



# INNOLDERS' HALL

## Corporate Packages



The Worshipful  
Company of  
Innholders



# DINNING AT INNHOLDERS' HALL

An enchanting blend of history and culinary excellence nestled in the heart of The City of London.

As a hub of fine dining and hospitality, our hall carries the legacy of a historic livery company, inviting you to relish exceptional gastronomy prepared by our renowned chef, Luciano Lucioli.

Basking in the ambience of a centuries-old tradition, Innholders' Hall provides a unique setting where you can savour not only exquisite dishes but also the rich tapestry of the past.

From its medieval guild origins to its distinguished present, every meal here becomes a journey through time.



# OUR PACKAGES

Specific dietary requirements can be catered for given sufficient notice.

Prices are exclusive of VAT.

An optional 5% gratuity will be applied and is not included in the package price.

**Hall Hire fees apply.**

## BANQUETING

Lunch & Dinner from £80 per person

## RECEPTIONS

Canapes from £30 per person

## BREAKFAST

Breakfast from £35 per person

## ROADSHOW

2 courses Lunches from £65 per person

## DRINKS

Packages from £18 per person



INNOLDERS'  
HALL

# SAMPLE MENU

## STARTER

Gremolata Cured Scottish Salmon Salad, Sourdough,  
Seasonal Leaves & Summer Truffle Cesar Emulsion

Squid Ink Agnolotto with Salted Cod, Potato, Lemon, Herbs & Cornish Cruncher  
Brandade, Wey Valley Green Asparagus, Piquillo Pepper, Sea Purslane & Fish Sauce

Bay Leaf Cured Cornish Mackerel, Cucumber Textures,  
Coastal Herbs & Shellfish Consommé

Orkney Hand Dived Scallop Ceviche, Oscietra Caviar, Radishes,  
Puffed Wild Rice, Chive Oil & Tiger Milk

“Waldorf Salad” Brighton Blue Cheese Panna Cotta, Gooseberries,  
Candied Walnuts, Pickled Celery, Sourdough & Micro Salad Leaves

British Rose Veal Carpaccio, Capers & Basil Emulsion,  
Confit Cherry Tomatoes & Lemon Balm

Thai Chicken Terrine, Tiger Prawns, Ginger, Herbs & Lemongrass  
Infused Chicken Consommé Gelee

## MAIN

Confit Duck Leg, Braised Puy Lentils, Spring Greens, Parsley  
Mashed Potatoes & Duck Sauce

Ras El Hanout Slow Roasted Salt Marsh Lamb Rump, Lamb Neck Pastilla,  
Smocked Aubergine & Chickpeas Mash, Apricot & Lamb Sauce

Rare Breed Porchetta, Fennel Textures, Cherry Wood Smocked Mash Potato,  
Cherry Cider & Pork Sauce

Chalk Stream English Rainbow Trout, Potato & Lemon Thyme Pave,  
Candied Tomatoes, Broad Beans, Green Peas, Mint Oil & Fish Sauce

Cornish Cod, Jersey Royal New Potatoes, Braised Lettuce & Greens,  
Oscietra Caviar & Warm Tartare Sauce

Crown Roasted Chicken Breast, Spring/Summer Legumes & Vegetables Fricassee,  
Scottish Girolles Mushrooms, Tarragon Oil & Truffled Supreme Chicken Sauce

Wild Sea Bass, Courgette Textures, Basil & Fish Sauce

## DESSERT

Vanilla Floating Island, Peach Textures & Lemon Verbena Custard

Tiramisu Eclair, Espresso Ice Cream & Hazelnut

Lemon Tart, Italian Meringue, Rosemary & Greek Yogurt Ice Cream

White Chocolate & Passion Fruit Cheesecake, Banana Brûlée, Coconut & Ginger  
Crumble, Mango Sorbet

Basil Pannacotta With Strawberry Textures

Manjari Chocolate Moelleux Cake, Honeycomb,  
Caramel Foam & Cardamom Ice Cream



# CANAPE RECEPTIONS

CANAPES FROM £30 PER PERSON (6 KINDS OF CANAPES)

