



PART OF HAMILTON BOYD GROUP

We are a boutique collection of event companies with over 40 years of experience, curated to provide a seamless experience between all your event services. We deliver exceptional events and exceed clients expectations by focusing on customer service, event tech innovation and highly skilled professionals.

VENUE & EVENT MANAGEMENT



CATERING SPECIALISTS



AV & PRODUCTION



VIRTUAL & EVENT TECH

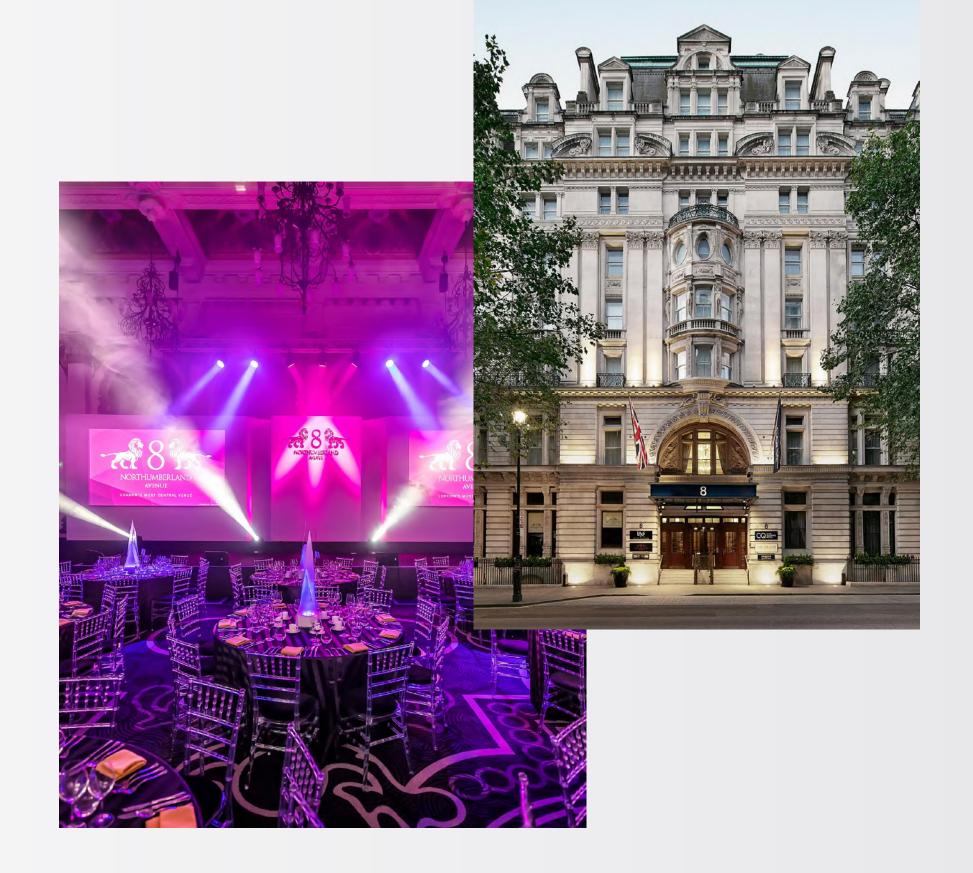


events@8northumberland.co.uk www.8northumberland.co.uk

Where history meets innovation

Our historic venue offers a mix of grand Victorian architecture and flexible white canvas spaces, showcasing a unique blend of architectural splendor and historical significance. Enhanced with a unique art collection and design elements, our venue provides a one-of-a-kind backdrop that gives a wow factor to your event.

The venue's award-winning AV technology includes discreet LED, robotic lighting, and screens that seamlessly blend in with the space, enhancing the event experience. Whether it's a high-tech conference or a luxurious reception, the combination of grand architecture and cuttingedge technology makes every event truly special at 8 Northumberland Avenue.





LOCATIONSORO

London's Most Central Venue: Your highest event turn out

Within a 3-minute walk from Trafalgar Square, our premium location makes us accessible and easy to reach by all transport means, increasing your event attendance.

