



UNIVERSITY
OF LONDON
VENUES

DDR packages

Rate card



ABOUT THE SPACE

Senate House is an iconic art deco building in the university district of leafy Bloomsbury and is the University of London flagship event space.

With a variety of spaces there are many event possibilities such as corporate away days, receptions, conferences, exhibitions, banquets, award ceremonies, and more. We also offer secluded outdoor gardens with all of our spaces for hire being easily accessed by public transport in Zone 1.

To speak to your personal event coordinator for further information or to book a consultation, please contact: uolevents@london.ac.uk



THE TEAM

Working in partnership, the University of London Venues and Gather & Gather have created an offer that not only fulfills all your event and hospitality needs but also puts sustainability at the heart of what we do.

Everything is overseen by our amazing team of event specialists, chefs, wine experts, and operators to ensure your experience stands out.

Getting to know you and your plans gives our team the power to craft moments and memories that last. Our obsession with Craft, Creativity and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.

IMPORTANT NOTES

All DDR rates are subject to VAT

Minimum of 20 guests for all DDR packages

All spaces include a standard AV package. Please see DDR inclusions for more details

Costs may vary for other colleges, registered charities and Member Institutions.

PRS charges may be applicable.

Deposits are payable upon confirmation of booking.

Capacities are subject to licensing, access/egress and event layout/type.

Additional services not included in DDR offer are chargeable

Additional hours outside of DDR offer are chargeable.

Costs for filming are separate please contact: filming@london.ac.uk



SUSTAINABILITY

Sustainability is at the core of everything we do.

With a clear plan to achieve Net Zero by 2040, we take steps at every level to reduce our carbon footprint. Our chefs are trained on the environmental impact of their menu choices, and we actively combat food waste at every stage of our production. Please help us on our journey by ordering in reusables for your event to reduce the use of disposables.

None of our fresh produce is transported by air freight, and the fish we serve is rated MCS 1,2,3. We're also proud to be part of the Future 50 Foods initiative, a movement to promote nutrient-rich, sustainable plant-based foods that can shape a healthier and more resilient food future.

Our energy is purchased from carbon-free sources. With 180 solar panels on our rooftops, we generate close to 40,000 kWh of electricity per year! This is enough to power 15+ homes. All event spaces have recycling and general waste bins, and we minimise waste wherever possible, operating a recycling programme and zero-to-landfill policy.



ALLERGENS

Our menu dishes are prepared in environments that are not totally free from allergen ingredients.

Our hygiene practices are designed to reduce the risk of allergen contamination, and our catering teams receive training to help ensure that these standards are met.

Our recipes do change from time to time.

Should you have concerns about the ingredients in our dishes, please do not hesitate to ask a member of our catering team, who will be happy to assist you.

Unfortunately, we cannot guarantee that our food is free from nuts or gluten, as products containing these ingredients are prepared in the same kitchen environment. We can source Kosher options with five working days' notice; however, additional charges will apply.

Dietary requirements

Please let us know of any special dietary requirements, allergies and intolerances.

All hospitality will be provided with a full allergen list, and we are happy to answer any questions you have around this.

KNOW YOUR 14 ALLERGENS



Egg



Fish



Peanut



Celery



Lupin



Sesame



Cereals
containing
gluten



Molluscs



Soya



Crustaceans



Mustard



Sulphur
Dioxide



Dairy



Nuts

Full day standard

£70.00 per person

What's included

Venue hire of main plenary room from 08:00 – 18:00
with standard AV package that includes lectern,
laptop, screen, projector, PA*, 3 x microphones*
and AV technician assistance during setup)

Venue hire of dedicated hospitality space from 08:00 – 16:00
where needed

Refreshments on arrival

Mid-morning refreshments

Sandwich lunch

Mid-afternoon refreshments with cake

Venue staffing

Venue utilities

Furniture and setup

Free Wi-Fi

Dedicated event manager

Dedicated hospitality manager

**In larger event spaces, where amplification and / or microphones are needed*



Full day premium

£85.00 per person

What's included

Venue hire of main plenary room from 08:00 – 18:00

with standard AV package that includes lectern, laptop, screen, projector, PA, 3 x microphones and AV technician assistance during setup)*

Venue hire of dedicated hospitality space from 08:00 – 16:00 where needed

Continental, hot food or low carbon breakfast and refreshments on arrival

Mid-morning refreshments

Select one of gourmet sandwich, hot or cold fork buffet, sharing platters, street food and gathered table pop ups or bowl food lunch

