



CONFERENCES WITH CONVICTION

A magnificent and spacious Livery Hall which exudes layers of historical richness and an unrivalled sense of occasion. Decorative painted ceilings, jewel-like stained glass windows and a suitably grand marble staircase, lend gravitas and prestige to any conference or meeting.

An incredible example of dramatic architecture and atmosphere

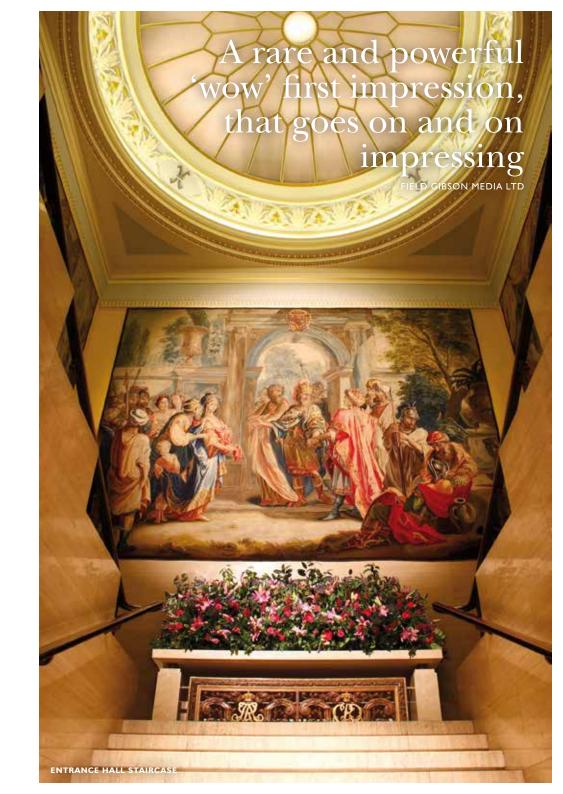
Formal yet welcoming, flexible with fully fledged twenty-first century facilities, the range of rooms, each evoking a different era, can be hired in a variety of combinations according to the needs and style of your event.

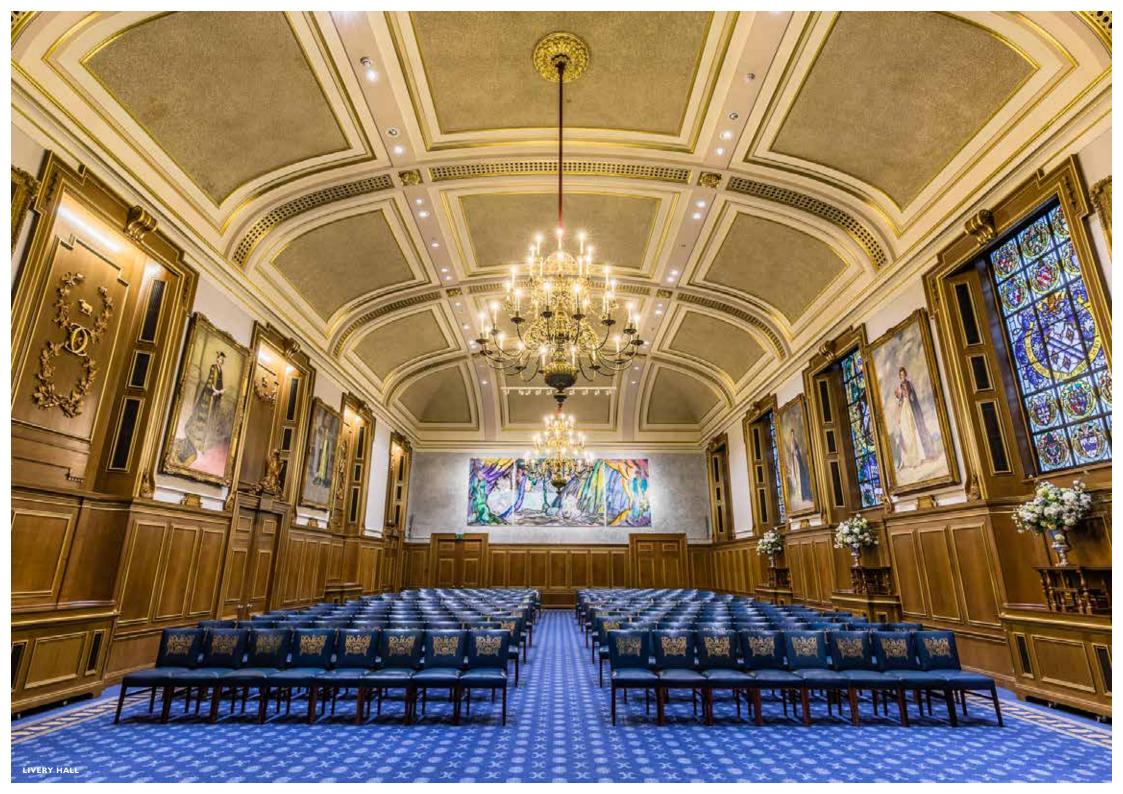
As you enter the Hall through the Victorian ceremonial gates, you cannot fail to be impressed with the overwhelming spaciousness of the art-deco styled Entrance Hall. Graced by Italian travertine marble pillars and Trompe L'Oeil paintings, the Entrance Hall is the most welcoming space to hold registration or utilise as exhibition space.