LONDON UNDERGROUND

Charing Cross: Trafalgar Square exit Embankment: Embankment Place exit

Leicester Square: Exit 1

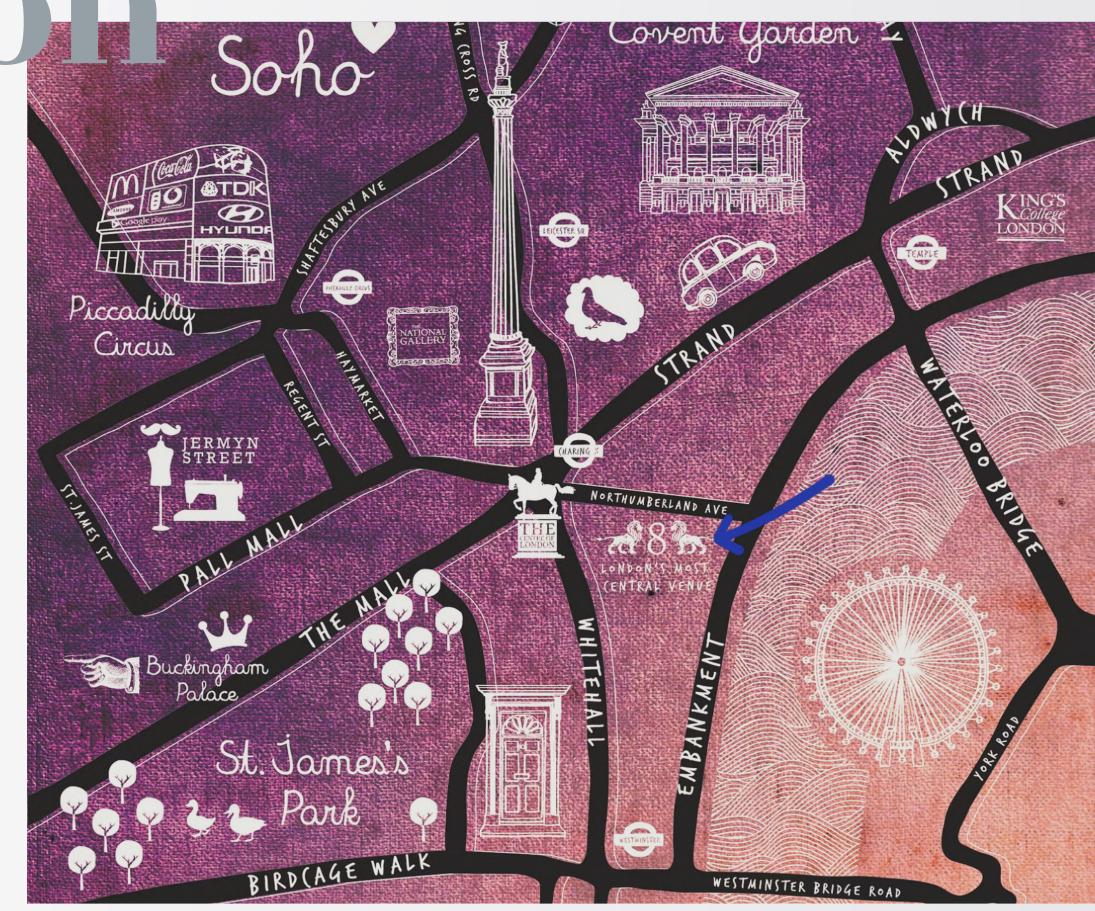
MAINLINE TRAINS

Charing Cross: Strand exit

Waterloo: Waterloo Road heading North

Q Park

Trafalgar Square. 20% discount rate available



Award Winning Events Specialists to Make Your Life Easier

We provide an end-to-end event management solution, collaborating closely with clients to elevate their event vision using our team's extensive industry knowledge.

With a client-centric approach tailored to meet unique needs, our team of consultants and corporate events specialists are dedicated to facilitating all aspects of your event, allowing busy clients to prioritise other matters while we handle every detail with precision and care.



Event Management

Your Dedicated event manager will:



- Host site visits with clients, exhibitors, sponsors, and AV
- Advise on production and liaise with the AV team
- Advise on event timings and running order



- Liaise with the Catering Company and arrange bespoke catering for the event
- Host tastings and recommend catering options
- Gather and communicate guests' dietary requirements



- Book security and operations team for the event
- Source and book upgrade options (e.g. flowers, furniture, bars, decor, table centres, linen)
- Book meeting rooms, hotel bedrooms, and car parking



- Recommend and create floor plans for the event
- Create event sheets, timelines, bespoke signage
- Respond to last-minute changes and requests and ensure clear communication to relevant teams/suppliers



"A dream to work with, thank you for making me look good at my job!"

CATERING



Executive Chef & Director Nate Brewster heads up the London event caterer that is AlchemyLive and he does so with style and a healthy dose of food obsession. He loves nothing more than creating menus for the events that take place in our central London venue and exploring the latest in food trends; from using techniques such using dry ice and nitrogen, to creating an enchanted, woodland themed dinner.







