







THE GROUCHO CLUB

Private Events Festive Brochure



About the Club

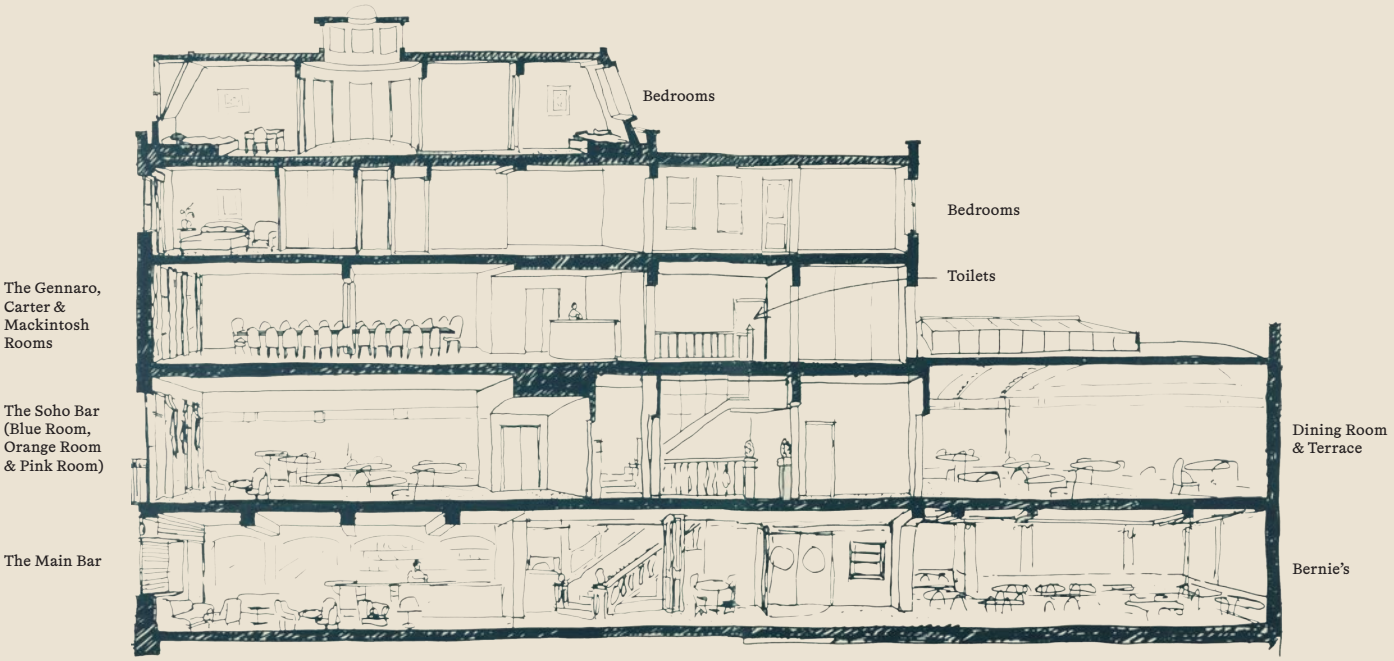
In 1985, a pioneering group of publishers, including Liz Calder, Carmen Callil, Ed Victor and Michael Sissons, built a new kind of club on Dean Street: one where creatives could mingle regardless of gender, where anyone could apply on merit, and where ideas mattered more than status. Named after Groucho Marx's line about never joining a club that would have him as a member, it became the blueprint for the modern members' club and the hottest ticket in town.

Four decades of writers, artists, musicians and filmmakers followed, along with an art collection spanning the YBAs onwards, curated by Director of Art Nicky Carter.

Today, the club is in the middle of its most exciting chapter since those doors first opened. Under the ownership of Artfarm (the group behind Hauser & Wirth), The Groucho has renewed its cultural programme, refreshed its spaces, bedrooms and menus, and installed a bespoke high-fidelity sound system. The spirit is unchanged: witty, generous, a little late to bed. The volume has simply been turned back up.

For visiting members, that means arriving somewhere that isn't trading on its past. It's making its best culture right now.

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 Owing** 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 Levine, 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 up to 150 of your nearest and dearest (or simply those you want most to impress).

