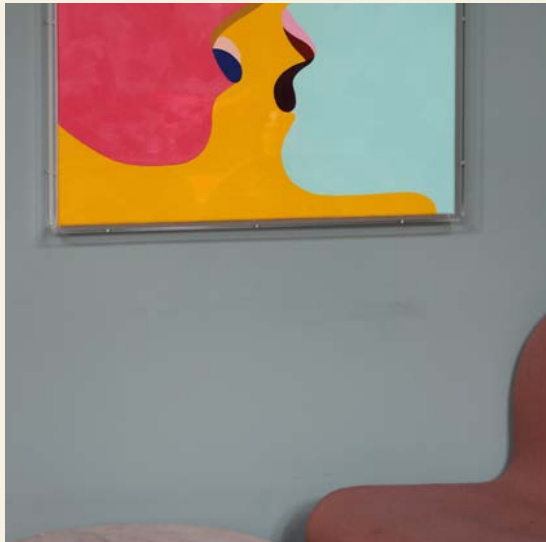


**The  
Groucho  
Club  
Christmas**

Private Events Brochure

# About the Club

**Picture the scene.** 1985, Soho. The epicentre of cultural movers and shakers in London, with film production companies and literary agencies on every corner – it was a square mile of art, overflowing with vibrant creativity. However, still a place where an unaccompanied woman would raise an eyebrow.



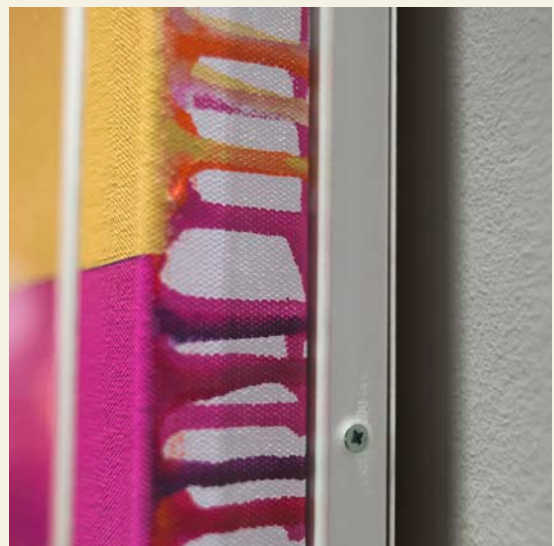
It was this that led to a pioneering group of publishers, Liz Calder and Carmen Calill alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club anyone could apply to join based on merit, the antithesis of the stuffy gentlemen's clubs of the day. The blueprint for the modern members club.

And thus, the Groucho Club was born – with a helping hand from a few key individuals, of course (seasoned club owner Tony Mackintosh to name but one). Tony and his partners, architect Tchaik Chassay and wine merchant John Armit, got to work – premises were found in Soho and the doors opened on 5 May 1985 to a membership full of creatives, drawn from the arts, publishing, film, music and advertising, many of whom were working in the area. It soon became the approved watering hole for the creative industries, and with bars, two restaurants, private event rooms and twenty bedrooms, the Groucho Club became the benchmark for the new generation of members clubs.

Named after Groucho Marx's famous claim that he wouldn't 'want to belong to any club that would accept me as one of its members', the Groucho Club's witty, self-aware, maverick-mindedness was clear from the start. And from that moment on, the Groucho became the hottest ticket in town.

