

Awards & Dinners

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ENTERTAINING LONDONERS

Since 1750

Having been established in 1750, when Samuel Whitbread moved his brewing operation to Chiswell Street, The Brewery has always felt a responsibility to keep Londoners entertained.

This is a philosophy that has continued to the modern day, and although no longer a functioning brewhouse, the original site now plays host to many of London's most revered and exciting events.



It can be hard to believe that the original layout for The Brewery was conceived over 250 years ago. The spaces that were created, with the sole intention of housing the complete brewing process, now perfectly complement the requirements of a contemporary soiree. High ceilings and clear floor space create unobstructed views to stage sets, whilst adjoining rooms make for perfect drinks reception areas. Hidden away

there is a selection of smaller spaces ideally suited to green rooms, press or VIP areas, with dedicated changing facilities for guest speakers to prepare in. The unique original features within the rooms add character and intrigue to an event, without ever intruding on proceedings. In the summer months the 18th century cobbled courtyard that surrounds The Brewery can be used for al fresco dining and pre award canapé receptions.

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Below: Food Federation Awards – Porter Tun





*Above: Fairytale of
New York - Porter Tun*



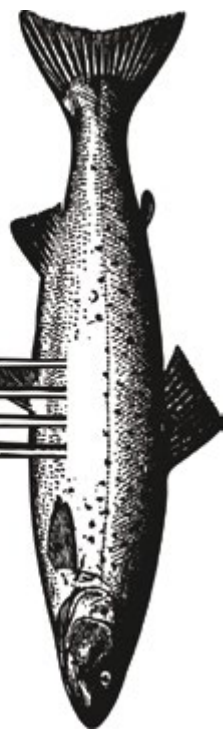
STEP INTO THE LIGHT

All the rooms have built in LED lighting which complements the architectural features, and enhances the look of the event. AMBX is installed in a number of the spaces, adding an extra dimension of intelligence to the existing LED lighting. AMBX creates an immersive experience for guests by replicating colours within videos or presentations throughout the room.

This (AMBX) system also reacts to sound, so can be used to really elevate the atmosphere at after parties.

MAKING A MEAL OF EVERYTHING

*The flavours are bold,
daring to be different,
by using carefully
considered components
that wouldn't appear
on the menus
of any other venue.*



The Brewery's menus are heavily influenced by the brigade's experiences gained from working in some of the world's most coveted restaurants.

Led by Tom Gore and Steve Connell, the young dynamic team of chefs at The Brewery have created a culinary offering for awards and dinners that goes far beyond what was previously considered possible to achieve for large audiences. The plates are refined, colourful, and demand attention.

Seasonality is a key consideration, and this is reflected in dishes regularly changing to ensure only the freshest and on trend ingredients are used.

*Below: Salmon and pea
veloute canapé*



The same care and attention that goes into the food is also taken with designing the wine list. Menus are sent in advance to growers, in order to find wines that work perfectly in tandem with the new season's dishes. This creates a selection of both new and old world wines that are unique in taste, and the talk of the table for all the right reasons. A selection of signature cocktails is also



available to add a sophisticated twist to a drinks reception along with tailored drinks packages for those entertaining guests. An on-line system, easily accessible via The Brewery's website, allows table hosts to place their wine order directly, reducing the workload for the event organiser in the run up to the event.

Pre-event tastings provide an opportunity to sample and discuss food and wine choices with sommeliers and the executive chef. The location of the tasting room, in the heart of the kitchen, offers complete transparency on where, and how, the food is prepared.



