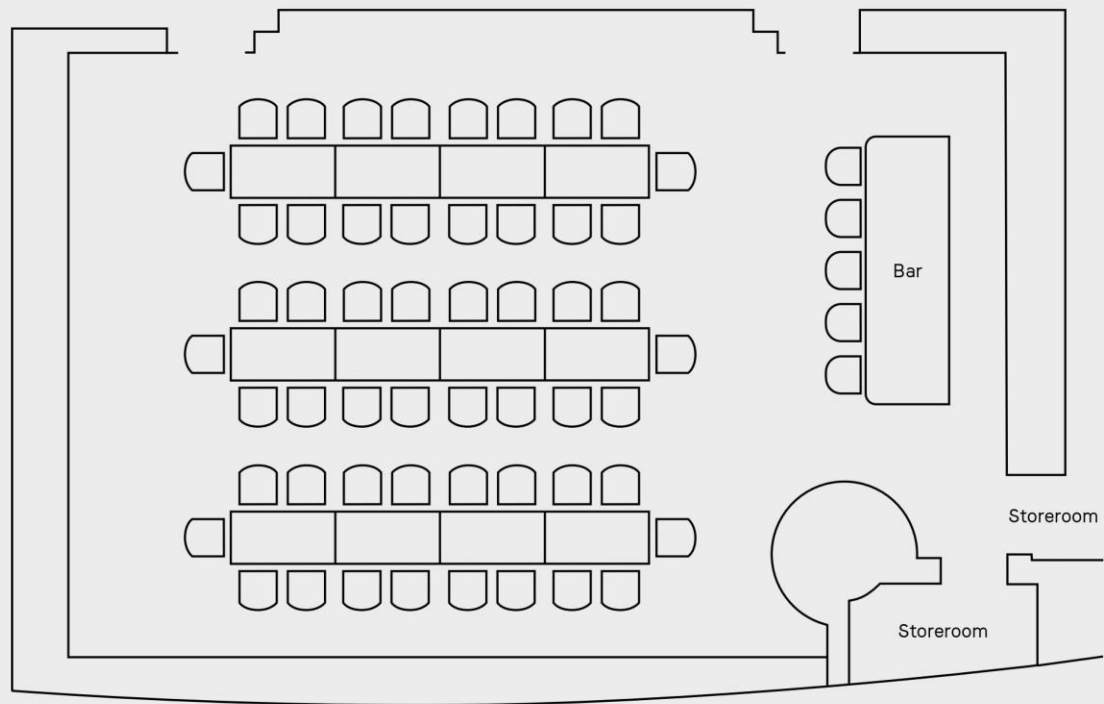
Sitting	54
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Standing	90
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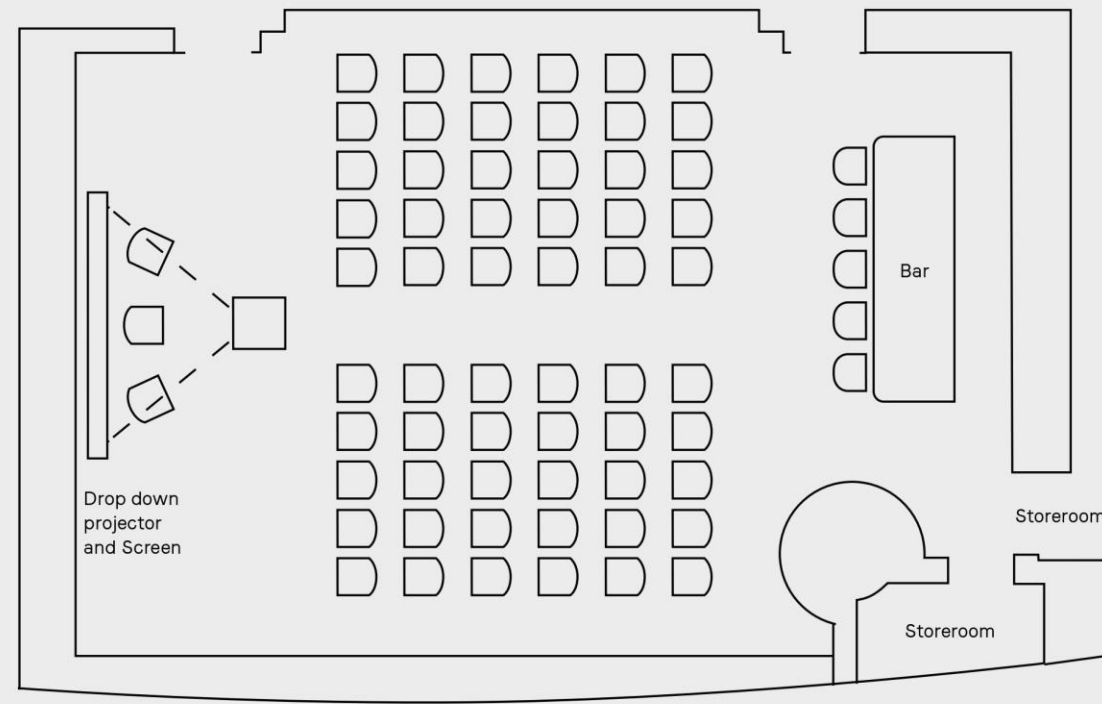
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Blue Room
Dining

