

# BARTS NORTH WING

Commercial Hire 2026





# Waking a Sleeping Giant

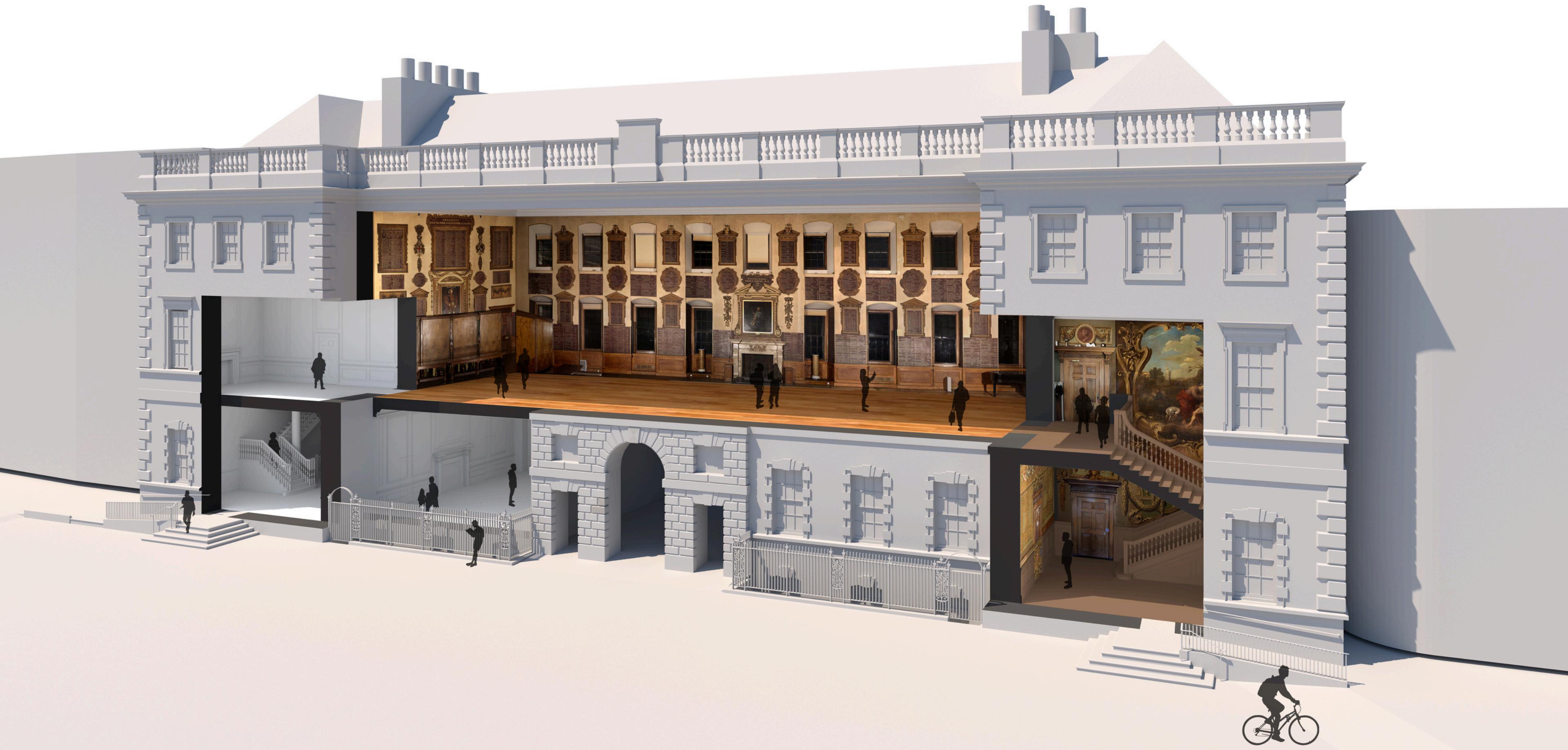
Discover the Grade I listed North Wing which houses two of England's most important interiors, the Great Hall, and the Hogarth Stair with its large paintings by William Hogarth.

This beautiful building has been nursed back to health with a wide ranging programme of carefully considered conservation treatments and repairs.. This includes repairs to the roof, new electrical wiring, heating, lighting systems as well as detailed cleaning and conservation of the magnificent decorative interiors of the Great Hall and Hogarth Staircase.

The North Wing is a magnificent reinvigorated heritage site for you to enjoy. We look forward to welcoming you and your guests to your weddings, parties, conferences, music events, exhibitions and inspirational talks.

By hosting an event or partnering with us you are supporting us to deliver a creative health and wellbeing programme for Barts hospitals staff and patients.

We are now also open to the public on Mondays and Tuesdays and the last Sunday of every month.





# The Great Hall

Just a stone's throw from Smithfield Market and St Paul's Cathedral, you'll find Barts North Wing in the historic Square at St Bartholomew's Hospital.

