



# THE HOME OF CULTURAL INNOVATORS

Home to the UK's largest creative community, working globally across art, technology, business and social enterprise, we draw fresh ideas and new talent in, attracting over 3 million visitors a year to our historic central London location.

Run as an independent charity by the Somerset House Trust, all event hire income directly contributes to our diverse cultural programme, pioneering engagement & skills work, support of emerging artists and helps to maintain our historic Grade I listed site.

You can be confident that your event will directly support an organisation offering immense value to an audience which goes far beyond your attendees.

## ENJOY A CANAPÉ & BOWL FOOD RECEPTION IN THE UNBEATABLE EAST WING GALLERIES

The <u>East Wing</u> is the ideal setting for your winter party. With its own private entrance accessible from the Edmond J. Safra Fountain Court – home to our iconic ice rink - this venue has huge potential. Our dedicated team will be on hand to ensure your guests enjoy a celebration like no other.

#### **YOUR PACKAGE INCLUDES:**

- Exclusive hire of the East Wing from 17.30 until 23.00
- Guest arrival from 18.30
- Glass of Prosecco on arrival
- Selection of nibbles
- Canapés (4 per person) and Bowl Food (2 per person)
- Complimentary food tasting of your chosen menu for up to two people
- Unlimited house red and white wine, house beer, soft drinks and mineral water (bar opens at 19.00 and closes 30 minutes prior to guest departure)
- Furniture, bar and festive decoration
- DJ, PA system and coloured uplighters
- A host to meet and greet guests, on request
- Full event management, dedicated event security and cloakroom facilities provided

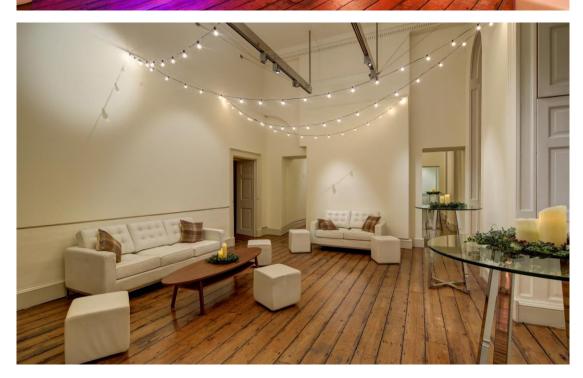
150 – 249 Guests: £149 + VAT per person 250 – 330 Guests: £145 + VAT per person

Based on a minimum of 150 guests and a maximum capacity of 330 guests

Should you wish to extend guest access past 23.00, this is an additional cost of £30 + VAT per person, per hour.



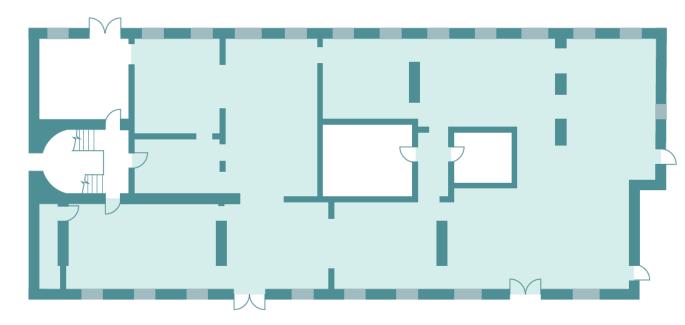




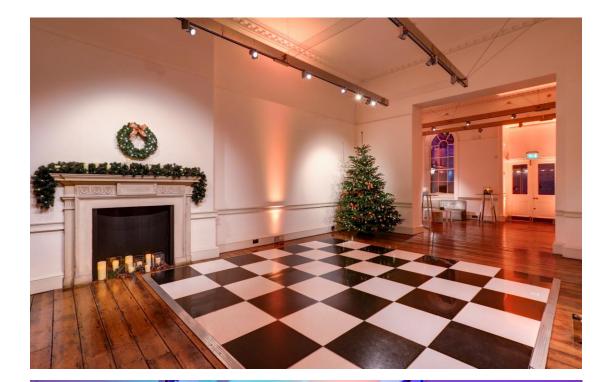
## THE EAST WING

Accessed directly from the Edmond J. Safra Fountain Court, with beautiful high ceilings, grand windows, and with a series of open plan, interlinking rooms, there's no better setting for your winter celebration.