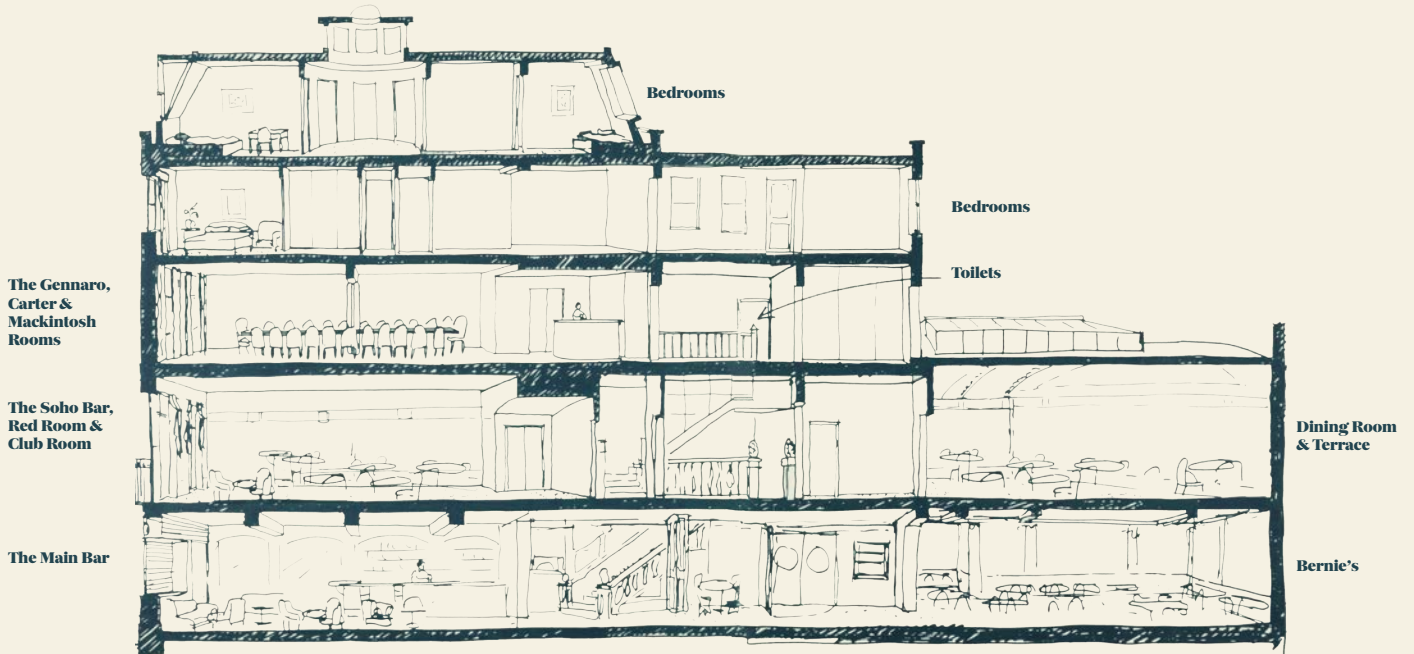
Conviviality and charm are the watchwords once within the walls of Dean Street, a haven where artists, actors, writers, and musicians can come together to let loose, share ideas, and maybe even hatch a few schemes. From legendary parties to intimate gatherings, from film screenings to impromptu performances, there's never a dull moment.

The walls are adorned with the great and good of the British art scene, the air is thick with laughter and conversation, and every corner holds the promise of something exciting. The club has been a long-time supporter of contemporary artists and their work, and as the collection swelled with artists and art world figures so did the membership. When the YBA's shot to fame, the club was associated with a new generation of Artists. The club's art collection includes an impressive anthology of British works from the late 20th and early 21st century, with Director of Art, Nicky Carter, presiding over a carefully curated yet ever-growing repository of fine pieces.



Over the years, the Groucho has seen it all. But for those in the know, it's simply home – a place where creativity reigns, and the chief order of business is having a grand old time.

# About the Club



## THE RULES OF THE

**1 THE USE** within the Club of *Mobile, Cellular, Portable or Microwave-controlled Telecommunication Instruments* is an ANATHEMA, a CURSE, a HORROR, a DREAD and a DEEP UNPLEASANTNESS and shall be **PROHIBITED** in all locations *save* The Reception Area. Please be alert to the acknowledged MISERY of **Ringling Tones** and silence all such **Mechanisms** *before* entry into Club Rooms.