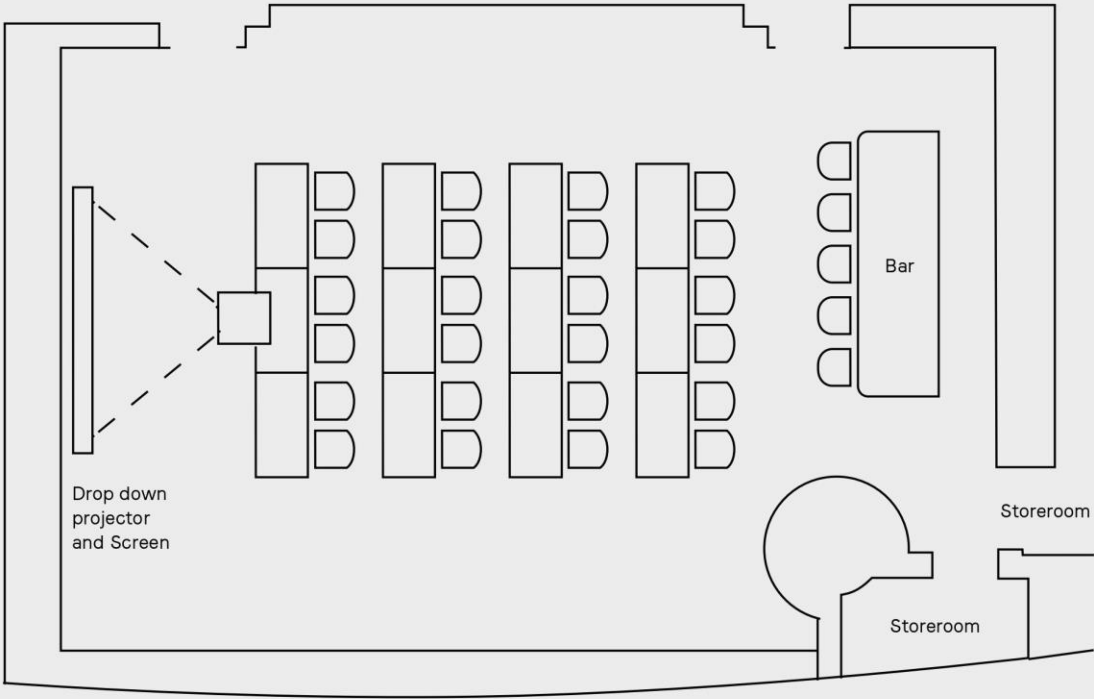


Blue Room
Theatre

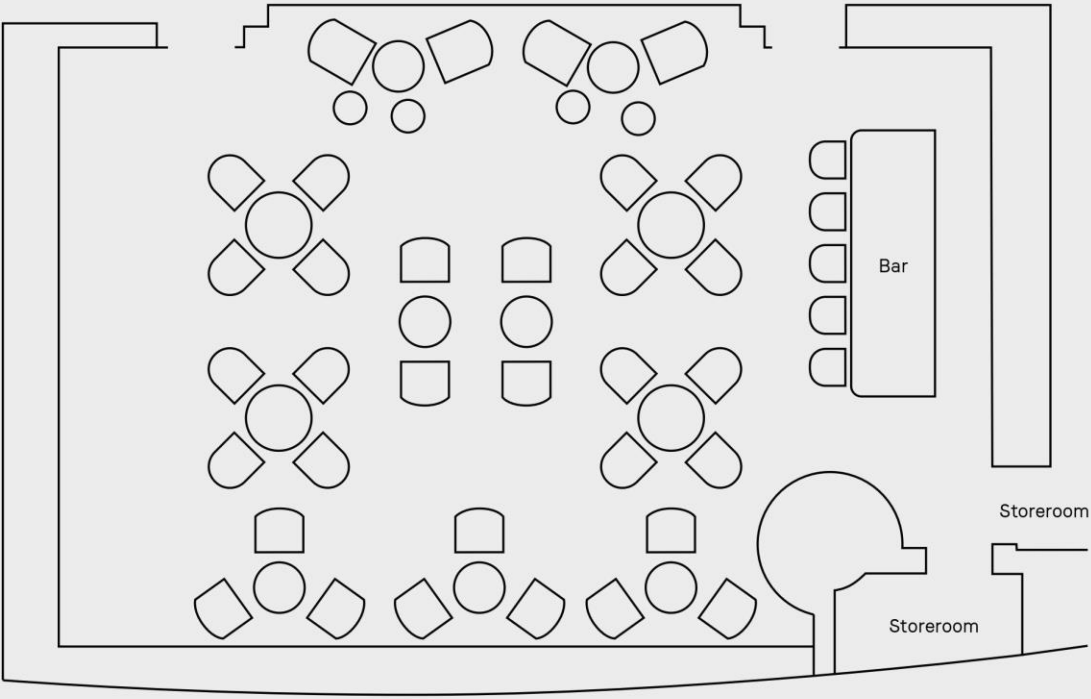


Due to COVID-19, government social distancing regulations apply.

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
