

SOHO HOUSE

HONG KONG

Private Hire



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 will also include three floors of Soho Active gym and nine floors of Soho Works, our co-working space which is opening in 2020. 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.

4 hour duration, 8 pax F&B minimum

Setup	Capacity
Sitting	12
Standing	20



The Screen

The Screen with its velvet upholstered armchairs and footstools is available for pre-release, premiere or private screenings and company presentations.

Hire fee 1200HKD per hour, minimum 2 hours

Setup	Capacity
Sitting	46



Lazy Sam Room

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

4 hour duration, 8 pax F&B minimum

Setup	Capacity
Sitting	10
Standing	20



Blue Room

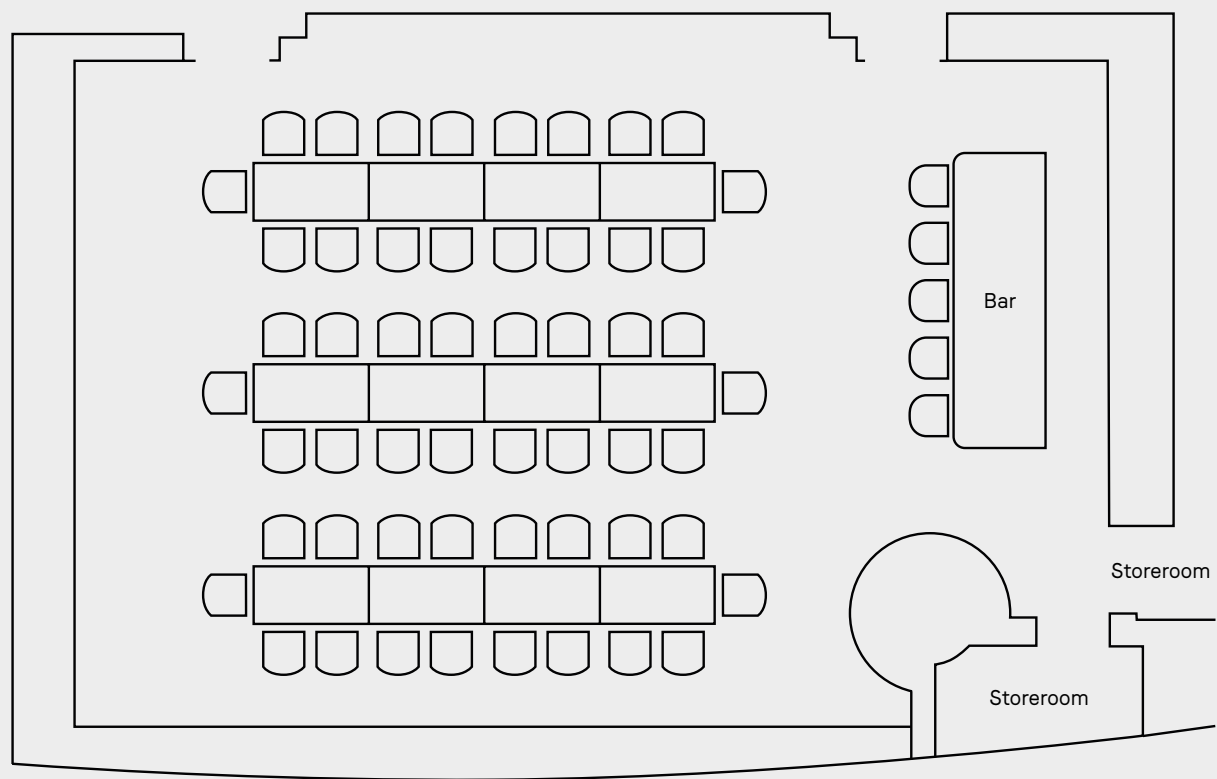
Featuring a view of the city, this space has its own bar and is ideal for private receptions and celebrations.

