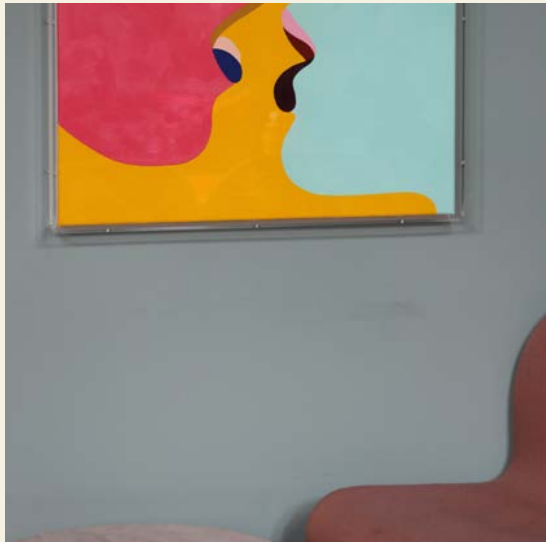


# About the Club

**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.



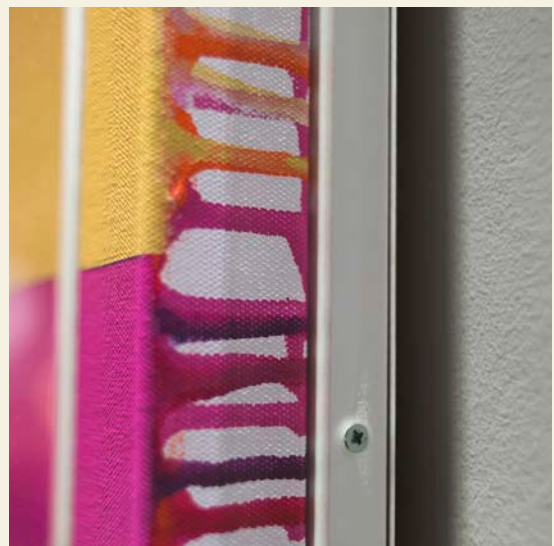
It was this that led to a pioneering group of publishers, Liz Calder & Carmen Calil alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club anyone 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 & wine merchant John Armit, got to work – premises were found in Soho and the doors opened on 5th 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.

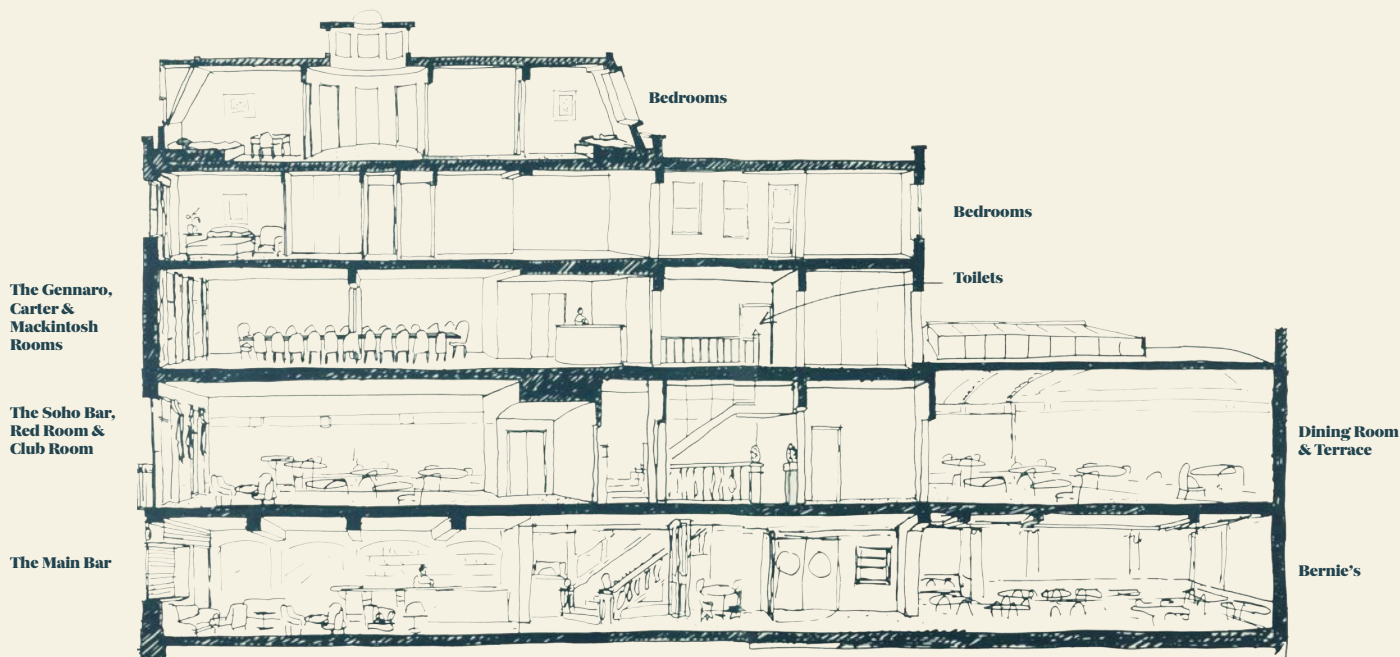
The walls are adorned with the great and good of the British art scene, the air is thick with laughter and conversation, and every corner holds the promise of something exciting. The Club has been a long-time supporter of contemporary artists and their work, and as the collection swelled with artists 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 Groucho Club Art Collection includes an impressive anthology of British works from late 20th & early 21st Century and Director of Art Nicky Carter presides over her 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.

