

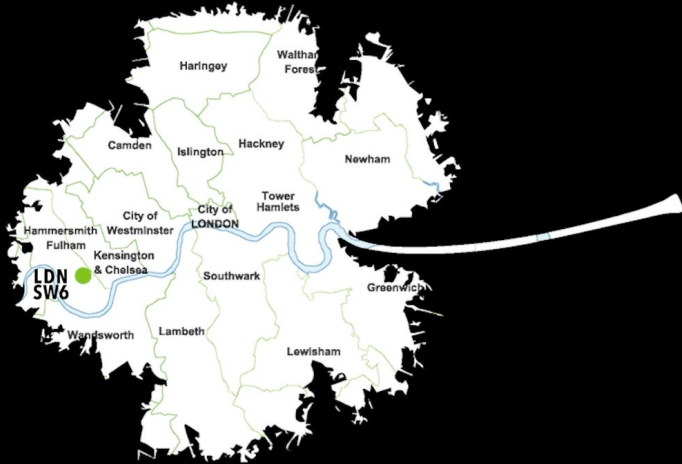


**LDN
CRU**

VENUE HIRE

London Cru - the UK's first urban winery, can be hired exclusively for up to 100 guests. From dry hire to location shoots, exhibitions, meetings & conferences to drink receptions, Christmas Parties to corporate networking events PLUS LOADS more - our state-of-the-art boutique winery provides a unique back drop to make your event stand out!

Housed in a grade listed Victorian warehouse, the venue offers 2 versatile and distinct rooms which can be hired individually or together for one large event.



London Cru,
21-27 Seagrave Road,
London SW6 1RP,
United Kingdom



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TANK ROOM



A sleek, clean, industrial space, have your event amongst the stainless steel tanks where our wine is made - the perfect setting to make your event stand out! Our unique Tank Room offers an adaptable space for a range of events from launches, private dinners, conferences, to larger gatherings of up to 70 standing.

- Standing - 70
- Seated - 45
- Theatre Style - 45
- Square Metres - 100
- Facilities - Wifi, AV equipment & Projector/screen, Spotify, Table tennis

BARREL ROOM



For a more intimate event, hire our barrel room - perfect for offsite meetings or private dining parties. Surrounded by stylish eclectic furnishings, our large bespoke boardroom table made from used wine barrels forms the centre piece to this elegant events space. Complete with plasma screen, and an additional breakout area this private room comfortably seats 12.

- Standing - 30
- Seated / Boardroom - 14
- Breakout lounge area
- Square Metres - 40
- Facilities - Wifi, Portable flat screen TV, Piano



CHEESE & WINE TASTING

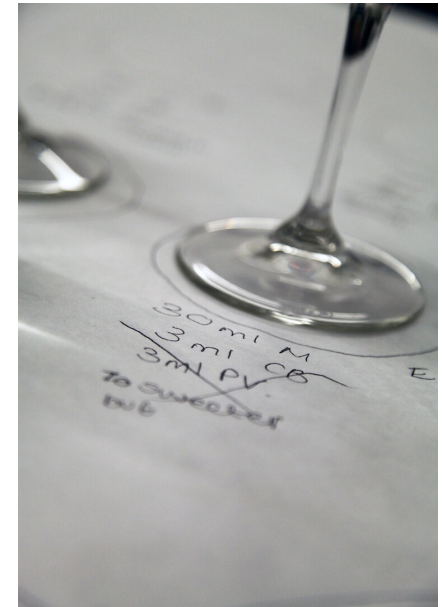
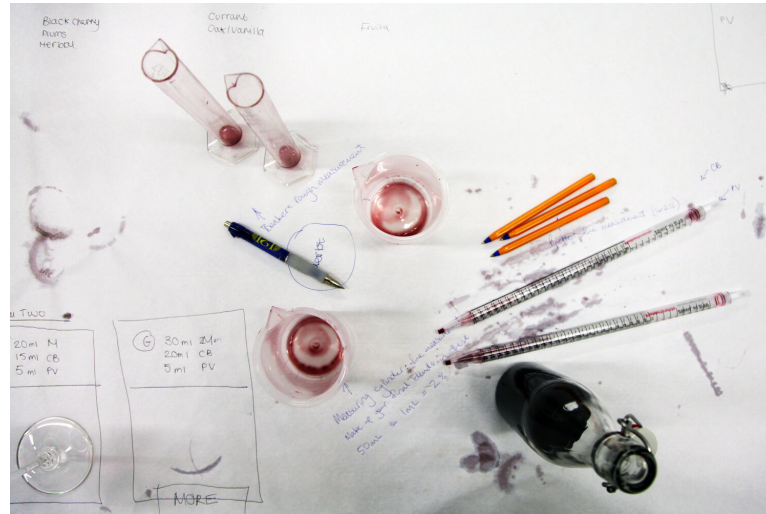
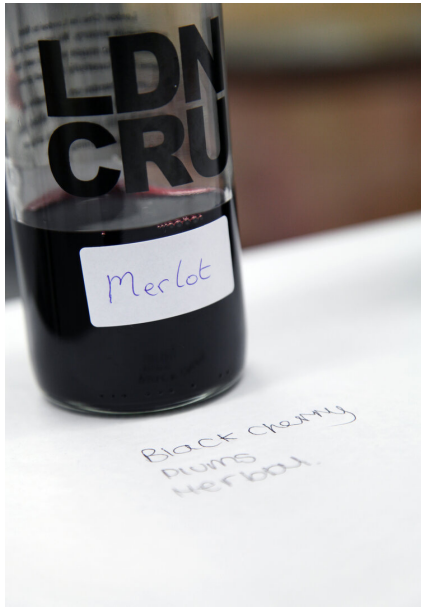
Offering as a package - we have an all inclusive package for a cheese and wine night hosted in our urban winery at London Cru.