**2 THE INGESTION** into the bloodstream of *Powders, Pastilles, Potions, Herbs, Compounds, Pills, Tablets, Capsules, Tonics, Cordials, Tinctures, Inhalations or Mixtures* that have been scheduled by HER MAJESTY'S GOVERNMENT to be **illegal substances** of whatever class is firmly **PROHIBITED** by Club Rules, *whether they be internalised orally, rectally, intravenously, intranasally or by any means whatsoever.* **SO LET IT BE KNOWN.**

by  
Stephen  
Fry

**4 TO STEP OUT** into Dean Street **owing money** to the Club leaves a STAIN on a Member's character

**3 THE WEARING** of *String Vests* is fully UNACCEPTABLE and wholly **PROSCRIBED** by the Club Rules. *There is enough distress in the world already.*

that cannot be pleasing to them. For this reason **all Bills and Monies Owning** to the Club shall be settled in full *before* a Member shall leave the Club.

**5 UPON SETTLEMENT** of aforesaid **Bills and Levies**, all Members are reminded that Soho is a neighbourhood containing many residents. Show **dignity, consideration and kindness** by leaving quietly and with as little *brouhaha* as may be contrived.

**6 A CLUB IS A CLUB:** a place of **sociability** in which to RELAX and be AFFABLE and **friendly**. **Respect the views** of your fellow Members and ensure that your Guests do the same. Let **amiability** and **charm** be your watchwords.

## GROUCHO CLUB

# The Drinks Reception

The bar at the Groucho Club is a place of legend – and the drinks have never disappointed. Whether it's a perfect negroni, or an avant-garde experimental aperitif, each drink poured over ice tells a story. Each is a testament to the artistry of mixology and the Club's dedication to the pleasure of its members.

Hosting a private event here means treating your guests to more than just a drink; it's slipping into a world of subtle sophistication and charm, and will leave a lasting impression on all who attend. So, whether it's martinis all round, a twist on a timeless classic or a bespoke cocktail tailored to your event, there are no better sets of hands for that shaker to be in.

## Club Cocktails

**Negroni** £15.00

Tanqueray, Martini Rubino & Campari

**Old Fashioned** £15.00

Bulleit, sugar & bitters

**American** £15.00

Antica Formula, Campari & soda

**Campari Spritz** £15.00

Campari, Soda & Prosecco

**Martini** £16.50

Tanqueray No. Ten or Absolut Elyx

## Non-Alcoholic Cocktails

**Elderflower Spritz** £9.00

Elderflower & soda

## Christmas Cocktails

**Naughty & Spiced** £16.00

Olmecca Altos Reposado, lime, orange zest, cinnamon, cloves & ginger

**Santa's Nightcap** £16.00

Johnnie Walker Black Label, Licor 43, Amaretto, lemon, walnut bitters, honey, cinnamon & ginger

**Fizz the Season** £16.00

Absolut Vodka, Chambord, strawberry purée & Prosecco



*Please kindly note that these are sample wine and drinks menus, and they are subject to seasonal change.*

All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.  
A discretionary service charge of 15% will be added to the food & drinks bill.

# The Drinks Reception Menus

We recommend serving six canapés and three small bites or small plates.

You're welcome to select a combination of hot and cold canapés, as well as a few sweet options.

