

# HOUSE *of* LOUIE

EVENTS BROCHURE



# WANI TZUKI

Wani Tzuki offers an elevated Japanese izakaya experience in the heart of London. As the ground floor of the House of Louie, this refined yet intimate venue blends contemporary design with traditional craftsmanship - making it an exceptional setting for private events, exclusive tastings, and elegant celebrations.

With a sleek, neutral interior, Wani Tzuki features a front-row raw sushi counter, a dedicated private bar, and its own private entrance and washrooms - ensuring complete exclusivity for your guests. Whether hosting a seated dinner or a standing reception, the space comfortably accommodates up to 80 seated or 100 standing guests. Every detail at Wani Tzuki reflects the precision and artistry of Japanese cuisine, where bold umami flavours meet delicate presentation. It's a space designed not only to impress, but to create lasting memories well beyond the final bite.



## CAPACITY

80 seated  
100 standing



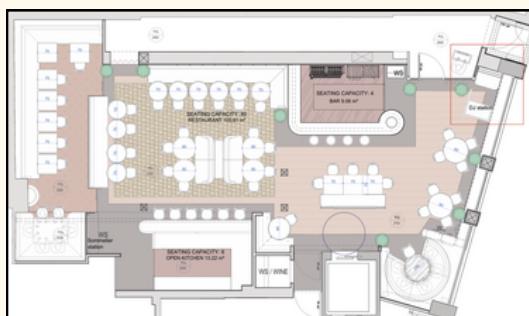
## KEY FEATURES

Private cocktail bar, raw sushi counter,  
sound system



## FACILITIES

Dedicated restrooms, fully accessible





# LOUIE RESTAURANT

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Louie Restaurant, located on the 1<sup>st</sup> floor, captures the essence of a private members' club. Elegant, intimate, and unmistakably exclusive. With velvet seating, a grand fireplace, and soft, atmospheric lighting, it offers a luxurious backdrop for all sorts of gatherings that demand something extraordinary. Ideal for both seated dinners and standing champagne receptions, this private floor hire promises a seamless blend of sophistication, privacy, and exceptional flair.



## CAPACITY

100 seated  
120 standing



## KEY FEATURES

Private cocktail bar, fireplace,  
DJ booth, piano



## FACILITIES

Dedicated restrooms, lift access





# THE ALLIGATOR BAR

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Bringing the spirit of New Orleans to the heart of London, The Alligator Bar offers a rich blend of character, elegance, and versatility. Known for its iconic curved bar adorned with hand-drawn illustrations, the space also features a fireplace and DJ booth - setting the stage for lively celebrations or atmospheric receptions. Whether serving signature cocktails, canapés, or light bites, the bar is perfectly suited for year-round entertaining.

Adjoining the bar, Louie's private garden offers a secluded escape - a hidden gem with lush greenery, a retractable roof, and a dedicated smoking area. Ideal for soirées or champagne receptions, this dynamic indoor-outdoor setting provides a unique twist on corporate and private events.



## CAPACITY

50 casually seated  
120 standing



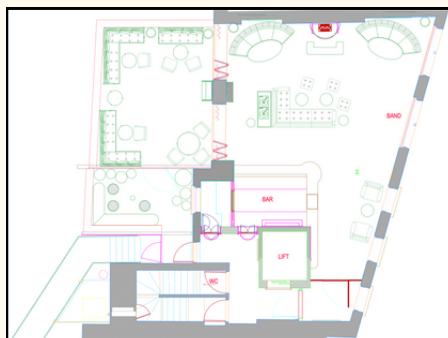
## KEY FEATURES

Alligator cocktail bar, covered and heated terrace, fireplace, DJ booth



## FACILITIES

Dedicated restrooms, lift access, smoking area





# THE TERRACE

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Tucked away behind The Alligator Bar, Louie's terrace is a hidden gem - a lush green oasis in the heart of the city. Framed by two large bi-folding glass doors, the space offers both connection and privacy, allowing it to be used independently for more intimate gatherings.