The Great Hall is the jewel in the crown of the historic hospital, featuring an ornate plaster ceiling and, on the walls, the names of over 3000 benefactors.

These awe-inspiring interiors are an ideal backdrop for all types of events, including meetings, conferences, weddings, dinners, talks, concerts and wellness activities.

## Capacity

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Standing drinks reception 300  
Seated dinner 150  
Seated conference 210  
Theatre 320





## Henry VIII

The Henry VIII Room, ideal for intimate dining, special dinner parties and meetings in the heart London's newest cultural quarter, is an excellent setting for smaller receptions, meetings & dinners.

With large windows overlooking one of London's prettiest Churches, Barts the Less and its magnificent Stained Glass windows.

### Capacity

Standing drinks reception 50  
Seated dinner 40  
Seated conference 50



## Hireable Spaces

Hogarth Stair, Ground Floor – Grand guest Entrance  
Henry VIII Room, Ground Floor – Intimate dinners or ceremonies  
Treasurers Room, First Floor – Small bar or reception  
The Great Hall, First Floor – Large dinners and receptions  
The Guild Room – Storage or service  
Commercial Kitchen

Hire Prices for full takeover start at £4,500 plus VAT.

## In-house AV provisions

In-built PA system which connects to Two mics – perfect for speeches, spoken word, talks and announcements  
2m x 4m lightweight stage  
55" and 45" TV screens

## Furniture

200 conference chairs (would recommend these for your event)  
200 banquet chairs  
20 roundtables  
10 high-top rectangle tables  
10 regular rectangle tables  
Lectern



# Sample Menus

Our caterers Lettice are the UK's leading sustainable catering company, blending elegant luxury with exquisite restaurant-standard food. They are a certified B Corp catering company, committed to creative events that are good for the planet and they can't wait to use their brand of conscious catering to take sustainability further in the years to come.

Lettice is built on their love of people and great hospitality. Their team are passionate about creating unforgettable moments paired with delicious food. Working in a creative and kind space form the pillars of our core values and help us to continually ensure that our sustainability starts with our team.

"Singular in their focus on sustainability and exceptional service" – Tatler "Lettice Events is the leader in luxury seasonal catering" – Telegraph

## Canapes and Drinks

Starter Nutbourne Tomatoes Semi-dried Nutbourne tomatoes, dandelion, goat's curd, brick pastry tuille, tomato consommé & basil

### Main Course

Hereford Beef Fillet Konro grilled fillet, tallow potato terrine, horseradish purée, charred Tropea onions, spring greens & truffled beef sauce (Gf)

Royal Oak Cauliflower Spiced cauliflower steak, crispy shallots, cauliflower purée, charred Red Florence onions, Hasselback potato & preserved wild garlic oil (Vg)

Dessert Amalfi Lemon Tart Amalfi lemon tart, poached rhubarb, crème fraîche, torched meringues & marigolds

## Fine Dining

Served Cold English Pea, Shallot & Mint Crostini (Vg)  
Goat's Cheese Profiterole, Wildflower Honey & Bee Pollen  
Chalk Stream Trout Tacos, Hass Avocado & Espelette Pepper (Df)  
Beef Tartare,

Pickled Mustard Seeds & Truffle Emulsion Served Warm  
Onion Bhaji, Coconut & Mint (Vg)  
Lincolnshire Poacher Cheese Toastie, Ale Onion Ketchup  
Smoked Haddock & Comte Rarebit  
Chicken Thigh Nugget & Szechuan Hot Honey



## FAQs

### Payment Terms

A deposit of 50% of the estimated venue hire fee is payable within fourteen working days of receiving the invoice.

The remaining balance is payable no less than two months prior to the event.

If an event is confirmed less than two months before the date of the event, you will be invoiced in full, and payment must be made immediately.

A 25% damage deposit is taken prior to the event and returned immediately afterwards.

### Parking

Nearby parking is available at Smithfield Car Park, which is bookable via Just Park. Parking bays, including disabled bays are available on West Smithfield, directly outside St Barts Henry VIII entrance, they can be booked via City of London's website.

### Staffing

We can provide extra staff and security for your events pricing on request there will also be a venue manager from our team or our sole caterers Lettice available to speak to throughout your event.



Barts North Wing, St Bartholomew's hospital, West Smithfield,  
London EC1A 7BE

Contact to book  
[Bartsnorthwing@bartsheritage.org.uk](mailto:Bartsnorthwing@bartsheritage.org.uk)

@bartsnorthwingevents

Entrance to the venue via the Henry VIII  
Gatehouse on West Smithfield

Thank you for supporting Barts Heritage to deliver a creative health  
and wellbeing programme for Barts hospitals staff and patients.



BARTS  
HERITAGE

**BARTS  
NORTH  
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