

THE IVY CLUB

EST.  2008



The Loft The Ivy Club

The Ivy Club plays host to members from the arts, media and business worlds, 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 its sister property The Ivy, The Ivy Club is set over three floors that reflect the restaurant's unique atmosphere, combining comfort and style, form and function. Located on the top floor of The Ivy's landmark building, The Loft is an ideal space for private events, from relaxed breakfast presentations and intimate dinners to big, vibrant cocktail parties.

Dazzling in the day and seductive by night with its baby grand piano and striking private bar, The Loft offers all you need to make your event special.

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9 West Street | London | WC2H 9NE

www.the-ivyclub.co.uk



Canapés

*We recommend a selection of four canapés per person prior to lunch or dinner at £13.00
and a selection of eight canapés per person for a drinks reception at £28.00*

Crispy duck spring roll with hoi sin

Parmesan fried courgettes
with pesto mayonnaise

Peppered beef, Yorkshire pudding
and horseradish

Tandoori chicken skewer
with minted yoghurt

Argyll smoked salmon, bagel crisp,
dill crème fraiche and keta

Crisp fried quail egg
with herbed English dressing

Thai soft roll with avocado, prawn,
fragrant herbs and nuoc cham

Londoner sausage roll with HP

Roasted butternut squash
and smoked mozzarella arancini

Wonton wrapped prawns
with sweet chilli sauce

Salmon tartare with spiced avocado
and plantain crisp

Miso glazed pork belly with sesame

Crab vol au vent with pecorino and truffle

Watermelon, feta and Kalamata olive skewer

Slow baked tomato &
mozzarella tortino with basil

Olive focaccia with roasted artichoke,
tomato and basil

Dessert Canapés

Sticky toffee pudding

Pistachio and chocolate macaron

Cinnamon doughnuts

Lemon meringue pie



Mini Dishes

Please choose six dishes from the selection below £40.00 per person

Savoury

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|---|--|
| Fish & chips with tartare sauce | Cumin roasted squash
with curry leaves, coriander and lime |
| Duck ragu with fried gnocchi
and shaved pecorino | Thai baked salmon with steamed rice
and black bean dressing |
| Slow cooked Moroccan lamb
with couscous and harissa | Slow roast pork belly with mustard mash
and apple sauce |
| Tandoori chicken with makhani dal
and raita | Thai green chicken curry with bamboo
shoots and fragrant rice |
| Chicken, ham & leek pie | Hot dog with American mustard |
| Truffled cheese fries | Cajun spiced chicken burger |
| Shawarma spiced cauliflower,
braised chickpeas and harissa yoghurt | Bacon roll with HP |
| | Club burger with Mayfield cheese |

Sweet

- Salted caramel éclair
- Raspberry pavlova
- Cru Virunga choc ice
- Panna cotta with rhubarb



Winter Menus 2019

Monday 23rd September to Sunday 8th March

*We kindly request that you select the same menu for all members of your party.
You may mix and match from the following to create your own menu, but prices may vary.
We are happy to cater for any dietary requirements and will provide alternative dishes where appropriate.*

Menu One

£60.00

Beetroot hummus
roasted mixed beetroot, kale crisps and pomegranate

Roast fillet of cod
cauliflower mousseline, brown shrimps and sea purslane

Apple tarte fine with caramel ice cream



Menu Two

£70.00

Tuna and avocado tartare
jalapeño, edamame beans and taro crisps

Roast loin of venison
truffled Parmesan crumb, butternut squash and trevise

Baked vanilla cheesecake with mandarins



Menu Three

£80.00

Portland crab
virgin mary jelly and pink grapefruit dressing

Roast fillet of beef
foie gras bon bon, Jerusalem artichokes and girolles

The Ivy Club black forest gâteau



*A cheese board may be added to all menus as an extra course at a supplement of £12.75pp
consisting of a selection of three farmhouse cheeses with biscuits and chutney*

*All prices include VAT
12.5% service charge applies*





Christmas 2019 Menu

Available throughout December

We are happy to cater for guests with dietary requirements
and arrange an alternative dish where required

£80.00

Argyll smoked salmon
blinis, crème fraiche & smoked trout caviar

Roast Norfolk Bronze turkey
chestnut stuffing, pigs in blankets and cranberry sauce

Christmas pudding soufflé with brandy cream

Tea or coffee & petits fours





Cakes

£7.50 per person in place of dessert or £3.50 in addition to dessert

Please choose one cake from the selection below

Almond and polenta cake
with lemon and honey cream

Chocolate mousse cake

Gâteau opéra

Amalfi lemon & raspberry sponge cake

Chocolate gianduja mousse cake

Flourless pistachio cake with orange syrup and marzipan

Strawberry and vanilla cream cake with regal icing

Macaroon cake



Minimum number of 12 guests

A minimum of 48 hours notice is required

All prices include VAT

12.5% service charge applies





Cocktail List

The following are available throughout the event and are charged on consumption

Twinkle £15.75
vodka, elderflower, Champagne

Negroni £11.25
gin, Campari, sweet vermouth

Moscow Mule £11.25
vodka, lime, ginger beer

Dark & Stormy £11.25
rum, lime, ginger beer

Kir Royal £15.75
Crème de cassis, Champagne

Aperol Spritz £13.50
Aperol, prosecco, soda



When choosing any of the following cocktails a specific number should be pre-ordered in advance

Long

Paloma £11.25
tequila, lime, pink grapefruit soda

Sea Breeze £11.25
vodka, pink grapefruit juice,
cranberry juice

Martini

Charlie Chaplin £11.25
sloe gin, apricot brandy, lime juice

Army & Navy £11.25
gin, Champagne, lemon, sugar

Virgin

Horizon £7.00
peach puree, lime juice, grenadine,
lemon tonic

Ball Pein £7.00
lemon juice, cinnamon, ginger ale



Breakfast Menus

Canapés

Please choose eight canapés from the following

£24.00 per person

- 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
- Lemon & poppy seed muffins
- Corned beef hash browns
- Blueberry muffins
- Croque monsieur
- Fruit tarts

Continental

Served sharing style

£25.00 per person

- Brioches
- Pains aux raisins
- Mini croissants
- Fresh fruit salad
- Homemade preserves
- Continental cheeses and meats
- A selection of teas & coffee
- One serving of freshly squeezed orange juice

Hot

- Teas from £3.25
 - Filter coffee £3.25
 - Hot chocolate £3.75
 - Unlimited tea & coffee £3.00
- (for parties of 50 or more)*

Cold

- Juice per jug £14.00 (Serves 4)
- Virgin mary £7
- Bloody mary £10.75
- Bellini £14.00
- Buck's fizz £15.50



Further Information

- ◆ Capacities: 28 on one long table, up to 70 theatre style and 100 for a standing reception.
- ◆ Access, service and departure times:
 - Breakfast** 7.45am access, 8.00am guest arrival and 10.30am departure
 - Lunch** 11.30am access, 12.00pm guest arrival and 5.00pm departure
 - Dinner** 6.00pm access, 6.30pm guest arrival and 1.00am* departure
**2.00am by arrangement with a £600 license fee, 10.00pm on Sunday,*
- ◆ Complimentary menus can be printed and dedicated with a logo or title at your request
- ◆ Complimentary place cards are available
- ◆ The Loft dining tables are dressed with flowers
- ◆ An iPod docking station is available for your own use or, alternatively, we can provide background music
- ◆ Musicians can be supplied or you are welcome to provide your own
- ◆ An electronic baby grand piano is available in the room as well as the option of a DJ booth

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