

TheConduit

Design *Your* Dream Festive Event





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 streets

[LEARN MORE](#)



Seasonal Details

Everything within the club is driven by our mission to accelerate change for positive impact in people's lives. The Conduit combines minimalist Scandinavian aesthetics with vibrant textures, fabrics and ceramics sourced from artisans in South Africa and Swaziland. The walls are adorned with a diverse and colourful art collection, hand-painted murals and beautifully crafted tiles. Social enterprise, The Glasshouse, provides The Conduit with fresh plants, adding a natural energy to the building and contributing to a sense of life and vivacity.



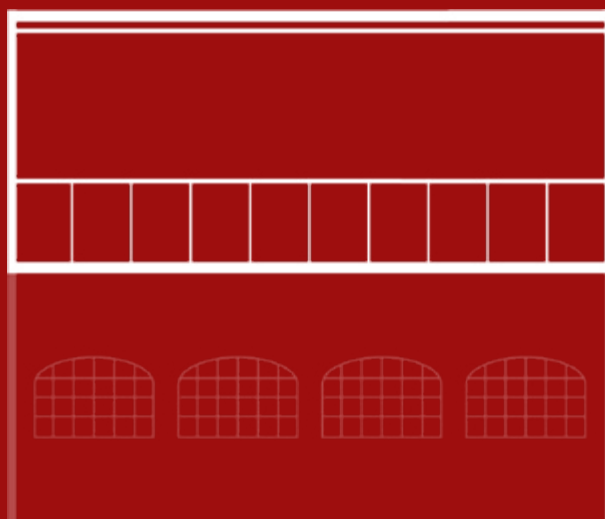
Festive Feasts

This festive season, The Conduit's culinary team will be delivering Christmas feasts and warming cocktails across all floors. At the heart of every bite and every sip will be our continued commitment to seasonal produce and well sourced suppliers.

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

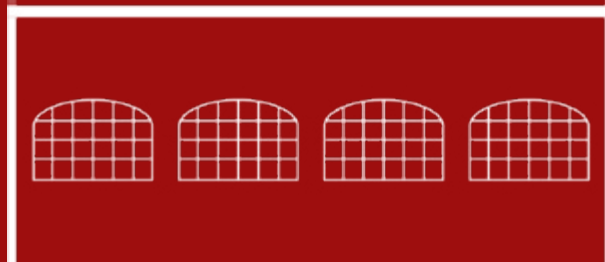
Delight On Every Level

The Conduit's convenient positioning in the heart of Covent Garden makes it perfect for bringing together guests, with event spaces that allow for any brief to be brought to life.



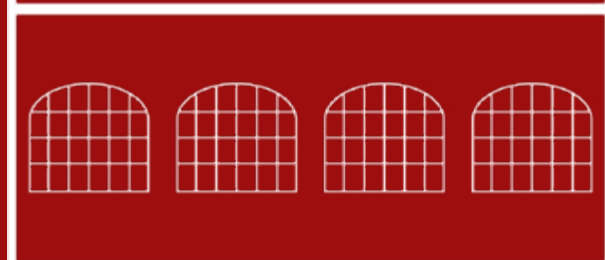
The Rooftop

- Spectacular skyline view
- Cosy Rooftop Pergola
- Festive lunches
- Evening celebrations
- Seated dinners up to 120 guests
- Standing receptions up to 170 guests



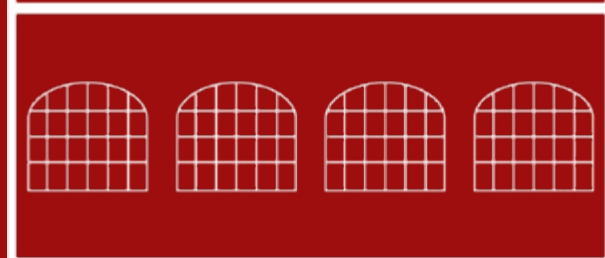
The Ubuntu Lounge

- Late license for partying into the night
- Standing receptions up to 120 guests



The Reading Room

- Intimate dining, day and night
- Seated occasions up to 44 guests



The Forum

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





“Incredibly helpful and kind, and nothing has been too much trouble!” - Heidi

The Rooftop

Wow guests with a celebratory event in either our Rooftop Restaurant, Pergola or both.

The Restaurant offers stunning views over the London skyline and family-style dining up to 80 guests. The gorgeous bar and open kitchen add a sense of drama to any celebration.

The Rooftop Pergola, in collaboration with Ruinart, is transformed into a snug winter den for both daytime and evening festivities. Available for lunchtime and evening bookings, the space is a perfect addition to hire of the Restaurant.

CAPACITY

60 Seated Dinner

80 Cocktail Receptions

PRICING

Room Hire Starting From £2,000



“Everything from the room layout, to the food, to the support on the night and hosting was excellent.” - Mayur

Ubuntu Lounge

The heartbeat of The Conduit, and destination for late night revelling! This warming and colourful space is where our expert bartenders mix creative cocktails and live entertainment can run until 1 AM. Featuring jewel-toned details allows for a range of room settings for every party.