## SAMPLE MENU

### COLD

Basil Meringue, Citrus Soft Cheese & Strawberry Ketchup  
Cucumber, Salmon Tartare, Creme Fraiche, Apple, Pine Nuts & Caviar  
Squid Ink Tapioca Cracker, Prawn Cocktail & Avocado Mousse  
Carpaccio Of Beef, Celeriac & Apple Remoulade On Brioche Bread

### HOT

Mini Choux Bun With Mushroom & Truffle Chantilly  
Beetroot & Goat Cheese Arancini With Dill Emulsion  
Coronation Chicken Croquette & Mango Chutney  
Cornish Cruncher & Smoked Haddock Fish Cake With Aioli

## DESSERT

### SWEET

Raspberry Macaroon  
Bitter Chocolate Marquise With Cognac

### SAVOURY

Mini Yorkshire Puddings With Roast Beef And Horseradish Cream  
Apple & Thyme Sausage Roll



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# BREAKFAST

## Continental Breakfast @ £35+VAT

Danish pastries, croissants, toast, butter, honey and jam  
Granola & yoghurt pots  
Fruit bowls  
Fruit juice  
Choice of teas, coffees, and infusions  
Minimum order 20

## English Breakfast Buffet @ £45+VAT\*

Scrambled eggs  
Bacon, sausages, black pudding, grilled tomatoes, mushrooms,  
White and brown toast, baked beans, hash browns  
Fruit Juice  
Choice of teas, coffee, and infusions  
Minimum order 35

## English Breakfast Plated @ £40+VAT\*

Full Plated English Breakfast  
Juice selection  
Unlimited Filter tea & coffee and variety of milks  
Minimum order 16 - Maximum 34

## Cold Breakfast from £30+VAT

Selection of Cold sandwiches  
Fruit Bowls  
Pastries  
Juice selection  
Unlimited Filter tea & coffee and variety of milks  
Minimum order 16 - Maximum 34

## Optional extras

Selection of pastries at £4.50+VAT per person (min order 10)  
Fruit Bowl @ £15+VAT each (min order 3)  
Soft drinks (cans) @ 3.50+VAT per can  
\*Smoked Salmon (add £3+Vat pp)  
Vegan/Vegetarian options available upon request



# OUR PACKAGES

Drinks Packages are available in conjunction with seated meals.

Drink Packages must be booked in advance. Please see the wine list for the full range of wines available.

Prices are exclusive of VAT.

An optional 5% gratuity will be applied and is not included in the package price.

**Hall Hire fees apply.**

## PACKAGE C

**£18 PER PERSON**

Glass of Prosecco Spumante, Azzillo, Extra Dry

1/2 Bottle of Cotes de Gascogne Blanc, Jardins de Gascogne  
or Cotes de Gascogne Rouge, Jardins de Gascogne

## PACKAGE B

**£22 PER PERSON**

Glass of Masia Salat Organic Cava, Brut

Glass of Verdejo, Bodega Reina de Castilla  
or Shiraz 'Pimpala Road', Geoff Merrill

## PACKAGE A

**£28 PER PERSON**

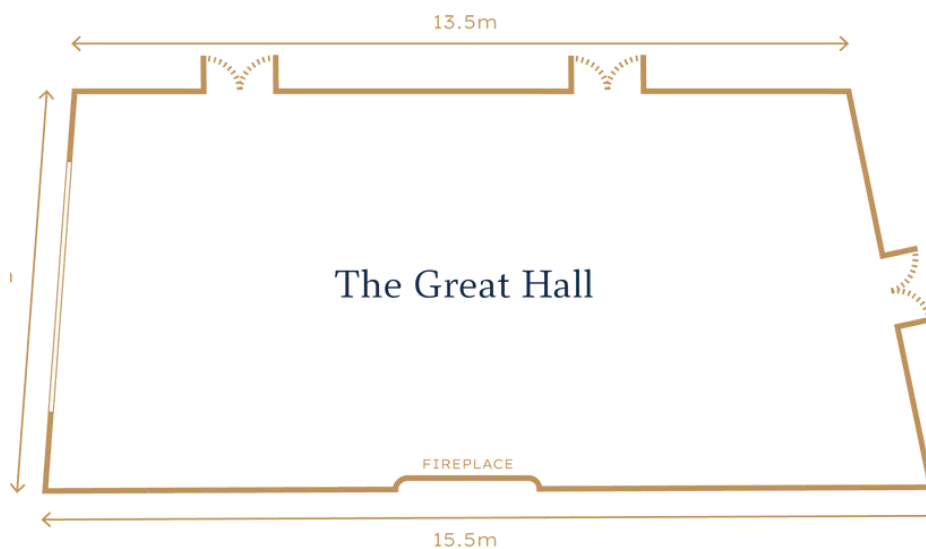
Glass of Lenoble 'Vauban Freres' Special Cuvee,

