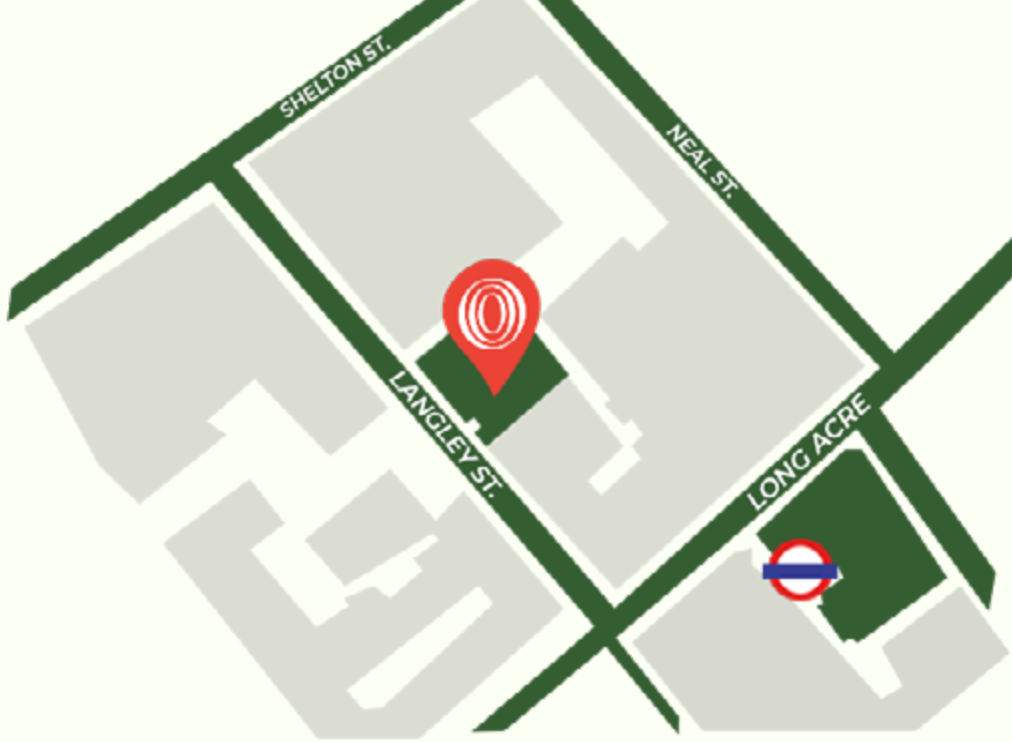




● SUSTAINABLE
Summer Celebrations



Welcome to The Conduit

Nestled in the heart of Covent Garden, The Conduit is a members' club that offers two stunning event spaces designed for unforgettable summer celebrations.

The Conduit has been designed to nurture creativity and entrepreneurship. This summer, book our rooftop Pergola or Rucola restaurant exclusively for incredible celebrations high above Covent Garden. Guests are treated to views across the London skyline surrounded by lush plants and warm hospitality.

The rooftop Pergola can be exclusively hired for standing groups of up to 100 guests and seated groups up to 80 guests.

Exclusive hire of the Rucola and the rooftop Pergola allows for 170 standing guests and up to 152 seated guests.



Golden Hour Packages ●

● From intimate gatherings to large celebrations, our summer packages offer something for everyone, all set against the stunning backdrop of Covent Garden and the London sky.

This summer, all summer packages will include:

- Hire of the rooftop Pergola (from 13:00 – 17:00 or 18:00 – 22:00)
- Option to exclusively hire Rucola, our rooftop restaurant
- A Golden Hour spritz per guest
- Tailored menu's designed by Executive Chef, Arnaud Dellannay
- Background music from curated Conduit playlists
- Specialist event planning from our inhouse team of experts
- Option to book generous unlimited drinks packages

Minimum orders applies.



Exclusive Rooftop Hire ●

● Our rooftop is the ultimate summertime setting for larger groups at Golden Hour.

Exclusive hire is a must for those seeking the most breathtaking summer location! Rucola and the rooftop Pergola combined offers completely private access to the terrace where panoramic views of the London skyline can be soaked up. Planted with gorgeous pollinators and featuring Mediterranean-inspired touches, the combined spaces allow for flexible event set up for a maximum of:

- 170 standing guests
- 152 seated guest



Private Rooftop Pergola ●

● A chic outdoor space for sophisticated summer nights.