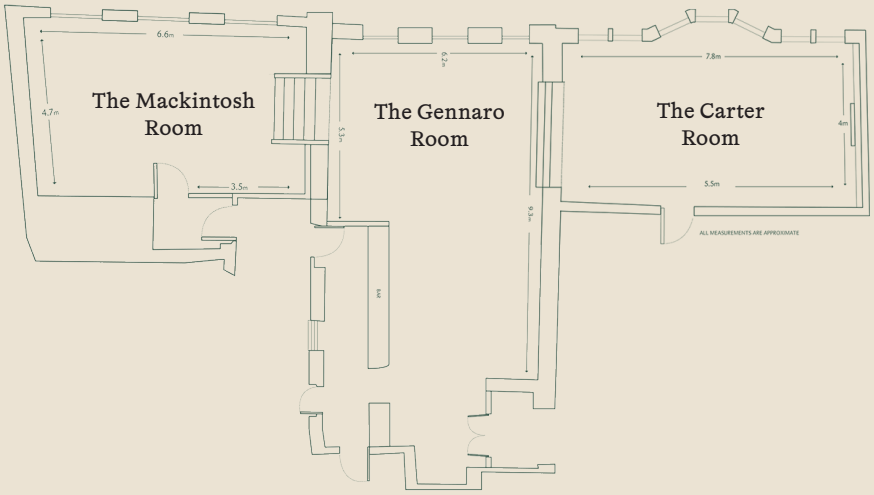
To elevate the atmosphere even further, the space can also accommodate live music and DJs right through until 2am, making it the perfect setting for celebrations into the night.

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



Featuring Artwork by Tony McGee

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.

Featuring Artwork by Lauren Baker, Gary Hume

AV

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

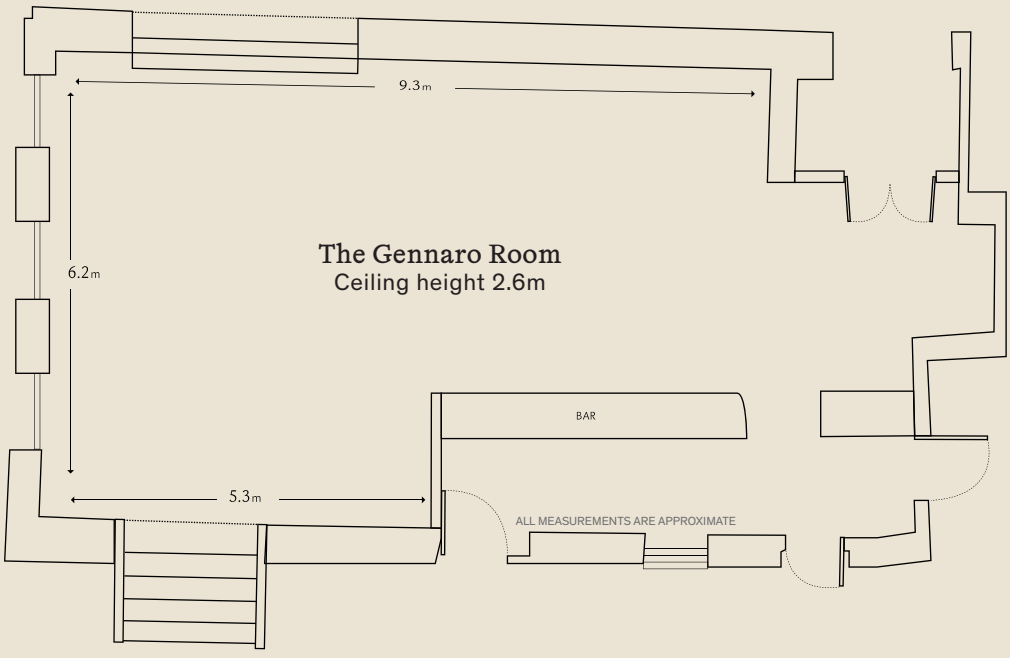
CAPACITY

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

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.