Glass of Sancerre, Domaine Andre  
or Rioja Reserva, Marques de Riscal



# THE GREAT HALL

The Great Hall exudes history with its rich oak panelling which dates back to the rebuilding of the Hall after the Great Fire of London. Over the years, several subsequent renovations and restorations have taken place, including significant works to repair bomb damage suffered in 1941. Adding to its charm, the room features a splendid large etched glass window that bathes the space in natural daylight, making it a favoured meeting choice.



## ROOM DETAILS

Dimensions: 15.5m x 7m.

Boardroom table: 42 guests capacity.

Cabaret style tables: 48 guest capacity.

U shape table: 87 guest capacity.

Round tables: 80 guest capacity.

Reception: 150 guest capacity.

230 entire venue reception

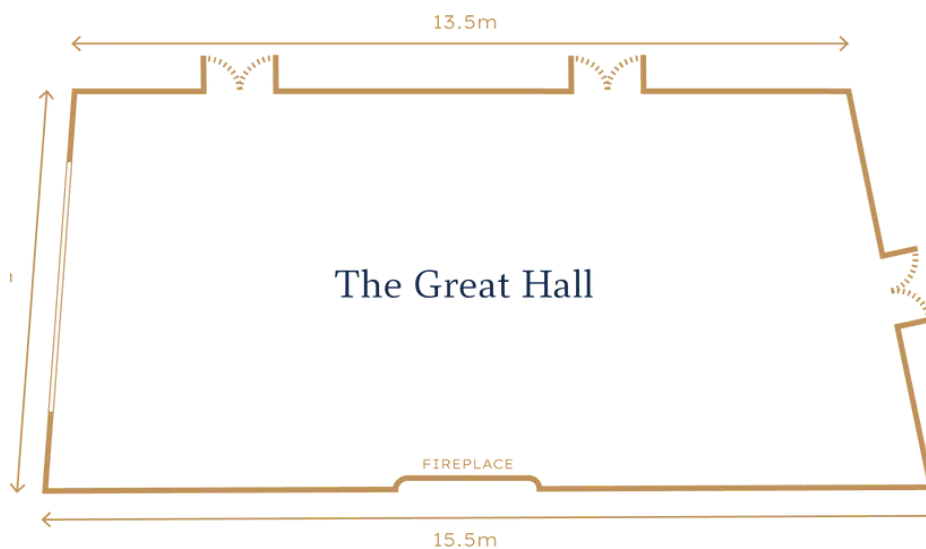
Theatre with AV 95 and 110 without AV.





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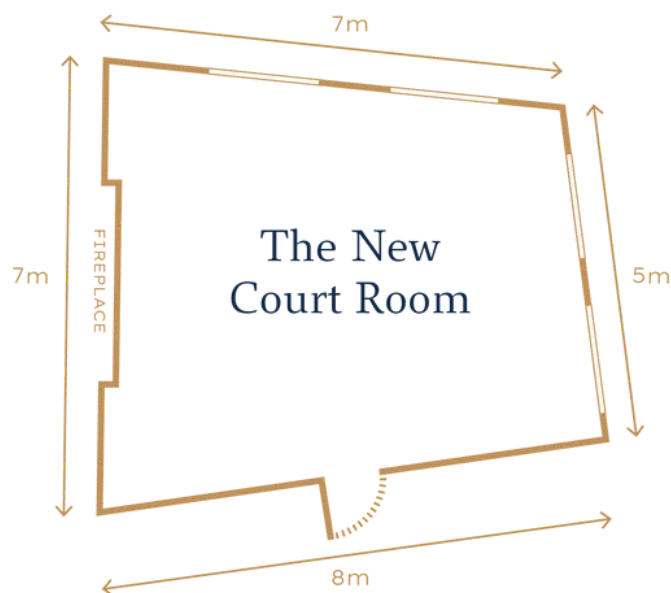
Reception: 150 guest seated

