

A collage of appetizers including salmon, bread, and eggs. The background features a dark, moody image of a dish with green herbs and white elements. Overlaid on the left is a close-up of various appetizers: salmon on bread, a hard-boiled egg in a bread bowl, and other bread-based items with green garnishes. The text 'FAIRFIELD HALLS' is in the top right, and 'event catering' is in the bottom right.

FAIRFIELD HALLS

**event  
catering**



## **contact details**

For more information,  
contact the team today

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[www.fairfield.co.uk](http://www.fairfield.co.uk)



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# about <sup>S</sup>

**We are passionate not just for the food we source and serve, but for the guests we collaborate with. We're committed to providing outstanding guest-led experiences that are creatively unique.**

Let us take you on this journey, from farm to fork, and show you how we combine sustainable and seasonal foraging with our guests' vision at the heart of our planning.

Inside this brochure you will find menu ideas that can accompany a range of events that you might be planning. But we also love bespoke, so we'd be happy to create a personalised menu that is tailored to your needs. ■

**“We're proud of what we put on a plate, where we buy it from and the people we work with”**  
Stewart Parker,  
Group Executive Chef

# sustainable suppliers



“Even through to the food, we make the effort to support the local economy”  
Stewart Parker,  
Group Executive Chef

**We play an active role in the Sustainable Food Cities partnership, paying particular attention to sustainable fishing and farming methods.**

Our network and relationships are integral to our ability to produce plates of food that we're proud of. ■

## Bakery

- ▶ **Bread Factory**  
Unit 12, Garrick Road Industrial Estate,  
Irving Way, London NW9 6AQ

## Vegetables

- ▶ **Covent Garden Market**  
Nine Elms Ln, London SW8 5BH

## Fish

- ▶ **Southbank Fisheries**  
Kent Park Industrial Estate, Ruby St,  
London SE15 1LR

## Meat

- ▶ **Maren Meats**  
23-25 Tottenham Ln, London N8 7EP

## Brewery

- ▶ **Crate Breweries**  
Unit 7 Queen's Yard, Hackney Wick,  
London E9 5EN

## Milk

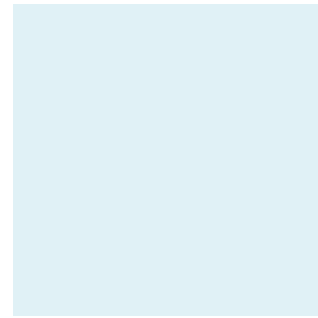
- ▶ **Pensworth Dairies**  
Oxhey Ln, Watford WD19 5RJ

# collaborate to create

**Our team will place you at the centre of their creative vision and take the time to get to know you and your aspirations before translating this into something extraordinary.**

From sophisticated delicate dishes to the accent pink pickled onions in our sandwiches; our passion is working with you to create sustainable taste sensations that hit the mark on every level.

Collaboration, traceability and quirky ideas are where our concepts stem from, and our team enjoy exploring the possibilities with you to find ways to make these visions a reality. ■





# it's in the **taste**



## **Tasting sessions are an integral part of what we do.**

It's not just an opportunity for us to show you how we put your products and brand at the heart of our dishes. It's also an opportunity for us to take you on a provenance journey and explain how we got there.

Educating our clients about how we've carefully sourced produce and from where, plays a big part of the process, and also our partnership with you.

Tasting sessions lead to the adaptation, refinement and replication of your chosen dishes, so we're passionate about getting these right. ■

# breakfast and lunch

## Refreshments

Freshly brewed Fairtrade coffee and tea	£2.50
Freshly brewed Fairtrade coffee, tea and handmade biscuits	£3.00
Freshly brewed Fairtrade coffee, tea and mini Danish pastries	£4.25
<i>(All above include fruit and herbal tea infusions)</i>	
Jugs of juice - orange, apple or cranberry	£4.50
Belu Water (500ml PET) - still or sparkling	£2.00
Belu Water (750ml Glass) - still or sparkling	£3.60

### Did you know?

Apples are highly effective at waking you up in the mornings because of their high levels of fructose. We recommend you add fruits to your breakfast offer.

## Breakfast menu

### From £2.00

#### **Baker's basket**

A selection of freshly baked mini viennoiserie and sweet muffins

#### **Hot breakfast roll**

Choose from smoked back bacon, Cumberland whirl or an omelette with tomato and mushrooms. Served in a rustic ciabatta roll with a selection of condiments

#### **Traditional cooked breakfast**

Smoked back bacon, butchers pork sausage, black pudding, hash browns, scrambled egg, slow roasted tomatoes, buttered mushrooms, Heinz baked beans, brown and white toast with butter.

