

HIGH ROAD HOUSE

Private events



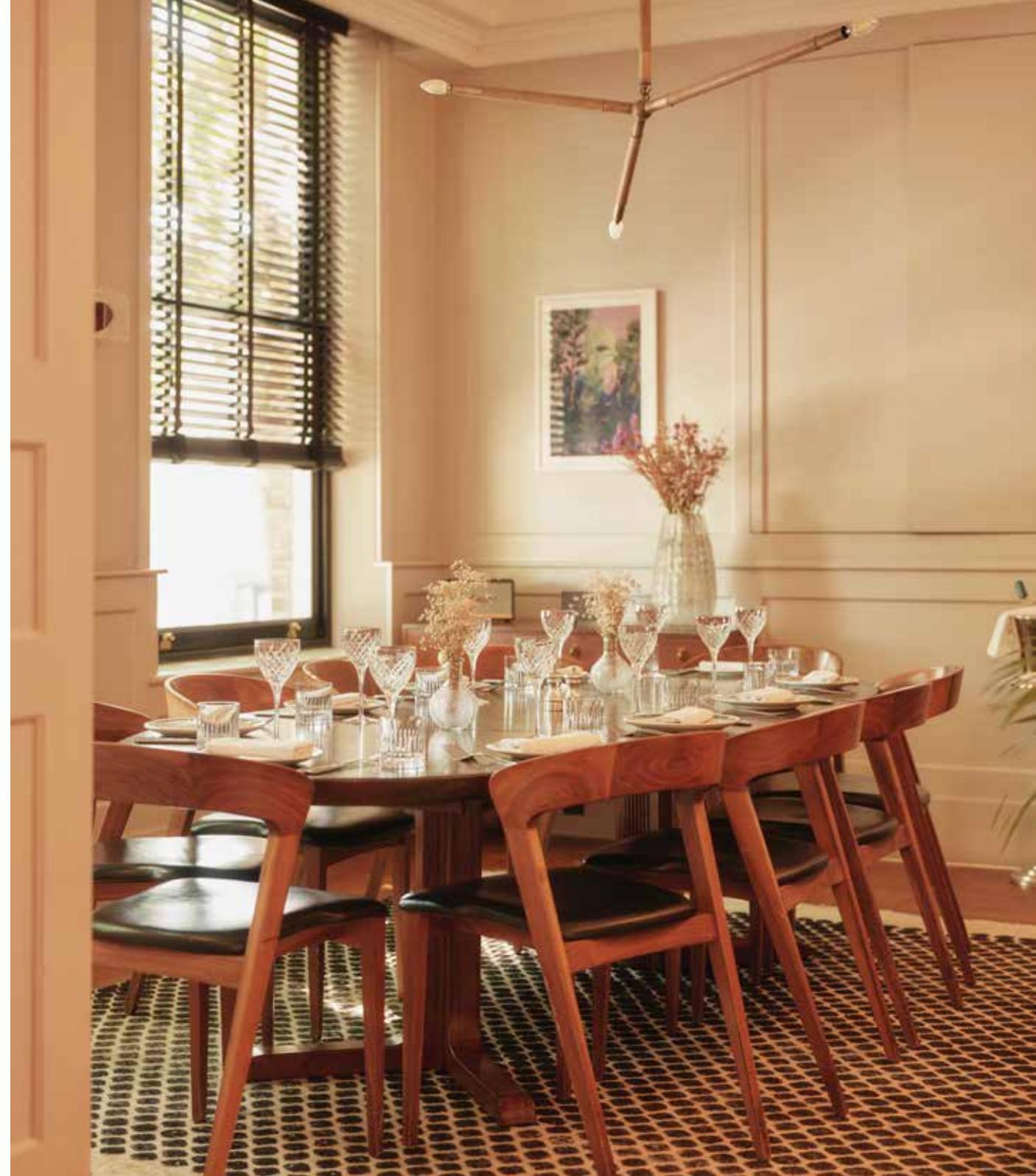
162-170 Chiswick High Road, London W4 1PR, United Kingdom

T: +44 (0) 20 8742 1717

E: privateevents.westlondon@sohohouse.com

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.