## CAPACITY

25 seated  
35 standing



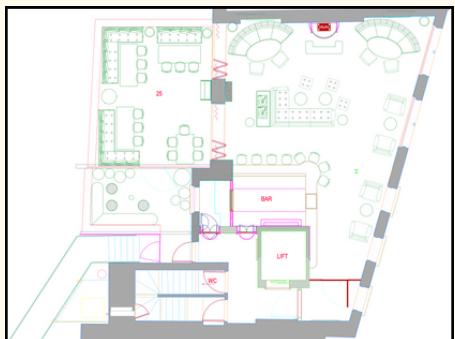
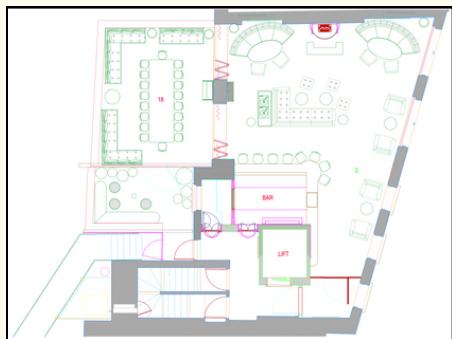
## KEY FEATURES

Glass roof,  
heated and covered, green oasis



## FACILITIES

Dedicated smoking area, lift access





# THE CABANA

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Hidden behind a discreet entrance, The Cabana is Louie's most intimate and exclusive space. Designed as a warm, luxurious retreat, it offers a refined setting for private festive celebrations and discreet gatherings. Plush seating, ambient lighting, and a cocooned atmosphere create an inviting sense of privacy and comfort.

The space is fully self-contained, featuring a dedicated bar and bartender, alongside a 4K projector and screen for presentations or private screenings. Ideal for hosting clients or holding confidential business meetings, The Cabana delivers a sophisticated and effortlessly elegant experience



## CAPACITY

18 seated  
35 standing



## KEY FEATURES

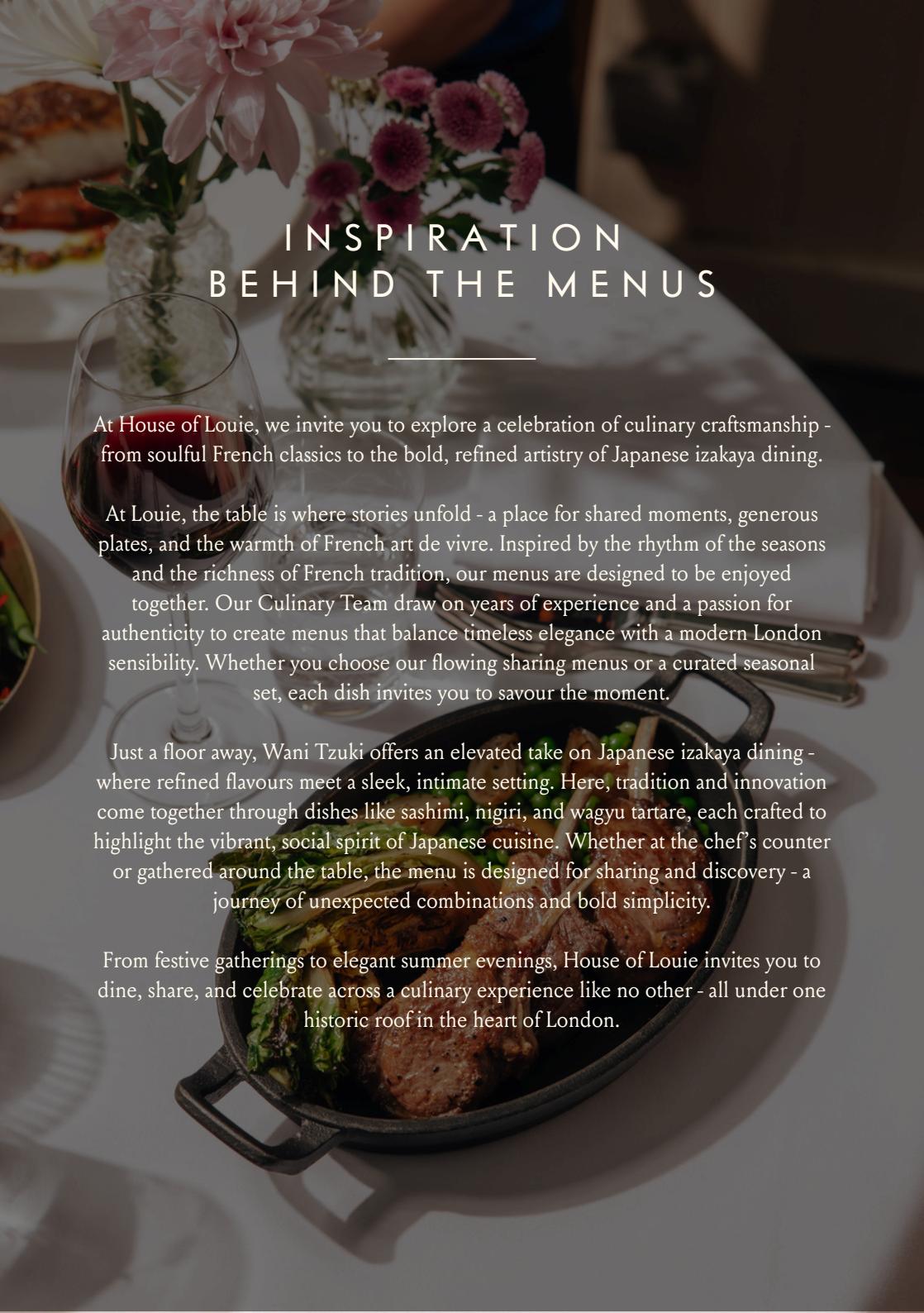
4k projector & screen, natural light,  
private sound system