Served alongside jugs of apple and orange juice with Fairtrade coffee and tea

### Breakfast bolt-ons

#### **Smoked salmon bagels**

With herb and black pepper cream cheese

#### **Porridge station**

Traditional porridge with a selection of fruit compotes, spiced apples, nuts, seeds and honey

#### **Smoothie station**

A bespoke smoothie bar offering freshly blended smoothies

#### **Breakfast panna cotta**

Cereal milk infused panna cotta with caramelised oats, fresh and poached fruits

#### **Fruit salad pot**

Chopped fruit salad finished with fresh mint and honey

#### **Fruit bowl**

A selection of seasonal fruits



## Packed lunch offer

### From £8.50

We can offer two levels of packed lunch depending on your guests.

Our standard packed lunch comes in a brown paper bag with a boxed sandwich from our flavours of the moment, a bottle of Belu water, banana, salted crisps and a chocolate bar.

Our executive packed lunch comes in a bespoke box containing a baguette, wrap or bloomer sandwich from our flavours of the moment, a bottle of premium fruit juice, Greek salad or pasta salad snack pot, seasonal fruit salad, salted crisps and a flapjack.

## Working lunch menu

### Choose two items from £9.95

#### **Sandwich selection**

Chicken and stuffing  
Prawn mayonnaise  
Double egg mayo and cress  
BLT  
Ham and cheese  
Roast chicken salad  
Chicken and bacon  
Cheddar ploughman's  
Beef and horseradish  
Double cheese with red onion chutney  
Salmon, mayo and cucumber

#### **Chicken skewer**

Flavoured with lemon and pesto.  
Served with a tomato dip

#### **Sausage roll**

Served warm with a mustard dip

#### **Mature cheddar quiche**

With onion and chives

#### **Onion bhaji**

Served with a yoghurt dip

#### **Mini American muffins**

Double chocolate or blueberry

#### **Freshly brewed hot drink**

Fairtrade coffee, tea or fruit infusions

#### **Fruit bowl**

Whole pieces of seasonal fruit

# finger food

## Finger food

### Choose 5 items from £14.50

#### Crostini

Goat's cheese, balsamic onion and semi dried tomato

Salami, artichoke, olive and mascarpone

Mackerel, beetroot hummus and fresh horseradish

Smoked chicken with mango and red chilli

#### Mini filled rolls

Smoked ham, Emmental, beef tomato and basil

Pastrami, pickles, rainbow slaw and Swiss

Hummus, carrot and coriander and black olives

Roast beef, rocket, horseradish and red onion

Roast chicken, beef tomato, baby gem and black pepper mayonnaise

Crayfish, rocket, cucumber, lemon and basil mayonnaise

Mozzarella, avocado, sweet chilli peppers, beef tomato and basil

Smoked salmon, black pepper mascarpone, rocket and pickled cucumber

#### Tortilla crisp breads

Pulled chicken, feta cheese and chipotle

Hoisin duck, cucumber and spring onion

Smashed beans, chermoula, roasted squash and beetroot

Tuna with a niçoise garnish

#### Savoury pick ups

Sausage roll with piccalilli

Caramelised shallot and cheddar tart, chive crème fraîche and seared tomato

Smoked bacon and brie tart, basil mascarpone cheese and black pepper

Puff pastry, sun blush tomato, burrata, basil and olives

#### Cold and rolled

Pastrami roll with rainbow slaw, Swiss cheese and pickles

Smoked aubergine roll, tofu, harissa, quinoa and coriander relish

Smoked salmon, black pepper, spinach, preserved lemon and ricotta

Air dried ham, slow roast tomato, rocket and buffalo mozzarella



### Did you know?

The origin of finger food comes from a need to offer food at underground speakeasy's during the Prohibition Era.

