

● Conduit Christmas
in Covent Garden





TheConduit



Christmas in Covent Garden

Christmas in Covent Garden is set to be the biggest and brightest yet. From the beginning of November until January, the magic will take over the iconic Piazza, Market Building, Neal's Yard, Seven Dials, and surrounding street

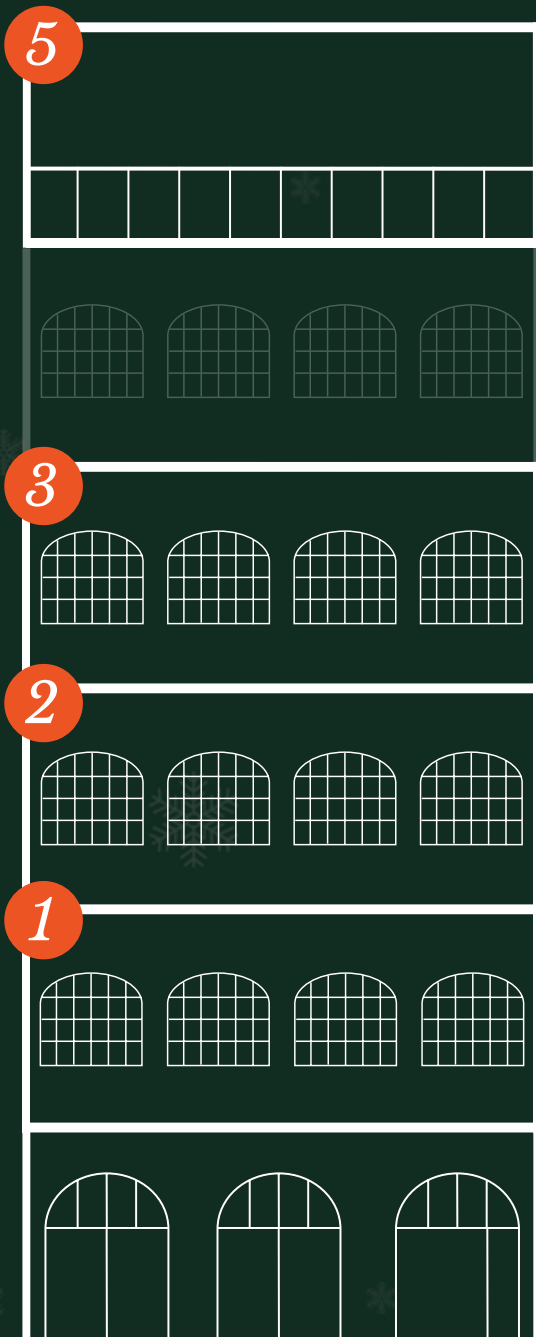
TheConduit



Delight On Every Level

Located in the heart of Covent Garden, The Conduit combines minimalist Scandinavian aesthetics with vibrant textures, fabrics and ceramics sourced from artisans in South Africa and Swaziland. This Christmas, The Conduit will be dressed with festive cheer and sustainable decorations.

The Conduit offers intimate dining rooms, versatile party spaces, a lounge bar, a snug rooftop Pergola and Rucola, our rooftop restaurant complete views of starry London skyline.



Rucola + Rooftop Pergola

- Spectacular skyline view
- Cosy Rooftop Pergola
- Evening celebrations
- Seated dinners for up to 152
- Standing receptions up to 170 guests

Rooftop Pergola

- Seated dinners for up to 80 guests
- Standing receptions for up to 100 guests
- Festive lunches

Ubuntu Lounge

- Late license for partying into the night
- Standing receptions up to 120 guests
- Statement cocktail bar
- Inbuilt support for entertainment options

Nobel Rooms and Lounge

- Intimate dining, day and night
- Seated occasions from 10 to 96 guests
- Dunant Room - 20 Seated Dinner or 25 standing
- Mandela or Malala Rooms - 14 Seated Dinner or 20 standing
- Nobel Rooms - 44 Seated Dinner or 65 standing
- Nobel Rooms - 96 seated dinner or 100 standing

The Forum

- Purpose built event space for any theme
- Dining up to 120 guests
- Standing receptions for up to 190 guests

Rucola and Pergola

This Christmas, wow party guests by booking Rucola and our rooftop Pergola. Both spaces offer a cosy setting with a North Italian twist against elevated views of London. Rucola allows for exclusive partying in a sophisticated space, whilst the Pergola will be dressed with opulent rugs, cosy throws and warming lanterns.

Exclusive hire of Rucola and the Pergola allows for 170 standing guests and up to 120 seated guests until 01:00.

The rooftop Pergola can be exclusively hired until 22:00 for standing groups up to 100 guests and seated groups up to 80 guests.

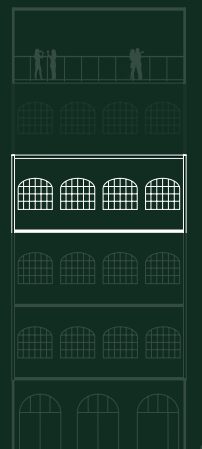




The *Ubuntu* Lounge

The heartbeat of The Conduit, and destination for late night soirées! This warming and colourful space is where our expert bartenders mix creative cocktails and live entertainment can run until 01:00. Featuring a statement bar with jewel-toned details, the space allows for a range of room settings perfect for every party.

