
THE NED
CITY OF LONDON
MEETINGS & EVENTS
AT THE NED



CONTENTS

Meetings & Events *4*

The Spaces *7*

- *The Tapestry Room* *10*
- *The Saloon* *14*
- *The Drawing Room* *18*
- *The RWB Room* *22*
- *The Rose Room* *26*
- *The Wren Room* *27*
- *The Terraces* *28*
- *The Princes Dome* *30*

The Restaurants *35*

- *The Parlour* *36*

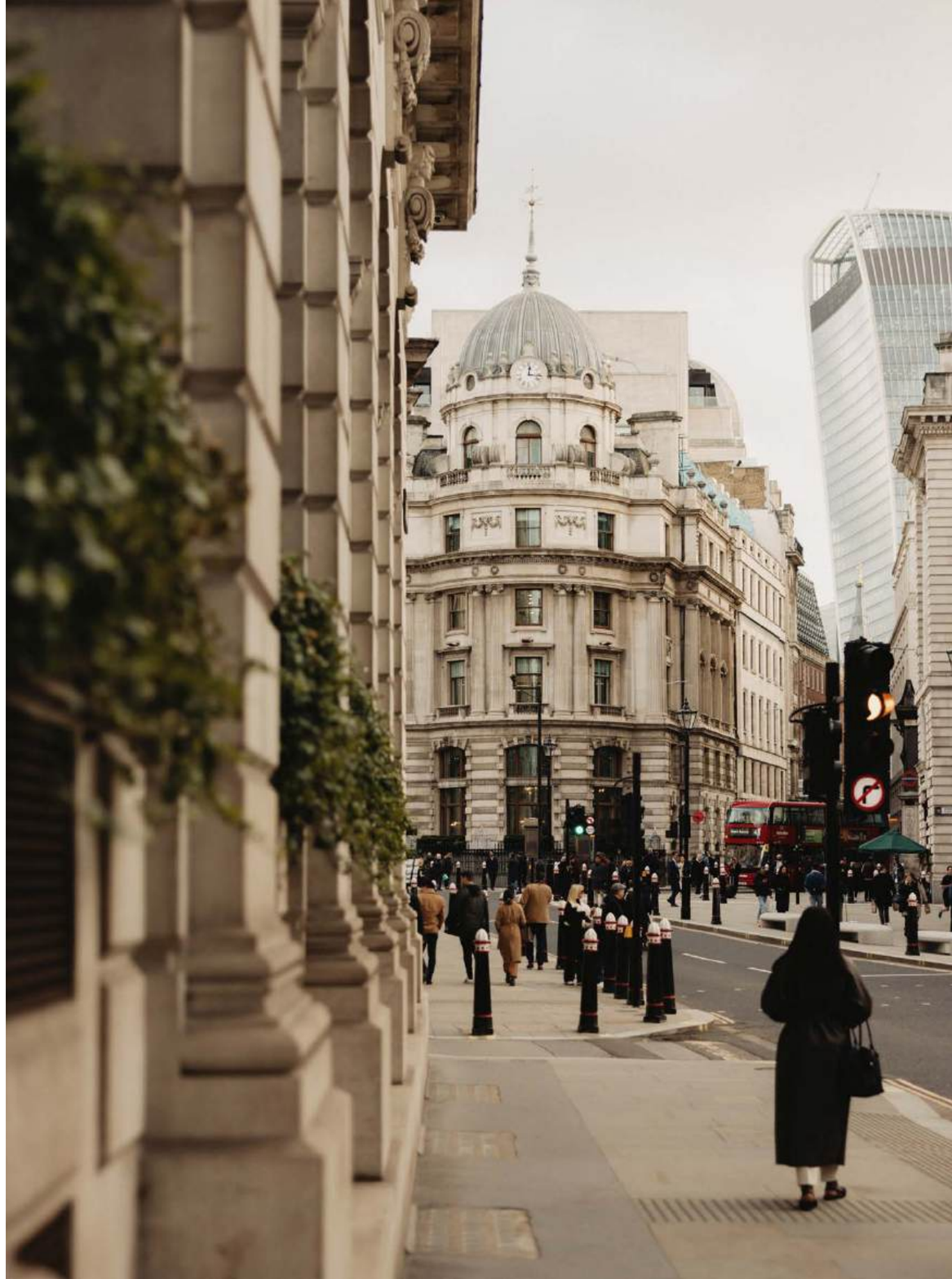
Bedrooms & Suites *41*

Eating & Drinking *44*

MEETINGS & EVENTS

A variety of spaces available for meetings, dinner parties, drinks receptions and weddings in the heart of the City of London