#### **Sticky sticks**

Lemongrass chicken skewer, sweet chilli jam

Pork and chorizo sausage, red wine glaze, chimichurri

Seared beef skewer, roast pepper, red onion, honey, lemongrass and a ginger glaze

Falafel, courgette and roast pepper skewers with chimichurri

#### **Best of the rest**

Asparagus, fava bean, pea and feta frittata

Cod, chorizo and red pepper fish cakes with salsa verde

Smoked salmon, herbed cream cheese, cucumber and dill

Mini Yorkshire puddings filled with pulled beef shin, dill and horseradish cream

#### **Soup station - served in mugs from a tureen**

Tomato, red pepper and basil

Carrot, coriander and cumin

Field mushroom, spinach and dill

Roasted celeriac, blue cheese and basil

Butternut squash, chilli, coconut and coriander

Lentil, root vegetable and rosemary

*All soups are gluten free and vegan options are available*

# hot fork and pies

## How to order

1. Choose 1 meat or fish and 1 vegetarian option.  
This comes with seasonal leaves and a garden salad of tomatoes, cucumbers, celery, peppers and red onions
2. Choose 2 sides from our sides/salad bar selection
3. Add 1 dessert from the sweets selection
4. Salad bar bolt-ons, extra sides and extra desserts are charged at an extra cost

**See sides  
& sweets  
menus  
on page 16-17**

## Hot fork buffet

**From £25.00**

### **Beef shin cottage pie**

Root vegetable, buttered mashed potato, cheddar glaze

### **Lemongrass beef**

Slow cooked beef in coconut, lemongrass, ginger and green chilli. Finished with coriander

### **Seared beef rump cap**

Roasted red onions, green pepper, baby corn, chimichurri and steamed rice

### **Navarin of lamb**

Classic lamb stew served with turned vegetables and new potatoes

### **Slow braised lamb shoulder**

Tomato sauce, chorizo, red onions, root vegetables, pesto yoghurt and dumplings

### **Moroccan spiced chicken**

Chickpea and sweet potato tagine, fennel and mint couscous. Finished with coriander yoghurt

### **Jerk chicken**

Roasted red onions, green pepper and butternut squash. Served with rice and peas

**North Indian butter curry**

Marinated chicken breast cooked in a mild sauce.  
Served with herbed rice, bhaji and poppadum

**Spiced halloumi and falafel flatbread**

Baby tortilla wrap, hummus, chopped salad and yoghurt

**Sweet potato and spinach korma**

Spiced coconut rice with poppadum and bhaji

**Moroccan spiced aubergine and squash**

Served with chickpea and sweet potato tagine, fennel and mint couscous. Finished with coriander yoghurt

**Jerk spiced field mushrooms and aubergine**

Roasted red onions, green pepper and butternut squash.  
Served with rice and peas

**Field mushroom and roasted shallot stew**

With horseradish and dill dumplings

**Paella**

Traditional paella cooked and served from our giant paella pan

**South coast spiced fish**

Dry roasted seasonal MSC fish with spices, yellow braised rice, boiled egg, coriander relish

