

ruby & sequoia



Split over two floors and ideally located just off Portobello, this unique and glamorous venue offers everything for the perfect party.

The Restaurant

The restaurant upstairs can cater for your party with a full lunch or dinner menu and we have tables to cater for most group sizes. The room is bright and spacious with silver flocked walls and comfortable leather banquette seating.

For large groups (over 10 people) we ask you to choose from a number of set menu options.

The Sequoia Bar – Available for exclusive hire Mon-Thurs and from 6-10p.m. on Fridays the downstairs sequoia bar is quite simply one of the most stunning bars in town. Chocolate brown panelling, snakeskin banquettes and chandeliers in the tables make you feel instantly sexy. It is a dark, seductive room of pure glamour and reminiscent of a post corbusier drinking den.

It offers the best of cocktails and interior design and then mixes it up with the raw fun and energy of the best DJ venues. It is the perfect venue if you are looking for a stylish but fun party place.

- Capacity 80
- Licensed til 12.30a.m. Mon-Thursday and 2a.m. Fri and Sat

There is also a fully equipped dj booth by the dance floor, as well as a plasma screen which can be used to show presentations.

Venue facilities include:

- 2 Technics 1210 decks
- 2 42" Plasmas and DVD Players



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- Party Packages

The Sequoia bar is available for exclusive hire for up to 80 guests Monday to Thursday. We operate with a minimum bar spend for these days.

This changes based on which day you choose. So a Monday, for example, is less expensive than a Thursday. Of course, dependent on what you would like to provide you may set your budget at any level above this minimum.

The minimum spend is for drinks and food. Once we have agreed your minimum spend, we can allocate this between food and drinks.

- Drinks.

You can decide what types of drinks should be made available. So, if you would like to make your money go further by limiting drinks to house spirits, wine and beer for example, you can. Alternatively, if you want to splash out on a champagne reception and cocktails, it is your choice.

- Party Food

At the sequoia we can cater for up to 80 guests. Again, how we do this depends on how you want to allocate your minimum spend or your budget. Please see the following page for a sample canapé menu.

- Fun party options.

People like different things, so please let us know what you want. From a sophisticated casino evening to a cocktail fuelled cracker of a party.

Please call the bar manager who will obtain a quote based on the number of guests and the date of your party. Because we out source these options we will need long periods of notice.

Casino: This venue makes an ideal casino venue. Use fake money to play for prizes with roulette poker and blackjack.

Magicians: Add that extra intrigue to your party.

It is our job to make your party exactly how you want and to take the stress away from you. Wherever possible we will tailor the venue to meet your needs.

If you require any further information please do not hesitate to call the venue manager on 0207 2436363.

Ruby & Sequoia, 6 - 8 All Saints Road, London. W11 1HH

www.ruby.uk.com

Tel: 0207 243 6363

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£25.00 for three courses

Starters

Italian potato Soup with carrot and celery, parmesan and parsley

Salad of baby beetroot with goat's cheese

Beef Carpaccio with rocket, parmesan and balsamic

Sliced Seared Tuna with pan fried noodles, ginger and soy sauce

Main Courses

Honey Marinaded Chicken with French and garlic yoghurt bean salad
Rib Eye Steak with home made chips and salsa verde

Seared Salmon with grilled red and yellow peppers, chilli and coriander

Fine Ratatouille with baby baked potatoes, sour cream, olive juice and basil oil (v)

- Served with new potatoes and a mixed leaf salad -

Desserts

Crème Brulee with raspberries

Fresh Fruit compote

Chocolate Cake with vanilla crème anglaise

British Cheeses from Neal's Yard Dairy



canape menu

Canapé Suggestions - £12 per head (10 canapés)
please choose 5 (max) of below

crudités with aioli and anchoïade

smoked salmon mousse with chervil

rillettes of pork with cornichons and onion marmalade

beef carpaccio on toasts with rocket and parmesan

cheese beignets with tomato relish

chicken and bacon skewers

salmon and smoked haddock fishcakes with dill

field mushrooms with lemon and parsley on toast

mini rib-eye steak with chips and béarnaise

venison sausage ramekins with mash and caramelised onions