

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.



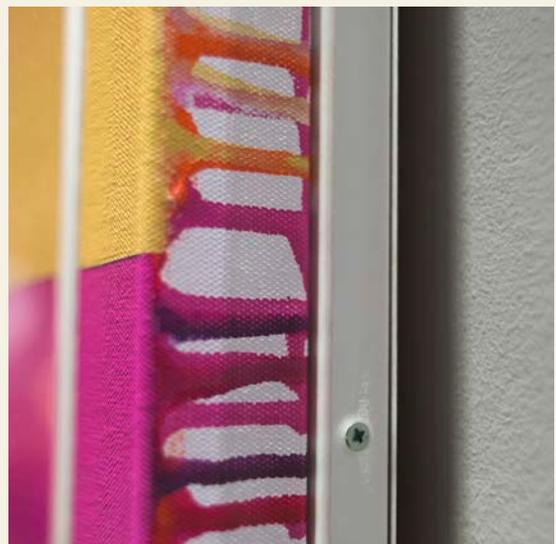
It was this that led to a pioneering group of publishers, Liz Calder and Carmen Calill alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club 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.

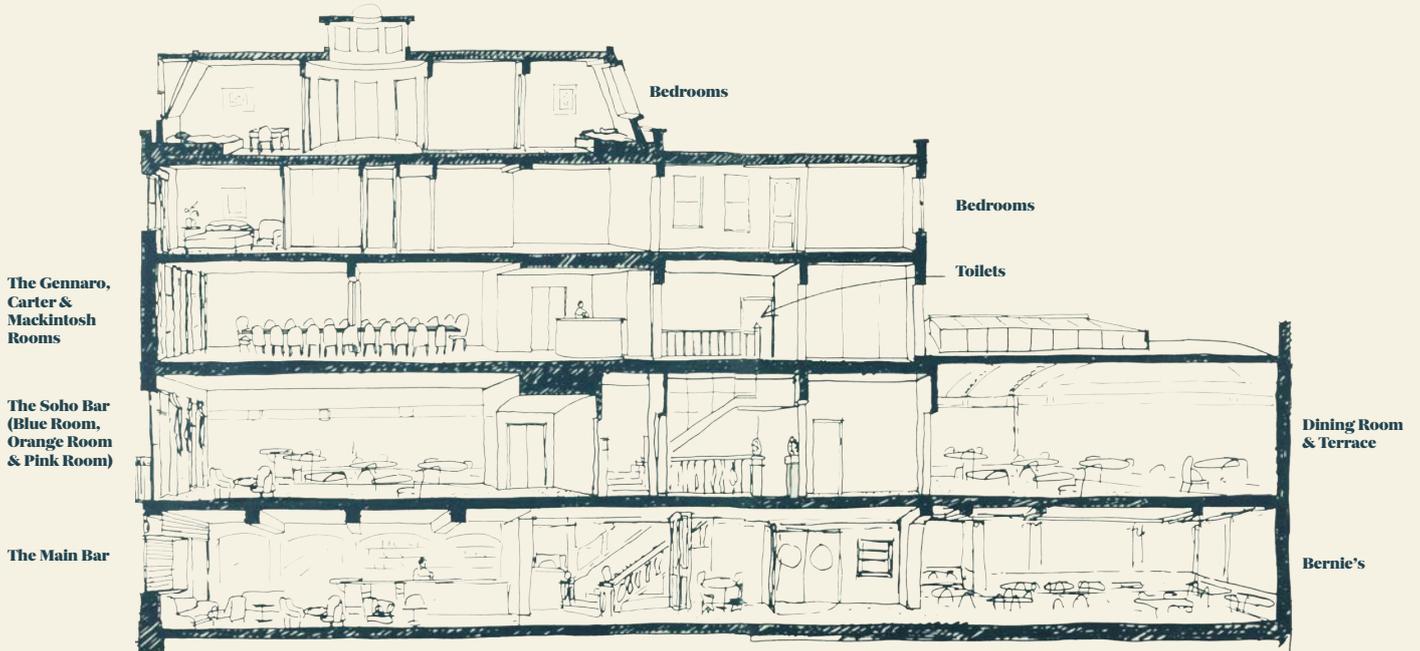
Conviviality and charm are the watchwords once within the walls of Dean Street, a haven where artists, actors, writers, and musicians can come together to let loose, share ideas, and maybe even hatch a few schemes. From legendary parties to intimate gatherings, from film screenings to impromptu performances, 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**

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 Fairington, 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.