## Canapés | Cold

Tuna tartare, chilli & garlic sauce, crème fraîche, wonton crisp	£4.50
Marinated Datterini tomatoes, basil pesto & toasted rosemary focaccia	£4.00
White Lake Rachel cheese & roasted chestnut purée	£4.50
Smoked trout croustade, sour cream & caviar	£6.50

## Canapés | Hot

Wild mushroom arancini, black truffle & parmesan sauce (v)	£5.50
Crab, samphire & onion pakora, brown crab mayonnaise	£5.50
Crispy wagyu X, chilli, ginger & hoisin glaze	£6.50
Delica pumpkin tart, goats cheese, truffle honey & cranberries	£4.50

## Small Plates

Pigs in blankets, honey & mustard sauce	£8.50
Brussels sprouts salad, chestnuts, apple & parmesan	£7.00
Woodland mushroom risotto, White Lake pecorino	£9.50
Roast turkey, mashed potato & onion gravy	£8.50
Gnocchi with spiced-duck ragù	£9.50
Hash browns, smoked trout & horseradish	£8.00
Lobster cocktail	£22.00

## Sweet Bites

Mince pie	£3.00
Chocolate truffles	£4.00
Treacle tart & clotted cream	£3.50
Lemon meringue pie	£3.50



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.  
A discretionary service charge of 15% will be added to the food & drinks bill.

# The Winter & Christmas Menus

We offer the three set menus below. We kindly require you to select one menu for your whole party, and we will cater to any dietary requirements separately.

## Dean

£75.00

Freshly-baked mini baguettes, Longman Farm butter (v)

### Starter

Durslade Farm aged beef carpaccio, truffle crème fraîche, quail eggs, Jerusalem artichoke & parmesan

### Main

Roasted fillet of cod, crushed new potatoes, caramelised onions, Brussels tops, trout roe

### Dessert

Lemon meringue pie, raspberry coulis & pistachio ice cream

## Wardour

£85.00

Freshly-baked mini baguettes, Longman Farm butter (v)

### Starter

Prawn cocktail with baby gem, cucumber, pink grapefruit & caviar

### Main

Roast Norfolk Bronze turkey, chestnut & onion stuffing, pigs in blankets, bakers' potato, Brussels sprouts, carrots & cranberry sauce

### Dessert

Christmas pudding, Somerset cider & brandy custard

## Compton

£115.00

Freshly-baked mini baguettes, Longman Farm butter (v)

### Starter

Dressed Devon crab, brown crab mayonnaise, caviar, seashore vegetables & herb salad

### Main

Fillet of beef wellington, black truffle mashed potato, Brussels tops, bone marrow & red wine sauce

### Dessert

Valrohona chocolate tart, honeycomb & salted caramel ice cream

All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.  
A discretionary service charge of 15% will be added to the food & drinks bill.

# The Feasting Menu

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feast is born from this beautiful ideal. It starts, as any good meal does, with the literal breaking of bread before a selection of starters appear. Friends or strangers, your guests will bond over the shared experience of discovering new dishes in tandem, with not a shred of food envy in sight.

This abundant offering is served sharing style in the centre of the table. By the end of the meal, everyone will feel wonderfully full and like newfound family.

We will accommodate dietary requirements separately.

## Steak Feast

£130.00

Freshly-baked mini baguette, Longman Farm butter (v)

### Starters

Cold smoked trout, fennel scones & pickled cucumber

Delicata squash, beetroot hummus, burrata,  
chestnut salsa & parmesan crisp

Dublin Bay langoustine cocktail, baby gem & smoked paprika

### Main

Durslade Farm aged selection, Béarnaise & green peppercorn  
(wagyu X beef rib, sirloin, fillet, bone marrow)

### Side Dishes

Winter greens & confit shallot

Hand-cut triple-cooked chips

### Dessert

New Forest pavlova with Temperley liqueur-marinated cherries  
& chocolate ice cream

## Surf & Turf

Upgrade to surf and turf with a half roasted  
Cornish lobster at £38pp

All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.  
A discretionary service charge of 15% will be added to the food & drinks bill.

