

Welcome

Set inside the former BBC headquarters in west London, White City House is spread across five floors and has a rooftop pool with views overlooking London. Host a gathering in one of the House's studios, organise a meeting in the Welcome Bar, or invite your guests to a private showing in one of the three screening rooms.









STUDIO A

Ideal for conferences, away days, parties and large gatherings, this versatile space has a stage and a fully equipped bar, as well as a projector, screen and sound system for presentations and performances.

SET-UP	Long tables	Round tables	Theatre	U shape	Standing
CAPACITY	64	60	60	30	120



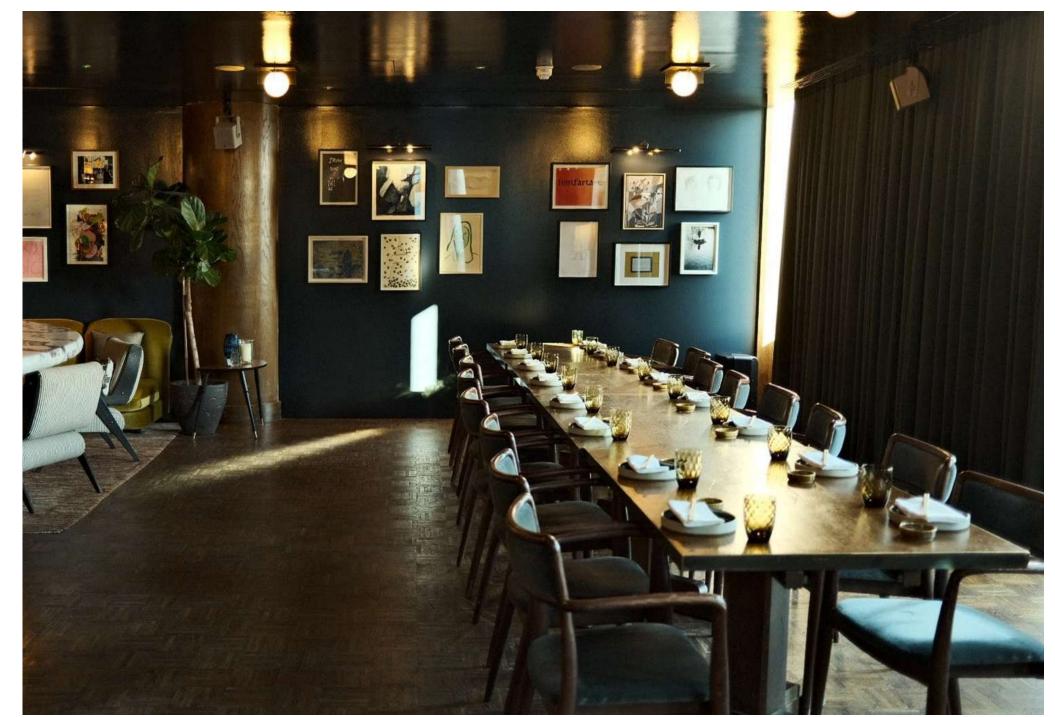


STUDIO B

This intimate studio space includes a fully equipped bar and multiple seating options, suited for everything from dinners and drinks to meetings and away days. Plus, make the most of the projector, screen and sound system.

SET-UP	Long table	Round tables	Theatre	U shape	Standing
CAPACITY	28	33	30	12	40





THE WELCOME BAR

On the eighth floor, this versatile private event space features a sound system, a balcony and a semi-circular bar for meetings, launches, drinks receptions, and dinners.

Members only

SET-UP	Standing	Seated
CAPACITY	60	30





STUDIO 8

Take over this eighth-floor events space, which features a stage for performances, as well as a sunken area designed for dancing.

SET-UP	Standing	Seated
CAPACITY	200	100









SET-UP	Seated
CAPACITY	46

SCREEN 2

SET-UP	Seated
CAPACITY	35

SCREEN 3

SET-UP	Seated
CAPACITY	31



SAMPLE MENUS: STUDIOS

SHARING MENU A

£55 PER PERSON

STARTERS

Green tomato salsa, crudites, corn chips (pb) (gf)
Tuna crudo, avocado, chilli, lime (gf)
Wild truffle arancini, truffle mayonnaise (pb)
Raw beef, caper berries, crispy shallots (gf)

MAINS

Chicken, runner beans, spring onion, gravy (gf)
Salmon, samphire, lemon aioli (gf)
Roast cauliflower, savoury granola, pickled romanesco (pb)
served with the chef's selection of sides

DESSERTS

White chocolate cheesecake, wild berry compote (v) Chocolate brownies (pb)
Sticky toffee pudding, vanilla ice cream (v)

STARTERS

Green tomato salsa, crudites, corn chips (pb) (gf)
Tuna crudo, avocado, chilli, lime (gf)
Burrata, figs, rocket, vinaigrette (v) (gf)
Raw beef, caper berries, parmesan, chilli (gf)

£60 PER PERSON

MAINS

SHARING MENU B

Chicken, runner beans, spring onion, gravy (gf)
Salmon, samphire, lemon aioli (gf)
Roast cauliflower, savoury granola, pickled romanesco (pb)
Lamb rump, sweet potato, chimichurri (gf)
served with the chef's selection of sides