**Fisherman's pie**

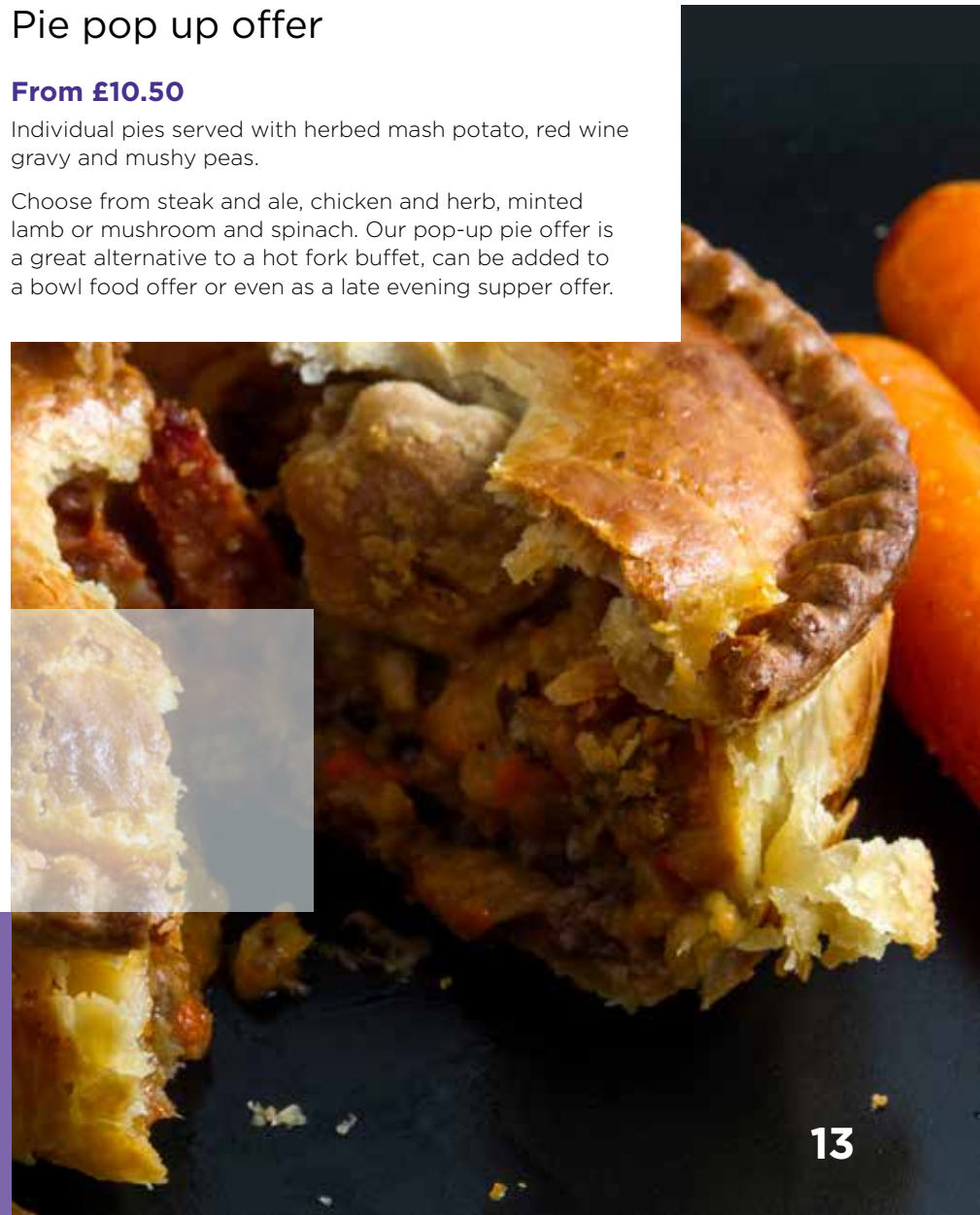
Seasonal white and smoked fish, salmon and prawns in a dill cream. Topped with mash and a cheddar glaze

## Pie pop up offer

**From £10.50**

Individual pies served with herbed mash potato, red wine gravy and mushy peas.

Choose from steak and ale, chicken and herb, minted lamb or mushroom and spinach. Our pop-up pie offer is a great alternative to a hot fork buffet, can be added to a bowl food offer or even as a late evening supper offer.



# bowl food

From £20.00

## Cold bowl food

### Rare loin of beef

Glass noodles, vegetable spaghetti, papaya, mango dressing and black sesame

### Persian chicken terrine

Sultana couscous, coronation emulsion, pickled vegetables and cress

### Jerk chicken Caesar

Baby gem, Caesar emulsion, focaccia crouton, olives and boquerones

### Ham hock

Minted pea purée, pickled vegetables, mustard seeds and cress

### Kiln smoked salmon

Smashed garbanzo beans, preserved lemon yoghurt and micro greens

### Scorched mackerel

Onion bhaji, curried bean purée, pickled fennel and micro coriander

### Seared tuna

Sweet potato, black sesame, edamame and coconut kale

### Burrata

Heritage tomato, pickled carrot and parsley emulsion

### Goat's cheese panna cotta

Beetroot, poached pear, Blue Vinny granola and honey

### Dolmades

Hummus, harissa, chickpeas, feta, salted cucumber, red pepper, micro herb and fennel

### Coronation cauliflower

Roasted cauliflower, curried hummus, coriander cress, toasted almonds and sultana dressing





## Hot bowl food

### **Boozy beef**

Beef cooked in local ale, crushed root vegetable and tempura broccolini

### **Glazed beef**

Mac and cheese, crispy kale and truffled focaccia crumb

### **Sausage and mash**

Pork and herb sausage, potato purée, tempura onion ring and red wine reduction

### **Sweet and sour pork**

Five spice pork belly, vermicelli, fennel, pomegranate, pea shoots, honey and molasses

