



Home House

M A R Y L E B O N E

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M E E T I N G S A N D E V E N T S A T H O M E H O U S E

Spread across three exquisite Georgian townhouses, Home House hosts a variety of stunning event spaces for meetings, parties and weddings in the heart of London.

Established in the 18th century, Home House is named after the notorious Countess of Home and was designed as a sophisticated palace purely for enjoyment and entertainment. The historic building was meticulously restored and retains many of its original features, including ceiling to floor windows to allow for plenty of natural light. Our private hire spaces range in size from 39sqm to 148sqm and can accommodate up to 180 guests for a standing reception.



O U R P R I V A T E R O O M S

Home House offers some of the most elegant private event spaces in London, with stunning Georgian-style rooms evoking a sense of grandeur and offering a truly opulent backdrop for any occasion. Everywhere you look, the elegance of the architecture sets the mood for entertaining. By day, light floods in through tall windows, playing over the rich patina of parquet flooring and by night, sumptuous drapery glows with the light from grand chandeliers.

THE FRONT PARLOUR & EATING ROOM (for up to 180 standing)

THE ASYLUM ROOM (for up to 40 standing)

THE OCTAGON ROOM (for up to 40 standing)

THE VAULTS (for up to 50 standing)

THE BOARDROOM (for up to 20 seated)

PORTMAN SQUARE GARDEN (for up to 300)





T H E F R O N T
P A R L O U R
& E A T I N G R O O M

These two stunning ground-floor rooms are connected by beautiful double doors and positioned in an L-shape layout. A versatile space for a range of events from weddings to press launches, the Front Parlour and Eating Room can host up to 180 people for a standing reception. The smaller Front Parlour makes a fantastic reception room whilst the Eating Room offers an opulent setting for dining.

Room Set-Ups

Set up:	Seated	Standing	Ceremony
Capacity:	40 (oval) 70 (round)	180	70

Total Size: 148 sq m

Front Parlour: 75 sq m

Eating Room: 73 sq m







A S Y L U M R O O M

The Asylum Room is a beautiful private room located on the ground floor overlooking the courtyard garden. With its stunning fireplace, decorative ceiling and generous window that frames the garden beyond, the delightful space is ideal for dinner parties and meetings with a difference.

The book-lined Asylum Room can accommodate up to 40 guests for a standing reception.

Size: 39 sq m

Room Set-Ups

Set-up:	Seated		Standing	Ceremony
Capacity:	20 (oval)	30 (round)	40	30



T H E O C T A G O N
D I N I N G R O O M

Located on the first floor of House 21, the Octagon Room is a truly eccentric and decadent space. Overlooking the courtyard garden and featuring a stunning 1820’s Neo-classical ceiling, this opulent jewel-box of a room is the perfect space for special events from intimate wedding ceremonies to sophisticated dinner parties.

