

CELEBRATE THE FESTIVE SEASON

SKATE

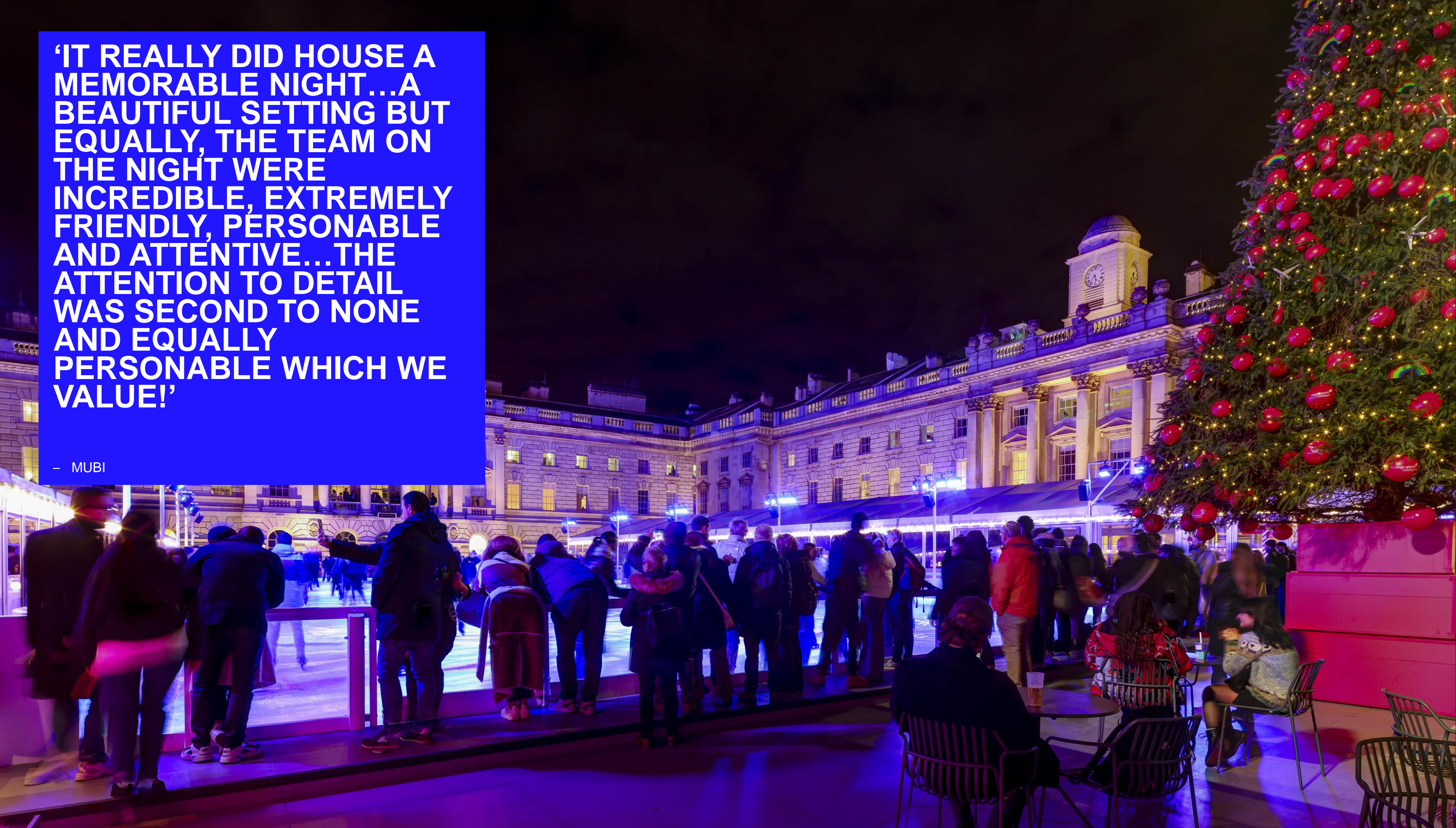
SOMERSET HOUSE



HOME OF CULTURAL INNOVATORS

‘IT REALLY DID HOUSE A MEMORABLE NIGHT...A BEAUTIFUL SETTING BUT EQUALLY, THE TEAM ON THE NIGHT WERE INCREDIBLE, EXTREMELY FRIENDLY, PERSONABLE AND ATTENTIVE...THE ATTENTION TO DETAIL WAS SECOND TO NONE AND EQUALLY PERSONABLE WHICH WE VALUE!’