The Ned offers access to six Grade I-listed event spaces, two terraces, The Princes Dome and The Parlour restaurant. The historic building, designed by Sir Edwin 'Ned' Lutyens a century ago, has been carefully restored by the design teams from Soho House & Co. The spaces retain many original period features, including walnut panelling and vintage chandeliers, as well as ample arched windows to allow for plenty of natural light. The private hire spaces range in size from 21 sq m to 165 sq m and have a capacity of between four and 200 people. Seasonal menus – ranging from cocktails and canapés to four-course dinners – can be created by our Events chefs from our dedicated events kitchen.





THE SPACES

The Ned's six Grade I-listed event spaces and two outdoor terraces are available to hire on the historic and fully-restored sixth floor - all benefit from natural light and have a dedicated reception area and events kitchen. The Princes Dome sits on the rooftop of The Ned, beside the members' area Ned's Club Upstairs.

THE SPACES

1 **THE TAPESTRY ROOM** *(capacity of up to 200)*

2 **THE SALOON** *(capacity of up to 120)*

3 **THE DRAWING ROOM** *(capacity of up to 80)*

4 **THE RWB ROOM** *(capacity of up to 50)*

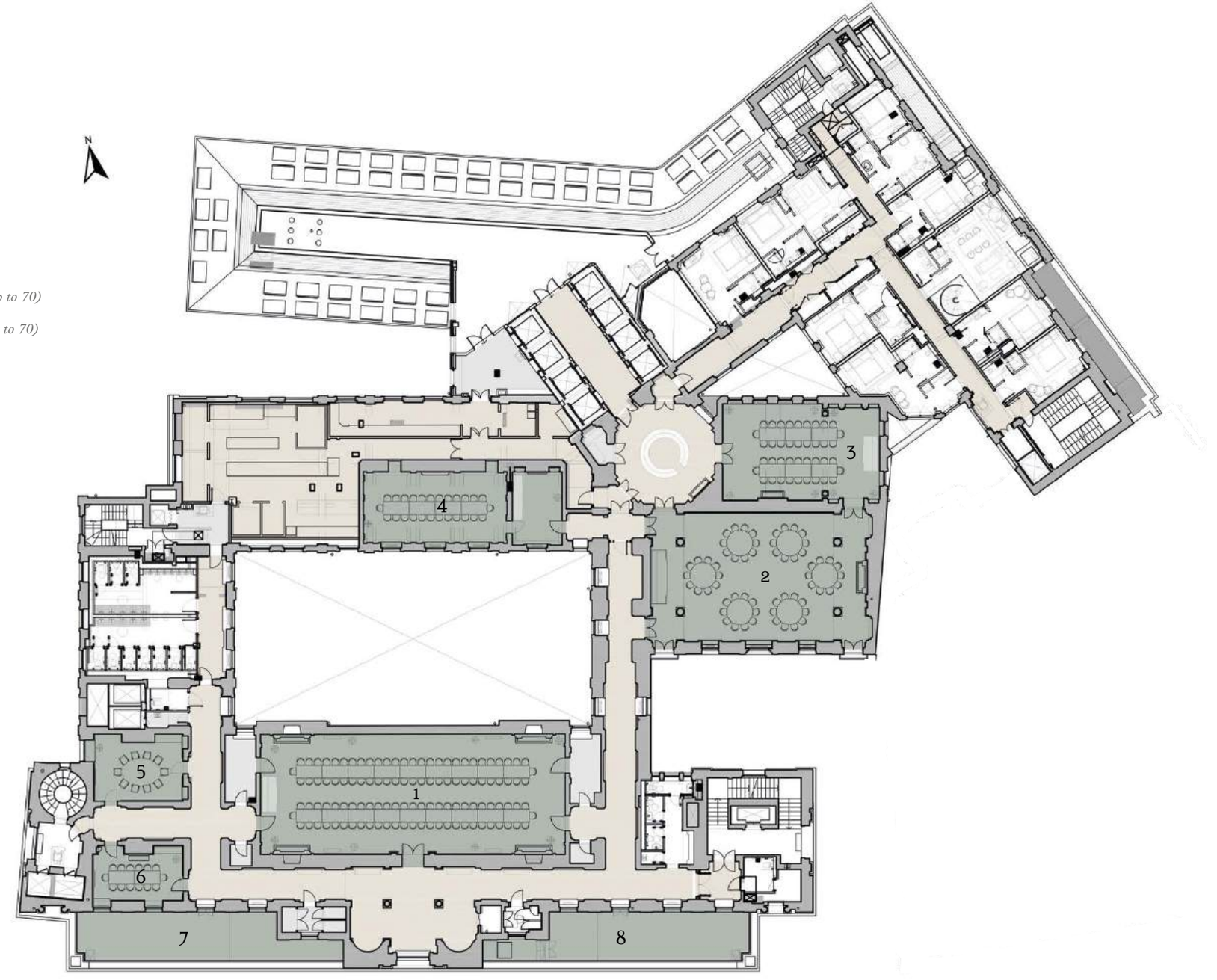
5 **THE WREN ROOM** *(capacity of up to 14)*

