

JOIN US FOR



INNHOLDERS' HALL

NESTLED IN THE

<u>30 COLLEGE STREET,</u> HEART OF THE CITY LONDON, EC4R 2RH

<u>events@innholdershall.co.uk</u>





A SLICE OF HISTORY





The Worshipful Company of Innholders



INNHOLDERS' HALL

WELCOMES YOU

Nestled in the heart of the City of London, near the iconic Royal Exchange and Bank of England, Innholders' Hall is a hidden gem that offers a perfect blend of history and culinary excellence. With three versatile rooms and a beautiful reception area, all providing privacy and a stunning historical backdrop, it's ideal for your special celebrations this season.

The Minstrels' Gallery in the Great Hall adds an extra touch of festive magic, offering options for entertainment, including a pianist, vocalist, or harpist.

Our combination of heritage with excellent food will deliver a truly memorable experience.

We look forward to welcoming you to a festive celebration at Innholders' Hall.

MAKE AN ENQUIRY

NESTLED IN THE HEART OF THE CITY LONDON, EC4R 2RH

events@innholdershall.co.uk



DINING AT INNHOLDERS' HALL



<u>LUCIANO LUCIOLI</u>

Luciano Lucioli is our Executive Chef for Innholders' Hall and one of the 40 National Chef of the Year semi-finalists for 2024, is passionate about creating exceptional dishes using local suppliers with a focus on sustainability.



PICK YOUR ROOM

The Reception Room The Great Hall The Old Court Room The New Court Room Our maximum capacity across all rooms is 170 guests.



PICK YOUR DINING OPTIONS

Festive Menu Arrival Canapés Upgrade Canapé Reception



PICK YOUR DRINKS PACKAGE

Frosted Elegance Winter Wonderland Festive Delight



ENHANCE THE FESTIVE MAGIC

Pianist Vocalist Harpist Guided Tours of the Hall



NESTLED IN THE HEART OF THE CITY

events@innholdershall.co.uk



THE RECEPTION ROOM



The Reception Room at Innholders' Hall provides an elegant space, ideal for welcoming guests. Linked to the Old Court Room and the Great Hall, it's perfect for pre-dinner drinks. Whether for corporate or private events, it offers a refined setting for guests to mingle before moving into the main event spaces for an unforgettable experience.

ROOM DETAILS

Drinks on arrival: Reception Room: 70 guests Reception Room & Old Court Room: 100 guests This room cannot be hired separately and is included in the cost when booking either the Great Hall or the Old Court Room.

<u>THE GREAT HALL</u>



ROOM DETAILS

Dimensions: 15.5m x 7m Boardroom table: 42 guests Cabaret style tables: 48 guest Round tables: 80 guest

THE OLD COURT ROOM

The Great Hall exudes history with its rich oak panelling which dates back to the rebuilding of the Hall in 1666 after the Great Fire of London. A favoured option for grand events, perfect for clients wishing to impress their guests with a touch of history. Enhance the experience by utilising our stunning 18th-century minstrel's gallery, where you can feature a vocalist, harpist and more.

U shape table: 87 guest Reception: 150 guest Theatre style with AV: 95 guests and 110 without AV



This classic private dining room is where 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.

It can be booked independently or in addition to the Great Hall to extend your space or create a private area.

ROOM DETAILS Dimensions: 7m x 6m Oval table: 22 guests seated U shape table: 27 guest seated

THE NEW COURT ROOM



ROOM DETAILS



Dimensions: 8m x 7m Dimensions: 8m x 7m Boardroom table: 24 guests U shape table: 27 guest This elegant dining room is situated on the first floor, providing convenient access to private lavatories and a cloakroom. With excellent privacy, it offers a charming view of <u>Whittington Gardens</u> and is filled with natural light. To this day, the Worshipful Company of Innholders meet here monthly. Don't forget to look up at the stunning ceiling that survived the <u>Blitz</u>.

MAKE AN ENQUIRY



FESTIVE DINING

STARTER

Earl Grey Cured Scottish Salmon, Cucumber Gazpacho, Lemon Verbena, Sour Cream, Oscietra Caviar

MAIN

Oakham Turkey Porchetta, Sage & Onion Stuffing, Celeriac Textures, Kale, Cranberry, Perigueux Sauce

DESSERT

Rosemary & Dark Chocolate Namelaka, Mulled Wine Poached Pears, Nougat, Gingerbread Ice Cream

Coffee & Mini Mince Pies



ARRIVAL CANAPÉS UPGRADE

(CHOICE OF 2-6)

COLD

Gras Fed Beef Bavette Tartare on Crispy Rice,Sriracha Mayo, Sesame & Jalapeño Orkney Crab, Cucumber, Lemon Crème Fraîche & Granny Smith Apple Red Cabbage Tapioca Cracker, Harissa Hummus & Radishes (v) Carpaccio of Beef, Celeriac Remoulade on Brioche Bread Squid Ink Choux Bun, Scottish Salmon Rillette & Avocado Puree Quinoa Cracker, Heirloom Beetroot, Vegan Feta & Lemon Balm (v)

HOT

Wild Mushroom & Truffle Arancino (ve) Pulled Lamb Crispy Cannelloni, Ras El Hanout & Preserved Lemon Mayo Coronation Chicken Croquette & Mango Chutney Wonton Pastry Taco with Butternut Squash, Queso Fresco & Leek (ve) Mini Fish Cake, Avruga Caviar & Dill Emulsion Prawn Thermidor Tartlet



MAKE AN ENQUIRY

٠



FESTIVE CANAPÉ RECEPTION

(CHOICE OF 2-6)

COLD

Gras Fed Beef Bavette Tartare on Crispy Rice,Sriracha Mayo, Sesame & Jalapeño Orkney Crab, Cucumber, Lemon Crème Fraîche & Granny Smith Apple Red Cabbage Tapioca Cracker, Harissa Hummus & Radishes (v) Carpaccio of Beef, Celeriac Remoulade on Brioche Bread Squid Ink Choux Bun, Scottish Salmon Rillette & Avocado Puree Quinoa Cracker, Heirloom Beetroot, Vegan Feta & Lemon Balm (v)

HOT

Wild Mushroom & Truffle Arancino (ve) Pulled Lamb Crispy Cannelloni, Ras El Hanout & Preserved Lemon Mayo Coronation Chicken Croquette & Mango Chutney Wonton Pastry Taco with Butternut Squash, Queso Fresco & Leek (ve) Mini Fish Cake, Avruga Caviar & Dill Emulsion Prawn Thermidor Tartlet





DRINKS PACKAGES

FROSTED ELEGANCE

Glass of Lenoble 'Vauban Freres' Special Cuvee, 1/2 bottle of Sancerre, Domaine Andre or Rioja Reserva, Marques de Riscal

WINTER WONDERLAND

Glass of Masia Salat Organic Cava, Brut 1/2 bottle of Verdejo, Bodega Reina de Castilla or Shiraz 'Pimpala Road', Geoff Merrill

FESTIVE DELIGHT

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



MAKE AN ENQUIRY

۰



INNHOLDERS'. HALL

MAKE AN ENQUIRY

NESTLED IN THE HEART OF THE CITY <u>30 COLLEGE STREET,</u> LONDON, EC4R 2RH

<u>events@innholdershall.co.uk</u>