AV

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

CAPACITY

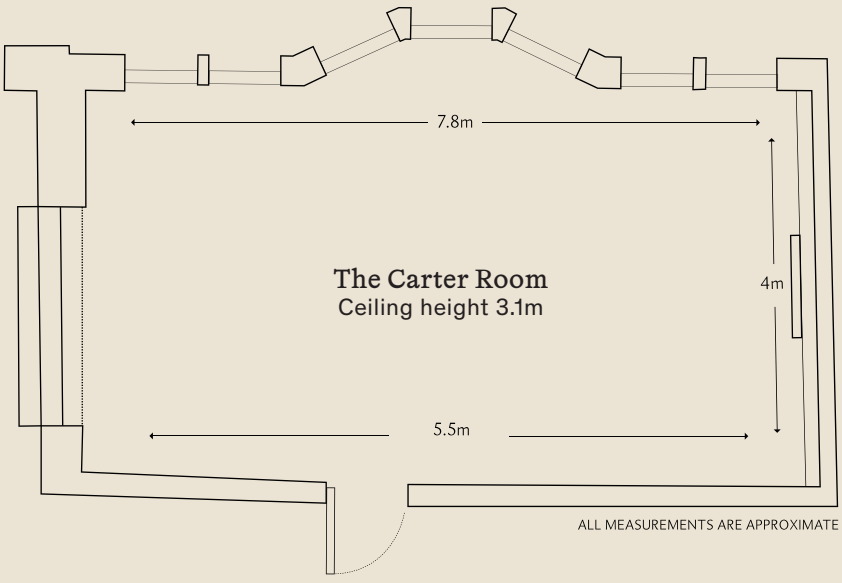
- Seated - 30 (separate tables)
- Seated - 22 (boardroom)
- Standing - 40
- Theatre - 30

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

The Carter Room







Featuring Artwork by Jonathan Yeo, Marc Quinn, Dan Chadwick, Tracey Emin, Chris Levine

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.

AV

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

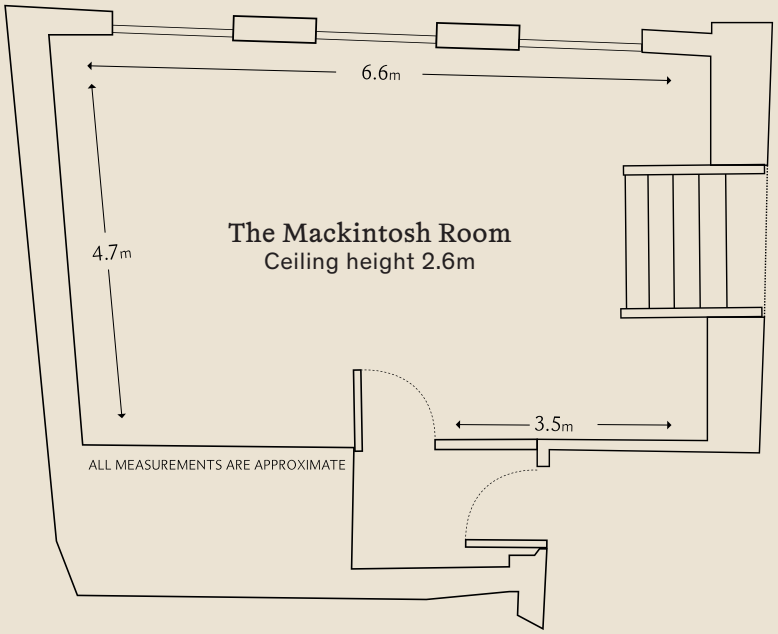
CAPACITY

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

Featuring Artwork by Jonathan Yeo, Hayden Kays, Philip Colbert

The Mackintosh Room





Featuring Artwork by Cedric Christie, Catherine Kurtz, Philip 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.

AV

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

CAPACITY

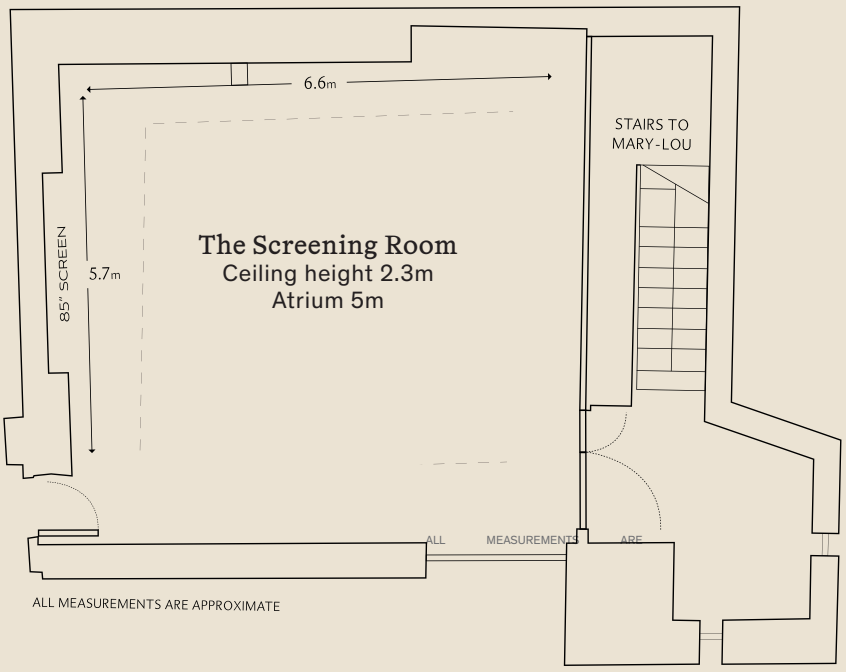
- Seated - 16 (boardroom)
- Standing - 30
- Screening - 30