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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)

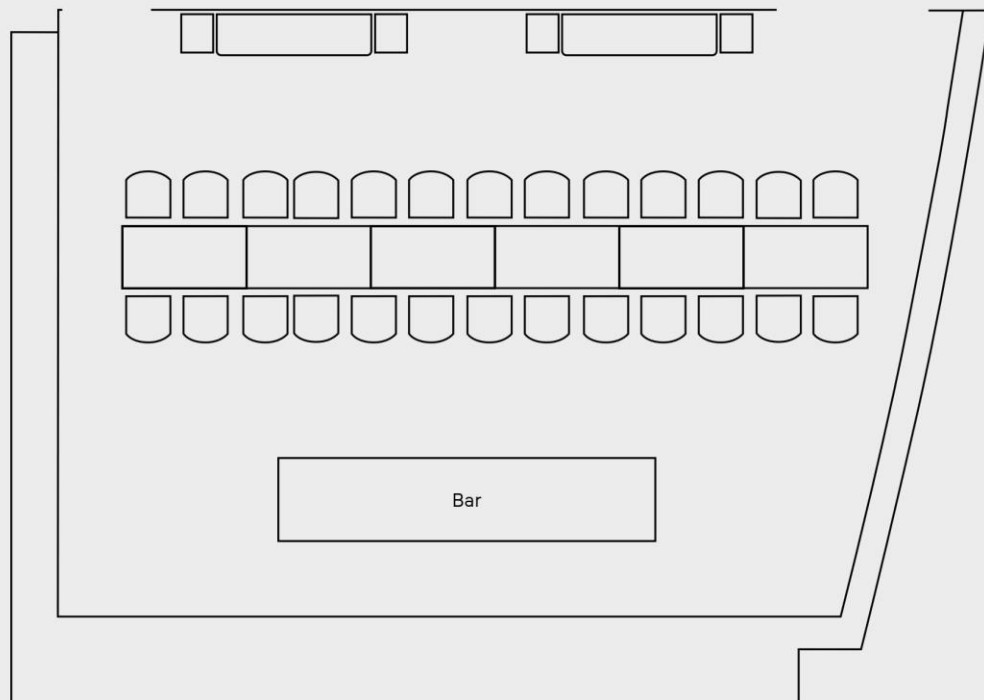
Setup	Capacity
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Sitting	22
Standing	30