Mid-afternoon refreshments with cake

Venue staffing

Venue utilities

Furniture and setup

Free Wi-Fi

Dedicated event manager

Dedicated hospitality manager

**In larger event spaces, where amplification and / or microphones are needed*



Full day gourmet

£95.00 per person

What's included

Venue hire of main plenary room from 08:00 – 18:00
with standard AV package that includes lectern,
laptop, screen, projector, PA*, 3 x microphones
and AV technician assistance during setup)

Venue hire of dedicated hospitality space from 08:00 – 16:00
where needed

Continental, hot food or low carbon breakfast
and refreshments on arrival

Mid-morning refreshments

Enhance hot or cold buffet, street food & gathered
table top pop ups, London larder or bowl food lunch

Mid-afternoon refreshments with cake

Venue staffing

Venue utilities

Furniture and setup

Free Wi-Fi

Dedicated event manager

Dedicated hospitality manager

**In larger event spaces, where amplification and / or microphones are needed*



RECEPTION DRINK PACKAGES

Senate drinks || 1hr || £15.95pp

House wine (half bottle), or equivalent beer choices and selection of soft drinks

Assorted selection of three cocktail nibbles

Drinks to be charged on consumption after one hour

Unlimited drinks || 2hr || £22.95pp

House wine, beer, fruit juices and soft drinks

Drinks to be charged on consumption after two hours

Unlimited prosecco || 1hr || £21.95pp

Prosecco, beer, fruit juices and soft drinks

Drinks to be charged on consumption after one hour

Unlimited cocktails || 1hr || £24.95pp

Cocktail of your choice, beer, fruit juices and soft drinks

Drinks to be charged on consumption after one hour

Add on to drinks package:

Selection of cocktail nibbles £6.50pp

Nyetimber (Sparkling wine)

1hr reception £28.50pp

2hr reception £42.75pp

House spirits

1hr reception £25.00pp

2hr reception £39.50pp



FOOD AND DRINKS RECEPTION AND DINING PACKAGES

Relax. Let us do the planning to your budget. Look at our most cost-effective catering packages which includes a 10 per cent discount when taking both food and drink options for your post event reception or seated dining. All prices listed below are per person.

Food choices		Alcohol choices				
		Senate drinks 1hr	Unlimited drinks 2hr	Prosecco 1hr	Cocktails 1hr	Champagne 1hr
Hospitality						
Hot / cold fork	£22.95	£35.01	£ 41.31	£ 40.41	£ 43.11	£ 64.71
Enhanced hot / cold fork	£33.95	£ 44.91	£ 51.21	£ 50.31	£ 53.01	£ 74.61
Light Bites	£20.95	£ 33.21	£ 39.51	£ 38.61	£ 41.31	£ 62.91
London Larder	£31.95	£ 43.11	£ 49.41	£ 48.51	£ 51.21	£ 72.81
Platters	£15.95	£ 28.71	£ 35.01	£ 34.11	£ 36.81	£ 58.41
Cheese board	£11.95	£ 25.11	£ 31.41	£ 30.51	£ 33.21	£ 54.81
Cured meats board	£24.95	£ 36.81	£ 43.11	£ 42.21	£ 44.91	£ 66.51
Canapes	£18.95	£ 31.41	£ 37.71	£ 36.81	£ 39.51	£ 61.11
Small Plates and Bowls	£23.95	£ 35.91	£ 42.21	£ 41.31	£ 44.01	£ 65.61
Seasonal Chefs 3 Course Meal	£69.95	£ 77.31	£ 83.61	£ 82.71	£ 85.41	£ 107.01
Food supplement – Beef/Trout/Lamb	£74.95	£ 81.81	£ 88.11	£ 87.21	£ 89.91	£ 111.51
Fine Dining	£75.95	£ 82.71	£ 89.01	£ 88.11	£ 90.81	£ 112.41
Food supplement – Beef/Trout/Lamb	£80.95	£ 87.21	£ 93.51	£ 92.61	£ 95.31	£ 116.91

**All prices are pp and exclude VAT.*



Visit the Venues
website

For further information on events and hospitality,
please contact us:

Online enquiry form: london.ac.uk/venues/contact-us

Email enquiries: uolevents@london.ac.uk

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