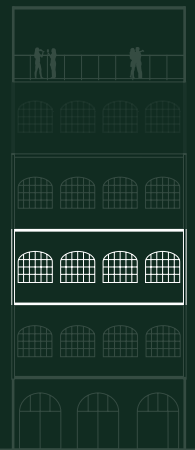
Ubuntu can welcome parties of up to 120 standing guests.





Nobel Rooms

Our homely Nobel Rooms and Nobel Lounge offer versatile dining spaces for groups of 10 up to 96. The Nobel Rooms can be hired as one, with a capacity of up to 44 seated guests, or individually to allow for smaller groups to gather and celebrate together. Exclusive hire of the Nobel Lounge alongside the Nobel Rooms increases capacity to 96 dining guests. Set against the backdrop of our unique Bookshop, curated by Stanfords.

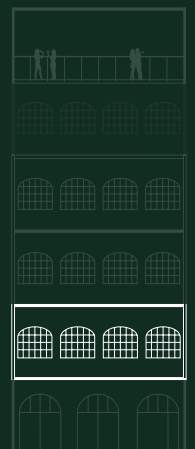




The *Forum*

Located on level one, The Forum is a versatile and multipurpose event space that lends itself to every imaginative concept. With its original brick wall, light filled windows and industrial details, the space can be transformed for festive lunches, themed parties, and seasonal dining.

Your dedicated Events Planning Manager can advise on use of the space for up to 120 seated guests and 190 standing guests.





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Christmas packages

This yuletide, The Conduit is offering exclusive packages across all floors for all gatherings of all sizes.

All packages include:

- A sustainable menu designed by our inhouse Executive Chef
- A welcome glass of Veuve Clicquot Yellow Label champagne NV
- Hire of event space
- Background music from curated Conduit playlists
- Pre-event planning from our expert team

Minimum numbers as follows for each room:

ROOM	GUESTS REQUIRED
Exclusive hire of The Forum	70
Mandela or Malala	10
Dunant	15
Nobel Rooms	35
Exclusive hire of Nobel Rooms & Lounge	70
Exclusive hire of Ubuntu Lounge	80
Rooftop Pergola	45
Exclusive hire of Rucola & Pergola	70*

*Please note, a supplementary room hire will also apply.



Drinks *packages*

Compliment your chosen package with one of our specially-designed drinks package that will be sure to make your celebration one to remember.

Our unlimited drink packages include white, rose and red “Mariana” wine from Herdade do Rocim estate in Alentejo, Portugal as well as Unity lager and a selection of Franklin & Sons soda.

2 HOUR UNLIMITED

£80 PER GUEST

3 HOUR UNLIMITED

£90 PER GUEST

4 HOUR UNLIMITED

£100 PER GUEST

We're delighted to offer unlimited sparkling wine options in conjunction with Ridgeview, based in West Sussex.

2 HOUR RIDGEVIEW
“BLOOMSBURY”

£100 PER GUEST

3 HOUR RIDGEVIEW
“BLOOMSBURY”

£150 PER GUEST

2 HOUR RIDGEVIEW
“FITZROVIA”

£110 PER GUEST

3 HOUR RIDGEVIEW
“FITZROVIA”

£165 PER GUEST

Packages must be purchased for all guests.

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Sparkling extras

Looking to add a little bit of extra sparkle to your chosen package? The Conduit offers a variety of options, such as:

- Entertainment (DJ's, Bands, Acoustic options)
- Sustainable Christmas crackers
- Cheese boards
- Tea, coffee, and mince pie petit fours
- Late night snacks (churros, cheese toasties)
- Oyster shucking

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Festive Lunch

2 course sharing menu - £100pp

Choose either a Starter and Main

Or

Main and Desert

Sample Starters

Smoked Cornish mackerel rillette, toasted sourdough, seasonal leaves

Chicory & poached pear salad, green beans, candy walnuts, walnut dressing

Lake district free range pheasant terrine, pickled walnut chutney, toasted brioche

Sample Mains

Norfolk turkey breast & Parma ham parcel, goose fat roasted potato, cranberry sauce & all trimmings

Poached halibut, crushed celeriac, charred tender stem broccoli, seaweed & mussel beurre Blanc

Jerusalem artichoke & wild mushroom fricassee, pickled Roscoff onions

Sample Desserts

Apple & blackberry crumble, Vanilla bean custard

Mulled wine poached pear, Blackberry Cream, meringue

Yuletide Dinner

3 course sharing menu - £110pp

Artisan sourdough bread with Cornish Sea salt butter Supplement £5pp

Sample Starters

Gin cured Scottish salmon, courgette ribbons & gem salad, honey yoghurt, pickled chilli

Lake district free range pheasant terrine, pickled walnut chutney, toasted brioche

Chicory & poached pear salad, green beans, candy walnuts, walnut dressing

Pumpkin & chestnut winter salad, crispy kale, Soy & sesame dressing

Sample Mains

Norfolk turkey breast & Parma ham parcel, goose fat roasted potato, cranberry sauce & all trimmings

Cornish sea bream fillets, Cavallo Nero, saffron & mussel stew

Wild mushroom & truffle tortellini, truffle bechamel

Jerusalem artichoke & wild mushroom fricassee, pickled Roscoff onions

Sample Desserts

Apple & blackberry crumble, Vanilla custard

Sticky toffee pudding, brandy cream, toffee sauce

Raspberry baked Alaska tart

Petit fours:

Redcurrant Financier

Chocolate Truffles

Sample Cheese course

Supplementary £15 per guest

Selection of British farms cheeses served with house chutney, balsamic & port marinated figs, crackers & toasted sourdough.

