



HOUSE *of* WOLF

Dining, Drinking, Art & Entertainment

CORPORATE &
PRIVATE EVENTS



Corporate & Private Events

House of Wolf is a multi-functional, multi-sensory pleasure palace, dedicated to the creative pursuits of dining, drinking, art and entertainment.

With 3 floors of individually designed spaces to choose from, House of Wolf is the perfect location for any style and size of soiree. Be it a large corporate event, low-key work social, special celebration, or client entertainment, you'll be guaranteed unprecedented levels of service from our vivacious team.

House of Wolf's unique dining experiences, cutting edge experimental cocktail bar, and celebrated live entertainment, are just three of the reasons why we're the talk of the town. Added to this we offer a range of extras, including photographers, performance entertainment, bespoke drinks and canapé packages, and professional event production from our in-house team.





The Music Hall

Experience first class hospitality and entertainment in the decadent surroundings of the House of Wolf Music Hall.

- Space for up to 110 guests
- Options of live cabaret entertainment and DJs
- Canapés / shared banquet options, plus a variety of drinks packages
- Available for private hire Sunday – Thursday, times depending on availability
- A minimum spend is applicable



The Apothecary

House of Wolf's dedicated experimental cocktail hub, the Apothecary, is the perfect place for a truly original event.

- Can be booked for up to 40 guests
- Canapés option also available
- Award-winning bartenders
- Bespoke cocktails designed for your event
- Available to hire exclusively Sunday – Friday
- A minimum spend is applicable





The Attic & Wolf Den

Sitting between the eaves, the Attic dining room and Wolf Den bar & snug form a beautiful space that oozes history and charm.

- Seats up to 32 for dining or up to 60 for drinks reception (post-dinner service)
- Features its own bar, entrance from the street, and unisex toilets
- Can be booked exclusively 7 days a week
- Fully stocked private bar and snug
- A minimum spend is applicable

