

THE IVY CLUB

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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

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 Cajun spiced mayonnaise

Crisp fried quail egg
with herbed English dressing

Vegetable tempura with chilli jam

Bang bang vegetables with lotus root crisp

Thai soft roll
with avocado, prawn & fragrant herbs

Londoner sausage roll with HP

Jamón croquetas with aioli

Wonton wrapped prawns
with sweet chilli sauce

Salmon tartare with spiced avocado
and plantain crisp

Chorizo & manchego arancini
with red pepper aioli

Miso glazed pork belly with sesame

Crab doughnuts with pecorino and truffle

Watermelon, feta and Kalamata olive skewer

Slow baked tomato & mozzarella tortino
with basil

Baked olive focaccia with artichoke
and tomato

Desserts

Strawberries and cream macaroon

Dulce de leche profiteroles

Honeycomb ice cream

Cinnamon doughnuts



Mini Dishes

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

Savoury

Fish and chips
with tartare sauce

Braised veal meatballs
with creamed polenta and gremolata

Duck ragu
with fried gnocchi and shaved pecorino

Slow cooked Moroccan lamb
with couscous and harissa

Tandoori chicken
with makhani dal and raita

Steak and ale pudding

Mini club burger
with Mayfield cheese

Truffled fries
with grated Parmesan

Mini bacon roll with HP

Shawarma spiced cauliflower
with braised chickpeas and harissa

Cumin roasted squash
with curry leaves, coriander and lime

Thai baked salmon
with steamed rice and black bean dressing

Slow roast pork belly
with mustard mash and apple sauce

Thai green chicken curry
with bamboo shoots and fragrant rice

Hot dog
with American mustard

Sweet

Salted caramel éclair
Raspberry pavlova
Cru Virunga choc ice

Strawberry panna cotta
Rhubarb and custard
Elderflower and prosecco jelly



Spring Menus 2019

Monday 18th March to Sunday 16th June

*We kindly request that you select the same menu for all members of your party.
We are happy to cater for any dietary requirements and will provide alternative dishes where appropriate.*

Menu One

£60.00

Mixed beetroot and toasted walnut salad
with beetroot hummus and kale crisps

Fillet of salmon with Portland crab,
crushed potatoes, samphire and salmon caviar

Baked cheesecake with raspberries and elderflower

Tea or coffee & petits fours



Menu Two

£70.00

English asparagus with cured ham,
crispy egg and mimosa dressing

Roast loin of spring lamb
with mini shepherd's pie, wilted greens and minted jus

Salted chocolate and hazelnut crunch bar with milk ice cream

Tea or coffee & petits fours



Menu Three

£80.00

Nori & sake cured salmon,
wasabi, pickled cucumber and avocado

Roast fillet of beef and braised short rib croquette
with morels and wild garlic

Gariguettes strawberries,
mascarpone panna cotta and pink Champagne granita

Tea or coffee & petits fours



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

All prices include VAT; a 12.5% service charge applies





Cocktail List

The following options can be available throughout the event and are charged on a consumption basis

Twinkle £15.50
vodka, elderflower & Champagne

Negroni £11.00
gin, Campari & sweet vermouth

Moscow Mule £10.75
vodka, lime & ginger beer

Dark & Stormy £10.75
rum, lime & ginger beer

Kir Royal £15.50
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 & Short

Paloma £10.75
tequila, lime & pink grapefruit soda

Sea Breeze £10.75
vodka, pink grapefruit juice
& cranberry juice

Martini

Charlie Chaplin £10.75
sloe gin, apricot brandy & lime juice

Army & Navy £10.75
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 selection below

£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

Brioche
Pain au raisin
Mini croissants
Fresh fruit salad
Homemade preserves
Continental cheeses and meats
A selection of teas & coffee
One serving of freshly squeezed orange juice

A cooked full English breakfast is available on request at £25.00 per person

Served plated for a maximum of 28 guests

Hot Beverages

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

Cold Drinks

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 80 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
**10.00pm on Sunday*
- ◆ Complimentary menus may 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
- ◆ A baby grand piano is available in the room as well as the option for a DJ booth

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