

COVENT GARDEN

BRINGING PEOPLE TOGETHER

MEETINGS, CELEBRATIONS AND PARTIES







Welcome

One of London's most vibrant neighbourhoods, Covent Garden is home to Middle Eight. Offering unique style, supreme comfort and exceptional service, our 180-room luxury hotel has a personality that mirrors the character and buzz of its location.

Middle Eight offers different experiences in different spaces throughout the day and into the night.

Just as inviting for a quick morning coffee or a long lazy lunch as it is for cocktails and exceptional Italian food in the evening. DJs and a live music programme take the experience beyond the culinary. Middle Eight is the perfect, central location to host your event.

Whether your event is large or small, relaxed or formal, business or pleasure, we have a space that will allow you to host an event that will live long in your guests' memories.

We look forward to welcoming you.













BAR

192 m^2 | L: 14m | W: 14m | H: 5m

By day, a relaxed comfortable place to get together, by night live DJs on a number of nights, and a West End crowd transform the Bar into a place to see and be seen. Our wine list champions Italian regions and we also serve Italian draft beers and some signature takes on classic Negroni cocktails to ensure a little Italian feel no matter the time of day. Perfect for your cocktail party, or for more space and culinary delights, take over the bar and restaurant for the ultimate reception and sit-down dinner.

Such an amazing place for a show-stopping meal. The staff were so friendly, welcoming, and knowledgeable and the food was incredible. We will be back for our next special occasion thank you for such a wonderful night.

Set up	Exclusive hire	Semi private hire
Capacity	Up to 200 people	Up to 100 people











RESTAURANT

160 m² | L: 20m | W: 8m | H: 2m

With authentic Italian dining and an atmosphere that reflects our lively Covent Garden neighbourhood, Sycamore Vino Cucina is an ideal place to host business meetings, to meet friends or stop by for a quick pre-theatre dinner. For more formal events, we can host everything from Christmas lunches for 12 through to cocktail receptions for up to 200 people.

Wow. Just wow. Everything was perfect. The service, the food, the flavours. From the starters to the main courses to the dessert everything was surprising, tasty, and just spot-on. Could not recommend it enough. Would have rated it 6 stars if I could.

Set up	'	1 0	Exclusive hire (Dining)	Exclusive hire (Reception)
Capacity	Up to 12 people	Up to 70 people	Up to 112 people	Up to 200 people











LOUNGE & BAR

160 m² | L: 20m | W: 8m | H: 2m

A space to make your own. Designed for playing board games, reading books or just catching up with friends, The Balcony is a secluded and flexible space perfect for Afternoon Tea or semi-private dining for small parties. Overlooking the Sycamore Vino Cucina Bar through glazed windows, this space is also suited to hosting product launches, networking events and team meetings.

Great place for meetings and lunch, a hidden gem.
The staff are amazing and super helpful

Set up	Semi-private dining	Afternoon Tea	Exclusive hire
Capacity	Up to 24 people	Up to 50 people	Up to 70 people











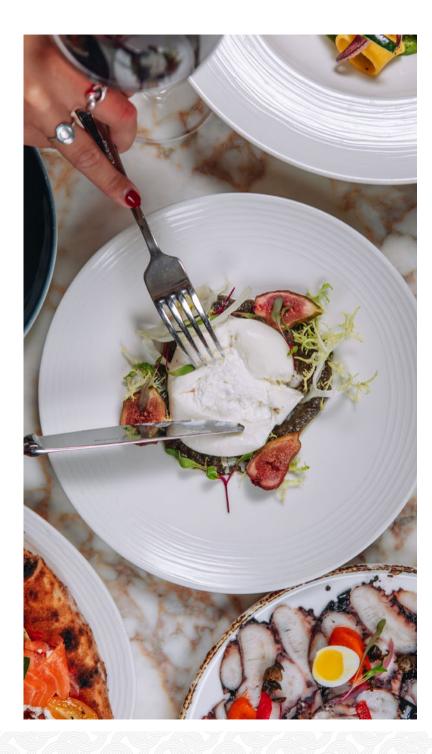
SPEAKEASY & EVENT VENUE

200 m² | L: 19m | W: 11m | H: 3.8m

QT is built upon the foundations of the iconic music venue, Kingsway Hall. Our late-night, modern take on a classic speakeasy bar is hidden away in the basement and has its own street-side private entrance. With a stage, a high-end sound system, a green room and a private kitchen, QT can host fashion shows, live music, product launches, receptions and parties. It also has a 164" retractable screen for cinema nights and multimedia events. Your imagination is the only deciding factor.

