
THE GEORGIAN
COPPA CLUB
GU27
Elderly people

WELCOME

“ Where classic elegance meets contemporary style - perfectly placed for meetings, celebrations, and after-work moments.”

Set within an elegant and characterful setting, The Georgian, Coppa Club offers a refined yet welcoming backdrop for events and gatherings of all kinds.

Blending classic architectural charm with contemporary design, the space is ideal for everything from private dining and celebrations to corporate occasions and social events.

With thoughtfully designed interiors, seasonal menus, and Coppa Club’s signature warm hospitality, The Georgian creates an atmosphere that feels both elevated and effortlessly relaxed.



“A timeless space for modern gatherings.”

OUR SPACES

At The Georgian, Coppa Club, a collection of beautifully designed spaces offers flexibility for a wide range of events, from intimate gatherings to larger celebrations. Each space has its own distinct character, combining classic charm with contemporary comfort to create a memorable setting for any occasion.

THE HIDE

WRITERS NOOK

BLACKDOWN BAR LOUNGE

THE SUMMER HOUSE

RESTAURANT

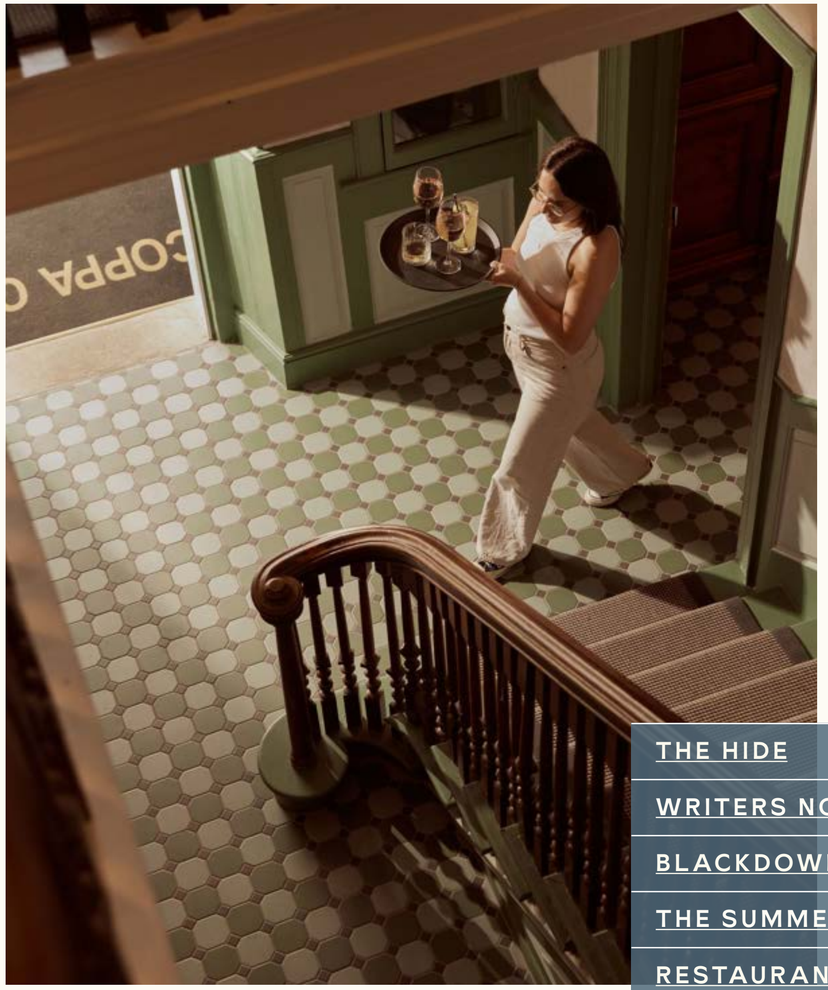
TENNYSON TERRACE













- THE HIDE +
- WRITERS NOOK +
- BLACKDOWN BAR LOUNGE +
- THE SUMMER HOUSE +
- RESTAURANT +
- TENNYSON TERRACE +

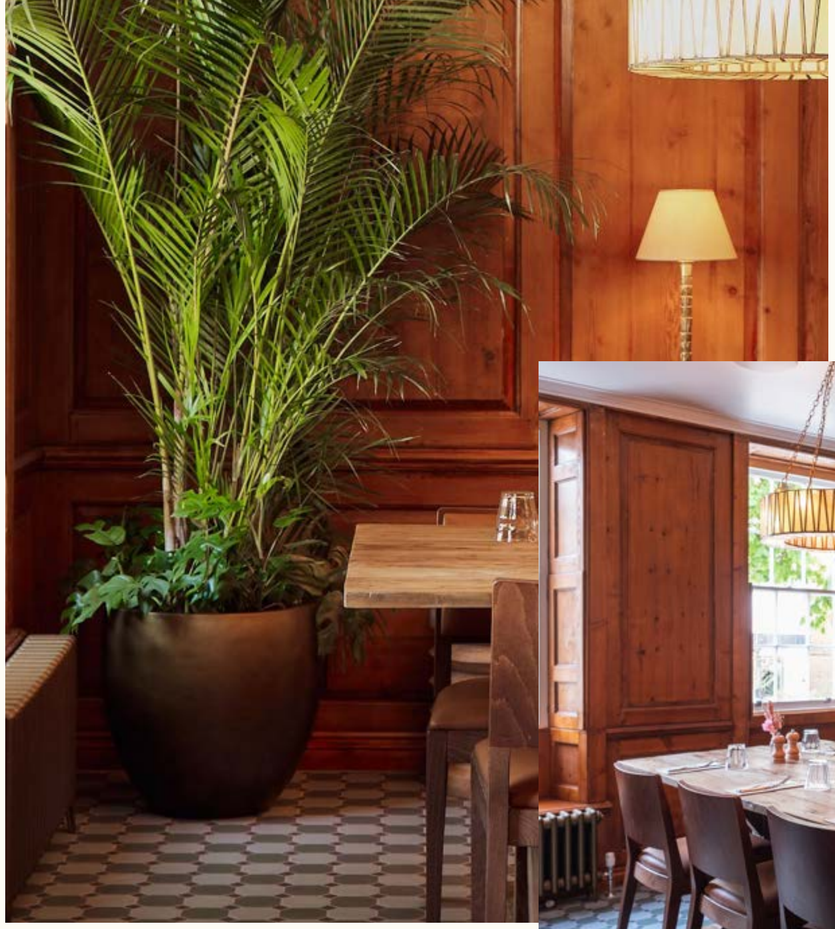
THE HIDE

A warm and inviting space, perfect for drinks receptions, networking events, and informal gatherings, with a relaxed and sociable atmosphere.



UP TO 12 SEATED

ENQUIRE HERE







WRITERS NOOK

A bright and elegant dining space ideal for group bookings, celebrations, and larger gatherings, combining a lively setting with a refined feel.



UP TO 40 STANDING

ENQUIRE HERE







BLACKDOWN BAR LOUNGE

A sophisticated and characterful space, ideal for drinks-led events, celebrations, and private hire, offering a more elevated setting within the townhouse.



