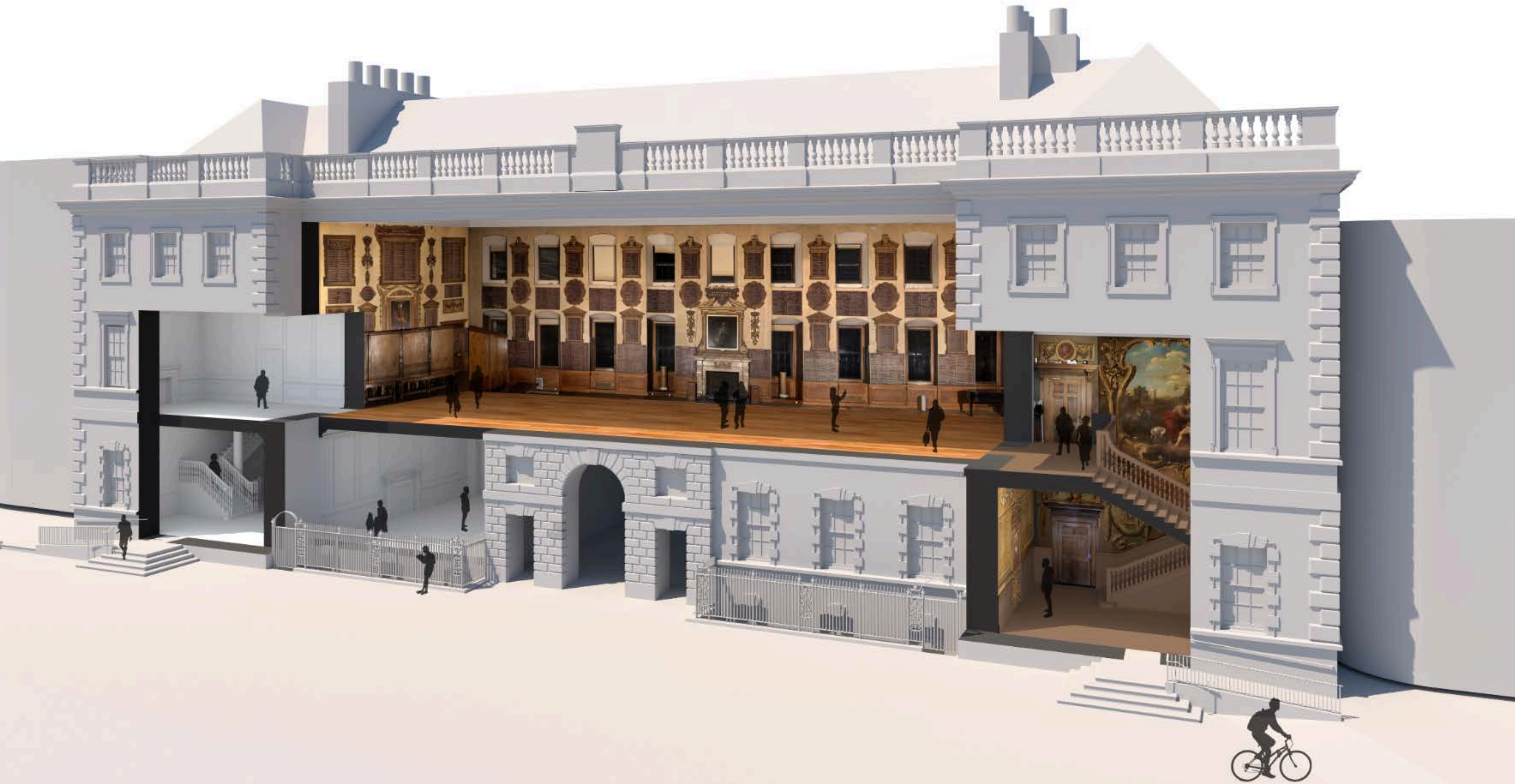


BARTS NORTH WING

WEDDING BROCHURE



ABOUT BARTS

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.

Alongside our private hires the buildings will be a hub to enrich the wellbeing of hospital staff, patients and their visitors, and the general public through an engagement programme, interpretive interventions and ticketed partner events which will be live streamed into the Barts Hospital Group for staff and patients to enjoy, they will also be invited in person by setting aside a percentage of tickets.