4 hour duration, minimum spending:
lunch 20,000HKD and dinner 45,000HKD

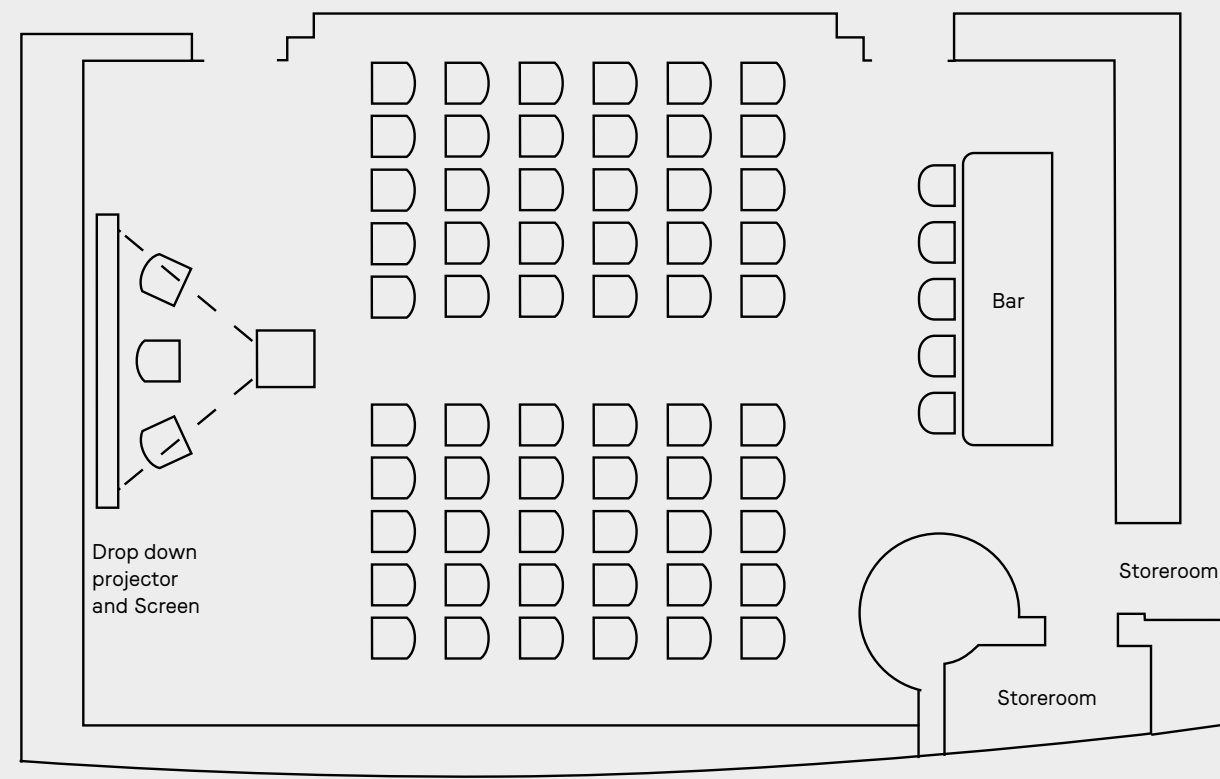
Setup	Capacity
Sitting / standing	40



Blue Room
Dining

