

HIGH ROAD HOUSE

CHISWICK

Private Hire Brochure

Event Spaces at High Road House



On the site of the historic Foubert's Hotel, the House has a Club Room, Club Bar, Dining Room, Lower Ground Bar, Event Space and 14 Hotel Rooms, complimented by a contemporary British art collection and a lively members' event programme.

Rooms

Little Room



Large sofas, small seating areas, private art collection

Plasma Screen, USB Input, HDMA, VGA, DJ Booth

| Setup | Comfy | Theatre | Dining |
|----------|--------|---------|--------|
| Capacity | 15 | 15 | 20 |
| Setup | Drinks | | |
| Capacity | 40 | | |



Middle Room



Low and relaxed seating, private bar

Big Room



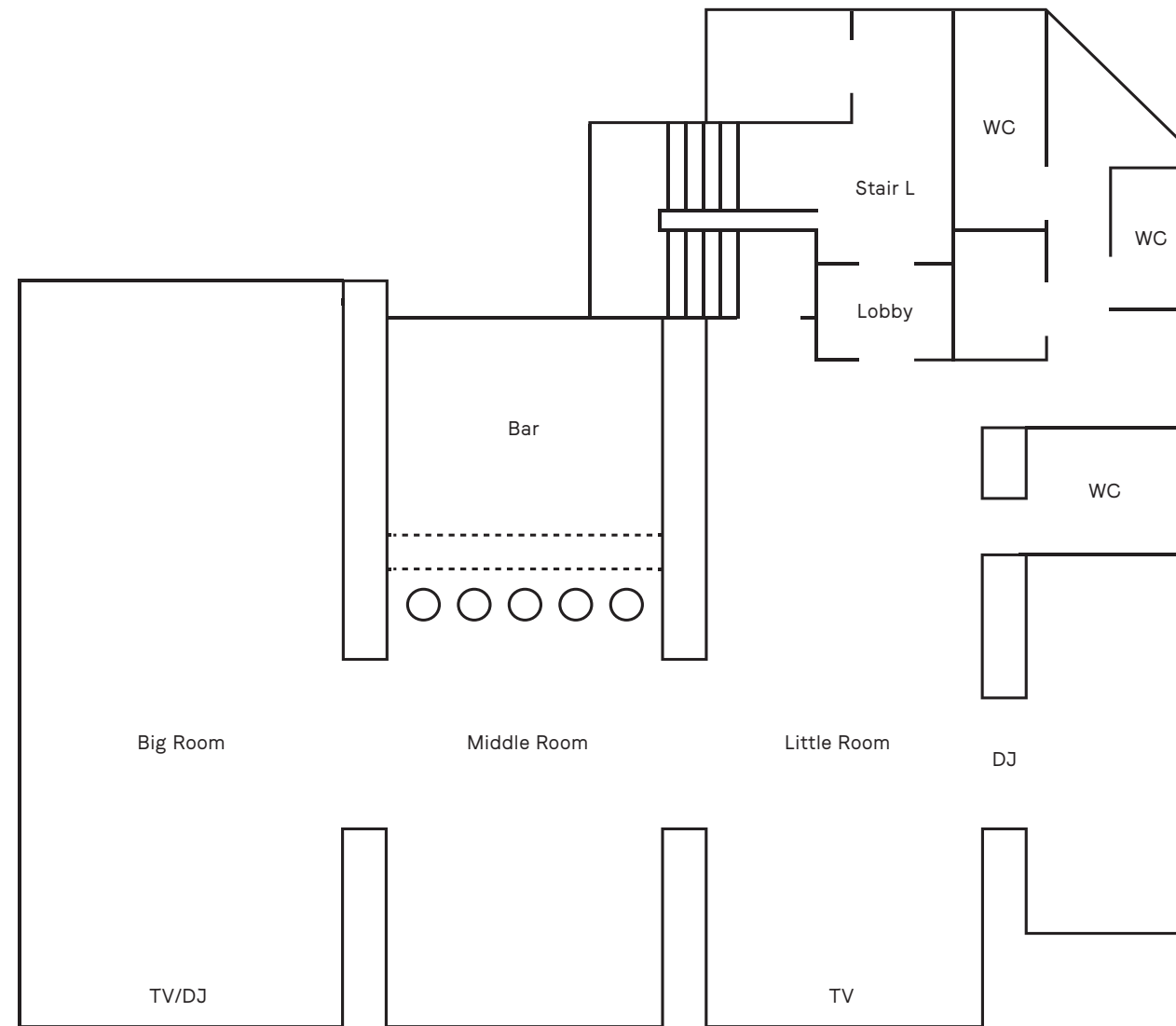
Art-deco furnishings, low relaxed seating, private art collection

LCD Plasma Screen, Projector, Blue Ray DVD, Skybox, VGA, HDMI, I-Pod Connect, WiFi, USB Input, DJ Booth

| Setup | Board Room | Cabaret | Theatre |
|----------|------------|--------------|---------|
| Capacity | 30 | 20 | 45 |
| Setup | Dinner | Drinks Party | |
| Capacity | 48 | 60 | |



Floor plan



Exclusive Use



| Setup | Dinner | Drinks Party |
|----------|--------|--------------|
| Capacity | 60 | 120 |

Menu

Dining

Our private dining rooms can cater for dinner from 10 to 60 guests. All starters, mains and desserts are served family style on sharing platters in the centre of the table for your guests to experience the entire menu.