Our Cheese, Charcuterie & Wine events offer a unique & social setting, perfect for friends to get together or clients to network. We use La Fromagerie cheese, Cobble Lane Cured meats and Fine Food Specialists Gravdax with lots of delicious, crackers and refreshments.

The event begins with a glass of our sparkling PétNat upon arrival, followed by a journey of three wines, each paired with cheese & charcuterie.

COSTS

Starting from £50.00 per person, including: Cheese & Wines, Charcuterie, Gravdax, fruits & water. The number of bottles of wine are agreed prior to the event; the client is welcome to order additional bottles on the night, which will be invoiced accordingly.



WINEMAKING EVENING

With this experience, we look past flavours and aromas and pull the curtain back on how wines are really made. With a focus on sensory experimentation, tasting, and benchmarking acids, alcohol, sugars, and tannins. The aim of the morning is to build the skills to approach wine like a winemaker.

In the morning session, we will focus on understanding how wines are made generally, but also in our London Cru cellar. Bringing things into perspective with a detailed dive into how each of the classic wine styles are made right here in London.

Food options are dependant on timings, but we have close relations to The Atlas pub next door for lunch or dinner - tickets for this are starting from £100pp.

Back at the winery, the afternoon focuses on building tasting skills, benchmarking key wine attributes, and understanding how blending is actually done.

Finally, you will use your newfound skills to create your own Bordeaux-inspired signature cuvée. You'll be able to take your creation home to share with your family.

COSTS

OUR WINES

GROWN IN ENGLAND. MADE IN LONDON

LDN
CRU



LDN CRU work with local vineyards to hand pick the very best fruit available in the UK. Since 2017 all our wines are exclusively English. As we are a boutique winery, we produce about 12,000 bottles a year.

Current wines: Blanc de Blancs 2020, Sparkling Pinot Gris Rosé 2022, Bacchus 2022, Chardonnay 2022, Pinot Noir 2022, LDN SPRITZ. Our sister company Roberson Wine are specialists in US and French wines, and we have access to their full range of wines www.robersonwine.com

PRIVATE WINERY TOUR



We create bespoke private packages to offer a unique experience for your guests, choose an informative winery tour or tutored tasting of wines of character, value and substance - be they made here in SW6 or sourced from small producers around the world.

Conveniently located just around the corner from West Brompton tube, we can cater for daytime meeting hire or evening receptions.

FOOD OPTIONS



Drinks

Sparkling wine reception

Wine tasting & tour - We can create bespoke packages to offer a unique experience for your guests, choose an informative winery tour or tutored tasting of wines of character, value and substance - be they made here in SW6 or sourced from great producers around the world.

Drink options - in addition we have a range of non-alcoholic wine/craft beer/soft drinks available

Food

Self catering

Artisanal cheese & cured meat platters

Canapes, standing **bowl food**, or a more relaxed **street food** setting.

5-course sit down formal meal by our mutli-award winning chef 'Gamey Jaimie' *vegan available*

Dietary options catered for



The team would love to hear from you to discuss your requirements.

Contact us: events@londoncru.co.uk +44 (0)207 381 7096 @londoncru