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

The Screening Room







Featuring Artwork by Kate Bright, Cedric Christie, Oliver Clegg, Rachael Howard

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.

Mary-Lou is complete with a fully-functioning Piano, with our pianists on-hand to aid in your celebrations.

AV

- Piano

CAPACITY

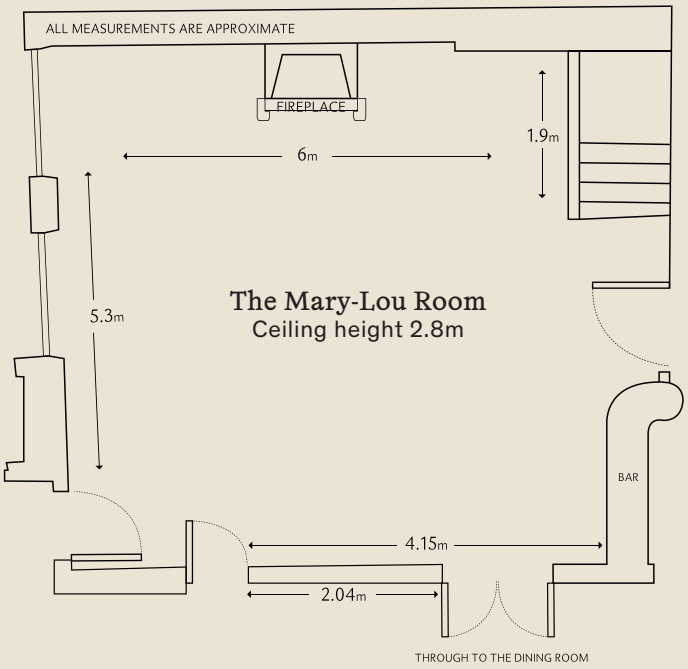
- Seated - 20 (boardroom)
- Standing - 40

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 until 2am.

