
QV

THE LEONI ROOM

The Leoni Room is a charming private room with plenty of natural light.

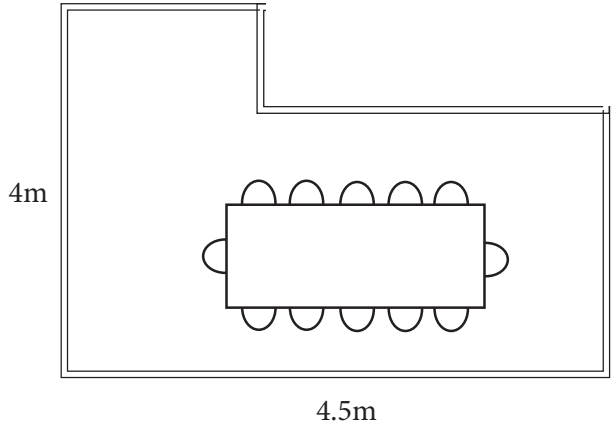
For meetings & presentations, the room can be equipped with a plasma screen.





CAPACITY:

12 seated on one table



For further details and prices please contact our events team on *events@qvsoho.co.uk* or telephone 020 7440 1463

ALL PRICES ARE INCLUSIVE OF VAT. A 13.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

THE MARX ROOM

The largest of the private rooms, the Marx Room is a light, airy, versatile space, perfect for lunches and dinners, weddings and drinks as well as meetings, press events and product launches.

The room is equipped with a 75 inch HDR Smart TV with an AV Set-up, Wi-Fi and Sonos speakers.

CAPACITIES:

14 on one small oval table

24 seated on one large oval table

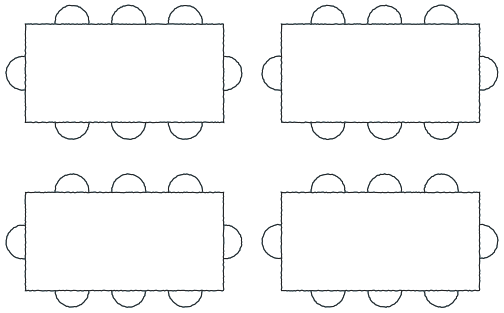
26 seated on two long tables

32 seated on 4 small rectangular tables

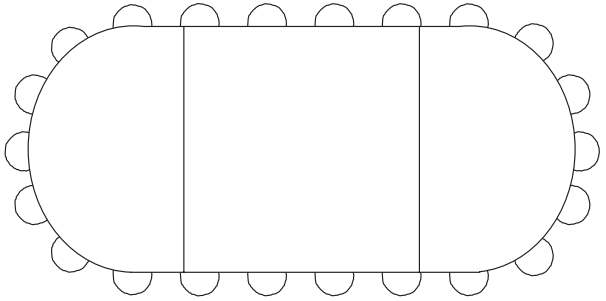
45 standing



SET FOR 32



SET FOR 24



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JUST SAYIN'
JEREMY LEE COOKING
SIMPLY AND WELL, FOR ONE OR MANY.

THE BLUE & LIBRARY ROOM

The Blue and Library room are uniquely atmospheric but versatile spaces, completed with a small temporary events bar in the Library and a juke box in the Blue room.

Quo Vadis offers a Funktion one sound system with connecting pioneer DJ equipment at a fee of £150.

DJ equipment is available to hire when all event spaces are booked together.

CAPACITY:

45 standing

23 seated









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THE BLUE & LIBRARY ROOM cont...

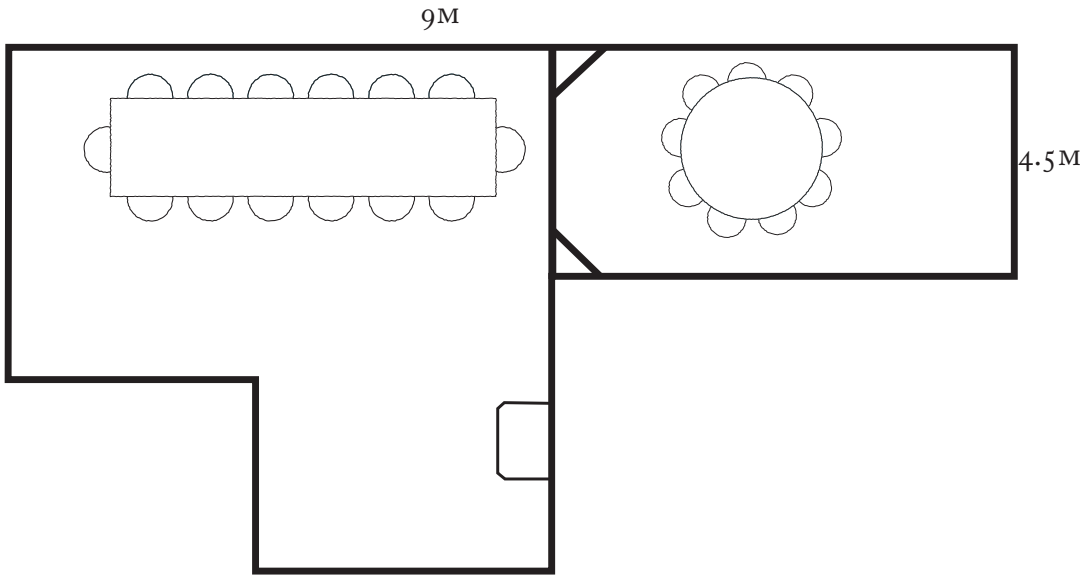
The rooms are equally suited to intimate dinners up to 23 guests or cocktail receptions.