**Featuring Artwork by** Helen Beard

# 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 Ringing 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**

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

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



**Featuring Artwork by** Lauren Baker, Sir Peter Blake, Jonathan Yeo, Dan Chadwick, Mark Quinn, Mark Fairnington, Natasha Law, Yinka Shonibare, Philip Colbert, Boo Ritson, Charming Baker, Tracey Emin, Chris Lavine, Jack Cardiff



# The Second Floor



**The whole second floor** is a sweeping, versatile space. Combining three rooms – the Gennaro, Carter, and Mackintosh – throughout the day, it is bright and beautiful, flooded with natural light. As the lights dim and the sun sets, it settles into a warm and cosy ambience.

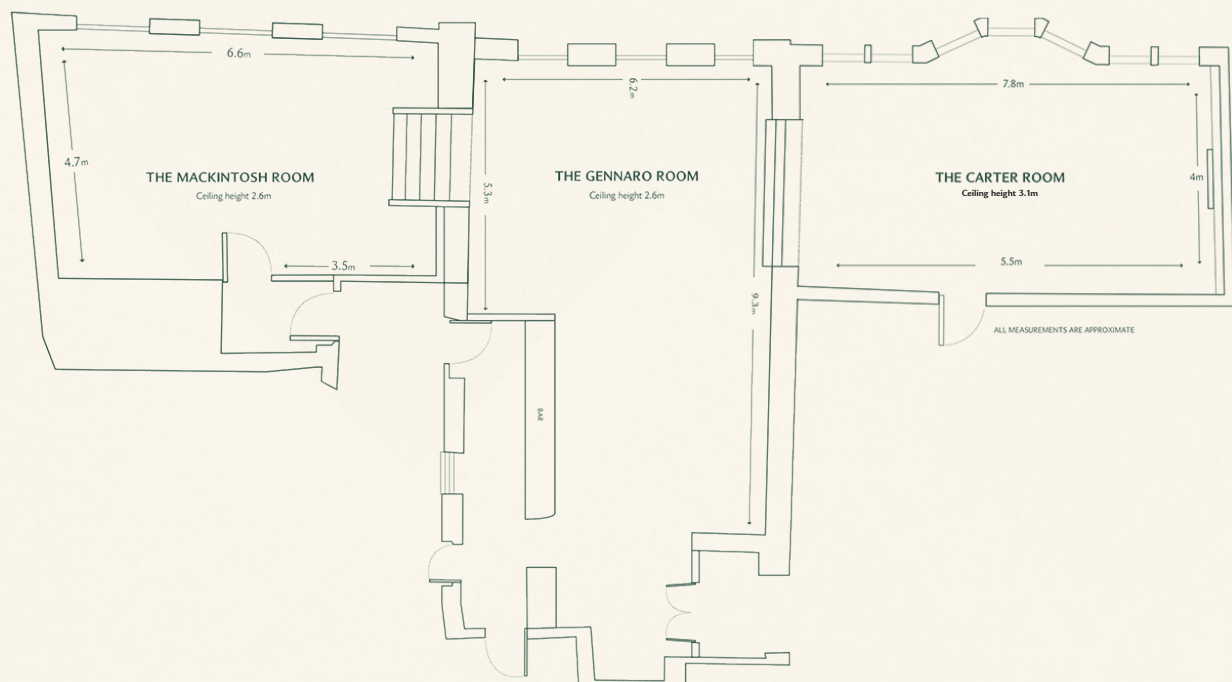
It's a space that is only as limited as your imagination – whether it's a dinner on long tables, a theatre-style panel talk, or even a wedding ceremony, the rooms are designed to accommodate wherever your flights of fancy take you. And not to forget, the Second Floor can play host to the biggest and best of bashes, easily welcoming 150 of your nearest and dearest (or simply those you want most to impress).

## AV

- Projector screen
- Two 70" plasma screens with HDMI connections, and mini-jack connection to play music via phone/tablet
- DJ equipment available, please speak to an Events Manager

## Capacity

- Seated | 86 (120 with hired furniture)
- Standing | 150
- Theatre | 90



# The Gennaro Room



**The Gennaro Room** can be found on the second floor of the Club, overlooking the hustle and bustle of Dean Street. During the day, it is perfect for almost any permutation of meeting, seminar, or workshop, and particularly excels at the long lunch. And with its striking, full-sized bar, celebrations of all shapes and sizes find a welcome home here.

The name is an homage to the history of the building itself – it had been a restaurant since 1880 but was perhaps most famous as Gennaro's. Here, such luminaries as the Kings of Greece, Yugoslavia, and Siam dined alongside Caruso and Dame Nellie Melba. Gennaro would greet his guests at the door and present each female diner with a red rose.

## AV

- Projector with 2.4m wide retractable screen (16:10), HDMI and iPhone connection. Other connections available on request.

