

Stardust

At Salters Hall



THE VENUE

This exclusive venue in the heart of the city is perfect for those looking for an intimate party space with a real wow factor!

The entrance boasts vibrant, oversized sofas and warm lighting which creates an inviting and welcoming feel as guests enjoy a glass of something sparkling or a Cosmopolitan.



THE VENUE

At the call for dinner your guests make their way through into the glamorous dining room which offers the perfect setting for this starlit party. Beautifully dressed tables with striking table centres all add to this exclusive dining experience where the walls are adorned with art deco fans and a big screen showing silent movies. After dinner your guests will gather in the cosy seating booth or on the dance floor as our fantastic DJ plays party classics sure to have everyone up on their feet til midnight.

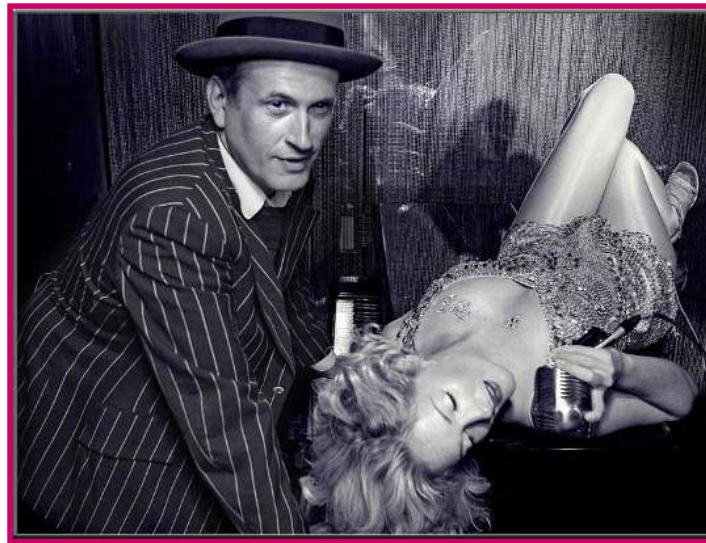


ENTERTAINMENT

We work very closely with an entertainment agency to ensure the artists and acts we use are professional and exciting.

Full Circle is a market leading production, performance & entertainment company that provide musicians, dancers, artists, bands, circus performers, walkabout artists and DJs alongside original, bespoke production and performance experiences.

This Christmas at Salters Hall we are including a DJ in the package but if you would like advice on additional entertainment for your event we would be happy to speak to Full Circle on your behalf or put you in touch directly.



SUGGESTED TIMINGS

6.30pm	Guests arrive for drinks reception
7.15pm	Call for dinner
7.30pm	Dinner is served
9.30pm	DJ begins
11.30pm	Bar closes
12.00am	Music ends
	Guests depart

Available for lunches, charity dinners and conferences



LOCATION

Situated in the heart of the city, this hidden venue offers an impressive events space suitable for a wide range of events including parties, conferences and lunches.

Address:

4 Fore Street
LONDON
EC2Y 5DE

Nearest underground stations:

Moorgate – Northern, Hammersmith & City, Circle & Metropolitan lines

Nearest over ground station:

Moorgate and Liverpool Street

Nearest parking:

The Barbican Centre

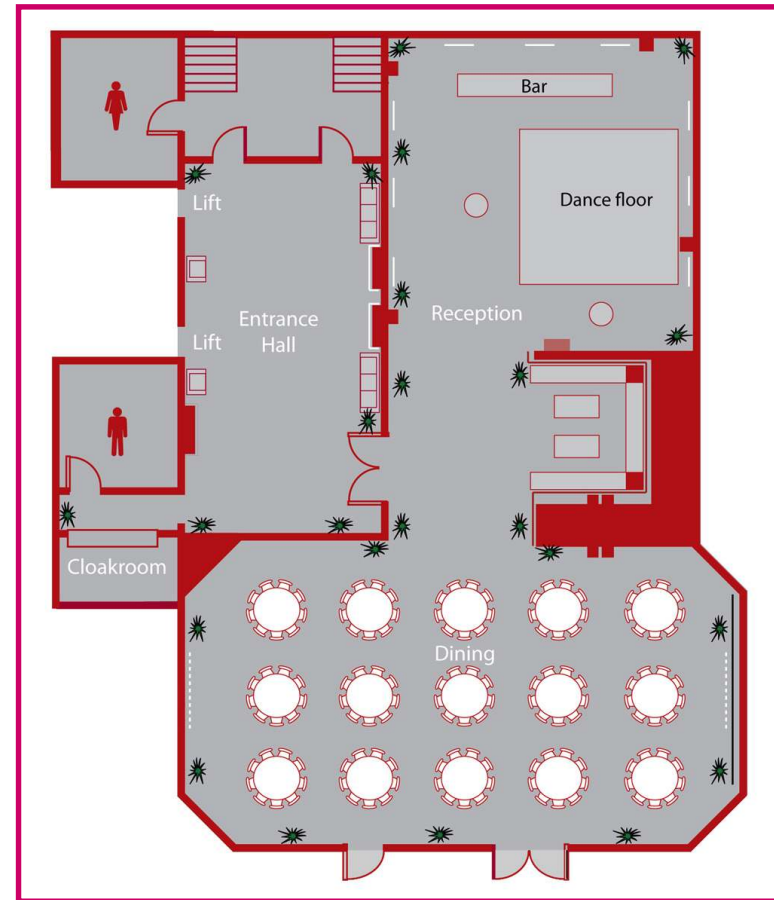


FLOOR PLAN

Capacities:

Bowl food / Buffet: 90 - 220

Seated dinner: 80 - 160



WHAT'S INCLUDED

What's included:

- Exclusive venue hire
- All theming, lighting and production
- Pre event menu tasting
- Fabulous table settings
- Sparkling wine and Cosmopolitan reception
- Three course seated dinner or buffet
- Coffee and mini mince pies
- Unlimited beer, wine and soft drinks
- DJ and Disco
- Chill out seating area
- Covered smoking area
- Fully staffed cloakroom
- Security staff
- Dedicated event manager
- £10 million public and products liability



FOOD AND DRINK

Whether you are looking for standing bowl food party for your staff or a more formal seated dinner we recommend using Create Food and Party Design. Not only do they have a broad experience of working within the events industry and dealing with the many demands it can make, but they are also able to offer creative solutions and ideas to help make your event a success.

Together with Create we take time to design extensive menus, going through a rigorous food tasting process. We always ensure we have a range of dishes from the favourites to the sublime and everything in-between and invite each of our clients to taste the food once they have booked an event.



SAMPLE SEATED DINNER MENU

Starters

Beetroot and horseradish cured salmon with cucumber, keta caviar and blinis

Beef carpaccio, winter leaves, truffle oil and parmesan

Open tart of beetroot and mozzarella, pumpkin seeds and torn basil (v)

Main Courses

Roast sirloin of beef, horseradish potatoes, greens and roasted squash

Pan roasted sea bass, pea and courgette ragout and crushed potatoes

Cheese soufflé with winter cress, green beans and basil oil (v)

Desserts

Christmas pudding panna cotta, bitter chocolate sauce

Chocolate sticky toffee pudding, clotted cream

Traditional English sherry trifle

SAMPLE BOWL FOOD MENU

Beef stroganoff, wild rice

Confit of duck, braised red cabbage and a blackberry jus

Tagine of chicken, preserved lemons, cous cous

Sticky beef salad on Asian vegetables

Roasted shoulder of lamb, leek mash, roasted carrots, red wine sauce

Salmon, cod & prawn fish pie topped with creamy mashed potato

Gnocchi with homemade pesto, pine nuts & sour cream

Asian salad with pea shoots and alfalfa sprouts

Winter berry crumble with vanilla mascarpone

Black forest torte, kirsch cherries