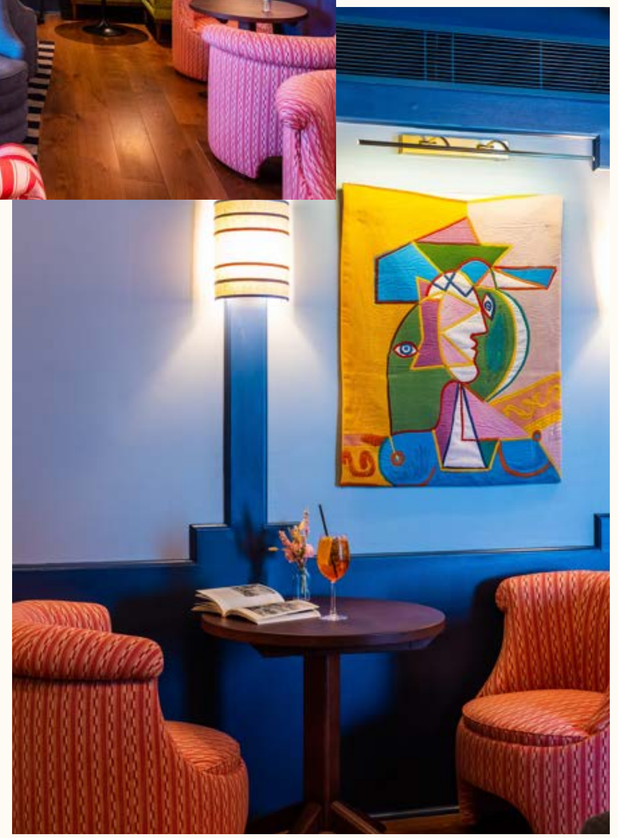
UP TO 40 STANDING



UP TO 20 SEATED

ENQUIRE HERE





THE SUMMER HOUSE

A sophisticated and characterful space, ideal for drinks-led events, celebrations, and private hire, offering a more elevated setting within the townhouse.



UP TO 40 STANDING
60 WITH SUMMER HOUSE TERRACE



UP TO 26 SEATED

ENQUIRE HERE







RESTAURANT

A sophisticated and characterful space, ideal for drinks-led events, celebrations, and private hire, offering a more elevated setting within the townhouse.



UP TO 80 SEATED

ENQUIRE HERE







TENNYSON TERRACE

A bright open space, ideal for drinks-led events, celebrations, and private hire, offering a space through all the seasons.