Room Set-Ups

Set-up:	Seated	Standing	Ceremony
Capacity:	20 (oval) 30 (round)	40	30







T H E B O A R D R O O M

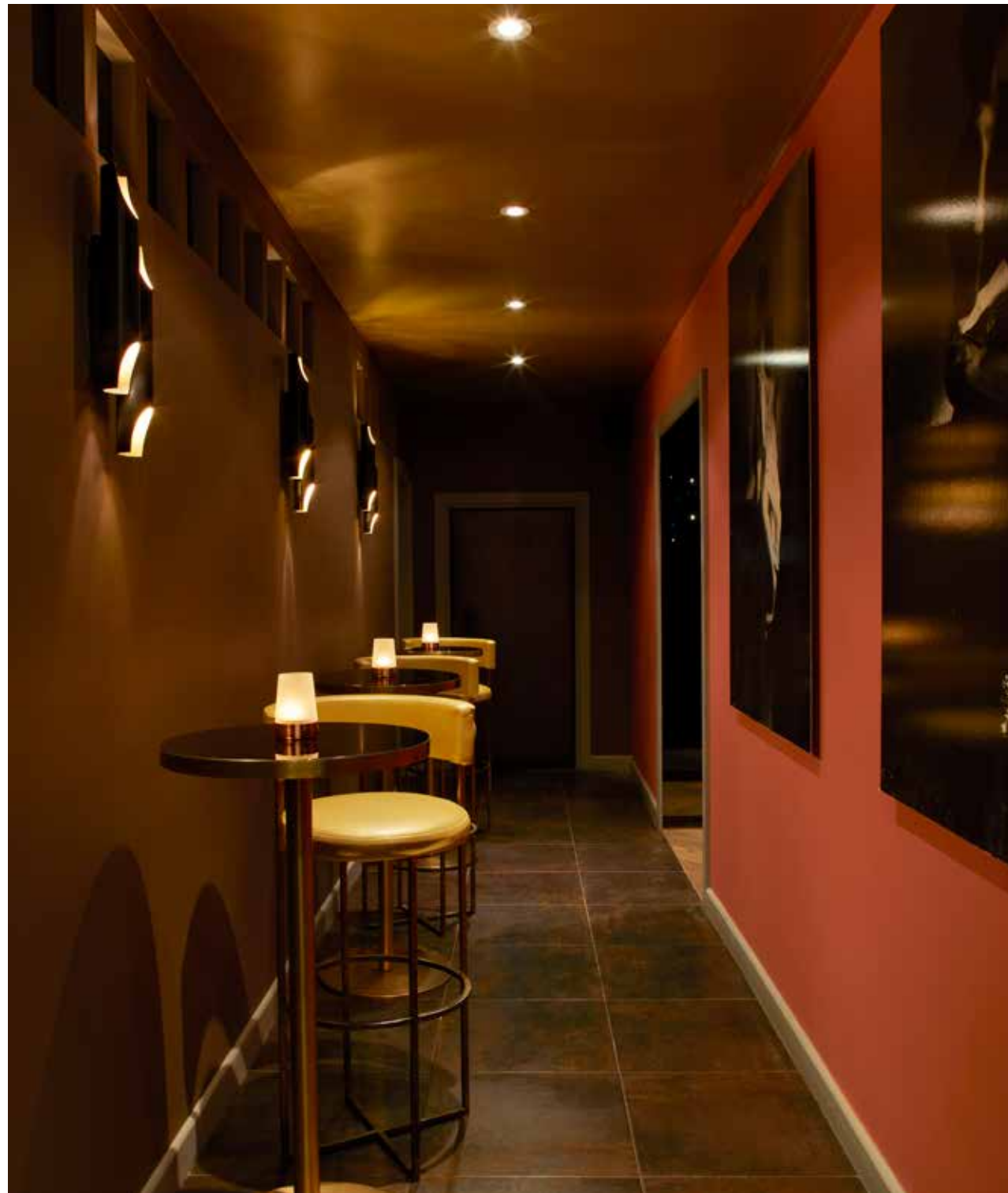
Business presentations, off-site board meetings, important pitches: when you really need to impress your colleagues, investors or key clients, Home House can help to make your moment count. Fully equipped with the latest in meeting technology, including a huge plasma screen and integrated sound system, here's a room that really means business. Cool, neutral and modern décor sets the tone for meetings and presentations for up to 20 people.

Room Set-Ups

Set up: Seated

Capacity: 20

Size 71 sqm



T H E V A U L T S

Daring and decadent, The Vaults is a glamorous late-night bar and lounge which is available to hire until 5am. With a private entrance, this stunning event space consists of a sophisticated lounge featuring a DJ booth, along with two individual karaoke rooms with state-of-the-art sound systems.

With a tortoiseshell feature bar and an architectural aquarium, the luxurious velvet textures, warm ambient lighting and rich tones of pink, copper and gold create a sumptuous space, perfect for grown-up celebrations and hedonistic parties for up to 50 guests.