Lincolnshire poacher, Cashel blue, Blackmount, Gorwydd Caerphilly



Noel Supper

3 course sharing menu - £140pp

Artisan sourdough bread with Cornish Sea salt butter Supplement £5pp

Sample Starters

Lake district free range pheasant terrine, pickled walnut chutney, toasted brioche

Chicory & poached pear salad, green beans, candy walnuts, walnut dressing

Pumpkin & chestnut winter salad, crispy kale, Soy & sesame dressing

Cornish crab tortellini, caviar beurre Blanc, Sea vegetables

Sample Mains

Lake District farmers venison loin, Braised red cabbage, poached quince, juniper jus

Cornish brill, Cavallo Nero, saffron & mussel stew

Wild mushroom tortellini, chestnut cream & aged parmesan

Poached Cornfed chicken breast, crispy leg, savoy cabbage & truffle mash potato

Sample Desserts

Irish coffee or Hot Toddy *to pair with*

Sour cherry delight, shortbread

Chestnut & clementine Montblanc tart

Christmas sticky toffee pudding, clotted cream, Tonka bean

Midnight Snack

Bacon butties

Cheese Toasties



Standing Celebrations

3 canapes and 3 bowl foods - £100pp

Canapes

Vegetarian

Jerusalem artichoke & wild mushroom arancini, Truffle Aioli
Whipped Goat's cheese tart, red onion jam, red vein sorrel
Lincolnshire poacher & cranberry croquette, pickled walnut puree

Vegan

Curried Squash & hummus croustade
Salt baked celeriac & black truffle "Vol au vent"
Pea "Guacamole" tart, salsa Verde

Meat

Lake district farmers venison croquette, Mustard mayonnaise
Smoked duck breast & balsamic fig tart
Confit Turkey leg parcel, cranberry & orange gel

Fish

Scottish salmon mi-cut, horseradish cream, keta caviar & dill
Cornish Sea bass & citrus ponzu taco, purple shiso
Tiger Prawn tempura, lime mayonnaise

Desserts

Blackberry cheesecake choux
Rum & vanilla dark chocolate truffles
Apple & cinnamon custard tartlet, French Meringue

Bowl *Food*

Vegetarian

Pumpkin & chestnut salad, crispy kale, soy & sesame dressing
Pickled beetroot & burrata salad, pomegranate dressing, sorrel cress
Wild mushroom & truffle tortellini, truffle bechamel

Vegan

Sweet & sour cauliflower, crispy spring onions, hazelnut Dukkha
Pumpkin & chestnut winter salad, crispy kale, Soy & sesame dressing
Kidney beans & chickpeas Thai curry, with Fragrant rice

Meat

"Banger's & Mash", Lake District farmers Venison sausage, mash, mustard jus
Korean chicken, sticky rice & grilled spring onions
Turkey breast & Parma ham ballotine, celeriac remoulade, cranberry sauce

Fish

"Fish & chips", battered cod, chunky chips, tartare sauce
Grilled monkfish, crispy quinoa & kimchi dressing
Cornish Mackerel, French ratatouille, olive oil powder

Desserts

Black forest Pavlova
Bailey's tiramisu trifle
Christmas toffee pudding, clotted cream, toffee sauce

*Additional canapes can be added at £4.75 per piece.
Additional bowl food can be added at £8.50 per bowl.*

Food & Drink *Philosophy*

Across The Conduit our food and drink philosophy is based on sustainability. We source our ingredients from carefully chosen suppliers who share our ethos of combining quality with responsible practices.

From The Conduit's artisan coffee blend to an array of colourful salads, our signature wood-fired sourdough pizzas, to an innovative selection of cocktails, The Conduit's culinary team craft menus full of fresh and vibrant flavours. Focusing on the quality of our seasonal produce, the food and drink offering at The Conduit is at the heart of our hospitality.





Why Book With Us?

We are on a mission to accelerate solutions to the world's most pressing challenges and hiring our beautiful club helps fund this ambition. Not only are our menus delicious, they have been chosen for their sustainability credentials. We are located in the heart of Covent Garden, less than 1-minute walk from Covent Garden station and a 5-minute walk from Tottenham Court Road.

Your dedicated event manager will ensure your requirements are delivered on the day and can organise additional services such as floristry, DJs, music, inspirational speakers, bartenders and more; please just ask! We believe every event at The Conduit is a chance to make meaningful connections and be inspired to take positive action.



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for more information



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LONDON