

PLAISTERERS HALL
at one london wall

the PREMIER entertaining
and BUSINESS venue
in the heart of LONDON



Plasterers' Hall

Conferences

Plasterers' Hall is the pre-eminent location for road shows, product launches, presentations & AGMs. Uniquely positioned at the edge of the City and West End, minutes from St Paul's, Moorgate and Barbican, Plasterers' Hall offers a capacity up to 400 delegates together with integrated sound, projection and lighting systems. Resulting in no additional costs or production required to deliver presentations and straight forward conferences.

For the more complex event, there is a sophisticated technological infrastructure, allowing our preferred audio visual supplier to tailor make your bespoke production specifically for your needs.

Plasterers' Hall has a professional team of event planners, a truly flexible space, state of the art sound and AV facilities and catering provided by the in house award winning team, **create** food & party design.

Everything you need to deliver your perfect event.

One London Wall, London EC2Y 5JU

www.plasterershall.com 020 7796 9333

Plasterers' Hall

Day Delegate Package for 50 – 400 guests includes:

- Exclusive use of the Great Hall for your meeting, plus the Ambulatory and Mott Rooms for break out & refreshment breaks (07.30 – 17.30)
- Cabaret or theatre style seating (maximum capacity in cabaret 200 delegates)
- Pencils and writing pads
- Security staff for the duration of the event
- Cloakroom facilities for the duration of the event
- Registration desk in reception
- Tea, coffee & biscuits on arrival
- Jugs of iced water throughout the day
- Furniture
- In house PA system, sound & projection
- Duty technician for the duration of the event
- Bowl food lunch in adjacent rooms
- Jugs of orange juice with lunch
- Afternoon tea, coffee & biscuits
- Full event management



Cabaret style in Great Hall with set

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No. of Guests	Great Hall		Livery Hall
	With Set*	Without Set	With Set**
50 – 59	N/A	N/A	£68.00
60 – 69	N/A	N/A	£66.50
70 – 79	N/A	N/A	£65.00
80 – 89	N/A	N/A	£62.50
90 – 100	N/A	N/A	£55.50

100 – 119	£108.50	£98.50
120 – 139	£96.00	£88.00
140 – 159	£87.50	£80.50
160 – 179	£83.00	£76.50
180 – 199	£77.50	£72.00

200 – 219	£74.00	£69.00
220 – 239	£70.50	£66.00
240 – 259	£67.50	£63.50
260 – 279	£65.00	£61.50
280 – 299	£63.00	£59.50

300 – 319	£61.50	£58.00
320 – 339	£59.50	£56.50
340 – 359	£58.00	£55.50
360 – 379	£57.50	£54.50
380 – 400	£56.50	£53.50

Optional Extras

Danish pastries on arrival	£1.25 per person
Unlimited orange juice, still and sparkling mineral water	£4.00 per person
Muffins during tea and coffee break	£1.50 per person
Extra tea and coffee break	£2.00 per person
Unlimited orange juice, still and sparkling mineral water	£4.00 per person

Cabaret style in Livery Hall with set



*Great Hall Set includes:

- Light grey stage set
- 12' x 9' rear projection screen
- Projector
- Stage
- Lectern with microphone
- Roving microphone
- PA system
- Technician

**Livery Hall Set includes:

- Burgundy projection set
- 5' x 5' rear projection screen
- Lectern with microphone
- Roving microphone
- PA system
- Technician

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Theatre style in the Great Hall with set



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Suggested Pot Food Menu

DAY DELEGATE LUNCH

coronation chicken & baby leaf salad
(SERVED COLD)

fusillie tossed with char-grilled peppers, bocconcini mozzarella (v)
and pesto drizzled with olive oil
(SERVED COLD)

baby Cumberland sausages, leek mash and red onion marmalade
(SERVED HOT)

beef stroganoff with pilau rice *(100 guests and over)*
(SERVED HOT)

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crème brulee

summer fruit salad

Substitutions can be made to the menu using the alternatives below.

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ALTERNATIVES

SERVED COLD

create prawn cocktail

smoked mackerel with a horseradish cream sauce

and a watercress, pousse and new potato salad

pink roast fillet of beef with a horseradish cream sauce and watercress and pousse salad

salad of fine green been, asparagus and mint with falafels, (v)

yoghurt and harissa dressing

salad of baby roast beetroot, courgette with goat's curd and black olives (v)

SERVED HOT

tagine of chicken with preserved lemons, green olives and cous cous

Mongolian lamb on garlic mash with a minted jus

beef cheek cottage pie with truffled mash

salmon, cod & prawn fish pie topped with a golden pastry croute

seared salmon, warm new potato salad, lime and garlic aioli

macaroni with cherry tomatoes tallegio cheese and cauliflower leaves (v)

pea and ricotta gnocchi with parmesan foam and a salad of pea shoots (v)

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DESSERT VERRINES

lemon confit posset

lemon meringue cheesecake

rhubarb streusel
with almond cream and ginger

peach parfait with pickled raspberries

pink champagne berry jelly

passion fruit soufflé
with passion fruit sauce and bitter chocolate

chocolate caramel

Further Pot menu items, or alternative menu style options, are available, upon request.

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