6 **THE ROSE ROOM** *(capacity of up to 14)*

7 **THE SOUTH-WEST TERRACE** *(capacity of up to 70)*

8 **THE SOUTH-EAST TERRACE** *(capacity of up to 70)*

9 **THE PRINCES DOME** *(capacity of up to 50)*



THE TAPESTRY ROOM

165 sq m | L: 20.9 m | W: 7.9 m | H: 8.7 m
1775 sq ft | L: 68.6 ft | W: 25.9 ft | H: 28.6 ft

Featuring original walnut panelling and crystal chandeliers, The Tapestry Room is our most iconic space. It takes its name from the remarkable pastoral tapestry that wraps around the upper walls - the largest of its kind ever produced in England when it was created in the 1920s.

Meeting Room Setups

Setup	Hollow Sq	U Shape	Cabaret	Classroom	Theatre
Capacity	*68*	*50*	*77*	*80*	*200*

Banquet Setups

Setup	Round Table	Long Table	Reception
Capacity	*120*	*140*	*200*




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THE SALOON

125 sq m | L: 14.7 m | W: 8.5 m | H: 9 m
1345 sq ft | L: 48.2 ft | W: 27.9 ft | H: 29.5 ft

Dominated by an 18th-century chandelier from London's Devonshire House, The Saloon glories in ornate chalk frieze and a restored parquet floor.

Meeting Room Setups

Setup	Hollow Sq	U Shape	Cabaret	Classroom	Theatre
Capacity	*50*	*38*	*63*	*48*	*120*

Banquet Setups

Setup	Round Table	Long Table	Reception
Capacity	*70*	*68*	*120*





THE DRAWING ROOM

70 sq m | L: 10.6 m | W: 6.6 m | H: 3.2 m
755 sq ft | L: 34.8 ft | W: 21.7 ft | H: 10.5 ft

Connected to The Saloon, The Drawing Room has a club-like feel, with its restored panelled walls lined with period etchings, paintings and lithographs.

Meeting Room Setups

Setup	Boardroom	Hollow Sq	U Shape	Cabaret	Classroom	Theatre
Capacity	*26*	*30*	*24*	*28*	*18*	*76*

Banquet Setups

Setup	Round Table	Long Table	Reception
Capacity	*50*	*48*	*80*





THE RWB ROOM

45 sq m | L: 9.7 m | W: 4.6 m | H: 3.3 m
480 sq ft | L: 31.8 ft | W: 15.1 ft | H: 10.8 ft

Originally the private luncheon room of the Midland Bank's chairman, Reginald McKenna, The RWB Room is distinguished by its unique light oak panelling, giving it an intimate, informal atmosphere.

