

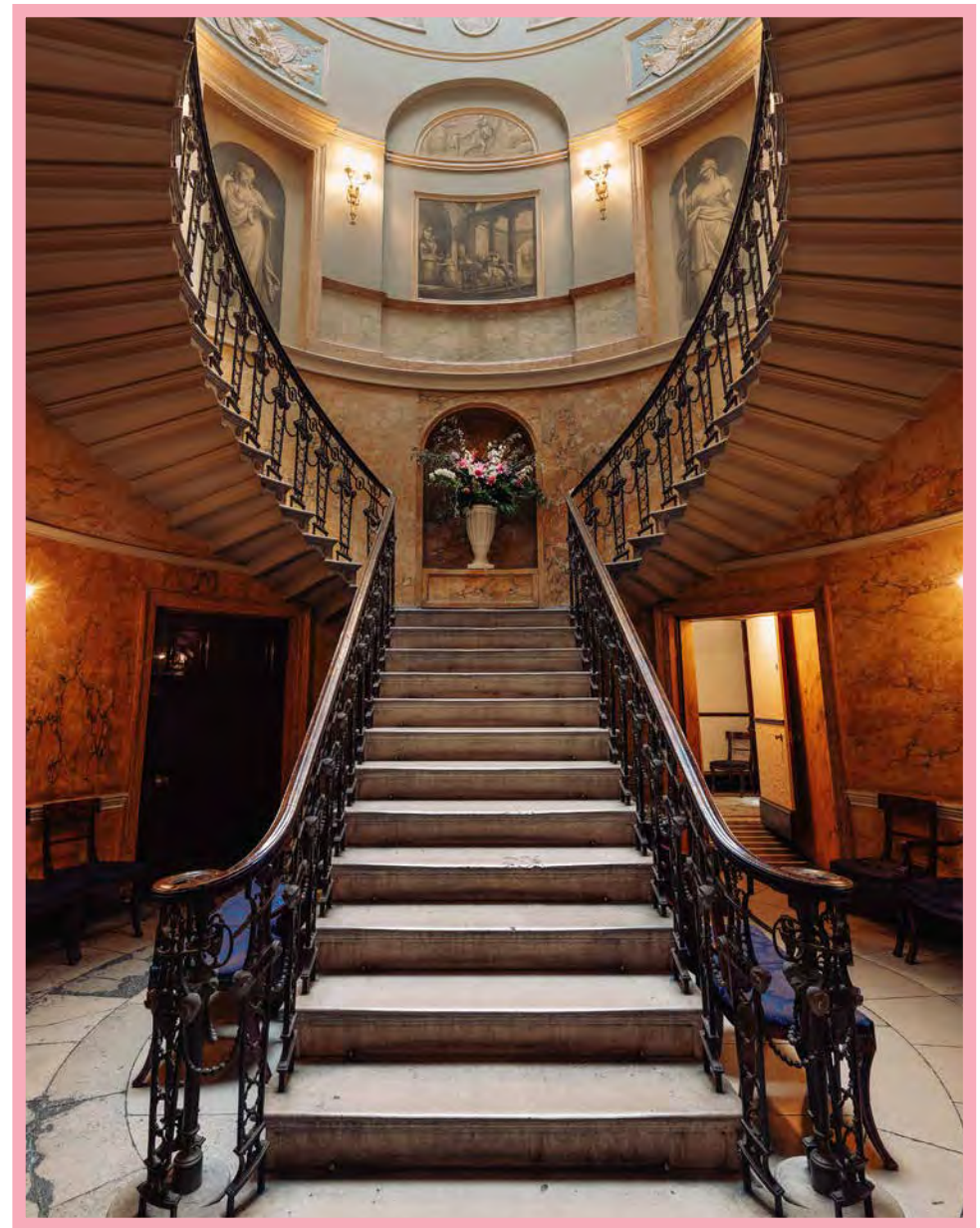


Home, House

MEETINGS & EVENTS AT HOME HOUSE

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.



