

Welcome

Set in Notting Hill, next to one of the city's oldest cinemas, Electric House features original domed ceilings and a roof garden. Hire one of the spaces in the House for a private event, or take over Electric Cinema – the screening room located next door – for presentations, conferences or showings.





ELECTRIC CINEMA

One of London's oldest cinemas, Electric Cinema is home to an 83-seat screening room, including two-person beds on the front row and sofas at the back. The space is ideal for press launches, presentations and private screenings, and features a fully stocked bar and four kitchens with multiple food and drink options for your event.

Equipment:

- Four handheld microphones
- Two SM58 wired microphones
- Two Audio Technica gooseneck table microphones
- 4k laser projection (Barco SP4K-20C)
- 7.1/5.1 surround sound
- Usable formats: DCP, PC/ MAC with HDMI, Blu-Ray, DVD
- TV broadcasting and live satellite for alternative content events

- Roland VR-50HD Vision mixer with Blustream HDMI to Cat 6 extenders to allow for multiple laptop use, either from the stage or projection room
- Blu-Ray player
- Portable PA system with mixing desk for up to four inputs – microphones/ computers, etc – positioned on stage
- DCP content package creation (at the request of the client)

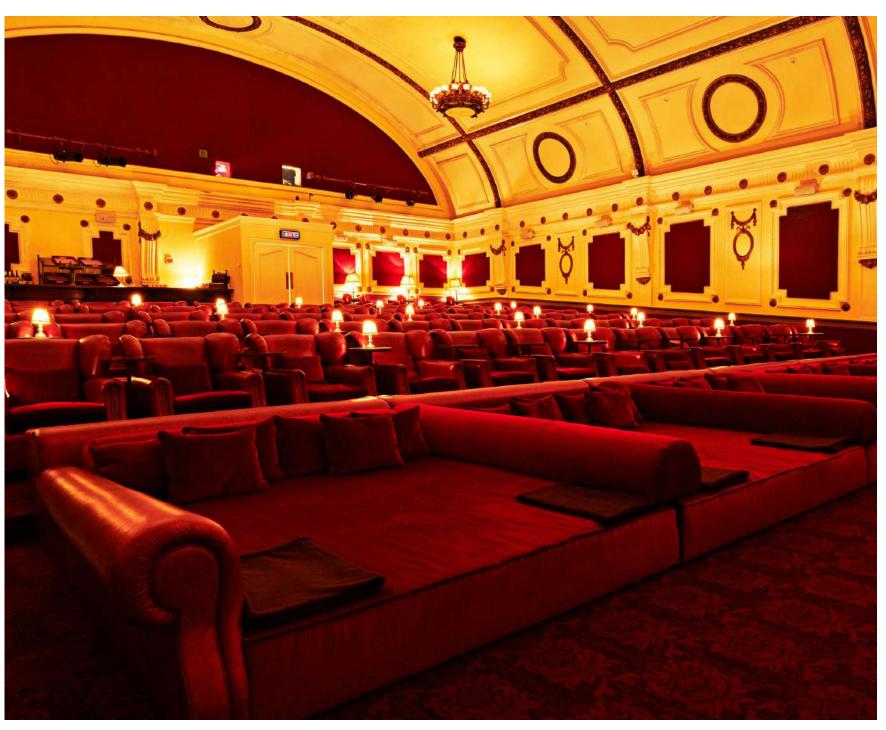


SET-UP Seated

CAPACITY 83













Members only

SET-UP	Standing	Seated
CAPACITY	45	22





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THE SNUG

Set in a quiet corner of the main dining area, separated by a curtain, this art-filled space can accommodate a long table for private dining or multiple small tables for drinks receptions.

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CAPACITY



SAMPLE MENUS:

SHARING MENU

£55 PER PERSON

STARTERS

Crudites, yellow pea dip (pb)
Ricotta, heritage tomatoes (v)
Beef carpaccio, Westcombe cheddar
Artichoke, wild garlic mayonnaise (pb)

MAINS

Tortelloni vduja, superstraccia (pb) Sea trout, monk's beard, green oil Herb-fed chicken, chanterelles, sage

SIDES

Skinny fries (pb) Green leaves (pb)

DESSERTS

Chocolate plate (v) Lemon meringue pie

BITES AND BOWLS

BITES £4 EACH

Truffle mac and cheese bites (v)
Raw beef, dijonnaise, sourdough crisp
Crab tartlet, tarragon
Marinated artichoke, crostini (pb)
Prawn cocktail, cucumber
Tomatoes on toast, thyme (pb)

BOWLS £7 EACH

Crudites, yellow pea dip (pb)
Ricotta, courgette, mint (v)
Crab risotto, chilli
Brick chicken, rosemary potatoes
Salt and pepper squid, picante aioli
Gnocchi, sundried tomato, black olive (pb)
Mozzarella sticks, tomato, oregano (v)

DESSERTS £4 EACH

Brownies (v)
Cheesecake bites (v)
Chocolate pot, coconut, blackberry (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 discretionary 13.5% service charge added to your bill. Prices are inclusive of VAT.







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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