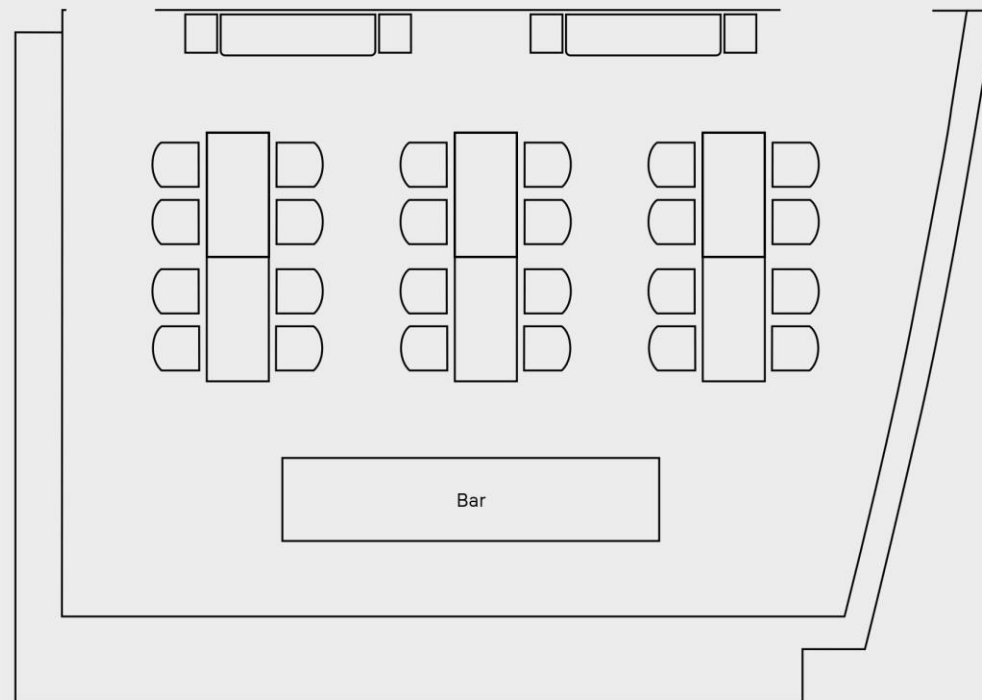
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Yellow Room
Dining