The Library is our smallest dining room which is adjoint to the Blue room.

The maximum capacity seated in the Blue room is 14 and on the round dining table is 9.

Please note that as our staff may occasionally need to pass through one side of the room to access our top floor, the room is not well suited to private business lunches or events where there is presentation.





CAPACITIES:

14 seated on one long rectangular table

9 seated on one round table

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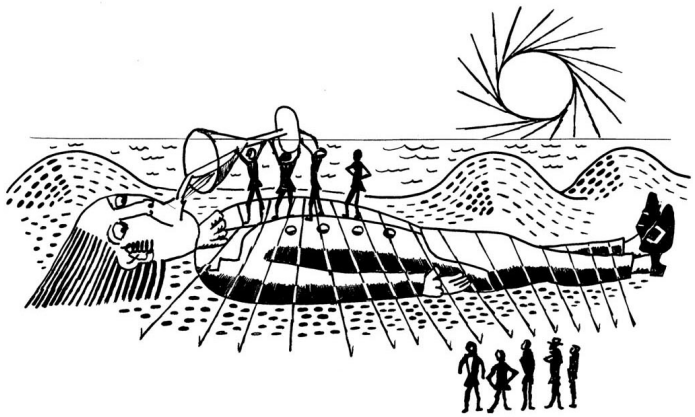
CANAPÉS

PRE-DINNER CROSTINIS *

£9 FOR 3 PER PERSON
£12 FOR 4 PER PERSON

STANDING RECEPTIONS

PRICED PER PIECE
CHOOSE UP TO 8 OPTIONS FOR
YOUR WHOLE PARTY



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salted marcona almonds 4

olives 4

~

*artichoke, goat's curd & olive crumb 3

*black olive tapenade 3

*anchoïade & sage leaf 3

*aubergine & basil leaf 3

*fennel, ricotta & mint 3

served on crostini or baby gem

~

pissaladiere 3.5

cod cakes & aioli 4

smoked eel & horseradish toast 5

mushroom jalousie 4

cheese straws 4

baked salsify 4

~

chicken & duck liver pâté crostini 3.5

sausage roll 4

~

mini chocolate brownie 4

mini meringue, compote & cream 3.5

chocolate prune 4.5

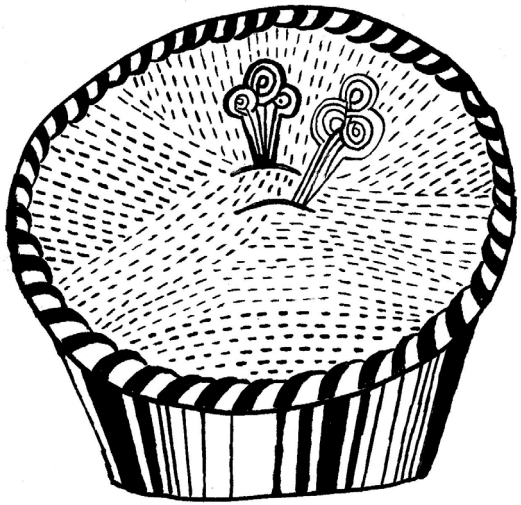




FEASTING MENUS

The following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share.

Please select one menu for the whole party to share.



£75

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

~

CHICKEN PIE

with mash,

& autumn greens

£80

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

~

GUINEA FOWL & PORCINI PIE

with mash,

& autumn greens

Please choose one DESSERT *option for your whole party to share*

∘∘∘∘∘

a tumble of pistachio meringues,
seasonal fruits & cream

~

plum, sloe & damson trifle

~

dark chocolate & amaretti cake

~

add chocolate truffles & coffee for £5 per person

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FEASTING MENUS
continued...

