

COVENT GARDEN

BRINGING PEOPLE TOGETHER MEETINGS, CELEBRATIONS AND PARTIES



Preferred

HOTELS & RESORTS





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.



SYCAMORE VINO · CUCINA

BAR

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 occasionthank you for such a wonderful night.

TEELEE

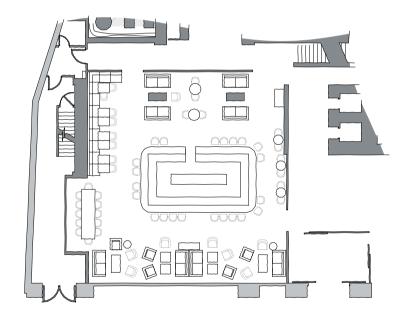




BAR

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.



Configurations

Set up	Exclusive hire	Semi private hire
Capacity	Up to 180 people	Up to 100 people



SYCAMORE vino · cucina restaurant

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.





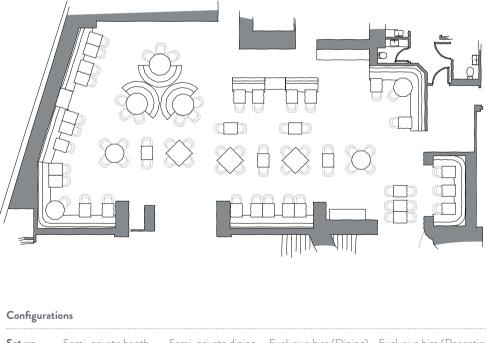




RESTAURANT

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 150 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 110 people	Up to 150 people



....

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

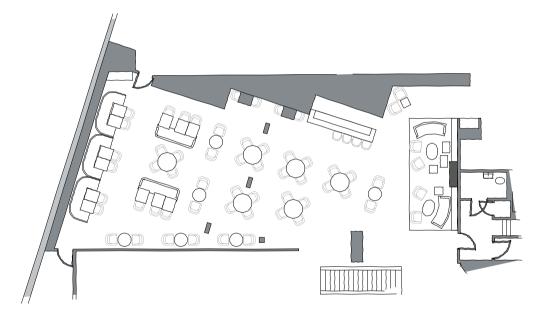




LOUNGE & BAR

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.



Configurations

Set up	Semi-private dining	Theatre Style	Exclusive hire
Capacity	Up to 80 people	Up to 100 people	Up to 140 people



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!

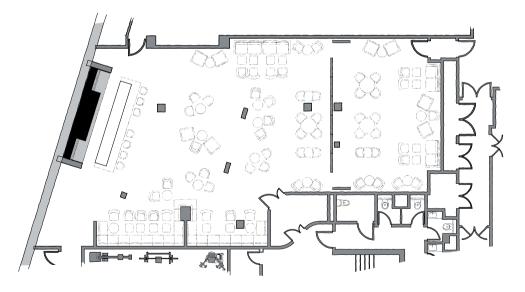




SPEAKEASY & EVENT VENUE

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.



Configurations

Set up	Seated screenings	Exclusive hire	Theatre style
_	Up to 80 people	1.1	Up to 100 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 micesupport@middleeight.com

Middle Eight, 66 Great Queen Street, London WC2B 5BX

middleeight.com

f in O