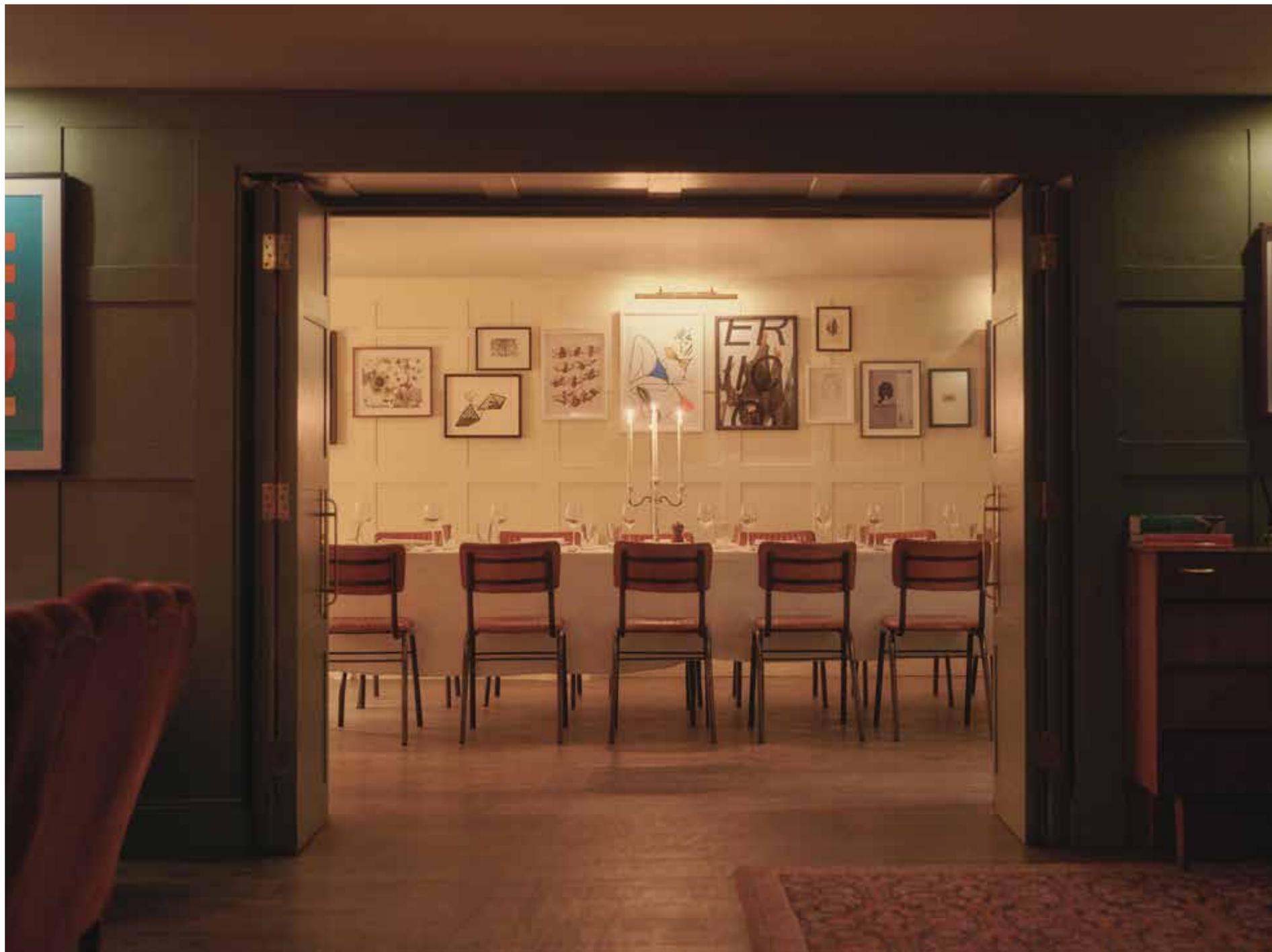




LOWER GROUND

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.