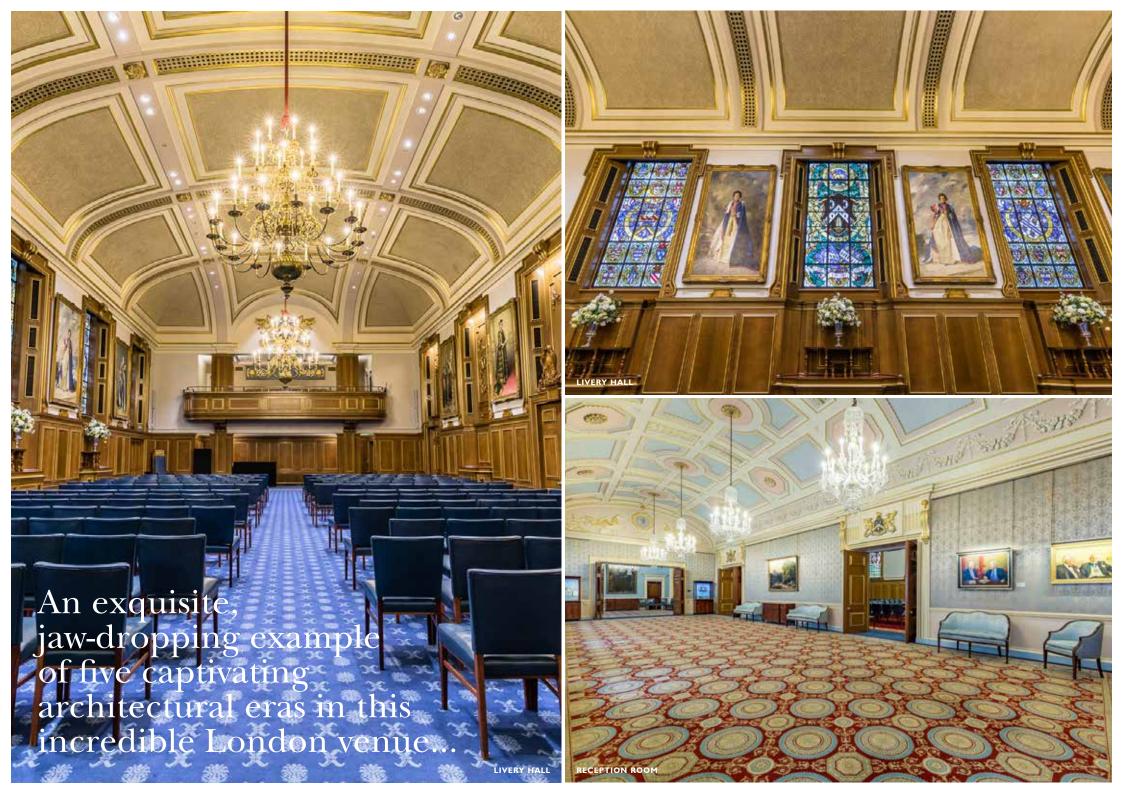
A marble staircase then leads you to the first floor and the main event space. The Reception Room is simply breathtaking, with Adam-style features, barrel-vaulted ceiling and pastel silk-lined walls. A light, spacious and uplifting setting with charm in abundance. This space is frequently used for lunch and refreshments, syndicate or exhibition space.

The centre stage is the adjoining, lavish Wren-inspired Livery Hall, a magnificent room dominated by five stained glass windows, the spectacular hand-woven tapestry and two dramatic and intricate crystal chandeliers.

A variety of other rooms, each with its own style, character and charm, can be hired in many different permutations, giving you flexibility to create the ideal setting for your conference in this unrivalled historic setting.