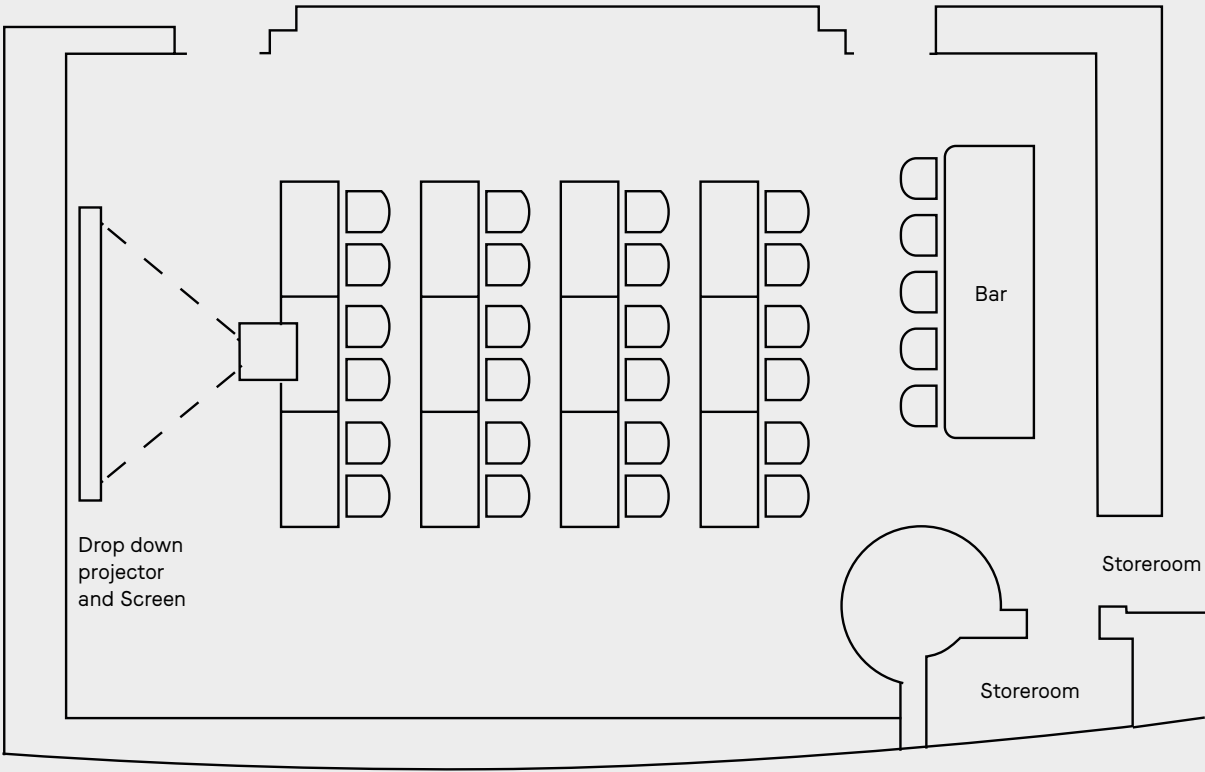


Blue Room
Theatre

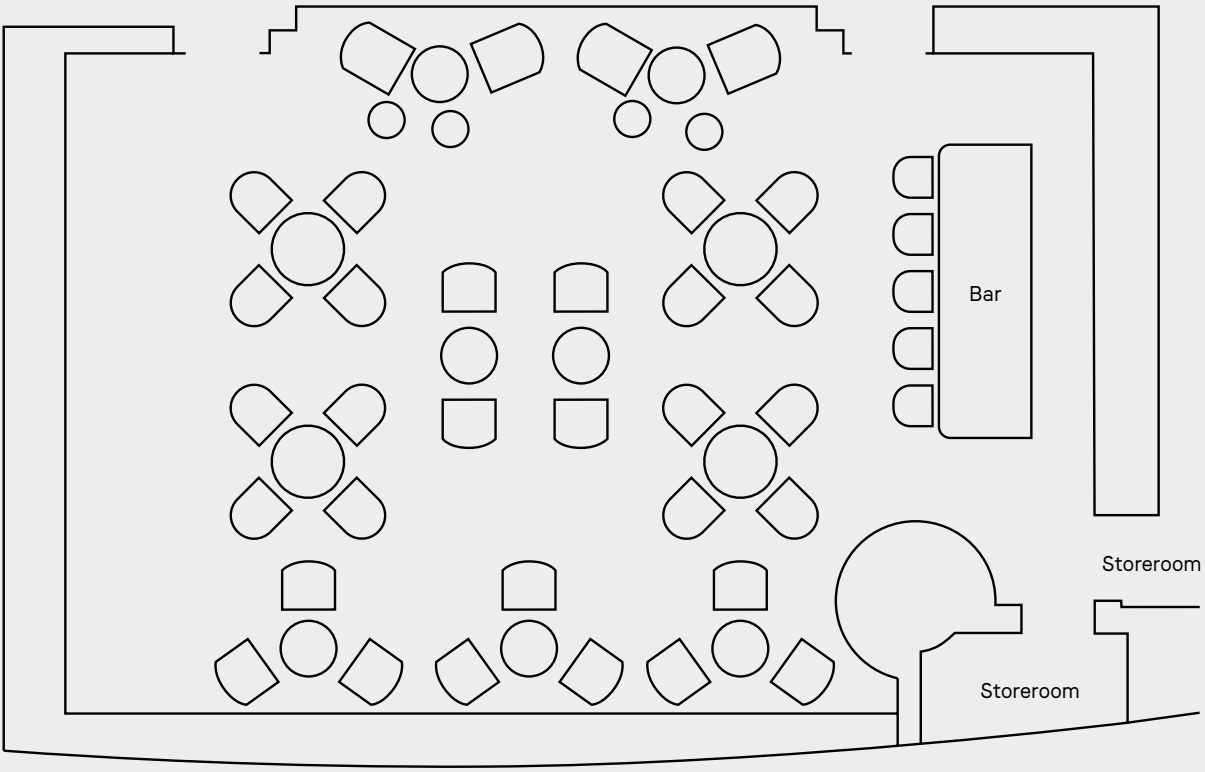


Due to COVID-19, government social distancing regulations apply.