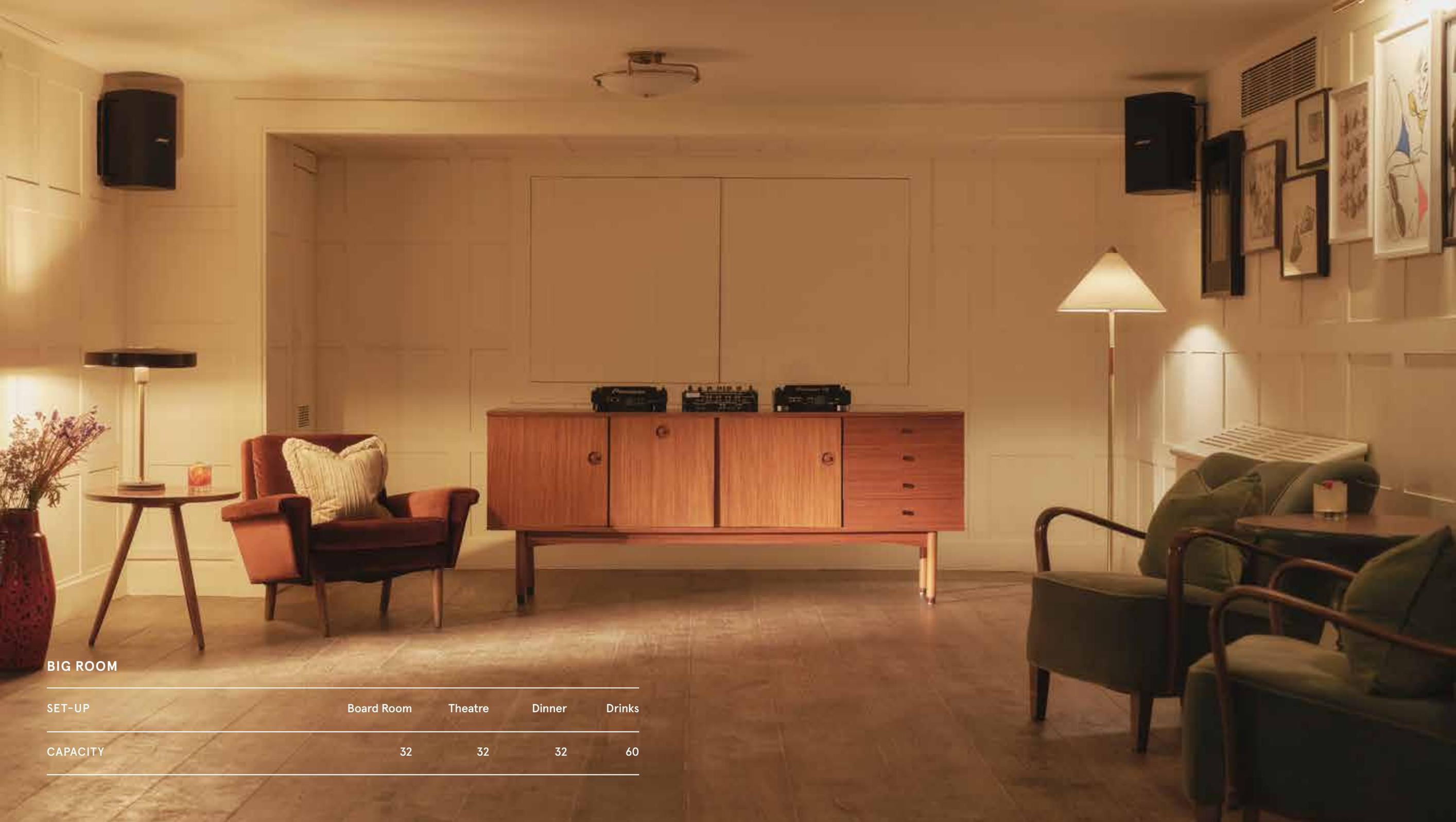
SET-UP	Board Room	Theatre	Dinner	Drinks
CAPACITY	32	42	60	100





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

SET-UP	Board Room	Theatre	Dinner	Drinks
CAPACITY	32	32	32	60

BRASSERIE

Brasserie Dining Room, located within the ground floor High Road Brasserie Restaurant.