### **Seared pigeon and chorizo**

Served on patatas bravas with aioli and fine herbs

### **Chicken “pie”**

Poached rosemary chicken, sweetcorn broth, pickled mushroom, dill dumpling

### **Thai salmon**

Sticky rice, edamame beans, salted cucumber, black sesame, fennel and pea shoots

### **South Coast crab**

Crab arancini, risotto Milanese, parmesan crisp, micro herb, preserved lemon mascarpone

### **Not any old nachos**

Fried tortilla, bean chilli, coriander soured cream, smashed avocado, pico de gallo, olives and sweetcorn

### **Tortelloni**

Buttered tortelloni, white bean purée, peas, asparagus, edamame beans and pea cress

### **Curried sweet potato**

Chana masala, vegetable pakora, lime pickle aioli and samphire

### **Taco**

Chicken, vegetable or fish in a soft corn tortilla, yoghurt, charred corn, avocado, pico de gallo

**We  
recommend:**

**Bowl food is  
a space-saving  
alternative  
to a buffet  
at your event.**

# sides

From £3.00

## Side dishes / salad bar

### **Tomato and marinated courgette salad**

Pickled red onion and basil

### **Roasted cauliflower**

Smoked almonds, orange and basil gremolata

### **Cucumber**

Nigella seeds, pomegranate, dill, fennel

### **Marinated broccolini**

Hazelnuts, mozzarella, sweet red chilli and dill

### **Coronation cauliflower**

Fennel, sultanas, coriander leaf

### **Minted farrotto salad**

Peas, edamame beans and pickled celery

### **Herbed giant couscous**

Cherry tomato, red onion, feta, pepper and cucumber

### **Steamed bulgur wheat**

Shredded carrot, hazelnut, coriander and olives

### **New potato**

Wilted fennel and mint crème fraîche

### **Roasted squash**

Tahini, parsley, lemon and dukkah

### **Chickpeas**

Aubergine, yoghurt and chermoula

### **Spiced carrot salad**

Harissa, mixed grains and seeds

### **Mixed beans**

Pico de gallo, chilli and coriander

### **Traditional coleslaw**

Chive and lemon mayo

### **Kale-slaw**

Our healthy take on the original. Red and white cabbage, carrot, pumpkin and kale tossed in a lemon dressing

### **Caesar salad**

Baby gem, croutons, Grana Padano cheese tossed with our signature Caesar dressing

## Salad bar bolt-ons

### **Add a selection from the below to your salad bar**

toasted seeds | chutney selection | focaccia croutons |  
crispy onions | marinated olives

hummus | tzatziki | baba ganoush | humitas |  
foul moudamas | pesto | pesto rosso

basil oil | lemon oil | garlic oil | chilli oil | extra virgin olive oil |  
cold pressed rapeseed oil

balsamic vinegar | sherry vinegar | black rice vinegar |  
herbed vinegar

### **Did you know?**

**Tomatoes are actually fruits and are made of 94.5% water.**



# sweets

## Mini pots

### **Fruit salad**

With a Pimms jelly

### **Dark chocolate ganache**

Orange rind and mascarpone cheese

### **White chocolate ganache**

Lime mascarpone cheese and raspberry

### **Apple fool**

Cinnamon crumble

### **Panna cotta**

Gin infused blackberry

### **Lemon curd mess**

Whipped cream, crystallised ginger and meringue

### **Eton mess**

Whipped cream, berries, meringue

### **Lemon posset**

Amaretti biscuit

## Did you know?

Alfred Bird invented instant custard powder in 1837 when he decided to create an egg free alternative for his wife.



## Cakes and puddings

### **Salted caramel opera**

Layered salted caramel gâteau

### **Black forest delice**

Chocolate and cherry layers with whipped cream

### **Milk chocolate and mango entremet**

Milk chocolate and mango mousse layered cake

### **Baked vanilla cheesecake**

With blueberry compote

### **Chocolate and raspberry torte**

With chocolate and raspberries

### **Muffin selection**

American glazed muffins in various flavours

### **Seasonal fruit crumble**

Served warm with custard

### **Bread and butter pudding**

Served warm with custard

*We also offer afternoon tea consisting of sandwiches, scones and delicate cakes. Please contact us for more information.*

# fine dining

From £35.00

## Starters

### Glazed goat's cheese

Spiced aubergine purée, candied tomatoes, curried granola and basil oil

### Harissa lamb bon bon

Roasted pumpkin, chickpea purée, crispy kale and dukkha

### Spiced chicken terrine

Coronation emulsion, pickled vegetable with onion bhaji strings and micro greens

### Gin infused salmon

Juniper carrot purée, wilted fennel, micro coriander, cumin seed brittle, cucumber and dill