## FACILITIES

Dedicated restrooms, lift access





## INSPIRATION BEHIND THE MENUS

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At House of Louie, we invite you to explore a celebration of culinary craftsmanship - from soulful French classics to the bold, refined artistry of Japanese izakaya dining.

At Louie, the table is where stories unfold - a place for shared moments, generous plates, and the warmth of French art de vivre. Inspired by the rhythm of the seasons and the richness of French tradition, our menus are designed to be enjoyed together. Our Culinary Team draw on years of experience and a passion for authenticity to create menus that balance timeless elegance with a modern London sensibility. Whether you choose our flowing sharing menus or a curated seasonal set, each dish invites you to savour the moment.

Just a floor away, Wani Tzuki offers an elevated take on Japanese izakaya dining - where refined flavours meet a sleek, intimate setting. Here, tradition and innovation come together through dishes like sashimi, nigiri, and wagyu tartare, each crafted to highlight the vibrant, social spirit of Japanese cuisine. Whether at the chef's counter or gathered around the table, the menu is designed for sharing and discovery - a journey of unexpected combinations and bold simplicity.

From festive gatherings to elegant summer evenings, House of Louie invites you to dine, share, and celebrate across a culinary experience like no other - all under one historic roof in the heart of London.



# HOUSE of LOUIE

JAPANESE CUISINE FROM WANI TZUKI

## MENU 1

£70 PER PERSON

+

Dishes will arrive in waves and placed in the center of the tables to be passed around,  
shared or served by your waiter at your convenience

EDAMAME, CITRUS AND KOMBU SALT (VE, NGC)

PORK GYOZA, BLACK VINEGAR (VE, NGC)

SEABREAM CEVICHE, GREEN APPLE, WASABI LEAF, SESAME LIME VINAIGRETTE (NGC)

MAKI ROLL SELECTION, TUNA AKAMI, OTORO, SALMON, PRAWN TEMPURA

BABY CHICKEN, SPICY UMEBOSHI GLAZE, TOMATO, BURNT SHALLOT PICKLE (NGC)

SEA BASS, GARLIC PONZU BUTTER SAUCE, MUSTARD GREEN

LION MUSHROOM, SHIMEJI TEMPURA, SHISO

MAITAKE MUSHROOM, BLACK MISO SAUCE

SWEET CORN, TERIYAKI MAYO, SALTED RICOTTA

L'EXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE, NGC)

SELECTION OF MOCHI ICE CREAMS, SESAME, COCONUT, MATCHA (V, NGC)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT  
ALL MENUS ARE SUBJECT TO CHANGES BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INGREDIENTS.