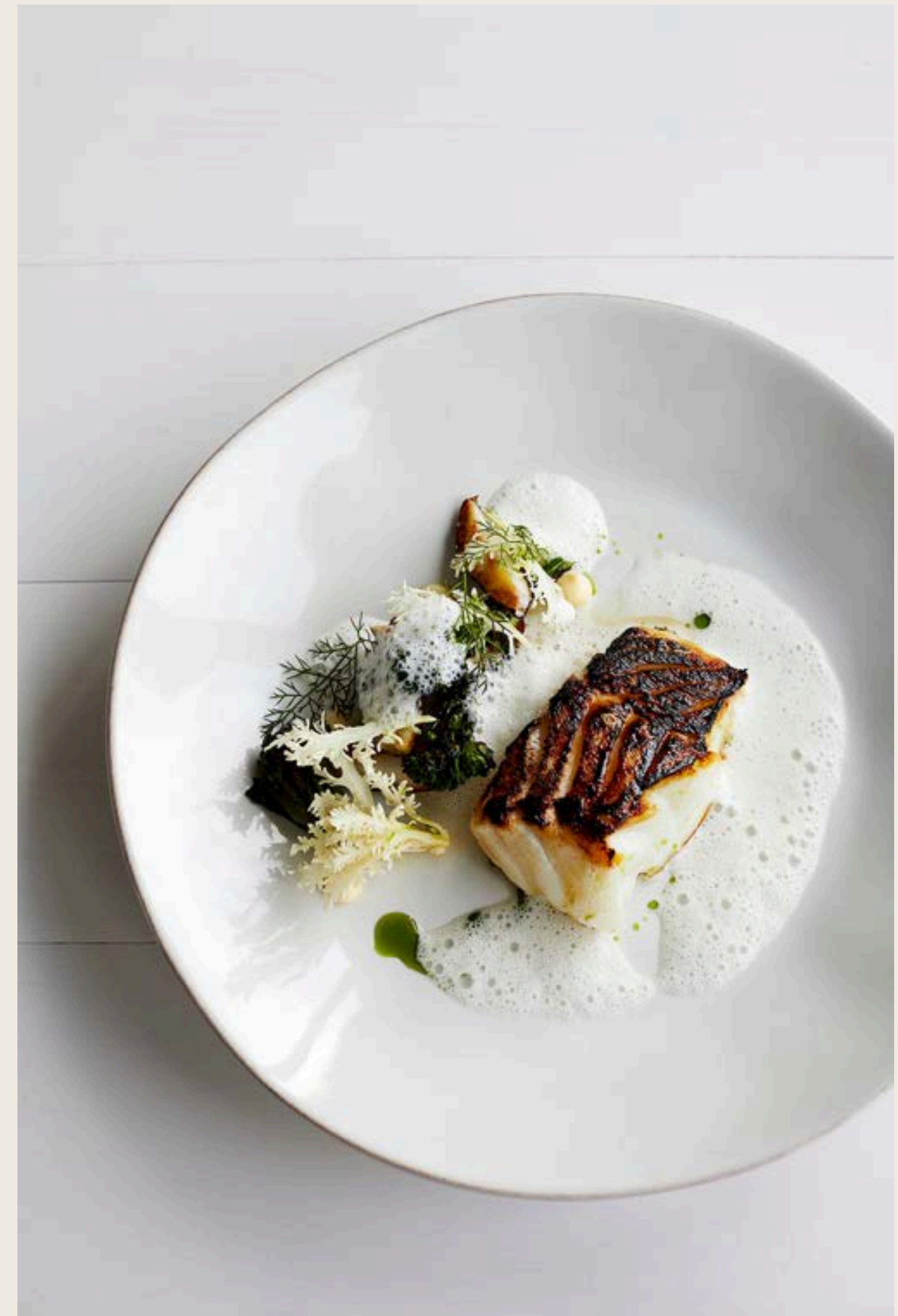


CATERING BY LETTICE EVENTS

“Lettice Events is the leader in luxury seasonal catering” - Telegraph

Lettice is 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 our 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 sure that our sustainability starts with our team.



THE GREAT HALL

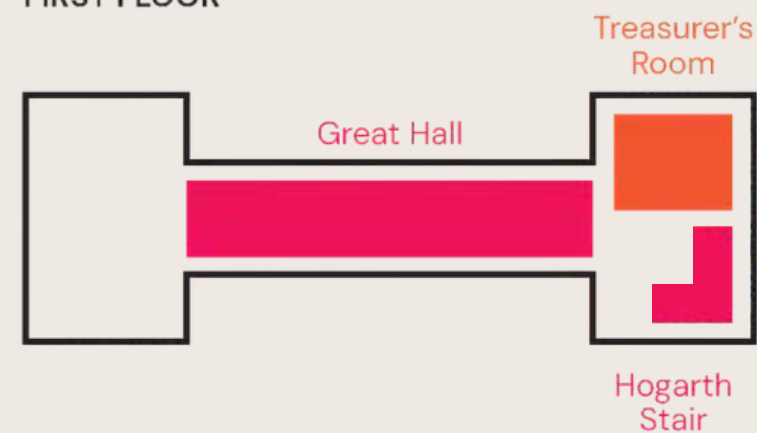
Just a stone's throw from Smithfield Market and St Paul's Cathedral, you'll find Barts North Wing in the historic Square at St Bartholomew's Hospital.