Meeting Room Setups

Setup	Boardroom	U Shape	Cabaret	Classroom	Theatre
Capacity	*26*	*13*	*21*	*18*	*50*

Banquet Setups

Setup	Round Table	Long Table	Reception
Capacity	*30*	*28*	*50*







THE ROSE ROOM

21 sq m | L: 5.9 m | W: 3.6 m | H: 2.7 m
229 sq ft | L: 19.4 ft | W: 11.8 ft | H: 8.9 ft

Capacity of 14 dining

Named after the Rose Tavern, which stood on The Ned's site before being consumed by the Great Fire of London, The Rose Room features original chandeliers, a marble fireplace and wood panelling.



THE WREN ROOM

26 sq m | L: 5.9 m | W: 4.4 m | H: 2.9 m
279 sq ft | L: 19 ft | W: 14.4 ft | H: 9.5 ft

Capacity of 14 dining

Named after Sir Christopher Wren, who designed St Mildred's Church, a previous occupant of the 27 Poultry site, this room has original chandeliers, wood panelling and a carpet inspired by large-leaf Verdure tapestries.

THE TERRACES

60 sq m | 645 sq ft

Capacity for 26 dining or 70 standing, on each terrace

Looking out over the City of London and St Paul's Cathedral, our two large terraces have a secluded feel, offering privacy with a dramatic view. Both are ideal for pre-dinner drinks in conjunction with our larger event spaces, or for a stand-alone party. For those seeking to eat al fresco, the terraces can accommodate up to 26 people each for lunches and dinners.