Room Set-Ups

Set up: Standing

Capacity: Up to 50 guests





P O R T M A N S Q U A R E G A R D E N

With access to one of London's premier W1 garden squares, Home House expands its private events offering to include the wonderful Portman Square Garden, adjacent to the grand House itself.

A truly resplendent backdrop for any type of celebration, offering complete flexibility along with our attention to detail, attentive service and exceptional catering.

Room Set-Ups

Set up: Standing Reception

Capacity: 300



B E D R O O M S & S U I T E S

Each of the 23 luxurious bedrooms and suites has a unique story to tell, with features that include stunning original Chinese Chi'en Lung hand-painted silk wallpaper and a shimmering gold ceiling.

Our Club and Feature Rooms offer exceptional comfort and elegant surroundings for the perfect place to retreat, whilst our spacious suites offer generous open spaces and separate living areas for the ultimate luxury experience.

Ranging in size from 18sqm up to 77sqm, all of our bedrooms and suites at Home House can be reserved as part of your event at special rates, subject to availability.

E X Q U I S I T E B R I T I S H D I N I N G

Inspired by the updated Georgian elegance of his surroundings, our talented Executive Head Chef, Robert, creates exceptional feasts of classic British cooking with an innovative twist. Exquisite British dining is at the heart of Home House and catering is a five-star operation. From daily delegate menus and celebratory wedding feasts, to healthy breakfasts and elegant dinners, our experienced chefs can create bespoke menus to perfectly complement your event. And you can rest assured that our expert sommelier, Alis, presides over a very fine cellar indeed.

Menus

Private dining menu from £65 per person.

Festive private dining menu from £75 per person.

Canapé menus from £21 per person (for 6 canapés per person.)

Bowl Food menus from £9 per bowl.

Wines from £30 per bottle.



P R I V A T E D I N I N G
S A M P L E M E N U

STARTERS

Celeriac and truffle soup, caramelised walnuts, croutons, baked celeriac ^{VG}
Burrata, roasted pumpkin, figs, chicory, citrus vinaigrette ^V
London Cure smoked salmon, traditionally garnished
Classic prawn cocktail
Ham hock terrine, house pickles, toasted brioche, grilled apple chutney
Beef carpaccio, wild rocket, Berkswell cheese, mustard dressing
Tuna tartare, wasabi and citrus dressing, avocado, cucumber, pomegranate, tomato, toast
Smoked aubergine caviar, grilled artichoke ^{VG}
Ballotine of foie gras, gingerbread crumbs, fresh truffle, apple and blackberry salad (*supp.* £5)
Truffle smoked salmon, shallots, caper berries, parsley, quail egg (*supp.* £5)

MAINS

Roast rump of lamb, celeriac fondant, grilled tender stem broccoli, balsamic onions, red wine jus
Grilled aubergine steak, coconut yoghurt, pomegranate, wild sumac, pumpkin seeds, smoked
almonds, sorrel and coriander ^{VG}
Wild mushroom and truffle risotto ^V
Roast free range chicken, braised chicory, potato gratin, mushroom sauce
Pan fried salmon supreme, confit fennel, lobster sauce, saffron potatoes
Baked fillet of cod, smoked paprika crumbs, root vegetable gratin, tomato, minted broad beans
Honey glazed duck breast, baked beetroot purée, caramelised carrots, red wine jus
Tandoori masala baked cauliflower, semi-dried tomato, coriander and mint chutney, walnut
and caper salsa ^{VG}
Beef fillet, smoked celeriac purée, potato fondant, caramelised baby onion, red wine jus (*supp.* £8)
Herb crusted halibut, sautéed spinach, champagne velouté, turned potatoes (*supp.* £8)

DESSERTS

Baked cream, pecan crumble, poached pear
Honey parfait, almond frangipane, yoghurt espuma
Chocolate and hazelnut tart
Tiramisu roll
Pineapple bavarois, coconut sorbet
Bramley apple Tart Tatin
British cheese selection, chutney, quince jelly, biscuits (*supp.* £8)

