



UNIVERSITY
OF LONDON
VENUES

Banqueting at Senate House

OUR COMMITMENT

Thank you for your interest in hosting your event with us.

We know how important it is to make this experience as special as possible, and hope that our unique setting, the quality of the food created by our head chef, and the end-to-end service from our experienced events and hospitality teams will create a truly memorable occasion for your guests.

THE SPACES

Senate House is a grade-II listed skyscraper in the heart of historic Bloomsbury, close to multiple tube and rail links.

A selection of its impressive spaces is available to host your event – all with original Art Deco features and tastefully decked out for the festive season.

Beveridge Hall – a spacious room with wood-panelled walls that can accommodate up to 200 guests in cabaret, making an elegant setting for fine dining experiences, sit-down dinners and seated buffets.

Macmillan Hall – this beautiful marble-walled space is perfect for intimate dining experiences, large receptions or as an after-dinner party space.

Crush Hall – hire of either Beveridge Hall or Macmillan hall includes this space, a sweeping marble foyer with ceremonial stairs as the centrepiece – perfect for welcome drinks and canapés.

FOOD PACKAGES

Our experienced in-house hospitality team – headed up by an award-winning chef – offers bespoke catering options to suit all requirements, from canapés to banquets.

Whichever option you go for, you can count on a high-quality experience with an emphasis on sustainability: all of our ingredients are locally sourced, and menus are devised with a commitment to minimising food waste in mind.

Speak to a member of our team, to request a sample menu, please contact: **020 7862 8127** or uolevents@london.ac.uk

ADDITIONAL INFO

All packages detailed in the brochure include venue hire from 18:00–23:00 (00:00*), a standard drinks package during your meal, fully staffed cloakroom and staffing for the duration of your event.

We are able to provide a cash bar with a minimum spend of £750. If you would like to source a DJ, live music or other entertainment independently, we are happy to incorporate this into your event, as long as it is pre-agreed. We have very limited on-site parking – guests are encouraged to make use of our excellent public transport links.

*Additional staffing supplement applicable for longer tenancy requirements.



DINING EXPERIENCE

We can also provide more intimate, bespoke dining experiences. Please contact a member of the team to tailor a quote to your requirements.

Below are sample menus, our Executive Chef will tailor a menu based on your event or guest profile.

Fine Dining Menu

£120pp

Three-course seated dinner
Minimum 70 guests

Starters

Tuna tartare with smashed avocado and fresh mango puree

Mains

'Home - Whiskey Smoked' Barbary duck breast with sweet potato mash, seasonal vegetable and truffle jus

Desserts

Chocolate tart with fresh berry compote and mocha ice cream

Traditional Menu

£110pp

Three-course seated dinner
Minimum 100 guests

Starters

Smoked mackerel terrine with rainbow beetroot, apple salad, finished with a creamy horseradish dressing.

Mains

Spinach and nutmeg stuffed Norfolk chicken breast, creamy lemon mash potato, baby carrots and red wine jus

Desserts

Raspberry and vanilla crème brûlée with chocolate short bread fingers

Seated Buffet Menu

£80pp

Three-course seated buffet
Minimum 100 guests

Starters

Grilled Mackerel with horseradish and watercress potato salad

Mains

Chicken katsu, steamed coconut rice, katsu sauce and kimchi salad

Desserts

Lemon tart with raspberry and basil chattily cream **GF**



EVENING

Senate House VIP special fine dining

£150 pp

Maximum 20 guests

Our award-winning Executive Chef will meet with you to customise a menu for your evening.

A wine pairing service is available on request.

Our Chef has curated the fine dining three-course menu as an example.

VIP special fine dining examples

Amuse-bouche

Rose champagne sorbet with crack pepper strawberry crisp

Starter

Hot smoked salmon, poached salmon and fennel seed terrine chilli and lime salmon ceviche, cucumber salad, lemon and Dijon mustard

Main

Lamb three ways – mint lamb cutlet, braised lamb rump and slow cooked fillets of lamb, served with mint and rosemary mash potatoes, broad beans and sugar snap salad, finished with red wine and balsamic jus

Dessert

Vanilla cheese mousse quenelle on chocolate soil, strawberry splash puree, freeze dried strawberry and purple baby basil cress



RECEPTION FOOD

Bowl Food Menu

£80pp

Minimum order five bowls per guest
Minimum 100 guests
Each additional bowl £4.50 per guest

Bowl food examples:

Super food quinoa salad with roast broccoli,
dry fruit and roasted seeds *(cold)*

Slow cooked beef and dry fruits tagine with herb
cous-cous

Harissa salmon with citrus orzo pasta salad *(cold/hot)*

Canapé Menu

£75pp

Minimum order five canapés per guest
Minimum 100 guests
Each additional canapé £4.00 per guest

Canapé examples:

Ham on brown bread with mustard and gherkin

Duck parfait, rhubarb compote, flat bread

Open prawn with tomato mousseline on white bread

Open bagel with smoked chicken mousse,
toasted almond flake, spring onion

Half quail egg, spicy mayo, leek on ficelle

Caviar d'aubergine and sweet pepper on
yorkshire pudding



RECEPTION DRINKS

Drinks can either be charged on consumption or you can choose from our drinks packages.

Senate drinks || 1hr || £15.50pp

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 || £21.95pp

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





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

Phone enquiries: **020 7862 8127**

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