

THE IVY CLUB

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THE LOFT AT 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 extraordinary.

*To enquire, please contact our private dining team
Email: events@the-ivyclub.co.uk or call 020 3940 0804*

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.



9 West Street | London | WC2H 9NE

www.the-ivyclub.co.uk



BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu. Each menu is served with freshly squeezed orange juice, English breakfast tea or filter coffee. Additional juices and smoothies are available.

JUICES & SMOOTHIES

Orange
£4.25

Grapefruit
£4.25

Apple
£4.25

MENU A £25.00

Toast and preserves
*A selection of white & wholemeal sourdough and non-gluten bread
served with a selection of jams*

Oat and almond granola with raspberries
Honey & yoghurt

Brioche, streaky bacon and egg roll

MENU B £35.00

Selection of mini pastries and preserves
*Mini croissant, pain au raisin / pain au chocolat
served with butter and selection of jams*

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Oat and almond granola with raspberries
Honey & yoghurt

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Eggs Benedict
Roasted ham, toasted muffins, 2 poached hens' eggs, hollandaise sauce

Or

Eggs Royale
Scottish Highland oak smoked salmon, toasted muffins, 2 poached hens' eggs, hollandaise sauce



BREAKFAST

MENU C £38.00

Selection of mini pastries and preserves
*Mini croissant, pain au raisin / pain au chocolat
served with butter and selection of jams*

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Oat and almond granola with raspberries
Honey & yoghurt

~

The Ivy full English breakfast
*Sweet cured streaky bacon, fried hens' egg, Cumberland sausage,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast*



COCKTAIL LIST

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

Twinkle £17.00

vodka, elderflower, Champagne

Negroni £12.50

gin, Campari, sweet vermouth

Moscow Mule £12.50

vodka, lime, ginger beer

Dark & Stormy £12.50

rum, lime, ginger beer

Aperol Spritz £12.50

Aperol, prosecco, soda

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

Long

Paloma £12.50

tequila, lime, pink grapefruit soda

Floradora £12.50

gin, lime, raspberry, ginger ale

Martini

Charlie Chaplin £12.50

sloe gin, apricot brandy, lime juice

Army & Navy £12.50

gin, orgeat, lemon

Virgin

Seedlip & Tonic £9.25

Seedlip Grove 42, Fever-Tree tonic, lemon

Ball Peen £7.50

lemon juice, cinnamon, ginger ale

Elderflower Presse £7.50

elderflower, soda, lemon



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 10 per person for a drinks party.

Please choose from the options below.

SAVOURY £3.50 EACH

-
- Shepherd's pie tart
 - Crispy potato, truffle sauce (vg)
 - Buttermilk fried chicken & yuzu mayonnaise
 - Lobster taco, avocado cream
 - Scottish smoked salmon blinis
 - The Ivy Burger, cheese, ketchup, horseradish relish
 - Tempura prawns, wasabi mayonnaise
 - Watermelon, feta & olive skewer
 - Tuna tartare, green chilli sauce
 - Grilled halloumi, slow-baked tomato, lemon pepper
 - Vegetable gyoza, ponzu dressing (vg)
 - Arancini & Truffle (v)

SWEET £3.50 EACH

-
- Blueberry cheesecake
 - Lemon meringue tart
 - Selection of mini macaroon



MINI DISHES

We recommend 6 bowl food options
per person for a drinks party

SAVOURY BOWLS £6.75 PER BOWL

The Ivy Shepherd's pie
Prawn & avocado cocktail, Marie Rose sauce
Pea and truffle risotto
Crispy duck salad with watermelon and salted cashew
Fish and chips, pea purée, tartare sauce
Mini Burger, cheese, ketchup, horseradish relish
Vegetarian curry
Heritage beetroot, pomegranate, stilton (v)

SWEET BOWLS £6.75 PER BOWL

Bavarian pear & vanilla
Cinnamon doughnuts, hot chocolate sauce
Pavlova with blackcurrants and raspberries





PRIVATE DINING MENUS FOR PARTIES UP TO 30 GUESTS

We offer a selection of seven menus to choose from
but please note that you must select one menu for the whole party.