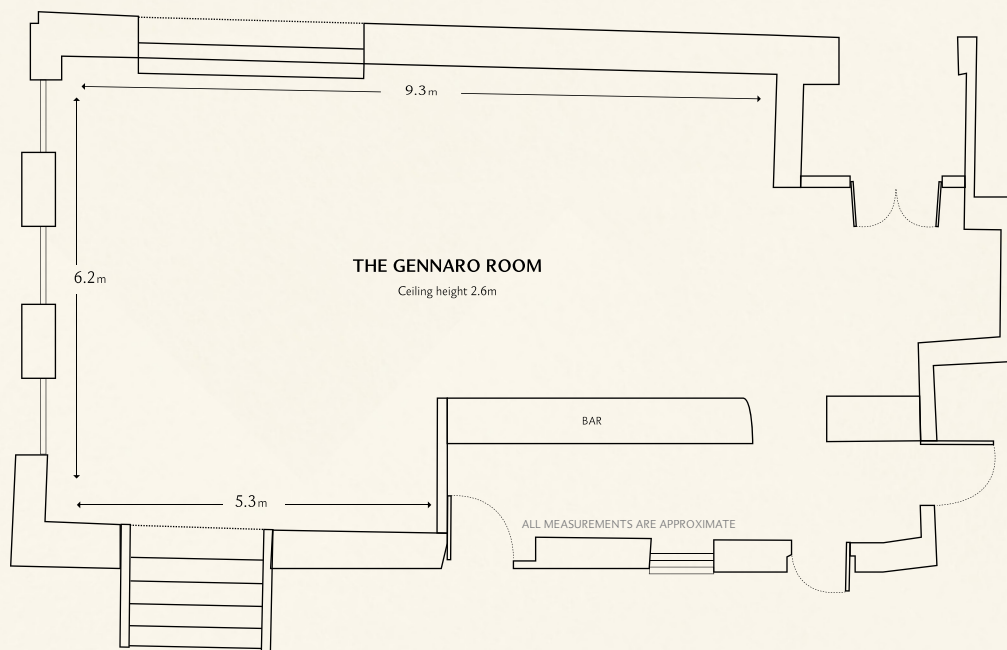
## Capacity

- Seated | 40 (separate tables)
- Seated | 28 (boardroom)
- Standing | 80
- Theatre | 60

**Featuring Artwork by** Lauren Baker, Gary Hume



# The Gennaro Room



Featuring Artwork by Hayden Kays, Sir Peter Blake, Sam McEwen

# The Carter Room



**The Carter Room** is named after Nicky Carter, our Director of Art and curator of the Club's incredible art collection. And as to be expected, the Carter Room itself is home to many of the jewels in the collections crown – from Jonathan Yeo's collection of Cara Delevingne portraits to a Tracey Emin, it's a feast for the eyes.

Seated, this room can accommodate up to 30 people, or up to 40 for a standing soiree.

## AV

- 70" HD plasma TV, HDMI and iPhone connection, with other connections available on request.

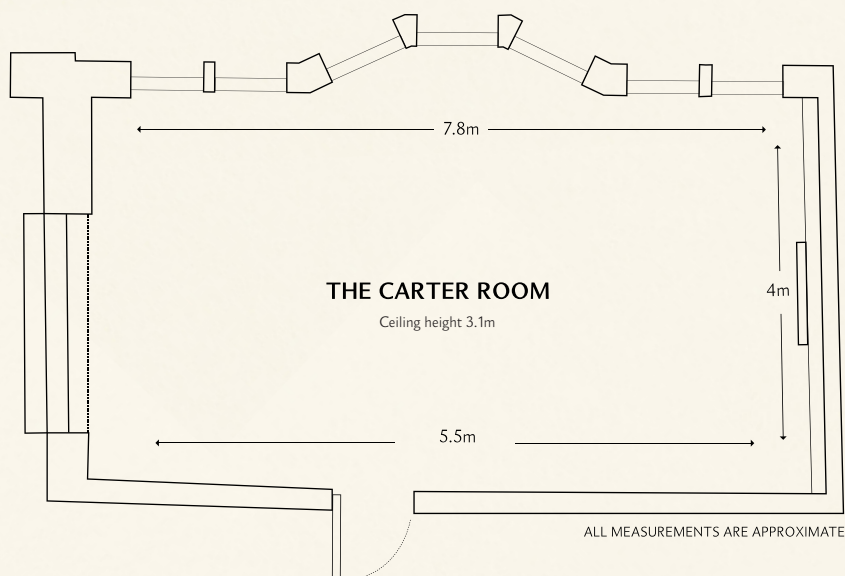
## Capacity

- Seated | 30 (separate tables)
- Seated | 22 (boardroom)
- Standing | 40
- Theatre | 30

**Featuring Artwork by** Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Fairington, Natasha Law, Yinka Shonibare, Philip Colbert



# The Carter Room



**Featuring Artwork by** Jonathan Yeo, Mark Quinn, Dan Chadwick, Tracey Emin, Chris Lavine



# The Mackintosh Room



**The Mackintosh Room** is named after one of the Club's founders, Tony Mackintosh of the chocolate family and The Zanzibar fame. The Mackintosh is an intimate room, nestled in the corner of the second floor.

Its intimacy makes it perfect for meetings, idea-sharing sessions, and creative conversations. Or perhaps an elegant evening of conviviality and conversation, shared over a luxuriously long dinner.