– MUBI



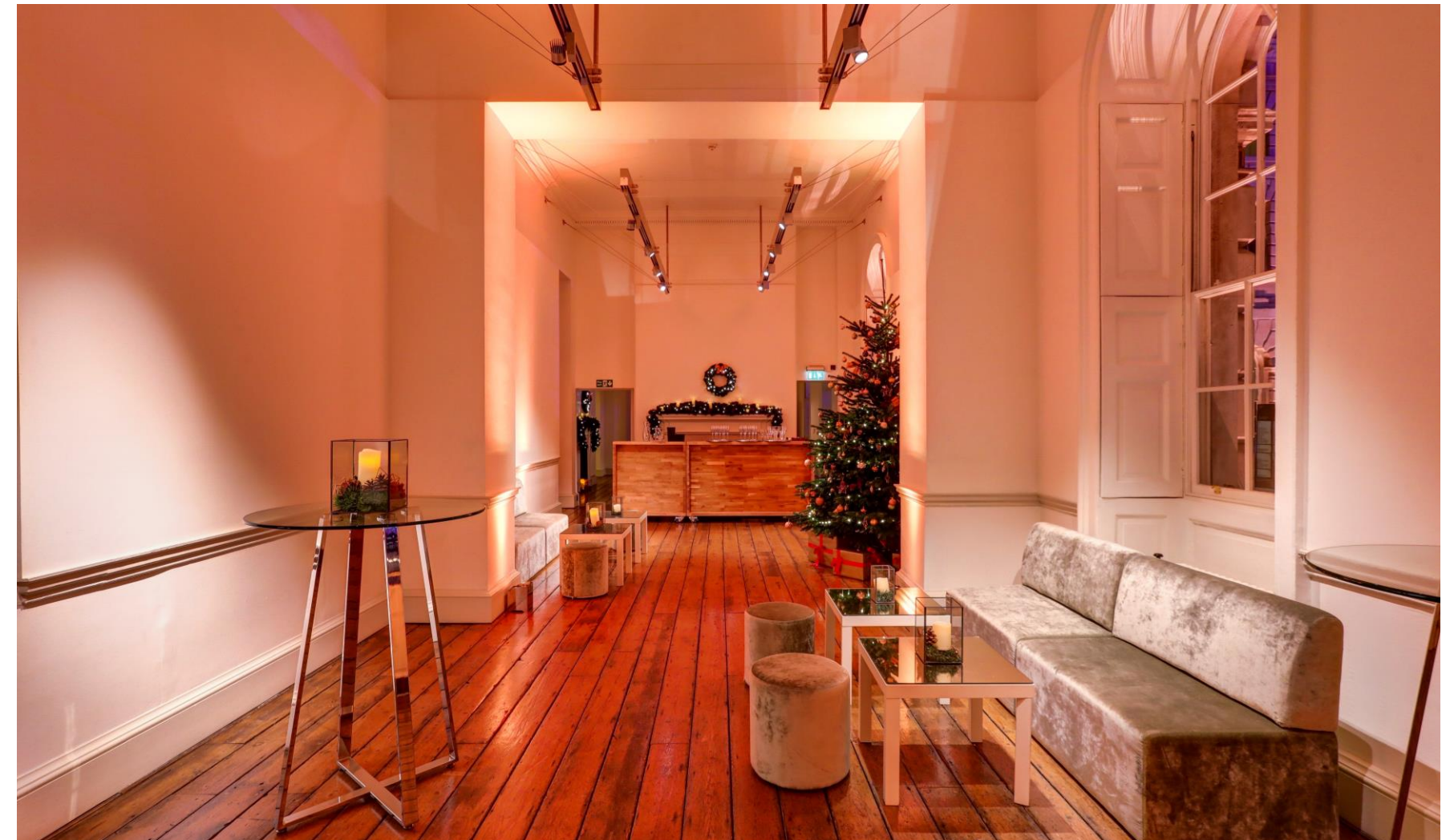
WHY SOMERSET HOUSE?

As the home of cultural innovators, Somerset House is a site of origination, with a cultural programme offering alternative perspectives on the biggest issues of our time. In 2025, Somerset House celebrates its 25th birthday, marking its extraordinary transformation to one of London's best loved cultural spaces and home to one of the largest creative communities in the UK. Our spirit of constant curiosity and counter perspective is integral to our history and key to our future.