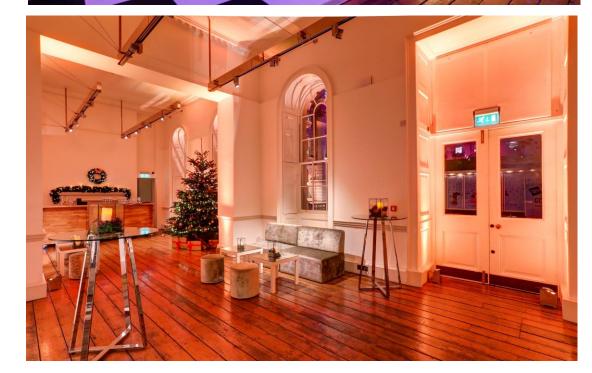
The <u>East Wing</u> offers an abundance of space, combining ultramodern flourishes with neo-classical lines, providing a real sense of occasion to your guests.



East Wing 338m<sup>2</sup>







<sup>\*</sup> Décor/style will be similar but is subject to change.







#### **MENU OPTIONS**

#### CANAPÉS (PICK 4)

#### **MEAT**

- 1. 'Christmas lollipops' Turkeγ breast and pancetta ballotine, cranberrγ gel
- 2. Chicken liver parfait, brioche croute, onion chutney, pickled cornichon
- 3. 'Big Mac Tartare' steak tartare, Big Mac sauce, brioche croute, confit egg, house pickles

#### **FISH**

- Mulled wine cured salmon rubix' spiced pear gel, orange zest, redcurrant, horseradish shavings
- 2. 'Prawn cocktail' dressed shrimp, Bloody Mary rose, baby gem cup
- 3. Moxon's smoked salmon, potato rosti, chive

#### **VEG**

- 1. La latteria buratta and roast pumpkin crostini, toasted pumpkin seeds
- 2. Hay smoked goat curd and beetroot croustade, lemon thyme, London honey
- 3. Wild mushroom and Brioche Pudding, truffle emulsion, tendril shoots

#### **VEGAN**

- 1. 'Christmas '99' charcoal cone, parsnip and chestnut mousse, roasted chestnut, fresh Redcurrant
- 2. Wild mushroom and truffle arancini, chive emulsion
- 3. Heritage carrot tartare, sourdough croute, carrot top emulsion

#### Additional canapés £3.50pp

#### **MENU OPTIONS**

#### **BOWLS (PICK 2)**



#### **MEAT**

- 1. Slow braised beef shortrib, mustard mashed potato, mulled wine jus
- 2. Corn fed chicken breast, shaved lincolnshire poacher, brixton sourdough croutons, baby gem, caesar dressing,
- 3. Confit duck and lentil cassoulet, gremolata
- 4. 'Tartiflette' smoked bacon, reblochon, creamed potatoes and shallot
- 5. 'Xmas Slider' turkey patty, cornish brie, cranberry sauce, pancetta, baby gem, brioche bun
- 6. 'Alpine Slider' ex dairy beef, raclette cheese, pickles, burger sauce, onion chutney, brioche bun

#### **FISH**

- 1. Torched and smoked mackerel, pickled cucumber salad, dill and lemon oil, rye bread croutons
- 2. Moxon's smoked salmon fish cake, Asian pickles, gochujang emulsion
- 3. 'Fish Pie' smoked haddock and prawns, sea herb veloute, pomme puree
- 4. 'Monkfish Taco' spiced monkfish, pickled romero pepper, chipotle emulsion, fresh coriander, corn tortilla

#### **VEG**

- 1. Oxford blue cheese mousse, London honey glazed carrots, frisbee, candied walnuts, compressed celery
- 2. Cheese, potato and onion
- 3. Waterloo mac and cheese, crispy shallots, fresh chives
- 4. 'Aubergine Bao' Soy and sesame glazed aubergine, pickled daikon, coconut and coriander yoghurt

#### **VEGAN**

- 1. Roast and pickled beetroot, beetroot leaf oil, candied discs, beetroot vinegar dressing, toasted hazelnuts
- 2. Spiced cauliflower pot roast and spiced cauliflower, curried cauliflower puree, pickled cauliflower, fresh apple, curry oil
- 3. Roast celeriac risotto, artichoke crisps, herb oil
- 4. 'Bleeding Vegan Burger' beyond meat burger, vegan cheese, brioche bun, pickles, onion chutney