## AV

- 55" HD Plasma screen, HDMI and iPhone connection, and other connections available on request

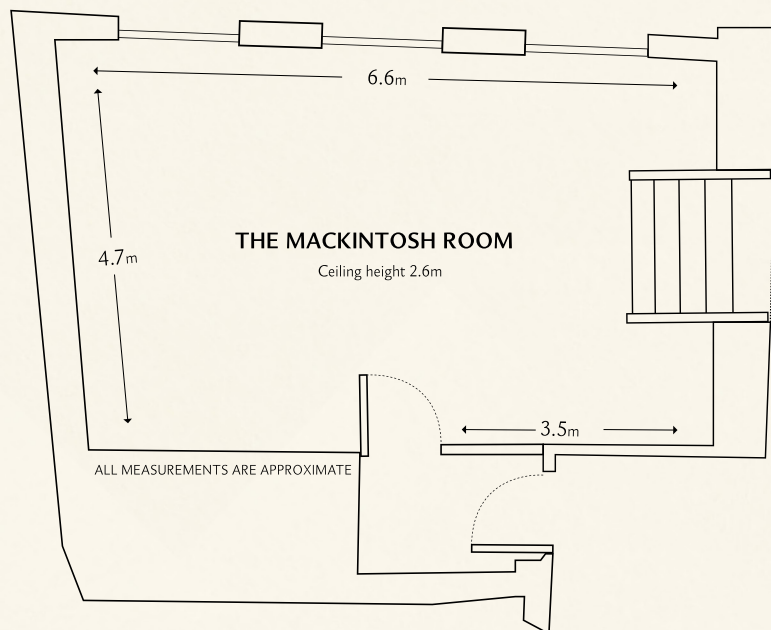
## Capacity

- Seated | 16 (separate tables)
- Seated | 16 (boardroom)
- Standing | 25

**Featuring Artwork by** Jack Cardiff



# The Mackintosh Room



**Featuring Artwork by** Jack Cardiff, Terry O'Neil, Lauren Baker, Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Quinn, Natasha Law, Mark Fairnington, Yinka Shonibare, Philip Colbert, Sir Peter Blake

# The Snooker Room



**The Snooker Room** is squirreled away on the Second Floor and is the Club's hidden gem. There's very little it can't do. Whether it's a cosy screening, an evening of shooting some pool, or some casual drinks, the room effortlessly transforms from one to the other.

The Snooker Table can even be covered and can host up to 18 people for dinner.

## AV

- 85" plasma screen
- Sky TV, VGA/HDMI/wireless Mac connections
- Sound system with decks/iPhone inputs, microphone

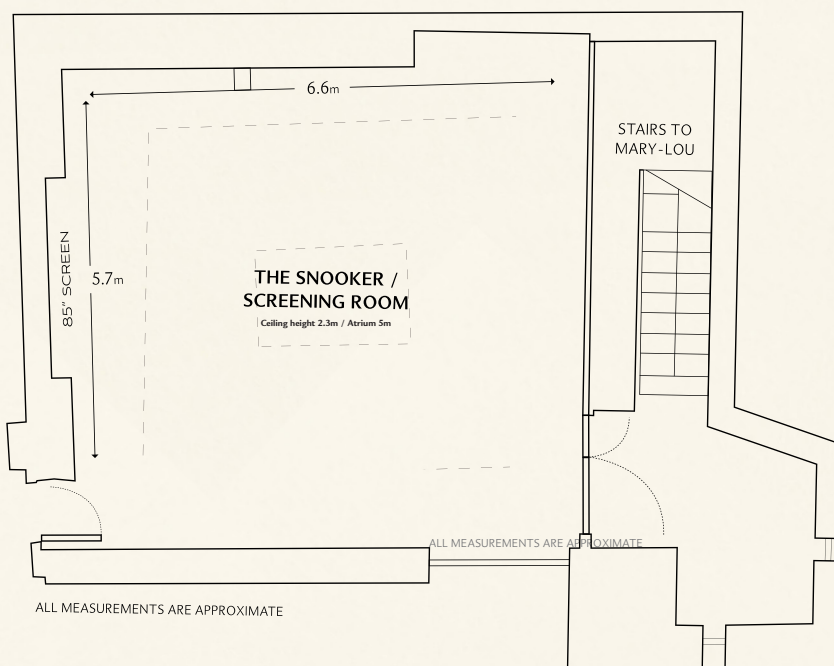
## Capacity

- Seated | 16 (boardroom)
- Standing | 30
- Screening | 30

**Featuring Artwork by** Nina Fowler



# The Snooker Room



**Featuring Artwork by** Roland Hicks, Dan Weldon, Nina Fowler, Christopher Bucklow

# The Mary-Lou Room



**The Mary-Lou Room** sits alongside the Dining Room, with which it shares an interconnecting bar. A stunning fireplace is a central feature. When not reserved for private dining, it serves as an extension of the members' first-floor restaurant. With a grand long table and sumptuous armchairs, 20 people can gather for lunch or dinner.

Named after Mary Lou Sturridge, the Club's Managing Director in the 1990s and co-founder of the homelessness charity Streetsmart, the room is as classically chic (with a hint of mischief, of course) as its namesake.