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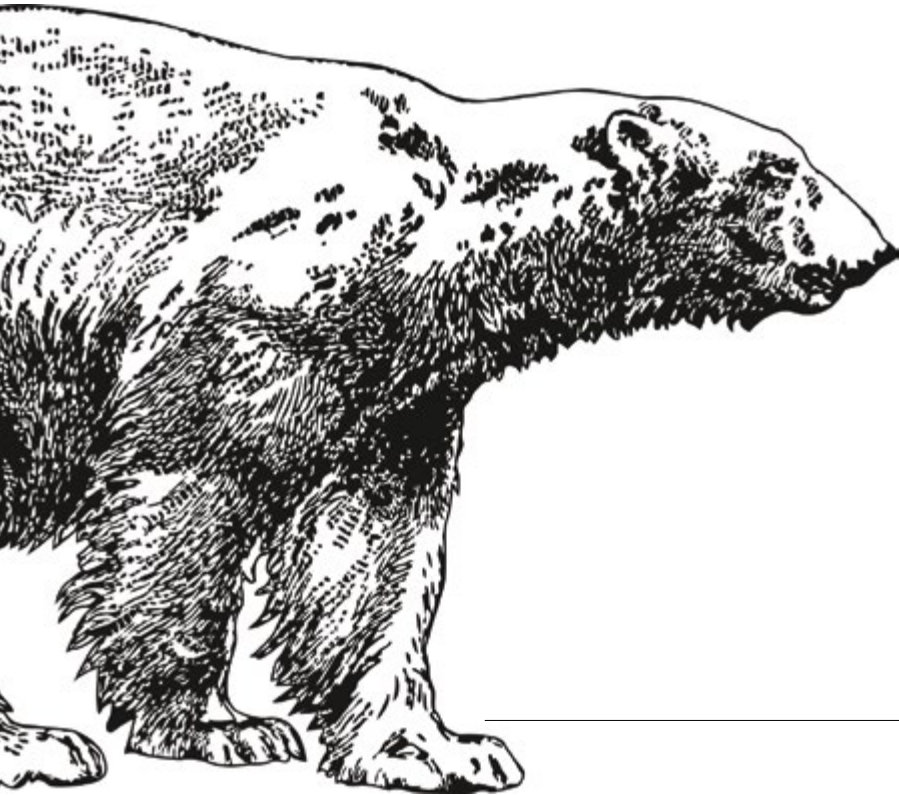


*Above: Courtyard,
Marquee event for Eurex*

The Brewery offers a range of services that go beyond simply providing a space to host your event. Working with a single member of the team throughout the planning process allows recommendations to be made to help enhance the event.

The longstanding partnerships that The Brewery has developed with key suppliers allows the negotiation of the best possible rates for soft furnishings, entertainment, DJs, bands and celebrity speakers, with the delivery and collection process managed on-site.

Even the most bespoke requests, although sometimes a challenge, can always be sourced, and having found everything from Harajuku girls, to polar bears, there is very little that can surprise.



ASK
AND YOU
SHALL
RECEIVE





AVC Live, as the incumbent audio visual supplier, can lay claim to many of the most sensational productions that have taken place at The Brewery.

Brand, budget and event goals will be discussed and considered before a tailored solution is presented, no matter the size of the event. The level of support required varies from event to event, however AVC is able to deliver a complete package, including content management and



show production, or can simply work alongside existing agencies to provide equipment hire. Complementing the services provided by AVC Live, the on-site design team at The Brewery are able to produce a comprehensive theme to add an extra dimension to any event.

*Left: The Retreat - Sugar Rooms
- Themed as British Diner*

THE ENVIRONMENTAL IMPACT FROM EVENTS CAN BE HIGH AND AS SUCH THE BREWERY DOES EVERYTHING IT CAN TO REDUCE ITS IMPRINT AND BE SOCIAALLY RESPONSIBLE.

As one of the first venues in the UK to be awarded British Standards, ISO20121 for Sustainable Events Management and ISO9001 for Quality Control, The Brewery has a clearly defined set of audited environmental policies and systems. These help to set a clear sustainability strategy, and maintain exceptional service standards.

By utilising these standards, and having a corrective action procedure in place, The Brewery ensures that the high standard of service set never drops, and areas for continuing to develop and evolve the customer experience are in continued development.



*Below: The Retreat -
Queen Charlotte*