### Tomato salad

Pickled shallot, avocado purée, capers, tomato jam, basil oil

### Honey roasted ham hock terrine

Pickled vegetables, mustard emulsion and micro cress

### Crab arancini

Saffron and chervil aioli, fennel, samphire, fine herbs and seared baby tomato

### Smoked trout fish cake

Marinated stem broccoli, black olive, baby tomato, potato pearls and warm beurre blanc

## Mains

### Roast loin of beef

Beef dripping fondant, beef shin bon bon, pumpkin purée, kale and jus

### Blade of beef

Dill potato, roasted asparagus, crispy shallots, anchovy breadcrumbs and a red wine reduction

### Rump of lamb

Root vegetable dauphinoise, spiced carrot confit, stem broccoli and a black cardamom jus

### Glazed pork belly

Cheek croquette, crackling crumb, apple and sage suet pudding, kale and jus

### Roast chicken

Bubble and squeak, chorizo crumb, wilted vegetable spaghetti, spinach and basil cream

### Lemon and rosemary chicken

Fine ratatouille, herb pomme purée, white bean purée, gremolata crumb and aioli

### Hand rolled herb pasta

Asparagus, squash, confit fennel, slow roast tomato and herb beurre blanc

### Black sesame risotto and crisp vegetable gyoza

Crisp salt and pepper tofu with asparagus, edamame beans, peas, micro pak choi, ginger, spring onion and samphire





### Did you know?

The term restaurant is French, once used to describe the rich bouillons served at taverns to restore the spirits and relieve ailments.

## Desserts

### Dark chocolate tart

Ginger sorbet, black cardamom praline and spiced orange curd

### Carrot cake

Orange sorbet, candied walnuts, carrot curd, lemon balm and steamed yoghurt

### Yoghurt panna cotta

Pistachio, roasted apple, crystallised rose petal and rhubarb syrup

### Cheese plate

Local and continental cheeses with crackers, chutney, pickled apple, farmhouse butter and fennel

### Fruit platter

Poached, fresh and roasted seasonal fruits. Served with rose sorbet, fresh mint and green cardamom praline

### Cranachan

Set whisky cream, raspberry sorbet, caramelised oats and raspberries

### Warm chocolate fondant

Diplomat crème, cherry sorbet, chocolate crumb, cherry jelly and drunken cherries

### Lemon tart

White chocolate crumb, raspberry ripple ice cream, orange curd, micro basil and raspberries

# canapés

From £15.00

## Meat

Smoked ham on brown bread with mustard and gherkin  
Duck parfait, rhubarb compote on flat bread  
Bacon mousseline tartlet, sliced celery and paprika  
Sliced Cumberland mini sausages, onion compote, spring onion with a Yorkshire pudding  
Fan of ham, mustard, caper on muffin  
Spicy naan with smoked chicken mousse coriander and mango  
Pastrami, mustard, gherkin on ciabatta  
Baguette with parfait de canard and confit d'orange

## Fish

Smoked salmon tartare with mascarpone on blinis  
Open prawn with tomato mousseline on white bread  
Tuna mousseline with celery and peppers on white bread  
Cut smoked salmon mousse, square rye bread, saffron butter and long chive  
Smoked salmon mousse on Madeleine  
King prawn with mayonnaise in tortilla cup  
Smoked salmon with salmon mousse and lemon zest on brown bread  
Blinis with mascarpone and avruga caviar

## Vegetarian

Tomato tapenade, red and yellow peppers on tomato bread (v)  
Grape with cream cheese and pistachio nut (v)  
Stilton mousse with pecan nut, fig purée on blinis  
Half quail egg, spicy mayonnaise and leek on ficelle  
Roasted cherry tomato, olive and tomato tapenade, shallot salsa on tomato bread  
Caviar d'Aubergine and sweet pepper on Yorkshire pudding  
Herb and garlic cream cheese, cut fresh tomato, square rye bread with yellow pepper salsa  
Cut mild goat's cheese, fig chutney, grape on feuillet  
Mozzarella base and stick with tomato tapenade, shallot salsa on a thin slice of black olive  
Avocado mousse with parmesan black olive on Mediterranean bread  
North African minted couscous on carrot  
Crunchy vegetables wrapped in spinach tortilla  
Goat's cheese with Italian parsley and sundried tomato on feuillet  
French bread of mozzarella sun blushed tomato and pesto  
Smoked Applewood cheese fan with red fruit jam on blinis  
Goat's cheese with chives and red peppers on shortbread