#### Additional bowls £8.00pp

#### ENHANCE YOUR EVENT WITH A SELECTION OF CATERING ADD-ONS



#### **FOOD STATIONS**

From £15.00pp

#### Schnitzel bar

- Chicken or portobello mushroom schnitzel, red cabbage sauerkraut
- Mixed green leaf and herb salad
- Crushed potatoes with capers and parsley
- Heritage carrot and smoked almond slaw
- Selection of sauces cranberry, mustard emulsion, London fields beer and onion chutney

#### **Raclette Bar**

- Raclette cheese melted in front of γour guests or vegans can indulge in a plant based wild mushroom fondue
- Served with baby new potatoes, selection of artisan charcuterie, house made pickles, mixed salad

#### **Croque v Mac**

Our secret recipe macaroni cheese topped with fresh chives and crispy onions and served alongside a selection of delicious croque Monsieur's and croque madames

#### **Cheese and Charcuterie Bar**

Artisan charcuterie and a selection of British cheeses and chutneys

#### **Winter Grazing Bar**

- Giant wild boar and apple sausage rolls or heritage carrot vegan sausage rolls (ve)
- Smoked salmon and quail egg scotch eggs
- Mini Sussex charmer cheese and broccoli tartlets
- Roast root vegetable and Castel Franco salad, hazelnut dressing (ve)

#### **Oysters and Smoked Salmon**

- Hand sliced mulled wine cured salmon, served with fennel and orange salad, caper and raisin vinaigrette
- Porthilly oysters with selection of accompaniments
- Add an ice sculpture for extra wow!









#### **DESSERT OPTIONS**

#### Donut Bar - £12.00pp

A selection of festive themed donuts and the opportunity for guests to customise their own donuts with toppings, sprinkles and syringes for guests to inject fillings!

- 'Ferrero Rocher Donut' hazelnut cream, candied hazelnuts, chocolate ganache
- 'Minced Pie' meat fruit filling, topped with creme pat, shortbread crumb
- 'Poached Pear' mulled wine and pear jam, cinnamon frosting, candied orange

#### The Custard Bar - £12.00pp

A selection of old favourites, beautifully displayed with lashings of custard available to compliment!

- Mini tarte tatin
- Mini croissant and apricot bread and butter pudding
- Mini stickγ toffee puddings
- Mini raspberry and rose jam roll poly

#### **DRINKS UPGRADES**

- English sparkling on arrival £11.00pp
- English sparkling all evening £39.00pp
- Prosecco all evening £19.00pp
- Mulled wine, mulled cider or 'King's Ginger and hot apple juice' £8.50pp
- Winter Bramble, Espresso Martini or Apple Pie Martini welcome cocktail £10.00pp

#### **Boozy Hot Chocolate Bar - £9.50pp**

Delicious rich hot chocolate served from cookie cups, garnished with toasted marshmallows and whipped cream and with the option for guests to add a festive tipple to their drink!

#### Spirits and Mixer Package from £12.50pp

#### Cocktail Bar - £28.00pp

2 bespoke cocktails, mixologists, glassware, bar and ice











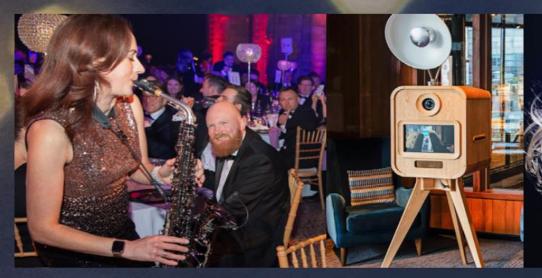


### SOMERSET HOUSE CHRISTMAS PACKAGE 2024

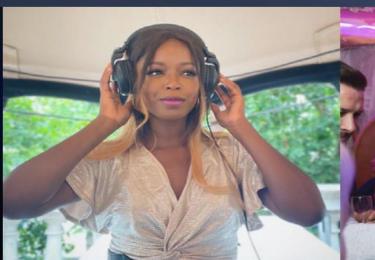
Package includes a DJ for up to 4 hours, PA system and coloured uplighters

Example DJs include: DJ Ledio / DJ Orin / DJ Meghan / DJ Gem

Each additional hour, or part thereof - £125 + VAT











+ Add a musician – From £595 + VAT

We can offer a Saxophonist, Percussionist or Electric Violinist

Includes 3 x 30 minute sets with the DJ

+ Add a photobooth - From £1200 + VAT

Choose from a selection of 4 booth styles

Includes 3 hours of live time, background of your choice, props, unlimited customizable prints & instant digital sharing

