

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

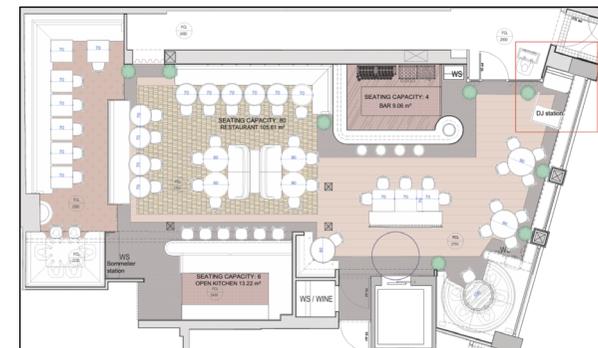
80 seated
100 standing

KEY FEATURES

Private cocktail bar,
raw sushi counter,
sound system

FACILITIES

Dedicated restrooms,
fully accessible



LOUIE RESTAURANT

Louie Restaurant, located on the first 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

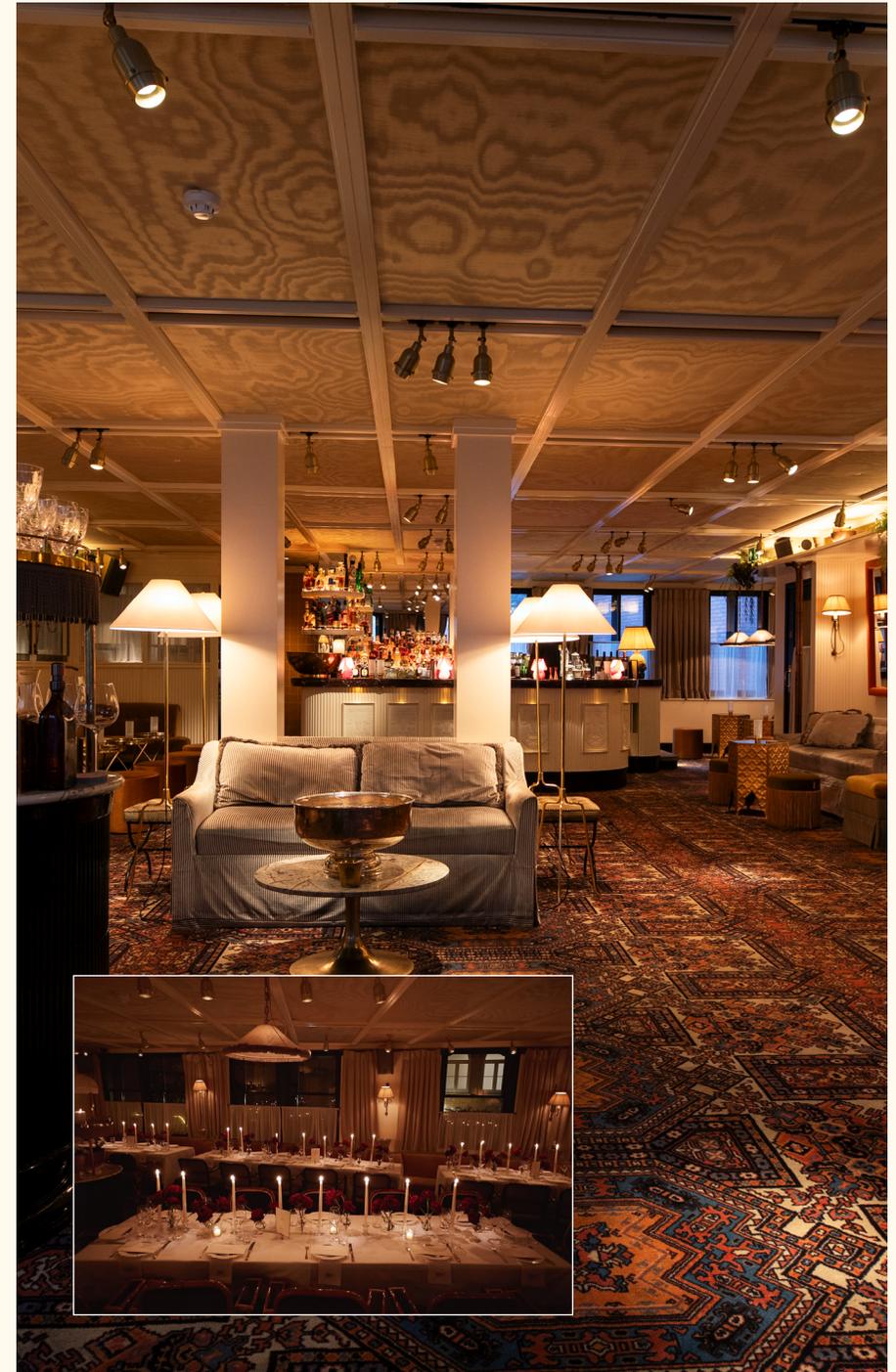
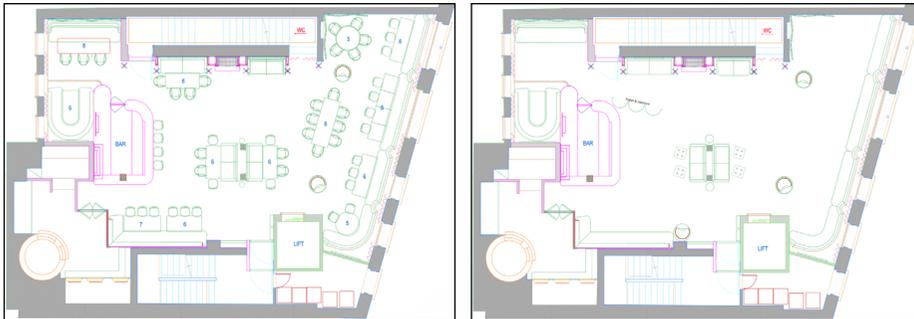
100 seated
120 standing