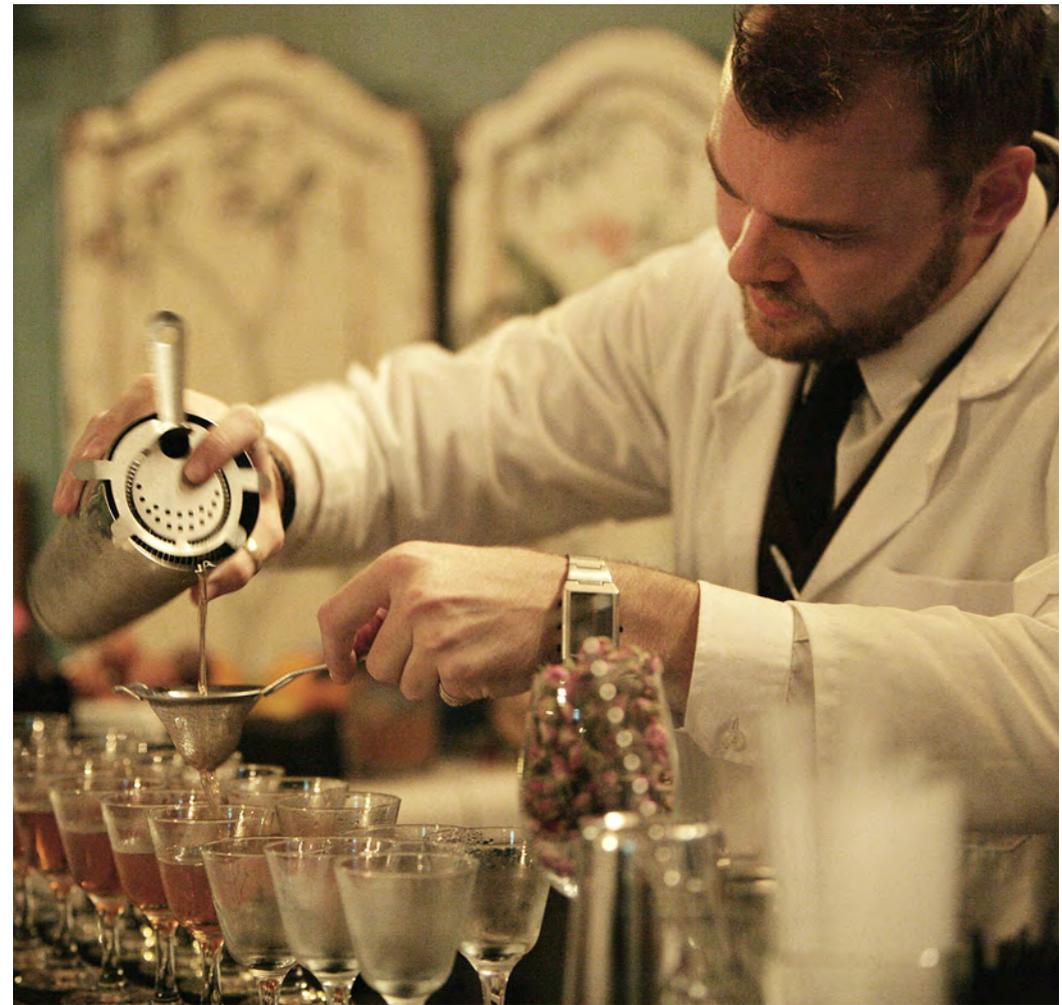


The Parlour

Victorian decadence in House of Wolf's most exclusive private room.

- Available for private dining for up to 12
- A drinks reception space for up to 30
- Available for private hire Tuesday - Sunday
- With fully stocked private bar
- A minimum spend is applicable





Wedding Receptions

House of Wolf is the perfect place to host a wedding reception. We offer exquisite menus, impeccable attention to detail, and creative and inspiring ideas to ensure a unique event in the heart of London.

- Bespoke event tailored to all budgets
- Canapes, shared banquet or sit down option available
- 4am license for reception parties
- Wedding breakfast or post ceremony drinks
- Full event production & entertainment
- Exclusive venue hire available





**Knickerbonkers
Cocktail**



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**Sample Experimental cocktail menu created by
head mixologist Stephen Quainton**

David Bellamy - £10.00

Hibiscus infused Belvedere vodka, Yellow Chartreuse and stuff from the garden.
Served with a Szechuan button. Fertilizer for humans.

Wolf Blood Vial - £10.00

Hennessey XO, Glenmorangie Astar, Belvedere Orange, and a touch
of noisette, injected with concentrated cherry reduction.

Knickerbonkers - £12.00

Pink peppercorn infused Belvedere Vodka, Raspberry eau de vie, egg white,
cream, lemon, sugar and soda. Topped with dark chocolate and chili foam.

Over the Pop - £12.00

Popcorn infused Makers Mark Bourbon sour. Served in a bubble wrapped
glass with popping candy amuse. Caution: cornographic material.

Black Treacle - £12.00

Smoked black pudding infused Havana 7, fresh apple, and molasses syrup.
Served with an amuse of smoked black pudding and caramelised apple.

Grounds for Ron's Divorce - £12.00

Tobacco smoked Glenmorangie La Santa stirred down
Served with a twist of pepper and some cheese.

T.I.K.I - £15.00

A ridiculous rum drink served with edible
beach scene. Desert island drinks.



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Sample Canape menu created by Blanch & Shock,
House of Wolf's November guest chefs

Chopped, dry-aged loin of wild roe deer on toast with smoked egg yolk, wild sweet cicely, and powdered rowanberries

Small potatoes cooked in roast potato stock and dipped in yeast and fried ham or wild mushrooms

Roasted Fosse Meadows chicken skins with brown crab emulsion, parsley and hay ash

Semi-dried Isle of Wight cherry tomatoes, injected with Arbequina olive oil and dusted with beetroot salt

