

Soho Lofts



180
WORKS

Events at 180 Lofts

Whatever the event is that you have in mind, we have a range of spaces to suit, from creative workshops to intimate dinners, brand takeovers and end of year parties. All of our spaces are now available for public hire.

To make an enquiry, or to find out more information about any of our locations including floorplans and menus, please email privateevents.180@sohoworks.com





Event types

Chefs tables

Enjoy access to our premium chefs kitchen, available for dry hire or collaborations for bespoke

Brand press days

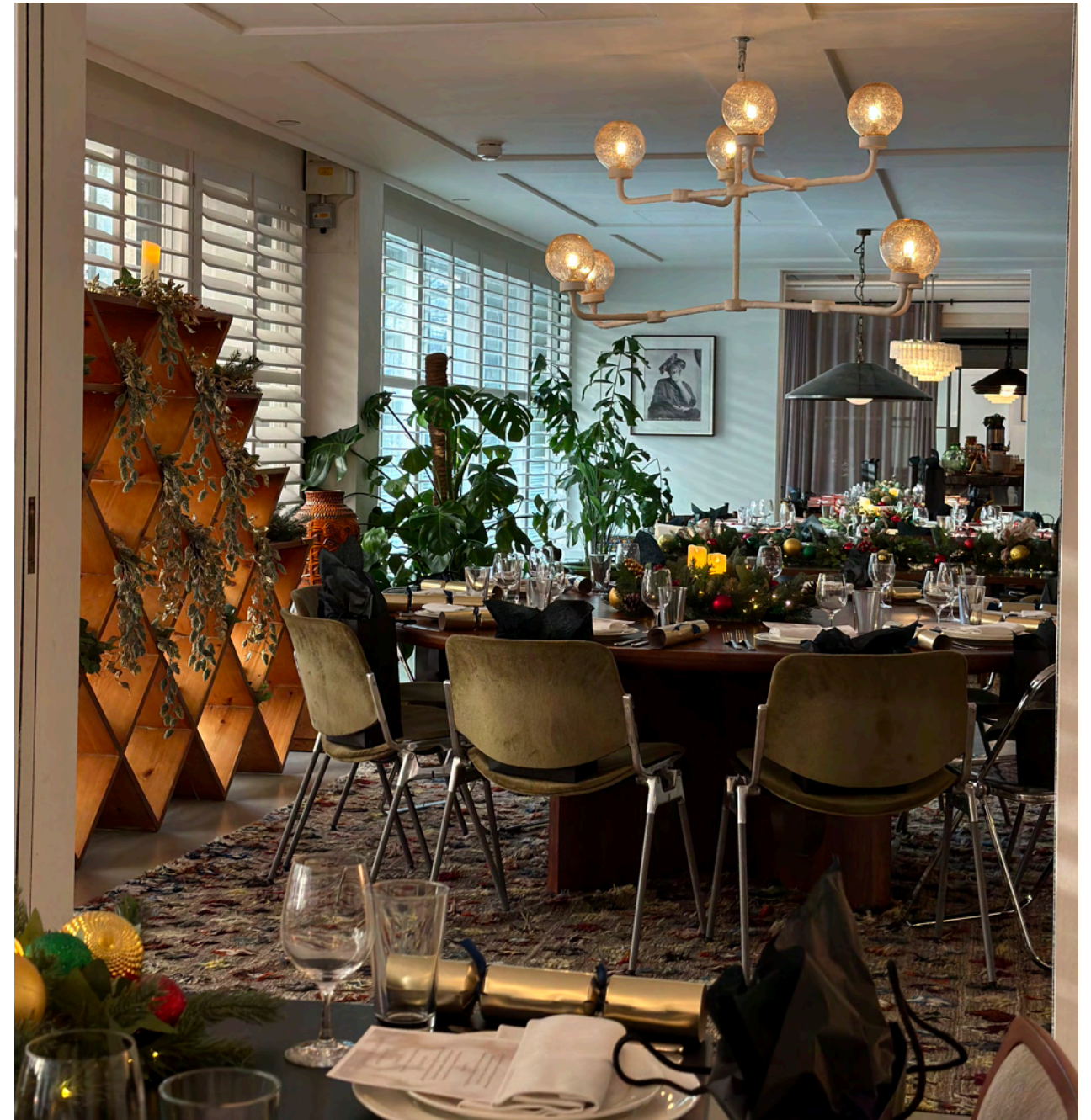
Showcase your brand in style. Explore our interconnecting rooms and truly make the space your own.