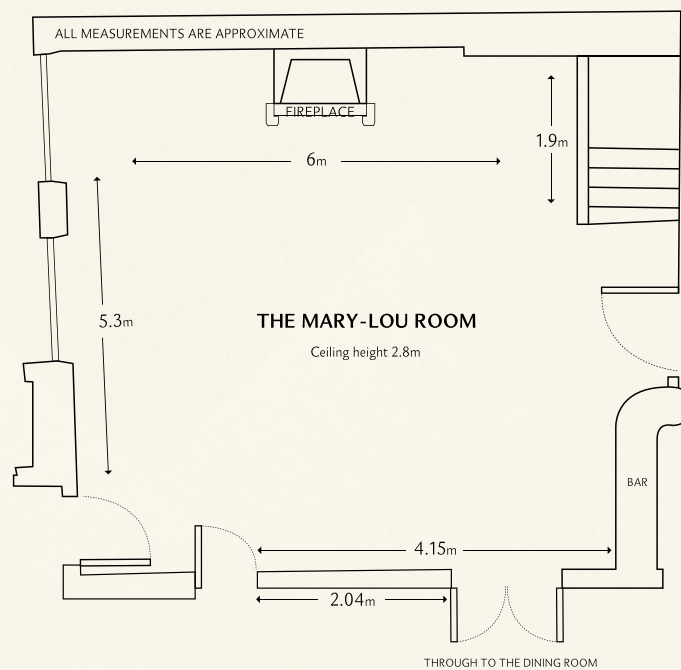
## Capacity

- Seated | 20 (boardroom)
- Standing | 40

**Featuring Artwork by** Dan Baldwin, Tanya Ling



# The Mary-Lou Room



**Featuring Artwork by** Harland Miller, Rachel Howard, Pia Pack, Yinka Shonibare

# The Soho Bar



**The Soho Bar** has played host to many a legendary party in its history. The bar itself is both beautiful and big – robust enough to handle the busiest of nights, but stylish and sleek at the same time.

The room itself is vibrant and eclectic, with soft, snuggly corners for secret conversations that sit at the edges of a disco-dancing dream. With a DJ on the decks to spin the night away and bartenders to keep the cocktails flowing, a good time is guaranteed.

As the Soho Bar is one of our members' bars, it is only available for private hire on Mondays and Saturdays.

## AV

- Sound system, iPhone connection, and other connections available on request
- State-of-the-art sound system with decks
- DJ equipment available, please speak to an Events Manager

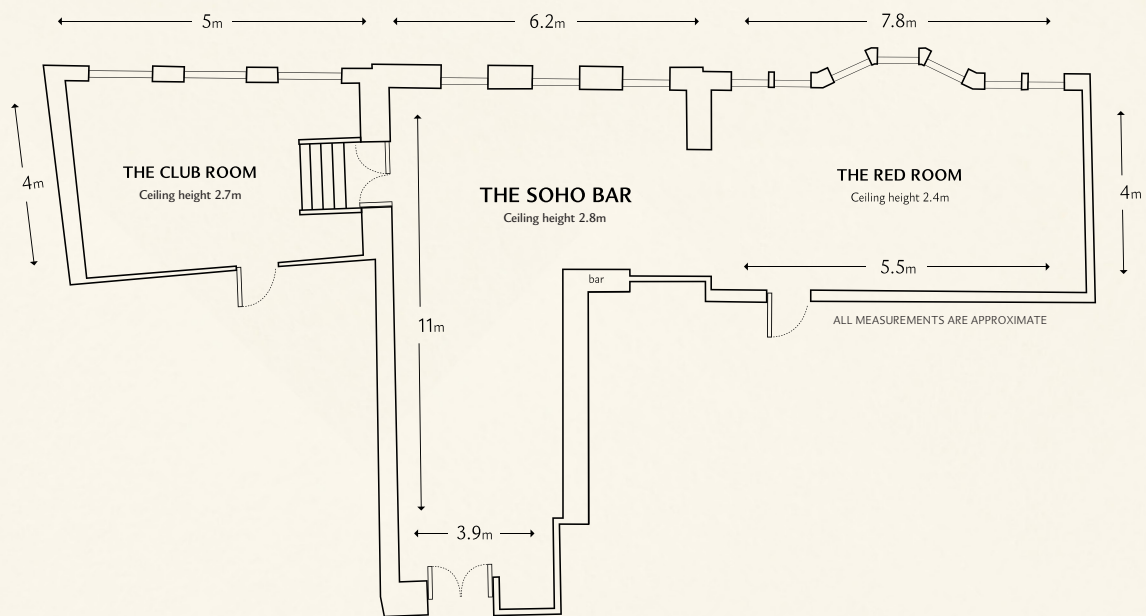
## Capacity

- Standing | 150

**Featuring Artwork by** Max Patte, David Mach, Lucy Smallbone



# The Soho Bar



Featuring artwork by Henry Hussey, Miles Aldridge, Josef O'Connor, Gavin Turk, Peter Newman, Max Patte, David Mach

# The Breakfast Menu

## Morning

For breakfast, we offer the three menus below and kindly require you to select one menu for your whole party. Please note that our breakfast menus are served sharing style to the table. We will cater to any dietary requirements separately.

### Menu A

£25.00

Seasonal Fresh Fruit Salad (vg)  
Vanilla Yoghurt with Toasted Granola and Fruit Compote (v)  
Hannan's Sugar Pit Ham & Cheese Toastie  
English Breakfast Tea and Filter Coffee

### Menu B

£35.00

Selection of Mini Pastries (v)  
Seasonal Fresh Fruit Salad (vg)  
Bircher Muesli with Apple & Apricots (v)  
Rye Pumpernickel, Baby Spinach, Tomato Relish, Soft-Boiled Burford Brown Egg (v)  
English Breakfast Tea and Filter Coffee

### Menu C

£40.00

Selection of Mini Pastries (v)  
Seasonal Fresh Fruit Salad (v)  
Vanilla Yoghurt with Toasted Granola and Fruit Compote (v)  
Rye Pumpernickel, Baby Spinach, Tomato Relish, Soft-Boiled Burford Brown Egg (v)  
Swiss Gruyère Cheese Toastie (v)  
English Breakfast Tea and Filter Coffee



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 Working Lunch Menu

## Afternoon

For working lunches, we offer the menu below, which is served either sharing style to the centre of the table or to a feasting table to the side of the room to allow your meeting or work to continue throughout.

