IRONMONGERS' HALL
AT
SHAFTSBURY PLACE
CONFERENCES WITH CONVINCION

This inviting Tudor style Hall feels like a country home, exclusively yours for the day.

Few London venues can offer the warmth, grandeur, convenience and flexibility of Ironmongers’ Hall, in the heart of the Barbican. Combining a rich history and modern facilities, this impressive Hall offers a stately welcome; the sweeping staircase, stained glass windows, oak floors and glistening chandeliers form an opulent setting for any corporate meeting or conference.

Four splendid rooms are set across two levels, with the option to hire each floor exclusively. The Entrance Hall promotes a seamless arrival, natural registration area and welcome to your event. The space nicely flows to the cloakroom and bathroom facilities all on the ground floor.

The main Banqueting Hall, on the first floor, is an impressive conference room by any standards. The windows, ceiling, chandeliers and oak panelling set the tone and the fine stained-glass windows record the rooms connections with the Monarchy and past Lord Mayors of London. Conferences for up to 150 delegates theatre style work seamlessly, built in AV, superb acoustics, high ceilings, unobstructed views plus the Minstrels Gallery, are all key features.

Adjacent is the Drawing Room, one of the most versatile rooms in the Hall, often used as the main catering/refreshment space. The room has the largest William Morris Tapestry in the country, hung in place of wallpaper. A huge fireplace, bookcases and unique collection of artifacts add to the splendour of the room.

The ground floor Court Room is frequently used as break out space or for smaller meetings. It is flooded with natural daylight from a magnificent stained-glass window which contains glass from the Company’s first Hall dated 1457.

The Luncheon Room also on the ground floor, has easy access from the Entrance Hall. It features traditional wood panelling and antique Regency furniture. The room also boasts a magnificent Turkish carpet and a stained-glass window which overlooks the charming outside Courtyard with water feature a rare delight in such a central location.

The inhouse technical specialists and event production by ICON means Ironmongers’ Hall delivers events with distinction, technical flair and unparalleled style.
The Hall exudes warmth and character throughout each room, personality in abundance.
### AT A GLANCE

**IRONMONGERS’ HALL BY ITA VENUES**  
SHAFTESBURY PLACE, OFF ALDERSGATE STREET, BARBICAN, EC2Y 8AA

<table>
<thead>
<tr>
<th>CAPACITIES</th>
<th>BANQUETING HALL</th>
<th>DRAWING ROOM</th>
<th>COURT ROOM</th>
<th>LUNCHEON ROOM</th>
<th>COURT YARD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Theatre style</td>
<td>170</td>
<td>50</td>
<td>70</td>
<td>50</td>
<td>-</td>
</tr>
<tr>
<td>Classroom</td>
<td>61</td>
<td>-</td>
<td>20</td>
<td>20</td>
<td>-</td>
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<tr>
<td>Boardroom</td>
<td>50</td>
<td>26</td>
<td>26</td>
<td>28</td>
<td>-</td>
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<tr>
<td>Round tables</td>
<td>150</td>
<td>50</td>
<td>50</td>
<td>50</td>
<td>-</td>
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<tr>
<td>Cabaret style</td>
<td>110</td>
<td>30</td>
<td>30</td>
<td>35</td>
<td>-</td>
</tr>
<tr>
<td>U-shape (seating inside)</td>
<td>63</td>
<td>25</td>
<td>25</td>
<td>47</td>
<td>-</td>
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<tr>
<td>Reception</td>
<td>230</td>
<td>150</td>
<td>80</td>
<td>80</td>
<td>25</td>
</tr>
</tbody>
</table>

The maximum capacity across the entire event space is 230 guests standing.
THE FULL PACKAGE

OPTION ONE
- Exclusive hire of the whole venue 08.00 to 17.00
  (or the option to hire each floor exclusively)
- 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 8 for details)
- Flip chart and pens
- Staffed cloakroom
- Full event management
- Steward / security at entrance

OPTION TWO (40 TO 50 DELEGATES)*
- Exclusive hire of ground floor only 08.00 to 17.00
- Refreshments - organic tea and coffee, orange juice and iced water (three servings)
- Classic Fork Buffet Menu or Breadless Sandwich and Salad Menu
- Audio-visual package including 60" plasma screen (see page 8 for detail)
- Flip chart and pens
- Staffed cloakroom
- Full event management
- Staffed cloakroom

THE DETAIL
- 100 min | 170 max
- 08.00 - 17.00 (access from 07.00 if required)
- Barbican | St Paul's | Moorgate
- Inhouse, by CH&CO
- Number of rooms - five
- Natural daylight
- Disabled access
- NCP (opposite venue)
- Smart casual

THE PRICE
We offer two package price options based on the number of delegates attending

OPTION ONE
100 to 120 delegates £73
121 to 140 delegates £67
141 to 161 delegates £62
161 to 170 delegates £60

OPTION TWO*
40 to 50 delegates £60

*OPTIONAL UPGRADE: FOR 40 TO 50 DELEGATES ONLY - £10 PER DELEGATE FOR A TWO COURSE FORK BUFFET LUNCH

THE PACKAGE COST IS PER DELEGATE (EXCLUDING VAT)
LOCATION MATTERS

Set back through a cobbled Courtyard off Aldersgate Street, a few yards from the iconic Museum of London and the cultural Barbican centre is Ironmongers’ Hall. Conveniently located within a three-minute walk from Barbican tube station, six minutes from St Paul’s and less than ten minutes from Moorgate the Hall is in the heart of the Square Mile. City Thameslink and mainland rail at Kings Cross also easily accessible and City airport is a mere 20 minute taxi journey.

The Courtyard boasts great accessibility for drop offs, loading and taxis and the local NCP offers ample parking.

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.
Enchanting country house warmth matched with rich historic detail, a unique London conference location.
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:
- Screen
- LCD projector with stand
- Lectern with microphone
- Laptop with pointer and clicker
- PA system with three handheld microphones
- Rig/de-rig

RECOMMENDED OPTIONAL UPGRADE:
Technician for 4 to 8 hours £300 + vat.

ICON are specialists in worldwide technical event production and are based inhouse at the Hall. The team can deliver high quality creative design and build, they can support you throughout your event planning journey and will ensure that technical excellence is delivered on the day.

Please note that the AV package is based on 100 delegates theatre style, should your set up requirements differ to this you may require further equipment at an additional cost; your Venue Consultant and ICON 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 Company Chef David Summerall and leading nutritionist Amanda Ursell aim to 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.

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
Buttered Spinach
Crispy Chick Peas
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

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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. Our Company Chef David Summerall 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
- iPad Movie Making
- Cork and Cheese Challenge
- City Dash
- Gin Experience
- Qube Challenge

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.
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!

ISO14001 (Environmental Management)  
ISO15001 (Energy Management accredited company)

The Ironmongers’ Company who own the Hall, work in partnership with the Church of England’s education division and Diocesan Directors of Education, to identify schools facing challenging circumstances, predominately in areas with high levels of deprivation. Grants are made for educational activities and/or resources that are additional to those usually funded by the State.

The Ironmongers’ Foundation is a registered charity and was established in 1963. It depends on donations from the Company and its freemen, industry and the public. The funds are used primarily to foster the Company’s connection with the iron and steel trade. By hosting an event at the Hall, you a contributing to such funds, schools and charities.

By hosting an event at Ironmongers’ Hall, you are contributing to our charities and schools

THE CLERK, IRONMONGERS’ 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...

SOCIAL BUTTERFLIES

Keep in touch for a little magic and marvel.
IRONMONGERS’ HALL

AT

SHAFTESBURY PLACE, LONDON EC2Y 8AA