Home House



OUR PRIVATE ROOMS

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 AND 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*



Home House



THE FRONT PARLOUR & EATING ROOM

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 Capacity:

Seated: 40 (*Oval tables*) / 70 (*Round tables*)

Standing: 180

Ceremony: 70

Dimensions:

Total Size: 148sqm

Front Parlour: 75sqm

Eating Room: 73sqm



ASYLUM ROOM

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.

Room Capacity:

Seated: 20 (*Oval tables*) / 30 (*Round tables*)

Standing: 40

Ceremony: 30

Dimensions:

Total Size: 39sqm



THE OCTAGON DINING ROOM

Located on the first floor of House 21, the Octagon Dining 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 Capacity:

Seated: 20 (*Oval tables*) / 30 (*Round tables*)

Standing: 40

Ceremony: 30

Dimensions:

Total Size: 40sqm



House



THE BOARDROOM

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 decor sets the tone for meetings and presentations for up to 20 people.

Room Capacity:

Seated: 20

Dimensions:

Total Size: 71sqm



Home House



THE VAULTS

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 tortoise shell 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 Capacity:

Standing: 50

Karaoke Pods Seated: 12 each

Dimensions:

Main Bar: 36sqm

Karaoke Pods: 17sqm each

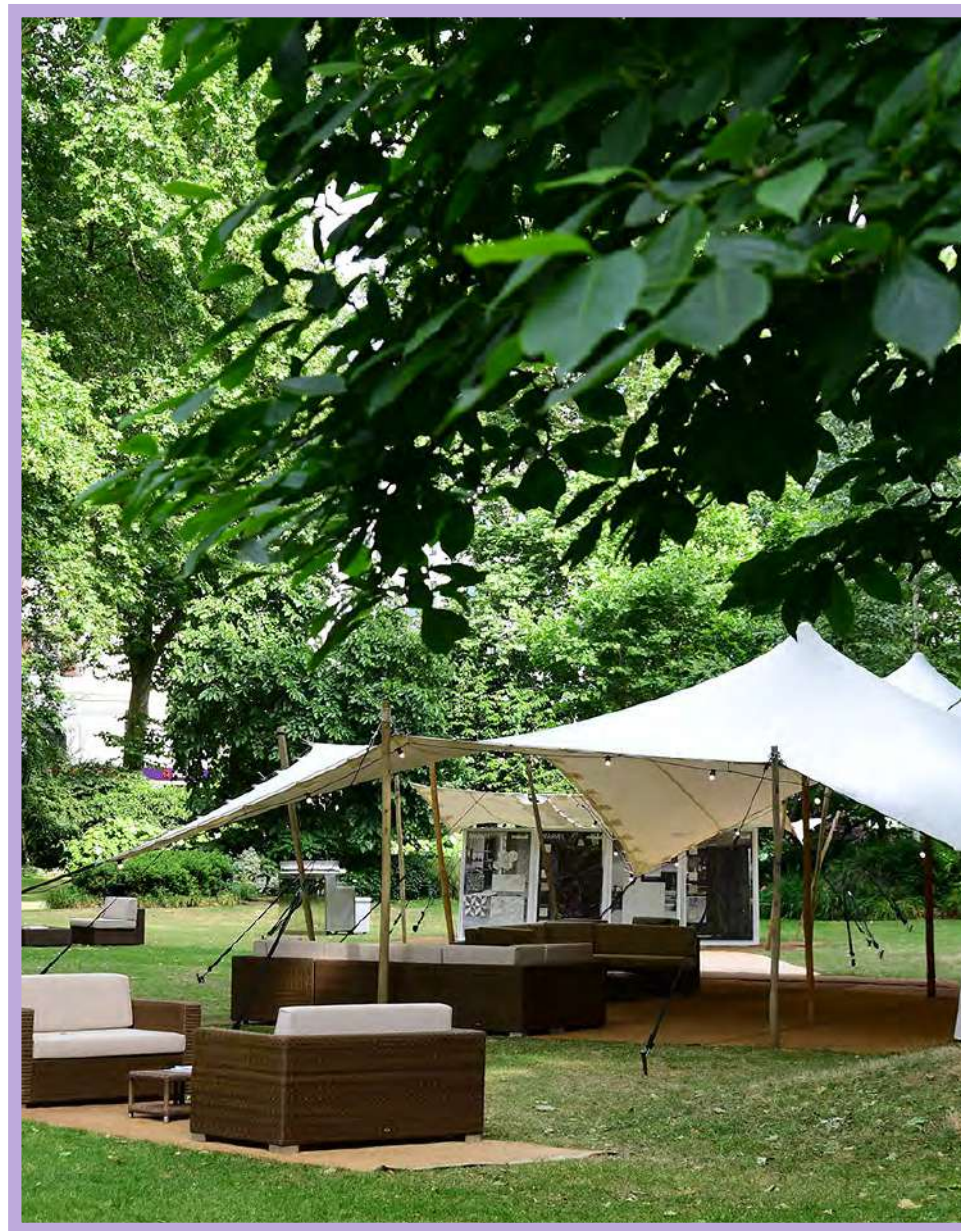


PORTMAN SQUARE GARDENS

With access to one of London's premier private W1 garden squares, Home House expands its private events offering to include the wonderful Portman Square Garden, adjacent to the grand house. A truly resplendent backdrop for any type of celebration, offering complete flexibility along with our attention to detail, attentive service and exceptional catering.

Capacity:

Standing: 300



Home House



BEDROOMS & SUITES

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 177sqm, all of our bedrooms and suites at Home House can be reserved as part of your event at special rates, subject to availability.



EXQUISITE BRITISH DINING

Inspired by the updated Georgian elegance of his surroundings, our talented Executive Head Chef, Jeremy Brown, 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 Head Sommelier, Alis Jusic, presides over a very fine cellar indeed.

