



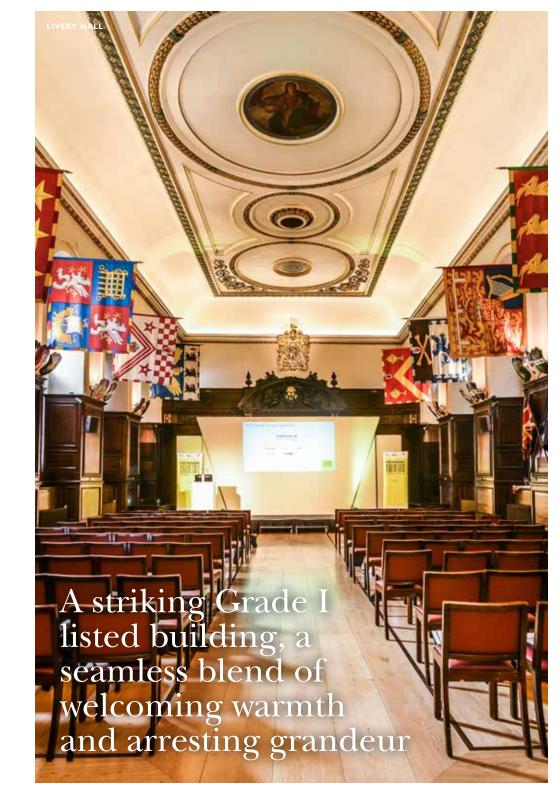
CONFERENCES WITH CONVICTION

Few London venues can offer the grandeur, gravitas, convenience and flexibility of Stationers' Hall, just a stone's throw from St Paul's Cathedral.

Inside, four spectacular interlinking rooms combine to create an adaptable conference venue that delivers with impact and memorability. A delightful arrival through the cobbled Courtyard is a warm welcome to the Hall. The gleaming light oak floor of the Stock Room offers a flexible area ideal for arrival refreshments, break out or exhibition space. A true sense of occasion is evoked by the adjoining Livery Hall, this is the main event space in which delegates meet against a backdrop of carved oak time-aged walls, remarkable armorial banners and jewel-like stained glass windows. The space lends itself to admired conferences, product launches and exhibitions.

The adjoining Court Room is remarkably light and bright, its ornate gold embellishments, carved rococo mantelpiece and plush carpets create a sumptuous setting for conferences and meetings with distinction. It is rare to find a second event space that rivals the first, Stationers' Hall has charm and elegance in abundance. The Court Room then leads you down a curved wrought iron staircase into the secret garden. A secluded oasis in the heart of the City that is dominated by an extraordinarily beautiful 200-year old London Plane tree. The garden is indeed another jewel in the crown, providing an impressive alfresco option.

Combined with the added convenience of accommodation at a selection of nearby hotels and the in-house technical specialists and event production offered by Eclipse; Stationers' Hall delivers events with distinction, flair and unparalleled style.











AT A GLANCE

CAPACITIES	LIVERY HALL	COURT ROOM	STOCK ROOM	ANTE ROOM	GARDEN
Theatre style	200	120	-	-	-
Classroom	84	55	-	-	-
Boardroom	50	32	26	22	-
Round tables	150	90	60	-	-
Cabaret style	96	54	-	-	-
U-shape	85	63	-	-	-
Reception	400	160	100	-	200

The maximum capacity across the entire venue is 450 guests standing



THE FULL PACKAGE

The following comes as standard:

- Exclusive hire of the whole venue
- 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 7 for details)
- Flip chart and pens
- Cloakroom
- Full event management

	THE DETAIL	THE PRICE
$\hat{\lambda}$	80 min 200 max	80 to 100 delegates £96
L	08.00 access to the Hall and 09.00 guest arrival - 16.00	101 to 120 delegates £86
\bigcirc	St Paul's Blackfriars	121 to 140 delegates £79
Yp	In-house, by CH&CO	141 to 160 delegates £75
	Number of rooms - 4 (& Garden)	161 to 200 delegate £71
-	Natural daylight	
ڋ	Disabled access	
P	Parking	
3	Smart casual	

THE PACKAGE COST IS PER DELEGATE (EXCLUDING VAT)