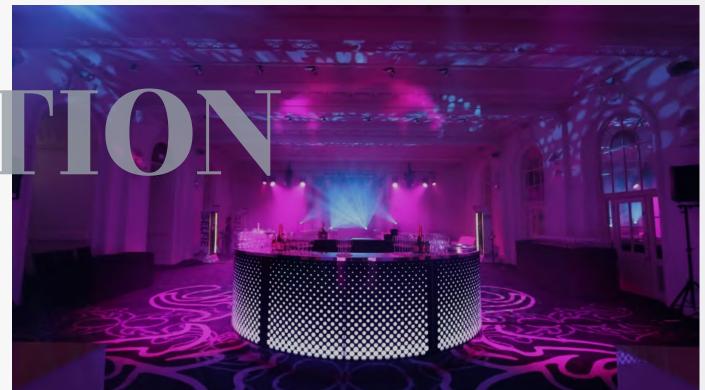


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PRODUCTION



Opal Fusion provides global production capabilities with a bespoke customer service approach. The production team works closely with our event managers to deliver a seamless experience, providing 24/7 on-site support and ensuring the smooth planning and execution of your event.



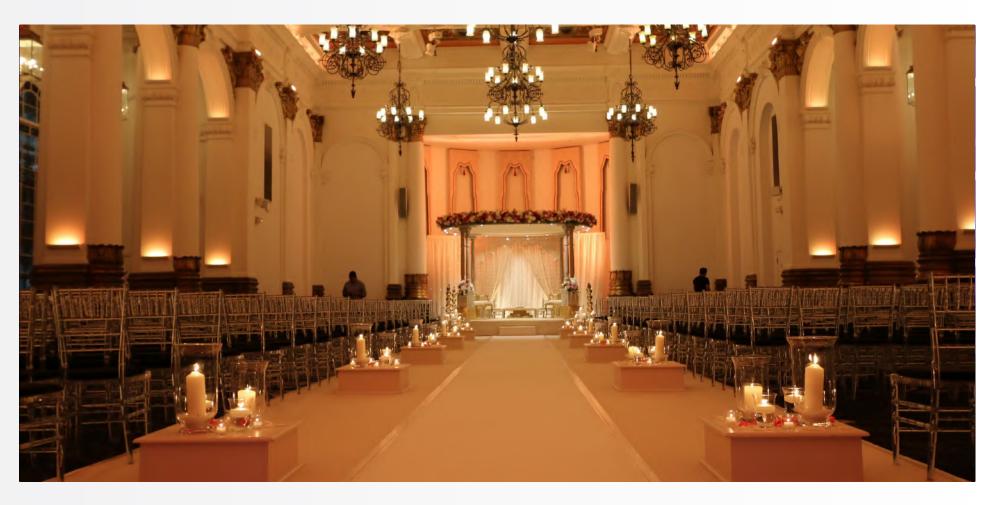




















Your Wedding

THE NORTHUMBERLAND PACKAGE

Exclusive venue hire (Ballroom, Old Billiard Room & Annex)

Hire from 12pm – midnight

A glass of Chevalier Alexis sparkling on arrival

Three course banquet with coffee and petit fours

(2-hour service)

Half bottle of our house wine and mineral water with dinner

A glass of sparkling wine for the toast

(package based on minimum numbers of 200)

TOTAL PER PERSON.

FROM £143 EX VAT

THE TRAFALGAR PACKAGE

Exclusive venue hire (Ballroom, Old Billiard Room & Annex)

Hire from 12pm – midnight

Unlimited Chevalier Alexis sparkling wine reception (60 minutes)

3 delicious canapes during the reception

Three course banquet with coffee and petit fours

(2 hour service)

Half bottle of our house wine and mineral water with dinner

A glass of sparkling wine for the toast

(package based on minimum numbers of 200)

TOTAL PER PERSON.

FROM £172 EX VAT

THE VICTORIA PACKAGE

Exclusive venue hire (Ballroom, Old Billiard Room & Annex)

Hire from 12pm – midnight

Unlimited Chevalier Alexis sparkling wine reception (60 minutes)

3 delicious canapés during the reception

Three course banquet with coffee and petit fours

(2 hour service)

Half bottle of our house wine and mineral water with dinner

A glass of sparkling wine for the toast

2 hours of unlimited house wine, beer and soft drinks

Scrumptious late night snacks

(package based on minimum numbers of 200)

TOTAL PER PERSON.

FROM £212 EX VAT

When going below agreed minimum numbers of guests, prices are subject to a pro-rata increase. Additional staffing and operations cost may also apply.