Our hidden oasis is ideal for soaking up sunset views whilst enjoying private outdoor space. The rooftop Pergola is a stylish and versatile space which showcases luscious plants throughout (supplied by our Impact Partner, Glasshouse) and a retractable roof. Perfect for intimate to mid-sized gatherings of up to:

- 100 standing guests
- 80 seated guests



Standing Receptions

Perfect for mingling, our standing reception package includes a choice of four canapes and three bowl food. Choices:

MEAT CANAPES

Smoked chicken Caesar Croustade, aged parmesan
BBQ pulled lamb taco, Tzatziki, Salsa Verde
Hoisin Confit Iberico Pork belly, pickled cucumber & ginger

MEAT BOWL

Braised lamb shoulder, couscous, roasted courgettes
Mexican chicken & sweetcorn rice, chimichurri
Teriyaki glazed Pork, braised Pak choi, edamame beans

FISH CANAPES

Grilled tuna Nicoise crostini
Cornish Sea bass & citrus ponzu taco, purple shiso
Tiger Prawn tempura, lime mayonnaise

FISH BOWL

Fish & chips, battered cod, chunky chips, tartare sauce
BBQ sea trout, Smoked Taramasalata, chicory & orange
Cornish Sea bass, Ginger & soy glaze, spring onions, tender stem broccoli

SWEET CANAPE

Raspberry Chocolate Cremuex Truffles
Strawberry Cheesecake Choux, Strawberry Gel
Lemon Meringue Tartlet, Lemon Curd

SWEET BOWL

Black Forest Pavlova
Strawberry & Basil Cheesecake Truffle
Rhubarb Curd, Shortbread Crumble, Vanilla Meringues

Vegan/Vegetarian Options

VEGETARIAN CANAPES

Pepper & Nduja arancini, Lemon Aioli
Goat's cheesecake, sweet & sour onion, sorrel cress
Wild mushroom & caramelized shallot quiche

VEGETARIAN BOWL

Sicilian tomato panzanella, goat cheese, balsamic
Pea & broad bean tortellini, chive Beurre Blanc
Grilled courgette & burrata salad, pomegranate,
toasted sesame dressing

VEGAN CANAPES

Grilled courgette & lemon cream cheese "Vol au Vent"
Sicilian tomato "Bruschetta", Gremolata
Pea "Guacamole" tart, salsa Verde

VEGAN BOWL

Sweet & sour fried cauliflower, crispy spring onion,
toasted sesame
Asian kale & kohlrabi salad, toasted sesame & ponzu
dressing
Kidney beans & chickpeas Thai curry, with Fragrant
rice

VEGAN SWEET CANAPES

Raspberry Lemon Curd Tartlet
Chocolate Brownie Bar, Crispy Popped Quinoa,
Berries
Cheesecake, Salted Caramel fudge

VEGAN SWEET BOWL

Elderflower Poached Rhubarb Panna cotta
Chocolate Mousse, Strawberry Confit



JUNE

£85 PER GUEST

JULY

£75 PER GUEST

AUGUST

£65 PER GUEST

SEPTEMBER

£85 PER GUEST

*Minimum order of 50 guests applies for Pergola.
Minimum order of 85 guests applies for Rucola and Pergola.*



Midday Feasts

Warm afternoons and our relaxed, seasonal lunch are natural companions. The two-course lunch includes all main options shown below, with a choice of a starter or dessert course

STARTERS

Heirloom tomato salad, Romesco, summer bitter leaves, pickled shallots
Prosciutto & celeriac remoulade bruschetta, wild rocket, balsamic glaze
Scottish salmon & lemon rilette, toasted sourdough, pickled cucumber & fennel salad

MAINS

Roasted cornfed chicken breast, rosemary polenta, peas & Gremolata
Sweet & sour cauliflower, crispy spring onions, toasted sesame
Cornish Sea bream, fennel & orange salad, citrus dressing & coriander cress
Peas & broad beans tortellini, chive beurre Blanc, pea shoots

DESSERTS

Lemon Meringue Tart, Lemon Curd
Strawberry Frasier, Strawberry Gel
Black Forest Delight, Cherry Compote, Black Cherry Glazed

JUNE

£90 PER GUEST

JULY

£80 PER GUEST

AUGUST

£70 PER GUEST

SEPTEMBER

£90 PER GUEST

Applies to hires between 13:00 – 17:00 only

Minimum order of 50 guests applies for Pergola.

Minimum order of 85 guests applies for Rucola and Pergola.

Golden Hour Dining



Enjoy an unforgettable three course dinner with a delicious family-style sharing menu that showcases the finest British ingredients.