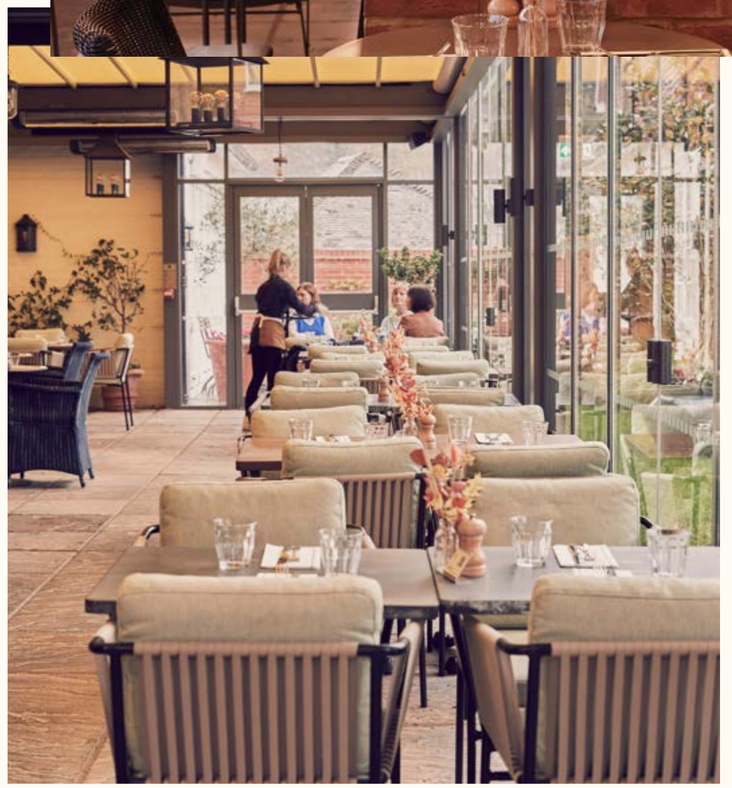
UP TO 120 STANDING



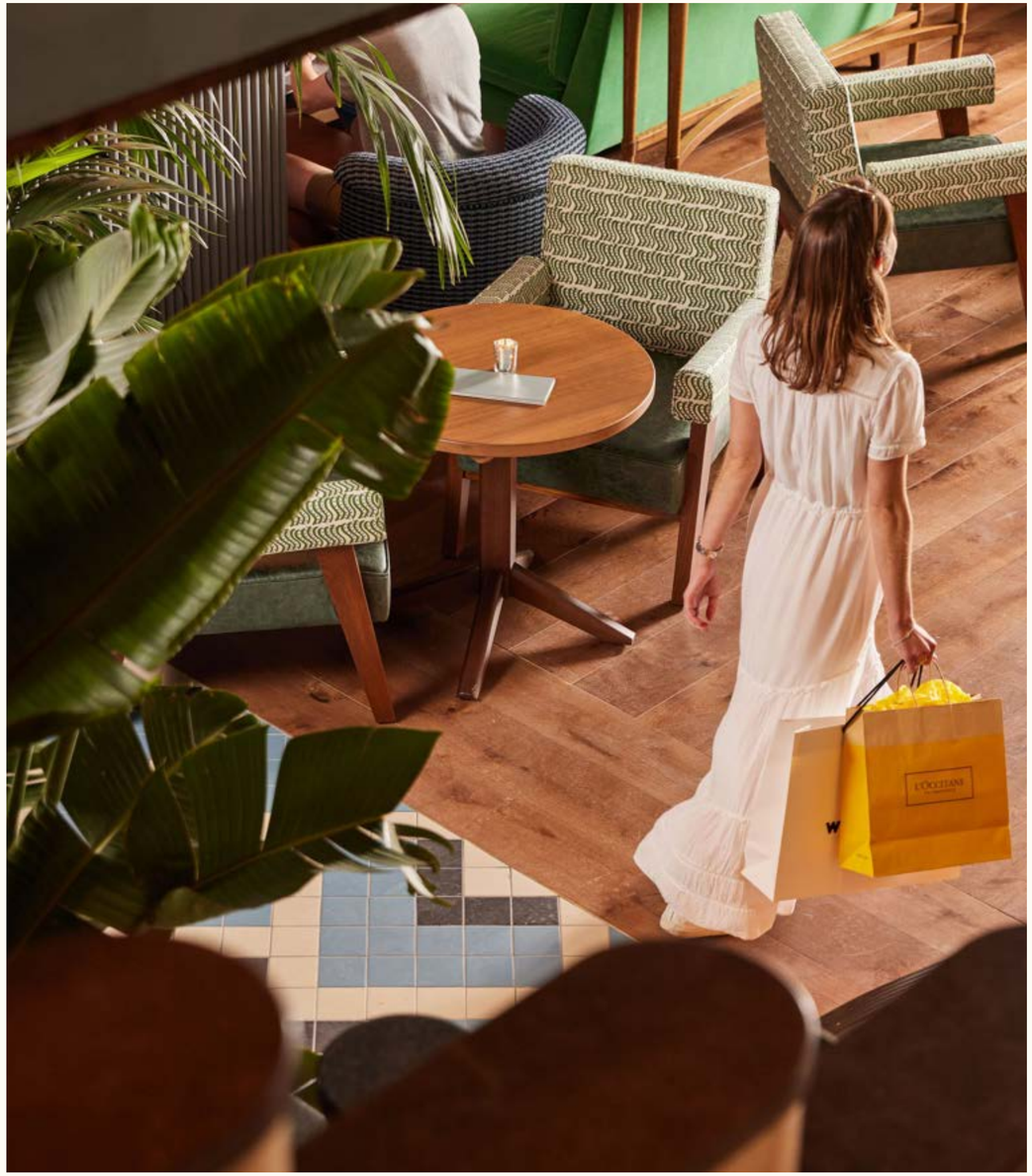
UP TO 80 SEATED

ENQUIRE HERE









CAPACITIES

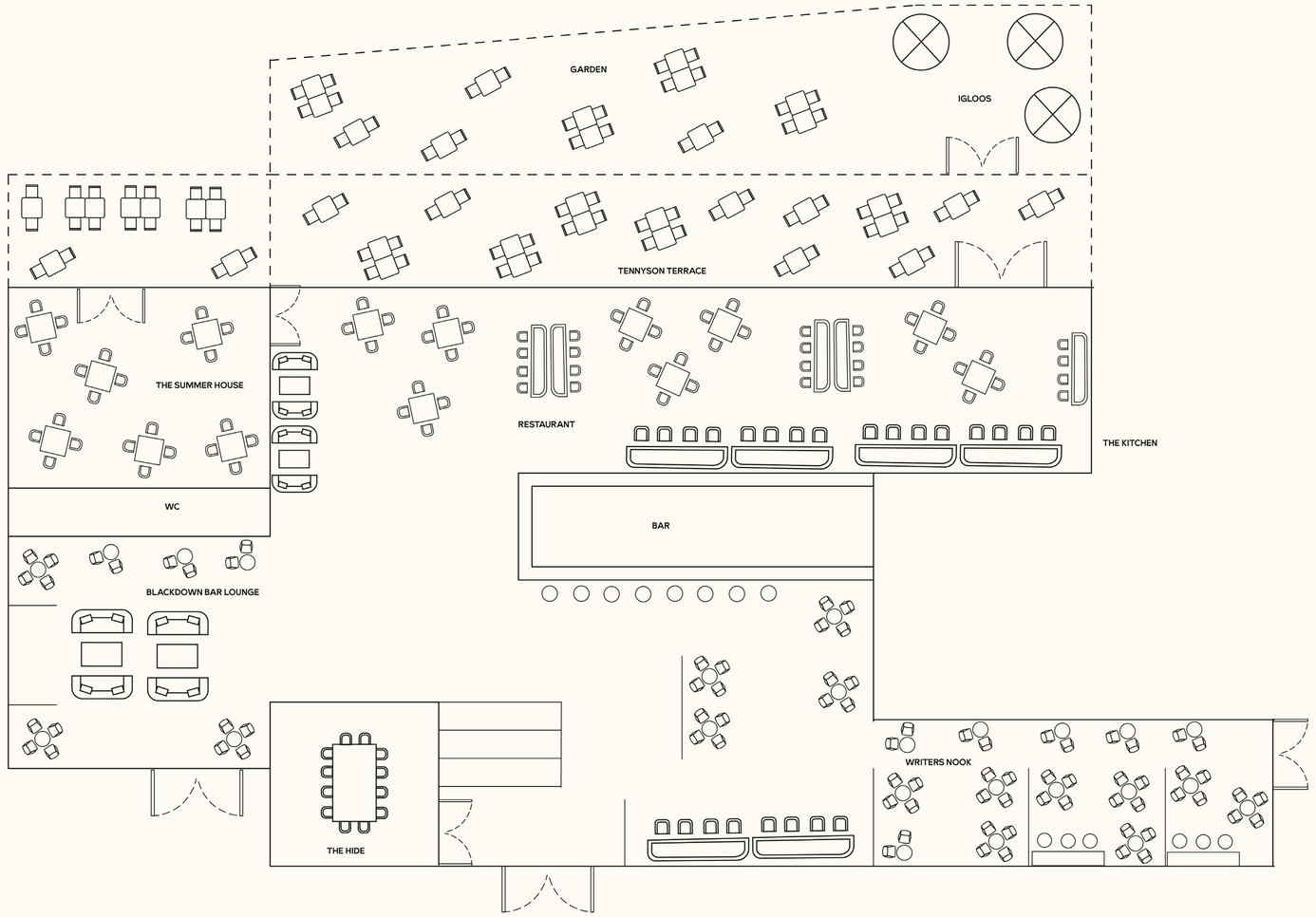
Explore the capacity and layout options for each of our spaces below, designed to accommodate everything from small gatherings to larger events.

	SEATED	BOARDROOM	STANDING / CASUAL RECEPTION
THE HIDE PRIVATE DINING	12	12	N/A
WRITERS NOOK	N/A	N/A	40
BLACKDOWN BAR LOUNGE	20	N/A	40
THE SUMMER HOUSE	26	N/A	40 60 with Summer House terrace
RESTAURANT	80	N/A	N/A
TENNYSON TERRACE & GARDEN	80	N/A	120
RESTAURANT & TERRACE	160	N/A	200
IGLOOS	8 per igloo	N/A	N/A

These are our usual capacities, but if you have something else in mind, we'd still love to hear from you. Contact us and we'll explore the options together.

FLOOR PLAN

Our floor plan gives a clear view of the venue layout, allowing you to see how each space works together. Whether you're planning a small gathering or a full venue hire, it's a useful guide to bringing your event to life.









FOOD & DRINK

“Deliciously crafted dishes, thoughtfully paired drinks, and a menu to suit every occasion.”

At The Georgian, Coppa Club we believe that every great event is anchored by great food and drink. That’s why we offer a diverse range of menus designed to suit every occasion and style of gathering.

From elegant celebrations with bespoke set menus to relaxed sharing-style dining, from a selection of canapés and drinks packages to indulgent champagne brunches, afternoon teas, and classic finger sandwiches, our culinary offerings are crafted to delight and impress.

Whatever the occasion, our flexible menus ensure your event is as memorable on the plate as it is in the moment.



