



Team building & away days @ wallacespace  
Covent Garden, St Pancras, Clerkenwell Green and Spitalfields

## Team away days

Treat your team and build social capital with an away day at wallacespace.

You'll have a dedicated team from catering, tech and event management working with you to plan the details, anticipate pitfalls and help your event run like clockwork, no matter how complex your brief.

Our flexible, hands-on attitude means we can change the layout of your room mid-way through the day (at no extra charge), store materials for you in advance of your session (and return them to your office after the event) and deal with last minute requests with no fuss.

We can also act as a concierge, booking restaurants and hotels, organising name badges, last-minute printing... if you need anything, just ask.



## Beyond raft building...

Our experienced teams can advise you on the whole process of arranging your team away day.

We'll share with you our extensive list of interesting and creative ideas for team-building activities (if you need it). This is made up of companies or people we have worked with and trust, but we can also help you research new or more unusual activities too.

Whether you're looking to book a single room or to take over one of our buildings, we can help you plan an event that really helps energise and boost morale. We can also open our spaces in the evening and at weekends on request.

From improv workshops to terrazzo workshops, dim sum making to live scribing, the possibilities are endless...





“ I just wanted to say a huge thank you to your entire team who were just fantastic today - it was one of our best team away-days by a mile and the support you gave throughout the day was just exceptional, so thank you again for everything.

Thank you again, we look forward to working with you again - hopefully in the not too distant future.

Rail Delivery Group

50 60gms Meat  
 20gms cabbage  
 10gms onion  
 2gms garlic

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vegetable  
 30gms tofu  
 15gms mushroom  
 2gms onion  
 5gms cilantro

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1/2 onion  
 1/2 onion  
 1/2 onion  
 1/2 onion

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sesame oil  
 duck oil  
 soy sauce  
 soy sauce



## Food

Our approach to food is simple and honest. We cook with skill, passion and the very best ingredients. Our clients tell us regularly that we do this to the best London restaurant standards, not just occasionally but day in, day out.

Our staff are attentive but never intrusive.

Our food is freshly prepared on site and we take great care over our ingredients, people's food preferences and dietary requirements. We can cater for everyone, Halal, Kosher, veggie, vegan and gluten-free.

[Check out some sample lunch menus here.](#)

[Or some evening dinner and canapé menus here.](#)

*“Lunch was brilliant, I loved the goats cheese tart and table service – we weren't sure what to expect on arrival but it was honestly awesome. So unique. And thank you for catering to the last-minute dietary needs.”*

Astra Zeneca



## Sustainability

We believe a clear conscience is important for clear thinking.

We are working to reduce our environmental impact in every corner of our business by looking closely at supply chains and trying to make choices that help us tread a little more lightly on the planet and have a positive impact on the community around us.



All of our bottled drinks are recyclable + our still + sparkling water is served in reusable glass bottles.



We don't send anything to landfill. We recycle 98% of our waste and anything that can't be recycled is turned into energy.



All of our tech, including any ink cartridges + screens are recycled by First Mile.



We use energy efficient light bulbs throughout our spaces and don't turn lights on just for 'show'.



The food we serve is always seasonal and sourced locally where possible.



Our meat and veg are fair trade and organic and our fish is from MSC certified places, so we only use fish that are sustainable.



When we make packed lunches we use biodegradable cardboard containers + wooden cutlery.



If finding locally produced food is difficult, all of our food delivery people use electric delivery vans to cut down on fossil fuel use.



We have still + sparkling water on tap in our cafes + use carafes + glasses with our water coolers rather than plastic cups.



We make our own range of homemade cordials for those who would like something tastier than water but without excess packaging.



As our business grows, so does our commitment to managing that growth in a considerate way. We are always on the lookout for ways to improve the sustainability of our business.



We try to replicate the attention to detail that we practice inside out venues to the way we act outside them too.



Wallacespace has an inclusive employment policy and we are committed to promoting sustainable best practice amongst employees.



We donate a percentage of our profits to charity every year. We also offer a charity discount and work closely with MSF, donating free space for them to plan the life-saving work they do overseas.



In 2019 we planted the first of the trees that would become our 'wallywood'. We now have around 1500 trees across the English countryside.



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