End of Year Parties

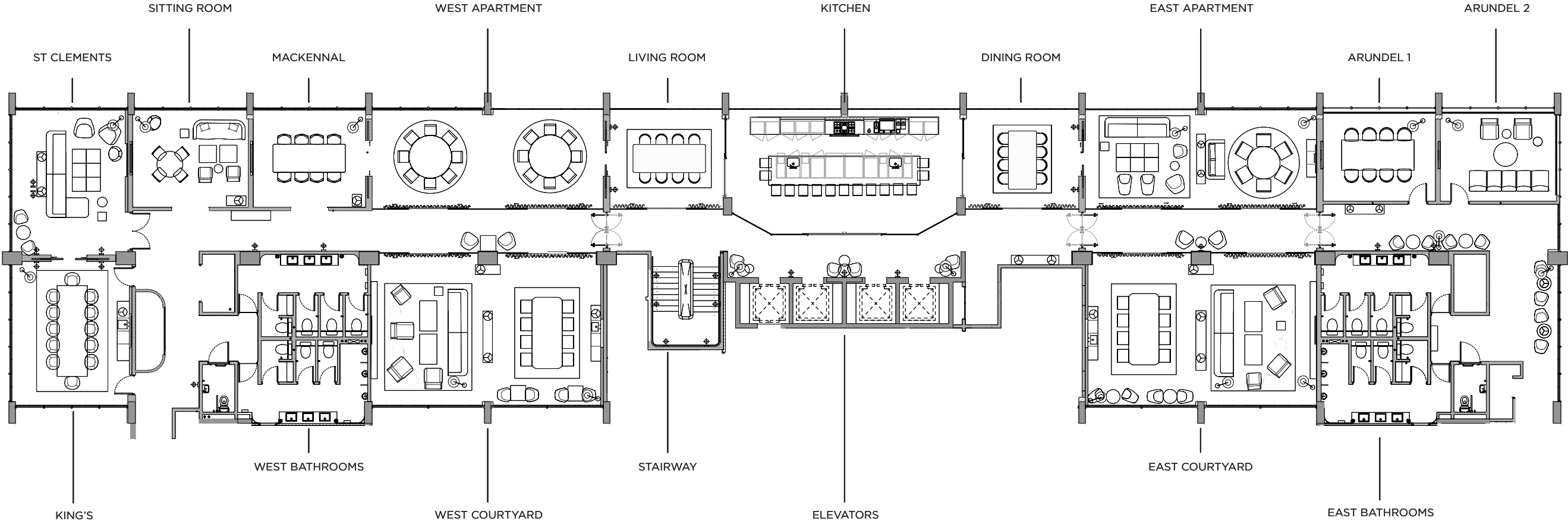
Our Lofts are fully flexible to house your early morning meeting all the way through to the following morning.

Loft takeovers

Our Lofts can be combined to create a larger free-flowing space, perfect for the special occasion.



Floorplan



Menu



FOOD

From the early mornings to late afternoons, our chefs prepares exceptional and unique daily offerings served on the counter.

We work hyper-seasonally, so our menu is constantly evolving. Please chat to us about this season's menu.

v : vegetarian | pb : plant based

Please let us know if there are any allergies or dietary requirements.

BMF MENU

40 per head | 2 starters, 2 mains, 2 sides, 2 desserts

55 per head | 4 starters, 3 mains, 2 sides, 2 desserts

STARTERS

Prosciutto, melon, mint

Burrata, datterino tomatoes v

Crudités platter, feta dip v

Smoked salmon, caper oil

Sourdough bread and whipped butter

MAINS

served with Jersey royal potatoes, pepper corno pb

Butter lettuce and avocado salad, mustard vinaigrette

Roast chicken, jalapeno honey

Steak, onion, capers, cornichons

Baked salmon, spinach and green aioli

Aubergine parmigiana v

DESSERTS

Seasonal fruit platter pb

Chocolate pot, coconut cream pb

BITES

3 each, advise 2 per guest, 20 guest minimum

Shishito peppers pb

TFC cauliflower pb

Sausage rolls

TFC chicken

Tempura prawns, sweet chilli

BOWLS

6 each, advise 3 per guest, 20 guest minimum

Mac and cheese, grana padano v

French fries pb

Sweet potato fries pb

Spring vegetable risotto pb



DRINKS

For your daytime bookings, our Lofts will be equipped with tea, filtered coffee and water, inclusive of your room hire rate.

As the sun sets, why not pre-order a drinks reception from our curated 180 Lofts menu.

SOFT

CLOUDY LEMONADE	3
GINGER BEER	3
GINGER ALE	3
COCA COLA original diet	3
FRESH JUICE orange apple	4
LIFE WATER still 750ml sparkling 750ml	4.5
PRESS JUICE green ginger berry citrus	6
TRIP CBD lemon elderflower peach	6.5

HOT Served until midday only

COFFEE by Grind, Shoreditch London	from 3.5
TEA english breakfast earl grey triple mint chamomile green	3.5
MILK ALTERNATIVES oat soy coconut	

HOUSE TONICS

SOHO MULE 42 Below vodka, lime, ginger, soda	all 13
NEGRONI Bombay Sapphire, campari, cocchi, vermouth	
PICANTE DE LA CASA Patrón Reposado tequila, chilli, coriander, lime, agave	

BEER AND CIDER

POSH LAGER Forest Road Brewery, 4.1%	5.5
PERONI 5.1%	5.5
WORK IPA Forest Road Brewery, 5.4%	5.5
TAUNTON CIDER 4%	5.5
BITBURGER 0%	5.5

SPIRITS 42 Below | Bombay Sapphire | Bacardi Carta Blanca | Gran Centenario Plata | Jack Daniels

SINGLE 25ml	7.5
DOUBLE 50ml	13

RED

	750ml
MAISON VINCENT Languedoc, Fr 20	29
MONTEPULCIANO D'ABRUZZO Itinera, Abruzzo, It 17	39
PINOT NOIR Cycles Gladiator, California 18	49
CHIANTI CLASSICO RISERVA Sparviero, Tuscany, It 16	69

WHITE

MAISON VINCENT Languedoc, Fr 20	29
PICPOUL DE BEAUVIGNAC Beauvignac, Languedoc, Fr 20	39
CHARDONNAY Cycles Gladiator, California 18	49
GAVI DI GAVI 'LA MEIRANA' BROGLIA Piemonte, It 19	52

ROSE

	750ml
MAISON VINCENT Languedoc, Fr 20	29
LADY A Provence IGP, Fr 20	46

CHAMPAGNE & SPARKLING

	750ml
PROSECCO TREVISO DOC Luna Argenta, Brut NV	42
THIENOT Brut NV	69
THIENOT ROSE Brut NV	76
RUINART Brut NV	115
RUINART BLANC DE BLANCS Brut NV	175



Contact us
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