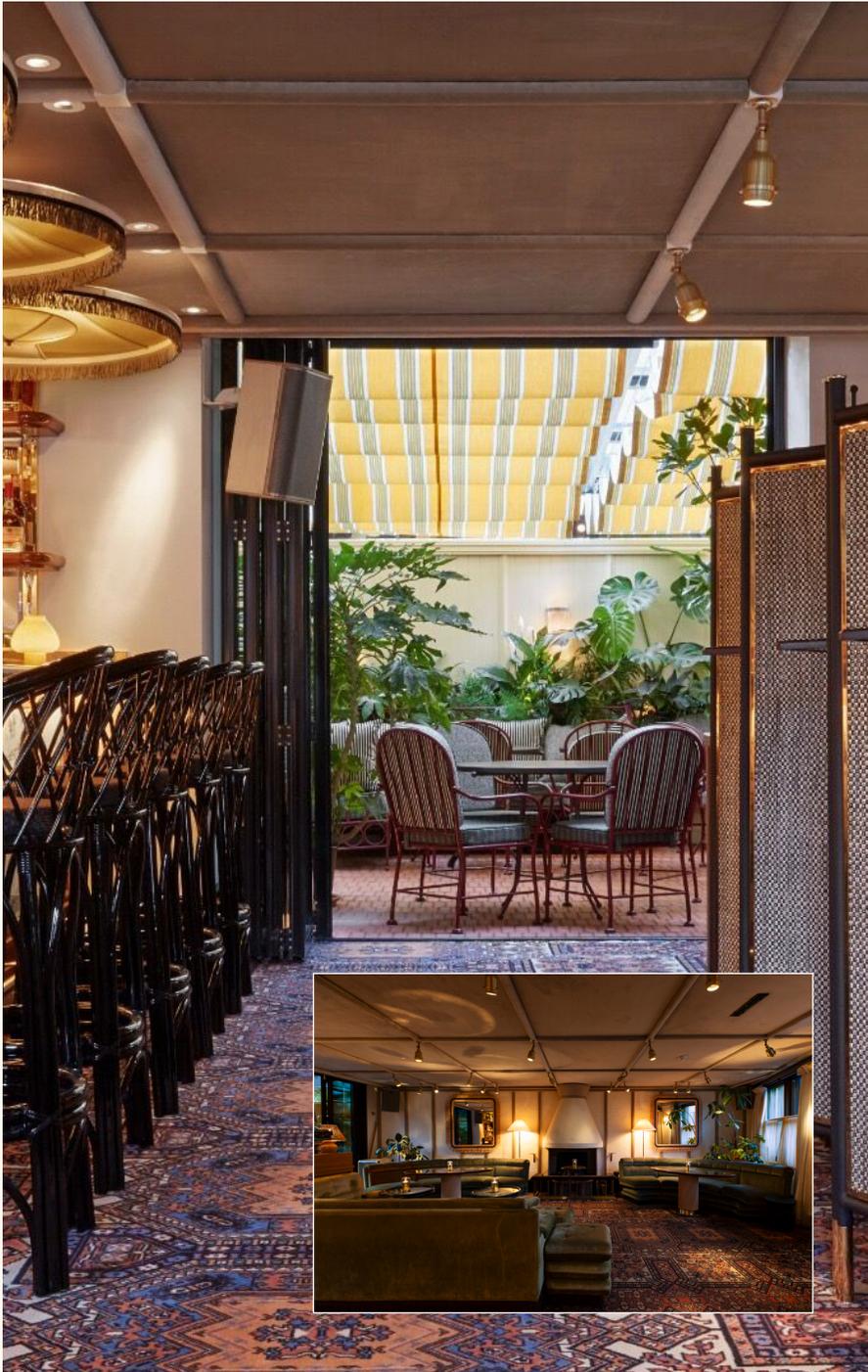
KEY FEATURES

Private cocktail bar,
fireplace,
DJ booth, piano

FACILITIES

Dedicated restrooms,
lift access





THE ALLIGATOR BAR

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, the 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.

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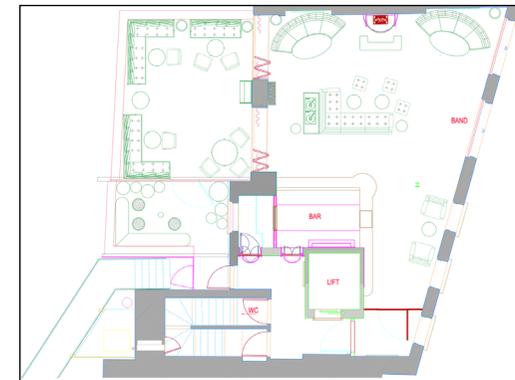
50 casually seated
120 standing

KEY FEATURES

Cocktail bar,
covered and heated terrace,
fireplace, DJ booth

FACILITIES

Dedicated restrooms,
lift access, smoking area



THE TERRACE

Tucked away behind The Alligator Bar, the 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