AT A GLANCE

CAPACITIES	LIVERY HALL	RECEPTION ROOM	THE LIBRARY	COURT	COURT LUNCHEON ROOM	ENTRANCE HALL	DRAWING ROOM	ALSAGER	THWAITE
Theatre style	240	96	-	-	45	-	-	-	-
Classroom	91	-	-	-	-	-	-	-	-
Boardroom	-	50	16	-	28	-	12	14	14
Round tables	180	70	1-	-	30	-	-	-	-
Cabaret style	120	60	1-	-	-	-	-	-	-
U-shape*	96	72	1-	47	47	-	-	-	-
Reception	350	150	-	-	45	100	24	-	-
Hollow Square	60	-	-	20	-	-	-	-	-

^{*}Please note that U-shape includes seats both inside and outside the table and excludes AV



THE FULL PACKAGE

The following comes as standard:

- Exclusive hire of the whole venue (Livery Hall, Reception Room, Library and Entrance Hall)
- Refreshments organic tea and coffee, orange juice and iced water (three servings)
- Classic Fork Buffet Menu or Breadless Sandwich and Salad Menu
- Standard audio-visual package (see page 8 for details)
- Flip chart and pens
- Cloakroom
- Full event management
- An additional charge of £500 plus VAT will apply when hiring the Conference Suite (Alsager Room and Thwaites Room) in conjunction with the whole venue

	THE DETAIL	THE PRICE	
$\stackrel{\circ}{\mathbb{N}}$	80 min 240 max	80 to 100 delegates £116	
	08.00 - 1700	101 to 120 delegates £101	
\ominus	Fenchurch Street Station	121 to 140 delegates £91	
111	Bank Monument Tower Hill	4 to 60 delegates	
¥)	Inhouse, by CH&CO	161 to 180 delegate £79	
	Number of rooms - 9	181 to 240 delegates £75	
-\\\\\\	Natural daylight		
ڮ	Disabled access		
2	Smart casual		

THE PACKAGE COST IS PER DELEGATE (EXCLUDING VAT)







LOCATION MATTERS

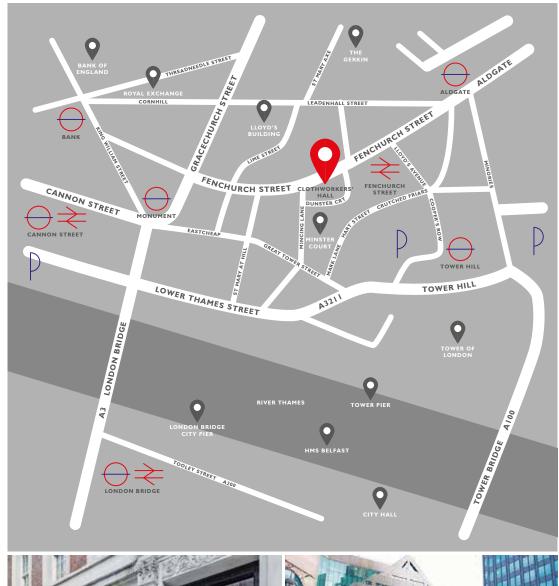
Clothworkers' Hall boasts an exceptional City conference and meeting location. Nestled close to Fenchurch Street Station, the first ever station built in the City, the Hall is situated in a discrete Courtyard, with immediate access to the

front door enabling seamless entry for all event needs. Iconic nearby landmarks include the Tower of London and Tower Bridge. Bank and Monument tube stations are less than a ten-minute walk away.

Infinite history and splendour, utterly indulgent and sumptuous

LONDON CALLING

Sitting at the nexus of European, Asian and US time zones, the business opportunities in London are extensive. London is Europe's most accessible city: low-cost rail and air links target global territories, with six airports, an efficient underground tube network, black taxis and red buses. London has a global profile as a leading events city.









STAY CONNECTED

High ceilings and clear floor space create unobstructed views to stage sets and branding throughout. High speed fibre internet access enables seamless webcasting and video conferencing.