# wines

## White

**Short Mile Bay Chardonnay,  
South-Eastern Australia** 12.5%  
£16.00

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

**Schmitt Söhne Riesling-Pinot Blanc,  
Rheinhessen, Germany** 13.5%  
£17.00

Pale-straw coloured wine made from a blend of Riesling and Pinot Blanc grown in the Rheinhessen region, situated on the left bank of the River Rhein between Worms and Bingen. Refreshing, the wine is medium-dry and shows floral notes of honeysuckle alongside hints of pink grapefruit and tangerine.

**Chablis,  
Paul Deloux, France** 12.0%  
£30.00

Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.

## Rosé

**Parini Pinot Grigio  
Rosé delle Venezie, Italy** 12.0%  
£18.00

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

## Red

**Kleine Zalze Merlot,  
Stellenbosch, South Africa** 14.0%  
£17.00

Cooler climate Merlot exudes blackcurrant ripeness enhanced by creamy oak.

**Portillo Malbec,  
Uco Valley, Mendoza, Argentina** 14.0%  
£20.00

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

**Waipara Hills Pinot Noir,  
Central Otago, New Zealand** 14.0%  
£29.00

Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice.

## Sparkling

**Galanti Prosecco Extra Dry,  
Italy** 11.0%  
£22.00

**Louis Dornier et Fils Brut,  
France** 12.0%  
£35.00

**Veuve Clicquot Yellow Label Brut,  
France** 12.0%  
£55.00

## Alcoholic drinks reception

**Prosecco drinks reception**  
(one drink per person) £6.00

essential

# information

FAIRFIELD  
HALLS

CONCERT HALL  
FUNCTION SUITES  
RESTAURANTS  
CONFERENCES

BOOK ONLINE AT  
WWW.FAIRFIELD.CO.UK

**We hope this brochure provides a helpful insight into what we can do. However, if bespoke is what you're after, our events team and chefs would love to collaborate to ensure you personally leave an excellent lasting impression on your guests.**

From the food to the execution of the event itself, our teams are dedicated to alleviate any pressures. ■

## venue information

**As one of the largest arts centres in the UK, you are sure to have a memorable experience**

Fairfield Halls has all the support facilities you would expect from a fine arts centre and experienced team. There are preparation areas and fully equipped dressing rooms, free WIFI and lounge and break out spaces readily available.

### The Recreational

#### Capacity

- Drinks and canapés/bowl food reception - 750
- Buffet reception - 350
- Sit-down dinner - 300

Level O1, lift from lower ground foyer, separate entrance off Barclay road if required.

#### Hire charge for a conference or event

£3,850 + VAT - 8:00am until 11:59pm  
(50% off for charity & community groups)

#### Dimensions

15.24m wide (50ft), 26.03m long (85.4ft), 6m high (19.68ft)

## The Phoenix Concert Hall, platform area

### Capacity

- Drinks and canapés/bowl food reception - 150
- Buffet reception - 200
- Sit-down dinner - 200

Level 01, lift from lower ground foyer.

### Hire charge for a conference or event

£2,500 + VAT - 8:00am until 11:59pm  
(50% off for charity & community groups)

### Dimensions

18.7m wide (widest) (61.3ft) / 10.7m wide (narrowest)  
(35.1ft) x 15.51m long (50.9ft) x 10.4m high (34.1ft)

## The Arnhem Foyer & Sun Lounge

### Capacity

- Drinks and canapés/bowl food reception - 400
- Buffet reception - 250
- Sit-down dinner - 250

Level 00, lift from lower ground foyer.

### Hire charge for a conference or event

£1,000 + VAT - 8:00am until 11:59pm  
(50% off for charity & community groups)

### Dimensions

18.7m wide (widest) (61.3ft) / 10.7m wide (narrowest)  
(35.1ft) x 15.51m long (50.9ft) x 10.4m high (34.1ft)

## The Arthur Davison Suite & Yamaha Suite

### Capacity

- Drinks and canapés/bowl food reception - 60
- Buffet reception - 80
- Sit-down dinner - 80

Level 01, lift from lower ground foyer.