CELEBRATIONS SET MENU ONE +
CELEBRATIONS SET MENU TWO +
CANAPÉS +
AFTERNOON TEA +
SHARING BOARDS +
CHAMPAGNE BRUNCH +
GATHERINGS +
DRINKS PACKAGES +

CELEBRATIONS SET MENU ONE

“ Delicious courses, carefully curated to make every celebration unforgettable. ”

THREE COURSES 45

SMOKED SALMON pickled cucumber, herb & caper salad

HAM HOCK TERRINE whole grain mustard, watercress, London sourdough

ROASTED SQUASH & LENTIL SALAD (PB) tahini & herb dressing, pomegranate, red chicory

BURRATA (V) (N) roasted heritage squash, brown butter, pumpkin seeds, hazelnuts, crispy sage
plant-based option available

PAN-ROASTED CHICKEN BREAST crushed roots, wild mushrooms, crispy prosciutto, madeira jus

LEMON SOLE mussels, samphire, white wine butter sauce, herb-buttered new potatoes

HARISSA CAULIFLOWER (PB) (N) heritage squash, cavolo nero, Puy lentils, tahini dressing, pomegranate, dukkah, herb salad

DUKKAH CRUSTED PRESSED PORK (N) saffron apple purée, peas, courgettes

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STICKY TOFFEE PUDDING (V) miso caramel, honeycomb, salted caramel ice cream

PEAR TART TATIN (V) crème fraîche, honey & thyme

BRAMLEY APPLE & FIG CRUMBLE (PB) (NG) spiced figs, vanilla ice cream

CHOCOLATE MOUSSE (PB) (NG) candied chestnut, sea salt, olive oil

PITCHFORK CHEDDAR pear jelly, celery, seeded crispbreads

VEGETARIAN (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N) **NON-GLUTEN OR CAN BE MADE NON-GLUTEN** (NG)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients.
A discretionary service charge of 12.5% will be added to your bill.



CELEBRATIONS SET MENU TWO

“ A curated menu designed to make every celebration special. ”

THREE COURSES 65

BAKED SCALLOPS IN THE SHELL samphire, Aleppo chilli & lemon butter
BEEF CARPACCIO figs, fennel, pomegranate, olive oil
HERITAGE BEETROOT TART TATIN (PB) lemon thyme, pumpkin purée, pecan & lovage pesto
TWICE-BAKED PITCHFORK CHEDDAR & RED LEICESTER TRUFFLED SOUFFLÉ

ROASTED DUCK BREAST crushed roots, wild mushrooms, crispy prosciutto, madeira jus
PAN-ROASTED HALIBUT bisque sauce, fennel, samphire, mussels, lovage oil
ROOT VEGETABLE WELLINGTON (PB) (N) seasonal greens, pumpkin purée, hazelnuts, thyme
***7oz* BEEF FILLET BOURGUIGNON** crushed roots, rainbow chard

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STICKY TOFFEE PUDDING (V) miso caramel, honeycomb, salted caramel ice cream
CHOCOLATE MOUSSE (PB) (NG) candied chestnut, sea salt, olive oil
CRÈME BRÛLÉE (V) (NG)
RUM POACHED PINEAPPLE (PB) (NG) toasted buckwheat, coconut ice cream
PITCHFORK CHEDDAR, BARON BIGOD, CORNISH BLUE pear jelly, celery, seeded crispbreads

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

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CANAPÉS

“ Perfect little bites for effortless mingling. ”

sea

SMOKED SALMON BELLINI lemon & chive crème fraiche, salmon caviar **3.5**

DEVON CRAB TART brown crab mayo, Granny Smith apple **3.5**

garden

CARAMELISED ONION & GOATS CHEESE QUICHE (V) **2.5**

HERITAGE TOMATO BRUSCHETTA (PB) **2.5**

BEETROOT HUMMUS (PB) crispy chickpeas, pickled guindilla chilli **2.5**

FIG, THYME & VEGAN CHEESE (PB) sourdough **2.5**

PECORINO ARANCINI rosemary mayo **2.5**

WHIPPED RICOTTA TART (V) butternut squash, sage **2.5**

farm

STEAK TARTARE CROSTINI 3.5

SMOKED HAM, PARSLEY, LEMON & PEA TERRINE London sourdough **2.5**

HAM HOCK, LEEK & MOZZARELLA CROQUETTE 3.5

sweet

PASSION FRUIT MACARON 3.5

MINI LEMON MERINGUE FINGER 3.5

MINI MADELEINES (V) **2.5**

CHOCOLATE BROWNIE (PB) cranberries, cream **2.5**

VEGETARIAN (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N) **NON-GLUTEN OR CAN BE MADE NON-GLUTEN** (NG)