PLEASE SEE THE NEXT PAGE FOR MORE INFORMATION ABOUT YOUR PACKAGE



Package Includes

ALL PACKAGES WILL INCLUDE:

Your own dedicated Event Sales Executive and Event Manager

White table linen with white napkins and tea lights on each dining table

Chiavari ghost banqueting chairs

Cake table with white cloth

Waiting & bar, cloakroom attendants and security staff

Glassware, crockery & linen package

Use of our ambient lighting system with 3 bespoke lighting scenes

LED Wall in the Old Billiard Room

Complimentary tasting for up to 4 people

Mirror plasma screens in the arrival corridor

A complimentary superior room in club Quarters for bride and groom after the wedding, plus one further bedroom as a part of sound restrictions*

POSSIBLE ADDITIONAL CHARGES:

Access to set up before your contracted time £250 ex vat per hour

Access past midnight in the Old Billiard room £750 ex vat vat per hour

*Bands are not permitted in the Ballroom past 10.30pm unless you are using our preferred band, Creation, they can play until 11:45pm. DJs can play until 11:45pm in the Ballroom. As part of our sound restrictions in the Ballroom after 10.30pm, the two most affected bedrooms above must be booked out which includes 1 superior and 1 standard room. Check-in is from 3pm



Deluxe Touches

UPGRADE

Luxury Champagne - from £66 per bottle

8 canapés - £33.60 pp

Signature cocktails - £9.00 pp

Sweet stations - £3.00 pp

Statement Bars - from £2,200

Centrepieces - from £60 per table

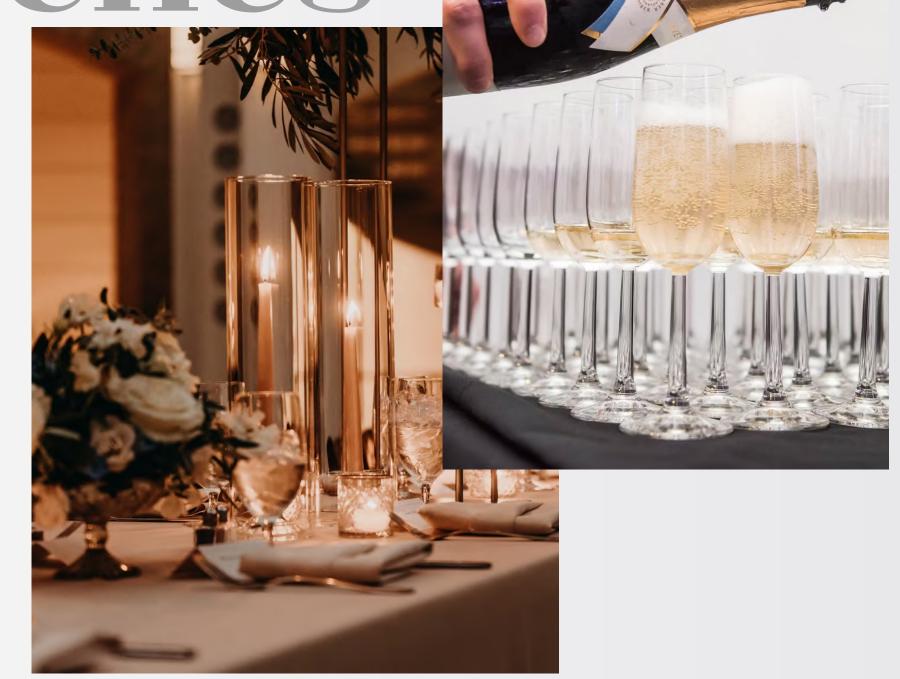
18ft White Dance floor - £420

Menu & place cards - from £6 each

Please speak to a member of the BlueHut team to receive a bespoke quote for -

Use of the Ballroom LED Wall for images

Small white carpeted stage for your top table



Audio Visual Requirements

OPAL FUSION

Opal Fusion are our internal production company who are able to provide bespoke proposals for your AV requirements, on request.

External production buyout charge -£8,000 ex vat per day

INBUILT AV INFRASTRUCTURE INCLUDED IN BUYOUT:

BALLROOM

LED Wall (5.5m x 4m)

Screen management system: Barco S3 switcher with EC30 controller

Curved Stage dressed with black carpet and fascia + 2x treads (18ft x 8ft x 2ft)