DESSERTS

White chocolate cheesecake, wild berry compote (v) Chocolate brownies (pb) Sticky toffee pudding, vanilla ice cream (v) **BITES AND BOWLS**

BITES £4 EACH

Korean chicken wings, hot sauce Venison puffs, hoisin sauce Char siu bun, barbecue sauce Salmon tartare, crispy rice Vegetable spring roll (pb) Mushroom bun (pb)

SUSHI

Salmon maki, avocado, chives (six pieces) £13

Vegetable maki, shiitake, okra, shiso (six pieces) £12

Crispy duck maki, cucumber, truffle mayo (six pieces) £16

BOWLS £7 FACH

Miso cod, pickled ginger, rice
Donburi, pork, kimchi
Donburi, mushroom, bean sprouts (pb)
Donburi, karaage chicken, spicy sauce
Crispy duck salad
Aubergine katsu curry (pb)
Kimchi rice, spring onion (pb)

DESSERTS £4 EACH

Matcha cheesecake bites (v)
Mini yuzu tart, berries (v)
Mochi ice cream (v)
Lime and ginger jelly (pb)

gf: gluten free, 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.

SAMPLE MENUS: THE WELCOME BAR, BITES AND BOWLS

EIGHTH FLOOR BITES AND BOWLS

BITES £4 EACH

Cheddar and duck fat croquette, aioli
Raw beef, bread, rocket, parmesan (gf)
Smoked salmon and caviar, rye bread (df)
Ricotta, olive tapenade, rye (v)
Wild truffle arancini, truffle mayonnaise (pb)
Mac and cheese (v)
Tuna tartare, crispy rice (df) (gf)
TFC chicken or cauliflower (pb), hot sauce

BOWLS £7 EACH

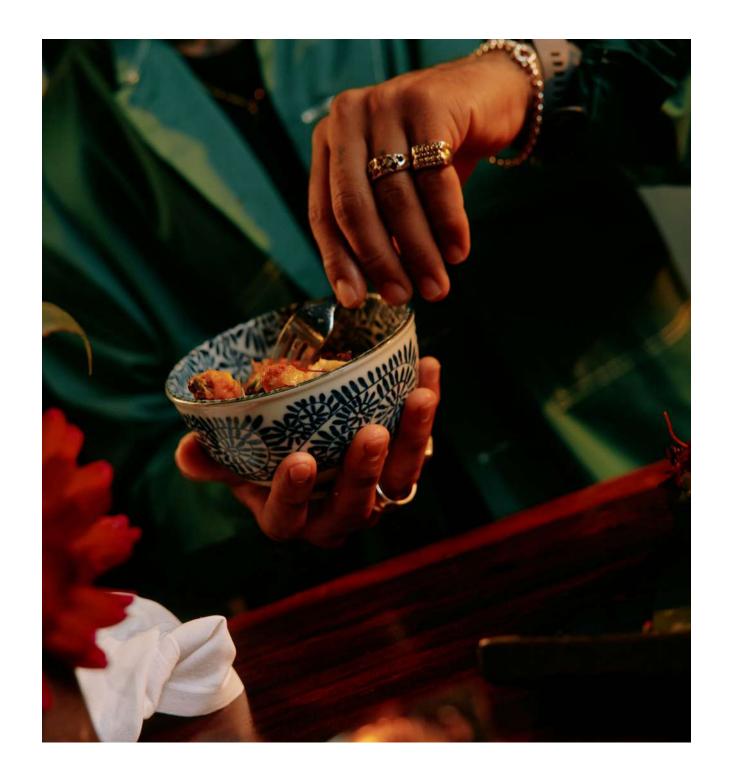
Gnocchi, tomato sauce, cherry tomato
Friarielli and scamorza arancini (v)
Tofu poké, edamame, sweet chilli (pb) (gf)
Salmon poké, brown rice, edamame, pickled cucumber, spring onion (df) (gf)
Meatballs and polenta (gf)
Steak and chips, chimichurri (df) (gf)
Fish and chips, tartar sauce
Teriyaki chicken, cucumber and gem salad (df) (gf)
Caesar salad, pangrattato (pb)

DESSERTS £4 EACH

Carrot cake bites (pb)
Sticky toffee pudding bowl, vanilla ice cream
White chocolate cheesecake bites, berries
Chocolate mini brownies (pb)

df: dairy free, gf: gluten free, pb: plant based, v: vegetarian.

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SAMPLE MENUS: ELECTRIC CINEMA

CHILDREN'S PARTIES

£50 PER CHILD

No charge for parents attending. Minimum 20 children.

LUNCH

CHOOSE ONE PER CHILD

Maximum two options can be selected to be served to the group

Buffalo mozzarella pizzetta and chips Cheeseburger and chips (plant-based burger available) Tomato pasta (pb) Grilled chicken and chips Salmon and chips Fruit salad (Chips can be substituted for salad or broccoli)

CAKE

CHOOSE ONE

Vanilla sponge, butter frosting (pb) Chocolate sponge, butter frosting (pb)

JUICE

CHOOSE ONE

Apple Orange

FILM

We will put £200 towards the film licence fee

pb: plant based, v: vegetarian.

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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

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