STARTERS

Heirloom tomato salad, Romesco, summer bitter leaves, pickled shallots
Prosciutto & celeriac remoulade bruschetta, wild rocket, balsamic glaze
Scottish salmon & lemon rilette, toasted sourdough, pickled cucumber & fennel salad

MAINS

Roasted cornfed chicken breast, rosemary polenta, peas & Gremolata
Sweet & sour cauliflower, crispy spring onions, toasted sesame
Cornish Sea bream, fennel & orange salad, citrus dressing & coriander cress
Peas & broad beans tortellini, chive beurre Blanc, pea shoots

DESSERTS

Lemon Meringue Tart, Lemon Curd
Strawberry Frasier, Strawberry Gel
Black Forest Delight, Cherry Compote, Black Cherry Glazed - cold

JUNE

£110 PER GUEST

JULY

£100 PER GUEST

AUGUST

£90 PER GUEST

SEPTEMBER

£110 PER GUEST

*Minimum order of 50 guests applies for Pergola.
Minimum order of 85 guests applies for Rucola and Pergola.*

Sunset Celebration

Elevate your summer celebration with our most a luxurious three-course sharing menu with exclusive touches.

STARTERS

Braised leeks, romesco, egg mimosa, Jerusalem artichokes crisps

Waldorf salad, grapes, toasted walnuts, apple, celery, traditional dressing

Braised ham hock & smoked chicken terrine, Piccalilli, pickles, toasted bread

Cornish crab, fennel & courgette salad, dill & citrus dressing

MAINS

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

Grilled Scottish salmon "Nicoise", Baby artichokes & green beans, heirloom tomatoes, black olives & pesto dressing.

Roasted rack of lamb, smoked baba Ghanoush, grilled hispy cabbage, Black olive jus

Roasted Graffiti aubergine, Swiss chard, red pepper tapenade

DESSERTS

Peach Melba, Cardamon Cream, Peach Granita, Honey Tuille

Salted Caramel, Chocolate & Hazelnut Praline Tart

Pineapple & Coconut Mousse, Chargrilled Rum Pineapple

Rhubarb Curd, Pie, Shortbread Crumble, Vanilla Meringues

JUNE

£130 PER GUEST

JULY

£120 PER GUEST

AUGUST

£110 PER GUEST

SEPTEMBER

£130 PER GUEST

Minimum order of 50 guests applies for Pergola.

Minimum order of 85 guests applies for Rucola and Pergola.



Golden Sip



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 sunny 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.



Delectable Upgrades

Impress your guests with a delicious selection of additional food upgrades

SKEWERS, £8 EACH

MEAT

Chicken satay, roasted hazelnut & chives
Herb crusted Lamb, red pepper, tzatziki
Hoisin glazed Pork belly, pickled ginger & cucumber

FISH

Teriyaki salmon & courgettes, toasted sesame
BBQ monkfish, red onion & pepper, spring onion
Sambal coconut lime Prawn (£1 sup)

VEGETARIAN

Grilled halloumi & basil pesto courgette.
Miso butter Tofu, seasonal vegetables
Sweet & sour cauliflower wings, spring onions & sesame

SIDES FOR DINING PACKAGES, £6 PER PERSON

Steamed tender stem broccoli, chilli & garlic confit
Roasted cauliflower, salsa Verde, red onion & coriander
Skin on French fries
Steamed new potatoes, garlic butter
Mixed leaves salad, grape mustard dressing

OYSTERS

Jersey Rock Oyster, English Channel.
Farmed in the Royal Bay of Grouville.

DRESSED

Mignonette vinegar & lemon, £4.50 each
Dill yoghurt & cucumber water, £5 each
Vietnamese, Nuoc cham dressing, £5 each

HOT

Garlic & parsley butter, £5 each
Alla Arrabbiata, £5 each

**minimum order 12 each*

SEAFOOD PLATTER, £120 FOR 6 GUESTS

Selection of jersey rock oysters, poached native lobster, Dressed Cornish crab, tiger prawns, mussels, Lemon Aioli, mignonette vinegar.

DRESSED

Mignonette vinegar & lemon, £4.50 each
Dill yoghurt & cucumber water, £5 each
Vietnamese, Nuoc cham dressing, £5 each

HOT

Garlic & parsley butter, £5 each
Alla Arrabbiata, £5 each



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 and therefore easily accessible for guests, with all of its wonderful shopping opportunities.

Your dedicated event manager will ensure your requirements are delivered on the day and can organise additional services such as floristry, DJ, music, inspirational speakers, and more.

Like any socially driven business, we ensure our staff are paid the London Living Wage. We believe every event at **The Conduit** is a chance to make meaningful connections and be inspired to take positive action.

We Care About The 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. The Glasshouse, a social enterprise, provides **The Conduit** with fresh plants, adding a natural energy to the building and contributing to a sense of life and vivacity.



TheConduit



ENQUIRE NOW

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