Menus:

Private Dining Menus from £60 per person.

Festive private dining menus from £75 per person.

Canapé menus from £21 per person (*6 canapés per person*)

Bowl food menus from £9.5 per bowl.

Wines from £39 per bottle.



Home House



PRIVATE DINING MENU

We ask for the **one set menu** to be selected for the whole party, with one starter, one main and one dessert chosen.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £60, £70, £80 and £90 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and petit fours.

STARTERS

Home House smoked salmon
potato blinis, fromage blanc, caviar, dill oil

Gin marinated salmon
cucumber relish, crème fraiche

Grilled Scallop (£5 supp.)
tomato & herb dressing, babaganoush

Dressed Dorset crab
brown crab mayonnaise, melba toast

Pigs head & parsley terrine
artichoke and green pepper piccalilli

Prosciutto
celeriac, apple, endive & truffle remoulade

Burrata ^V
Peas, broad beans, pickled shallot, verbena dressing

Beef carpaccio
truffle dressing, rocket & parmesan

Salt baked Celeriac ^{VG}
apple, endive, and truffle remoulade

Asparagus ^V
gribiche dressing, crisp capers

MAINS

Beef Wellington - £90
mash potato, grilled tender-stem broccoli

Stone Bass - £80
tomato cassoulet, wilted spinach, garlic crumb, herb oil

Roast saddle of lamb - £70
fondant potato, grilled banana shallot, green beans

Halibut - £70
cauliflower purée, heritage cauliflower, golden raisin & curry dressing

Roast Chicken - £60
wilted spinach, wild mushrooms, mash potato

Miso marinated salmon - £60
Katsu curry and Pak choi, jasmine rice

Roasted gnocchi ^{VG} - £60
wild mushrooms, peas & broad beans

Pea & mint ravioli ^{VG} - £60
sage "butter"

Iman Byaldi ^{VG} - £60
charred aubergine, spiced tomato, pomegranate

Red onion tart ^V - £60
Wigmore cheese, salsa verde, rocket

Pea & herb risotto ^V - £60

DESSERTS

Hazelnut & chocolate "bar"
hazelnut ice cream

Panna cotta
champagne poached strawberries

White chocolate cheesecake
yuzu and raspberry

Warm chocolate tart
milk ice cream

Vegan Chocolate tart ^{VG}
mandarin sorbet

Coconut milk panna cotta ^{VG}
blackberry compote

CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will be added to your bill.