Run as an independent charity by the Somerset House Trust, all event hire income directly contributes to our diverse cultural programme, pioneering engagement & skills work, support of emerging artists and helps to maintain our historic Grade I listed site. You can be confident that your event will directly support an organisation offering immense value to an audience which goes far beyond your attendees.



EAST WING



With beautiful high ceilings, grand windows, and with a series of open plan, interlinking rooms, there's no better setting for your winter celebration.

The [East Wing](#) offers an abundance of space, combining ultramodern flourishes with neo-classical lines, providing a real sense of occasion to your guests.

With its own private entrance accessible from the Edmond J. Safra Fountain Court – home to our iconic ice rink - this venue has huge potential. Our dedicated team will be on hand to ensure your guests enjoy a celebration like no other.

View all our spaces [here](#).

CANAPÉ & BOWL FOOD EVENING RECEPTION

INCLUDES:

- Exclusive hire of the East Wing from 17.30 until 23.00
- Guest arrival from 18.30
- Glass of fizz on arrival
- Selection of nibbles
- Canapés (4 per person) and Bowl Food (2 per person)
- Unlimited house red and white wine, house beer, soft drinks and mineral water (bar opens at 19.00 and closes 30 minutes prior to guest departure)
- Furniture, bar and festive decoration
- DJ, PA system and coloured uplighters
- A host to meet and greet guests, on request
- Full event management, dedicated event security and cloakroom facilities provided
- Complimentary food tasting for up to two people, on request

100 – 149 Guests: £155 + VAT per person

150 – 199 Guests: £150 + VAT per person

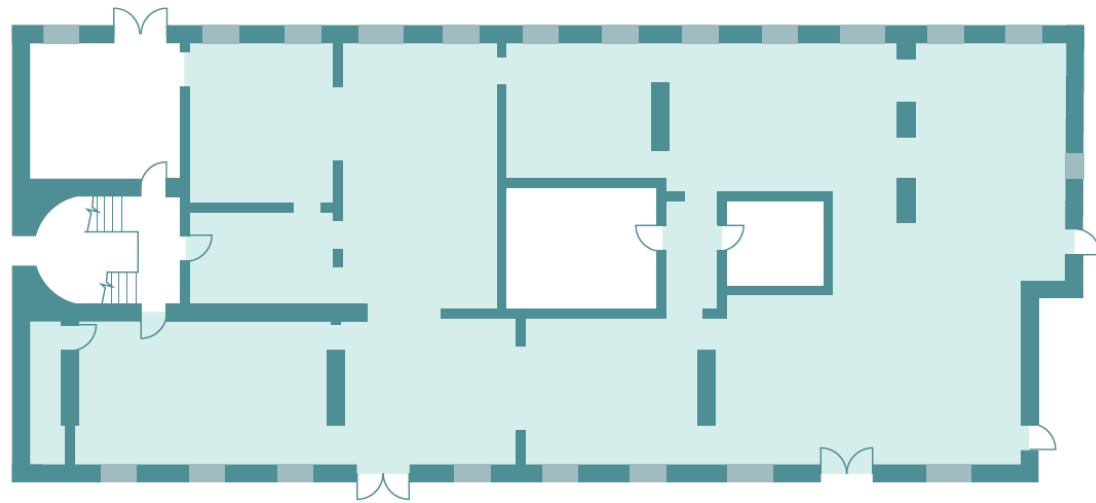
200+ Guests: £145 + VAT per person

Based on a minimum of 100 guests and a maximum capacity of 280 guests

Should you wish to extend guest access, this is an additional cost of £30 + VAT per person, per hour.



YOUR BOOKING



ACCREDITED SUPPLIERS

Any additional requirements outside of the package must be provided by one of our accredited suppliers - details of which can be found [here](#). Please note that as Somerset House is a Grade 1 listed building, we do not allow any non-accredited suppliers to work onsite. If you would like us to gather some initial quotes on your behalf, then please do send a full brief of your requirements for the event.

If you are adding additional production or entertainment to your package, it is likely you will require additional set-up/de-rig time for your event, which could incur additional costs. Please speak to your Event Manager to find out more.