Stage wash lighting package – 2x Fresnels, 2x Source Fours Juniors, dimmers

CORRIDOR

4x 40" inbuilt display monitors

STAIRWELL

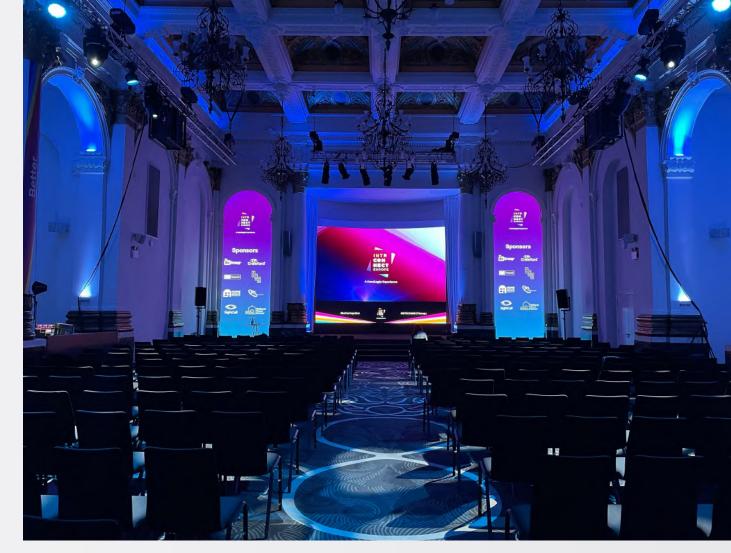
2x 75" inbuilt display monitors

OBR

LED Wall (3m x 2m) – for static or looping content

TECHNICAL SUPPPORT

2x Technical Support (each based on a 10 hour call)