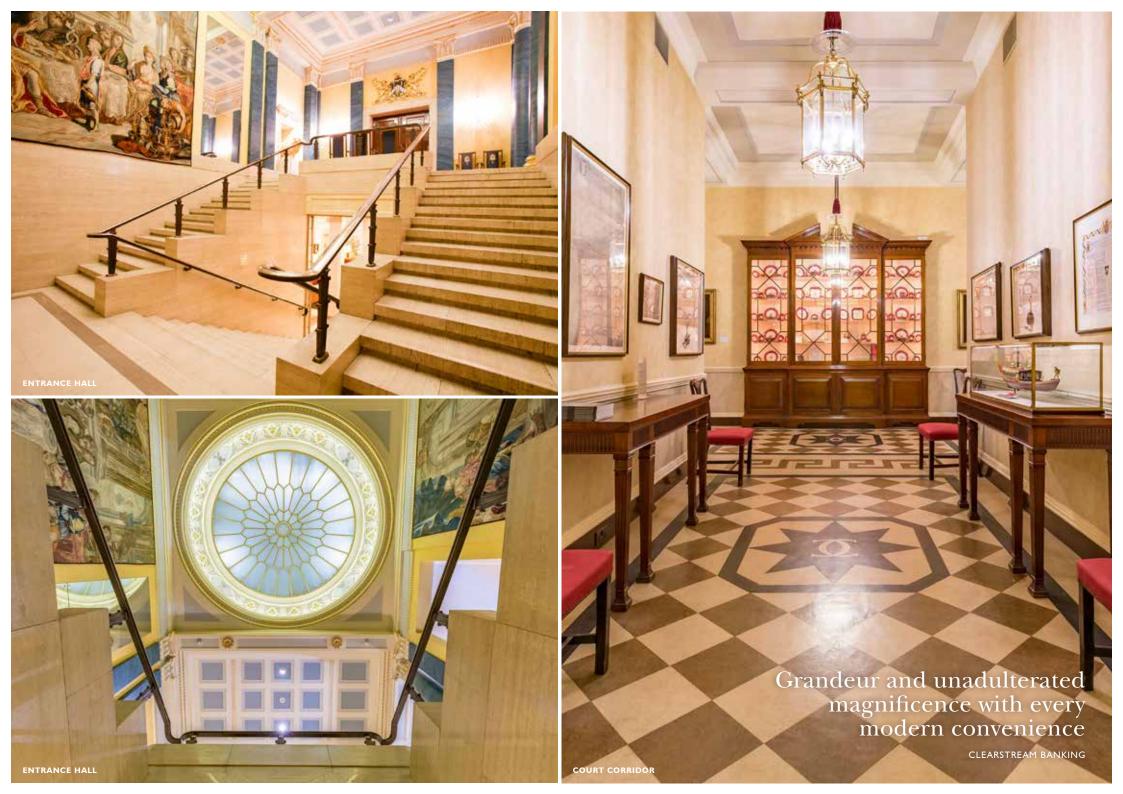
The standard audio-visual package includes:

- $10' \times 7'6"$ screen backdrop with extended side panels and raised underscreen
- Full stage (comes with step)
- Lectern
- Large projector with stand
- Laptop
- Remote mouse
- PC sound
- 4 x speakers with stands
- Mixer/amplifier
- Lectern microphone
- 2 x lapel radio microphones
- 2 x hand held radio microphones
- Graphic Equaliser
- 2 x technicians
- Rig/de-rig
- Transport

Please note the above package is based on 100 guests, theatre style. Should your setup requirements differ to this you may require further equipment at an additional cost, your Venue Consultant is happy to advise.









TASTE IS OUR IDENTITY

It's not just the ingredients, it's the recipe. We believe food should taste good and look good. Our Head Chef Adam Mikulec and leading nutritionist Amanda Ursell aim to

Exquisite culinary experiences by day and by night

revitalise the body and stimulate the senses with beautiful nutritionally balanced recipes and menus that are visually stunning, rev up energy levels and pack in maximum taste and flavour.

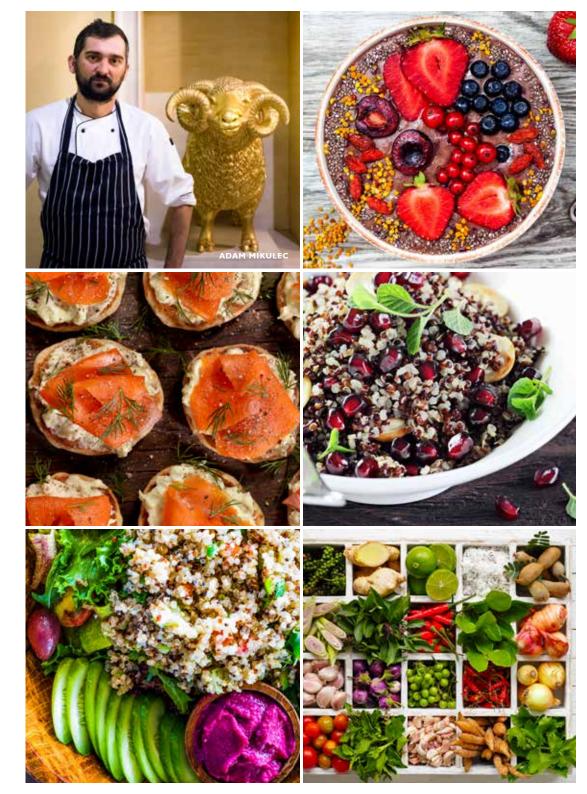
AMANDA URSELL NUTRITIONIST AND COLUMNIST

