



Networking & presentations @ wallacespace Covent Garden, St Pancras, Clerkenwell Green and Spitalfields

Why wallacespace?

Wallacespace isn't your average venue. We don't turn the lights out when the clock strikes 5pm. Some of our most exciting events happen outside normal office hours and we love facilitating them.

Everything we do at wallacespace is about valuing your time & helping you achieve your objectives.

An event to remember needs meticulous attention to detail and an understanding of how to create the perfect atmosphere.

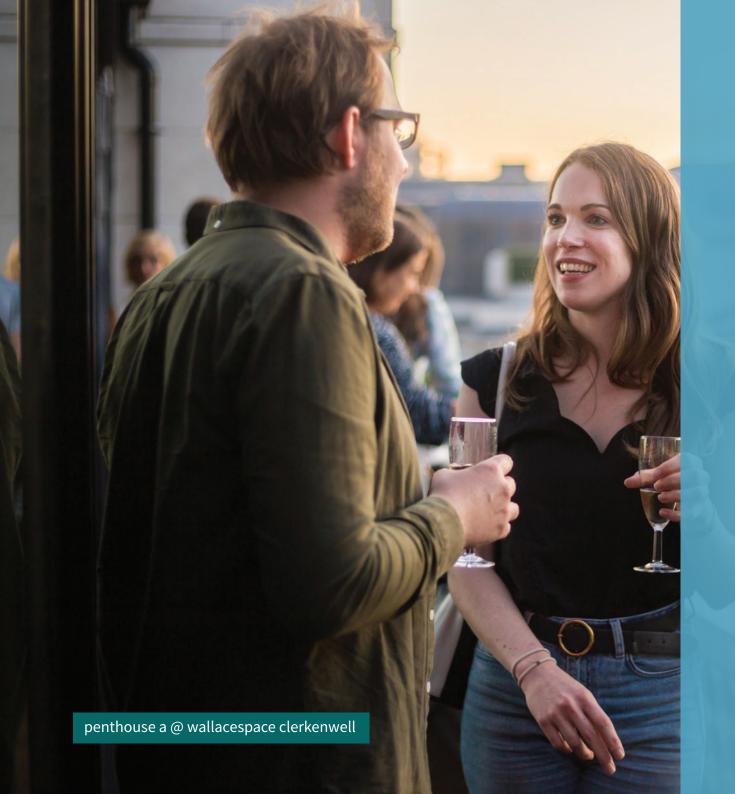
You'll have expert advice from across our events management, food and beverage and tech departments, as needed. You'll also have a dedicated account manager to help you plan and coordinate, before, during and after your event.

No tricks. No shortcuts. Just inspiring spaces, great food and super service.



020 7395 1265 www.wallacespace.com





Networking

Our inspiring, comfortable environments help break down barriers and allow people to think creatively and speak confidently.

We also have confidential spaces with private entrances, should discretion be important to your event.

End a day of productive training or meeting by continuing the conversation over drinks and canapés.

Presentations

We've invested in the best technology and internet bandwidth for presentations that can be streamed globally.

We've also brought in a team of tech experts from TV + broadcast media. Our team will help you rehearse, plan, record and take care of all eventualities so that you can focus on engaging your audience.

We have different packages to suit each event and our teams will work you to make sure you have everything you need to succeed.













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

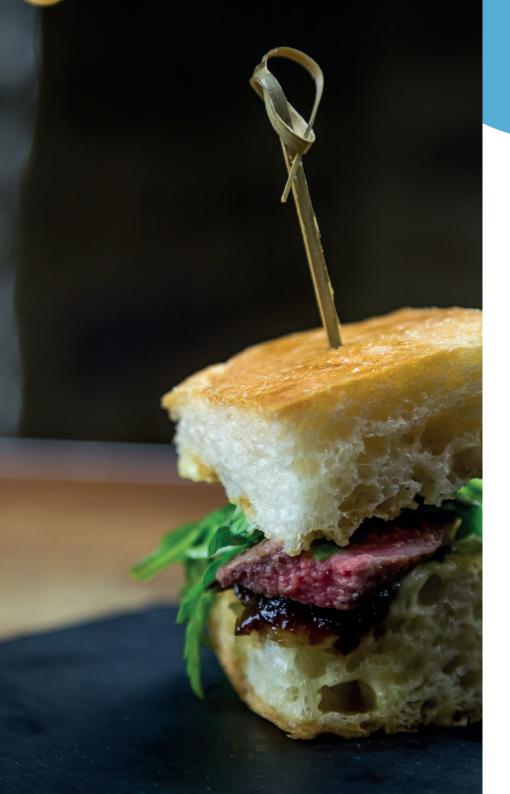
Our food is freshly prepared on site and we take great care over our ingredients, people's food preferences and dietary requirements. We can cater for everyone, Halal, Kosher, veggie, vegan and gluten-free.

Check out some evening dinner and canapé menus here.

Liz was brilliant in helping us plan our event – never hesitating to provide lots of ideas and suggestions from activities to the catering ideas which were super thoughtful and tasteful..

Ho-Ting from MSD





Menu ideas

Canapés

Steak sandwichDijonnaise, onion jam, wild rocket & focaccia

Pomegranate molasses chicken brochettes (gf)

Merguez lamb sausage rolls with sesame seeds

Celeriac & cheese croquettas damson ketchup (v)

Truffled wild mushroom tarts

Smoked salmon, warm potato pancake sour cream and chives