+ Party & DJ Live Bands from £3000 + VAT

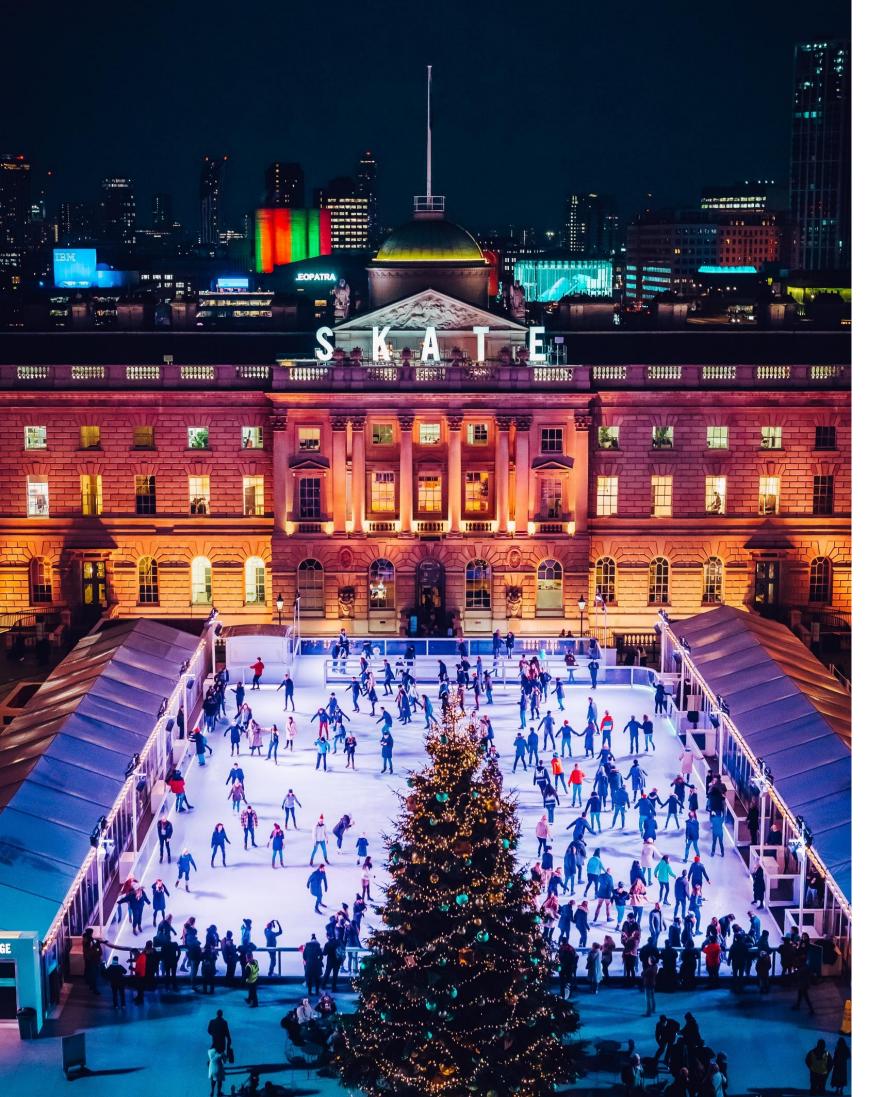
e.g. <u>Proud Mary,</u>
<u>Sunship Orchestra</u>
& <u>Bassanite</u>

+ Other options to add priced on request (e.g. Illustrator, Magician - you name it!)

#### ONCE YOUR EVENT IS CONFIRMED

Please contact Bea Outram using the details below to discuss your music brief and any additional entertainment you'd like.

bea@euphonica.com | +44 (0)20 3397 9018 | www.euphonica.com



## ENHANCE THE EXPERIENCE WITH SKATE

13 NOV 2024 - 12 JAN 2025

Hailed as one of the capital's favourite winter experiences, Skate at Somerset House heralds the start of the festive period. In conjunction with your party in the East Wing, you can add skate tickets or exclusively hire the rink for your guests.

#### **ADD TICKETS - £26 +VAT PER PERSON**

- Book large group sessions (non-exclusive) for up to 80 guests
- Sessions start on the hour and run for 45 minutes
- Skate boot hire included

#### ADD AN EXCLUSIVE SESSION - £8,500 +VAT

- Private session on the rink for up to 250 guests (minimum of 120 guests required)
- Skate boot hire included
- Multiple / back to back exclusive sessions are subject to approval

All options listed above are only available in association with a venue hire and are subject to availability. Availability is limited after general on-sale.