CAPACITY

120 Cocktail Receptions

PRICING

Evening Hire Starting From £6,000



"We were looked after so well, the table in The Library looked lovely and the food was absolutely delicious!" - Sonya

The Reading Room

The Reading Rooms on Level Two are the perfect setting for intimate celebrations with the space benefitting from the homely feel of our Bookshop, curated with Stanfords.

The Reading Rooms can be hired as one, with a capacity of up to 44 seated guests, or can be hired in sections that allow for smaller groups to gather and celebrate together. Larger groups benefit from the use of our Library Lounge for pre-dinner cocktails.

CAPACITY PRIVATE MEETING & DINING ROOMS

Room B - 20 Seated Dinner

Rooms A & C - 14 Seated Dinner

RoomS A,B & C - 44 Seated Dinner

PRICING

Room Hire Starting From £500



“Thank you for going above and beyond to make it work so well. The team were singing the praises of the space (and the food!)” - Maddi

The Forum

Located on Level One, The Forum is a versatile and multipurpose events space that leads itself to every imaginative brief. With its original brick wall, light filled windows and industrial details, the space can be transformed for festive lunches, themed parties, and seasonal dining.

CAPACITY

120 Seated Dinner

190 Cocktail Receptions

PRICING

Room Hire Starting From £2,000



Christmas Menu Sharing - £85

Starter

Roast Squash, Quinoa, Kale, Golden Raisins, Maple Dressing
Beetroot Cured Chalk Stream Trout, Pickled Fennel, Baby Watercress
Duck Terrine, Chestnuts, Plum Chutney, Toasted Brioche

Main

Roast Aubergine, Cranberry Freekeh, Pickled Red Cabbage
Sea Bream, Pomme Puree, Samphire, Chive Beurre Blanc
Apricot & Sage Turkey Parcel, Cranberry Sauce
Beef Fillet, Café de Paris Butter (*£10pp Supplement*)
Roast Potatoes, Honey Glazed Parsnips & Carrots, Brussels Sprouts & Stuffing

Desserts

Eccles Cake, Baron Bigod
Christmas Pudding, Brandy Anglaise, Beurre Noisette Pear
Mulled Wine Cheesecake
Selection of Nemi Tea's & Filter Coffee
(*Petit Fours – Mince Pies*)



Christmas Menu Sharing - £105

Starter

Roast Squash, Burrata, Quinoa, Kale, Golden Raisins, Maple Dressing
Beetroot Cured Chalk Stream Trout, Pickled Fennel, Baby Watercress
Duck Terrine, Chestnuts, Plum Chutney, Toasted Brioche

Main

Leek & Sweet Potato Tortellini, Sweet Potato Cream, Winter Truffle, Crispy Leeks
Line Caught Bass, Pomme Puree, Samphire, Chive Beurre Blanc
Apricot & Sage Turkey Parcel, Cranberry Sauce
Beef Fillet, Café de Paris Butter (£10pp Supplement)
Roast Potatoes, Honey Glazed Parsnips & Carrots, Brussels Sprouts & Stuffing

Desserts

Eccles Cake, Baron Bigod
Christmas Pudding, Brandy Anglaise, Beurre Noisette Pear
Mulled Wine Cheesecake
Selection of Nemi Tea's & Filter Coffee
(Petit Fours – Mince Pies)



Christmas Menu Sharing (V)(Ve)- £75

Starter

Roast Squash, Quinoa, Kale, Golden Raisins, Maple Dressing
Roast Heritage Beetroots, Balsamic Vinegar, Cashews, Horseradish
Grilled Pear, Stilton, Walnut, Mixed Leaves

Main

Roast Aubergine, Cranberry Freekeh, Pickled Red Cabbage
Harissa Cauliflower Steak, Chanterelles, Cauliflower Puree, Capers, Lemon Dressing
Leek & Sweet Potato Tortellini, Sweet Potato Cream, Winter Truffle, Crispy Leeks

Desserts

Vegan Vanilla Panna Cotta, Seasonal Fruit Compote
Christmas Pudding, Vanilla & Brandy Oat Crème Fraiche
Selection of Nemi Tea's & Filter Coffee
(Petit Fours – Mince Pies)



Lunch Sharing Menu- £60

Starter

Roast Squash, Burrata, Kale, Sage Pesto
Beetroot Cured Chalk Stream Trout, Pickled Fennel, Baby Watercress
Ham Hock Terrine, Plum Chutney, Toasted Sourdough

Main

Leek & Sweet Potato Tortellini, Sweet Potato Cream, Crispy Leeks
Harissa Cauliflower Steak, Chanterelles, Cauliflower Puree, Capers, Lemon Dressing
Sea Bream, Pomme Puree, Samphire, Chive Beurre Blanc
Beef Fillet, Café de Paris Butter (£10pp Supplement)

Desserts

Mulled Wine Cheesecake
Treacle Tart, Clotted Cream

TheConduit

ENQUIRE

Contact events@theconduit.com for more information
6 Langley St | London WC2H 9JA | (+44) 02039128400
www.theconduit.com