# HOUSE *of* LOUIE

## SAMPLE CANAPES AND BOWL FOOD SELECTION

TRUFFLE & WILD MUSHROOM VOL-AU-VENT (V)  
SMOKED SALMON, FENNEL CONFIT AVRUGRA TOAST  
TARTARE DE BŒUF IN A CRISP SHELL (GF)  
CHICKEN LIVER PARFAIT CONE, ONION JAM  
CELERIAC CARPACCIO, TRUFFLE MAYONNAISE, PINENUTS (VE)  
CRISPY LANGOUSTINE, BASIL  
MINI CRAB BRIOCHE ROLL, COCKTAIL SAUCE  
TERRINE DE FOIE GRAS ON BRIOCHE TOAST, FIG CHUTNEY

BEETROOT & STRACCIATELLA SALAD, WALNUT DRESSING, LEMON CRESS (V) (GF)  
KING CABBAGE WEDGE, TRUFFLE NOIRE, PINENUTS & PISTOU (VE) (GF)  
VEAL CHEEK POT-AU-FEU, BABY TURNIPS, CARROTS, GRILLED LEEKS (GF)  
MINI BURGER SLIDERS, COMTÉ CHEESE, PICKLES  
MINI LOBSTER ROLL, DILL, MAYONNAISE  
LOBSTER À L'AMÉRICAINE, CARROT, CELERY, BABY TURNIP  
STROZZAPRETI À LA TRUFFE NOIRE, AGED FARMESAN SHAVINGS (V)  
FILET DE BŒUF AU POIVRE, PEPPER SAUCE, TRUFFLE POMME PURÉE (GF)

CLASSIC RUM BABA, CANDIED FRUITS & CHANTILLY CREAM (V)  
MINI BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)  
CHOCOLATE CHOUX (V)  
MANGO MINI PAVLOVA (VE) (GF)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT  
ALL MENUS ARE SUBJECT TO CHANGES BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INGREDIENTS.

# HOUSE of LOUIE

FRENCH CUISINE FROM LOUIE

## MENU DÉCOUVERTE

£85 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around,  
shared or served by your waiter at your convenience

Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

### BASKET OF FRENCH BAGUETTE & BUTTER (V)

#### STARTER

BEETROOT & STRACCIATELLA, HERITAGE BEETS, WALNUT DRESSING (V, NGC)  
BEEF CARPACCIO, ROCKET PISTOU & PARMESAN SHAVING  
HAND DIVE SCALLOP, CHAMPAGNE VELOUTÉ, SALMON ROE (NGC)

#### MAIN COURSE

Served with cauliflower gratin (V) and red oak lettuce (VE, NGC)

KING CABBAGE WEDGE, WINTER TRUFFLE, PINE NUTS, PISTOU (VE)

WHOLE SEABASS, CITRUS BEURRE BLANC, YOUNG LEAVES

ROAST BABY CHICKEN, NEW POTATOES, WILD MUSHROOM, CHASSEUR SAUCE (NGC)