Group bookings (for up to 40 guests), without a venue hire included, need to be made via the main ticketing line.

If you are looking to book an exclusive session without a venue hire then please speak to the team.

### YOUR BOOKING DETAILS

#### **ACCREDITED SUPPLIERS**

Any additional requirements outside of the package must be provided by one of our accredited suppliers - details of which can be found <a href="here">here</a>. Please note that as Somerset House is a Grade 1 listed building, we do not allow any non-accredited suppliers to work onsite. If you would like us to gather some initial quotes on your behalf, then please do send a full brief of your requirements for the event.

If you are adding additional production or entertainment to your package, it is likely you will require additional set-up/de-rig time for your event, which could incur additional costs. Please speak to your Event Manager to find out more.

#### REFUNDABLE SECURITY DEPOSIT

A refundable security deposit is required for all bookings. The amount of deposit owed is calculated on the length of hire period and will be invoiced separately from the Hire Fee. This deposit is fully refundable up to 30 days after the event, subject to no damage having been caused to the building or overrunning of the contracted timings.

#### **PUBLIC LIABILITY INSURANCE**

Somerset House require all clients to have £10 million public liability insurance.

#### WI-FI

Complimentary browsing Wi-Fi of 15Mbps is included within your hire. Upgrades are available at an additional cost.

#### SITE ACTIVITY

As an arts and culture centre open to the public, we cannot always confirm what might be happening around the rest of the public areas at Somerset House at that time. We have a very exciting and constantly expanding public programme, which sees lots of different installations, exhibitions, artwork, and public events all over the site. It is a huge part of what makes us Somerset House. There are also occasions where essential works need to take place on the building and these instances are out of our control.

#### OPT-IN TO SUPPORT THE YOUNG TALENT FUND

Somerset House's Young Talent Fund supports the next generation of early career creatives and artists to fulfil their potential, by providing financial relief to resident artists and opportunities to under-represented young people aged 18-25.

Since the emergence of the pandemic, the Young Talent Fund has become critical in allowing us to break down barriers and tackle inequality. The fund directly supports Upgrade Yourself, offering digital training, networking, upskilling, and a pioneering London Living Wage paid industry placement scheme for young people; and Somerset House's Studios', providing the space and conditions in which over a hundred pioneering interdisciplinary artists can thrive.

If you would like to support this fund by making a donation please speak to a member of our team. Your support will help to secure a future for our creative community for many years to come. Thank you.

#### **DIVERSITY & INCLUSION**

We are committed to building a diverse and inclusive community reflecting the diversity of our society. A community where everyone feels valued, where their contribution matters and where they can reach their full potential, irrespective of their background, identity or circumstances. We aim to ensure the diversity of all our staff reflects our society as fully as possible. Similarly, we aim to be home to a resident community of artists and enterprises from an equally diverse range of situations, backgrounds, and disciplines. Ongoing initiatives include running the Black Business Incubator.

#### **ANTI-RACISM**

Somerset House is committed to being actively anti-racist and publicly releases updates on the actions it is taking in relation to its Anti-Racism Pledge every six months. We recognise that this is a journey. We have divided our focus into 5 key areas: History, Community, Workforce & Recruitment, Language and Procedures & Policy. A comprehensive list of our current actions can be found <a href="https://example.com/here.">here.</a>

#### SUSTAINABILITY

Sustainability and responsible event management are of paramount importance to Somerset House and, by extension, our Accredited Suppliers.

You can download our sustainability booklet, outlining what we are up to and top tips on how to host a sustainable event at Somerset House, <a href="here">here</a>.

#### LONDON LIVING WAGE EMPLOYER

Somerset House is proud to be an accredited Living Wage payer. We pay all our staff and sub-contractors the London Living Wage.



## SOMERSET HOUSE

**OUR BUILDING** 

over **500,000**SQ FT

of Grade I listed architecture

**OUR VISITORS** 

OVER
3 MILLION
VISITORS ANNUALLY

**CREATIVE COMMUNITY** 

**Creative Enterprise** 

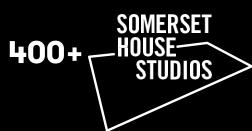
450+

resident organisations

2,500+

People working in the creative industries

**Artists & Makers** 



Somerset House Studios artists and Makerversity members **Our Neighbours** 

THE
COURTAULD and
KING'S
COLLEGE LONDON

**OUR PEOPLE** 

**120 100**+

taff

Volunteers

