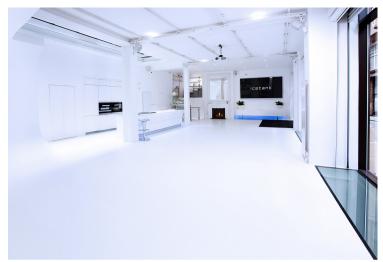


MEETING AND CONFERENCE VENUE IN CENTRAL LONDON, COVENT GARDEN

Icetank is a unique and stylish venue available for exclusive hire in Central London, just a short walk from Covent Garden. Tucked away on a quiet street, yet moments from Tottenham Court Road, Holborn, and Covent Garden, our bright and airy space offers the perfect setting for a variety of corporate events.

Being set within a stunning Edwardian mansion adds a touch of historical elegance, while its contemporary interior and integrated AV facilities make it a rare find especially in the bustling area of Covent Garden.









MEETING PACKAGES

With a sleek, blank canvas venue in the heart of the city, Icetank is perfect for a unique meeting experience. Whether you are hosting a breakfast meeting, a half-day session, or a full-day conference, we've partnered with Country City Catering to provide you with unmissable DDR packages.

All-inclusive DDR packages include:

- · Exclusive hire of the space
- Street level ground floor venue with a vast skyligh
- Built-in AV / PA facilities
- · On-site AV / technical support
- Infinity background for presentations and branding
- RGB lighting
- Flexible room layouts including furniture
- Fully air-conditioned
- Gourmet refreshments & catering options

Capacities:

- 120 Standing
- 50 Theatre style
- 48 Banquet (round tables
- · 40 T-shape
- 35 Long table
- 30 Cabare
- 23 Boardroom / U-shape

With our dedicated team, you really don't have to worry about a thing. Simply choose one of the DDR packages, specify the number of guests and your event plan and we'll handle the rest – ensuring quick and stress-free booking and event experience.



















DDR 4 HRS BREAKFAST OR LUNCH

*£55.00 - £120.00 + vat p/person

- Exclusive use of the space between: 7.30am 11.30am or 1.30pm 5.30pm
- · Furniture (chairs, trestle tables, lectern)
- · 1 x HD projector and large infinity background
- · x1 Microphone
- · Wi-Fi (high-speed) custom name and password available
- · 82-inch 4K LED TV
- · A dedicated Venue Technician for the duration of the event
- · Catering choice of:
 - a) Breakfast
 - b) Sandwich lunch
 - c) Buffet or Wrap Lunch only
- · Unlimited drinks (tea, coffee, juices, water)
- · Service staff and china

*Minimum number of delegates: 25 and max 120.

Maximum capacity: 50 for seated and 120 for standing events.

Any specific requirements? Please contact info@icetank.com for a bespoke package.

Prices per person vary depending on the total number of delegates

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25 - 49 £109 - £77

50 - 74 £83 - £69

100 + £55

75 - 99

b) Sandwich or Wrap Lunch only

£64 - £57

25 - 49 £120 - £88

50 - 74 £94 - £80

75 - 99 £75 - £68

100 + £66

c) Buffet Lunch only

25 - 49 not/available

50 - 74 £107 - £92

75 - 99 £86 - £78

100 + £76

All prices are per person and subject to VAT.

RGB Lighting | AV Equipment | Exclusive Hire | Central London Location | Light & Airy Space | Contemporary Design | All-inclusive Packages









Breakfast Menu

Sliced Seasonal Fruit Platter

Selection of tropical fruit thinly sliced, served on a platter with fresh berries & passion fruit

Surrey Hills Nutfield Dairy Yogurt & Coconut Granola Pots
With seasonal fruit puree

Selection of Morning Pastries

pain au chocolate, cinnamon swirl, butter croissants and fruit danish

Add ons / upgrade

Add Mini Warm Brioche Breakfast Rolls £4.50 + vat pp

egg, sausage, bacon or vegan sausage with mushroom & tomato available

Selection of Fresh Cold Press Juices £5.00 + vat pp



Sandwich or Wrap Lunch Option

Choose up to

4 options of Sandwich or Wrap Platter,

2 Salads

4 Finger Food

Dessert available as an add on

Sandwich or Wrap Lunch Option Menu Please choose up to 4 options

Baguettes & Sandwiches

Posh Cheddar V

Cheddar, sundried tomatoes, chutney & mustard cress in a seeded baguette

Wasabi Tuna Mayonnaise

Tuna with a wasabi mayonnaise & sliced cucumber in sliced granary bread

Coronation Chicken Baguette

Mango & little curried coronation chicken mayonnaise with rocket in a crusty seeded baguette

Moroccan Pitta (vegan)

Grilled pitta bread filled with Moroccan spiced hummus, grilled red pepper & rocket

Caprese Baguettes V

White French baguette with basil pesto, buffalo mozzarella, heritage tomato & rocket

Prawn Cocktail Sandwich

Prawns mixed with Marie rose sauce served with water cress served in sliced brown bread

Roasted Gammon Focaccia

Freshly baked focaccia filled with honey roasted gammon, & red cabbage coleslaw

Selection of Wraps

Grilled Chicken BLT Wrap

Grilled chicken breast, truffle mayonnaise, streaky bacon, tomato & lettuce

Rainbow Wrap (vegan)

Wholemeal tortilla wrap with pickled red cabbage, crushed avocado, red peppers, roasted butternut squash & cos lettuce