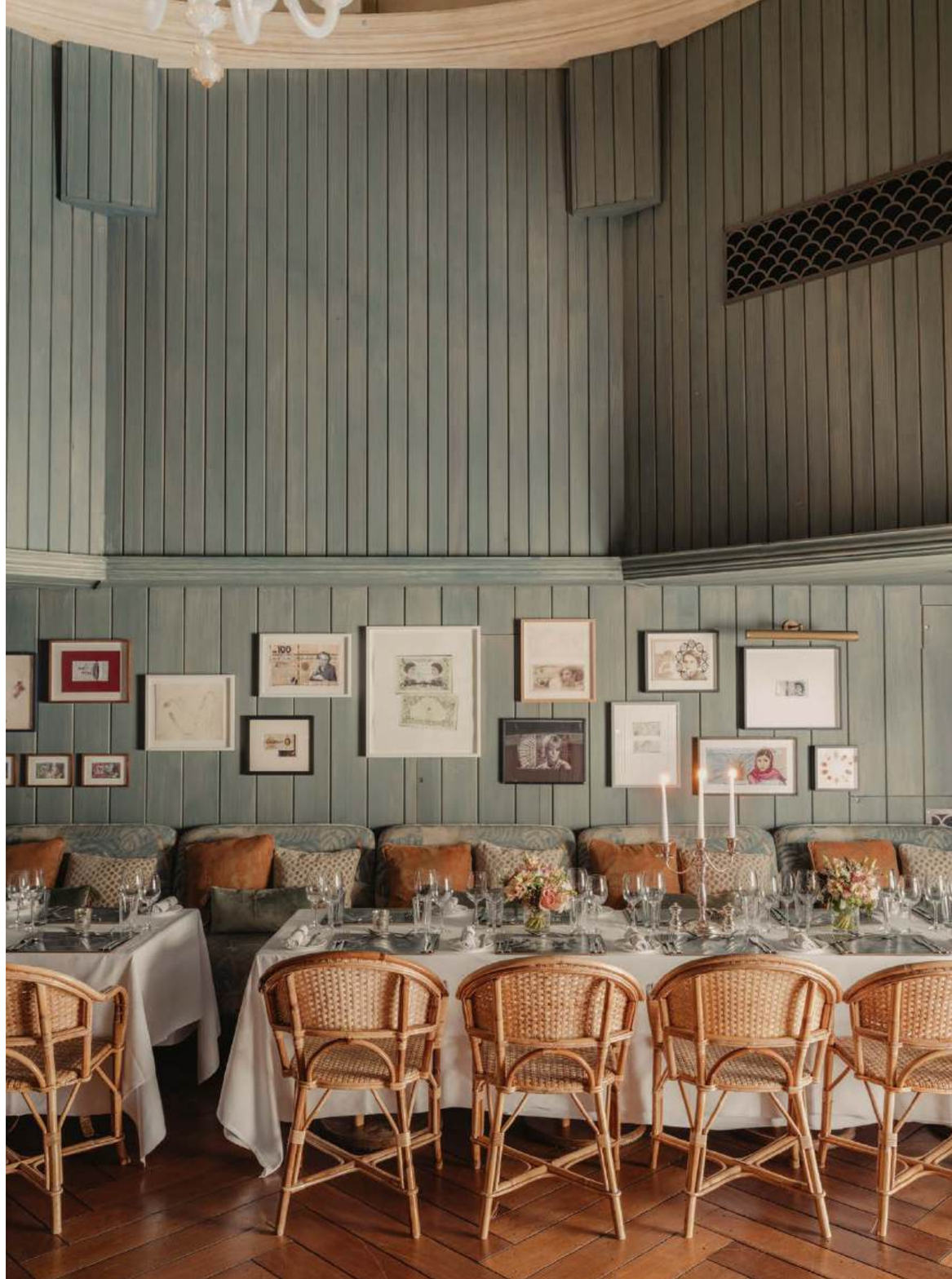


THE PRINCES DOME

56 sq m | 600 sq ft

Capacity for 20 dining or 50 standing

The Princes Dome is one of two converted domes on the roof, with an outdoor terrace for eating and drinking. The dome has a feature bar and the walls are clad with duck egg blue wood.









THE RESTAURANTS

Six restaurants and two bars sit amidst The Ned's historic 3,000sqm former banking hall. On the lower ground floor one restaurant and bar are available for private hire.

THE PARLOUR

143.7 sq m | L: 17.9 m | W: 8 m | H: 2.3 m
1546.7 sq ft | L: 58.7 ft | W: 26.3 ft | H: 7.6 ft

An intimate lounge adorned in dark floral wallpaper, where well-known industry names play alongside hotly-tipped new acts. The Parlour is an intimate jazz and cabaret restaurant where guests can enjoy live entertainment on the existing stage over a plated lunch, dinner or standing reception.

The Parlour Setups

Setup	Seated (stage view)	Seated (partial stage view)	Standing
Capacity	*25 to 52*	*67*	*140*







BEDROOMS & SUITES

The Ned's 250 bedrooms, nine of which are situated on the same floor as the event spaces, can be booked as part of any event. Rooms range in size from intimate to large-scale suites – all with a nod to 1920s glamour. Every bedroom has been designed to give guests a relaxed yet memorable stay.

Bedroom size	*Room count*	*Bed size*	*Room size*
ACCESSIBLE	*8*	*Queen / King*	*25-35 sq m / 270-375 sq ft*
COSY	*81*	*Queen*	*20-30 sq m / 215-320 sq ft*
MEDIUM	*105*	*King*	*25-35 sq m / 270-375 sq ft*
LARGE	*11*	*King / Super King*	*35-45 sq m / 375-485 sq ft*
HERITAGE	*10*	*King / Super King*	*30-45 sq m / 320-485 sq ft*
GRAND HERITAGE	*5*	*King / Super King*	*40-65 sq m / 430-700 sq ft*
STAIRWELL STUDIO	*6*	*King / Super King*	*50-60 sq m / 538-645 sq ft*
STUDIO SUITE	*5*	*King / Super King*	*40-45 sq m / 430-485 sq ft*
HERITAGE SUITE	*1*	*Super King*	*50 sq m / 540 sq ft*
TERRACE SUITE	*1*	*Super King*	*50 sq m / 540 sq ft*
DUPLEX SUITE	*1*	*Super King*	*85 sq m / 915 sq ft*
2 BED FAMILY SUITE	*1*	*Super King*	*95 sq m / 1025 sq ft*
LUTYENS SUITE	*1*	*Super King*	*100 sq m / 1075 sq ft*



