

THE IVY CLUB

EST.



2008



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*



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 are available for £4.25

JUICES

Apple, Grapefruit and Cranberry

BREAKFAST CANAPÉS £35.00

Please select any combination from the dishes below. Price shown is based on a selection of 6 dishes.
This is the minimum order per booking.

Smoked salmon and chive cream cheese on potato rösti

~

Crushed avocado, pomegranate with sesame on dark caraway (vg)

~

Smoked streaky bacon and brioche burger bun

~

Selection of mini pastries and preserves (v)

~

Plant-based coconut “yoghurt” (vg)
with chia, goji, sunflower seeds and berry compote

~

Fruit salad (vg)



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JUICES

Apple, Grapefruit and Cranberry

MENU A

£36.00

Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

~

Oat and almond granola with raspberries

Honey and yoghurt

~

Eggs Benedict

Roasted ham, toasted muffins, two poached free-range hen's eggs, hollandaise sauce

Or

Eggs Royale

*Scottish Highland oak smoked salmon, toasted muffins,
two poached free-range hen's eggs, hollandaise sauce*

Or

Avocado and roasted tomatoes

Gluten free dark caraway toast with pomegranate, sesame seeds and coriander



BREAKFAST

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JUICES

Apple, Grapefruit and Cranberry

MENU B

£40.00

Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

~

Oat and almond granola with raspberries

Honey and yoghurt

~

The Ivy full English breakfast

*Sweet cured streaky bacon, fried free-range hen's egg, Cumberland sausage,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast*

Or

The Ivy vegetarian breakfast

*Grilled halloumi and ripe avocado, fried free-range hen's egg,
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 £18.00

vodka, elderflower, Champagne

Negroni £13.50

gin, Campari, sweet vermouth

Moscow Mule £13.50

vodka, lime, ginger beer

Dark & Stormy £13.50

rum, lime, ginger beer

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 £13.50

tequila, lime, pink grapefruit soda

Floradora £13.50

gin, lime, raspberry, ginger ale

Martini

Charlie Chaplin £13.50

sloe gin, apricot brandy, lime juice

Army & Navy £13.50

gin, orgeat, lemon

Virgin

Seedlip & Tonic £10.50

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 £3.25 EACH

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- Shepherd's pie tart
 - Crispy potato, truffle sauce (vg)
 - Buttermilk fried chicken and yuzu mayonnaise
 - Watermelon, vegan "feta" and olive skewer (v)
 - Grilled halloumi, slow-baked tomato, lemon pepper (v)
 - Vegetable gyoza, ponzu dressing (vg)
 - Arancini and truffle (v)

SAVOURY £4.00 EACH

-
- Tuna tartare, yuzu-pickled cucumber
 - The Ivy burger, cheese, ketchup horseradish relish
 - Tempura prawns, sesame and wasabi mayonnaise
 - Lobster cornet, avocado mousse, Greek cress
 - Smoked salmon and chive cream cheese on rye bread

SWEET £4.00 EACH

-
- Dark chocolate mousse cornet with popping candy
 - Selection of mini macarons



SMALL DISHES

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

SAVOURY BOWLS £8.00 PER BOWL



The Ivy shepherd's pie
Prawn and avocado cocktail, Marie Rose sauce
Crispy duck salad with watermelon and salted cashews
Fish and chips, pea purée, tartare sauce
Mini burger, cheese, ketchup horseradish relish
Vegetarian curry (v)
Mini soufflé, grated black truffle and chives (v)

SWEET BOWLS £7.00 PER BOWL



Doughnuts and hot chocolate sauce
Classic crème brûlée





PRIVATE DINING MENUS FOR PARTIES UP TO 50 GUESTS

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

MENU A **£70.00**

French baguettes and salted butter

STARTERS

Prawn and avocado cocktail
Gem lettuce, Marie Rose sauce

MAINS

The Ivy shepherd's pie (classic or with Mayfield cheese)
Peas, broad beans and pea shoots

DESSERTS

The Ivy sherry trifle (v)
Raspberries, strawberries, jelly sponge, vanilla custard and cream

Selection of teas and filter coffee



MENU B

£90.00

French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto

Traditionally oak smoked salmon
Cream cheese and chives, salmon roll, lemon and dark rye bread

The Ivy classic crispy duck salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Grilled sirloin of beef
Creamy potatoes, fine beans and truffle red wine sauce

Risotto verde (v)
Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone

Baked Atlantic cod
Gnocchi, broad beans, asparagus fricassée, tarragon and courgette sauce

DESSERTS

Classic crème brûlée (v)
Set custard with a caramelised sugar crust

Apricot frangipane tarte (v)
Vanilla ice cream, toasted almonds and pouring cream

Strawberry and rhubarb pavlova (v)
Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of teas and filter coffee



MENU C

£110.00

French baguettes and salted butter

STARTERS

Crispy chicken bang bang salad

With mooli, carrot, peanut, sesame and chilli

Dressed Dorset crab

Celeriac rémoulade, brown crab mayonnaise and granary toast

Hand-pulled burrata (v)

Strawberries, green olive tapenade, balsamic pearls, carta di musica, pistachios and basil granite

MAINS

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes,
buttered spinach, watercress and peppercorn sauce*

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

Grilled sea bass

Courgette purée, fennel, green beans, apple salad, fish velouté

DESSERTS

The Ivy chocolate bombe (v)

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Strawberry and rhubarb pavlova (v)

Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of cheeses (v)

*Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin
with apple and apricot chutney and wholegrain crackers*

Selection of teas and filter coffee



WEDDING MENU

£130.00

French baguettes and salted butter

Arancini and truffle (v)

Lobster cornet, avocado mousse, Greek cress

Watermelon, vegan “feta” and olive skewer (vg)

STARTERS

Lobster and prawn avocado cocktail

Gem lettuce, Marie Rose sauce

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto

MAINS

Grilled sea bass

Courgette purée, fennel, green beans, apple salad, fish velouté

Fillet of Beef Wellington

Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

Rendang curry (vg)

Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice

DESSERTS

Spiced rum baba

Summer berries, dark spiced rum, crème Chantilly and lemon balm

Classic crème brûlée (v)

Set custard with a caramelised sugar crust

The Ivy chocolate bombe (v)

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

TO FINISH

Selection of cheeses (v)

*Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin
with apple and apricot chutney and wholegrain crackers*

Selection of teas and filter coffee



ADDITIONAL EXTRAS

NIBBLES

Honey-glazed almonds £4.75

Spiced green olives £4.50

Truffle arancini £7.95

POST-DINNER TREATS

Box of Chocolate truffles £6.00
With a liquid salted caramel centre

A selection of Artisanal British cheeses £13.50
Served with seasonal chutney and crackers

CAKES

£11 per person

72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake





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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