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. The room has been expertly repaired and conserved as part of the Sharing Historic Barts project (2024-25), with new lighting, heating and audio systems to support large scale events. These awe-inspiring interiors are an ideal backdrop for all types of events, including meetings, conferences, weddings, dinners, talks concerts and wellness activities.

Standing drinks reception	280 Guests
Seated dinner & reception	150 Guests
Seated dinner & dancing	150 Guests
Seated conference	180 Guests

*Prices from £6,000 +VAT

FIRST FLOOR

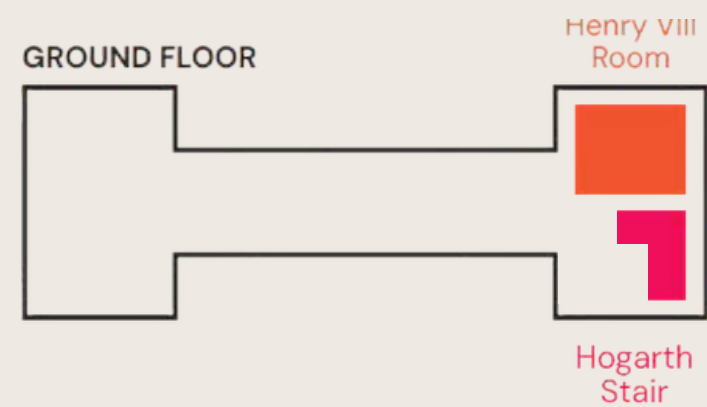


HENRY VIII ROOM

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.

Standing drinks reception	50 Guests
Seated dinner	40 Guests
Seated conference	30 Guests

*Prices from £1,000 +VAT



FAQ'S

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.

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 site / event manager from our team or our sole caterers Lettice available to speak to throughout your event.



“I was completely bowled over by the level of care, the efficiency, the sophistication with which you approached everything. You quite simply MADE our day. You left us to enjoy our day while you sorted everything and contacted all our suppliers. The staff were flawless and our guests will be talking about the food for a long, long time. I'd happily recommend Lettice Events to absolutely anyone for any occasion”

Kerri & Stuart



YOUR MENU

We pride ourselves on working differently. Our food is focused on hyper-seasonal ingredients with our menus changing month to month. This is for two reasons: primarily anything that is in its peak season tastes fabulous, but secondly from a sustainability standpoint, doing this has vastly reduced our food miles and therefore our carbon output, all the while championing great British produce and local, British suppliers who specialise in fantastic products.

We want our clients to feel that they are making a climate positive decision by working with Lettice. Events are ultimately about celebration and so we take the steps on behalf of our clients to ensure the event is climate positive without compromising on luxury and service. We offer our clients carbon readings on their menus, we off set our environmental impact and are proud to be a Carbon Neutral business. We create bespoke food menus that showcase local, seasonal and plant-based offerings



SAMPLE MENU

Canapés

Served Cold

Shiitake Tartare & Kombu Mayonnaise (Vg)
ChalkStream Trout Tacos, Hass Avocado & Espelette Pepper

Served Warm

Wooky Hole Cheddar Toastie & Guinness Ketchup
LFC Chicken Thigh Nugget & Szechuan Hot Honey

Starter

Hen of the Woods

Roasted Hen of the Woods Mushrooms, Mushroom XO Sauce, Silken
Tofu Soubise & Pickled Seaweed (Vg)



SAMPLE MENU

Main Course

Hereford Beef Fillet

Konro Grilled Fillet, Tallow Potato Terrine, Horseradish Purée,
Short Rib Stuffed Cevennes Onion, Cavalo Nero & Truffled Beef
Sauce

Gochujang Glazed Savoy Cabbage

Glazed Savoy Cabbage, Sushi Rice Cake, Crispy Seaweed, Tokyo
Turnip Purée, Shio Koji Butter Sauce & Green Allium Oil (Vg)

Dessert

Yuzu, Champagne & White Chocolate Tart

Yuzu Curd, Champagne Pickled Amalfi Lemons, White Chocolate
Crèmeux & Yoghurt Sorbet