Please note that the service is very relaxed. We will cater to any dietary requirements separately.

### Menu A

£50.00

Rosemary Focaccia with Buffalo Mozzarella, Tomato & Basil Pesto (v)

Summer Roasted Vegetable Wrap with Red Pepper Hummus & Vegan Feta Cheese (Vg)

The Groucho Club Sandwich

Sutton Farm Salad (vg)

Rosemary Fries (v)

Mini Apple Pies with Clotted Cream (v)

## All Day

£90.00

For working events, we offer the menus below, which are served throughout the day at appropriate break points for you. Both will be served sharing style to the centre of the table or to a feasting table to the side of the room to allow your meeting or work to continue throughout. Please note that the service is very relaxed.

We will cater to any dietary requirements separately.

### Morning

Selection of Mini Pastries (v)

Seasonal Fresh Fruit Salad (vg)

Vanilla Yoghurt With Granola & Seasonal  
Fruit Compote (v)

Rye Pumpernickel, Baby Spinach, Tomato  
Relish, Soft-Boiled Burford Brown Egg (v)

English Breakfast Tea and Filter Coffee

### Afternoon

Rosemary Focaccia with Buffalo Mozzarella,  
Tomato & Basil Pesto (v)

Summer Roasted Vegetable Wrap with Red Pepper  
Hummus & Vegan Feta Cheese (vg)

Hannan's Sugar Pit Ham & Cheese Toastie

Sutton Farm Salad (vg)

Rosemary Fries (v)

Mini Apple Pies with Clotted Cream (v)

Homemade Cookies (v)

English Breakfast Tea and Filter Coffee

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

Whilst there are many complementary elements to the perfect party, the drinks selection is arguably the fuel of any successful soirée.

## English Sparkling

Herbert Hall Brut, Kent, UK 2019 **£75.00**

Beacon Down Blanc de Blancs **£80.00**  
East Sussex, UK 2017

'The Trouble With Dreams' Sugrue **£95.00**  
West Sussex, UK 2018

## Rosé

Herbert Hall Rosé, Kent, UK 2018 **£80.00**

## Champagne Louis Roederer

Collection Brut, Reims, France NV **£105.00**

Cristal, Reims, France 2015 **£430.00**

## Magnums

### Champagne

Champagne Louis Roederer **£200.00**  
Collection Brut, Reims, France NV

### Rosé

Miraval Jolie Pitt & Perrin **£145.00**  
Côtes de Provence, France 2022

### Whites

Sauvignon Blanc La Tunella **£125.00**  
Veneto, Italy 2022

### Reds

Cabernet Sauvignon Domaine de **£95.00**  
Saissac IGP Pays d'Oc, France 2020

Tonnix Tinto Quinta de la Rosa **£107.00**  
Douro, Portugal 2016

La Reserve de Leoville Barton **£190.00**  
St Julien, Bordeaux, France 2017

## Jeroboams

Miraval Jolie Pitt & Perrin **£225.00**  
Côtes de Provence, France 2021

Tonnix Tinto Quinta de la Rosa **£265.00**  
Douro, Portugal 2017



*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

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.

## Cocktail Trolley

Please note the drinks trolley is available in the Carter, Mackintosh & Snooker Room only.

**Negroni** £15.00

Tanqueray, Antica Formula & Campari

**Old Fashioned** £15.00

Bulleit, Sugar & Bitters

**Americano** £15.00

Antica Formula, Campari & Soda

**Martini** £16.00

Tanqueray 10 or Absolut Elixir

**Aperol Spritz** £15.00

Aperol, Soda & Prosecco

## Non-Alcoholic Cocktails

**Elderflower Spritz** £9.00

Elderflower & Soda



## Gennaro Bar

Please note the below bar menu is available in Gennaro & Mary-Lou Rooms only.

**Sunny Spritz** £16.00

Mezcal, Honey, Lime & Orange

**Kiss on the Beach** £16.00

Bulleit, Sugar & Bitters

**Summer in Sicily** £16.00

Altos Plata Tequila, Aperol, Lime Juice & Orange Bitter

**Ocean Queen** £16.00

Tanqueray, Italicus, Lemon, Cucumber & Bubbles

**Negroni** £15.00

Tanqueray, Antica Formula & Campari

**Old Fashioned** £15.00

Bulleit, Sugar & Bitters

**Americano** £15.00

Antica Formula, Campari & Soda

**Martini** £16.00

Tanqueray 10 or Absolut Elixir

**Aperol Spritz** £15.00

Aperol, Soda & Prosecco

## Non-Alcoholic Cocktails

**Elderflower Spritz** £9.00

Elderflower & Soda

*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 small bites and three larger bites or small plates per person during a drinks reception.