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.

4 hour duration, minimum spending:
weekday 12,000HKD and weekend 20,000HKD

Setup	Capacity
Sitting / standing	16



Yellow Room

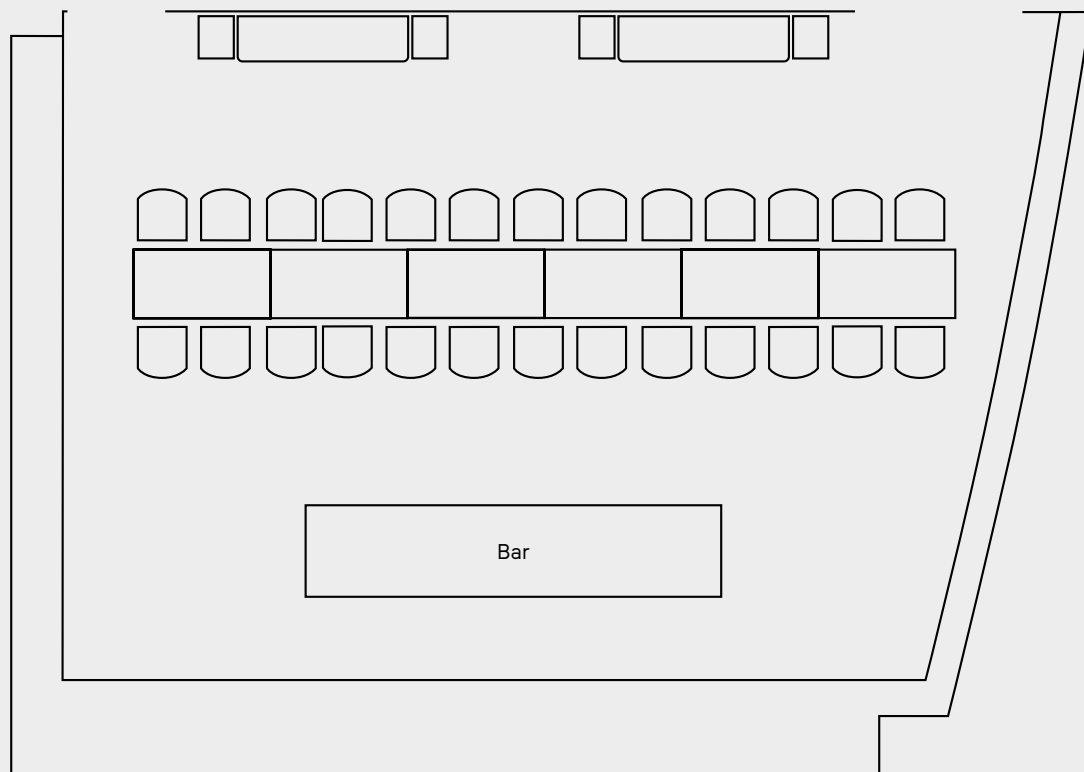
Featuring an in-room bar, this space has views of Victoria Harbour and the cityscape on both sides.

