

THE  
CLUB

*at*

**THE IVY**



## **The Club at The Ivy Private Events in The Loft**

The Club at The Ivy draws a broad cross-section of members from the arts, media and business providing a place to work, relax and socialise in the heart of London's West End.

Designed with a fresh and imaginative Art Deco take on the original Ivy, The Club at The Ivy is set over three floors that reflect the restaurant's unique atmosphere, combining comfort and style, form and function.

On the top floor, The Loft is an ideal space for private events, from relaxed breakfast presentations and intimate dinners for up to 32 guests to large, fun cocktail parties.

The Loft is bright and airy in the day time and softly lit at night, with easy access to the private outside terrace. With a DJ booth, piano and a striking private bar, the room offers everything you need to make your event special.

### **Contact Us**

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## Canapés

£26.00 per person

*Please choose eight canapés from the selection below*

Bang bang chicken spring roll  
with spicy peanut sauce

Crispy duck & daikon roll  
with shiso and hoisin

Croquetas de jamón  
with aioli

Beetroot macaroon  
with peppered goat's cheese

Salt beef  
with sauerkraut, dill pickle  
and hot mustard

Peppered beef Yorkshire pudding  
with horseradish & watercress cream

Tandoori chicken skewer  
with minted yoghurt

Argyll smoked salmon, bagel crisp  
and dill crème fraîche

Popcorn shrimp  
with chilli spiced mayonnaise

Dried tomato & mozzarella tortino  
with basil

Thai soft roll  
with fragrant herbs and white ponzu

Beef carpaccio  
with Parmesan biscuit  
and truffle dressing

Londoner sausage roll  
with HP

Welsh rarebit

Parmesan fried courgettes  
with pesto mayonnaise

Wonton wrapped prawns  
with sweet chilli sauce

Salmon tartare  
with spiced avocado and plantain crisp

Saffron & mozzarella arancini  
with gremolata crème fraîche

Seared foie gras on toasted brioche  
with seville orange

Cheddar beignets

Watermelon, feta  
and Kalamata olive skewer

Griddled asparagus  
with romesco sauce

Falafel  
with tahini yoghurt

Vegetable pakora  
with cumin yoghurt

Crisp-fried quail egg  
with herbed English dressing

### Desserts

Cinnamon doughnuts

Dulce de leche profiteroles

Strawberries and cream macaroon

Honeycomb ice cream

All prices include VAT; a 12.5% service charge applies



## Mini Dishes

£38.00 per head

*Please choose six dishes from the selection below*

Fish & chips  
with tartare sauce

Braised veal meatballs  
with creamed polenta and gremolata

Duck ragù  
with fried gnocchi and shaved pecorino

Slow cooked Moroccan lamb  
with couscous and harissa

Tandoori chicken  
with dal makhani and raita

Grilled cauliflower, white raisin  
and almond salad

Steak and ale pudding

Mini club burger  
with Mayfield cheese

Hot dog  
with American mustard

Truffled fries  
with grated Parmesan

Mini bacon roll  
with HP

Cauliflower tabbouleh  
with pomegranate and flaked almonds

Cumin roasted squash  
with curry leaves, coriander and lime

Shellfish & avocado cocktail

Fillet of salmon  
with shaved spring vegetables  
and honey mustard dressing

Slow roast pork belly  
with apple sauce

## Desserts

Salted caramel eclair

Raspberry pavlova

Cru Virunga choc ice

Strawberry panna cotta

Rhubarb and custard

Elderflower and prosecco jelly





## Summer 2017 Menus

*We kindly ask you to pick one menu for the party.  
We are happy to cater for any dietary requirements and will provide alternative dishes  
where needed.*

### Menu One

£55.00

Chilled golden tomato soup  
with burrata and avocado sorbet

Paillard of cornfed chicken  
with sautéed girolles, sweetcorn and pea shoots

Amalfi lemon panna cotta  
with raspberries and biscotti

Tea or coffee & petits fours

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### Menu Two

£60.00

Pea panna cotta  
with summer vegetables, barrel-aged feta and mint oil

Seared fillet of sea trout  
with watercress mousseline, cucumber pearls and brown shrimps

Peach Melba ice cream coupe

Tea or coffee & petits fours

### **Menu Three**

£70.00

Nori cured salmon,  
wasabi mayonnaise, heritage radish and edible shoots

Herb roasted fillet of veal  
with cauliflower, grilled asparagus and shaved summer truffle

