

Salters' Hall

Conferences

Salters' Hall Located in the very heart of the City, Salters' Hall is one of the "hidden gems" amongst the many smaller London event venues. Create Food and Party Design have been appointed as the sole catering partners for the Hall, offering a range of all-inclusive conference, lunch and dinner packages at one of the best-appointed Livery Halls in London.

Designed in the 1970s, the Hall is located on the fifth floor, offering unique views over the City, together with the very latest lighting, sound and AV facilities, offering a contemporary meeting and conference venue and the perfect atmosphere for both lunchtime and evening entertainment.

The Main Hall also benefits from its imposing high ceiling which creates great flexibility and acoustics for conferences and an impressive environment for lunches and dinners.

With its intimate panelled dining room, ideally suited to smaller dinners and board meetings, Salters' Hall offers a range of spaces with the flexibility to deliver high quality events from 10 to 200 guests.

Everything you need to deliver your perfect event.

4 Fore Street, London EC2Y 5DE

Salters' Hall

Day Delegate Package for 50 – 180 guests includes:

- Exclusive use of the Main Hall for your meeting, plus the Court Room for break out & refreshment breaks (08.30 – 17.30)
- Cabaret or theatre style seating (maximum capacity in cabaret 80 delegates)
- Security staff for the duration of the event
- Cloakroom facilities for the duration of the event
- Registration desk in reception
- Tea, coffee & biscuits on arrival
- Jugs of iced water throughout the day
- Furniture
- 52" Plasma Screen
- Bowl food lunch in adjacent rooms
- Jugs of orange juice with lunch
- Afternoon tea, coffee & biscuits
- Full event management



Theatre style in Main Hall with screen

	Standing Reception	Theatre Style Conference	Cabaret Style	Boardroom	Dinner Banquet Style	Dinner on Rounds of 10
Main Hall	200	180	90		125	160
Court Room	80	60	40	30	-	50
Dining Room	-	-	-	20	20	-

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Court Room		
No. of Guests	Main Hall & Court Room	Court Room only
30 - 39	N/A	£82.00
40 - 50	N/A	£76.00
50 - 59	73.00	
60 - 69	69.00	
70 - 79	65.00	
80 - 89	63.00	
90 - 99	61.00	
100 - 109	59.00	
110 - 119	57.00	
120 - 129	56.00	
130 - 139	56.00	
140 - 149	55.00	
150 - 159	54.00	
160 - 169	54.00	
170 - 179	53.00	
180	52.00	

Upgrade options

AV package 1

- Burgundy projection set
- 5' x 5' rear projection screen
- Lectern with microphone
- PA system
- Technician

AV Package 2

- 6' x 9' front projection screen
- LCD Projector
- Lectern with microphone
- Roving microphone
- PA system
- Technician



Theatre style in Court Room with set



U Shape in Court Room with plasma

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Cabaret Style in Main Hall with screen

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Suggested Pot Food Menu

DAY DELEGATE LUNCH

coronation chicken & baby leaf salad
(SERVED COLD)

fusillie tossed with char-grilled peppers, bocconcini mozzarella (v)
and pesto drizzled with olive oil
(SERVED COLD)

baby Cumberland sausages, leek mash and red onion marmalade
(SERVED HOT)

beef stroganoff with pilau rice *(100 guests and over)*
(SERVED HOT)

~ Theatre style in Main Hall with screen

crème brulee

summer fruit salad

Substitutions can be made to the menu using the alternatives below.

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ALTERNATIVES

SERVED COLD

create prawn cocktail

smoked mackerel with a horseradish cream sauce

and a watercress, pousse and new potato salad

pink roast fillet of beef with a horseradish cream sauce and watercress and pousse salad

salad of fine green bean, asparagus and mint with falafels, (v)

yoghurt and harissa dressing

salad of baby roast beetroot, courgette with goat's curd and black olives (v)

SERVED HOT

tagine of chicken with preserved lemons, green olives and cous cous

Mongolian lamb on garlic mash with a minted jus

beef cheek cottage pie with truffled mash

salmon, cod & prawn fish pie topped with a golden pastry croute

seared salmon, warm new potato salad, lime and garlic aioli

macaroni with cherry tomatoes tallegio cheese and cauliflower leaves (v)

pea and ricotta gnocchi with parmesan foam and a salad of pea shoots (v)

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DESSERT VERRINES

lemon confit posset

lemon meringue cheesecake

rhubarb streusel
with almond cream and ginger

peach parfait with pickled raspberries

pink champagne berry jelly

passion fruit soufflé
with passion fruit sauce and bitter chocolate

chocolate caramel

Further Pot menu items, or alternative menu style options, are available, upon request.

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