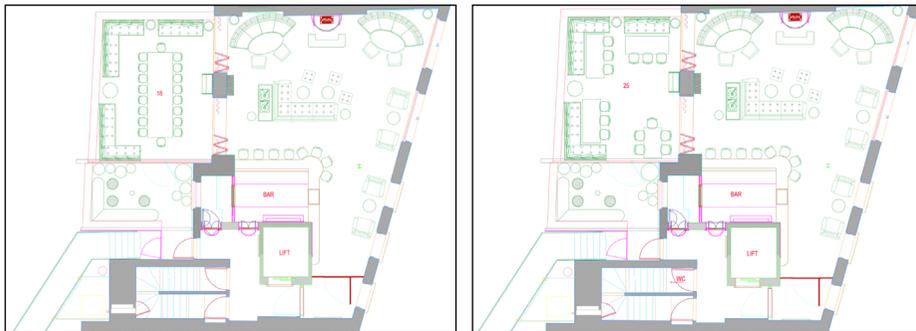
25 seated
35 standing

KEY FEATURES

Glass roof,
heated and covered,
green oasis

FACILITIES

Dedicated smoking area,
lift access





THE CABANA

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



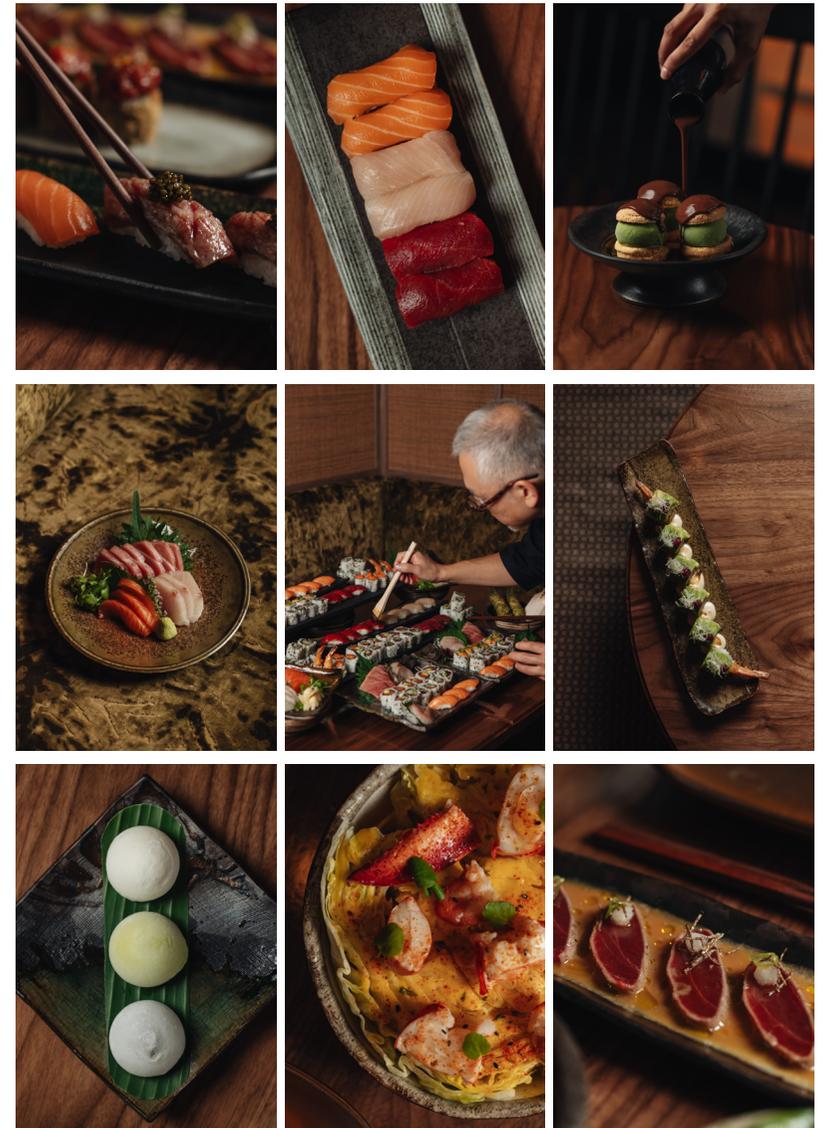
INSPIRATION BEHIND THE MENUS

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.

On the ground floor, Wani Tzuki reinterprets the refined art of Japanese cuisine through a modern izakaya lens. The menu revisits classic dishes with precision and contemporary flair. A concise, carefully composed selection designed to elevate the experience. Inspired by the social energy of Japanese hospitality, Wani Tzuki is conceived as a place to gather and connect. Traditional techniques meet subtle London twists, creating a cosmopolitan dining experience where sashimi, nigiri, and signature creations are crafted with balance, clarity, and bold simplicity. Whether seated at the chef's counter or around the table, guests are immersed in a vibrant yet intimate atmosphere shaped by flavour, movement, and shared discovery.