It was a really intimate performance but they didn't fail to get everyone up on their feet dancing! Even the staff in the bar were dancing away with us- the best night & the most fabulous start to my birthday & the new year!

Set up	Exclusive hire	Screenings
Capacity	Up to 100 people	Up to 24 people





SAMPLE MENUS

GROUP FEAST MENU

Italian Artisan bread selection for the table, extra virgin olive oil, balsamic

Sharing Platters

Artisan charcuterie selection, gnocco fritto, pickles, fig jam

Severn and Wye smoked salmon, pickled red onion, radish, rye bread

Collebianco burrata, caponata, toasted pine nuts (v)

Main

Chianti braised short rib, Savoy cabbage, barley, porcini, gremolata

Char grilled celeriac steak, kale, salsa verde, celeriac crisps (vg)

Cod fillet, cannellini beans, broccoli, clam sauce

Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes, greens, bread sauce, mulled wine gravy

Dessert

Apple and walnut strudel, vanilla ice cream

Panettone bread and butter pudding

Dark chocolate and mandarin mousse (vg, gf)

Taleggio, fig chutney, fennel seed crackers (v)

Tea and Coffee

Dark chocolate and brandy truffle (vg)

BALCONY SET MENU VEGAN

Italian Artisan bread selection for the table, extra virgin olive oil, balsamic (vg)

Starter

Bruschetta of datterini tomatoes, black garlic aioli, basil, shallot dressing (vg)

Main

Baked courgette, tomato salsa, pine nut crumble (vg) served with

Tenderstem broccoli, chilli, garlic (vg)

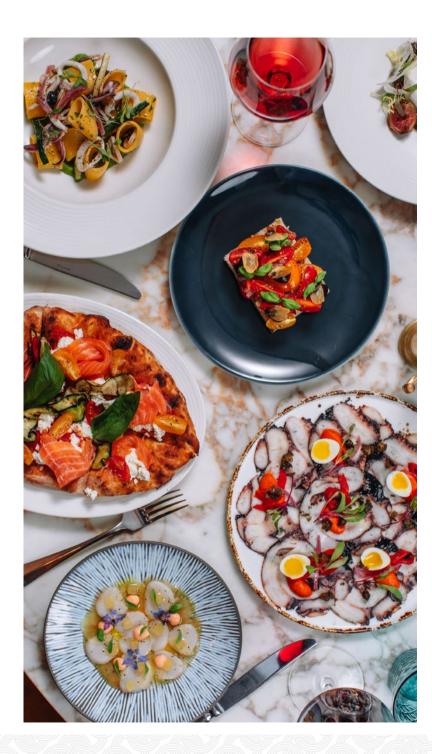
New potatoes, herbs, olive oil (vg)

Dessert

Sicilian watermelon pudding, strawberry & yuzu sorbet (vg)

Tea and Coffee

Chocolate praline truffle (vg)





SAMPLE MENUS

CHRISTMAS EVENT SET MENU

Italian Artisan bread selection for the table, extra virgin olive oil, balsamic

Starter

Severn and Wye smoked salmon, pickled red onion, radish, rye bread

Main

Chianti braised short rib, Savoy cabbage, barley, porcini, gremolata

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Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes, greens, bread sauce, mulled wine gravy

Dessert

Panettone bread and butter pudding

Cheese

Taleggio, fig chutney, fennel seed crackers (v)

Tea and Coffee

Dark chocolate and brandy truffle (vg)

CHRISTMAS CANAPÉS MENU

Cold Canapés

Pickled beetroot croute, candied hazelnut, whipped chickpeas (vg)

Scottish salmon pâté on blinis, dill, roe pearls

Beef carpaccio, duck egg & horseradish mayo

Hot Canapés

Turkey & bacon croquette, plum chutney

Truffled wild mushroom "vol-au-vent" (vg)

Aubergine scrumpet, Romesco and caper sauce (vg)

Bowl Food

Soft polenta, braised beef shin, shaved Parmesan $\,$

Spelt and cauliflower risotto, black truffle (vg)

Tiger prawns, Sardinian fregola, chilli tomato sauce

Desserts

Passion fruit custard tart

Dark chocolate and brandy truffle (vg)

Apple and walnut strudel, vanilla ice cream

Taleggio, fig chutney, fennel seed crackers (v)

GET IN TOUCH

To speak to a member of our team about your event, please call us on 020 7309 9300 or email events@shiva.co.uk

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middleeight.com