MENU A £60.00

Buffalo mozzarella (v)
Garden peas, broad beans and lovage pesto

Crusted fillet of North Atlantic cod
Spiced chickpea relish with chorizo

Iced berries
Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee

MENU B £68.00

Traditionally oak smoked salmon
Pickled cucumber, crème fraîche and rye bread

The Ivy shepherd's pie
Slow-braised lamb leg and dry-aged beef with creamed mash potato & Mayfield cheese

Vanilla crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Selection of teas and filter coffee



MENU C
£75.00

Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Roasted marinated monkfish
Cauliflower with sultanas, rose harissa and red pepper sauce

Sticky toffee pudding
Dates, clotted cream, lemon balm and toffee sauce

Selection of teas and filter coffee

MENU D
£80.00

Prawn & crab avocado cocktail
Gem lettuce, Marie Rose sauce, cucumber, avocado and cress

Grilled corn-fed chicken breast
Artichoke purée, crispy polenta, rocket salad and salsa fresca

Rum Baba
Spiced rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee



MENU E
£85.00

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,
Celeriac remoulade, soft herbs and seaweed crackers*

21-day aged grass-fed centre cut beef fillet

Crispy potato, buttered spinach, watercress and peppercorn sauce

Golden hazelnut bombe

Melting chocolate and vanilla dome with 24ct gold leaf and a hazelnut chocolate caramel sauce

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENUS FOR PARTIES UP TO 30 GUESTS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

We require all your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

MENU F £85.00

STARTERS

Traditionally oak smoked salmon
Pickled cucumber, crème fraîche and rye bread

Poached green asparagus (v)
Warm asparagus spears with truffle hollandaise

Duck liver parfait
Crumble of pistachios, grapes, green beans, truffle, apricot chutney and toasted brioche

MAINS

The Ivy shepherd's pie
Slow-braised lamb leg and dry-aged beef with creamed mash potato & Mayfield cheese

Roasted marinated monkfish
Cauliflower with sultanas, rose harissa and red pepper sauce

Roasted British beef fillet steak
21-day aged grass-fed centre cut beef fillet with crispy potato, watercress and Bordelaise sauce

DESSERTS

Golden hazelnut bombe
Melting chocolate and vanilla dome with 24ct gold leaf and a hazelnut chocolate caramel sauce

Iced berries
Yoghurt sorbet, hot white chocolate sauce

Rum Baba
Spiced rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee



We require all your guests to order in advance from this menu
and we require the final pre-orders two weeks prior to your event

MENU G

£95.00

STARTERS

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,
Celeriac remoulade, soft herbs and seaweed crackers*

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Duck liver parfait

Crumble of pistachios, grapes, green beans, truffle, apricot chutney and toasted brioche

MAINS

Crusted fillet of North Atlantic cod

Spiced chickpea relish with chorizo

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potato,
watercress and Bordelaise sauce*

Roasted marinated monkfish

Cauliflower with sultanas, rose harissa and red pepper sauce

DESSERTS

Golden hazelnut bombe

Melting chocolate and vanilla dome with 24ct gold leaf and a hazelnut chocolate caramel sauce

Rum Baba

Spiced rum soaked sponge with Chantilly cream and raspberries

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee



PRIVATE DINING MENU FOR PARTIES ABOVE 30 GUESTS

For parties between 30-60 guests we offer the below menu but please note you must select one starter, one main course and one dessert for the whole party in advance of your event date.

All guests must dine from the same set menu but dietary requirements will be catered for separately.