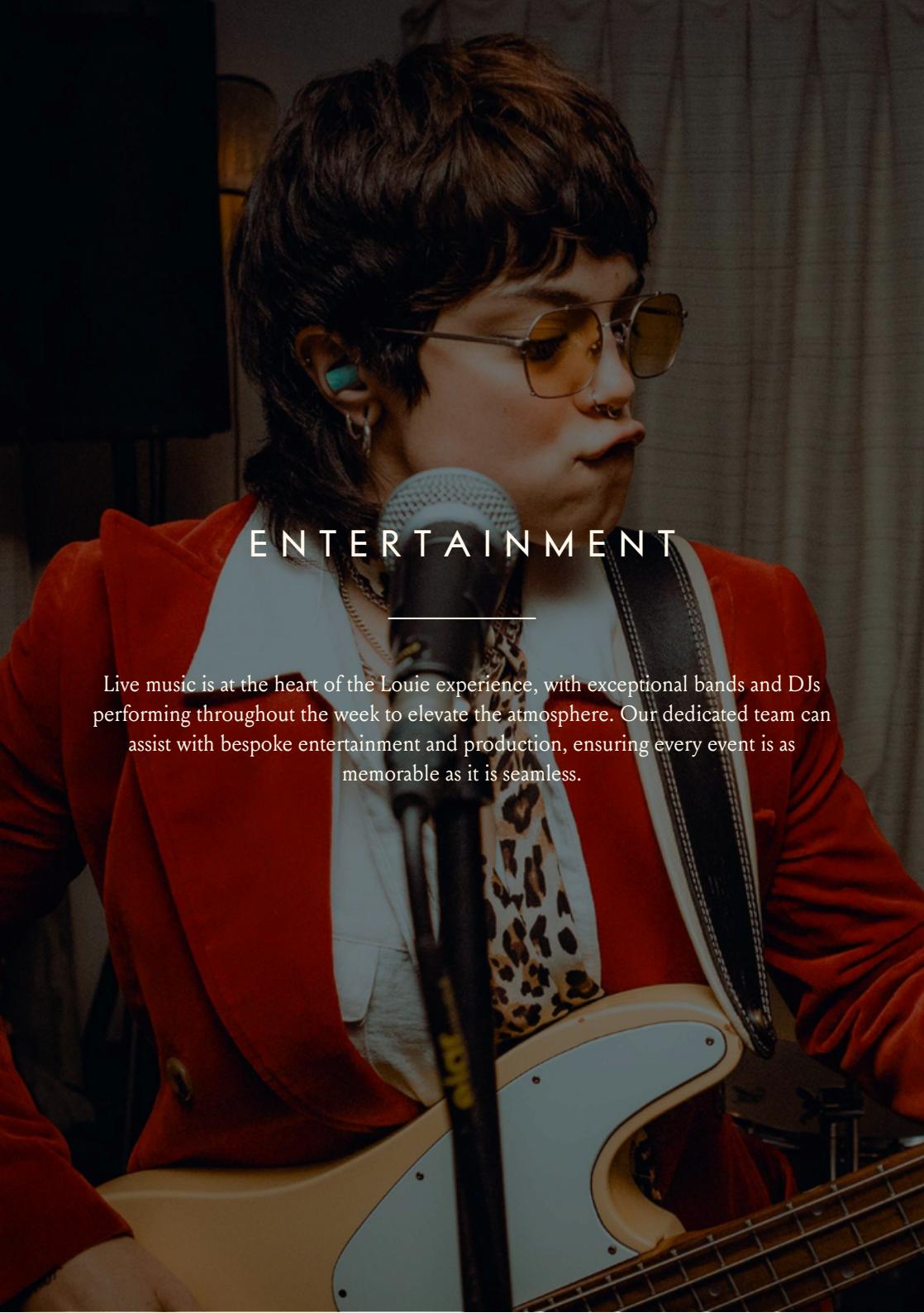
#### DESSERT

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)  
CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

V - VEGETARIAN / VE - VEGAN / NGC - NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS. PLEASE SPEAK TO  
A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.





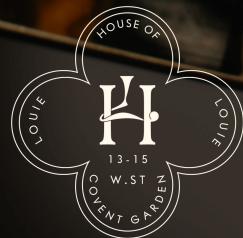
## ENTERTAINMENT

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Live music is at the heart of the Louie experience, with exceptional bands and DJs performing throughout the week to elevate the atmosphere. Our dedicated team can assist with bespoke entertainment and production, ensuring every event is as memorable as it is seamless.



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