Select your menu from the choices overleaf. The package

price includes the Classic Fork Buffet Menu or the Breadless Sandwich and Salad Menu; three refreshment breaks (on arrival, mid-morning and afternoon).

Should you require further menu options, a bespoke menu or more information regarding special dietary requirements, please speak to your Venue Consultant; we would be delighted to discuss this with you.

PLEASE NOTE ALL MENU ITEMS EXCLUDE VAT





FOOD IS FUEL

On arrival

Morning bakery and fresh seasonal cut fruit, croissants, pain au chocolate, pain au raisins

Mid-morning refreshments

Apricot and stem ginger flapjacks

Lunch is served

Select from our Classic Fork Buffet Menu or our Breadless Sandwich and Salad Menu

Afternoon refreshments

Gluten free chocolate rocky road

CLASSIC FORK BUFFET MENU

Includes one main, one salad, one side, one dessert and coffee

MAINS

Braised Beef

Root Vegetables, Creamed Potato

Lamb Shoulder Tagine

Fruity Cous Cous, Crispy Chick Peas

Butter Chicken

Pilau Rice, Mango Chutney, Naan Bread

Smoked Haddock Fishcakes

Buttered Spinach, Dill Cream

Sustainable Fish Pie

Cheese & Chive Mash

Potato Gnocchi (V)

Wild Mushroom Cream, Leeks

Cauliflower and Kale Macaroni Cheese (V)

SIDES

Steamed and Buttered Seasonal Greens Roast Root Vegetables (autumn & winter)

Peas, Broad Beans, Baby Gem and Mint (spring & summer)
Seasonal Leaves, Soft Herbs, House Vinaigrette

DESSERTS

Sticky Toffee Pudding

Clotted Cream

Spiced Orchard Crumble

Vanilla Custard

Passion Fruit Crème Brûlée

Fruits of the Forest Eton Mess

BREADLESS SANDWICH & SALAD MENU

Please select three sandwich fillings and three salads from the options below

THE BREADLESS SANDWICH

A gluten free choice

Hot Smoked Salmon, Pickled Cucumber, Horseradish on Crisp Gem Lettuce

Potted Ham, Piccalilli, Rocket on Pea Blini

Spiced Tandoori Chicken, Mint and Poppy Seed Riata on Fennel Cracker

Goats Cheese, Baby Spinach, Sun Dried Tomatoes on Field Mushroom (V)

NOT JUST LEAVES

Light, refreshingly healthy and fulfilling

Thai Marinated Pulled Chicken, Tofu, Oriental Slaw, Miso and Black Sesame Seed Dressing

Tea Cured Duck, Puy Lentils, Charred Fennel, Pomegranate, Toasted Hazelnut Pesto

Confit Salmon, Edamame Beans, Peas, and Broad Beans Salad, Watercress, Lemon, Sumac Mayo

Candied Mixed Beetroots, Ricotta, Sprouting Broccoli, Toasted Pine Nuts, Crisp Baby Gem, Smoked Chipotle Dressing

> Basil Hummus, Caramelised Red Onions, Heritage Tomatoes, Rocket, Chickpea Salad



PIMP YOUR MENU

Food can enhance a conference or meeting, energise delegates and create memorability. The options below are upgrades that could give your event the edge. Head Chef Adam thrives when creatively challenged, if there is something you would like that does not appear below, please talk to us.