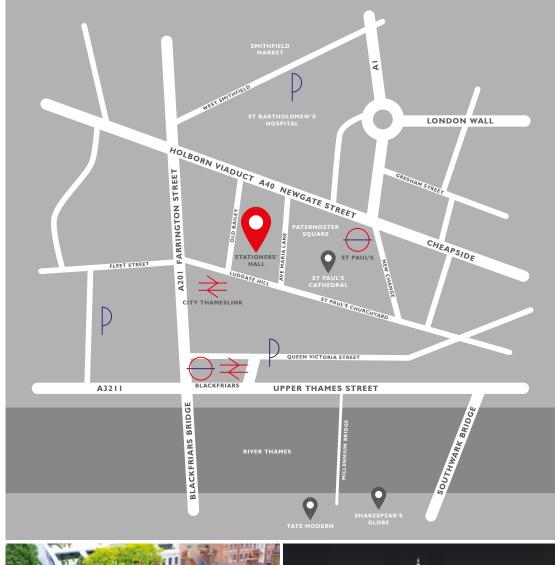
LOCATION MATTERS

Stationers' Hall is located at the top of Ludgate Hill, the highest point in the City, off Ave Maria Lane, opposite St Paul's Cathedral. The Cathedral is one of the most famous and recognisable sights of London; its dome, framed by the spires of Wren's City churches, has dominated the skyline for over 300 years, Stationers' Hall is in honorable company. The Courtyard provides limited parking and enables seamless access for event organisers and suppliers. The Hall is a three-minute walk from St Paul's tube station (Central Line), a 10-minute walk from Blackfriars (Circle & District Line) and a 15-minute walk from mainline railway at Cannon Street.

There is a choice of accommodation nearby with a selection of hotels designed around flexibility and productivity for the business traveller.

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:

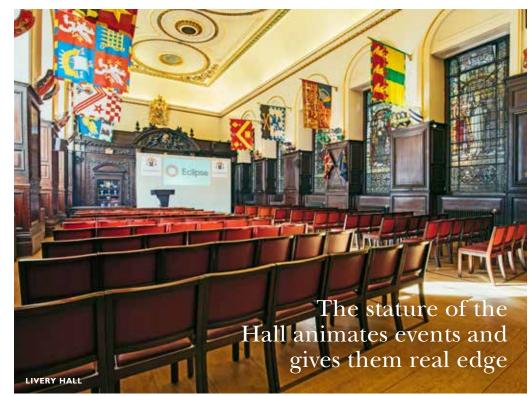
- 8' x 4'6" screen
- 5K LCD projector
- Lectern with microphone
- PA system with one hand-held microphone
- Technician
- Rig/de-rig
- Transport

Recommended optional upgrades (exclusive of VAT) include:

- 4 x 2 metre stage @ £128
- Stage wash @ £150
- Six uplighters @ £300
- Logos on stage @ £350

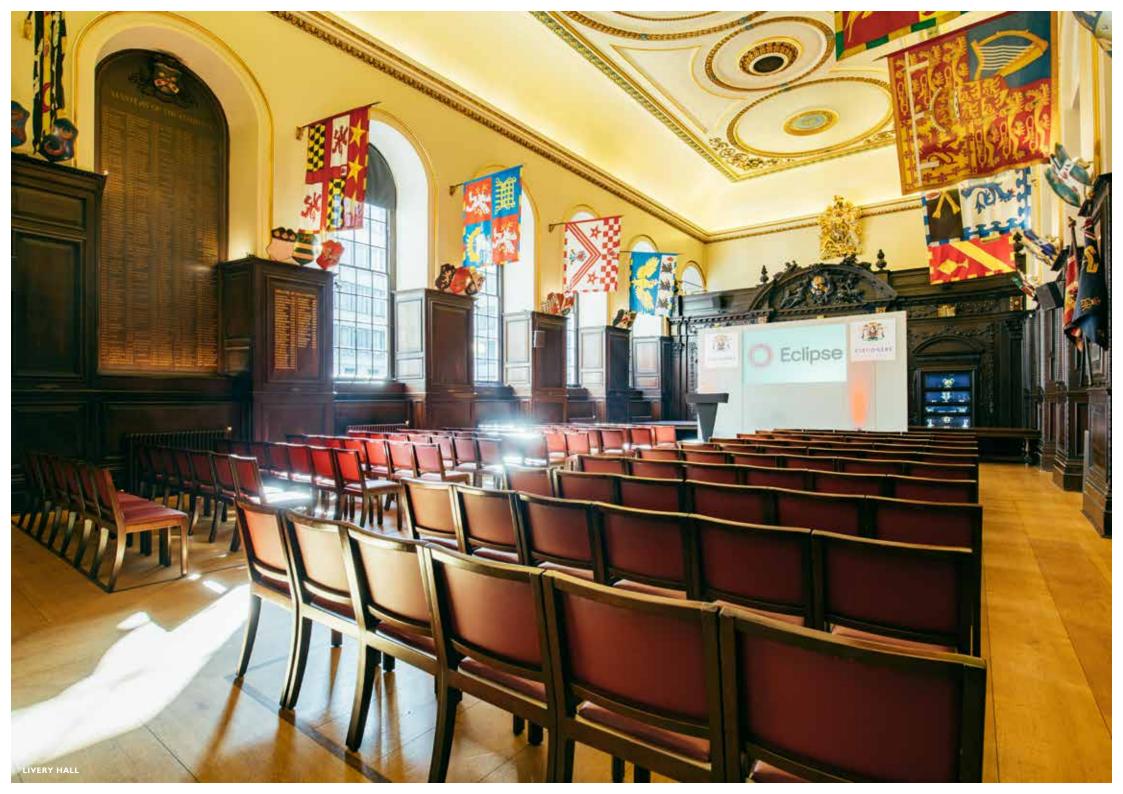
Eclipse are specialists in worldwide technical event production and are based in-house at the Hall. The team can deliver high quality creative design and build, they support you throughout your event planning journey, ensuring technical excellence is delivered on the day.