Cosy Bedroom



Studio Suite



Heritage Bedroom



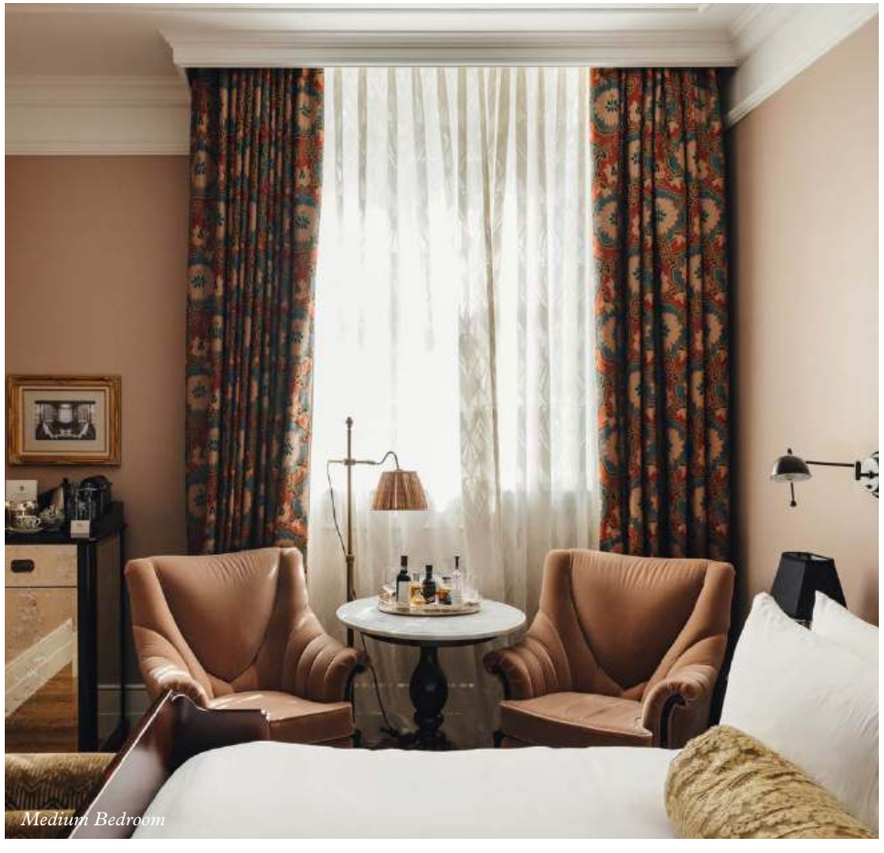
Medium Bathroom



Duplex Suite



Terrace Suite



Medium Bedroom

EATING & DRINKING

CANAPÉS

Sample menu

COLD

Rosary goats cheese, beetroot cracker, beetroot pickle (v)
Tuna tartare, lime, avocado, chilli, seaweed cracker
Native lobster vol au vent, bloody mary dressing
Steak tartare, aioli, anchovies, parmesan, brioche
Smoked salmon mousse, blini, cream cheese, dill
Vegetable roll, mango, coriander, tamarind gel (pb)

HOT

Montgomery's cheddar croquette, garlic mayonnaise (v)
Fennel & Cumberland scotch egg, piccalilli gel
Beef sirloin, Yorkshire pudding, onion jus
Mushroom & ginger gyoza, lime ponzu (pb)
Confit duck dumpling, lemongrass & chilli jam
Shrimp popcorn, tapioca cracker, sweet chilli gel

DESSERT

Chocolate, salted caramel choux bun (v)
Passion fruit, coconut mousse, candied pineapple (pb)
Lemon meringue tart (v)
Vanilla shortbread, strawberry (v)
Black Forest mousse

v = vegetarian, *pb* = plant based

CHAIRMAN'S PRIVATE DINING

Sample menu

STARTERS

Scorched tomato & balsamic soup, mascarpone, tomato sponge, basil oil (v)
San Daniele ham, compressed melon, ricotta honey & sherry vinaigrette
Smokin' Brothers salmon, salmon mousse, rye bread, crème fraîche
Salt baked celeriac, truffle mousse, green apple, porcini cream (pb)
Beef carpaccio, aioli, truffle, parmesan, dressed roquette
Devonshire crab, pickled daikon, avocado, coconut & chilli dressing