# The Menu Enhancements

## Caviar

Sturia Oscietra Caviar,  
blinis & crème fraîche  
30g for £90 | 50g for £150

## Oysters

Jersey Rock oysters &  
shallot red wine vinegar  
6 for £30.00 • 12 for £60.00

## Olives

Sharing bowl of Nocellara  
green olives (vg)  
£8.00

## Mince Pies

Fantastically festive  
mince pies  
£3.00

## Cheese Board

British farmhouse cheeses, membrillo,  
chutney & Peter's Yard crackers (v)  
£14.50

## Truffles

Valrhona chocolate truffles  
(v)  
£3.50

## Dessert Wines and Port

### Dessert Wines

Riesling Auslese Wolfer Goldgrube **£65.00**  
Weingut Vollenweider (375ml bottle)  
*Mosel, Germany 2019*

Saint-Albert Pacherenc du Vic-Bilh **£66.00**  
Plaimont (500ml bottle)  
*Gascogne, France 2018*

Royal Tokaji 'Blue Label' Aszú 5 **£100.00**  
Puttonyos (500ml bottle)  
*Tokaj, Hungary 2017*

### Port

Late Bottled Vintage Port Graham's **£60.00**  
(750ml bottle)  
*Douro, Portugal 2018*

'Otima' 10 year old Tawny Port **£67.00**  
Warre's, (500ml bottle)  
*Douro, Portugal NV*



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.  
A discretionary service charge of 15% will be added to the food & drinks bill.

# The Bedrooms



Convenience should never be overrated, and one of the Groucho Club's best-kept secrets is the warren of 17 bedrooms that occupy the top floors of our Dean Street home. With everything from snug single rooms for a quick stopover to one of our largest double rooms with a wall-to-wall bookcase, each of our rooms has its own personality, and no two are exactly the same - except for the guaranteed-good-time minibar, of course.

Only available to members, their guests, and those attending a private event, it's an exciting and exclusive perk – drink, dine, and dream like a member, as all bedroom guests are granted access to the members-only areas of the Club during their stay.

**Should you wish to book a bedroom, please speak to an Events Manager who can help arrange your stay.**



# The Facilities & Further Information

## Facilities

- There is a lift and disabled access to the Gennaro Room, the Mary-Lou Room, the Snooker Room, and the Soho Bar.
- Menus can be designed and printed to your requirements.
- Complimentary place cards can also be provided.

## Menus

- Please select one menu for your party.
- We will cater to dietary requirements separately from your menu choice.
- Our dishes are subject to seasonal changes.
- Our kitchen can provide celebration cakes for a fee. Please see the previous page for more information.
- Should you wish to provide your own cake, a fee of **£25.00 per cake** will be charged.

## Room Capacity Overview

THE GENNARO	seated 40	standing 80
THE CARTER	seated 30	standing 40
THE MACKINTOSH	seated 16	standing 25
THE SNOOKER	seated 16	standing 30
THE MARY-LOU	seated 20	standing 40
THE SOHO BAR		standing 150

The Gennaro Room, the Mackintosh Room, and the Carter Room are separate spaces with adjoining doors, all located on the second floor.

The second floor can be hired exclusively to seat 80 or stand 150 guests.

## Audio Visual

- Each of our spaces offers a plasma screen or projector.
- All screens can be connected to a laptop via HDMI.
- Complimentary Wi-Fi is available in all rooms.
- Video conference camera 'Meeting Owl' available on request.
- Each of our spaces has inbuilt speaker systems, which can be connected via XLR cable (independently or linked).
- Groucho background music available on request.
- DJ equipment is available on request for events in the Soho Bar and for exclusive events of the second floor.

## Further Information

A discretionary 15% service charge will be added to your bill.

All prices include VAT at the current rate.



**Front Cover Features Artwork by** Cedric Christie, Don Brown, Jamie Shovlin, Alison Watt, Alastair Mackie, Nancy Fouts, Christopher Bucklow, Bruce McLean, Sir Peter Blake. Photography by James Pfaff, James Kelly

**Interior Photography By** Helen Cathcart. Additional interior photography by Agnese Sanvito, Paul Winch-Furness



## Enquires

To enquire about our event spaces or to make a booking, please contact our Events team.

[privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)

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