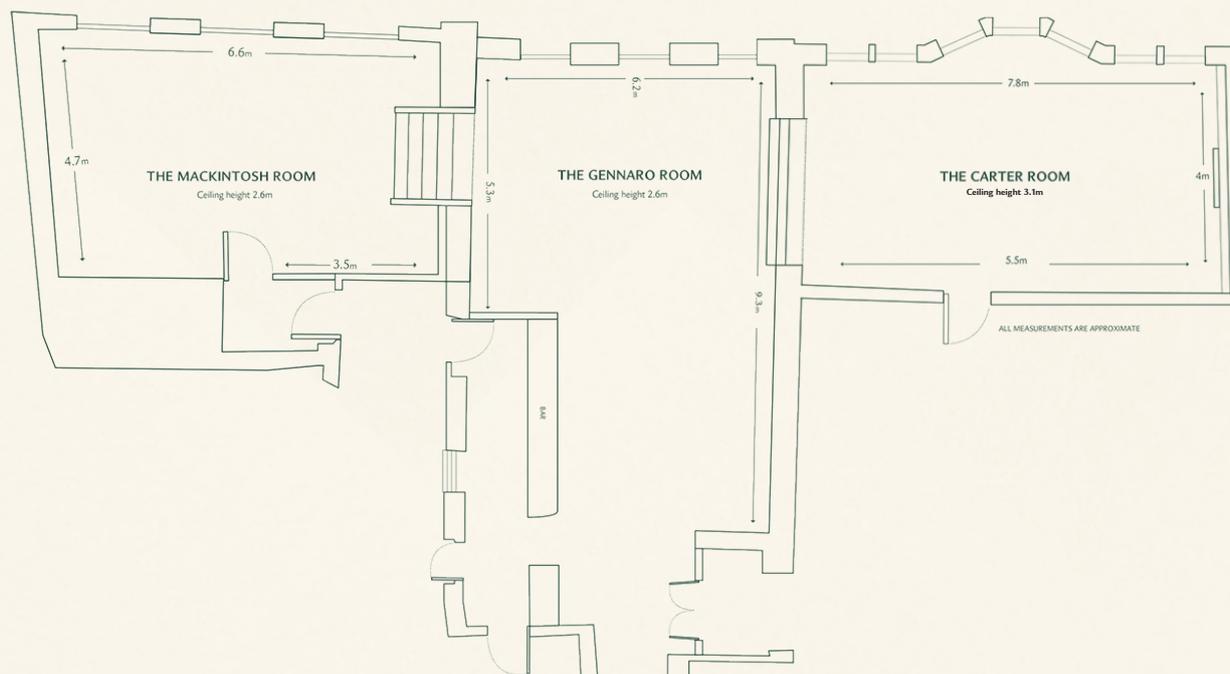
It's a space that is only as limited as your imagination – whether it's a dinner on long tables, a theatre-style panel talk, or even a wedding ceremony, the rooms are designed to accommodate wherever your flights of fancy take you. And not to forget, the second floor can play host to the biggest and 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.

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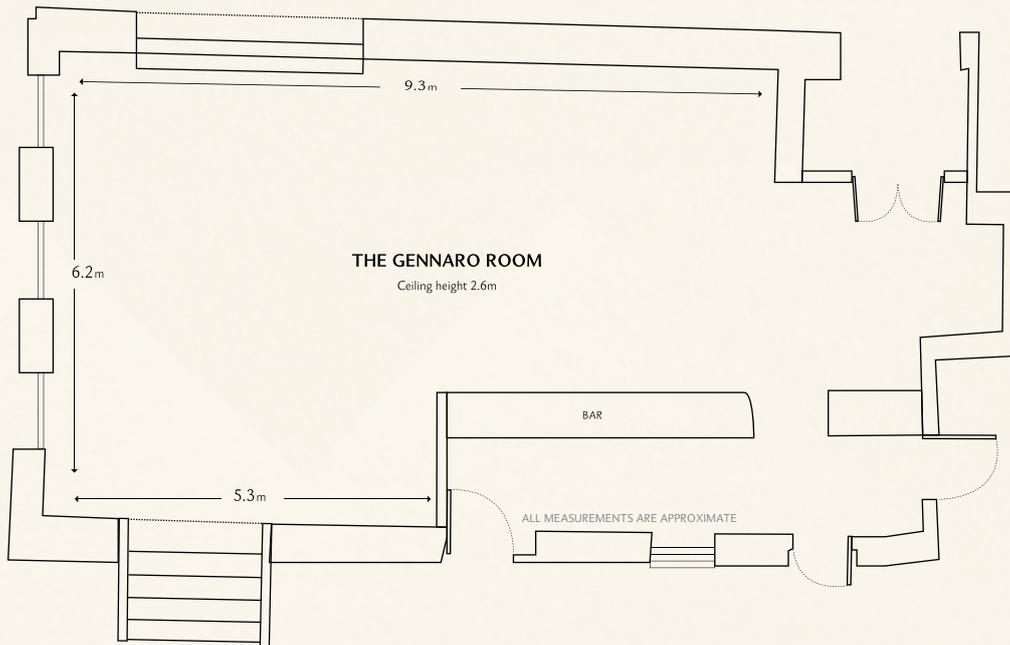
- Projector with 2.4m wide retractable screen (16:10), HDMI and iPhone connection. Other connections available on request.