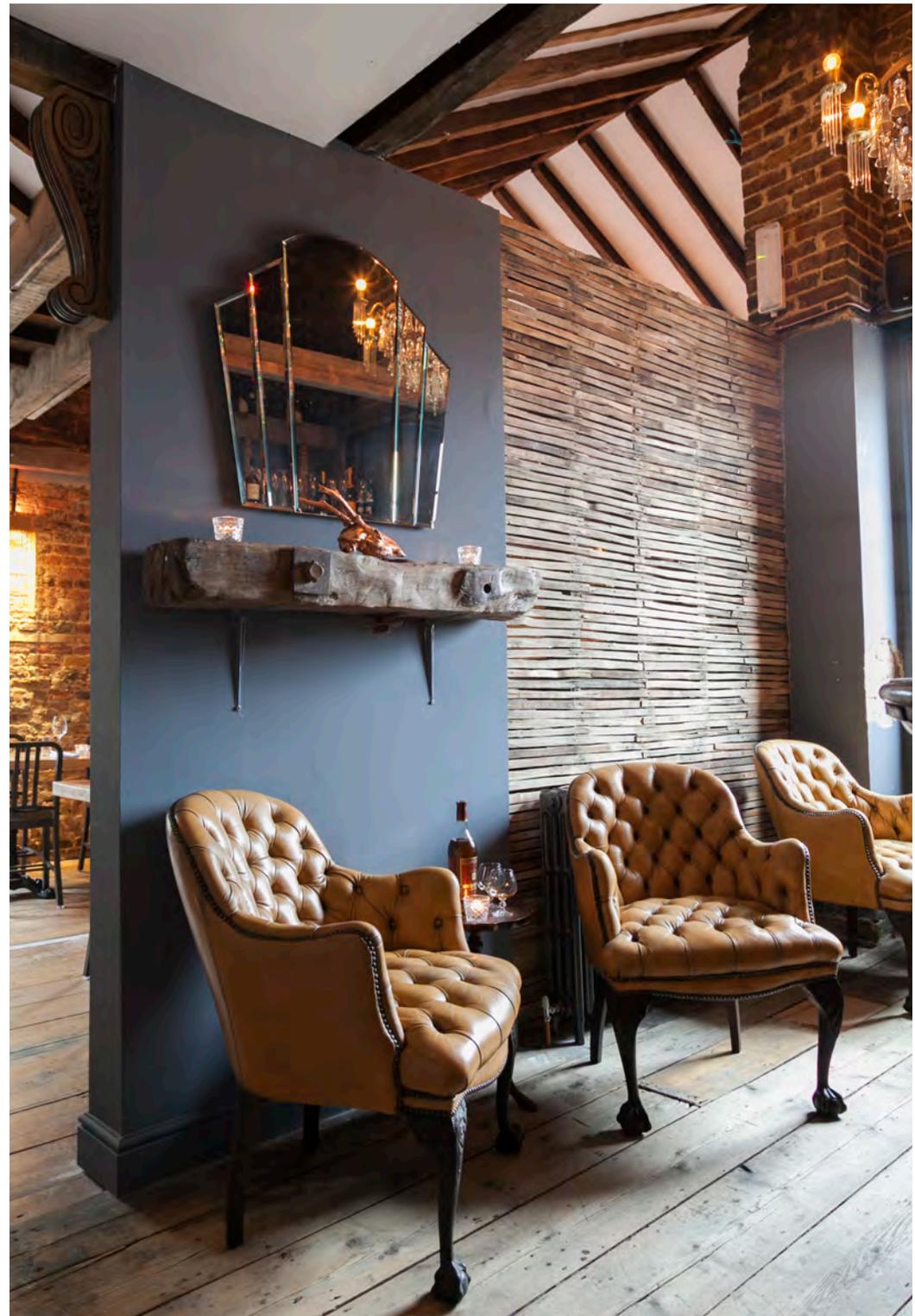
Smoked brioche doughnut with jam made from milk and heather honey infused with charred whiskey barrel chips





For more information,
to make your booking,
or to discuss the
individual needs of
your party, please
email
grace@houseofwolf.co.uk
or call 020 7288 1470

HouseOfWolf.co.uk



“Be ready to drink your cocktail out of a vase of flowers and shoot it into an apothecary vial via some antique hypodermics. House of Wolf really is as wonderfully unusual as it sounds”

Evening Standard

“House of Wolf is fun, clever and a handy conversational ice-breaker.”

Square Meal

“Drinks that look like they could transform the good Dr Jekyll to Mr Hyde. Suspend your disbelief and play along, festival-style. And the drinks do live up to the hype.”

Time Out London

“If you like to live life on the culinary edge, House of Wolf is well worth a look”

Islington Gazette

“Wild & Wonderful, you really do have to see it”

GQ Magazine

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