Possible Additional Charges

VENUE

Upgraded high capacity 1000MB internet line £750

Staff access before 7am £250 per hour

Break out rooms from £250

Guest access after midnight £600 per hour

Transport costs after midnight £250 per hour

Bedrooms as part of the sound restrictions £1,500

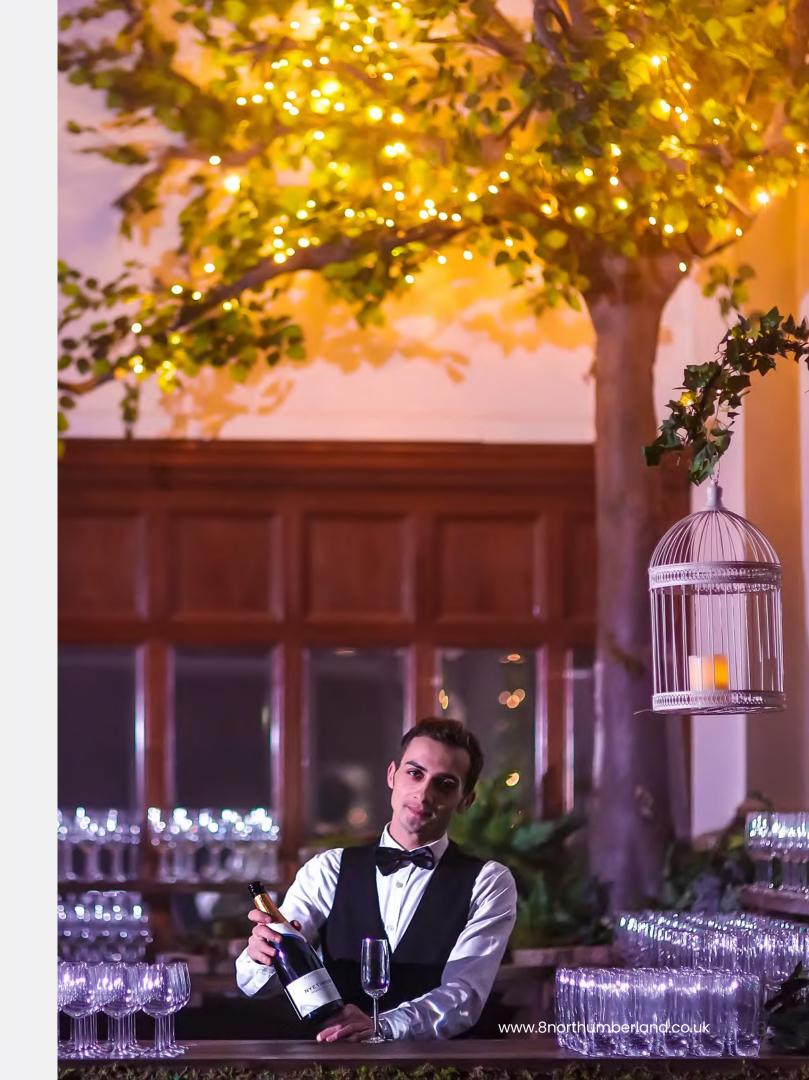
LED Bars - from £2,000

Coloured Linen - from £8.50 per cloth

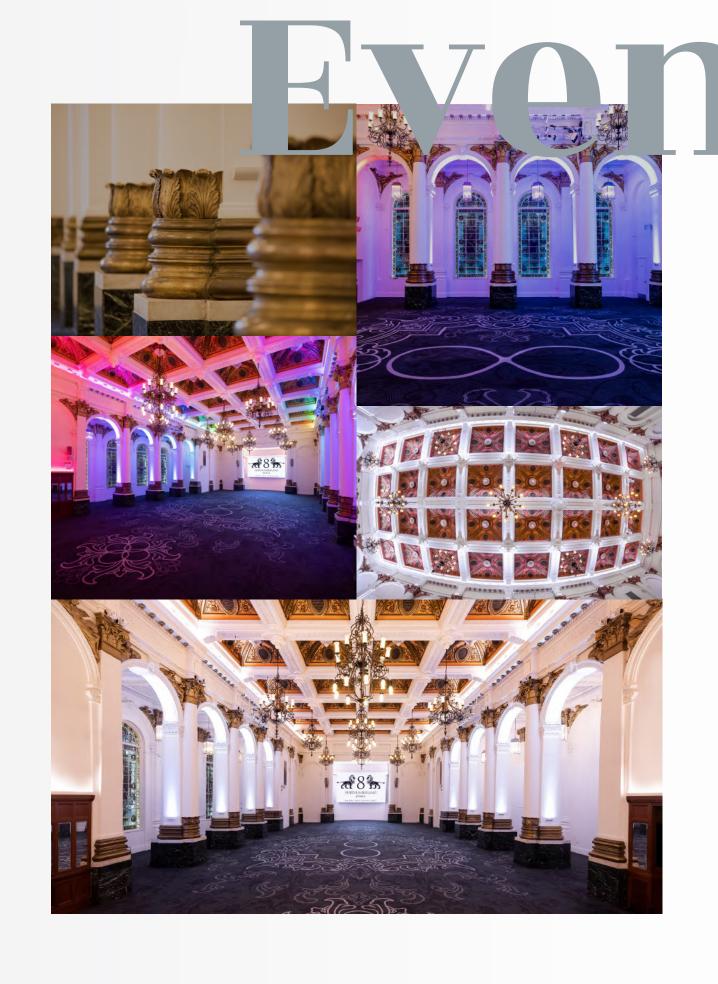
Coloured Napkins – **from £1.00** per napkin

SOUND RESTRICTIONS

There is a limit of 85 decibels in the premises, Band are not permitted in the Ballroom past 10.30pm and DJs are not permitted in the Ballroom past midnight. As part of the sound restrictions in the Ballroom after 10.30pm the four most affected bedrooms above must be booked.