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 soirée.

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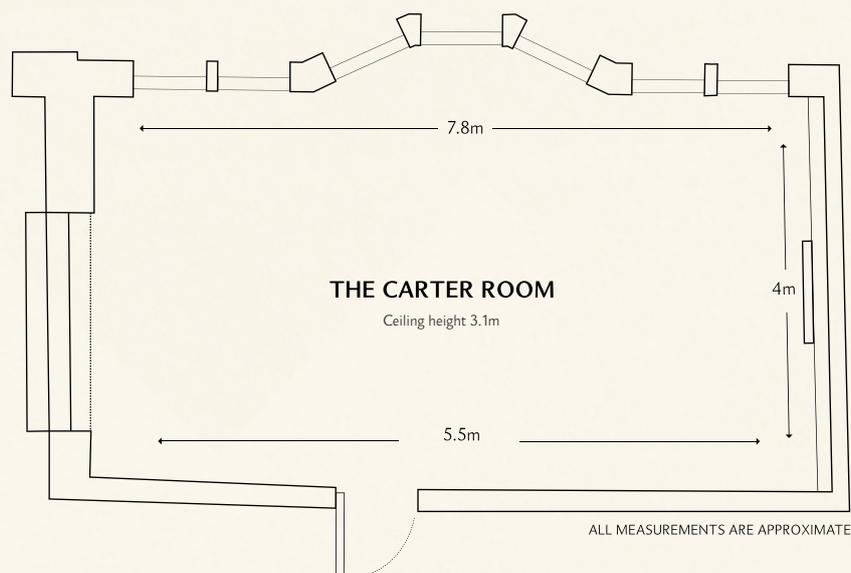
- 70" HD plasma TV, HDMI and iPhone connection, with other connections available on request.

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. Complete with our club snooker table, the table is primarily used for dining but can be converted for a game of snooker with ease.

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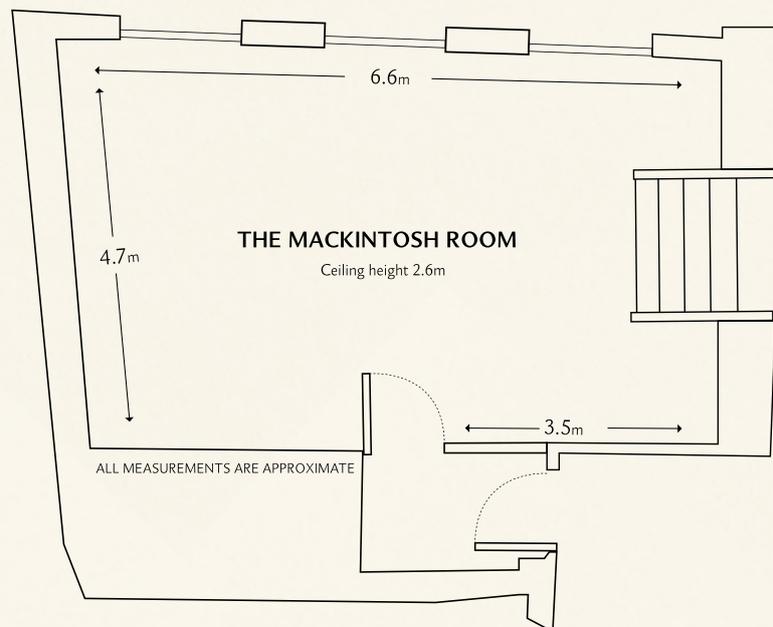
- 55" HD Plasma screen, HDMI and iPhone connection, and other connections available on request

Capacity

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

Featuring Artwork by Jonathan Yeo, Hayden Kays, Phillip Colbert

The Mackintosh Room



Featuring Artwork by Cedric Christie, Catherine Kurtz, Phillip Colbert

The Screening Room



The Screening 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, a formal dinner, or some casual drinks, the room effortlessly transforms from one to the other.