BOOKING DETAILS

A refundable security deposit is required for all bookings. The amount of deposit owed is calculated on the length of hire period and will be invoiced separately from the Hire Fee. This deposit is fully refundable up to 30 days after the event, subject to no damage having been caused to the building or overrunning of the contracted timings.

Somerset House require all clients to have £10 million public liability insurance.

OUR SITE

As an arts and culture centre open to the public, we cannot always confirm what might be happening around the rest of the public areas at Somerset House at that time.. We have a very exciting and constantly expanding public programme, which sees lots of different installations, exhibitions, artwork, and public events all over the site. It is a huge part of what makes us Somerset House. There are also occasions where essential works need to take place on the building and these instances are out of our control.



MENU OPTIONS



CANAPÉS (PICK 4)

MEAT

1. Sticky braised beef cheek, root vegetable rosti, horseradish, chives
2. 'Chicken Caesar' corn fed chicken, Caesar dressing, gem, Brixton bakery croute
3. 'Xmas Tartare' steak tartare, roasted hazelnut emulsion, toasted brioche

FISH

1. Mulled wine cured salmon, beetroot pearls
2. 'Prawn cocktail' dressed shrimp, Bloody Mary rose, baby gem cup
3. Seabass Ceviche Tiger's milk, wonton cracker

VEG

1. La latteria ricotta, chilli, orange and romero pepper fermented hot London honey, seeded cracker, thyme
2. Korean spiced cauli 'wings' - crispy spiced cauliflower, London honey emulsion, toasted groats, spring onion
3. Stracciatella pizzette, watercress pesto, buttered pine nuts, micro basil

VEGAN

1. Roast Delicia pumpkin and sage crostini, toasted pumpkin seeds
2. Wild mushroom kataifi bon bon, dehydrated chive dust
3. Sweet corn tapioca crisp, charred corn and chili, corn puree, vegan herb emulsion, spicy puffed corn

Additional canapés £3.50pp

BOWLS/HANDHELDS (PICK 2)

MEAT

1. Slow braised beef short rib, crushed potatoes, mustard emulsion
2. Confit Duck and orange salad, burnt orange and chive vinaigrette, endive
3. 'Tartiflette' smoked bacon, reblochon, creamed potatoes and shallot

FISH

1. Moxon's smoked salmon fish cake, Asian pickles, gochujang emulsion
2. Moxon's lightly smoked salmon, pickled green chilli, orange, coconut yoghurt, fennel and dill
3. Furikake fish finger bao bun, seaweed tartare sauce, pickled Asian radish

VEG

1. Oxford blue 'panna cotta', fig, pickled walnut, sweet walnut crumble, celery, Kentish apple
2. Waterloo mac and cheese, crispy shallots, fresh chives
3. Marsala cheese toasties, green chutney, red onion

VEGAN

1. 'Firecracker Brussel' - crispy firecracker Brussel sprouts, jasmine rice, soy and rice wine glaze, smacked cucumber
2. Polenta, cold pressed olive oil, vegan 'meatballs', fresh tomato and garlic sauce, crispy basil
3. Salt baked heritage beetroot, fennel, walnut, tarragon vinegar, lilliput capers

Additional bowls £8.00pp



ENHANCE THE EXPERIENCE WITH SKATE



12 NOV 2025 – 11 JAN 2026

Hailed as one of the capital's favourite winter experiences, Skate at Somerset House heralds the start of the festive period. In conjunction with your party in the East Wing, you can add skate tickets or exclusively hire the rink for your guests.

ADD TICKETS - £27.50 +VAT PER PERSON

- Book large group sessions (non-exclusive) for up to 80 guests
- Sessions start on the hour and run for 45 minutes
- Skate boot hire included

ADD AN EXCLUSIVE SESSION - £8,500 +VAT

- Private session on the rink for up to 250 guests (minimum of 120 guests required)
- Skate boot hire included
- Multiple / back-to-back exclusive sessions available, subject to approval

All options listed above are only available in association with a venue hire and are subject to availability. Availability is limited after general on-sale.

CATERING ADD-ONS

FOOD STATIONS FROM £15PP

Arayes bar

Stuffed crispy Mamoosh pitta breads with a selection of sauces, herbs, salads and dressings.

- Lamb shoulder, Baharat and smoked paprika
- Harissa roast butternut squash falafel
- Haddock, saffron & cumin (GF)
- Wild mushroom Arayes, confit garlic & coriander (GF)

Optional sides: Tahini & coriander yoghurt, Tabbouleh, Confit garlic hummus, toasted sesame seeds, Mutabal sauce, Fattoush salad.