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

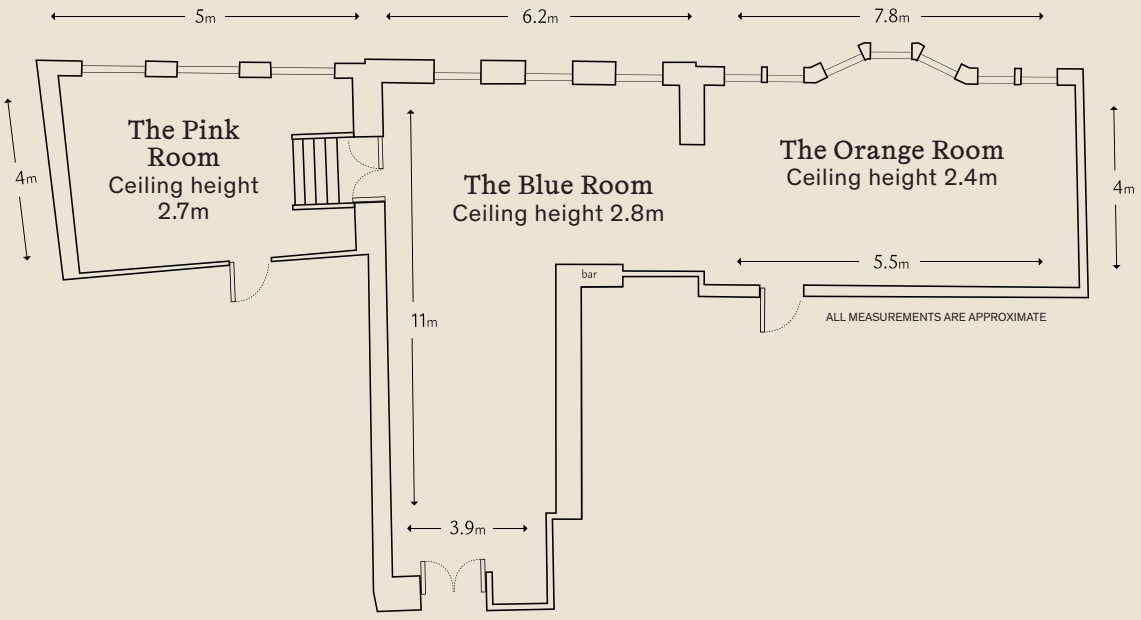
- Standing | 150

Featuring Artwork by Max Patté, David Mach, Lucy Smallbone

The Soho Bar







Featuring Artwork by Henry Hussey, Miles Aldridge, Josef O'Connor, Peter Newman, Max Patté, David Mach

Weddings







Some of Soho's best parties have happened under this roof, and we'd be delighted if yours were next. The Groucho Club is licensed for wedding ceremonies, so you can say "I do" on the second floor, then sit down to dinner, raise a glass and dance until 2am without ever leaving Dean Street.

Spread the day across the club, with a seated reception on one floor and the party on another, so every part of the celebration has a room of its own. Whether it's an intimate dinner for 16 or a full-blown celebration for 150, our events team will shape the day around you, from the first toast to the last dance. And when it's all over, bed is only a flight of stairs away.

To start planning, please email our events team at privateevents@thegrouchoclub.com

THE CEREMONY

- Seated from 10 to 80 people
- Held in the Gennaro, Carter or Mackintosh Rooms on the second floor

THE RECEPTION

- Seated from 10 to 120 (we can accommodate up to 86 on our furniture or 120 with hired furniture)
- Standing up to 150
- Seated reception and party can be held on separate floors

THE DETAILS

Our team can put you in touch with our preferred suppliers for live bands, DJs, entertainment, and floral arrangements, or you are welcome to source your own suppliers.

Featuring Artwork by Jonathan Yeo, Tony McGee, Tom Hammick

The Cocktail Menu

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 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 BAR all £15.00

Please select up to 5 cocktails from the menu below if your event is taking place in Gennaro, Soho Bar, or Mary-Lou.

*As there is no dedicated bar in Screening, Carter, or Mackintosh, please select up to 3 cocktails from the options marked with an * if your event is being held one of those rooms.*

CLASSIC COCKTAILS

Aperol Spritz*
Aperol, Soda & Prosecco

Negroni*
Tanqueray, Cocchi di Torino & Campari

Tom Collins*
Tanqueray, Lemon Juice, Sugar Syrup & Soda

Paloma*
El Rayo Plata, Lime, Grapefruit, Sugar Syrup & Grapefruit Soda

Moscow Mule*
Ketel One, Lime Juice & Ginger Beer

Daiquiri
Mount Gay Silver, Lime Juice & Sugar Syrup

French 75*
Tanqueray, Lemon Juice, Sugar Syrup & Champagne

Cosmopolitan
Ketel One Citron, Cointreau, Lime & Cranberry

Margarita
El Rayo Plata, Cointreau & Lime Juice

Old Fashioned*
Buffalo Trace, Brown Sugar & Bitters

Espresso Martini
Ketel One, Cold Brew Coffee Concentrate & Vanilla Syrup

FESTIVE COCKTAILS

Almond Mimosa
Prosecco, Mandarin, Almond & Dry Sherry

Spiced Cranberry Cosmo
Ketel One Citron, Christmas Spice, Cointreau, Cranberry & Lime

After Eight Old Fashioned
Johnnie Walker Black Label, Cacao Butter, Mint & Sugar

Figgy Pudding Flip
Remy Martin VSOP, Port, Pedro Xiemenez & Custard

NON-ALCOHOLIC COCKTAILS

Double Ginger £9.00
Pineapple & Ginger Shrub, Ginger Beer, Pineapple & Lime

Elderflower Spritz* £9.00
Elderflower, Mint & Soda

Wild 75* £12.50
Feragaia 0.0% Spirit, Lemon, Sugar, Wild Idol Brut 0.0%

CUSTOM COCKTAIL CREATION £16.50

Please note custom cocktails are available in the Gennaro, Soho Bar & Mary-Lou only.