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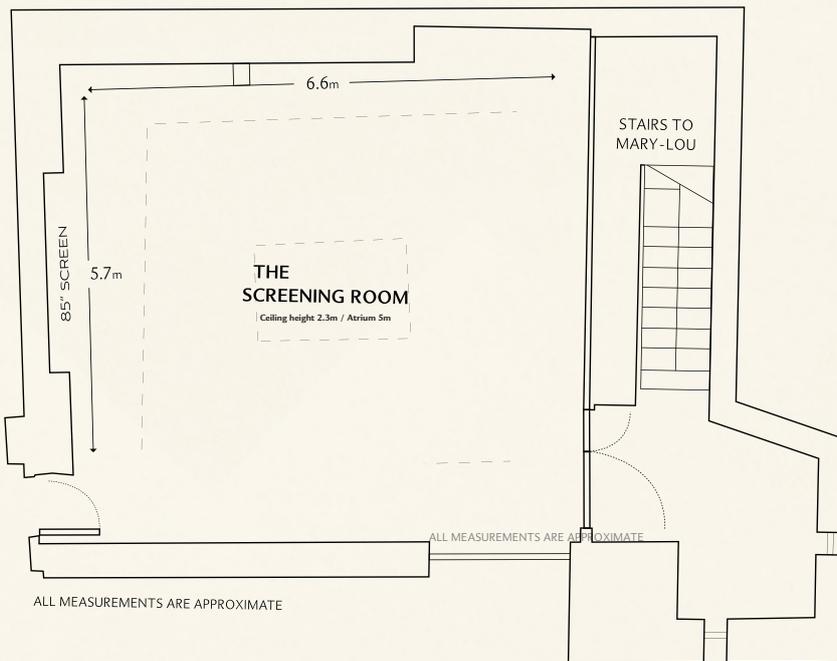
- 85" plasma screen
- Sky TV, VGA/HDMI/wireless Mac connections
- Sound system with decks/iPhone inputs, microphone

Capacity

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

Featuring Artwork by Kate Bright, Cedric Christie, Oliver Clegg, Rachael Howard and Henry Hussey.

The Screening Room



Featuring Artwork by Kate Bright, Cedric Christie and Oliver Clegg.

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.

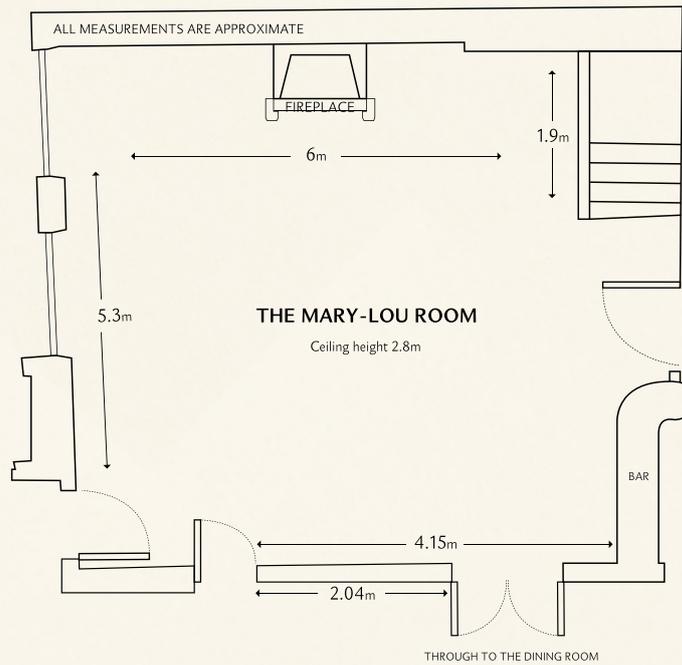
Named after Mary Lou Sturridge, the Club's Managing Director in the 1990s and co-founder of the homelessness charity Streetsmart, the room is as classically chic (with a hint of mischief, of course) as its namesake.

