

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.









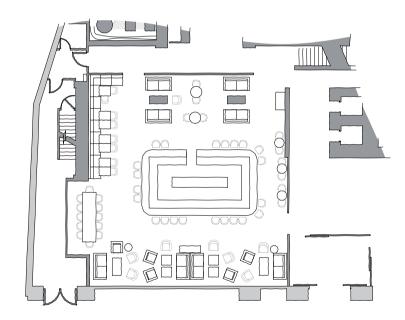




# BAR

192 m² | 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.



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







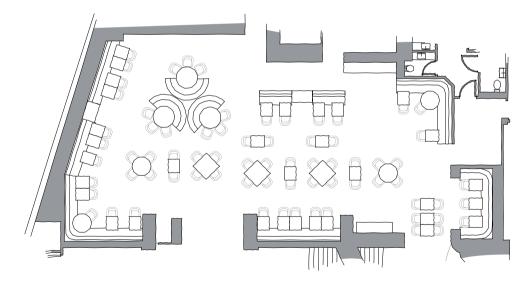


# RESTAURANT

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.





Set up	Semi-private booth	Semi-private dining	Exclusive hire (Dining)	Exclusive hire (Reception)
Capacity	Up to 12 people	Up to 70 people	Up to 112 people	Up to 200 people







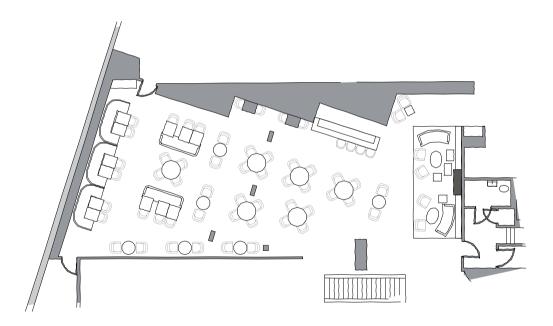




# LOUNGE & BAR

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.



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







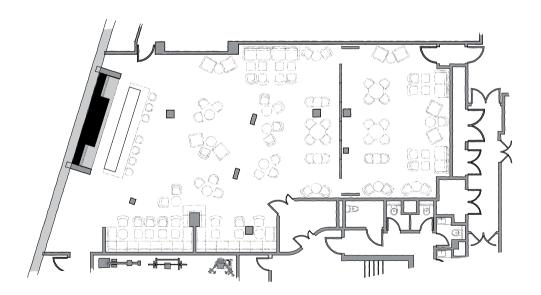




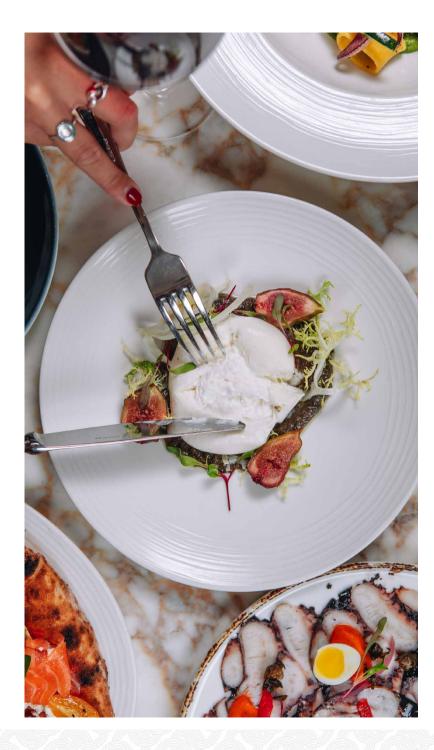
# SPEAKEASY & EVENT VENUE

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.



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

Sweetcorn chowder, spiced crab rarebit

Butternut squash and fregola salad, toasted seeds, orange mimosa dressing (vg)

Salami Milano, fig chutney, crispbread, pickled datterini

#### Main

Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes, greens, bread sauce, mulled wine gravy
Fillet of Cornish cod, crushed potatoes, shaved violet artichokes, red wine fish sauce

Pit roasted cauliflower, vegan truffle cream sauce, pink fir potato & artichoke salad (vg)

#### Desserts

Christmas pudding, brandy cream

Dark chocolate and orange slice (vg)

Apple & winter berry almond crumble tart, spiced custard

#### Cheeseboard

Selection of Italian cheeses served with grapes, fig chutney and fennel seed crackers

#### Tea and Coffee

Dark chocolate and brandy truffle (vg)

#### CHRISTMAS CANAPÉS MENU

### Cold Canapés

Scottish salmon pâté on blinis, dill, roe pearls
Beef carpaccio, duck egg & horseradish mayo
Pugliese burrata, caponata, toasted focaccia
Pickled beetroot croute, candied hazelnut,
whipped chickpeas (vg)

### Hot Canapés

Turkey & bacon croquette, plum chutney

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

Mozzarella, courgette and black olive pizzetta

Aubergine scrumpet, romesco and caper sauce (vg)

#### Bowl Food

Spelt and butternut squash risotto (vg)

Soft polenta, braised beef shin, shaved parmesan

Tiger prawns, Sardinian fregola, chilli tomato sauce

Iron bark pumpkin and quinoa salad, kale,
sunflower seeds (vg)

#### Desserts

Passion fruit custard tart

Dark chocolate and brandy truffle (vg)

Kahlua tiramisu

Taleggio, fig chutney, fennel seed crackers

# 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

