



SOHO RESIDENCE

Comfort & Joy

Have your Christmas Party with us...



When it comes to party planning, nobody does it better than us...

'tis the season!

Our exclusive Private hire areas are available throughout the day right into the night and we can create bespoke food and drink packages to suit your event.

We have an extensive cocktail, spirits and wine list and offer a delicious party menu with canapés and/or bowl food.

An exciting array of entertainment options are available too, from photographers to performers, musicians, magicians, DJ's, and photo booths – whatever it takes to make your event feel extra special!



We have two spaces
available for your
private hire events:



FIRST FLOOR
COCKTAIL LOUNGE



BASEMENT
FESTIVAL CLUB



FIRST FLOOR
COCKTAIL LOUNGE



FIRST FLOOR COCKTAIL LOUNGE

The Cocktail Lounge is available for private hire with a capacity of up to 60 people, this beautiful room is flooded with natural light during the day, with tall windows and high ceilings, private bar and toilet facilities providing a totally self-contained, unique space in the heart of Soho.

We can provide a projector and screen for presentations, ideal for corporate bookings that require a location with individuality and style.

In the evenings the room has an intimate, elegant atmosphere, perfect for private functions of all kinds.



FESTIVAL

BASEMENT FESTIVAL CLUB



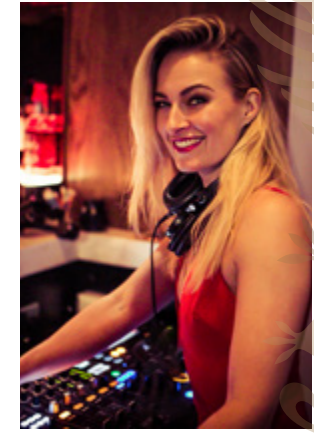


BASEMENT FESTIVAL CLUB

A fun space with a festival vibe, the basement club has a capacity of 150 and is a great room for parties and cutting edge launches or events.

Booth seating gives a tent feeling and the reclaimed wood behind the bar adds to a quirky eclectic feel. The club has a DJ booth, atmospheric lighting and a fabulous exciting atmosphere, an uber-cool venue for Private Events.

An array of entertainment options are available from photographers to performers, musicians, magicians, DJ's, and photo booths – whatever it takes to make your event feel special!





WINE LIST

WINE

Wine by the glass served as 175ml measure. 125ml measure available on request

WHITE WINE

175ML BOTTLE

Da Vero Biologico White, IGT Terre Siciliane [Organic]

Sicilia, Italy, 2017

6.90 25

False Bay "Windswept" Sauvignon Blanc

Coastal Region, South Africa

7.50 27

Piattini Pinot Grigio

DOC Delle Venezie, Italy

8.00 29

Les Oliviers Chardonnay,

Pays de Coteaux de Gascogne, France, 2018

30.5

Discretionary 10% service charge
will be added to the total bill.



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WINE

Wine by the glass served as 175ml measure. 125ml measure available on request

RED WINE

175ML BOTTLE

Da Vero Biologico Red, IGT Terre Siciliane [Organic]

Sicilia, Italy, 2017

6.90 25

Domaine Mas Bahourat Merlot, Pays du Gard

Gard, France, 2017

7.90 29

Nieto Malbec, Mendoza

Mendoza, Argentina, 2017

36

ROSÉ WINE

175ML BOTTLE

Ancora Pinot Grigio Rosé, IGT Provincia di Pavia

Pale coral pink, this is a dry, fresh and fruity rosé
with delicate aromas of red berries.

7.00 27

Maison Boutinot Cuvée Edalise, Côtes de Provence Rosé

Delightfully crisp and refreshing, as Provence rosé should be.
Powdery pink in colour, with notes of white peaches, redcurrants and mandarin.

38

Whispering Angel, Côtes de Provence, France

The benchmark of classic Côtes de Provence rosé.
Adored by wine lovers around the world, the wine has
evocative flavours of grapefruit and citrus combined with refreshing acidity.

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CHAMPAGNE

CHAMPAGNE / PROSECCO

	125ML	BOTTLE
Fontessa Prosecco Spumante Brut	8.00	40
Janisson-Baradon House Champagne Brut Tradition	10.50	45
Moët & Chandon Brut		105
Moët & Chandon Rosé		135
Veuve Clicquot Yellow Label		130
Laurent Perrier Rosé		150
Veuve Clicquot Yellow Label Rosé		160
Moët & Chandon Brut Magnum		210

CHAMPAGNE / PROSECCO

	BOTTLE
Moët & Chandon Ice	110
Moët & Chandon Rosé Ice	140
Dom Perignon	410
Krug	450

