

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.



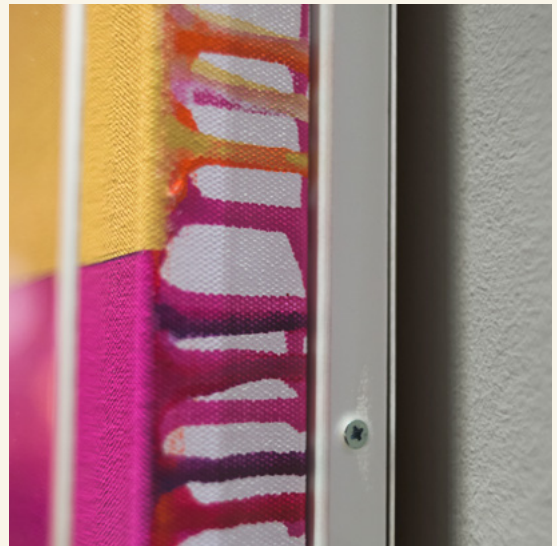
It was this that led to a pioneering group of publishers, Liz Calder & Carmen Calil alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club anyone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

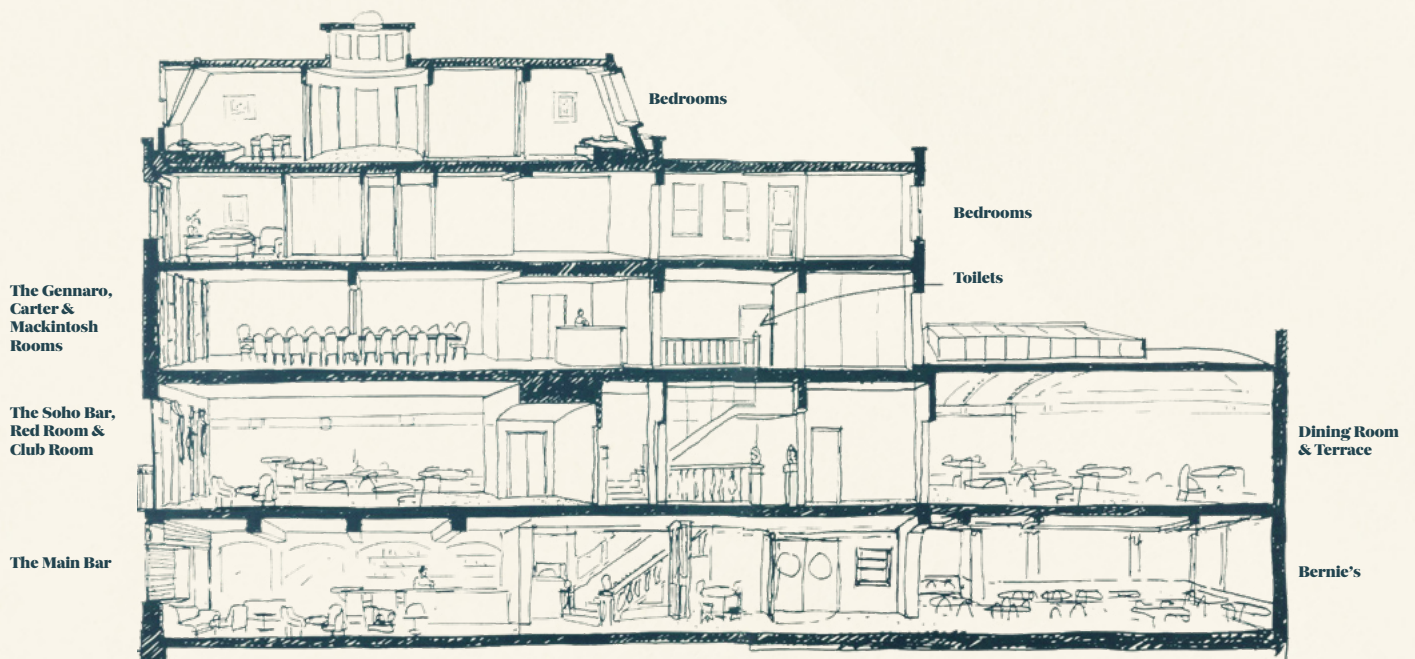
The walls are adorned with the great and good of the British art scene, the air is thick with laughter and conversation, and every corner holds the promise of something exciting. The Club has been a long-time supporter of contemporary artists and their work, and as the collection swelled with artists 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**

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

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

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.