Theatre with AV 95 and 110 without AV.



# THE NEW COURT ROOM

This elegant dining room graces the first floor with the convenience of private lavatories and a cloakroom. Offering excellent privacy, it benefits from a picturesque view of Whittington Gardens. Illuminated by ample natural light, the space is the perfect choice for small gatherings, including intimate breakfast and lunch meetings.



## ROOM DETAILS

Dimensions: 8m x 7m.

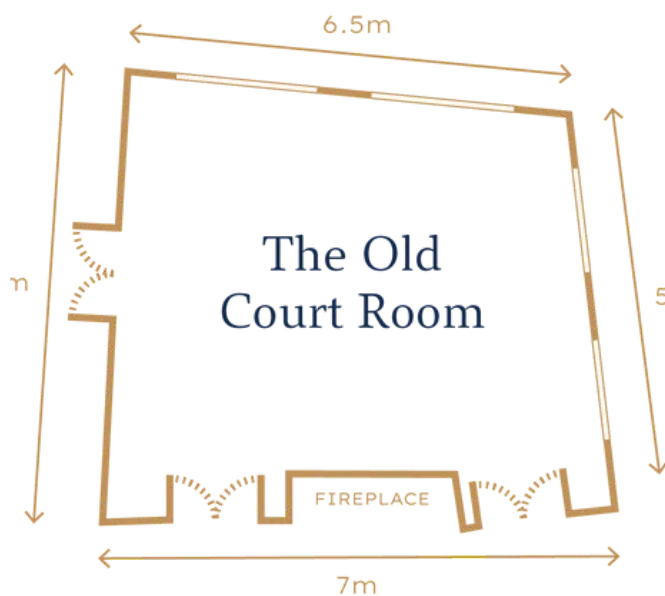
Boardroom table: 24 guests seated

U shape table: 30 guest seated



# THE OLD COURT ROOM

This classic private dining room offers stunning views of Whittington Gardens. Inside, you'll find a unique collection of members' silver spoons dating back to the 1500s, along with the Innholders' collection of antique glassware. The ornate ceiling, adorned with gold trimmings from 1670, adds a touch of grandeur.



## ROOM DETAILS

Dimensions: 7m x 6m.

Oval table: 22 guests seated

U shape table: 27 guest seated



# ROOM HIRE RATES

Innholders' Hall is a prestigious historic venue hence the room rate is a direct representation of the running costs and resources dedicated by the Worshipful Company of Innholders to the upkeep and overseeing of this cherished space.

All rates exclude VAT & food & drink package



## GREAT HALL

<b>£540</b>	Half Day (09:00-12:00/12:00-15:00)
<b>£900</b>	Daytime (09:00 - 15:30)
<b>£1100</b>	Evening (17:00 - 22:00)
<b>£1500</b>	All Day (09:00 - 22:00)



## NEW COURT ROOM

<b>£360</b>	Half Day (09:00-12:00/12:00-15:00)
<b>£675</b>	Daytime (09:00 - 15:30)
<b>£775</b>	Evening (17:00 - 22:00)
<b>£1000</b>	All Day (09:00 - 22:00)



## OLD COURT ROOM

<b>£340</b>	Half Day (09:00-12:00/12:00-15:00)
<b>£675</b>	Daytime (09:00 - 15:30)
<b>£775</b>	Evening (17:00 - 22:00)
<b>£1000</b>	All Day (09:00 - 22:00)





# INNOLDERS' HALL

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