Please note that the AV package is based on 100 guests theatre style, should your set up requirements differ to this you may require further equipment at an additional cost; your Venue Consultant and Eclipse are happy to advise.











TASTE IS OUR IDENTITY

It's not just the ingredients, it's the recipe. We believe food should taste good and feel good. Our Head Chef Michal Kobus 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.

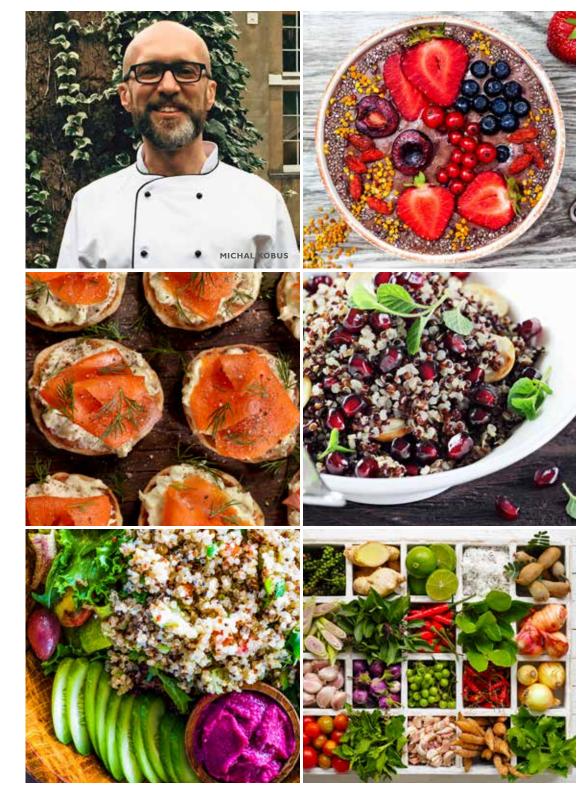
AMANDA URSELL NUTRITIONIST AND COLUMNIST

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 Michal 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
- Drumming
- Giant Garden Games

Event massage therapy

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 Stationers' Company's (owners of the Hall) involvement in training and education began around 1557, when 'Apprenticeship Indentures' were drawn up by the Company and Printing Houses. They were obliged to present their apprentices at Stationers' Hall, for the fee of sixpence, during their first year. In 1861, the Company opened the first Stationers' School to benefit the sons of their Liverymen and Freemen. In September 2014 Stationers' Crown Woods Academy opened and in May 2017 the school's Digital Media Centre, funded by the Stationers' Foundation, was opened. The charity also supports Postgraduate bursaries, two Saturday Schools for disadvantaged primary school children, the annual Shine School Media Awards, the Lord Mayor of London's charities and the Royal Marines. Commercial venue hire generated by events supports all this charitable activity and donations.







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

By hosting an event at Stationers' Hall, you are contributing to our charities and schools

THE CLERK, STATIONERS' HALL





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 are here to 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...

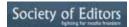


Moody's











SOCIAL BUTTERFLIES

Keep in touch for a little magic and marvel.