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

## Canapés | Cold

Baby Artichoke with Mint Pesto and and Toasted Rosemary Focaccia (v)	£4.50
24-Month Aged San Daniele Prosciutto with Honeycomb Melon, Mozzarella & Rocket Roll	£5.50
Cold Smoked Trout with Fennel Biscuit, Horseradish and Trout Roe	£5.00
Marinated Datterini Tomato Bruschetta (v/vg)	£4.00
Vietnamese Summer Roll, Nuoc Cham Sauce (vg)	£4.50
Tuna Tartare with Soy, Chilli, Sesame and Wonton Crisp	£6.00
Grilled Aubergine with Sun Dried Tomato, Vegan Feta and Basil (vg)	£4.50
Sirloin Steak Tataki with Radish, Spring Onions and Soy & Ponzu Sauce	£6.00

## Small Bites

Rib Steak Cheeseburger	£5.50
Toasted Crumpets with White Crab Meat & Crème Fraîche	£8.00
Halloumi & Courgette Burger (vg)	£4.50
Crispy Sweetcorn Fritter with Sun Dried Tomato & Olive Tapenade	£4.50
Choux Bun with Wild Mushrooms and Leeks (v)	£4.50
Hand Cut Chips (+£5 Black Truffle) (vg)	£7.00

## Canapés | Hot

Summer Vegetable Tart with Capers, Olive & Basil (v)	£4.50
Crispy Langoustine Tails with Saffron Aioli	£6.50
Crispy Onion Pakora with Apple, Ginger and Mint Relish (vg)	£4.00
Pea & Mozzarella Arancini with White Lake Pecorino Cheese	£4.50
Fish Cake with Creamed Horseradish	£4.50
Iberico Ham Croquette with Pickled Red Onion Purée	£5.50
Sausage Roll with Smoked Tomato Ketchup	£5.50
Buttermilk Fried Chicken with Sesame Seeds & Gochujang Chilli Sauce	£5.50

## Small Plates

Crispy Spring Roll with Sweet Chilli Sauce (v)	£9.00
Crispy Duck Salad with Chilli, Ginger & Hoisin Sauce	£9.00
Pea & Broad Bean Risotto with Parmigiano Reggiano	£9.00
Aged Sirloin Steak with Chips and Béarnaise	£9.50
Summer Vegetable Chopped Salad with Labneh & Vegan Feta Cheese (v)	£8.00
Cumberland Chipolatas with Honey & Mustard	£8.50
Gnocchi with Durslade Farm Lamb Ragù	£8.50
Fish & Chips with Tartare Sauce	£8.50
Monkfish Curry with Basmati Rice	£10.50

## Sweet Bites

Strawberry Cheesecake Tart	£4.50	Treacle Tart with Clotted Cream	£3.50	Groucho Tiramisu	£4.00
Durslade Farm Jam Doughnuts	£3.00	Valrhona Chocolate Truffles	£3.00	Peanut Chocolate Brownies	£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 Summer 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

£70.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### Starter

Burrata Di Puglia with Grezzina  
Courgettes, Cherry Tomatoes,  
Hazelnuts, Mint & Aged Balsamic  
(v)

### Main

Roasted Free-Range Chicken Breast  
with Potato Terrine, Summer Peas,  
Girrolle Mushrooms, Pancetta &  
Chicken Jus

### Dessert

Strawberry Eton Mess with Lemon  
Verbena & Vanilla Ice Cream (v)

## Wardour

£85.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### Starter

Test River Trout Cold Smoked with  
Crème Fraîche, Quail Eggs, Pickled  
Cucumber, Radish & Dill Dressing

### Main

Pan Fried Fillet of Cod with Green  
Pea Risotto, Seashore Vegetables,  
Brow Shrimps, Capers & Lemon  
Sauce

### Dessert

Roasted Peach with Mascarpone  
Cream, Mint & Candied Pistachios

## Compton

£115.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### First Course

Tuna Tartare with Spring Onions,  
Soy & Black Pepper Dressing,  
Coriander Seed Cracker

### Second Course

Baked Scallops with Garlic &  
Parsley Butter, Pea Purée & Brioche  
Breadcrumbs

### Main

Fillet of Beef Wellington with  
Whipped Potatoes, Spinach, Bone  
Marrow & Red Wine Sauce

### Dessert

Willie's Peruvian Chocolate Tart  
with Honeycomb & Salted Caramel  
Ice Cream (v)



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 Menus

We offer the four feasting menus below. We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feasts are 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. Then comes the main course, the star of the show – whether it's steak as far as the eye can see, whole chickens, or oceans of seafood, it does not disappoint – and finally, the grand finale: decadent and delectable desserts.

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. Alas, the hard part is only being able to pick one feast\* for your whole party...

## Chicken Feast

£85.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### Starters

Spiced Crab & Seashore Vegetable Fritters  
with Brown Crab Mayonnaise

Cold Smoked Trout with Fennel Scone  
and Pickled Cucumber

Buffalo Mozzarella with Heirloom Tomatoes,  
Basil & Aged Balsamic (v)

### Main

Whole Free-Range Chicken with Onion  
Stuffing, Garlic Sauce & Chicken Jus

### Side Dishes

Seasonal Vegetables and Rosemary Fries (vg)

### Dessert

New Forest Pavlova with Morello Cherries  
and Chocolate Ice Cream

## Italian Feast

£95.00

Rosemary Focaccia with Extra Virgin  
Olive Oil and Aged Balsamic Vinegar

### Starters

Mixed Charcuterie with Summer Pickled  
Vegetables

Pea & Mozzarella Arancini with Truffle &  
Parmesan Sauce (v)