4 hour duration, minimum spending:
lunch 12,000HKD and dinner 20,000HKD

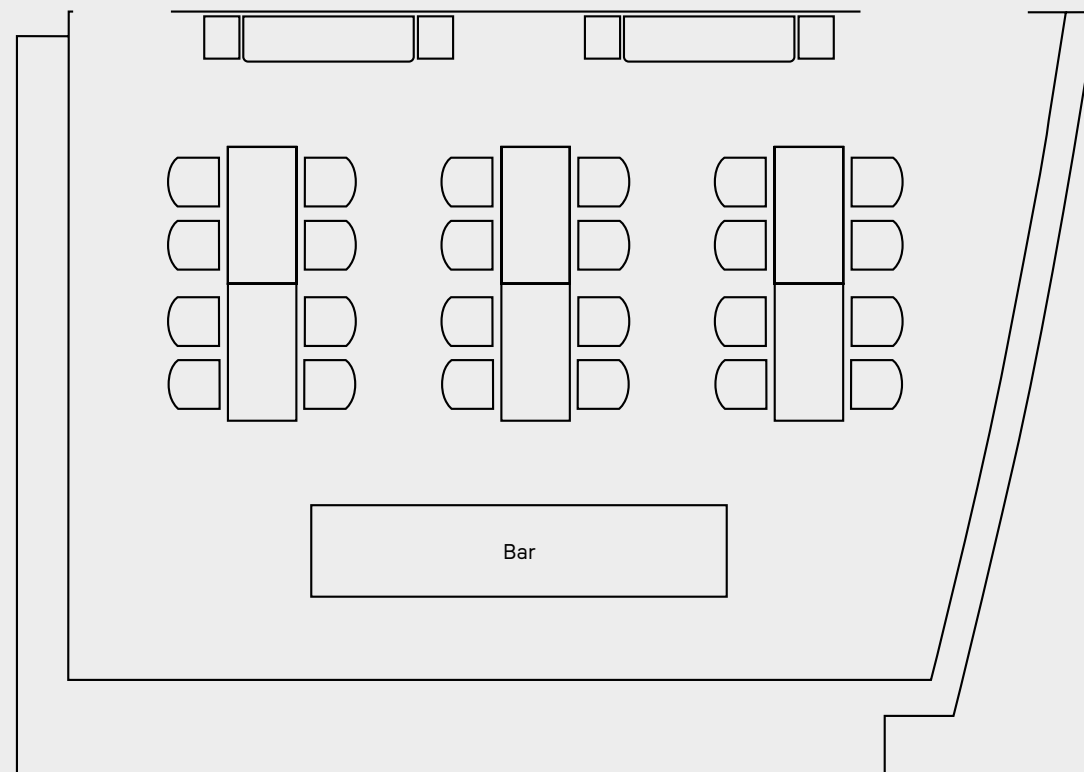
Setup	Capacity
Sitting / standing	16



Yellow Room
Dining