Raclette Bar

Raclette cheese melted in front of your guests or vegans can indulge in a plant based wild mushroom fondue

Served with baby new potatoes, selection of artisan charcuterie, house made pickles, mixed salad

Croque v Mac

Our secret recipe macaroni cheese topped with fresh chives and crispy onions and served alongside a selection of delicious croque Monsieur's and croque Madames

Cheese and Charcuterie Bar

Artisan charcuterie and a selection of British cheeses and chutneys

Winter Grazing Bar

- Giant wild boar and apple sausage rolls or heritage carrot vegan sausage rolls (ve)
- Smoked salmon and quail egg scotch eggs
- Mini Sussex charmer cheese and broccoli tartlets
- Roast root vegetable and Castel Franco salad, hazelnut dressing (ve)

Oyster station

Oysters: Mersea Natives, Orford Pacific, West Mersea wild

Toppings: Sauce mignonette, Fresh lemon wedges, Pickled jalapenos, Homemade Rhubarboshi hot sauce, Green herb stalk oil, Fresh herbs

Burger Bar

'Alpine Slider' ex dairy beef, raclette cheese, pickles, burger sauce, onion chutney, brioche bun

Crispy Chicken Slider- crispy chicken thigh pieces, buffalo style hot sauce, ranch mayo, sour dill pickles, black pepper slaw

Korean spiced cauli slider - crispy spiced cauliflower, London honey emulsion, toasted groats, spring onion

Hot Dog Bag

American style beef hot dog, mustard, cucumber relish, ketchup, crispy onions

Vegan dog, raspberry vinegar emulsion, vegan brioche, violet mustard, chives

Chorizo hotdog, saffron aioli, house pickles



CATERING ADD-ONS



DESSERT STATIONS FROM £12PP

S'more Ice cream sandwiches

A selection of Ice cream sandwiches, with marshmallows and melted chocolate to make a real S'mores inspired treat!

- Dark chocolate ice cream, white chocolate ganache, earl grey marshmallow
- Raspberry ice cream, milk chocolate ganache, popping candy, vanilla marshmallow
- Coconut ice cream

The Custard Bar

A selection of Artisan Eclairs and Choux buns created by our chefs using flavours from great British classic desserts and cakes.

- 'Trifle' - Vanilla custard eclair, finished with fresh whipped cream, strawberry jelly and fresh strawberries.
- 'Apple crumble' - Cinnamon, apple and diplomat filled choux bun, spiced craquelin, compressed apple, silver leaf.
- 'Sticky toffee pudding' - Caramel soaked sponge finger, surrounded with toffee mousse, sandwiched in an eclair.
- 'Lemon drizzle' - Lemon curd, lemon mousse, elderflower syrup, candied lemon.
- 'Pineapple upside down' - Coconut mousse, east London liquor co rum compressed pineapple, topped with a cherry.

DRINKS UPGRADES

- English sparkling on arrival **£11.00pp**
- English sparkling all evening **£39.00pp**
- Prosecco all evening **£19.00pp**
- Mulled wine, mulled cider or 'King's Ginger and hot apple juice' **£8.50pp**
- Winter Bramble, Espresso Martini or Apple Pie Martini welcome cocktail **£10.00pp**

Boozy Hot Chocolate Bar - £9.50pp

Delicious rich hot chocolate served from cookie cups, garnished with toasted marshmallows and whipped cream and with the option for guests to add a festive tippie to their drink!

Spirits and Mixer Package from £12.50pp

Cocktail Bar - £28.00pp

2 bespoke cocktails, mixologists, glassware, bar and ice





EUPHONICA ENTERTAINMENT ADD-ONS

Package includes a DJ,
PA system and lighting

Example DJs include: [DJ Ledio](#) / [DJ Orin](#) / [DJ Rosie](#) / [DJ Gem](#)



**+ Add a musician -
from £595 + VAT**

We can offer a Saxophonist,
Percussionist or Electric Violinist

Includes 3 x 30 minute
sets with the DJ

**+ Add a photobooth -
from £1200 + VAT**

Choose from a selection of booth styles

Includes 3 hours of live time, background of your
choice, props, unlimited customisable prints & instant
digital sharing