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COCKTAILS

OUR BARTENDERS CLASSIC SELECTION

Soho Residence Mojito Bacardi Carta Blanca Rum with mint muddled with sugar and lime juice, topped with soda water	12.60	The Manhattan Gentleman Jack, Martini Rubino, Angostura bitters	12.60
The Soho Residence St-Germain, Prosecco and Franklin & Sons Apple and Rhubarb Soda with fresh mint	12.60	The Margarita Ocho Blanco, Cointreau, Lime	12.60
The Daiquiri Bacardi Anejo Cuatro, Lime, Sugar	12.60	The Bramble Bombay Sapphire, Chambord, Sugar and Lemon	12.60
The Dark and Stormy Bacardi Carta Negra, Lime Angostura, Ginger Beer	12.60	The Negroni Bombay Sapphire, Martini Rubino, Campari	12.60
The Aperol Spritz Prosecco, Aperol and a dash of soda	12.60	The Cosmopolitan Grey Goose Le Citron, Cointreau, Cranberry & Lime	13.70
The Old Fashioned Woodford Reserve, Angostura bitters, sugar cube and a twist of citrus rind	12.60	The Classic Champagne Cocktail Angostura bitters infused sugar cube with Hennessy Cognac and topped with Champagne	14.70
Espresso Martini Belvedere, coffee, Tia Maria, vanilla. Served straight up	12.60	The Clover Club Bombay Sapphire, fresh Raspberry, lemon, sugar, chickpea water	14.70
The Pornstar Martini Stoli Vanilla, passionfruit, prosecco. Served straight up	12.60	Martinez Bombay Sapphire, Martini Rubino, Maraschino Liqueur, Angostura Bitters	14.70

SIGNATURE COCKTAILS

Unique creations concocted by our talented mixologists

The Cherry Sherry Cobbler Pedro Ximénez Sherry, lemon, Cherry and Creole bitters, soda water	12.60	Le Poire Epicée Spiced Bacardi, Pear puree, Xante, basil leaves and Agave.	13.70
Down in Mexico Patron Silver, Martini Fiero, Blackberry and Apple Jam, ginger beer	12.60	Barbados Cooler Oxley gin, elderflower cordial, grapefruit juice with rhubarb bitters and lime juice	14.70
Guinness Martini Stoli Vodka, Tia Maria, Guinness reduction and coffee	12.60	Pear and Smoker Pear Infused Gentleman Jack, Smoked Almond syrup, Angostura Bitter	13.70
Rockstar Martini Stoli Vodka, Apricot Marmalade, Vanilla, Pineapple, Lemon Orange	12.60	Señor Smoker Patron Silver, Mezcal, Agave Reduction, Lime	13.70
Lost in Bali Hendricks Gin, lemon Kaffir lime syrup, Palm sugar, basil	13.70	Monkey Fun Monkey Shoulder, Brazilian Banana, Lemon, Maple syrup, Orange Cream bitters, Passionfruit, Aquafaba	13.70
Summer Thyme Orange Grey Goose, strawberry, watermelon, lime, thyme.	13.70	Pink Gin Spritz Bosford Pink Gin, Prosecco and lemonade with a squeeze of fresh lemon	14.70
Rosie Grey Goose, Crème de Peche, lychee juice and rose flower water, garnished with rose petal.	13.70		

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PARTY FOOD MENU

Discretionary 10% service charge will be added to the total bill.

MEAT

Pigs In Blankets | Honey Mustard Dip (GF) (LF)

Sticky Chicken Teriyaki | Toasted Sesame (GF) (LF)

Festive Mini Yorkshire Pudding | Confit Turkey | Bread Sauce | Cranberry Sauce

Chicken Liver Pâté | Red Onion Chutney | Crostini

VEGETARIAN/VEGAN

Rosemary Crostini | Stilton Cream | Red Onion Compote (V)

Mini Spanish Tortilla | Garlic Aioli (V) (GF) (LF)

Puttanesca Arancini | Pomodoro Sauce (VE) (GF) (LF)

Chickpea Falafel | Beetroot Hummus | Pickled Yellow Beetroot (VE) (GF) (LF)

FISH

Smoked Salmon | Cream Cheese | Dill | Blini

Seafood Cocktail | Avocado Purée | Crostini (LF)

Crab & Lemon Arancini | Garlic Aioli

Salt Cod Croquette | Aioli

SWEET

Dark Chocolate Ganache Cone | Mulled Wine Spiced Compote (V)

Seville Orange Posset | Winter Berry Compote (V)

Lemon Meringue Crostata | Toasted Meringue (V)

Ginger & Lime Cheesecake | Ginger Biscuit Crumb (V)



STREET FOOD MENU

Discretionary 10% service charge will be added to the total bill.

FESTIVE CHOICES

Pulled Ham Hock Slider | Stuffing | Bread Sauce | Brioche Bun

Fried Chicken Slider | Aioli | Cranberry Ketchup | Brioche Bun

Classic Cheeseburger | American Cheese | Burger Sauce | Pickles | Brioche Bun

Nut Roast Slider | Stuffing | Herby Vegan Mayo | Vegan Brioche Bun (VE) (LF)

Tartiflette | Gruyère Cheese | Lardons (GF)

Truffle Mac & Cheese | Herby Pangrattato (V)

Impossible Vegan Mince Taco | Pico De Gallo | Guacamole | Pickled Red Onion (VE) (GF) (LF)

SWEET

Organic Chocolate Fudge Brownie | Whipped Mascarpone | Raspberry Coulis (V)

Mince Pie | Whipped Chantilly Cream (V)

Profiterole | Chocolate Crème Pâtissière | Chocolate Glaze (V)



SOHO RESIDENCE

ENQUIRIES

For rates and availability please email
admin@sohobars.com

or call our Reservation Team
0207 434 9413
between 10am- 6pm
Monday – Friday

sohoresidence.co.uk

  [@SohoResidenceUK](https://www.instagram.com/SohoResidenceUK)