Capacity

- Seated | 20 (boardroom)
- Standing | 40

Featuring Artwork by Tanya Ling, Eddie Peake, Harland Miller and Christabel Macgreevy.

The Mary-Lou Room



Featuring Artwork by Catherine Goodman and Harland Miller.

The Mary-Lou & Screening Room



Two spaces, one seamless event.

Conveniently linked by a private staircase, the Mary-Lou Room and Screening Room can be booked together to create a dynamic multi-space event.

Begin the evening with drinks beside Mary-Lou's roaring fire before moving upstairs for dinner, a screening, or dancing to a DJ. The flow between the two rooms allows your event to evolve naturally throughout the night, from reception to dinner to late-night celebration, while keeping your guests together within one private setting.

With flexible layouts, bar options, and music throughout, the two spaces can be used together to create anything from an intimate dinner and film screening to a lively standing reception across both floors.

Featuring Artwork by Sir Peter Blake, Miles Aldridge and Catherine Goodman.

The Mary-Lou & Screening Room



Event Options

Welcome Drinks & Dinner

- Begin with cocktails in the Mary-Lou Room before moving upstairs for a seated dinner for up to 16 guests in the Screening Room.

Welcome Drinks & Private Screening

- Host drinks in Mary-Lou before guests gather upstairs for a private screening for 20 to 30 guests in the Screening Room.

Two Room Reception

- A flowing standing reception for up to 70 guests across both rooms, connected by the private staircase and allowing guests to move freely between spaces.

Food, Drinks & Music

- Main bar available in the Mary-Lou Room
- Optional pop-up bar available in the Screening Room
- DJ station available in the Screening Room
- Food can be served across both spaces

Whether you envision an intimate gathering or a lively celebration, the Mary-Lou Room and Screening Room together offer a flexible setting that moves effortlessly from one moment of the evening to the next.

Featuring Artwork by Marc Standing, Mat Collishaw, Archie Franks, Gary Hume, Sir Peter Blake, Clare Woods, Tom Gidley, Rachel Whiteread, Des Hughes and Georgie Hopton.

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.

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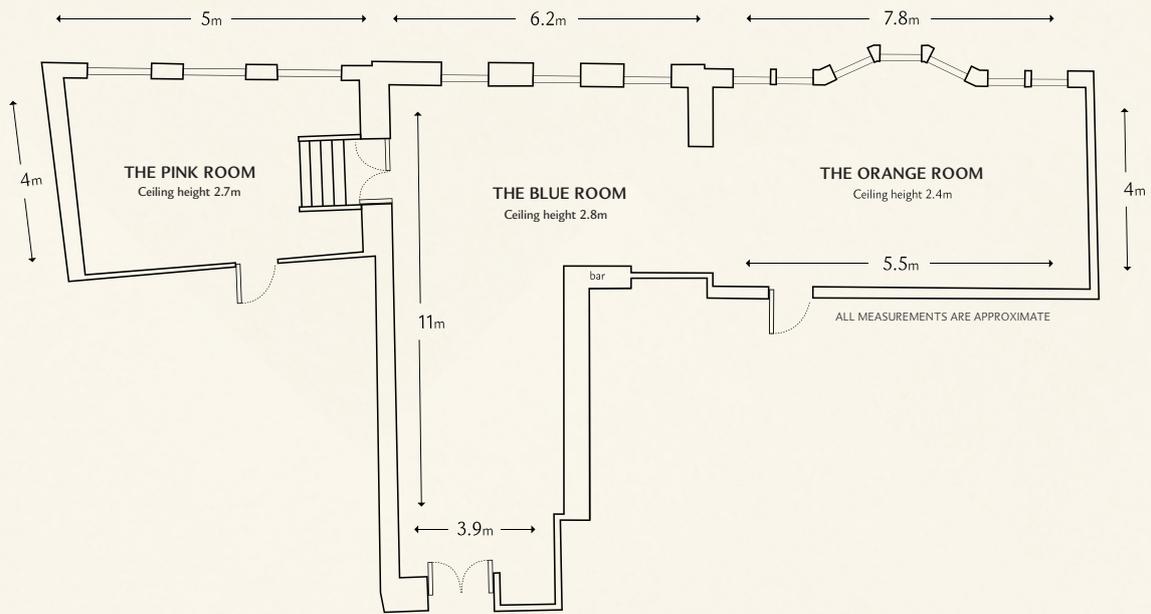
- Sound system, iPhone connection, and other connections available on request
- State-of-the-art sound system with decks
- DJ equipment available, please speak to an Events Manager