£50 MENU

Starters to share

Ham hock, celeriac, mustard, watercress
Smoked haddock brandade, baguette
Beetroot carpaccio, orange, dill pb

Mains to share

Sea trout, cavolo nero, chilli, garlic, lemon
Roast squash, buckwheat, sage pb
Pork fillet, pancetta, braised chicory

All served with a selection of chef's sides

Desserts choose 2

Crème fraîche panna cotta, berry compote
Apple pie, custard
Pear and chocolate trifle
Tiramisu
Bread and butter pudding
Lemon tart, meringue

£60 MENU

Starters to share

Calamari, lemon, harissa
Duck liver parfait, brioche
Delica squash, chestnuts, thyme pb

Mains to share

Fillet steak, peppercorn sauce, fries
Cod, brown shrimps, tender stem broccoli, parsley
Gnocchi, pumpkin, thyme

All served with a selection of chef's sides

Desserts choose 2

Crème fraîche panna cotta, berry compote
Apple pie, custard
Pear and chocolate trifle
Tiramisu
Bread and butter pudding
Lemon tart, meringue

v - vegetarian, pb - plant based.

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 13.5% service charge added to your bill. All above prices are inclusive of VAT.



Drinks Events

Celebrate in style with our selection of delicious canapes. Minimum 10pc of each.

BITES | £3 each

Smoked salmon blini
Steak tartar, cornichons
Coconut fried prawns, sriracha mayo
Spiced aubergine and feta tartlet pb
Chick pea crackers, black olives, parsley pb
Soy-glazed pork belly

Doughnut balls, jam pb
Chocolate mousse bites

BOWLS | £6 each

Fish and chips
Nduja meatballs, ricotta
Mac and cheese
Orecchiette, wild mushrooms, truffle pb
Butter chicken curry, poppadums
Roasted onion gnocchi, chestnuts, thyme pb

BOARDS

Small £80 | Medium £160 | Large £240

Small serves 10 | Medium serves 20 | Large serves 30

Charcuterie
Cheese, crackers, grapes v
Smashed avocado, crudites pb

LATE NIGHT SNACKS | £6.5 Each

Mini burger, cheddar, mustard, iceberg
Bacon bap
Vegan cheeseburgers pb
Truffle cheese toastie v

CAKES

Small £55 | Medium £70 | Large £95

Small serves 10 | Medium serves 20 | Large serves 40

Chocolate fudge
Victoria sponge
Carrot cake
Lemon

All cakes can be made vegan if required

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Meeting Menus

BREAKFAST MENU 1

£20 per person | Minimum order 10 people

Selection of pastries
Homemade granola
Fresh fruit platter
Tea and coffee

BREAKFAST MENU 2

£25 per person | Minimum order 10 people

Smoked salmon and cream cheese muffins
Selection of pastries
Homemade granola
Fresh fruit platter
Tea and coffee

WORKING LUNCH MENU

£25 per person | Minimum order 10 people

Gourmet sandwiches
Seasonal salads
Chips
Tea and coffee

WORKING LUNCH MENU 2

£35 per person | Minimum order 10 people

Brick chicken, datterini, cucumber, basil
Chalk Stream Trout, tenderstem broccoli, lemon
Ratatouille, tomato, basil pb
Chips

Tea and coffee

BREAKS

£6.5 per person

Bakery selection
Tea & coffee

Mini Break

£4.5 per person
Homemade biscuits
Tea and coffee

Power Break

£6.5 Per person
Granola yoghurt pots
Tea and coffee
Cake Break

£6.5 per person

Homemade cake
Tea & coffee

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CHILDREN'S PARTIES

£1000

Package for 20 Children

Additional children charged at £15

Exclusive use of downstairs at the House

1 professional entertainer

Party games

Balloons and bunting

Kids mini buffet

Orange and blackcurrant squash

Mini buffet includes

Mac and cheese

Fish goujons

Cheeseburgers

Avocado & chickpea dip, crudites pb

Chips

BRUNCH

£35 per person | Served family style on sharing platters

Pastry selection

House granola pb

Fresh fruit platter pb

Avocado on toast pb

Eggs Benedict

Smoked salmon and cream cheese muffins

Tea & coffee

AFTERNOON TEA

£30 per adult | £20 per child

Make it a sparkling occasion for an additional £10 per person

Tea of choice

Traditional sandwiches

Egg mayonnaise v

Ham and mustard

Cucumber, cream cheese, dill v

Buttermilk scones

Homemade strawberry preserves and cornish clotted cream

Selection of indulgent cakes

COCKTAIL MASTERCLASS

£50 per person | Minimum 6 guests

1.5h masterclass including:

3 cocktails & 3 canapés

Take the pressure off and let us shake up your event. Enjoy cocktail masterclasses led by our bar team that are adaptable to your groups preferences.

Our entertainers work with a close knit team of entertainers who are professionally trained actors or educators with a background in working with children. We put you in touch directly with the team that best caters for your theme, so that they can personally tailor the entertainment style and give you a day to remember.

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