£85

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

~

ROAST PORK LOIN

with bitter leaves, pumpkin, walnut, sage,

bacon & pommes anna

£95

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

~

BRAISED LAMB & CHICKPEAS

with spiced raisin, almond pilaf rice,

spinach & chutneys

Please choose one DESSERT *option for your whole party to share*

∘∘∘∘∘

a tumble of pistachio meringues,
seasonal fruits & cream

~

plum, sloe & damson trifle

~

dark chocolate & amaretti cake

~

add chocolate truffles & coffee for £5 per person

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SIGNATURE FEASTING MENUS

The following menus are designed as 'feasting' style menus, please select one menu for your whole party to share.

We are very happy to cater for all dietary requirements though please note that these must be confirmed in advance of your event.

£125

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

salt duck & pickled prunes

~

WHOLE ROAST SIRLOIN

pickled walnuts, horseradish & watercress

with roast potatoes &

autumn greens

£125

Served to share

∘∘∘∘∘

roasted fennel, romesco & burrata

cured trout, cucumber, mustard & dill

salt duck & pickled prunes

~

WHOLE ROAST BRILL

sea vegetables, with velouté,
potato, pea, lettuce & mint

Please choose one DESSERT *option for your whole party to share*

∘∘∘∘∘

a tumble of pistachio meringues,
seasonal fruits & cream

~

plum, sloe & damson trifle

~

dark chocolate & amaretti cake

~

add chocolate truffles & coffee for £5 per person

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SET MENUS

The following menus are plated indivdually for those with allergen or dietary requirements.



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£70

roasted fennel, romesco & burrata

~

"pollo alla orvieto"

with parsley potatoes

~

buttermilk pudding

with seasonal compote

VEGETARIAN MENU

£60

roasted fennel, romesco & burrata

~

mushroom tart

~

pudding will match the rest of the party

PESCETARIAN MENU

£70

roasted fennel, romesco & burrata

~

*fish of the day

~

pudding will match the rest of the party

VEGAN MENU

£60

roasted fennel & romesco

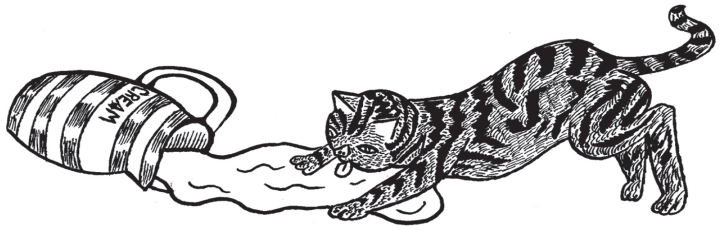
~

beans, greens, spiced figs & salsa rossa

~

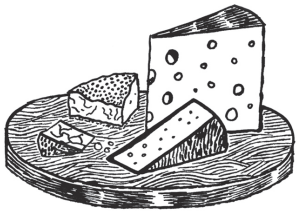
seasonal sorbet

AFTER DINNER



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CHEESE

a selection of british cheeses £15.50
(serves 2-3 people)

∞∞∞

PETIT FOURS

chocolate truffles £2.5 each

chocolate prune £4.5 each

∞∞∞



COFFEE & TEA



£12 per pot
(each pot serves 6)

DRINKS

Cocktails available to pre-order for your party if ordering for cocktail receptions, please select up to three options.



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SPARKLING

750ML

llopart brut reserva 2020 (xarel-lo, macabeo,parellada) cava, spain | **62**

blanc de blancs brut nv rené beaudouin nogent l'abbesse | **102**

COCKTAILS

aperitifs

classic bellini **12.5**
aperol spritz **15**

cocktails

vodka or gin martini **12**
cosmopolitan **15**
negroni **15**
margarita **15**

highballs

americano **13**
tom collins **13**
moscow mule **15**

after dinner suggestions

old fashioned **15**

BEERS

estrella galicia **7**

menebrea **7**

NON ALCOHOLIC

SPARKLING

Saicho jasmine sparkling tea 0% 750ml **55**

SPIRITS

Everleaf mountain & mixer 50ml **14**

Everleaf forest & mixer 50ml **14**

dark & stormy **9**
fresh lime, fever-tree ginger beer

Botivo & soda **10**
Botivo, fresh orange, fever-tree soda

elderflower & soda **5.5**
elderflower cordial, fever-tree soda

BEERS & SOFTS

estrella galicia 0% **6**

coca-cola,diet coke,
three cents sparkling grapefuit, soda,
ginger beer, tonic, pago juices **4**

USEFUL INFORMATION

Our rooms are dressed with candles, fresh flowers and foliage.

If you would like to arrange additional flowers or decorations, please contact us to arrange delivery and placement.

Place cards (£1) and personalised menus (free of charge) can be supplied on request.

We charge £1 per person for unlimited still or sparkling water.

No outside catering, other than birthday cakes is allowed on the premises.

All rooms have a Sonos speaker which can be connected via bluetooth.

There is no lift or disabled access to the private rooms - our team is happy to assist when required.

Children under the age of 18 are very welcome as long as they are accompanied by an adult.



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