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 & fruit compote (v)

Buttermilk pancakes with caramelised bananas, maple syrup & honeycomb butter (v)

English breakfast tea & filter coffee

Menu B

£35.00

Selection of mini pastries (v)

Seasonal fresh fruit salad (vg)

Bircher muesli with coconut milk, apple, goji berries & dried apricot (vg)

Rye pumpernickel, crushed avocado, tomato relish, soft boiled-egg (v)

English breakfast tea & filter coffee

Menu C

£40.00

Selection of mini pastries (v)

Seasonal fresh fruit salad (vg)

Vanilla yoghurt with toasted granola & fruit compote (v)

Rye pumpernickel, crushed avocado, tomato relish, soft boiled-egg (v)

Buttermilk pancakes with caramelised bananas, maple syrup & honeycomb butter (v)

English breakfast tea & 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 All Day Meeting Menu

For working events, Monday – Friday, we offer the below menu, 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.

All Day

£90.00

On Arrival

Selection of mini pastries (v)

Bircher muesli with coconut milk, apple, goji berries & dried apricot (vg)

Rye pumpernickel, crushed avocado, tomato relish & soft boiled-egg (v)

English breakfast tea & filter coffee

Mid Morning

Seasonal fresh fruit salad (vg)

English breakfast tea & filter coffee

Lunch

Grilled ciabatta with smoked mozzarella, piquillo peppers, honey & truffle mayonnaise (v)

Roasted vegetable wrap with beetroot hummus & vegan feta (vg)

Quiche Lorraine baked with Gruyère cheese, sautéed leeks & smoked pancetta

Rocket & parmesan salad with aged balsamic vinegar

Rosemary fries (v)

Mini apple pies with clotted cream (v)

Mid Afternoon

Homemade cookies (v)

English breakfast tea & filter coffee

The Working Lunch Menu

Afternoon

We offer the below two menus, available at lunch Monday – Friday. We ask that you select one menu for the whole party.

Menu B is served sharing style to the centre of the table or to a feasting table to the side of the room.

We will cater to any dietary requirements separately.

Menu A

£40.00

Roasted corn-fed chicken breast with winter bitter leaf salad, heritage beetroot, kale, Romanesco, baby artichokes, soft boiled egg & mustard dressing

Lemon meringue pie with vanilla cream (v)

Menu B

£50.00

Grilled ciabatta with smoked mozzarella, piquillo peppers, honey & truffle mayonnaise (v)

Roasted vegetable wrap with beetroot hummus & vegan feta (vg)

Quiche Lorraine baked with Gruyère cheese, sautéed leeks & smoked pancetta

Rocket & parmesan salad with aged balsamic vinegar

Rosemary fries (v)

Mini apple pies with clotted 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 Drinks Reception Menus

We recommend serving six canapés and three small plates.

Canapés

Cold smoked trout with fennel biscuit, horseradish & trout roe	£5.00
Marinated datterini tomato bruschetta (v)	£4.00
Crispy onion pakora with apple, ginger & mint relish (vg)	£4.00
Fish cake with creamed horseradish	£4.50
Sausage roll with smoked tomato ketchup	£5.50
Buttermilk fried chicken with sesame seeds & gochujang chilli sauce	£5.50
Groucho Shepherd's Pie	£5.50

Seasonal Canapés

Delica squash tart with goat's cheese mousse (v)	£5.00
Crispy quail Scotch egg with sriracha mayonnaise	£5.00
Wild mushroom arancini with black truffle & parmesan sauce (v)	£4.50
Seared tuna with wasabi, avocado purée & pickled Japanese radish	£7.50
Scallop crudo, yuzu gel & caviar	£8.00
Cod tempura with black garlic aioli	£5.50
King crab, toasted brioche, lemon & chive mayonnaise	£8.50

Small Plates

Rib steak cheeseburger	£5.50
Halloumi & courgette burger (v)	£4.50
Aged sirloin steak with chips & béarnaise	£9.50
Thai winter squash, sweet potato & chickpea curry with Swiss chard & fragrant rice (v)	£8.00
Slow-cooked Moroccan spiced lamb shoulder with couscous & pickled onions	£8.50
Cumberland chipolatas with honey & mustard	£8.50
Gnocchi with Durslade Farm lamb ragù	£8.50
Fish & chips with tartare sauce	£8.50
Grilled January king cabbage, pearl barley risotto & oyster mushrooms (v)	£7.50
Miso & soy-glazed black cod with pickled cucumbers, sesame & sticky rice	£12.00