A bespoke cocktail designed with our bar team, created exclusively for your event.

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

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 Wine Menu

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

CHAMPAGNE & SPARKLING WINES

Groucho Brut Reserve *Kent, England 2021*	£75.00
Louis Roederer, Théophile Brut *Reims, France NV*	£90.00
Gusbourne Estate, Rosé Brut *Kent, England 2020*	£95.00
Louis Roederer, Collection 246 Brut *Reims, France NV*	£115.00
Louis Roederer Rosé, Collection 246 Brut *Reims, France 2017*	£145.00
Ruinart, Blanc de Blancs *Reims, France NV*	£190.00
Gusbourne Estate, 51° North *Kent, England 2016*	£295.00
Louis Roederer 'Cristal' Brut *Reims, France 2016*	£450.00
Dom Pérignon, Brut *Épernay, France 2017*	£480.00
Krug Grand Cuvée 172eme, Brut *Reims, France NV*	£485.00
Dom Pérignon P2, Brut *Épernay, France 2004*	£699.00

NO & LOW

Wild Idol Brut 0.0% *Germany 2024*	£60.00
Wild Idol Rosé 0.0% *Germany 2024*	£63.00

WHITE

Vermentino, 'Injuste', Les Vignobles *Languedoc, France 2025*	£40.00
Picpoul de Pinet, La Viste Cave de l'Ormarine *Languedoc, France 2024*	£46.00
Bacchus Maid of Bruton *Somerset, England 2023*	£52.00
Sauvignon Blanc, Hunters *Marlborough, New Zealand 2025*	£53.00
Albariño, Vina Cartin *Rias Baixas, Spain 2025*	£55.00
Groucho Club Burgundy, Mâcon-Uchizy *Burgundy, France 2025*	£58.00
Gavi 'Pleo' La Raia *Piedmont, Italy 2024*	£60.00
Riesling, Clos des Escargots, René Meyer *Alsace, France 2024*	£65.00
Trebbiano d'Abruzzo *Valle Reale, Italy 2024*	£68.00
Assyrtiko, Posta Galavas Winery *Santorini, Greece 2025*	£72.00
Chardonnay, St Andrews, Wakefield Wines *Clare Valley, Australia 2021*	£85.00
Sancerre Pascal Jolivet *Loire Valley, France 2024*	£95.00

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ROSÉ

Esprit, Domaine des Jeanne *Luberon, France 2024*	£44.00
Maid of Bruton Rosé *Somerset, England 2023*	£52.00
Maison Mirabeau Etoile *Provence, France 2025*	£72.00
Maison Mirabeau La Réserve *Provence, France 2024*	£89.00

RED

Montepulciano d'Abruzzo, ChiChiBioCitra Vini, Chieti *Abruzzo, Italy 2024 (Organic)*	£40.00
Rioja Crianza, Bodegas Marqués de Reinosa *Rioja, Spain 2022*	£50.00
Costières de Nîmes, Château de Montfrin *Rhône, France 2024*	£52.00
Malbec Reserva, Raza *Famatina Valley, Argentina 2024*	£55.00
Valpolicella Classico Meroni *Veneto, Italy 2024*	£60.00
Fleurie, Château Bellevue *Beaujolais, France 2023*	£65.00
Groucho Club Claret, Cru Bourgeois Supérieur, Haut-Médoc *Bordeaux, France 2022*	£68.00
Chianti Classico Fattoria Carpineta Fontalpino *Tuscany, Italy 2023*	£73.00
Saint-Émilion Grand Cru, Château Peymouton *Bordeaux, France 2019*	£79.00
Tintafina, Casa Rojo, Ribera del Duero *Spain 2024*	£85.00
Merlot, Urs Hauser Stella *Ticino, Switzerland 2018*	£90.00
Barolo Serralunga, Piero Rossi Cairo *Piedmont, Italy, 2020 (Organic)*	£95.00
Mercurey Rouge 1er Cru, Domaine de Suremain *Burgundy, France 2021*	£130.00

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The Wine Menu

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Magnums

CHAMPAGNE

Gusbourne Estate, Brut Reserve *Kent, England 2019*	£160.00
Louis Roederer Collection Brut *Reims, France NV*	£200.00