MENU H £80.00

STARTERS

Traditionally oak smoked salmon
Pickled cucumber, crème fraîche and rye bread

Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Duck liver parfait
Crumble of pistachios, grapes, green beans, truffle, apricot chutney and toasted brioche

MAINS

The Ivy shepherd's pie
Slow-braised lamb leg and dry-aged beef with creamed mash potato & Mayfield cheese

Grilled corn-fed chicken breast
Artichoke purée, crispy polenta, rocket salad and salsa fresca

Roasted marinated monkfish
Cauliflower with sultanas, rose harissa and red pepper sauce

DESSERTS

Golden hazelnut bombe
Melting chocolate and vanilla dome with 24ct gold leaf and a hazelnut chocolate caramel sauce

Rum Baba
Spiced rum soaked sponge with Chantilly cream and raspberries

Iced berries
Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee



POST-DINNER TREATS

Mini chocolate truffles £6.00
With a liquid salted caramel centre

Selection of Cheeses £13.50
A selection of Artisanal British cheeses served with seasonal chutney and crackers

CAKES

72 hours' notice is required and minimum number 10 guests

£11 per person

Red velvet

Chocolate Victoria sponge cake

Cheesecake vanilla and red berries





WINE MENU

CHAMPAGNE & SPARKLING

	<i>Bottle - 750ml</i>
Henriot - <i>Brut Souverain n.v.</i>	80.00
Coates & Seely <i>Britagne Rosé - Dorset Coast - United Kingdom n.v.</i>	85.00
Veuve-Clicquot - <i>Brut n.v.</i>	90.00
Louis Roederer - <i>Brut Premier - Brut n.v.</i>	100.00
Nyetimber - <i>Classic Cuvée n.v</i>	102.00
Bollinger - <i>Spéciale Cuvée - Brut n.v</i>	109.00
Bruno Paillard - <i>Brut Rosé n.v</i>	110.00
Moët & Chandon - <i>Vintage - Brut 2013</i>	120.00
Perrier-Jouët - <i>Belle Epoque - Brut 2011</i>	240.00
Dom Pérignon - <i>Brut 2010</i>	275.00
Krug - <i>Grande Cuvée - Brut n.v</i>	290.00
Henriot - <i>Cuvée Hemera 2005</i>	350.00



WINE MENU

WHITE

	<i>Bottle - 750ml</i>
Maison Belenger - <i>Côtes de Gascogne 2020</i>	36.00
Pinot Blanc - <i>Jean Biecher - Alsace 2020</i>	42.00
Chenin Blanc - <i>Seaward - Spier - Swartland - South Africa 2020</i>	45.00
Côtes-du-Rhône Blanc - <i>Paul Jaboulet - Rhône Valley 2019</i>	45.00
Chardonnay - <i>Catena - Mendoza - Argentina 2019</i>	50.00
Verdejo - <i>Rueda - Protos - Spain 2020</i>	51.00
Sauvignon Blanc - <i>Craggy Range - Marlborough - New Zealand 2019</i>	57.00
Albariño - <i>Family Estate - Bodegas Castro Martin - Rías Baixas - Spain 2019</i>	57.00
Gavi di Gavi - <i>Monte di Sarocco - Piemonte DOCG - Italy 2020</i>	66.00
Chablis - <i>Domaine Costal - Burgundy 2018</i>	66.00
Sancerre - <i>La Chezatte - Loire Valley 2020</i>	72.00
Venezia-Giulia - <i>Vespa Bianco - Bastianich - Friuli - Italy 2018</i>	78.00
Pouilly-Fuissé - <i>Domaine Trouillet - Burgundy 2020</i>	88.00
Chablis Premier Cru - <i>Vaillons - La Chablisienne - Burgundy 2018</i>	96.00
Savigny-les-Beaune - <i>Domaine Pavelot - Burgundy 2018</i>	114.00
Chardonnay - <i>Mondavi Reserve - Los Carneros - California - USA 2019</i>	140.00
Meursault - <i>Grand Charrons - Vincent Latour - Burgundy 2019</i>	145.00
Condrieu - <i>St Cosme - Rhône Valley 2019</i>	156.00
Chablis Grand Cru - <i>La Chablisienne - Grenouilles - Burgundy 2018</i>	180.00