CANAPÉ MENU

CANAPÉS

£3.50 each with a minimum order of 6 per person for a minimum party of 10

COLD

- Crab mayonnaise tart
- Ballotine of foie gras, brioche, cherry jelly
- Tuna tartare, wasabi and citrus dressing
- Smoked salmon cigars, pumpernickel, herb cream cheese
- Goat's cheese and red onion tartlets ^V
- Beef tataki, spiced mayonnaise
- Tomato tartlets, spinach pesto ^{VG}
- Sweet potato crostini, roasted grapes and jalapeno jam ^{VG}
- Burrata and fig tart ^V

HOT

- Mini chorizo, lime yoghurt
- Duck spring roll, hoisin sauce
- Vegetable spring rolls, sweet chilli sauce ^{VG}
- Chicken tikka skewers, mint and coriander chutney
- Beef slider, truffle mayonnaise, caramelised onion
- Pressed ham hock, red onion chutney
- Halloumi sliders, sweet chilli sauce ^V
- Crispy prawns, Marie Rose sauce
- Fish and chips, tartare sauce
- Falafel bites, tahini sauce ^{VG}

DESSERT

- Chocolate brownie, chocolate chantilly
- Banoffee pie
- Passion fruit and mango cones
- Vanilla and apple cheesecake
- Hazelnut financier, dark chocolate and blackberry sauce

BOWL FOOD MENU

BOWL FOOD

£9 each

COLD

- Burrata, roast pumpkin, figs and walnuts ^V
- Classic prawn cocktail
- Tuna tartare, wasabi and citrus dressing
- Octopus, potato and olive salad
- Manuka candied salmon Niçoise
- Thai beef salad, bok choy, chilli and ginger
- Smoked chicken Caesar salad
- Tandoori masala baked cauliflower, semi-dried tomato, coriander and mint chutney, walnut and caper salsa ^{VG}
- Grilled aubergine salad, coconut and wild sumac yoghurt, pomegranate, pumpkin seeds, smoked almonds, sorrel and coriander ^{VG}

HOT

- Baked sweet potato, roasted grapes, jalapeños ^{VG}
- Chorizo and butter beans, lime yoghurt
- Fish and chips, tartare sauce
- Wild mushroom and truffle risotto ^V
- Vegetable Thai curry, jasmine rice, coconut ^{VG}
- Fillet steak medallion, triple cooked chips, béarnaise sauce
- Oven baked cod, smoked paprika crumbs, minted broad beans
- Roast corn-fed chicken, truffle potato, wild mushroom sauce
- Pan-fried salmon, saffron potato, lobster sauce

LATE-NIGHT SNACKS

- Sourdough cheese toastie, mustard, chutney
- Home House cheeseburger
- Chickpea, bulgur and pepper wrap, minted soya yoghurt

E V E N T S T E A M

The House itself may be the star, but it's the people who bring it to life. Our experienced Events Team will work with you to plan every detail from the menu, wine choices and room set-up, right through to the music and floral arrangements – whatever it takes to make your event unforgettable, we make it happen.



A black and white photograph of a woman in a sparkling dress posing in a grand room with a large chandelier and ornate ceiling.

W E D D I N G S
A T
H O M E H O U S E

Home House



W E D D I N G S A T H O M E H O U S E

Intimate, glamorous, grown up; Home House everything a London wedding venue should be and makes a spectacular backdrop to your special day. Situated in the heart of Marylebone and just moments from Hyde Park and Oxford Street, we are licensed for ceremonies allowing you to hold both the civil ceremony and the reception in one very special location.

Our experience tells in every detail and with a dedicated wedding planner assigned to your big day, you can afford afford to relax and enjoy the journey. Our experience tells in every detail.

Licensed for ceremonies: Front Parlour & Eating Room, Asylum Room and Octagon Room.