SET-UP	Standing	Seated
CAPACITY	20	14





BRASSERIE TERRACE ROOM

This small space on the ground floor offers access to the Brasserie Dining Room and a section of the outdoor terrace. The standing capacity of this space is a mix of indoor and outdoor.

SET-UP	Standing	Seated
CAPACITY	30	14

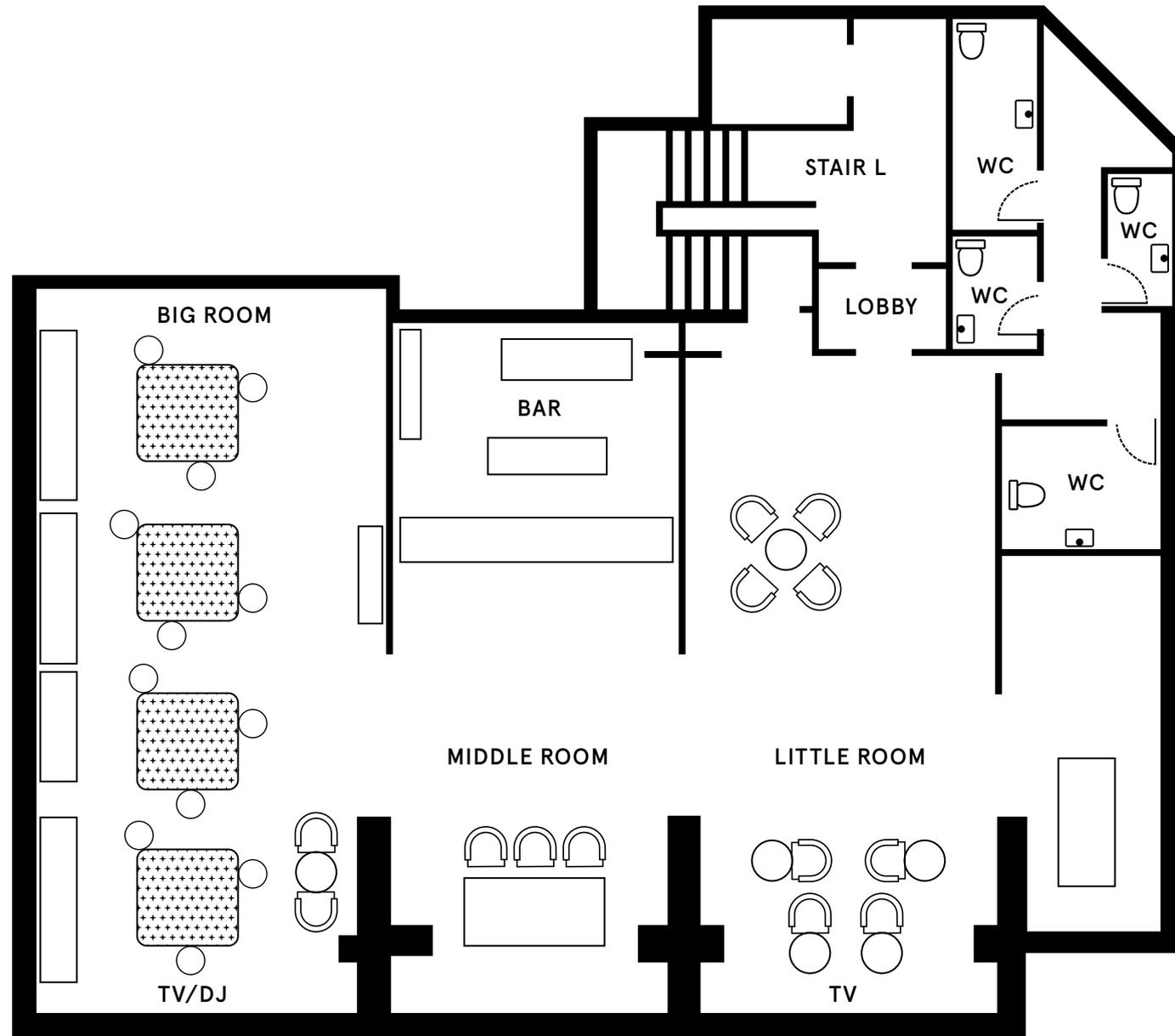
