

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
Lock Fyne 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
 - Watermelon, feta & Kalamata olive (vg)
 - Buttermilk fried chicken
 - Lobster taco, avocado cream
 - Scottish smoked salmon blinis
 - Mini beef slider with cheddar
 - Tempura prawns, garlic mayonnaise
 - Ham hock croquette
 - Tuna tartare, seaweed crackers
 - Spicy avocado and cucumber roll (vg)
 - Grilled haloumi, avocado, lemon pepper (v)
 - Vegetable gyoza, ponzu dressing (vg)
 - Arancini & Truffle (v)

SWEET £3.50 EACH

-
- Choux à la crème passion fruit
 - Mini chocolate 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 and avocado cocktail
Fish finger and tartare sauce
Mini beef slider with cheddar
Lobster 'mac & cheese'
Lamb Kefta & Tzatziki
Cauliflower tabbouleh (v)
Shawarma spiced cauliflower, harissa yoghurt (vg)
Beetroot & goat's cheese salad, walnut granola (v)
Green asparagus risotto (v)
Chicken skewers lemon & coriander

SWEET BOWLS £6.75 PER BOWL

Vanilla cheesecake & mango
Lemon panna cotta
Coffee and chocolate mousse





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

Bang Bang chicken
Shredded smoked chicken salad, peanut chilli sauce and sesame

Roasted Scottish salmon
With broad bean and blistered tomatoes

Iced Berries
Frozen mixed berries, hot white chocolate sauce

Selection of teas and filter coffee

MENU B £68.00

Loch Fyne oak smoked salmon
Horseradish cream, caper berries, radish and dill

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

Dressed Dorset crab

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

Confit duck leg

Heritage carrots with burnt orange

Banoffee pie

Caramelized banana, cream with toffee sauce

Selection of teas and filter coffee

MENU D
£80.00

Twice-baked Cheddar cheese soufflé

Gratinated Cheddar cheese, chives and truffle

Roasted corn-fed chicken breast

Wild mushroom, pearl onions and Genevoise sauce

Tart chocolate

Ganache chocolate, vanilla mousse & salted caramel

Selection of teas and filter coffee



MENU E
£85.00

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

Roasted British beef fillet steak
*21-day aged grass-fed centre cut beef fillet with
fondant potato, watercress and peppercorn sauce*

'The Ivy' macaroon
Fresh raspberry with pistachio cream

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

Loch Fyne oak smoked salmon
Horseradish cream, caper berries, radish and dill

Beetroot, mint and crimson leaf salad (v)
Roquefort and pine nut

Mozzarella di Bufala
Artichoke and truffle

MAINS

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

Roasted Scottish salmon
With broad bean and blistered tomatoes

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

DESSERTS

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

Banoffee pie
Caramelized banana, cream with toffee sauce

Tart chocolate
Ganache chocolate, vanilla mousse & salted caramel

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 Cheddar cheese soufflé

Gratinated Cheddar cheese, chives and truffle

Bang Bang chicken

Shredded smoked chicken salad, peanut chilli sauce and sesame

MAINS

Grilled sea bass

Fennel, coriander and lemon

Roasted fillet of prime centre cut beef fillet

Creamed spinach, fondant potato, bordelaise sauce

Pan-fried halibut

Green asparagus with wild garlic sauce

DESSERTS

Tart chocolate

Ganache chocolate, vanilla mousse & salted caramel

‘The Ivy’ macaroon

Fresh raspberry with pistachio cream

Iced Berries

Frozen mixed berries, 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

Loch Fyne oak smoked salmon
Horseradish cream, caper berries, radish and dill

Twice-baked Cheddar cheese soufflé
Gratinated Cheddar cheese, chives and truffle

Bang Bang chicken
Shredded smoked chicken salad, peanut chilli sauce and sesame

MAINS

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

Roasted corn-fed chicken breast
Wild mushroom, pearl onions and Genevoise sauce

Pan-fried halibut
Green asparagus with wild garlic sauce

DESSERTS

Tart chocolate
Ganache chocolate, vanilla mousse & salted caramel

Banoffee pie
Caramelized banana, cream with toffee sauce

Iced Berries
Frozen mixed berries, hot white chocolate sauce

Selection of teas and filter coffee



POST-DINNER TREATS

Mini chocolate truffles £4.00
With a liquid salted caramel centre

Selection of Cheeses £13
A selection of Artisanal British cheeses served with seasonal chutney and crackers

CAKES

72 hours' notice is required and minimum number 10 guests

£9.50 per person

Red velvet

Chocolate Victoria sponge cake

Traditional St-Honoré





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

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

ROSÉ

	Bottle - 750ml
IGT Marche - Marotti Campi - Lacrima Rosato - Italy 2019	36.00
Rioja Rosado - Vivanco - Rioja - Spain 2020	42.00
Côtes de Provence - Ultimate - Provence 2020	66.00
Côtes de Provence - Rock Angel - Château d'Esclans - Provence 2019	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, 60 on six round tables and up to 100 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 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 as well as the option of a DJ booth

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