

SOHO HOUSE 40 GREEK STREET
Private events



40 Greek Street, London W1D 4EB, United Kingdom

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Welcome

Located in the heart of London's Soho, the original Soho House at 40 Greek Street is home to three spaces suited to events ranging from private dinners to cocktail receptions.





CLUB ROOM

Decorated with floral-print interiors reminiscent of the House’s Georgian heritage, this private space can host dinners and drinks receptions, while a stage at the end of the room provides an area for performances.

Members only

SET-UP	Standing	Seated
CAPACITY	50	30





RED ROOM

Invite your guests to a semi-private dining experience in this cosy space featuring a large table that seats up to 12 people.

Members only

SET-UP Seated

CAPACITY 12



ROOFTOP

Take over the House’s rooftop and enjoy the outdoor space with a retractable roof for large private dinners or drinks receptions.

	Members only	
SET-UP	Standing	Seated
CAPACITY	60	40

SAMPLE MENUS:

SHARING MENU

£75 PER PERSON

STARTERS

Calamari fritti, piccante aioli
Cobble Lane culatello, house crisps, pickles
Raw vegetables, pumpkin dip (pb)

MAINS

Chickpeas, violet artichoke, three-cornered garlic (pb)
Cornish sea bream, monk's beard, confit tomato
Corn-fed chicken, Cafe de Paris

Sides for the table

DESSERTS

Salted caramel cookies (v)
Key lime pie (v)
Doughnuts, sour cherry (pb)

SHARING MENU

£85 PER PERSON

STARTERS

Wood-fired prawns, garlic butter
Cobble Lane culatello, house crisps, pickles
Young leeks, white beans, salmoriglio (pb)
Raw vegetables, pumpkin dip (pb)

MAINS

Chickpeas, violet artichokes, three-cornered garlic (pb)
Cornish sea bream, monk's beard, confit tomato
Cote de boeuf, peppercorn sauce, fries

Sides for the table

DESSERTS

Half baked cookie, honeycomb, clotted cream ice cream (v)
Key lime pie (v)
Doughnuts, sour cherry (pb)

BITES

£5 EACH

Hasselback potato, trout roe, sour cream
Truffle arancini (v)
Artichoke pizzetta, rosemary, olive (pb)
Ham croquettes, aioli
Smoked salmon, pumpernickel
Braised ox cheek, chipotle mayonnaise
Truffle devilled eggs (v)

BOWLS

£8 EACH

Cauliflower rice bowl, kimchi, tofu, kale (pb)
Calamari fritti, lemon, mayonnaise
Cod fritters, fries, tartare sauce
Chicken karaage, miso mayonnaise, lime
Baby artichoke, parmesan (v)

DESSERTS

£5 EACH

Chocolate and caramel truffles
Doughnuts (pb)
Brownies, glace cherries (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.

**SAMPLE MENU:
WINE MENU**

WHITE

Maison Vincent Languedoc, Fr 23
Chenin Blanc Kleinkloof, Paarl, SA 23
Pinot Grigio delle Dolomiti Trovati, Veneto, It 23
Gavi di Gavi 'La Meirana', Piemonte, It 22
Gruner Veltliner 'Rosshimmel' Mittelback, Kremstal, At 23
Chablis Domaine Jean Defaix, Burgundy, Fr 22
Chateauneuf-du-Pape Beaugrenard, Rhone, Fr 21
Verdicchio dei Castelli Classico Vignamato, Marche, It 23
Picpoul de Pinet St Clair, Beauvignac, Languedoc, Fr 22
Viognier 'Îles Blanches', Cellier des Chartreux, Fr 23
Sauvignon Blanc Castel Firmian, Trentino, It 23
Riesling Trocken Dr Fischer, Mosel, Ger 22
Albarino Pazo Senorans, Rias Baixas, Galicia, Sp 23
Sancerre 'Terres Blanches', Thomas, Loire, Fr 22
Grillo Feudo Arancio, Sicily, It 23
Chardonnay Reserve Bousquet, Mendoza, Arg 22
Lugana Citari 'Vigneto la Conchiglia', Lombardy, It 22
Chardonnay Elgin Vintners, Elgin Valley, SA 22
Chardonnay 'Arthur', Domaine Drouhin, Oregon 21
Pouilly Fuisse Vieilles Vignes Saumaize, Burgundy Fr 22
Meursault 'Vieilles Vignes', Belicard, Burgundy, Fr 22

ROSÉ

Maison Vincent, Languedoc, Fr 23
Lady A Provence IGP, Fr 23
Domaine de Valdition 'Vallon des Anges' Aix en Provence, Fr (ORG) 22
Rock Angel, Provence, Fr 22
Chateau d'Esclans Provence, Fr 22

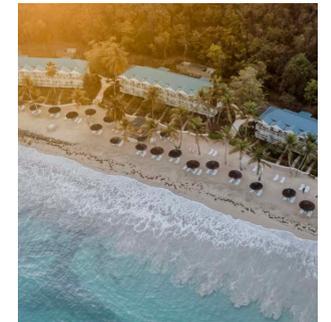
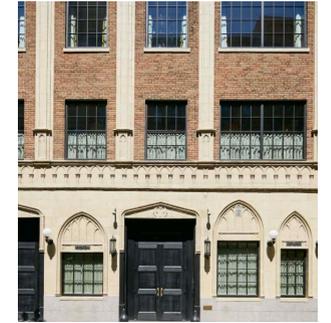
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RED

Maison Vincent Languedoc, Fr 22
Primitivo Visconti della Rocca, Puglia, It 22
Negroamaro Riserva Salice Salentino, Puglia, It 20
Douro Quinta da Cassa, Pt 21
Pinot Noir Cycles Gladiator, California 21
Old Vines Grenache Domaine of the Bee, Roussillon, Fr 22
Nuits St Georges Domaine Chezeaux, Burgundy, Fr 21
Garnacha Clos de Pons, Costers del Serge, Catalonia, Sp 21
Montepulciano d'Abruzzo Itinera, Abruzzo, It 22
Rioja 'Capitosa' Bodegas Altanza, Sp 21
Chateau Haut-Maginet Merlot, Bordeaux, Fr 20
Zinfandel Sebastiani, California 19
Chianti Classico Sparviero, Tuscany, It 19
Barbera d'Alba 'Pian Romualdo', Prunotto, Piemonte, It 21
Cabernet Merlot Buitenverwachting, Constantia, SA 21
Cotes du Rhone 'Rieux' Notre Dame Pallieres, Fr 22
Malbec Reserve Domaine Bousquet, Mendoza, Arg 22
(ORG) Shiraz Valley Floor, Langmeil, Barossa Valley, Sth Aus 20
Chateau Boutisse St Emilion Grand Cru, Fr 18
Chateauneuf-du-Pape Beaugrenard, Rhone, Fr 21
Tignanello Antinori, Tuscany, It 20

SPARKLING & CHAMPAGNE

Prosecco Treviso DOC Luna Argenta, Brut NV
Thienot Brut NV
Thienot Rosé Brut NV
Moet & Chandon Brut Imperial NV
Moet & Chandon Rosé Brut Imperial NV
Ruinart Brut NV
Ruinart Blanc de Blancs Brut NV
Dom Perignon Brut 13



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

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