



THE CONDUIT IS A COMMUNITY OF PEOPLE CHANGING THE WORLD

Our members bring together knowledge, capital and ideas for sustained positive impact. With a jam-packed schedule of inspiring talks, intimate dinners and house parties, every visit to The Conduit is a chance to make meaningful connections.

Activism, innovation and social change can be isolating: we believe it shouldn't be.

TheConduit.com 6 Langley Street WC2H 9JA (+44) 020 3912 8400



BUILT WITH PASSION, PERSPECTIVE AND PURPOSE.

Located in the heart of Covent Garden, The Conduit's five-floor building has been designed to nurture creativity and entrepreneurship. The building is home to private meeting spaces, an events floor, a members-only bar, two restaurants and rooftop terrace overlooking the London skyline.

TheConduit.com 6 Langley Street WC2H 9JA (+44) 020 3912 8400



THE DETAILS

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, handpainted 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.



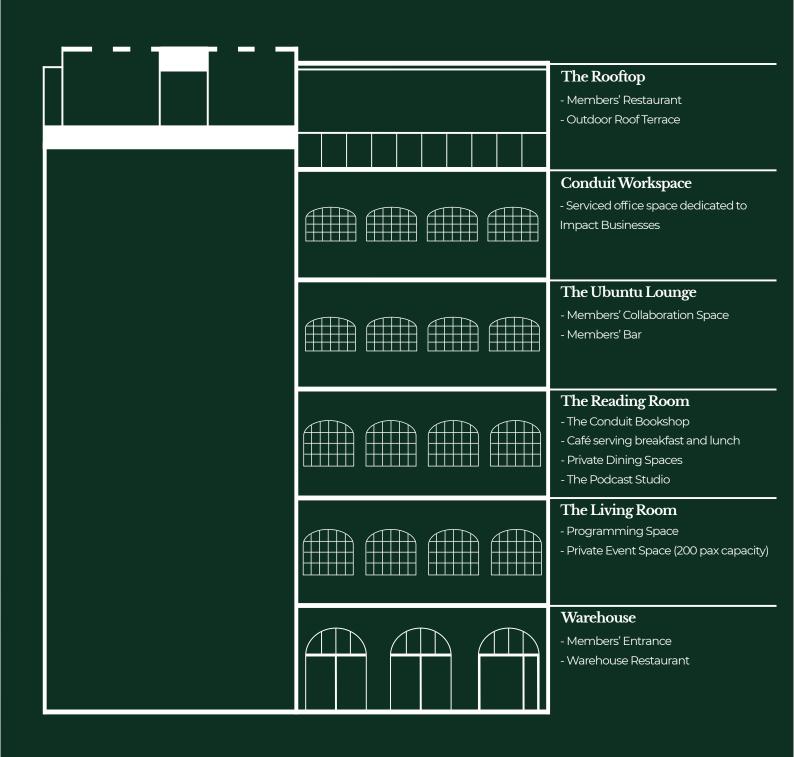
FOOD & DRINK PHILOSOPHY

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.

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.

TheConduit.com 6 Langley Street WC2H 9JA (+44) 020 3912 8400

A BRIEF GUIDE TO THE CONDUIT





THE ROOFTOP

Open for members from 7am until past sunset, the capital's skyline can be enjoyed from the Rooftop Restaurant throughout the day. The light-filled and friendly atmosphere is complemented by a seasonal Italian menu and vibrant cocktails to match.

The upcoming Rooftop Terrace, due for completion later this year, will be able to seat 80. The terrace will be complete with pergolas to allow for al fresco dining whatever the weather!



THE ROOFTOP TERRACE

Our Rooftop Terrace is in collaboration with the House of Champagne, Ruinart. With a carefully curated Cicchetti menu alongside our full à la carte menu, and a nature-forward focus that supports and highlights biodiversity and reforestation.