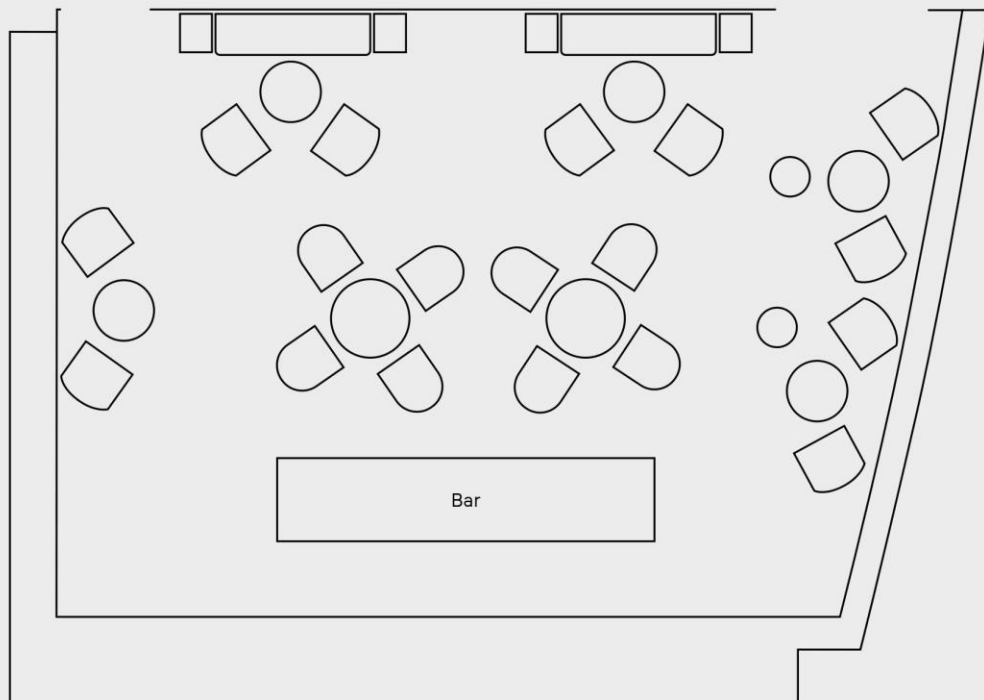


Yellow Room
Dining

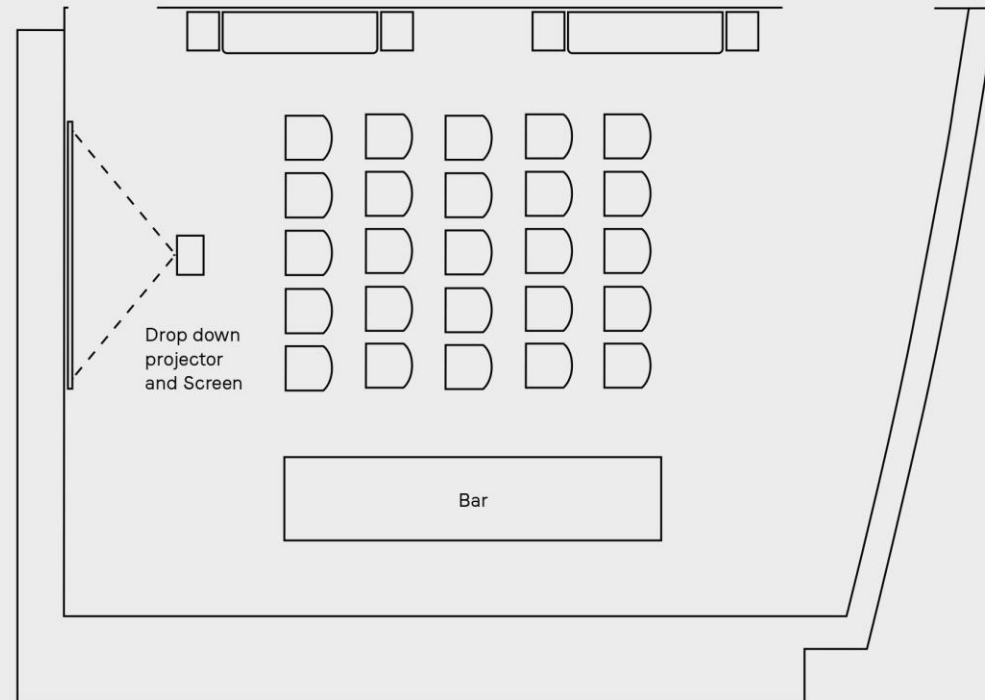


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Yellow Room
Lounge

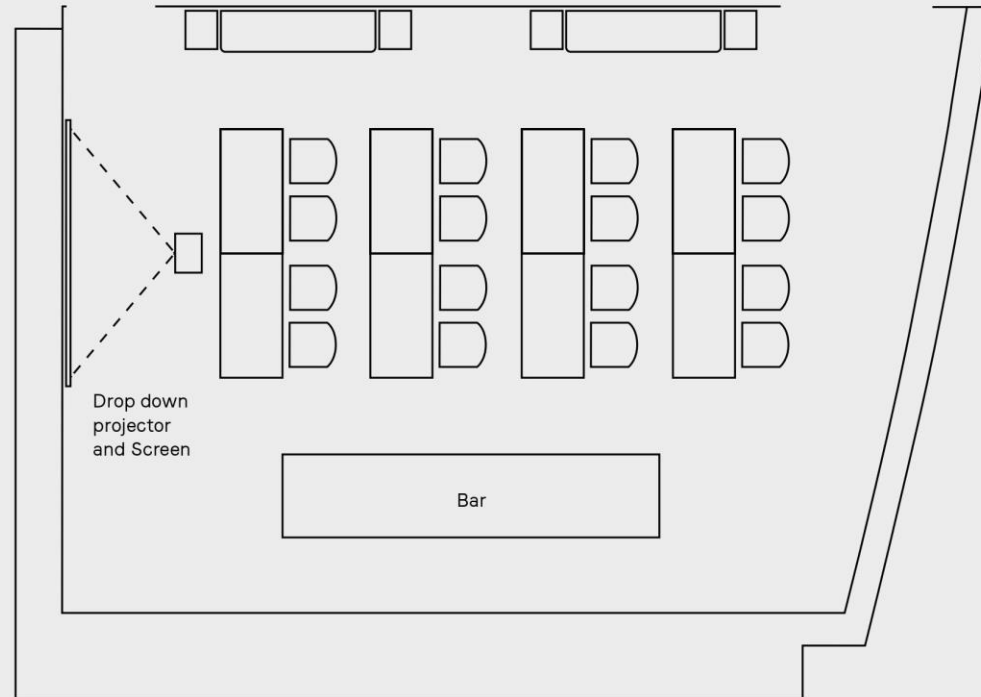


Yellow Room
Theatre



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Yellow Room
Meeting



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

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
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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