Burrata with Baby Artichokes and  
Pistachio Pesto (v)

### Mains

Porchetta Stuffed with Sausage and  
Rosemary

Fritto Misto (Red Mullet, Squid, Prawns)

### Side Dishes

Patate al Forno with Garlic & Rosemary (v)

Rocket and Aged Parmesan Salad (v)

### Dessert

Groucho Tiramisu (v)

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 Menus



## Seafood Feast

£95.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### Starters

Tuna Tartare with Spring Onions, Soy &  
Black Pepper Dressing, Corinader Seed  
Cracker

Baked Queen Scallops with Parsley & Garlic  
Butter, Brioche Breadcrumbs

Cornish Octopus, Smoked Potato, Espelete  
Pepper, Garlic & Lemon Gremolata

### Main

Mixed Grilled Fish & Shellfish with  
Seashore Vegetables and Capers

### Side Dishes

Seasonal Vegetables and Hand Cut Chips (v)

### Dessert

Apple Tarte Tatin with Vanilla Ice Cream

## Steak Feast

£115.00

Freshly Baked Mini Baguettes with  
Netherend Farm Butter

### Starters

Carlingford Irish Oysters with Shallot Red  
Wine Vinegar

Steak Tartare

Crispy Duck & Watercress Salad with  
Watermelon, Chilli, Ginger, Ponzu & Hoisin  
Sauce

### Main

Durslade Farm Aged Rib of Beef, Sirloin &  
Fillet with Béarnaise and Green Peppercorn  
Sauce

### Side Dishes

Seasonal Vegetables and Hand Cut Chips (v)

### Dessert

Dark Chocolate Mousse with Raspberries &  
Honeycomb (v)

In a Club known for its maverick-minded, free-thinking, occasionally eccentric but always interesting members, there is an inherent understanding that individuality is important. Uniqueness should be celebrated – and if this calls to you, then perhaps a bespoke offering is what you need. From £175 per guest, we can offer a completely bespoke menu for your party. Please speak to your Event Manager for more information.

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

Oscietra  
50g for £125  
125g for £300

## Oysters

Carlingford Irish Oysters with  
Shallot Red Wine Vinegar  
6 for £27.00 • 12 for £54.00

## Olives

Sharing Bowl of Nocellara  
Green Olives (vg)  
£6.00

## Appetiser

Sharing Plate of Radishes  
& Red Pepper Hummus (vg)  
£8.00

## Cheese Board

British Farmhouse Cheeses with Membrillo,  
Chutney & Peter's Yard Crackers (v)  
£15.00

## Truffles

Valrhona Chocolate Truffles  
(v)  
£3.50

## Celebration Cakes

### Groucho Chocolate Cake

Light Chocolate Sponge,  
Layered with Chocolate Mousse  
Topped with Seasonal Fruit  
£6.00pp

### Seasonal Victoria Sponge

Vanilla Sponge Cake, Layered with  
Whipped Vanilla Cream, Topped with  
Berry Compote and Fresh Fruit  
£6.00pp

### Croquembouche

Choux Pastry Buns Filled with  
Vanilla Cream, Caramel Sauce  
and Durslade Farm Honey  
£8.00pp

## Dessert Wines and Port

### Dessert Wines

Riesling Auslese 'Wehlener Sonnenuhr' Joh Jos Prum, Mosel, Germany 2020 375ml bottle	£65.00
Saint-Albert Pacherenc du Vic-Bilh Plaimont, Gascogne, France 2018 500ml bottle	£66.00
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos Tokaj, Hungary 2017 500ml bottle	£100.00

### Port

Late Bottled Vintage Port Grahams Douro, Portugal 2017 750ml bottle	£60.00
'Otima' 10 year old Tawny Port Warres, Douro, Portugal NV 500ml bottle	£66.50
'Guimarens' Vintage Port Fonseca, Douro, Portugal NV 750ml bottle	£111.50



# 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.

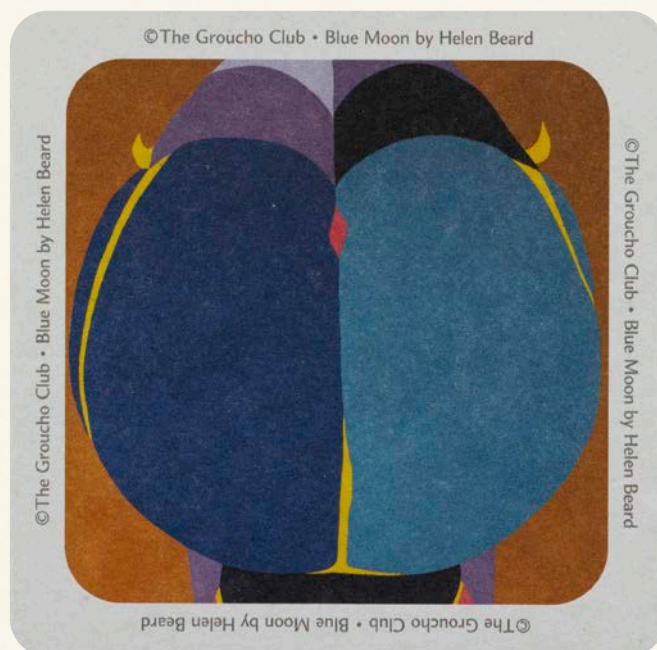
All prices include VAT at the current rate.



**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

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