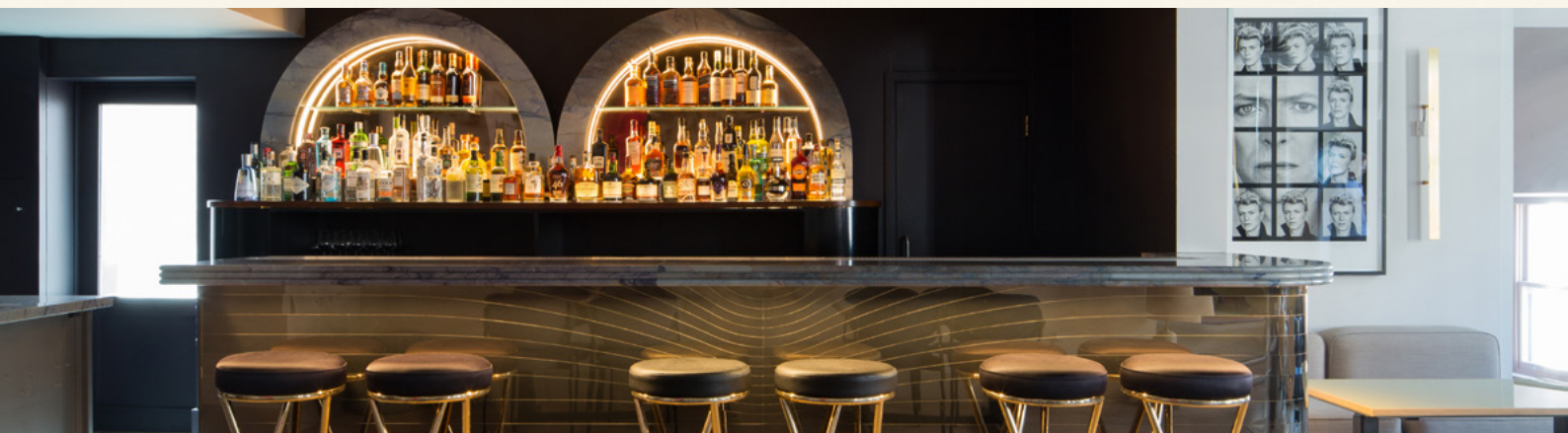
GROUCHO CLUB

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.

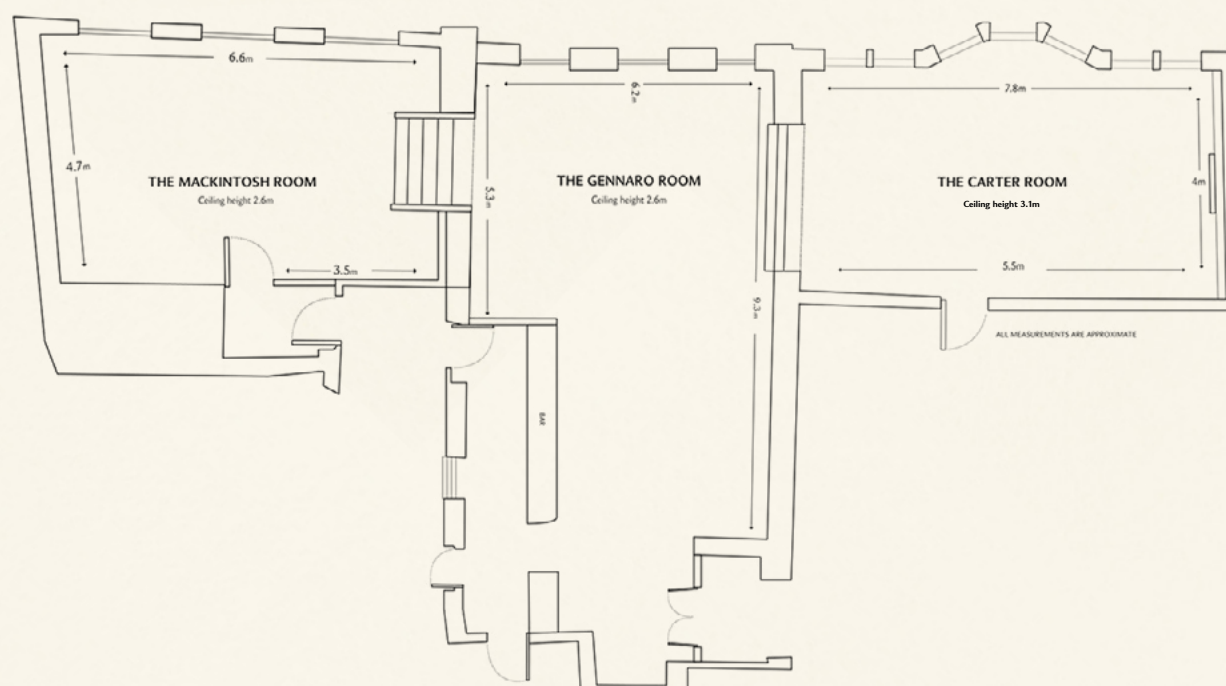
It's a space that is only as limited as your imagination – whether it's a dinner on long tables, a theatre-style panel talk, or even a wedding ceremony, the rooms are designed to accommodate wherever your flights of fancy take you. And not to forget, the Second Floor can play host to the biggest and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