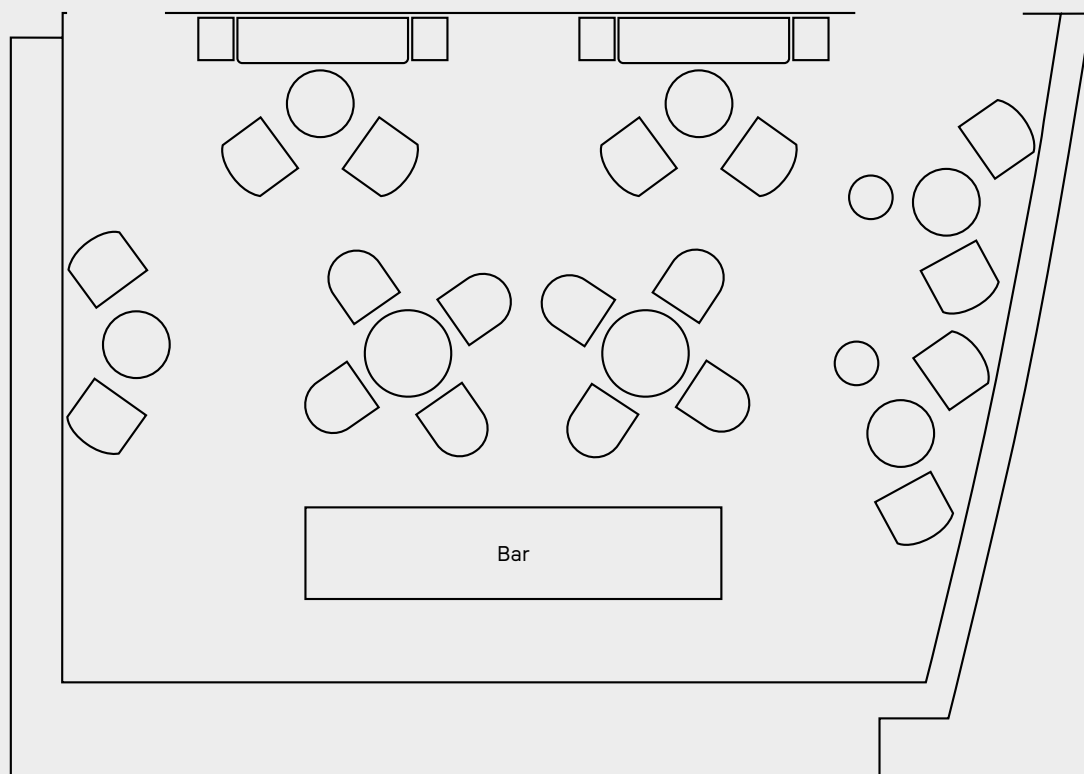


Yellow Room
Dining

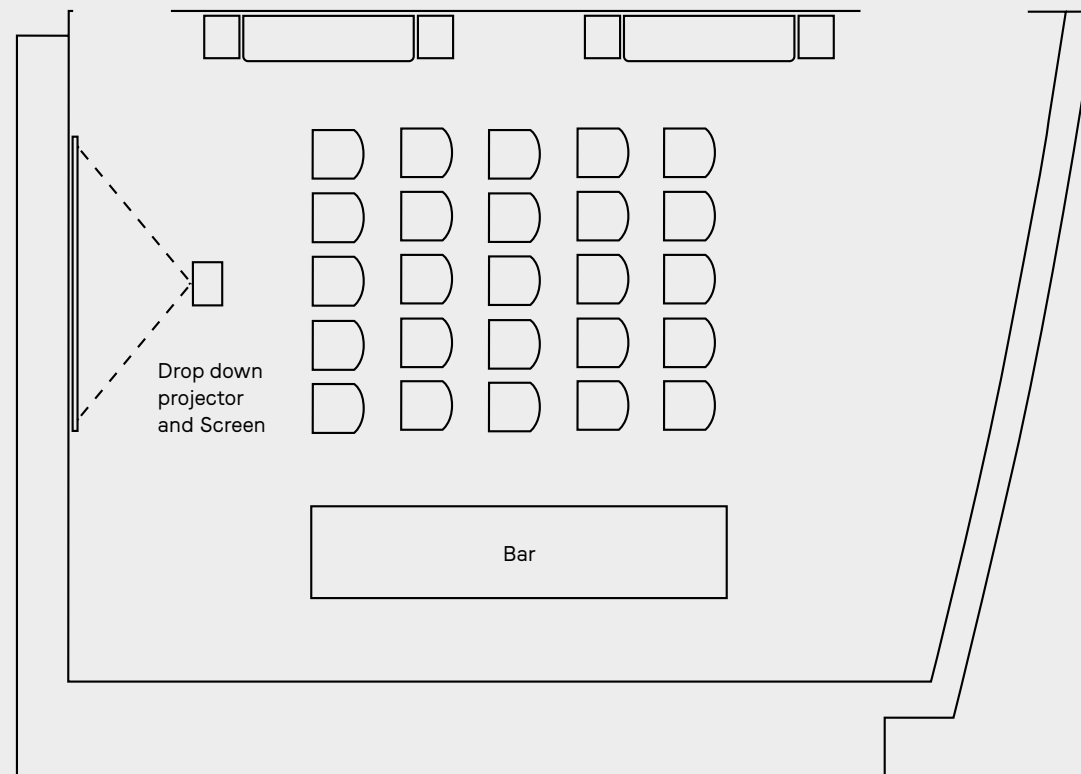


Due to COVID-19, government social distancing regulations apply.