All price inclusive of VAT.

Home House



CANAPÉS

VEGETABLE

COLD

Cauliflower panna cotta ^V
caviar

Sable of Roquefort ^V
cream of asparagus

Creamed goat's cheese ^V
pickled walnut purée

Red onion and chilli jam tartlet ^{VG}
vegan feta, black olive crumb

Smoked aubergine caviar,
pomegranate and harissa tart ^{VG}

HOT

Falafel pitta ^{VG}
tahini

Marinated tofu skewer ^{VG/GF}
sesame and pak choi

Ceps and aged Parmesan
croquettes ^V

Wild mushroom and
beetroot sausage roll ^{VG}

Spinach & blue cheese quiche ^V

FISH

COLD

Cornets of smoked
salmon Moscovite

Seared tuna
fennel pollen & caviar

Cured salmon ^{GF}
*lemon gel, pickled radish,
seaweed*

Dressed crab vol-au-vent
tarragon aioli

Caviar Tart
(£8 supplement)

HOT

Crispy prawns
Marie rose sauce

Black pudding and scallop fritter
apple

Melba crusted smoked salmon
lemon hollandaise

Fried scallop
tartare sauce

Arnold Bennett quiche

Cod brandade
aioli

Spinach and herb quiche
smoked salmon cream

MEAT

COLD

Foie Gras "Bon Bon"
almond and pistachio

Batons of York ham
savoury mustard

Melba toast
chicken liver

Pressed ham hock ^{GF}
red onion chutney

Steak tartare
truffle mayonnaise

HOT

Smoked ox-cheek croquettes
hot sauce

Cheeseburger slider

Pork croquette
Meaux mustard mayonnaise

Gochujang pork belly skewers
sesame

Sausage roll
pickled walnut purée

Chipolatas with mash

Crisp lamb belly
caper & mint mayonnaise

Mini poppadom
tandoori chicken, raita

Spiced chicken tulips

Slow cooked pork belly
spiced pear or mustard

SWEET

Strawberry and cream cone

Mini lemon tart

Almond tart
fruit jam

Salted caramel choux

Mini chocolate tart

£3.5 EACH

Minimum order of 6 per person
for a minimum party of 10.

For any allergy or intolerance information
please ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will
be added to your bill.

All price inclusive of VAT.

Mrs. House



BOWL FOOD

£9.5 EACH

VEGETABLE

Hummus and crudité ^{VG}

Spiced pumpkin and chicory salad ^V
pickled figs, orange vinaigrette

Burrata ^{GF}
caramelised fig, pistachio, cherry molasses

Roast pumpkin & vegan feta salad ^{VG/GF}
pomegranate, baby spinach, mixed seeds

Coconut yellow curry ^{VG/GF}
jasmin rice, coconut crisps

FISH

Tuna "noodles"
avocado, radish, yuzu

Classic prawn cocktail

Hot smoked salmon

Miso cod
pak choi, soy, sesame, stem ginger

Fish & chips
tartare sauce

MEAT

Serrano ham ^{GF}
ricotta and figs, spiced honey

Beef Tagliata
wild rocket and chimichurri

Braised beef feather-blade ^{GF}
sauce bourguignon, mashed potato

Crispy duck
*Puy lentils, root vegetables, braised
red cabbage & apple*

Gochujang chicken
salsa verde, N'duja butterbeans

Steak and triple cooked chips
béarnaise sauce

Cheeseburger slider

SWEET

Tiramisu

Apple crumble

Crème brûlée

LATE NIGHT SNACKS

£9 EACH

Croque Monsieur
English ham, Oglesfield cheese, sourdough

Welsh rarebit ^V
sourdough

Buck rarebit ^V
sourdough

Hot Dog
*American mustard, Sauerkraut,
crispy shallots*

Home House slider
*smoky ketchup, tomato, lettuce, caramelised
onions, pickles, fries*

Halloumi slider ^V
*sweet chilli, roasted red pepper,
avocado, fries*

For any allergy or intolerance information please
ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will be
added to your bill.