WINE MENU

RED

	<i>Bottle - 750ml</i>
Maison Belenger - <i>Côtes de Gascogne 2020</i>	36.00
Bobal - <i>Atance - Valencia - Spain 2020</i>	42.00
Bordeaux - <i>Château Cazeau Martet - France 2018</i>	46.00
Shiraz / Viogner - <i>Little Yering - Yering Station - Australia 2018</i>	48.00
Rioja Reserva - <i>Viña Pomal Centenario - Bodegas Bilbaínas - Spain 2015</i>	50.00
Côtes-du-Rhône - <i>Secret de Famille - Paul Jaboulet - Rhône Valley 2018</i>	51.00
Malbec - <i>Vista Flores - Catena - Mendoza - Argentina 2018</i>	60.00
Bourgogne - <i>Pinot Noir - Maison Folly - Vieilles Vignes - Burgundy 2017</i>	63.00
Cabernet Sauvignon - <i>Springfield Estate - Whole Berry - Western Cape - South Africa 2018</i>	63.00
Barbera d'Alba - <i>Donna Margherita - Giovanni Rosso - Piedmont - Italy 2018</i>	66.00
Syrah / Grenache - <i>Creation - Walker Bay - South Africa 2019</i>	78.00
Chianti Classico Riserva - <i>Castellare - Tuscany DOCG - Italy 2018</i>	84.00
Château Lanessan - <i>Haut-Médoc - Bordeaux 2008</i>	84.00
Mercurey Premier Cru - <i>La Chassière - Charton - Burgundy 2016</i>	90.00
Barolo - <i>Riva del Bric - Paolo Conterno - Piedmont - Italy 2017</i>	102.00
Savigny-les-Beaune 1er Cru - <i>Domaine Pavelot - Burgundy 2017</i>	150.00
Nuits-Saint-Georges - <i>Clos Frantin - Burgundy 2017</i>	152.00
Côte-Rôtie - <i>Château de Saint Cosme - Rhône Valley 2019</i>	180.00

ROSÉ

	<i>Bottle - 750ml</i>
IGT Marche - <i>Marotti Campi - Lacrima Rosato - Italy 2019</i>	36.00
Rioja Rosado - <i>Vivanco - Rioja - Spain 2020</i>	42.00
Côtes de Provence - <i>Ultimate - Provence 2020</i>	66.00
Côtes de Provence - <i>Rock Angel - Château d'Esclans - Provence 2019</i>	96.00



SWEET & FORTIFIED

DESSERT WINE

	<i>Bottle</i>
Sauternes Petit Guiraud - 2016 - 37.5cl	55.00
Muscat de Rivesaltes - <i>Domaine Lafage</i> 2017 - 75cl	57.00
Riesling Auslese - <i>Graacher Himmelreich - Molitor - Mosel</i> - 2016 - 37.5cl	68.00
Tokaji Aszu 6 Puttonyos - , <i>Gold Label - Royal Tokaji</i> - 2016 - 50cl	140.00

PORT

	<i>Glass - 100ml</i>
Warres LBV - 2014	9.00
Ramos Pinto Tawny - 10 years	10.50



FURTHER INFORMATION

- ◆ Capacities: 30 on one long table, 50 on five round tables and up to 100 for a standing reception.
- ◆ Access, service and departure times:
 - Breakfast 8.00am access, 8.30am guest arrival and 10.30am departure
 - Lunch 11.30am access, 12.00pm guest arrival and 4.30pm departure
 - Dinner 6.00pm access, 6.30pm guest arrival and 11.30pm departure Monday and Tuesday, 1.00am departure Wednesday to Saturday.
- ◆ Complimentary menus can be printed and dedicated with a logo or title at your request
- ◆ Complimentary place cards are available
- ◆ Seasonal flowers are provided in the private room. We can provide details of the florist should guests require bespoke arrangements
- ◆ A 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

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