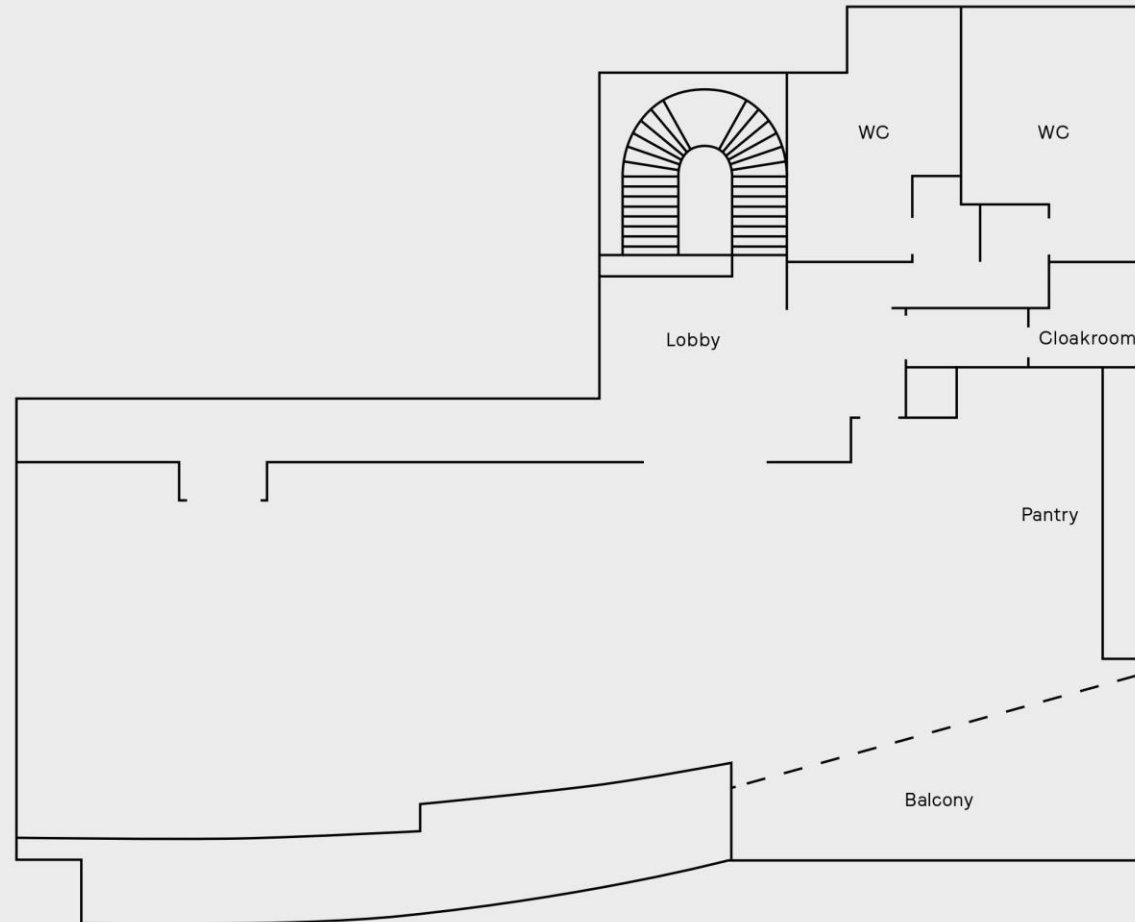
Rental fee
HKD 10,000 per hour (minimum 4 hours)

Setup	Capacity
Sitting	120
Standing	220

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House Studio



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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, brocolli 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, brocolli 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

Drinks

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

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

v = vegetarian pb = plant based

For more information please contact
privatehire.hongkong@sohohouse.com