LITTLE ROOM

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

SET-UP	Theatre	Dinner	Drinks
CAPACITY	15	20	40





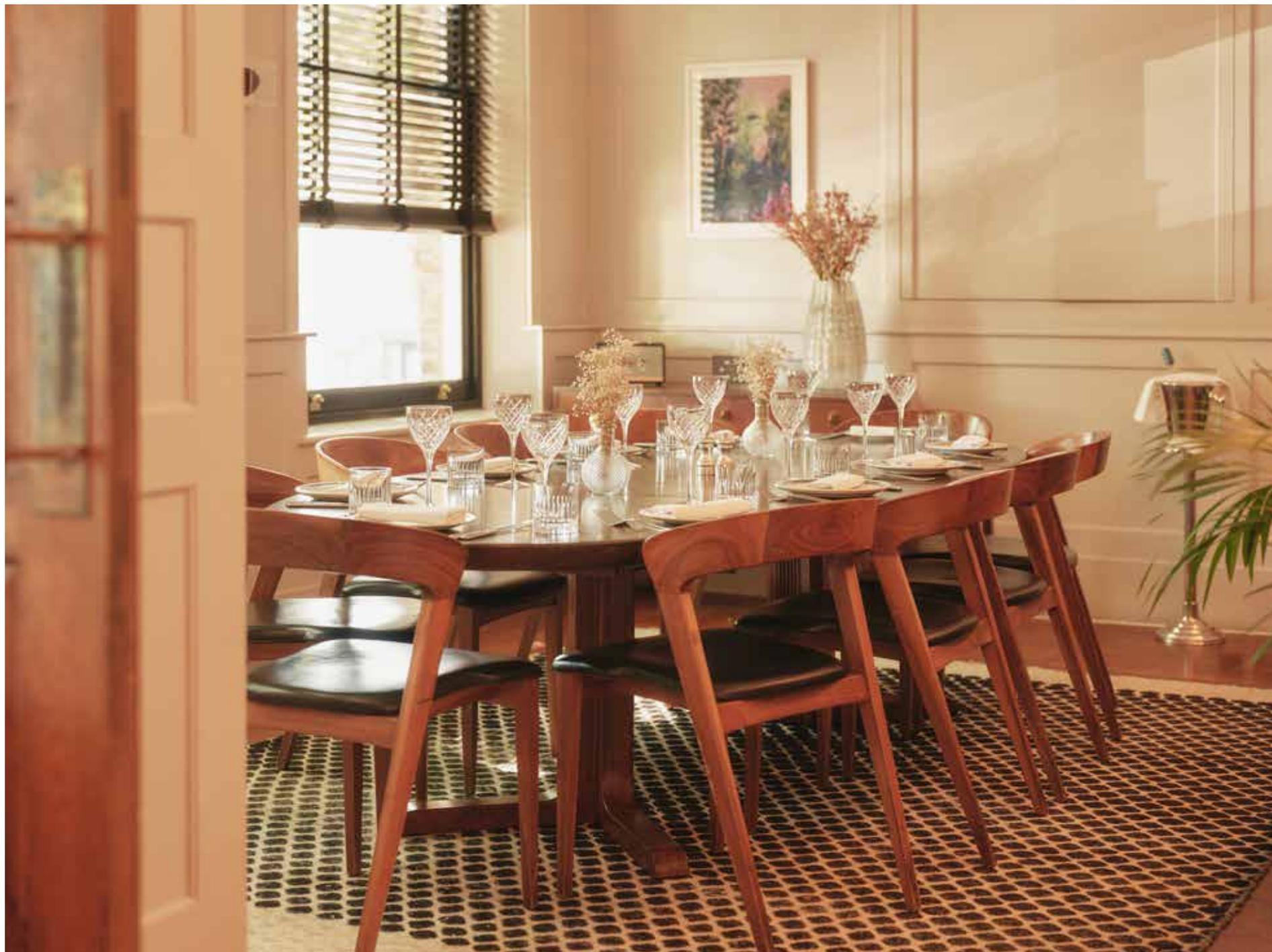


HIGH ROAD HOUSE LOWER GROUND FLOOR PLAN

SIDE ROOM

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

SET-UP	Standing	Board Room	Seated
CAPACITY	20	12	12



SAMPLE MENUS:

SHARING MENU A

£55 PER PERSON

STARTERS

Avocado dip, crudités (pb)
Calamari fritti, aioli
Pâté de Campagne, wholegrain mustard, sourdough

MAINS

Spinach & ricotta tortelli, brown butter, sage (v)
Scottish sea trout, beurre blanc, mussels
Grilled chicken, paprika, salsa verde

Selection of Chef's sides

DESSERTS (CHOOSE TWO)

Apple tarte fine, cinnamon ice cream (pb)
Chocolate tart, chantilly (v)
Cheesecake, quince (v)

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

SHARING MENU B

£65 PER PERSON

STARTERS

Avocado dip, crudités (pb)
Scallops, garlic butter, samphire
Steak tartare, crotini

MAINS

Cauliflower, romesco, gremolata (pb)
Seabass, spinach, peppers, olives
Macken's ribeye on the bone, bearnaise

Selection of Chef's sides

DESSERTS (CHOOSE TWO)

Apple tarte fine, cinnamon ice cream (pb)
Chocolate tart, chantilly (v)
Cheesecake, quince (v)



EVENT MENUS:

BITES AND BOWLS

BITES £5 EACH

Cucumber, cream cheese, salmon
Celery, blue cheese
Melon, parma ham
Courgette, ricotta, black olives (v)
Tomato bruschetta (pb)
Potato croquette, garlic mayo
Tuna tartare
Tomato, avocado tartare (pb)
Steak tartare, crostini

BOWLS £8 EACH

Chicken skewers, mint yoghurt
Scampi, fries, mushy peas
Beef skewers, garlic mayo, fries
Fusilli arrabbiata (pb)
Chopped salad (pb)
Mac & cheese

SWEET BITES £5 EACH

Chocolate brownie bites
Profiteroles, chantilly cream
Jam tartelettes (pb)
Raspberry mousse, lemon shortbread

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

BOARDS

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

Small serves 10 | Medium serves 20 | Large serves 30

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

LATE-NIGHT SNACKS £8 EACH

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

CAKES

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 filter coffee station

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 filter coffee station

WORKING LUNCH MENU 1

£25 PER PERSON

MINIMUM ORDER 10 PEOPLE

Sandwich selection
Seasonal salads
Chips
Tea and filter coffee station

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 filter coffee station

BREAKS

BAKERY BREAK

£8 PER PERSON
Selection of pastries
Tea and filter coffee station

MINI BREAK

£8 PER PERSON
Homemade biscuits
Tea and filter coffee station

POWER BREAK

£8 PER PERSON
Granola yoghurt pots
Tea and filter coffee station

CAKE BREAK

£8 PER PERSON
Homemade cake
Tea and filter coffee station

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

SAMPLE MENUS:

CHILDREN'S PARTIES

£1,200

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

Exclusive use of the Lower Ground
One professional entertainer
Party games
Balloons and bunting
Children's mini buffet
Orange and blackcurrant squash

MINI BUFFET INCLUDES

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

AFTERNOON TEA

£30 PER ADULT, £20 PER CHILD

MAKE IT EXTRA SPECIAL WITH A GLASS OF PROSECCO FOR AN ADDITIONAL £10 PER PERSON

Tea and filter coffee station
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

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 and filter coffee station

COCKTAIL MASTERCLASS

£60 PER PERSON

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.