**+ Party & DJ Live Bands -
from £3000 + VAT**

e.g. [Balladettes](#),
[Sunship Orchestra](#)
& [Return of the Mic](#)

+ Interactive entertainment (e.g. [Illustrator](#), [Magician](#), [Roaming Acts](#), [Circus Performers](#))

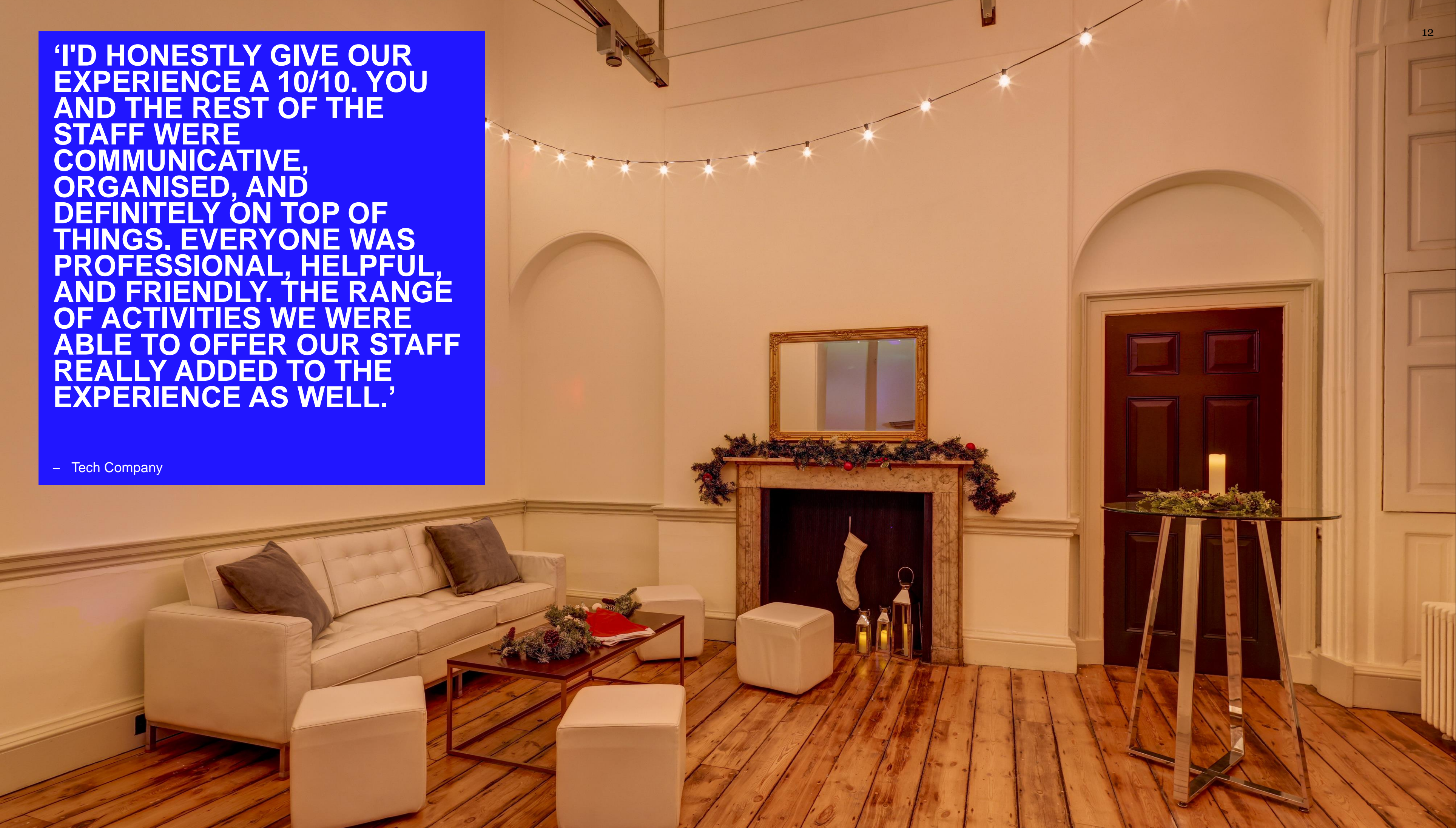
ONCE YOUR EVENT IS CONFIRMED

Please contact Nicola Alwyn using the details below to discuss your music
brief and any additional entertainment you'd like.

nicola@euphonica.com | +44 (0)20 3397 9018 | www.euphonica.com

'I'D HONESTLY GIVE OUR EXPERIENCE A 10/10. YOU AND THE REST OF THE STAFF WERE COMMUNICATIVE, ORGANISED, AND DEFINITELY ON TOP OF THINGS. EVERYONE WAS PROFESSIONAL, HELPFUL, AND FRIENDLY. THE RANGE OF ACTIVITIES WE WERE ABLE TO OFFER OUR STAFF REALLY ADDED TO THE EXPERIENCE AS WELL.'