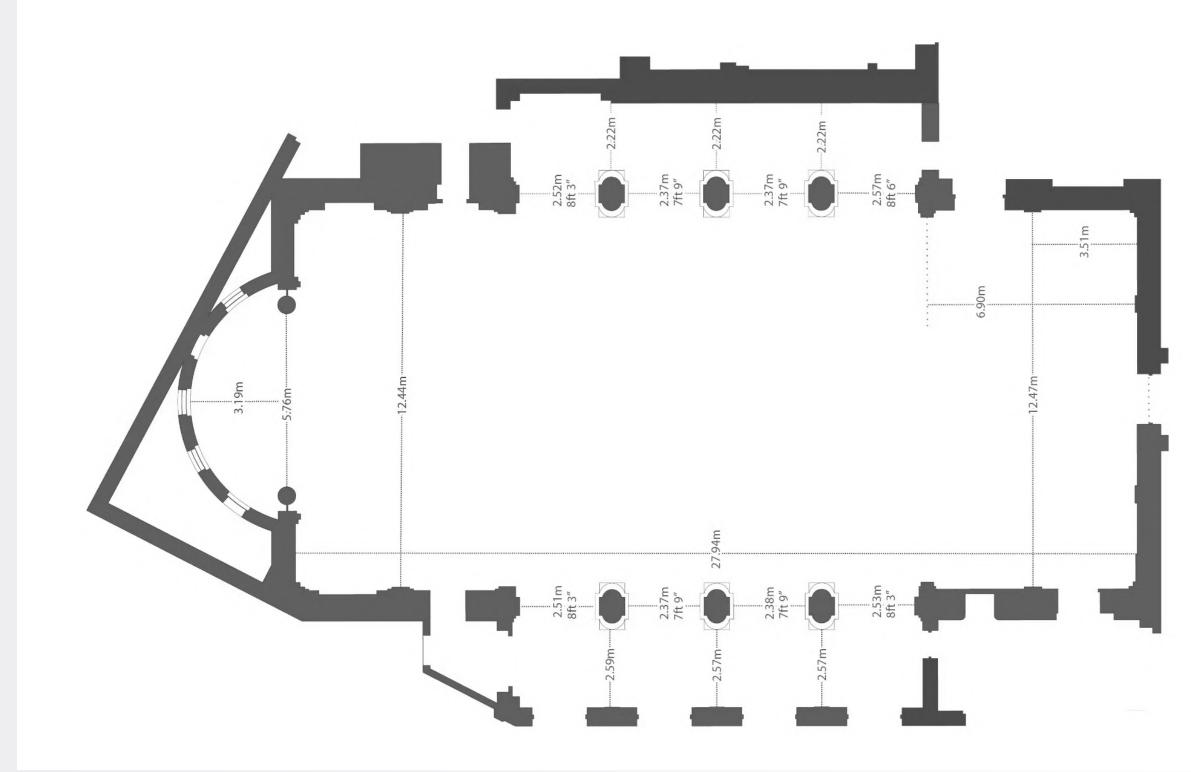


Described by English Heritage as 'the grandest example of a Victorian ballroom in existence', The Ballroom at 8 Northumberland Avenue is the jewel of the venue. The high ceilings, impressive chandeliers, grand columns, stained glass windows and ornate detailing all ensures that your event will not be forgotten. Hidden behind its classic looks the Ballroom also boasts cutting edge intelligent lighting and 3D holographics ensuring you never have to compromise.