### Hire charge for a conference or event

£150 + VAT per 4 hour session  
(50% off for charity & community groups)

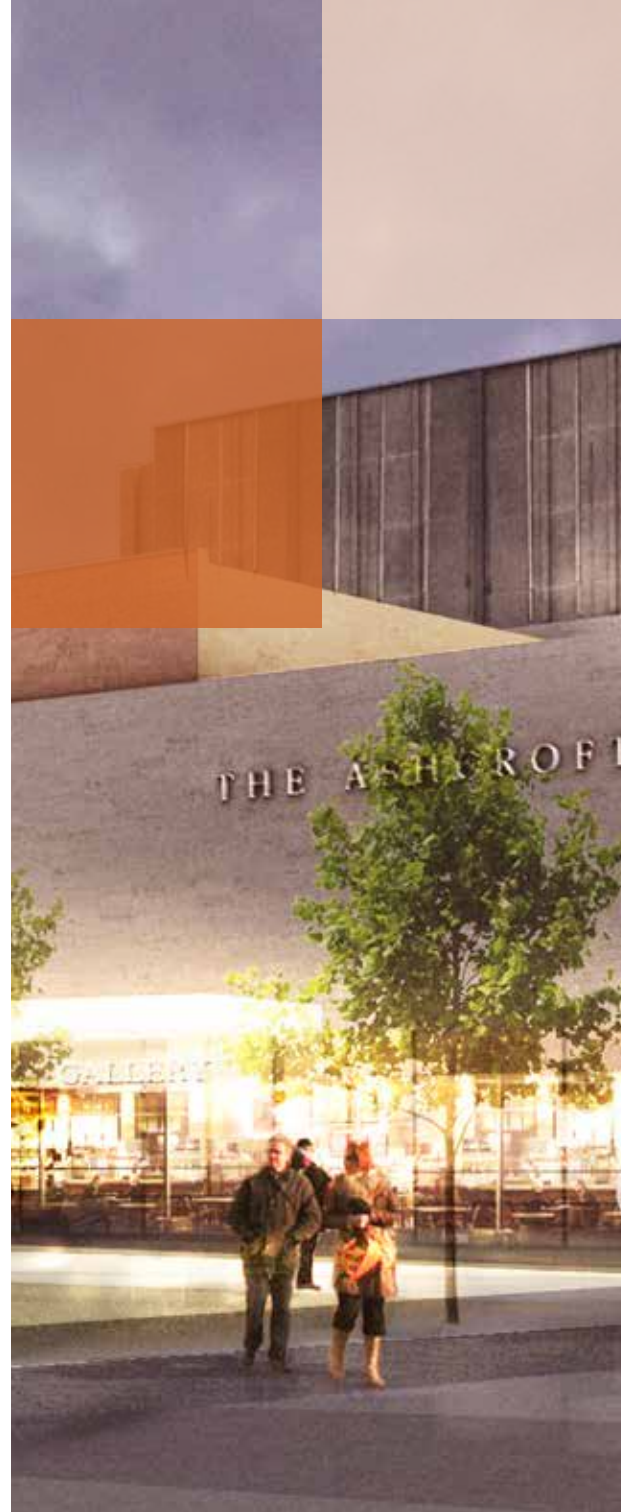
### Dimensions

ADS 7.25m wide (23.78ft), 14.85m long (48.72ft), 2.68m high (8.79ft).  
YS 4.9m wide (16.07ft), 7.1m wide recess (23.3ft), 16.25m long (53.31ft), 2.5m high (8.2ft)

**Additional staffing and event costs may apply. Event catering must be provided by BH Live Hospitality.**

## terms and conditions

- Catering services and drinks packages can be provided at a cost in addition to the hire charge. The cost of food and drink will be either detailed in the customer order form or published as a price list at the event
- A minimum catering spend applies if the event is primarily a catered function. If this is not achieved, a supplementary charge will apply
- We will require final guest numbers no later than 15 business days prior to the event. Adjustments can be made, however, if the final number of guests falls below the confirmed amount, we reserve the right to increase the hire charges accordingly
- Any changes to the requested catering services must be received in writing no less than 5 business days prior to the event. Requests for additional services must be received in writing no less than 15 business days prior to the event
- Where no Drinks Package is supplied, BH Live will charge the Customer a corkage fee at the price set out in BH Live's published price list as at the date of the event
- If you need to cancel the event with us, we will require written confirmation. Our Cancellation Policy will be detailed in our Terms and Conditions, which are available on request



## **contact details**

For more information,  
contact the team today

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