



HIGH ROAD HOUSE  
Private events



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# Welcome

Set in the heart of Chiswick in west London, on the site of the historic Foubert's Hotel, High Road House features Art Deco details and has a range of private event spaces. For large gatherings, you can take over the entire lower ground area.





## LOWER GROUND

Take over the entire lower ground area, including the Little, Middle and Big Rooms, and dine with a large group or host a drinks reception.

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SET-UP	Dinner	Drinks
CAPACITY	60	95

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## BIG ROOM

A versatile space that's designed for everything from meetings to dinners, this large room benefits from relaxed seating, as well as a projector, a screen and a sound system.



**BIG ROOM**

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SET-UP	Board Room	Cabaret	Theatre	Dinner	Drinks
CAPACITY	50	60	45	50	60

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## LITTLE ROOM

This wood-panelled space features multiple seating options, including sofas and armchairs for casual drinks or a long table for private dining experiences.

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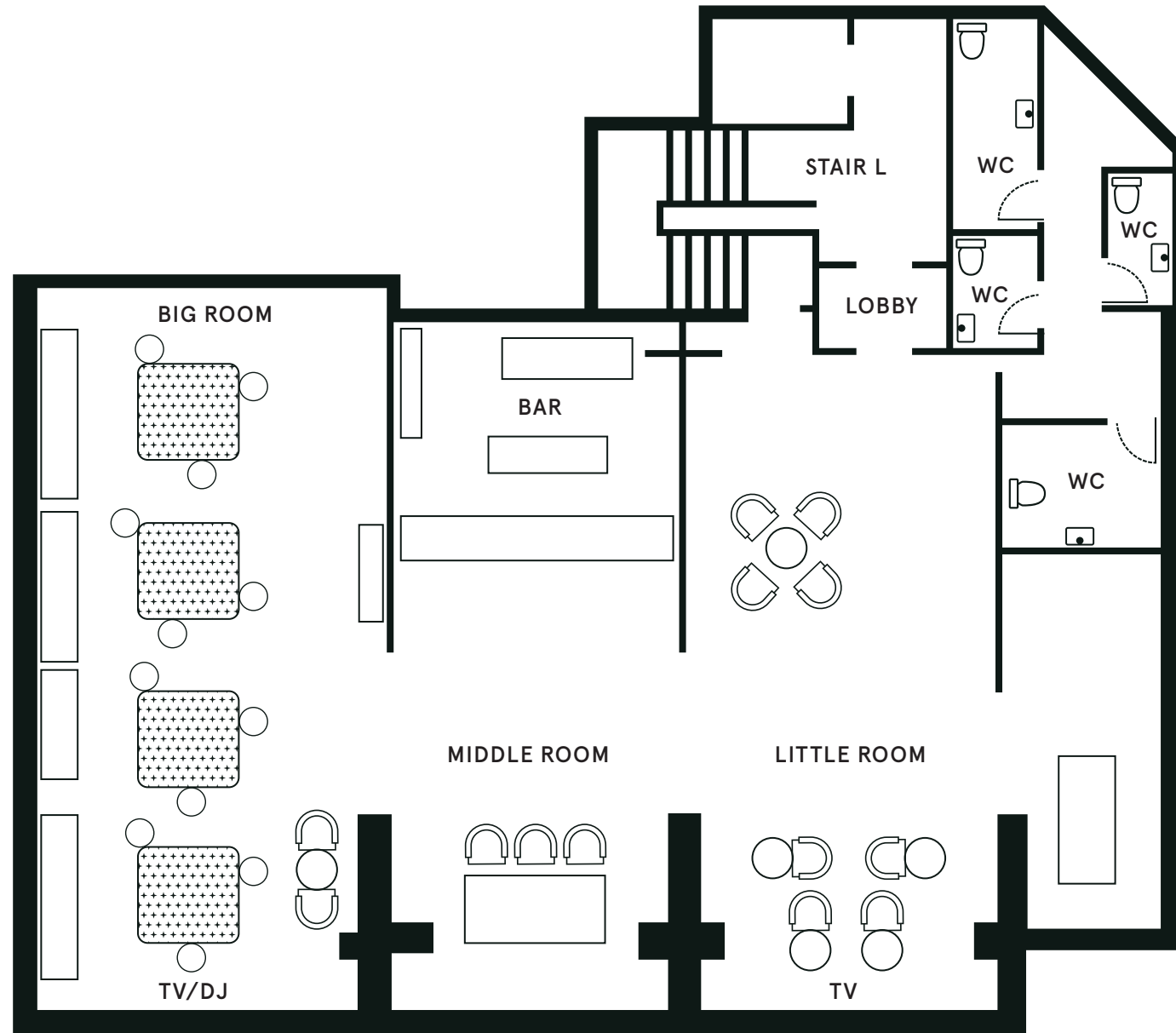
SET-UP	Theatre	Dinner	Drinks
CAPACITY	15	20	40

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HIGH ROAD HOUSE LOWER GROUND FLOOR PLAN

## SIDE ROOM

Located on the first floor, this cosy space has a TV and is ideal for private dining for small groups.