Our Signature Granola - £3.50 per head Oats, Cherries, Chai Seeds, Earl Grey Low Fat Yoghurt and Honey Served on arrival

Flowerpot Muffins or Skinny Muffins - £1.50 per head

Ecuadorian Triple Dark Chocolate Muffin

Skinny Blueberry Muffin with Oats and Bran Served on arrival or any break

Breakfast Sandwiches - £6.50 per item 'BLT' Smoked Bacon, Rocket, Slow Roasted Tomato, Ciabatta Rolls

Cumberland Sausage, Mustard Mayo, Seeded Bap

Scrambled Egg, Slow Roasted Tomato, Mushroom, Spinach Wholemeal Wrap

> With Tomato Ketchup and Brown Sauce Served on arrival

> > Smoothies - £2.95 per head Strawberry and Banana

Mango and Passion Fruit

Kale, Cucumber, Apple and Avocado Served at any break

'Pick Me Up'

Selection of Mixed Seeds and Nuts - £1 per head Skinny Blueberry Muffin with Oats and Bran - £1.50 per head Served as a mid-morning or afternoon refreshment

Bento Boxes - £8 per head Fine dining in a box whilst you work, please request menu Served at lunchtime

Afternoon Tea - £6 per head A delicious mix and match selection, please request menu Served mid-afternoon

Post Event Canapé Menu

Three Canapés Chef's Choice (30 minutes) - £7 Three Canapés (30 minutes) - £10.25 Eight Canapés (1 hour) - £27.50 Ten Canapés (2 hours) - £35

We would be delighted to match wines to your chosen Canapé Menu, please request menu Served at a time to suit your event

PLEASE NOTE ALL PRICES EXCLUDE VAT









BE EXTRA-ORDINARY

Be memorable, make your event a valuable experience for delegates, these package upgrades add impact:

Icebreakers and team building experiences

- Cork and Cheese Challenge
- City Dash
- iPad Movie Making
- Qube Challenge

Vinyl Impressions

Enhance your delegates journey through immersive branding and story-telling

Entertainment, speakers and hosts

Conference staging, sets, lighting and production

Speak to your Venue Consultant for further information or to discuss any other ideas you would like to explore.







The difference between ordinary

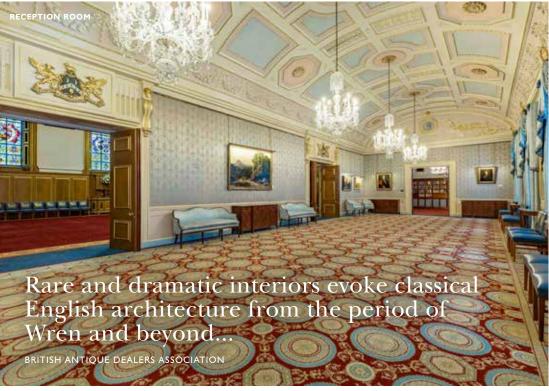
Extraordinary is that little extra















EVER SO RESPONSIBLE

We are passionate about the hospitality industry and committed to best practice environmental management and the efficient use of resources to minimise our carbon footprint. Everything we do we do with conscience. We have withdrawn plastic straws from service, all our paper napkins are 100% recycled and we use jugs of iced tap water to reduce the volume of plastic and glass in our venue. We have secured gold membership with the MCS (Marine Conservation Society) and have removed all '5 rated' fish (fish from the most unsustainable fisheries or farming systems) from our business. We are now working to reduce '4 rated' fish by 25%. We support British farmers by purchasing as much British grown produce as possible including Red Tractor certified meat and vegetables; we also use 'wonky' fruit and vegetables in our conference menus!



ISO I 400 I (Environmental Management)



ISO I 500 I (Energy Management accredited company)

The Clothworkers' Foundation was set up by The Clothworkers' Company in 1977. Today its main activity is awarding capital grants to UK charities and not-for-profit organisations that meet its eligibility criteria, and that work in one or more of its defined programme areas of: alcohol and substance misuse; disadvantaged minority communities; disadvantaged young people; domestic and sexual violence; older people; homelessness; people with disabilities; prisoners and ex-offenders; and visual impairment. During the last forty or so years, the Foundation has awarded more than 8,500 grants totalling more than £135m.







WE HAVE
INSTIGATED A
POLICY OF
ZERO PLASTIC STRAWS
THROUGHOUT
ALL CONFERENCE
EVENTS





BECAUSE YOU'RE WORTH IT

We are here to create impactful event experiences that meet your aims and objectives as efficiently and professionally as possible. We want to enhance every aspect of your conference or meeting, we will enable you to flourish and release your potential. If there is anything you don't see in this package, we would be delighted to tailor something specific for you.

YOU'LL BE IN GOOD COMPANY

Happy clients include...















SOCIAL BUTTERFLIES

Keep in touch for a little magic and marvel.