Just one floor above, Louie offers a different rhythm. Here, the table becomes a stage for connection, a place for shared moments, generous plates, and the warmth of French art de vivre. Guided by the seasons and rooted in French culinary heritage, our menus are designed for togetherness. Our Culinary Team draws on years of experience and a passion for authenticity to craft dishes that balance timeless elegance with a modern London sensibility. Whether enjoying our flowing sharing menus or selecting a curated seasonal set, each plate invites you to slow down and savour the moment.

From festive gatherings to elegant summer evenings, House of Louie invites you to dine, share, and celebrate, a singular culinary destination, 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'ÉXOTIQUE 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'AMÉRICAIN, CARROT, CELERY, BABY TURNIP

STROZZAPRETI À LA TRUFFE NOIRE, AGED PARMESAN 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)

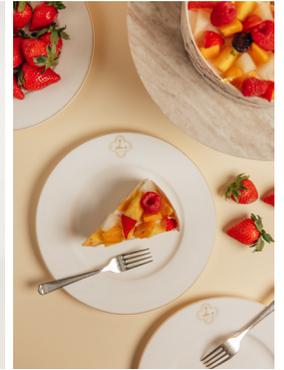
KING CABBAGE WEDGE, WINTER TRUFFLE, PINE NUTS, PISTOU (VE)
WHOLE SEABASS, CITRUS BEURRE BLANC, YOUNG LEAVES
ROAST BABY CHICKEN, NEW POTATOES, WILD MUSHROOM, CHASSEUR SAUCE (NGC)

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

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



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