Sweet Bites

Apple tart with Jersey cream (v)	£4.50
Durslade Farm jam doughnuts (v)	£3.00
Rhubarb cheesecake (v)	£3.00
Valrhona chocolate truffles (v)	£3.00
Groucho tiramisu (v)	£4.00
Pistachio macarons (v)	£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 Menu Enhancements

To Start

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 & beetroot 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

Sides

all £7.00

We recommend a maximum of three different side dishes for the table, allowing for one portion per-person.

Hand-cut chips (v/vg)

Spiced roasted carrots (v/vg)

Green beans with confit shallots (v)

Green salad (v/vg)

Creamed spinach (v)

Whipped potatoes (v)

Celebration Cakes

Groucho Chocolate Cake

Light chocolate sponge, layered with chocolate mousse topped with seasonal fruit (v)

£6.00pp

Seasonal Victoria Sponge

Vanilla sponge cake, layered with whipped vanilla cream, topped with berry compote & fresh fruit (v)

£6.00pp

Croquembouche

Choux pastry buns filled with vanilla cream, caramel sauce & Durslade Farm honey (v)

£8.00pp

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 Menus

We ask you to select one menu for the whole party. Dietary requirements will be catered for separately.

We also offer feasting menus and one choice menu on the following pages.

Dean

£70.00

Freshly baked mini baguettes with
Longman Farm butter (v)

Starter

Crispy beef short rib with blood orange, chilli, ginger,
honey & hoisin sauce

Main

Roasted fillet of cod with confit leeks, January king
cabbage, brown shrimps, citrus beurre blanc sauce

Dessert

Roasted white chocolate mousse with poached
rhubarb and hazelnut

Berwick

£75.00

Freshly baked mini baguettes with
Longman Farm butter (v)

Starter

Roasted Tema artichokes, burrata, pistachio, crispy
garlic, mint salsa verde (v)

Main

Wild mushrooms, celeriac and lentil wellington with
pomme puree & red wine sauce (v)

Dessert

Apple tarte tatin with Madagascan vanilla Ice Cream (v)

Wardour

£80.00

Freshly baked mini baguettes with
Longman Farm butter (v)

Starter

Smoked cured trout with white crab, crispy quail
egg, tardivo & chervil salad

Main

Roasted cornfed chicken breast with mushroom ragu
stuffed Roscoff onions, kalettes, Madeira wine sauce

Dessert

Lemon & orange posset with candied
hazelnuts & shortbread

Compton

£100.00

Freshly baked mini baguettes with
Longman Farm butter (v)

Starter

Tuna tartare, spring onions, yuzu gel, soy &
ponzu dressing & coriander cracker

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 Choice Menu

If choosing the below choice menu we kindly require a full pre-order and table plan two weeks' prior to your event.

We will cater for all dietary requirements separately. Available for groups of up to 30 guests.

The Choice Menu

£120.00

Freshly baked mini baguettes with Longman Farm butter (v)

Starter

Baked scallops with Jerusalem artichoke puree, hedgerow garlic butter & brioche crumbs

Tuna tartare, spring onions, yuzu gel, soy & ponzu dressing, coriander cracker

Roasted Tema artichokes, burrata, pistachio, crispy garlic & mint salsa verde (v)

Main

Roasted fillet of cod with confit leeks, January king cabbage, brown shrimps, citrus beurre blanc sauce

Fillet of beef wellington with whipped potatoes, spinach, bone marrow & red wine sauce

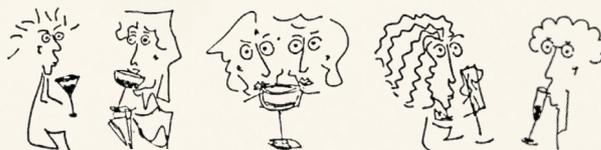
Wild mushroom risotto with winter black truffle (v)

Dessert

Lemon posset with blood orange, hazelnuts & shortbread

Valrhona chocolate fondant & salted caramel ice cream (v)

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

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.