All price inclusive of VAT.

Home House



BREAKFAST BUFFET

Minimum of 10 persons

CONTINENTAL

£20 PER PERSON

Selection of mini pastries
and house preserves

Fruit salad bowl

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

FULL ENGLISH

£26 PER PERSON

Native breed eggs, pork
sausage, bacon, black pudding,
field mushroom, tomato,
beans, toast

Choice of filter coffee, tea or
herbal infusions

HEALTHY START

£30 PER PERSON

Smoked Scottish salmon
quail egg, pumpernickel

Crushed avocado on sourdough
chilli, mint

Bircher muesli ^V
mixed berries

Porridge with banana ^V
made with milk or water

Choice of filter coffee, tea or
herbal infusions

BREAKFAST EXTRAS

Smoked bacon - £8

Sausage bap - £8

Smoked Scottish salmon - £8

Porridge ^V - £8
made with milk or water

Toast ^V
butter and house preserves - £8

Selection of mini pastries ^V - £4.5

LUNCH BUFFET

Minimum of 10 persons

COLD BUFFET

£40 PER PERSON

SANDWICHES

Falafel wrap ^{VG}
*tahini, hummus, pomegranate,
pickled cucumber*

Smoked salmon
wild rocket, lemon aioli

Roast beef
horseradish cream, watercress

Crayfish cocktail

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket,
bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart

Choice of filter coffee, tea
or herbal infusions

LUNCH EXTRAS

British cheese selection, quince jelly, biscuits - £8

Fresh fruit platter - £8

Coffee, tea, infusions and house biscuits - £5.5

Coffee, tea, infusions and house cake of the day - £10.5

HOT BUFFET

£50 PER PERSON

Chicken supreme
*wild mushrooms, creamed potato,
silver skin onions, chicken jus*

Poached salmon
*brown shrimp butter, parsley,
caper & potato tian, broccoli,
red pepper*

Spiced sweet potato ^{VG}
*charred onion and sweetheart
cabbage, romesco sauce*

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket,
bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart

Choice of filter coffee, tea
or herbal infusions

Mrs. House



DAILY DELEGATE PACKAGE

Minimum 25 delegates for Front Parlour & Eating Room.

Minimum 10 delegates for Asylum Room and Octagon Dining Room.

INCLUDES

Room Hire from 9am -5pm

65 inch Plasma Television

Flip chart

Wi-Fi

Pads & Pens

One bottle of mineral water per person

ITINERARY

Coffee, tea and Danish pastries on arrival

A mid-morning coffee break
with homemade biscuits

A choice of hot or cold buffet lunch
(*please choose one option*)

Afternoon break with home-baked cake

Choice of filter coffee, tea or infusions

COLD BUFFET

£90 PER PERSON

SANDWICHES

Falafel wrap ^{VG}
*tahini, hummus, pomegranate,
pickled cucumber*

Smoked salmon
wild rocket, lemon aioli

Roast beef
horseradish cream, watercress

Crayfish cocktail

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket, bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

HOT BUFFET

£110 PER PERSON

CHOICE OF ONE MAIN

Chicken supreme
*wild mushrooms, creamed potato, parsley
and silver skin onions, chicken jus*

Poached salmon
*brown shrimp butter, parsley, caper & potato
tian, broccoli, preserved red pepper*

Spiced sweet potato ^{VG}
*charred onion and sweetheart cabbage,
romesco sauce*

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket, bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart



EVENTS TEAM

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 will make it happen.



WEDDINGS AT HOME HOUSE

Intimate, glamorous, grown up; Home House, everything a London wedding venue should be and makes a better 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 occasion.

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

Licensed area for ceremonies and their capacities:

Front Parlour - 60

Eating Room - 100

Asylum Room - 30

Octagon Dining Room - 30

Great Drawing Room - 80

Restaurant - 60

Gloucester Lounge - 60



Home House