Salad Please choose up to 2 options

Isle of Wight tomato, black olive, basil & chilli Cajun spiced rainbow slaw Crunchy green salad Greek Salad Fennel, radicchio, nectarine & red onion Asian green salad Grilled corn, mango, avocado, feta & herbs Watercress, shallot & house dressing Classic Caesar salad Sunshine salad of mango, carrot, cucumber, chicory and tomato Watermelon, feta, sesame, black onion seed & mint oil



Finger Food Please choose up to 4 options

Mini Pork Sausage Rolls

Chicken Satay Skewer

Cumberland Pork Scotch Eggs with tomato chutney

Mustard & Honey Cocktail Sausages

Beetroot & Goats Cheese Quiche V

Chickpea Scotch Eggs with tomato chutney V

Sun-kissed Tomato & Caramelised Onion Pin Wheels V

Vegetable Spring Roll with Sweet Chilli Dip VG Root Vegetable Pakora VG



Buffet Lunch Option

Choose up to

4 Mains hot or cold (at least one to be vegetarian)

2 Sides

3 Salads

Dessert available as an add on



Mains

Served Cold

Honey Roasted Gammon Platter

Honey & mustard glazed West Sussex free ranged gammon with white balsamic piccalilli

Smoked Trout

Weald Smokey trout, citrus creme fraiche & candy heritage beetroot

Surrey Farm Sirloin

Cold sliced roasted sirloin with celeriac & horseradish remoulade

Wild Mushroom & Truffle Tart V

Shortcrust pastry case filled with a savoury custard, wild mushrooms & herbs topped with truffle emulsion & parmesan

Sweet Potato Falafel VG

Moroccan spiced falafels, crushed miso sweet potato, $\mathsf{plum}\;\mathsf{jam}\;\mathsf{\&}\;\mathsf{coriander}$

Served Hot

Roasted Pork Shoulder

Tamworth pork slowly roasted, pulled & served with perfect crackling & apple compote

Roasted Salt Marsh Lamb Shoulder

Slow braised salt marsh lamb shoulder served with Moroccan hummus & date molasses

Crispy Skinned Loch Duart Salmon

Roasted salmon with crumbled feta and sauce vierge

Roasted Herb Fed Chicken

Roasted whole chicken with watercress & smoked almond

Stuffed Pepper V (vegan stuffing available)

Buffalo mozzarella & Basil stuffed long sweet pepper & roasted squash jam



Sides Please choose up to 2 options

Moroccan spiced couscous

Grilled sweet potato with smoked garlic & herby jewelled tabbouleh

Dijon Mustard & Poppy Seed Potato Salad

Saffron roasted potatoes

Black rice, red cabbage, kale & feta

Giant Cous Cous with raisins, green olive, lemon, mint & pistachio

Chorizo, Red Pepper & Coriander Orzo Pasta

Selection of Fresh Breads (sourdough, baguette & foccacia)



Salad Please choose up to 3 options

Grilled Courgette, Puy Lentil & Mint Salad

Burrata Panzanella Salad

Cajun Spiced Coleslaw

Heritage Tomato Greek Salad

Gourmet Mixed Leaf Salad

Charred tender stem broccoli, anchovies dressing & smoked almond pesto

Corn, Mango, Avocado, Spinach & Radish Salad

Classic Caesar salad

Watermelon, feta, sesame, black onion seed & mint oil

Asian Mixed Crunchy Salad



Add on Desserts

Available to add on to all day time packages that include lunch at £5.50+vat p/p

Seasonal Fton Mess

Seasonal fruit jelly, compote & fresh fruit with meringue & Chantilly cream served in individual glasses

Passion fruit & Raspberry Tarts

Sweet short pastry case with baked passion fruit custard & fresh raspberries

GF Salted Caramel Brownie

Exotic Fruit Salad (VG)

Selection of sliced exotic fruit with mixed berries & passion fruit

Lemon Cheesecake

Vanilla cheese cake with lemon curd on a biscuit base & berry compote

Chocolate Orange Mini Eclairs

Mini Choux buns filled with orange crème patisserie topped with dark chocolate & candied orange

Mini Cherry Jam Doughnuts

Freshly baked dough nuts with a cherry jam filling

Vegan Chocolate & Coconut Mousse VG

FURNITURE

Included in the quoted price

- 1. Bistro tables (adjustable height) x6
- 2. Light up poseur tables x3
- 3. Bar stools x18
- 4. Trestle tables x10
- 5. Square pouffes x6
- 6. Cube bench three-seater x2
- 7. White fold out chairs x50
- 8. Lectern
- 9. Stage (up to x4 speakers)



Upgrades

Min order £100 + vat excl delivery. Delivery from £190 + vat depending on schedules and quantities.



Large dining table £120.00 + vat each

Dimensions: H 725mm, W 1800mm, D 900mm

Colours: Wooden, White, Black



Regular dining table £30.00 + vat each

Dimensions: H 770mm, W 800mm, D 00mm

Colours: White



Chair Type 1 £10.00 + vat each

Colours: White, Black



Chair Type 2 £12.00 + vat each

Colours: White, Black, Blue, Green, Orange, Pink, Red and Turquoise



Chair Type 3 £12.00 + vat each

Colours: White



Chair Type 4 £15.00 + vat each

Colours: White



Chair Type 5 £12.00 + vat each

Colours: White



Armchair £79.00 + vat each

Colours: White Leather and Fabric Black, Blue, Grey, Orange, Pink, Red and Yellow























LOCATION

- **a:** 5-7 Grape Street WC2H 8DW London
- **t:** 0207 240 4600
- e: info@icetank.com
- w: www.icetank.com