The Rooftop Terrace is open until 10pm and is able to seat 60 or hold 80 for standing reception. The terrace pergolas allow for al fresco dining whatever the weather and features pull down screens to divide the terrace into smaller intimate spaces.

TheConduit.com 6 Langley Street WC2H 9JA (+44) 020 3912 8400

THE ROOFTOP FLOOR PLAN

USAGE & AMENITIES

IDEAL FOR

- Dinners
- · Drinks receptions
- · Private celebrations
- Wedding receptions

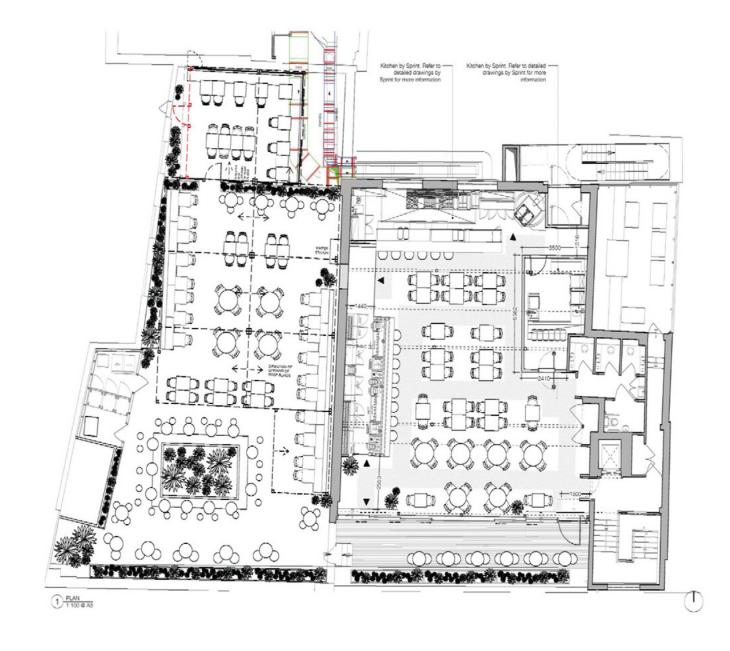
AMENITIES

- · Waterproof pergola and covers
- Heaters
- Seasonal and sustainably sourced menus, wines and cocktails.
- · Pull down screens to create small intimate spaces.

INFORMATION

CAPACITY (ROOF TERRACE ONLY)

• Max 60 seated dinner / Max 80 standing reception





THE READING ROOM

The 2nd Floor Reading Room is a light-filled space for members to enjoy throughout the day. Our Podcast Studio and curated Bookshop in partnership with Stanfords provide the perfect backdrop for collaborative meetings and productive working.

The Reading Room has been designed to have the ability to be partitioned into multiple different private areas. With The Conduit Bookshop as the backdrop, the space lends itself perfectly to dinners, meetings and workshops, with built in presentation screens and projectors.

TheConduit.com 6 Langley Street WC2H 9JA (+44) 020 3912 8400

THE READING ROOM FLOOR PLAN

USAGE & AMENITIES

IDEAL FOR

- · Private meetings
- · Podcast recordings
- · Seated dinners
- Standing receptions

AMENITIES

- · Light-filled space.
- · In-house lighting and AV available.
- · World class natural wines and cocktails.
- Responsibly sourced, bespoke event menus and food
 & beverage curated by our in-house team.
- · High-quality artisan furnishings, tables & seating.