MAINS

Summer vegetable risotto, broad beans, parmesan, linseeds, basil gremolata (v)
Chicken breast, morel mushrooms, asparagus, creamed potatoes, tarragon sauce
Baked halibut, basil gnocchi, gem, peas, parmesan tuille, lemon butter
Beef fillet, braised short rib, duck fat potatoes, kale, onion purée, port jus
Dover sole fillet, stuffed courgette flower, red pepper purée, virgin sauce
Potato & leek pithivier, sweet stem cauliflower, watercress veloute (pb)

DESSERT

Honey & mandarin cheesecake, yuzu curd, honeycomb, lemon foam
Vanilla panna cotta, strawberry jus, Viennese biscuits
Custard tart, vanilla crème fraîche, summer berries, raspberry sorbet (v)
Baked Alaska, sour cherry compote, Kirsch chantilly (v)
Valrhona dark chocolate mousse, salted caramel ice cream, dark chocolate crumble
White chocolate passion fruit & coconut mousse, mango sorbet (pb)

CHEESE

Selection of British cheeses, chutney & crackers

EATING & DRINKING

DAY DELEGATE

Sample menu, other options available

BREAKFAST

Danish pastries (v)

The Ned granola, Chantilly yoghurt, berry compote (v)

Smashed avocado, sourdough toast, confit cherry plum tomatoes (pb)

MID MORNING

Banana & chocolate loaf (pb)

Smoked bacon, tomato & egg tartlet

LUNCH

Antipasti, blushed tomatoes, bocconcini, kalamata olives, pitta chips

Orzo salad, cucumber, vine tomatoes, olives, saffron dressing (pb)

Caesar salad, rosemary croutons, parmesan

Potato gnocchi, petite ratatouille, parmesan cream sauce (pb)

Grilled swordfish, polenta, caper & olive salsa

Chicken Milanese, fine bean, lemon butter

Chocolate tiramisu slice

Ricotta cannoli (v)

AFTERNOON TEA

Burford Brown egg, mustard cress, dijonnaise, brioche (v)

Rare roast beef, creamed horseradish, watercress, brioche

Homemade scones, plain and fruit, cream & preserves (v)

Chocolate salted caramel tart (v)

Served with tea & coffee



EATING & DRINKING

WINE

Sample wine list

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV
Thienot, Brut NV
Nyetimber, Brut NV
Ruinart, Brut NV
Perrier Jouet, Brut NV
Louis Roederer, Collection Brut NV
Belle Epoque, Perrier Jouet, Brut
Dom Perignon, Brut Vintage

WHITE

Chardonnay Sauvignon, La Croix Belle, Cotes de Thongue, France
Grillo, Feudo Arancio, Sicily, Italy
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France
Viognier 'Iles Blanches', Cellier des Chartreux, Rhone, France
Sauvignon Blanc, Lawson's, Marlborough, NZ
Riesling Trocken, Dr Fischer, Mosel, Germany
Gavi di Gavi 'La Meirana', Broglia, Piemonte, Italy
Chablis, Domaine Defaix, Burgundy, France
Sancerre Vieilles Vignes, Domaine JM Roger, Loire, France
Chassagne-Montrachet 1er Cru, Burgundy, France

ROSE

Lady A, Provence IGP, France
Rose et Or, Chateau de Minuty, Provence, France

RED

Syrah Merlot, La Croix Belle, Cotes de Thongue, France
Montepulciano d'Abruzzo Barrique, Itinera, Abruzzo, Italy
Cotes du Rhone Vieilles Vignes, Domaine Espigouette, France
Malbec Reserve, Domaine Bousquet, Mendoza, Argentina
Pinot Noir, Cycles Gladiator, California, USA
Rioja Reserva, Marques de Murrieta, Spain
Shiraz, Langmeil, Barossa Valley, Australia
Chateauneuf-du-Pape, Domaine de Beaurenard, Rhone, France
Barolo 'Gallinotto', Mauro Molino, Piemonte, Italy
Tignanello, Tuscany, Italy

DESSERT WINE

Moscato, Dindarello, Maculan, Veneto, Italy
Sauternes, La Fleur d'Or, France

PORT

Quinta de Ervamoira Single Quinta 10yo Tawny
Grahams LBV Port


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