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AFTERNOON TEA

“ Delicate treats for a timeless afternoon. ”

32.5 PER PERSON
WITH VEUVE CLICQUOT 48 PER PERSON

A selection of freshly made sandwiches served on white bread

EGG MAYONNAISE & WATERCRESS (V)
CUCUMBER & HERBED CREAM CHEESE (PB)
SMOKED SALMON AND CREAM CHEESE
HONEY ROAST GAMMON & ENGLISH MUSTARD

A selection of desserts

SULTANA SCONE (V) strawberry jam & clotted cream
PASSION FRUIT MACARONS
CHOCOLATE BROWNIE (PB) cranberries, cream
SALTED CHOCOLATE TART
RASPBERRY MUFFIN (PB)
LEMON MERINGUE FINGER

Choose your tea

BREAKFAST BLEND
DECAF BREW
EARL GREY
HIBISCUS & BERRY
LEMONGRASS & GINGER
CHAMOMILE
PEPPERMINT
YUNNAM GREEN

Add some sparkle

NYETIMBER, CLASSIC CUVÉE, MV (PB) **68**
West Sussex, England, pastry, almond, baked apples

VEUVE CLICQUOT, YELLOW LABEL NV (PB) **93**
Champagne, France, rich yellow fruits, pear, shortbread

BOLLINGER, SPECIAL CUVÉE NV 120
Champagne, France, stone fruit, toasty, creamy finish

G & Tea

Monkey 47 & Fever-Tree tonic **16.8**
Moatwood Gin & Fever-Tree tonic **16.8**





SHARING BOARDS

" Simple, delicious plates made to pass around. "

SLIDERS *choose a selection* 90

BEEF BURGER Ogleshield cheese, pickles

HONEY SESAME CHICKEN basil & garlic aioli

PLANT-BASED BURGER (PB) vegan cheese, pickles

BOARDS

CHARCUTERIE salami, coppa & prosciutto, cornichons, figs, olives, London sourdough, seeded crispbreads **75**

ARTISAN CHEESEBOARD (V) (N) Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, pear jelly **75**

BRITISH CURED FISH smoked mackerel pâtè, hot-smoked salmon rillettes, smoked salmon, caper dressing, London sourdough, cucumber & fennel salad **85**

GARDNERS QUICHE (V) kale, spinach, leek, peas, goat's cheese **45**

MALDON OYSTERS shallot vinegar, lemon, tabasco, samphire **60**

VEGETABLE CRUDITÉ (V) beetroot hummus, sourdough croutons **70**

PUDDINGS

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V) bay leaf custard **40** *plant-based option available*

BLACK FOREST TRIFLE chocolate custard, sour cherries, kirsch-soaked sponge **40**

SIDES

ROSEMARY & GARLIC ROASTED POTATOES (PB) **15**

PARMESAN FRIES 18

SEASONAL LEAVES (PB) (N) pistacio & orange dressing **15**

FENNEL, CUCUMBER, MINT & PARSLEY SALAD (PB) **18**

TENDERSTEM BROCCOLI (PB) (N) toasted almonds **20**

TRIPLE-COOKED CHIPS (V) **15**

CHAMPAGNE BRUNCH

“ Bubbles and brunch - the perfect pairing. ”

£35 PER PERSON
includes a 125ml glass of Veuve Clicquot Brut Yellow Label

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choose

TEA, COFFEE, ORANGE JUICE

pick your breakfast

CRUSHED AVOCADO TOAST (V) poached St Ewe’s eggs, spring onion

HARISSA BAKED EGGS (NG) tomato, chickpea & streaky bacon baked eggs, sourdough toast

GREEN SHAKSHUKA (V) (NG) baked eggs, cavolo nero, leeks, peas, feta, parsley, mint, Aleppo chilli, sourdough toast

SPICED FRENCH TOAST (V) (N) clotted cream, poached figs, mint, pomegranate, pecans