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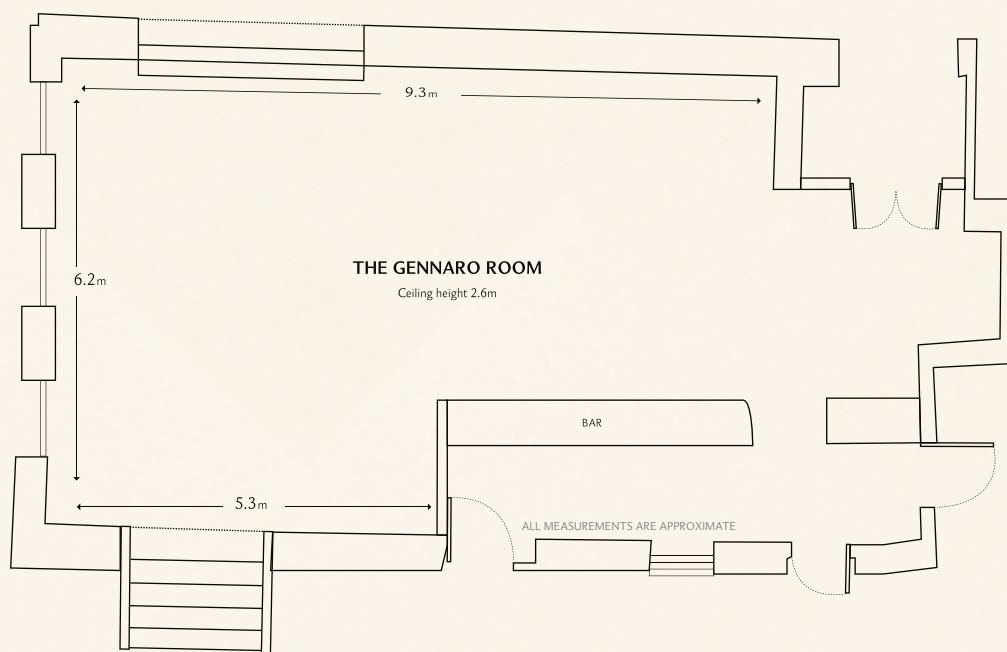
- Projector with 2.4m wide retractable screen (16:10), HDMI and iPhone connection. Other connections available on request.