WHITE

Gavi 'Pleo' La Raia *Piedmont, Italy 2025*	£120.00
Sauvignon Blanc La Tunella *Veneto, Italy 2023*	£125.00
Chablis, Domaine de Bieville *Burgundy, France 2025*	£160.00
Riesling Grand Cru 'Geisberg' Trimbach *Alsace, France 2015*	£295.00

RED

Cabernet Sauvignon Domaine de Saissac *Pays d'Oc, France 2020*	£95.00
Rioja Reserva, Bodegas Ortega Ezquerro *Spain 2017*	£110.00
La Réserve de Léoville Barton St Julien *France 2019*	£190.00
Chambolle-Musigny Les Cras, Domaine Antonin Guyon *Côte de Nuits, France 2022*	£295.00

Dessert Wine & Port

DESSERT WINE

Sauternes, Le 2 de Romer du Hayot (375ml bottle) *Bourdeaux, France 2023*	£48.00
Riesling Auslese Wolfer Goldgrube Weingut Vollenweider (375ml bottle) *Mosel, Germany 2019*	£65.00
Vin Santo, Buccia Nera (500ml bottle) *Tuscany, Italy 2020*	£80.00
Royal Tokaji 'Blue Label' Aszú 5 Puttonyos (500ml bottle) *Tokaj, Hungary 2017*	£105.00

PORT

Late Bottled Vintage Port Graham's (750ml bottle) *Douro, Portugal 2018*	£60.00
Port 10 YO Tawny 'Otima' Warres (500ml bottle) *Douro, Portugal NV*	£67.00

Beer

Guinness 0.0% (non-alcoholic)	£6.00	London Pride	£7.50
Lucky Saint (non-alcoholic)	£6.50	Meantime Pale Ale	£7.50
Staropramen	£6.50	Guinness 440ml	£7.50
NOAM Lager	£7.50	Aspall Cyder	£8.50

The Canapés & Small Plates Menus

We recommend serving six canapés and three small plates.

CANAPÉS

Tuna tartare with chilli & garlic sauce, crème fraîche, wonton crisp	£7.50
Crispy beef with chilli, ginger & hoisin glaze	£6.50
Crab, samphire & onion pakora with brown crab mayonnaise	£5.50
Iberico ham croquette with saffron aioli	£6.50

SEASONAL CANAPÉS

Wild mushroom arancini with black truffle & parmesan sauce (vg)	£6.50
Delica pumpkin tart, goats cheese, truffle honey & cranberries (vg)	£5.50
White Lake Rachel cheese with roasted chestnut purée (vg)	£4.50
Smoked trout croustade with sour cream & caviar	£6.50

Add caviar to your canapés for £6.00

SMALL PLATES

Pigs in blankets, honey & mustard sauce	£9.50
Brussels sprouts salad with chestnuts, apple & parmesan (vg)	£7.50
Woodland mushroom risotto with White Lake pecorino (vg)	£9.50
Roast turkey & mashed potato with onion gravy	£8.50
Gnocchi with spiced duck ragù	£9.50
Hash browns with 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
Christmas pudding ice cream	£3.00

MENU ENHANCEMENTS

Nocellara green olives (v)	£8.00
Mixed spiced nuts (v)	£8.00
Jersey Rock oysters with shallot vinegar	6 for £30.00 / 12 for £60.00
Sturia Oscietra caviar with blinis & crème fraîche	30g for £90.00 / 50g for £150.00

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 & Festive Menus

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

Dean

£80.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTER

Seared beef carpaccio with truffle crème fraîche, quail eggs, Jerusalem artichoke & parmesan

Suggested wine pairing: Albariño, Vina Cartin, Rias Baixas, Spain 2025 £55.00

MAIN

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

Suggested wine pairing: Valpolicella Classico Meroni, Veneto, Italy 2024 £60.00

DESSERT

Lemon meringue pie, raspberry coulis & pistachio ice cream

Wardour

£90.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTER

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

Suggested wine pairing: Groucho Club Burgundy, Mâcon-Uchizy France 2025 £58.00

MAIN

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

Suggested wine pairing: Groucho Club Claret, Cru Bourgeois Supérieur, Haut-Médoc Bordeaux, France 2022 £68.00

DESSERT

Christmas pudding with Somerset cider brandy custard

Compton

£120.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTER

Devon dressing crab with brown crab mayonnaise, caviar, sea vegetables & herb salad