Cru Virunga chocolate, cherry and honeycomb mousse

Tea or coffee & petits fours

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### **Menu Four**

£80.00

Pepper crusted beef carpaccio  
with pickled artichokes and lemon dressing

Fillet of halibut  
with langoustine ravioli, sea greens and dashi broth

Elderflower and prosecco jelly  
with strawberries and cream

Tea or coffee & petits fours

*An additional cheese board can be added to all menus at a supplement  
of £12.75 and consists of a bespoke selection of three  
farmhouse cheeses, accompanied with biscuits and chutney*

*All prices include VAT; a 12.5% service charge applies*







## Cocktail List

*Please select up to three options for your drinks reception*

*Cocktails are charged on a consumption basis*

### Long & Short

Old Fashioned £11

Bourbon, cane sugar & aromatic bitters

Belafonte £10.25

Campari, white port & Fever-Tree tonic

Paloma £10.25

tequila, lime & pink grapefruit soda

Negroni £10.25

gin, campari & sweet vermouth

Pimm's Cup £10.25

Pimm's No.1, Fever-Tree lemonade & fruit

### Virgin

Virgen de la Paloma £6.50

pink grapefruit, lime, grenadine,  
pink salt & soda

Mr McGregor £6.50

elderflower cordial, Earl Grey tea,  
lemon & tonic

Henry of Wales £6.50

orange juice, passion fruit & ginger beer

### Martini

Charlie Chaplin £10.25

Sloe gin, apricot brandy & lime juice

Army & Navy £10.25

gin, Champagne, lemon & sugar

Boulevardier £10.25

bourbon, campari & sweet vermouth

Twentieth Century £10.25

gin, white cacao, Cocchi Americano &  
lemon

### Champagne & Fizz

Twinkle £15.50

vodka, elderflower & Champagne

Airmail £15

rum, lime, honey & Champagne

Aperol Spritz £13

Aperol, Prosecco & soda





## Breakfast Menus

### Continental

*Served sharing style*

£18.00

Brioche

Pain au raisin

Mini croissants

Fresh fruit salad

Homemade preserves

Continental cheeses and meats

A selection of teas & coffee

### Club

*Served plated for a maximum of 32 guests*

£25.00

Pork sausage

Black pudding

Scrambled eggs

Grilled tomatoes

Dry cured bacon

Field mushrooms

A selection of teas & coffee

### Canapés

*Please choose eight canapés from the selection below*

£23.00

Mini bacon rolls

Quail's egg benedict

Selection of pastries

Spiced avocado on toast

Cheese & bacon muffins

Bagel with smoked salmon, cream cheese

Londoner sausage with homemade brown sauce

Mini bowls of granola with yoghurt and berries

Muffins - choice or selection:

Lemon & poppy seed muffins

Corned beef hash browns

Blueberry muffins

Croque monsieur

Fruit tarts

### Hot Beverages

Teas from £3.25  
Filter coffee £3.25  
Hot chocolate £3.75  
Unlimited tea & coffee  
(for parties of 50 or more)  
£2.90

### Cold Drinks

Orange juice £4.00 per glass  
Apple juice £4.00 per glass  
Juice per jug £14.00 (Serves 4)  
Virgin Mary £5.50  
Bloody Mary £9.75  
Bellini £11.00  
Buck's fizz £13.00





## Afternoon Tea

£23.00

Selection of finger sandwiches:

Smoked salmon and cream cheese  
Duck egg and cress mayonnaise  
Ham and English mustard

Homemade scones with clotted cream  
& preserves

Cakes and fancies:

Carrot cake  
Fruit tart  
Lemon tart  
Chocolate brownie

Served with English breakfast tea or coffee





## Further Information

- Capacity: maximum 32 seated on one table, 80 canapé reception and up to 70 theatre style
- Access, service & departure times:

### **Breakfast**

Access: 7.45 am

Service: 8.15am | guests' departure: 10.30am

### **Lunch**

Access: 11.30am

Service: noon | guests' departure: 5.00pm

### **Dinner**

Access: 6.00pm | service: 6.30pm

- Complimentary menus can be printed and dedicated with a logo or title at your discretion
- Complimentary place cards are provided
- Flowers are used in The Loft to dress the room and we can take requests to match your desired ambience
- An iPod docking station is available for your own use or background music can be provided
- Musicians can be supplied or you are welcome to provide your own
- A baby grand piano is available in the room

### **Contact Us**

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