– Tech Company





DIVERSITY & INCLUSION

We are committed to building a diverse and inclusive community reflecting the diversity of our society. A community where everyone feels valued, where their contribution matters and where they can reach their full potential, irrespective of their background, identity or circumstances. We aim to ensure the diversity of all our staff reflects our society as fully as possible. Similarly, we aim to be home to a resident community of artists and enterprises from an equally diverse range of situations, backgrounds, and disciplines. Ongoing initiatives include running the Black Business Incubator.

ANTI-RACISM

Somerset House is committed to being actively anti-racist and publicly releases updates on the actions it is taking in relation to its Anti-Racism Pledge every six months. We recognise that this is a journey. We have divided our focus into 5 key areas: History, Community, Workforce & Recruitment, Language and Procedures & Policy. A comprehensive list of our current actions can be found [here](#).

SUSTAINABILITY

Sustainability and responsible event management are of paramount importance to Somerset House and, by extension, our Accredited Suppliers. You can download our sustainability booklet, outlining what we are up to and top tips on how to host a sustainable event at Somerset House, [here](#).

OPT-IN TO SUPPORT THE YOUNG TALENT FUND

Somerset House's Young Talent Fund supports the next generation of early career creatives and artists to fulfil their potential, by providing financial relief to resident artists and opportunities to under-represented young people aged 18-25. If you would like to support this fund by making a donation please speak to a member of our team. Your support will help to secure a future for our creative community for many years to come.

LONDON LIVING WAGE EMPLOYER

Somerset House is proud to be an accredited Living Wage payer. We pay all our staff and sub-contractors the London Living Wage.



OUR ECOSYSTEM

3.1M

visitors annually

65

Black Business incubator businesses

**500,000
SQ. FT**

grade listed site

133

creative enterprises occupying 194 offices
across c 72,000 sq.ft

62

Somerset House Studios artists and their
teams in over 15,000 sq.ft of studio space

262

days of free exhibitions annually

550

members of the creative co-working space
Somerset House Exchange

259k

engage with our digital programme

304

creative-tech and maker members from
77 different organisations at Makerversity
which provides specialist workshops.

1000+

young people aged 18-30 engage with our
career development programme



'IT WAS TRULY A SUCCESS – I HAVE NEVER SEEN OUR OFFICE CROWD LOOK SO JOLLY. THE FOOD WAS FANTASTIC AND THE PLANNING PROCESS WAS MADE STRESS FREE WITH YOUR HELP.'

– PageGroup



GET IN TOUCH



Somerset House

CONTACT

events@somersethouse.org.uk
+44 (0)20 7845 4618
[somersethouse.org.uk/venue-hire](https://www.somersethouse.org.uk/venue-hire)

FOLLOW

Instagram: [@somersethouse_venuehire](https://www.instagram.com/somersethouse_venuehire)
LinkedIn: [Venue Hire at Somerset House](https://www.linkedin.com/company/venue-hire-at-somerset-house)

FIND

Somerset House, Strand, London WC2R 1LA

BY LONDON UNDERGROUND

Temple (Circle & District lines; 250m, 5 mins)
Covent Garden (Piccadilly line; 650m, 8 mins)
Charing Cross (Bakerloo & Northern lines; 700m, 10 mins)
Embankment (Circle & District lines; 700m, 10 mins)
Waterloo (Bakerloo, Waterloo & City, Jubilee & Northern lines; 800m, 11 mins)

BY RAIL

Charing Cross (700m, 10 mins)
Blackfriars (1km, 13 mins)
Waterloo (1km, 13 mins)

BY RIVER

River bus services RB1, RB2 and RB6 all stop at Embankment Pier, roughly 600m from Somerset House

Venue Hire



**STEP INSIDE
THINK OUTSIDE**