Suggested wine pairing: Assyrtiko, Posta Galavas Winery, Santorini, Greece 2025 £72.00

MAIN

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

Suggested wine pairing: Barolo Serralunga, Piero Rossi Cairo, Piedmont. Italy, 2022 (organic) £95.00

DESSERT

Valrhona chocolate tart with honeycomb & salted caramel ice cream

MENU ENHANCEMENTS

Jersey Rock oysters with shallot vinegar	6 for £30.00 / 12 for £60.00
Sturia Oscietra caviar with blinis & crème fraîche	30g for £90.00 / 50g for £150.00
Mince pies	£4.00pp
British farmhouse cheeseboard with Somerset membrillo chutney & Peter's Yard crackers (v)	£15.00pp
Premium loose leaf tea & filter coffee	£45.00 per 10 guests

The Feasting Menu

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 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 new-found family. We will accommodate any dietary requirements separately.

Turkey Feast

£140.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTERS

Cold smoked trout with fennel scones & pickled cucumber

Delica squash with beetroot hummus, burrata, chestnut salsa & parmesan crisp (vg)

Dublin Bay langoustine cocktail with baby gem & smoked paprika

MAIN

Roast Norfolk Bronze turkey with chestnut & onion stuffing, pigs in blankets, turkey jus

SIDE DISHES

Bakers' potato, Brussels sprouts, honey glazed parsnips & carrots, cranberry sauce

DESSERT

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

Filtered coffee & mince pie

MENU ENHANCEMENTS

Nocellara green olives (vg)	£8.00
Mixed spiced nuts	£8.00
Jersey Rock oysters with shallot vinegar	6 for £30.00 / 12 for £60.00
Sturia Oscietra caviar with blinis & crème fraîche	30g for £90.00 / 50g for £150.00
Valrhona chocolate truffles (v)	£4.00
British farmhouse cheeseboard with Somerset membrillo chutney & Peter's Yard crackers (v)	£15.00

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 20 guests.

The Choice Menu

£150.00

STARTER

Cold smoked trout with white crab, caviar & pickled cucumber

Delica squash with beetroot hummus, burrata, chestnut salsa & parmesan crisp (vg)

Dublin Bay langoustine cocktail with baby gem & smoked paprika

MAIN

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

Roasted fillet of halibut with crushed new potatoes, caramelised onions, Brussels tops, trout roe & Champagne butter sauce

Cep mushroom, delica squash & Brussels tops pithivier with black truffle sauce (vg)

DESSERT

Valrhona chocolate fondant with honeycomb & salted caramel ice cream (vg)

Christmas pudding with Somerset cider brandy custard

British farmhouse cheese board with Somerset membrillo, chutney & Peters Yard crackers

Filtered coffee & mince pie

MENU ENHANCEMENTS

Nocellara green olives (vg)	£8.00
Mixed spiced nuts (v)	£8.00
Jersey Rock oysters with shallot vinegar	6 for £30.00 / 12 for £60.00
Sturia Oscietra caviar with blinis & crème fraîche	30g for £90.00 / 50g for £150.00

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 Screening Room and the Soho Bar.

Menus can be designed and printed to your requirements.

Complimentary place cards can also be provided.

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 conferencing camera 'Meeting Owl' available on request.

Each of our spaces have 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.

Gifting

We offer a selection of luxury gifting options from our sister locations, Farm Shop and the Fife Arms Shop, with something special for every occasion.

If you're considering adding a thoughtful touch with beautiful table favours or a gift for your guests to mark the moment, simply speak to your Event Manager to discover the range.

Front Cover Features Artwork by Cedric Christie, Ian Davenport and Kate Bright.
Interior Photography By Helen Cathcart.

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.

Room Capacity Overview

All private spaces open until 2am

THE GENNARO ROOM
seated 40 • standing 80

THE CARTER ROOM
seated 30 • standing 40

THE MACKINTOSH ROOM
seated 16 • standing 25

THE SCREENING 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 all 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.

Further Information

A discretionary 15% service charge will be added to your bill. All prices include VAT at the current rate.

ARTFARM

FIFE ARMS

BRAEMAR

CHESA MARCHETTA

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON

THE GROUCHO CLUB

SOHO

ARTFARM.COM



THE GROUCHO CLUB

Enquiries

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

privateevents@thegrouchoclub.com
+44(0)20 3840 9863

The Groucho Club
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