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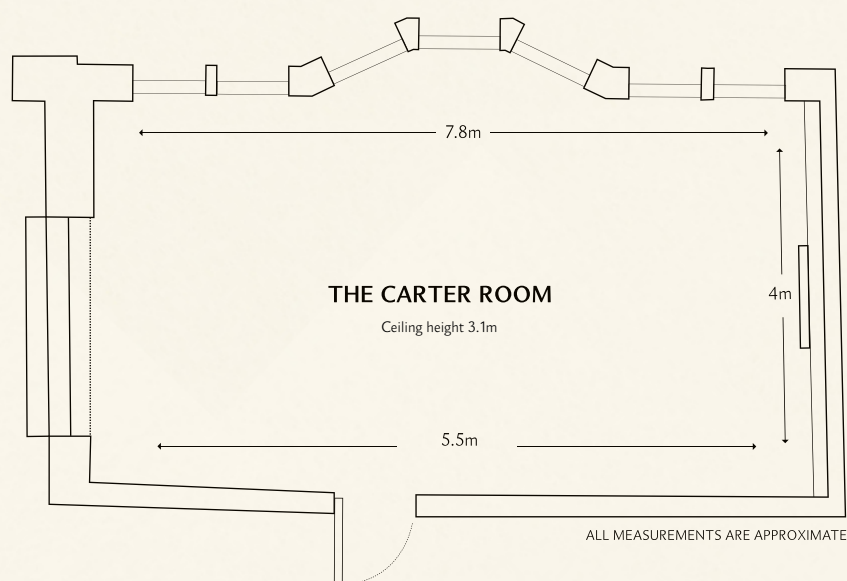
- 70" HD plasma TV, HDMI and iPhone connection, with other connections available on request.

Capacity

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

Featuring Artwork by Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Fairnington, 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.

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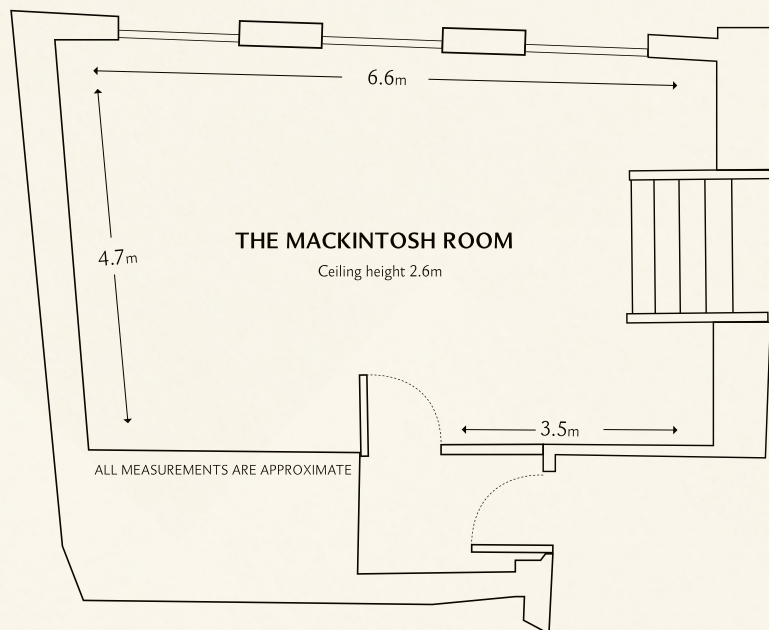
- 55" HD Plasma screen, HDMI and iPhone connection, and other connections available on request

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.

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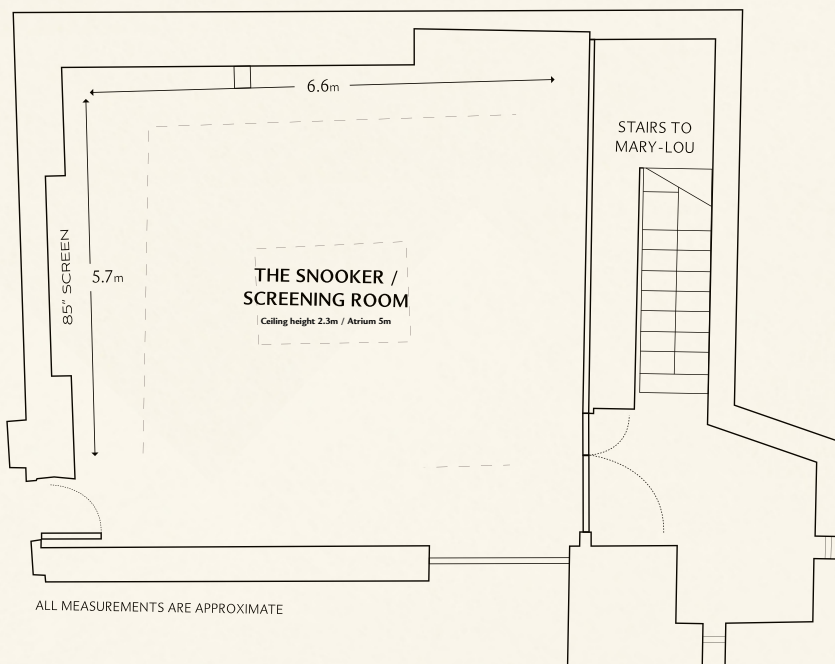
- 85" plasma screen
- Sky TV, VGA/HDMI/wireless Mac connections
- Sound system with decks/iPhone inputs, microphone

Capacity

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

Featuring Artwork by Nina Fowler

The Snooker Room



Featuring artwork by Roland Hicks, Dan Welldon, 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.