Yellow Room
Lounge

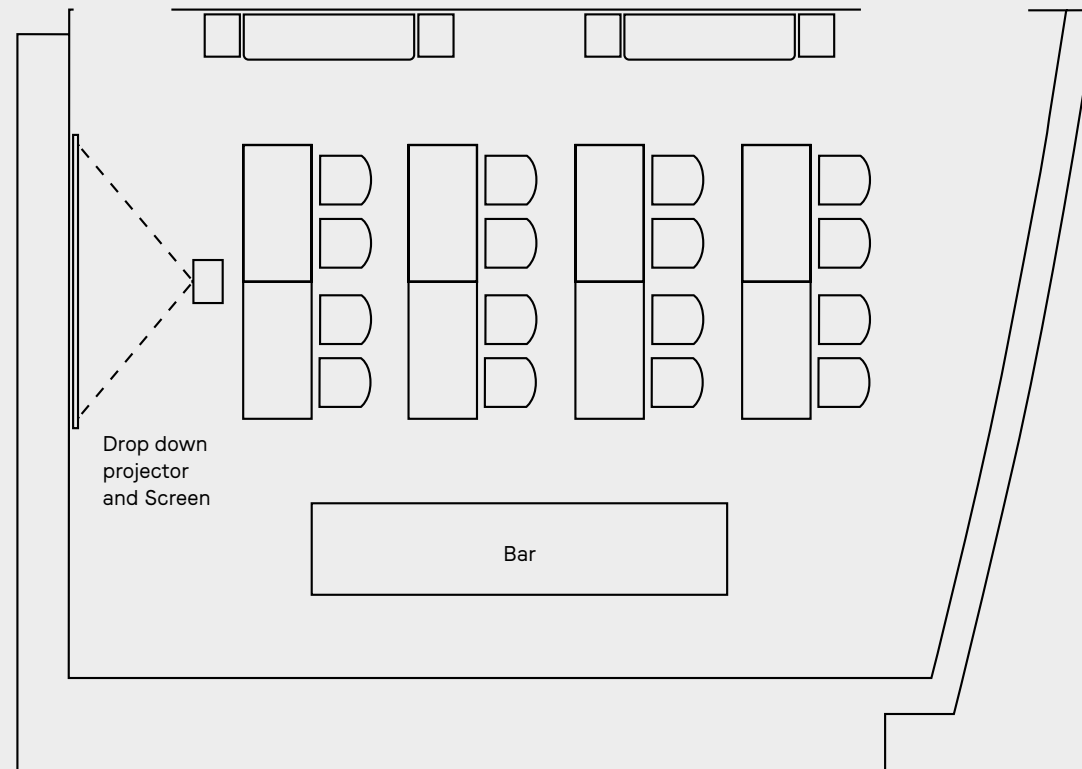


Yellow Room
Theatre



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

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 spending: 10,000HKD

Setup	Capacity
Standing	20



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

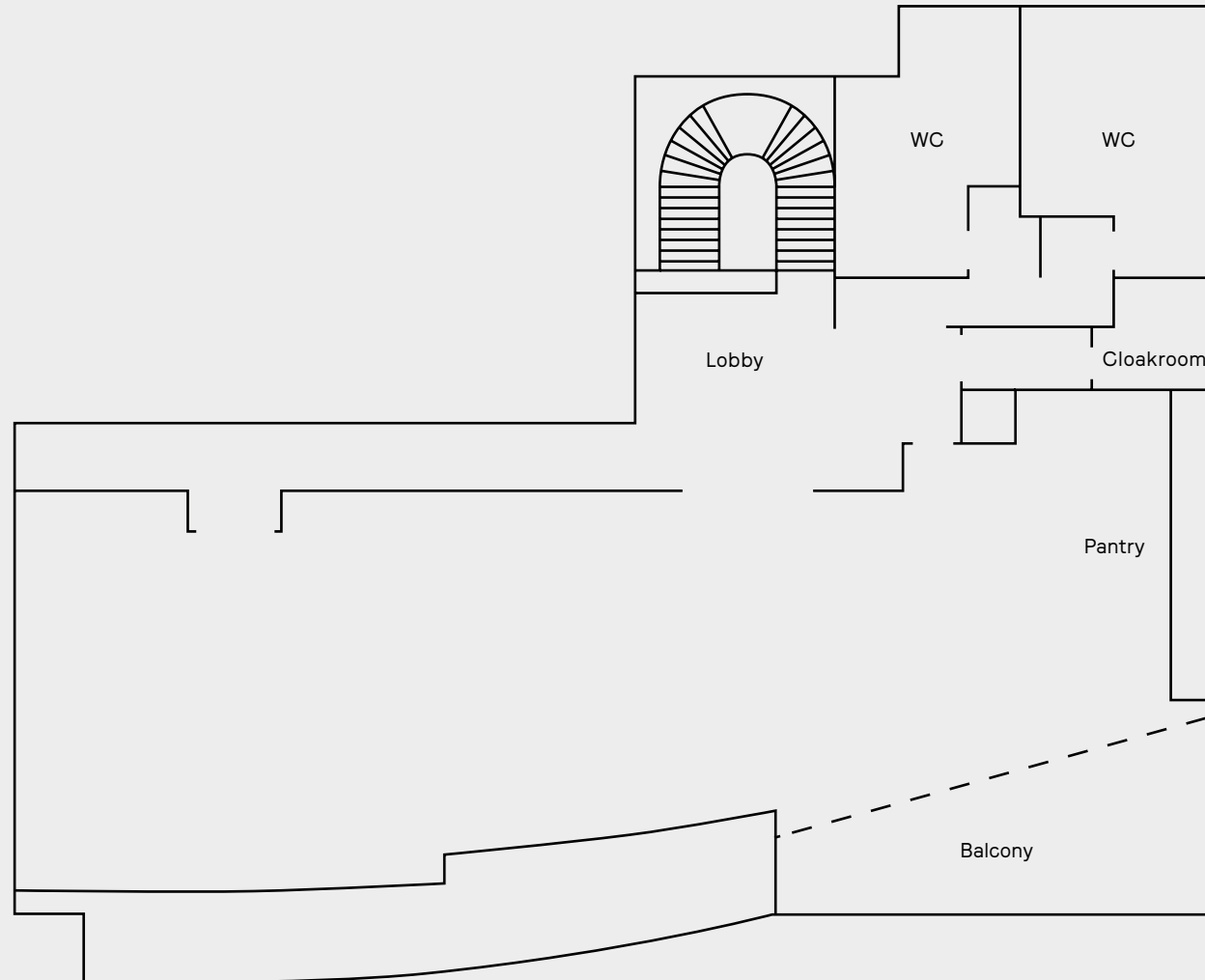
Length - 27.6m
Width (at pantry) - 9.3m
Width (at bar) - 7.5m