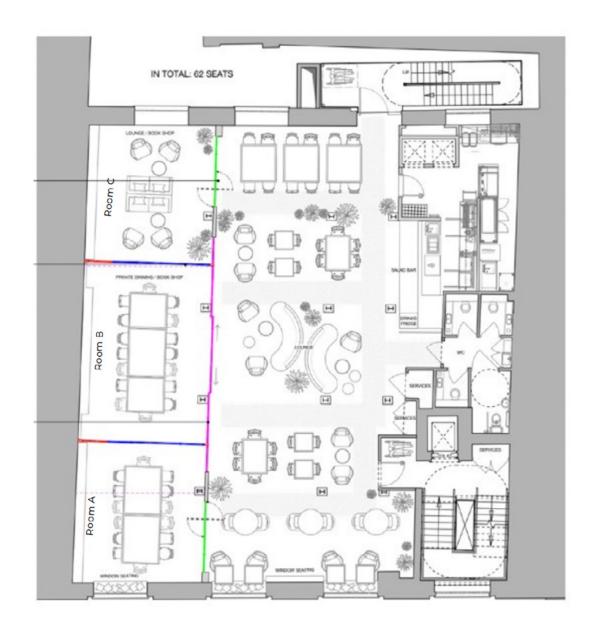
INFORMATION

PRIVATE MEETING AND DINING ROOMS

- · ROOM A 14 seated
- · ROOM B 20 seated
- ROOM C 14 seated

LOUNGE

· 80 standing





THE FORUM

Located on The Conduit's 1st Floor, The Forum is a versatile, multipurpose events space, with access to top-quality AV facilities. With its original brick wall, light-filled windows and industrial details, the space can be transformed for large receptions, conferences and workshops, as well as private dinners and film screenings.

THE FORUM FLOOR PLAN

USAGE & AMENITIES

IDEAL FOR

- · Conferences
- · Galas
- Workshops
- · Private Celebrations
- · Fashion Events
- · Product launches

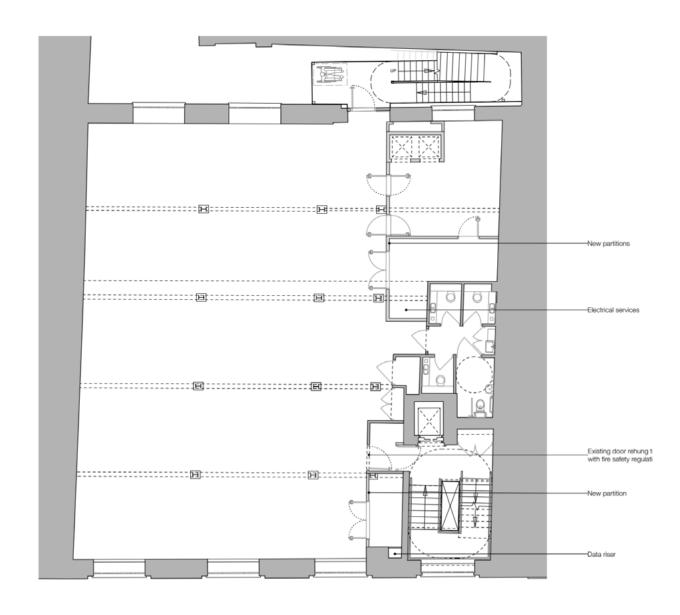
AMENITIES

- · Large windows and natural light.
- AV equipment, pulled downs screens and projectors, PA system.
- Seasonal and sustainably sourced menus, wines and cocktails.
- · Artisan furnishings, tables & seating.

INFORMATION

THE FORUM (ENTIRE FIRST FLOOR)

120 seated dinner / 180 standing reception / 150 theatre style





WAREHOUSE

Warehouse is our vibrant restaurant located on the ground floor of The Conduit. Each dish and drink served here respects seasonality and the entirety of each product. Our kitchen uses innovative techniques to distil flavours and deliver the essence of every ingredient to the plate. Our world-class cocktail offering, is also led by one of London's most renowned mixologists, Walter Pintus. There are no compromises when it comes to the quality and taste of each ingredient and the cocktail menu has sustainability at its core.



WAREHOUSE PRIVATE DINING

As a whole, Warehouse can seat a total of 75 people for a private event. Alternatively, the Warehouse Private Dining Room is perfect for private occasions for up to 16 people. The room evokes the colours and vibrancy of the African continent, exuding character and charm. The Private Dining Room enjoys a Tasting Menu that has been carefully curated by our Head Chef Brendan Eades.