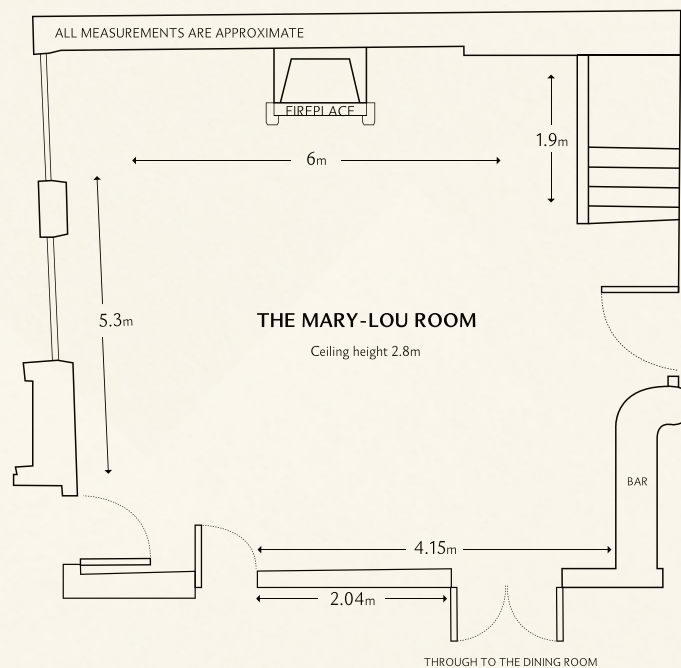
Named after Mary Lou Sturridge, the Club's Managing Director in the 1990s and co-founder of the homelessness charity Streetsmart, the room is as classically chic (with a hint of mischief, of course) as its namesake.

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.

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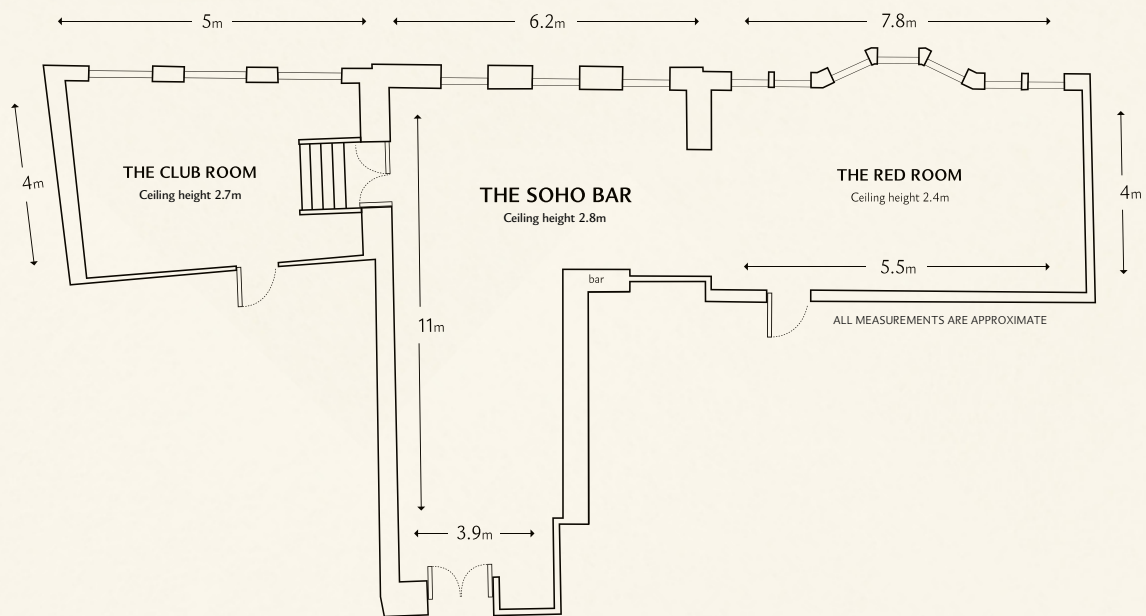
- Sound system, iPhone connection, and other connections available on request
- State-of-the-art sound system with decks
- DJ equipment available, please speak to an Events Manager