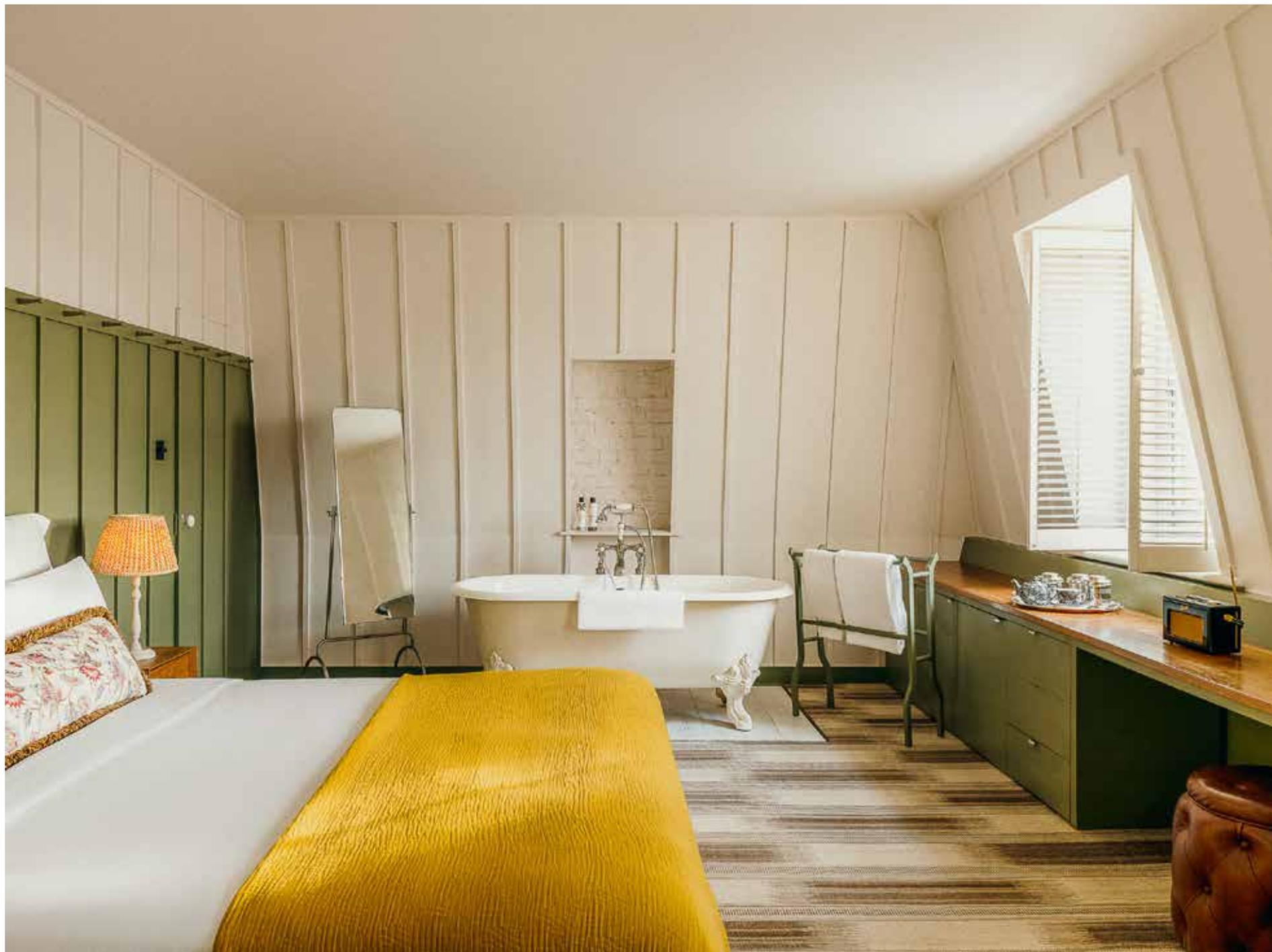
Our events teams work with a close-knit group of entertainers who are professionally trained actors or educators with a background in working with children. We put you in touch directly with the team that best caters to your theme, so that they can personally tailor the entertainment style and give you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

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

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

Email: privateevents.westlondon@sohohouse.com

sohohouse.com