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SET-UP	Standing	Board Room	Seated
CAPACITY	20	12	12

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### BRASSERIE TERRACE ROOM

This small space on the ground floor offers access to a section of the outdoor terrace, so that your guests can choose between indoor and outdoor seating.

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SET-UP	Standing	Seated
CAPACITY	30	14

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## SAMPLE MENUS:

### SHARING MENU A

£50 PER PERSON

#### STARTERS

Pressed ham, parsley, cornichons  
Smoked mackerel rillettes, crostini  
Celeriac and carrot remoulade, mustard (pb)

#### MAINS

Roast chicken, lemon, sage  
Sea trout, samphire, chive butter  
Wild mushroom gnocchi (pb)

Selection of chef's sides

#### DESSERTS

(CHOOSE TWO)

Baked cheesecake, plum compote  
Chocolate mousse  
Apple strudel, cream  
Brown sugar panna cotta, oat crumble  
Pear crumble, custard (pb)

pb: plant based, v: vegetarian.

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 14.5% service charge added to your bill. Prices are inclusive of VAT.

### SHARING MENU B

£60 PER PERSON

#### STARTERS

Duck liver parfait, brioche  
Beetroot-cured salmon, dill  
Maple-glazed delicata squash, spiced seeds (pb)

#### MAINS

Mackens ribeye, mushroom sauce  
Cod, potato rosti, watercress  
Truffled celeriac linguine (pb)

Selection of chef's sides

#### DESSERTS

(CHOOSE TWO)

Baked cheesecake, plum compote  
Chocolate mousse  
Apple strudel, cream  
Brown sugar panna cotta, oat crumble  
Pear crumble, custard (pb)



## EVENT MENUS:

### BITES AND BOWLS

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#### BITES £4 EACH

Steak tartare, crostini  
Brown crab tartlets  
Smoked salmon blinis, dill  
Soy-glazed chicken bites  
Roast aubergine, chickpea crackers, pomegranate (pb)  
Roast vegetable croquettes (pb)

#### BOWLS £7 EACH

Butter chicken curry, poppadom  
Mac and cheese  
Fish and chips  
Chicory, blue cheese, seeds (v)  
Bean chilli, tortilla (pb)  
Gnocchi, wild mushrooms, sage (pb)

#### SWEET BITES £4 EACH

Chocolate brownie bites (v)  
Custard tartlets (v)  
Salted caramel truffles (v)  
Mini doughnut balls (pb)

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### BOARDS

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SMALL £80 EACH | MEDIUM £160 EACH | LARGE £240 EACH

Small serves 10 | Medium serves 20 | Large serves 30

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

#### LATE-NIGHT SNACKS £6.5 EACH

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Mini burger, cheddar, mustard, iceberg lettuce  
Bacon bap  
Vegan cheeseburger (pb)  
Truffle cheese toastie (v)

### CAKES

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SMALL £55 EACH | MEDIUM £70 EACH | LARGE £95 EACH

Small serves 10 | Medium serves 20 | Large serves 40

Chocolate fudge cake  
Victoria sponge cake  
Carrot cake  
Lemon cake

All cakes can be made vegan if required



**SAMPLE MENUS:  
MEETINGS**

**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 1**

£25 PER PERSON

**MINIMUM ORDER 10 PEOPLE**

Sandwich selection  
Seasonal salads  
Chips  
Tea and coffee

**WORKING LUNCH MENU 2**

£35 PER PERSON

**MINIMUM ORDER 10 PEOPLE**

Brick chicken, Datterini tomatoes, cucumber, basil  
ChalkStream trout, tenderstem broccoli, lemon  
Ratatouille, tomato, basil (pb)  
Chips  
Tea and coffee

**BREAKS**

£6.5 PER PERSON  
Bakery selection  
Tea and 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 and coffee

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## SAMPLE MENUS:

### CHILDREN'S PARTIES

£1,000

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#### PACKAGE FOR 20 CHILDREN ADDITIONAL CHILDREN CHARGED AT £15 PER CHILD

Exclusive use of downstairs at the House  
One professional entertainer  
Party games  
Balloons and bunting  
Kids mini buffet  
Orange and blackcurrant squash

#### MINI BUFFET INCLUDES

Mac and cheese  
Fish goujons  
Cheeseburgers  
Avocado and chickpea dip, crudites (pb)  
Chips

Our events teams work with a close-knit group 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 to your theme, so that they can personally tailor the entertainment style and give you a day to remember.

### AFTERNOON TEA

£30 PER ADULT, £20 PER CHILD

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#### MAKE IT EXTRA SPECIAL WITH A GLASS OF PROSECCO 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 cakes

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### BRUNCH

£35 PER PERSON

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#### 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 and coffee

#### COCKTAIL MASTERCLASS

£50 PER PERSON

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#### MINIMUM SIX GUESTS. 1.5H MASTERCLASS INCLUDING: THREE COCKTAILS AND THREE CANAPES

Enjoy cocktail masterclasses led by our bar team that are adaptable to your group's preferences.

## BEDROOMS

Invite your guests to stay in one of our 14 bedrooms after your event at High Road House. They range from Tiny to the spacious Playroom with a Victorian-style bath and views across Chiswick.







## ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

## CONTACT US

Telephone: +44 (0) 20 8742 1717

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