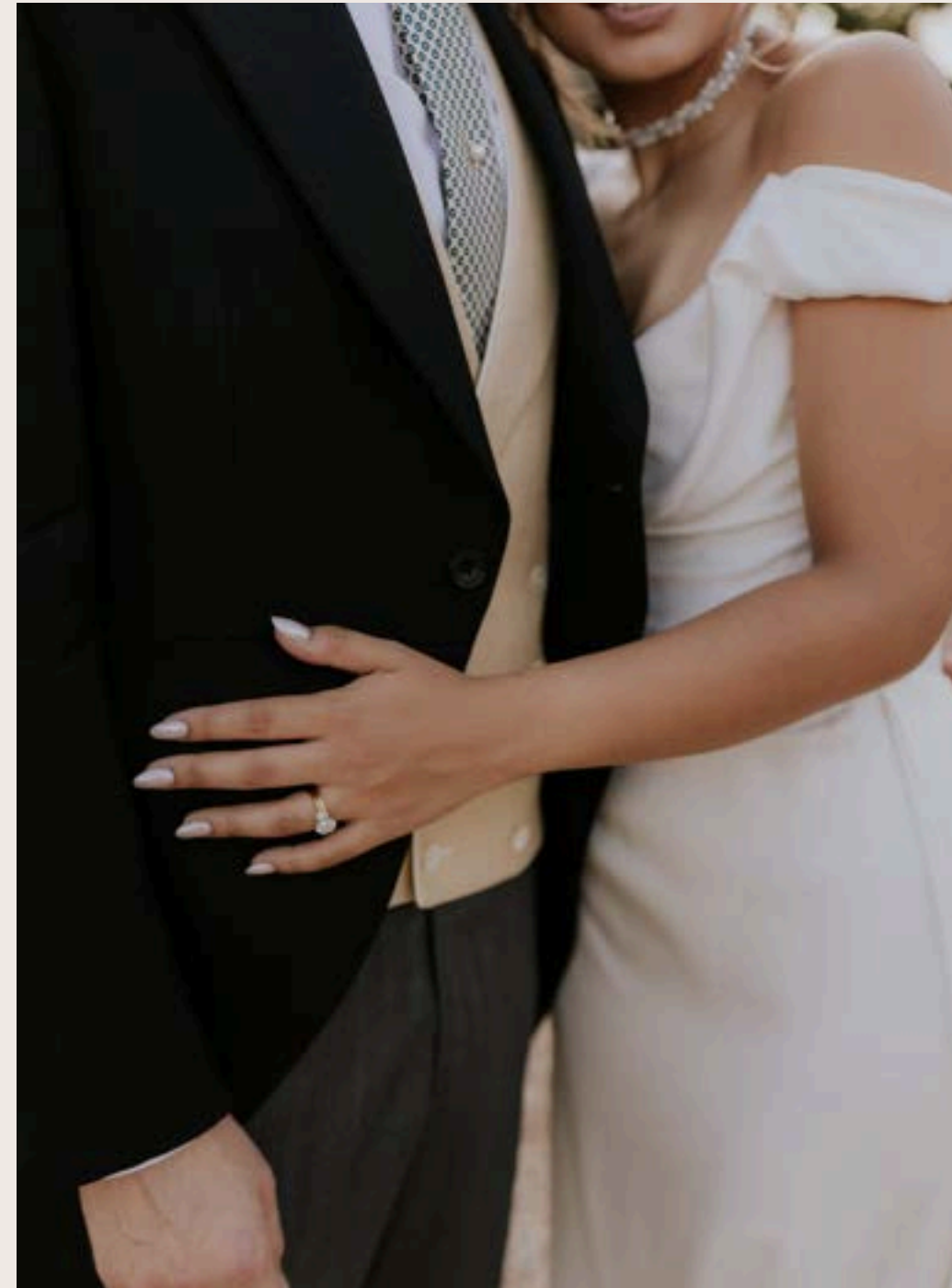


YOUR DESIGN

We have a wide range of tablescape options to help you with the design of your wedding. Let us know what your inspirations are and we can create the perfect design.

We are on hand to curate beautiful, unforgettable experiences. Every wedding we create is bespoke, uniquely tailored to express the personality of each couple we work with. We can look after as much or as little as you like, from the crockery and cutlery to the flowers to the furniture, down to the finest detail.

We want to help you design your dream day!



PRICING

At Lettice we pride ourselves on ensuring all our weddings are as unique as the couples getting married, so when you get in touch we will create a personalised proposal based on you and your budget.

To help make things a little easier, we have noted the below as an example of what we can provide

Based on 100x guests
Price per head starting from £250

Includes:

An expert Event Planner on-hand throughout your entire wedding.

A bespoke menu and wine tasting for two guests at Lettice's London tasting room.

A selection of four canapés for the drinks reception.

A luxury, seasonal three-course wedding breakfast with half bottle of wine per guest.

After-dinner tea and coffee.

Premium table linen options in your choice of colour.

The finest glassware with a choice of styles and glass options.

Evening drinks package of wine, beer, 3 spirits & mixers & softs

EXTRA TOUCHES

Lettice will always go above and beyond to deliver each and every element of your day so that it is bespoke to you.

Below are some ideas to personalise your big day but if you have something in mind, let us know we're always excited to do something new!

- Teeny Weeny Cocktails
- Champagne Tower
- Dessert Trolley
- Food Stations
- Branded Merch
- Caviar Trolley
- Affogato Station
- Oysters