Chicken Feast

£85.00

Freshly baked mini baguettes with Longman Farm butter (v)

Starters

Chargrilled tiger prawns, chilli, ginger & garlic dressing

Cold smoked trout with fennel scone
& pickled cucumber

Buffalo mozzarella with heritage beetroot, hazelnut & spring
onion salsa & aged balsamic vinegar (v)

Main

Whole free-range chicken with onion stuffing, garlic sauce &
chicken jus

Side Dishes

Seasonal vegetables & rosemary fries (vg)

Dessert

New Forest pavlova with Morello cherries
& chocolate ice cream (v)

Vegetable Feast

£85.00

Freshly baked mini baguettes with Longman Farm butter (v)

Starters

Roasted Tema artichokes, burrata, pistachio, crispy garlic
& mint salsa verde (v)

Pumpkin tortelloni with butter, sage and parmesan cheese (v)

Winter bitter leaf salad, heritage beetroot, kale, Romanesco,
crispy quail egg & mustard dressing (v)

Main

Wild mushrooms, squash and lentil wellington with pomme
puree & red wine sauce (v)

Baked celeriac, celeriac remoulade, tardivo leaves, hazelnuts
& aged balsamic (v)

Side Dishes

Seasonal vegetables & hand cut chips (v)

Dessert

Baked Basque cheesecake with berry compote
& chocolate sauce (v)

Italian Feast

£95.00

Rosemary focaccia with extra virgin
olive oil & aged balsamic vinegar (v)

Starters

Mixed charcuterie with summer pickled vegetables

Wild mushroom arancini with black truffle &
parmesan sauce (v)

Burrata with baby artichokes &
pistachio pesto (v)

Mains

Porchetta stuffed with sausage & rosemary

Fritto Misto (red mullet, squid & prawns)

Side Dishes

Patate al forno with garlic & rosemary (v)

Rocket & aged parmesan salad (v)

Dessert

Groucho tiramisu (v)

Steak Feast

£115.00

Freshly baked mini baguettes with Longman Farm butter (v)

Starters

Carlingford Irish oysters with shallot red
wine vinegar

Crispy duck & watercress salad with ginger and chilli ponzu
& hoisin sauce

Heritage beetroot tart, goat's curd, pine nut & sherry
caramel dressing (v)

Main

Durslade Farm aged rib of beef, sirloin & fillet with
béarnaise and green peppercorn sauce
Add lobster surf & turf 1/2 £36

Side Dishes

Seasonal vegetables & hand cut chips (v)

Dessert

Dark chocolate mousse with raspberries & honeycomb (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 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 menu enhancements for more information.

Should you wish to provide your own cake, a fee for £25.00 per cake will be charged.

Further Information

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

All prices include VAT at the current rate.



Audio Visual

Each of our space 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 on the second floor.

Room Capacity Overview

The Gennaro Room
seated 40 • standing 80

The Carter Room
seated 30 • standing 40

The Mackintosh Room
seated 16 • standing 25

The Snooker Room
seated 16 • standing 30

The Mary-Lou Room
seated 20 • standing 40

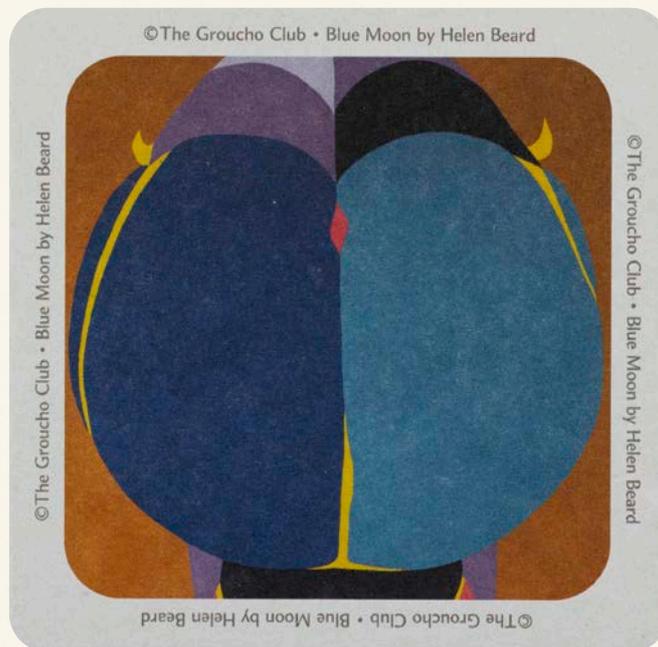
The Soho Bar
standing 150

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.

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



Enquiries

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

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