KEFIR PANCAKES (V) (N) winter berry compôte, orange, almonds, whipped mascarpone, cranberries

ENGLISH BREAKFAST streaky bacon, Cumberland sausage, St Ewe’s eggs, Portobello mushroom, tomato, baked beans, sourdough toast

GARDEN BREAKFAST (V) harissa halloumi, crushed avocado, sesame greens, St Ewe’s egg, Portobello mushroom, tomato, sourdough toast

VEGETARIAN (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N) **NON-GLUTEN OR CAN BE MADE NON-GLUTEN** (NG)

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GATHERINGS

“ Simple, elegant classics for easy gatherings. ”

25 PER PERSON

SANDWICHES

please select your choice

EGG MAYONNAISE & WATERCRESS (V)
CUCUMBER & HERBED CREAM CHEESE (PB)
HONEY ROAST GAMMON & ENGLISH MUSTARD
SMOKED SALMON & CREAM CHEESE
CORONATION CHICKEN

FENNEL SEED SAUSAGE ROLL
CUMBERLAND SCOTCH EGG
SEASONAL LEAF SALAD (PB) pomegrante & mint
FRIES (PB)

DESSERTS

CARROT CAKE (V)
LEMON DRIZZLE (V)
SULTANA SCONE (V) clotted cream, jam



DRINKS PACKAGES

“ Drinks worth sharing, whatever the occasion. ”



MAGNUMS & JEROBOAMS

sparkling wine

NYETIMBER, CLASSIC CUVÉE NV (PB) West Sussex, England **125** *magnum*
VEUVE CLICQUOT, YELLOW LABEL NV (PB) Champagne, France **175** *magnum*
RUINART, BLANC DE BLANCS NV Champagne, France **365** *magnum*
RUINART, ROSÉ NV Champagne, France **389** *magnum*

white wine

CHABLIS, DOMAINE JEAN GOULLEY Burgundy, France **130** *magnum*
GAVI DEL COMUNE DI GAVI ROVERETO, MICHELE CHIARLO Piedmont, Italy **119** *magnum*
CHABLIS GRAND CRU VAUDÉSIR, DOMAINE WILLIAM FÈVRE Burgundy, France **362** *magnum*

rosé wine

WHISPERING ANGEL, CÔTES DE PROVENCE ROSÉ 2025 Provence, France **142** *magnum* / **284** *jeroboam*
CHÂTEAU MINUTY PRESTIGE, CÔTES DE PROVENCE ROSÉ (PB) Provence, France **144** *magnum* / **282** *jeroboam*
ROCK ANGEL CÔTES DE PROVENCE ROSÉ Provence, France **166** *magnum*

red wine

MALBEC, 1300, ANDELUNA Mendoza, Argentina **102** *magnum*
RIOJA RESERVA, BODEGAS ONDARRE Rioja, Spain **112** *magnum*
CHÂTEAUNEUF-DU-PAPE, CUVÉE BARBERINI, DOMAINE DE LA SOLITUDE Rhône, France **244** *magnum*
BAROLO, VIETTI Piedmont, Italy **304** *magnum*
RIOJA GRAN RESERVA, 904, LA RIOJA ALTA S.A. Rioja, Spain **296** *magnum*

BOTTLED BEER

PERONI OR ASAHI LAGER 12 bottles **70**
PERONI 0% LAGER 12 bottles **60**
HAWKSTONE IPA 12 bottles **75**
MIXED BEER & CIDER 4 bottles cider, 4 bottles lager, 4 bottles IPA **75**

COCKTAILS

Choose any cocktail from our selection to serve to your guests on arrival, as a toast, or before or after dinner

PORT & CHEESE *Each bottle and cheese pairing serves up to 10 people. All pairings are served with seeded crackers, celery, pear jelly, grapes & walnuts*

BARROS RUBY Scottish Blue Murder **165**
BARROS 10 YEAR TAWNY 18-Month Aged Comté **185**
QUINTA ROMANEIRA LBV 2019 Baron Bigod **195**







T&Cs

Deposit

A deposit of £20 per person is required upon booking

Cancellation Terms

No-shows, cancellations or reductions made within 14 days of the event will result in £20 per person being retained from the deposit paid at the time of booking.

CONTACT US

ENQUIRE

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Elderly people
Breakfast




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