

ICETANK DDR PACKAGES



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.

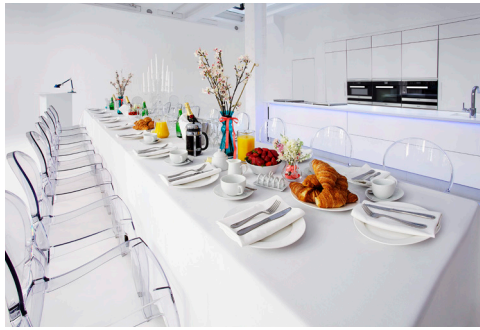
All-inclusive DDR packages include:

- Exclusive hire of the space
- Street level ground floor venue with a vast skylight
- 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 Cabaret
- 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 8 HRS - TIER 1 BREAKFAST AND LUNCH

*£93.00 - £209.00 + vat p/person

- Exclusive use of the venue from 9.00am to 5.00pm
- 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 – Breakfast and lunch
- 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

Breakfast and Sandwich or Wrap Lunch

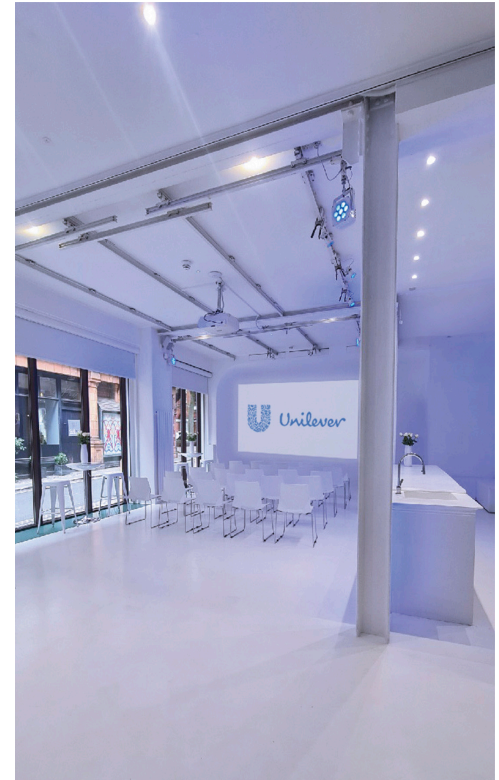
25 - 49	£201 - £138
50 - 74	£130 - £109
75 - 99	£106 - £95
100 +	£93

Breakfast and Buffet Lunch

25 - 49	£209 - £146
50 - 74	£138 - £117
75 - 99	£114 - £103
100 +	£101

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





COUNTRY CITY
CATERING

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



COUNTRY CITY
CATERING

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



COUNTRY CITY
CATERING

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



COUNTRY CITY
CATERING

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,
plum jam & 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)



COUNTRY CITY
CATERING

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



COUNTRY CITY
CATERING

Add on Desserts

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

Seasonal Eton 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



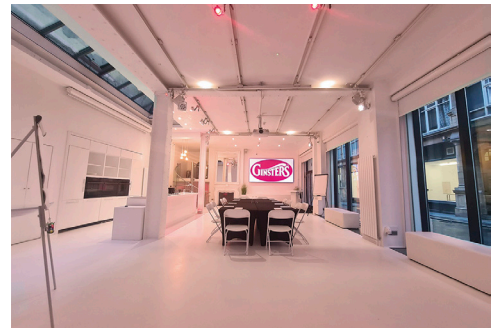
Chair Type 5
£12.00 + vat each

Colours:
White



Armchair
£79.00 + vat each

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





icetank

57
icetank



LOCATION

a: 5-7 Grape Street
WC2H 8DW London

t: 0207 240 4600
e: info@icetank.com
w: www.icetank.com