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 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 **£68.00**

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

Castlewood Brut, Devon, UK NV **£85.00**

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

Rosé

Herbert Hall Rosé, Kent, UK 2018 **£75.00**

'Ex Machina' Rosé Sugrue **£105.00**
West Sussex, UK 2016

Champagne Louis Roederer

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

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

Magnums

Champagne

Champagne Louis Roederer **£196.00**
Collection Brut, Reims, France NV

Rosé

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

Whites

Sauvignon Blanc La Tunella **£95.00**
Veneto, Italy 2022

Riesling Grand Cru 'Geisberg' **£186.00**
Trimbach, Alsace, France 2015

Reds

Cabernet Sauvignon Domaine de **£75.00**
Saissac IGP Pays d'Oc, France 2020

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

La Reserve de Leoville Barton **£160.00**
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

Melchior

Tonnix Tinto Quinta de la Rosa **£800.00**
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 Manhattan, 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 Espresso 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.

Sparkling Cocktails

Make Me Blush £18.00

Elyx, Vodka Crème de Mure, Cranberry,
Lemon Juice & Louis Roederer Champagne

Cucumber Fizz £17.00

Hendricks Gin, Lemon Juice, Apple Juice,
Vanilla Syrup & Herbert Hall Sparkling Wine

Short Cocktails

Gooseberry & Elderflower Gimlet £15.50

Fife Arms Gin and Gooseberry & Elderflower
Cordial

Verdita Rita £16.00

Tequila, Fresh Pineapple, Lime, Agave,
Jalapeño, Mint & Coriander

Pomegranate & Bergamot Cosmopolitan £15.50

Hendricks Flora Adora Gin, Absolut Vodka
Italicus, Fresh Bergamot and Pomegranate

Ultrasonic Cherry Negroni £16.00

Hepple Gin, Vault Forest Vermouth and
Cherry Bitters

Cherry Bounce Sour £16.00

Buffalo Trace Bourbon, Amaretto Disaronno,
Temperley Morello Cherry Liqueur, Sour
Cherry Juice & Egg White

Long Cocktails

Walk in the Wild £16.00

Johnnie Walker Black Label, Pampale, D.O.M,
Lemon Juice & Gooseberry Soda

Diablo Descending £16.00

Altos Tequila, Del Maguey Mezcal, Fresh
Lime, Somerset Blackcurrent Liqueur &
Double Dutch Ginger Beer

Autumn Devil £15.50

Devil's Botany London Absinthe, Cucumber,
Elderflower, Lemon & Idyll Pine Soda

Non-Alcoholic Cocktails

Botivo Biere £9.00

Botivo Botanical Aperitif & Lucky Saint Beer

Double Ginger £9.00

Non Such Pineapple & Ginger Shrub, Lime
Juice, Pineapple & Double Dutch Ginger Beer

Basil Chili Mojo £9.00

Borough Hill Apple Juice, Lime, Jalapeño,
Basil & Double Dutch Soda Water

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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 with Mint Pesto and
Toasted Rosemary Focaccia **£4.50**

Bluefin Tuna Tartare with Chilli & Garlic
Sauce, Crème Fraîche and Wonton Crisp **£8.50**

White Lake Rachel Cheese with Roasted
Chestnut Purée **£4.50**

Smoked Trout Croustade with Sour Cream
and Caviar **£6.50**

Canapés | Hot

Wild Mushroom Arancini with Black
& Truffle Parmesan Sauce **£5.50**

Crab, Samphire & Onion Pakora with
Brown Crab Mayonnaise **£5.50**

Crispy Beef Short Rib with Chilli, Ginger
and Hoisin Glaze **£4.50**

Delica Pumpkin Tart with Goat's Cheese,
Truffle Honey and Cranberries **£4.50**

Small Plates

Pigs in Blankets with Honey & Mustard Sauce **£8.50**

Brussel Sprout Salad with Chestnuts, Apple and Parmesan **£8.00**

Gnocchi with Spiced Duck Ragu **£9.50**

Woodland Mushroom Risotto with White Lake Pecorino **£9.50**

Hash Browns with Smoked Trout and Horseradish **£8.50**

Roasted Turkey with Mash Potato and Onion Gravy **£8.50**

Lobster Cocktail **£16.00**

Sweet Bites

Mince Pies
£3.00

Treacle Tart with Clotted Cream
£3.50

Somerset Cider Brandy Truffles
£3.00

Lemon Meringue Pie
£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 Winter & Christmas Menus