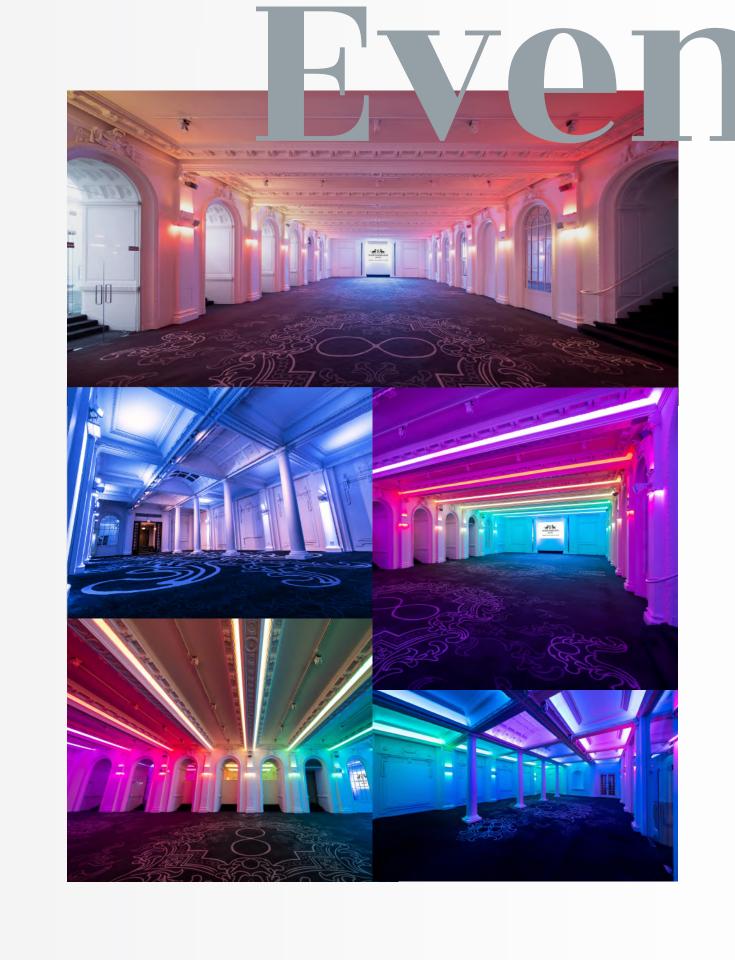


FIOOT

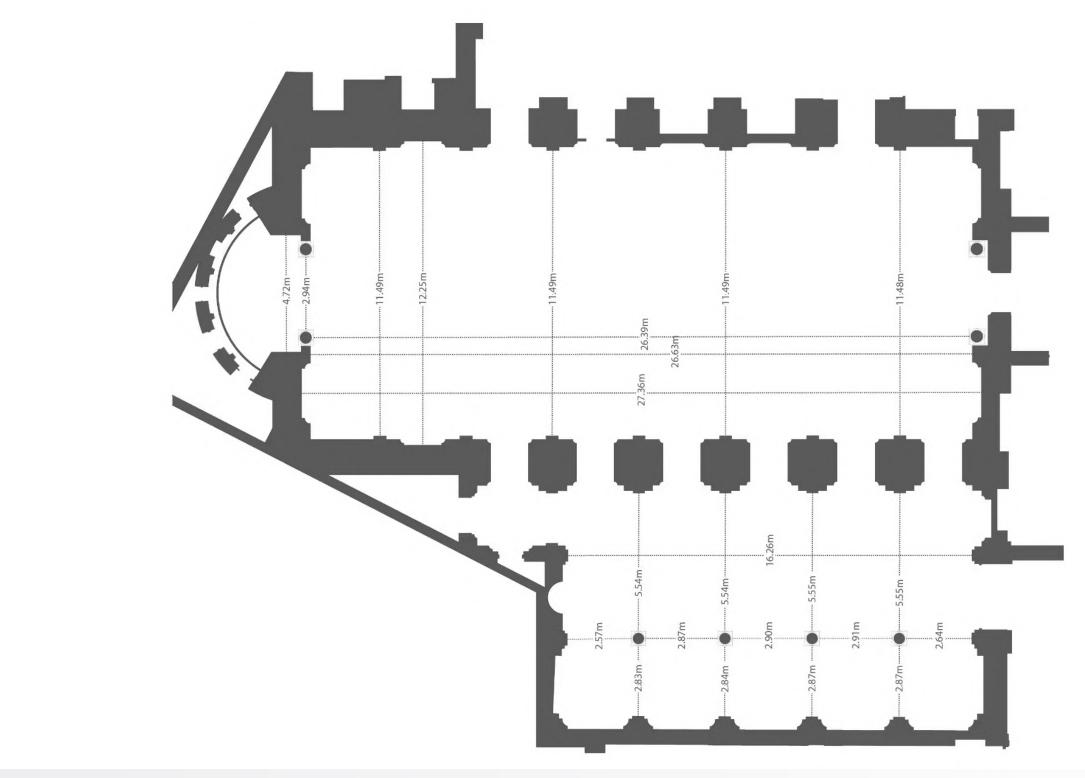




The Old Billiard Room and **Annex** are the most adaptable of our central London venue spaces. The combination of white walls, mirror details and subtle architectural touches create the perfect blank canvas spaces. The two spaces work together to lend themselves to all event types facilitating breakout sessions and receptions flawlessly. Both spaces are also fitted with our state of the art intelligent lighting that is scientifically proven to increase guest engagement.



FIOOr





ON STREET PARKING BAYS NEAR 8 NORTHUMBERLAND AVENUE, WC2N 5BY

Westminster council detail all available parking bays on their website. Please click on this link and insert the post code of the venue to see where the spaces nearby are. Similarly, you can download the ParkRight app here to get real time parking availability in Westminster and rest of London.

CAR PARKS NEAR 8 NORTHUMBERLAND AVENUE, WC2N 5BY

As we do not have any on-site parking at the venue we have made arrangements for you with London Q Park who offer our guests a 20% discount on pre-bookings for 24-hour parking. You can make your booking only via their website. It is not possible to book a parking space over the phone. To receive the discount, please follow this link and enter the promotional code '8NorthH20' NB the 20% discount applies to these rates when pre-booked. It does not apply to hourly rates, which cannot be booked in advance. Prices are subject to the discretion of Q Park.

Spaces:

205 spaces

58 motorcycle spaces

4 electric car spaces

Height: 6'5" / 1.95m

Width: 7'6" / 2.30m



PARKING

Sustainability ?

Our mantra is to Reduce, Reuse, and Recycle, with a focus on reducing waste first. We implement this approach in all aspects of our venue, catering, and production. For example, we reduced the use of building materials when renovating our Victorian building, significantly reducing its carbon footprint. We also reuse decorations and recycle materials such as cooking oil, cardboard, glass, and food waste. Our commitment to sustainability continues as we always strive to do more.

To reduce emissions from travel and transport associated with our venue, we prioritise suppliers committed to minimising their environmental impact. As a central London venue, less than 1% of our guests arrive via private transport, and we encourage cycling to work with a cycle to work scheme and 20% of our fixed team cycling. We limit the number of suppliers to reduce deliveries, and orders are consolidated to minimize the number of deliveries. In addition, we use an on-site water filtration system, eliminating the need for heavy water deliveries.

We split our waste is split into three categories; recycling, food and general waste. Food and general waste are incinerated and converted into electrical energy, and recyclables are processed as such. The company we use are 'KPS Waste'.

To reduce electricity use at our venue, we invested in LED lighting for all spaces, including 372 lights in The Ballroom. Our lighting control system allows us to set ecosettings when the room is not in use, using low levels of green light to minimize electricity consumption.

To **reduce water use**, we have made changes to the taps at our venue. Although we initially installed sensor-activated taps, they proved to be unreliable due to London's hard water, even with water softeners. Upon investigating, we found that the carbon footprint of the water softeners was greater than the amount of water wasted, so we have reverted to standard taps. Additionally, we have installed knee-operated kitchen hand basins, making it convenient to use while also reducing water waste.

To work with sustainable suppliers and reduce our supply chain's impact, we prioritize using British and locally sourced produce whenever possible. We aim to minimize waste by designing menus that work in harmony with the seasons and measuring recipes to reduce portions and waste. Our dairy produce supplier, Foodspeed, holds a BRC Global Standard for Storage and Distribution and has a 100% carbon-neutral status. Additionally, we have integrated vegan dishes into our main menu and have a specialist vegan chef to exceed expectations in vegan food offerings.

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