Duration 12 hours , room hire fee 120,000HKD

Setup	Capacity
Sitting	140
Standing	220



House Studio



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

Christmas Menus

Lunch

500 per person
Choice of three appetisers, two mains and two desserts

Appetisers

Chipolatas, pineapple mustard glaze
Chicken liver brulee, toasted brioche, shallot jam
Butter lettuce, avocado, cherry tomato (pb)
King prawn cocktail, gem lettuce, buttered brown bread
Cured meat platter, grilled flatbread, pickles
Buffalo fried cauliflower, ranch dressing
Supplement
Abalone tart, chicken master stock, puff pastry 48 per piece
Oyster, dozens, condiments 488
Caviar, blinis and condiments (market price)

Main course

Roast turkey crown, sweet potato mash, Brussels sprouts, carrots, stuffing
Roast beef, duck fat potatoes, Brussel sprouts, carrots, confit garlic
Grilled salmon broccolini, artichoke, chilli, anchovies
Woodfired cauliflower steak, rose harrisa hummus, golden raisin mint salad (v)
Supplement
Half grilled lobster tail 400
300g chateaubriand 350

Desserts

Chocolate fondant
Festive Alaska bomb, mandarin jam
Strawberry trifle
Christmas pudding, rum custard
Frozen mango, passionfruit syrup, lime
Fruit platter

Dinner

1,000 per person
Choice of three appetisers, three mains and three desserts.

Appetisers

Chipolatas pineapple mustard glaze
Chicken liver brulee, toasted brioche, shallot jam
Gravlax toasted bagel chips, cream cheese, lemon
Butter lettuce avocado, cherry tomato (pb)
Crumbed Brie little gem, cranberry jam
King prawn cocktail gem lettuce, buttered brown bread
Whipped ricotta truffle honey, crostini (v)
Supplement
Abalone tart chicken master stock, puff pastry 48 per piece
Oyster dozens, condiments 488
Caviar blinis and condiments (market price)

Main course

Roast turkey crown sweet potato mash, Brussels sprouts, carrots, stuffing
Roast beef duck fat potatoes, Brussel sprouts, carrots, confit garlic
Cod lardon, gem lettuce and peas french style
Grilled salmon broccolini, artichoke, chilli, anchovies
Braised lamb leg mash potato, spinach, Vadouvan jus
Woodfired Cauliflower steak rose harrisa hummus, golden raisin mint salad (v)
Supplement
Half grilled lobster tail 400
300g chateaubriand 350

Desserts

Chocolate fondant
Festive Alaska bomb, mandarin jam
Strawberry trifle
Christmas pudding, rum custard
Frozen mango, passionfruit syrup, lime
Fruit platter

Drinks

All packages quoted for two hours minimum, priced per person & based on final guest count. Additional hourly charge applies.

Premium

270 for the first hour & 190 each hour thereafter
Spirits
42 Below vodka, Bombay Sapphire gin, Bacardi Carta Blanca rum, Casamigos Reposado tequila, Bulleit Bourbon, Dewar’s 12 whisky
Wine
Sauvignon Blanc, Vina Leyda, Chile
Malbec, Susana Balbo, Argentina
Lady A, Provence, France
Prosecco DOC Treviso Modi, Italy
Beer
Peroni, lager, Italy

House

190 for the first hour & 130 each hour thereafter
Wine
Sauvignon Blanc, Vina Leyda, Chile
Malbec, Susana Balbo, Argentina
Lady A, Provence, France
Prosecco DOC, Treviso Modi, Italy
Beer
Peroni, lager, Italy

Non-Alcoholic

130 two hours & 50 per hour after
Still & sparkling water
Soft drinks
Juices
Filter coffee & tea

All menus are served family style.
v = vegetarian pb = plant based

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

- Tried & True Vodka
- Bombay Sapphire
- Bacardi
- Casamigos
- Bulleit Bourbon
- Dewar’s

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

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