We offer the three set menus below. We kindly require you to select one menu for your whole party and we will cater for any dietary requirements separately.

Dean

£75.00

Freshly Baked Mini Baguettes
with Netherend Farm Butter

Starter

Durslade Farm Beef Carpaccio
with Quail Eggs, Jerusalem
Artichoke and Aged Parmesan

Main

Roasted Fillet of Cod
with Crushed New Potatoes,
Brussels Tops and Castlewood
Wine Sauce

Dessert

Kingston Black and Vanilla Panna
Cotta with Temperley Cherries

Wardour

£85.00

Freshly Baked Mini Baguettes
with Netherend Farm Butter

Starter

Prawn Cocktail with Baby
Gem, Pink Grapefruit
and Caviar

Main

Roast Norfolk Bronze Turkey
with Chestnut & Onion Stuffing,
Pigs in Blankets, Baker's Potato,
Brussel Sprouts, Carrots and
Cranberry Sauce

Dessert

Christmas Pudding with
Somerset Cider Brandy Custard

Compton

£115.00

Freshly Baked Mini Baguettes
with Netherend Farm Butter

Starter

Devon Dressed Crab with Brown
Crab Mayonnaise, Squid Ink
Cracker and Herb Salad

Main

Fillet of Beef Wellington with
Black Truffle Mashed Potato,
Brussels Tops, Bone Marrow
and Red Wine Sauce

Dessert

Willie's Peruvian Gold Chocolate
Tart with Honeycomb and
Salted Caramel Ice Cream



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 Menu

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feast is 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, and not a shred of food envy in sight. Then the main course, the star of the show, steak as far as the eye can see - and it does not disappoint – before 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.

Steak Feast

£130.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

Starters

Cold Smoked Trout with Fennel Scones and Pickled Cucumber

Delica Squash with Beetroot Hummus, Burrata, Chestnut
Salsa and Parmesan Crisp

Dublin Bay Langoustine Cocktail with Baby Gem and Smoked Paprika

Main

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

**upgrade to surf & turf with a half roasted Cornish Lobster at £38pp*

Side Dishes

Winter Greens with Confit Shallots

Hand-Cut Triple Cooked Chips

Dessert

New Forest Pavlova with Temperley Cherries and Chocolate Ice Cream

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

Sturia Oscietra Caviar
with Blinis and Crème Fraîche

30g for £85 | 50g for £140

Nuts

Sharing Bowl of Mixed
Spiced Nuts

£6.00

Olives

Sharing Bowl of Nocellara
Green Olives

£6.00

Mince Pies

Fantastically Festive Mini
Mince Pies

£3.00

Cheese Board

British Farmhouse Cheeses with
Somerset Membrillo, Chutney & Crackers

£14.50

Truffles

Somerset Cider Brandy
Chocolate Truffles

£4.00

Dessert Wines and Port

Dessert Wines

Riesling Auslese 'Wehlener Sonnenuhr' £65.00
Joh Jos Prum, Mosel, Germany 2020
375ml bottle

Saint-Albert Pacherenc du Vic-Bilh £66.00
Plaimont, Gascogne, France 2018
500ml bottle

Royal Tokaji 'Blue Label' Aszu 5 £100.00
Puttonyos Tokaj, Hungary 2017
500ml bottle

Port

Late Bottled Vintage Port Grahams £60.00
Douro, Portugal 2017
750ml bottle

'Otima' 10 year old Tawny Port £66.50
Warres, Douro, Portugal NV
500ml bottle

'Guimarens' Vintage Port £111.50
Fonseca, Douro, Portugal NV
750ml bottle

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



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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 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

privateevents@thegrouchoclub.com

+44(0)20 3840 9863

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