

FOYLES

CORPORATE & PRIVATE EVENTS

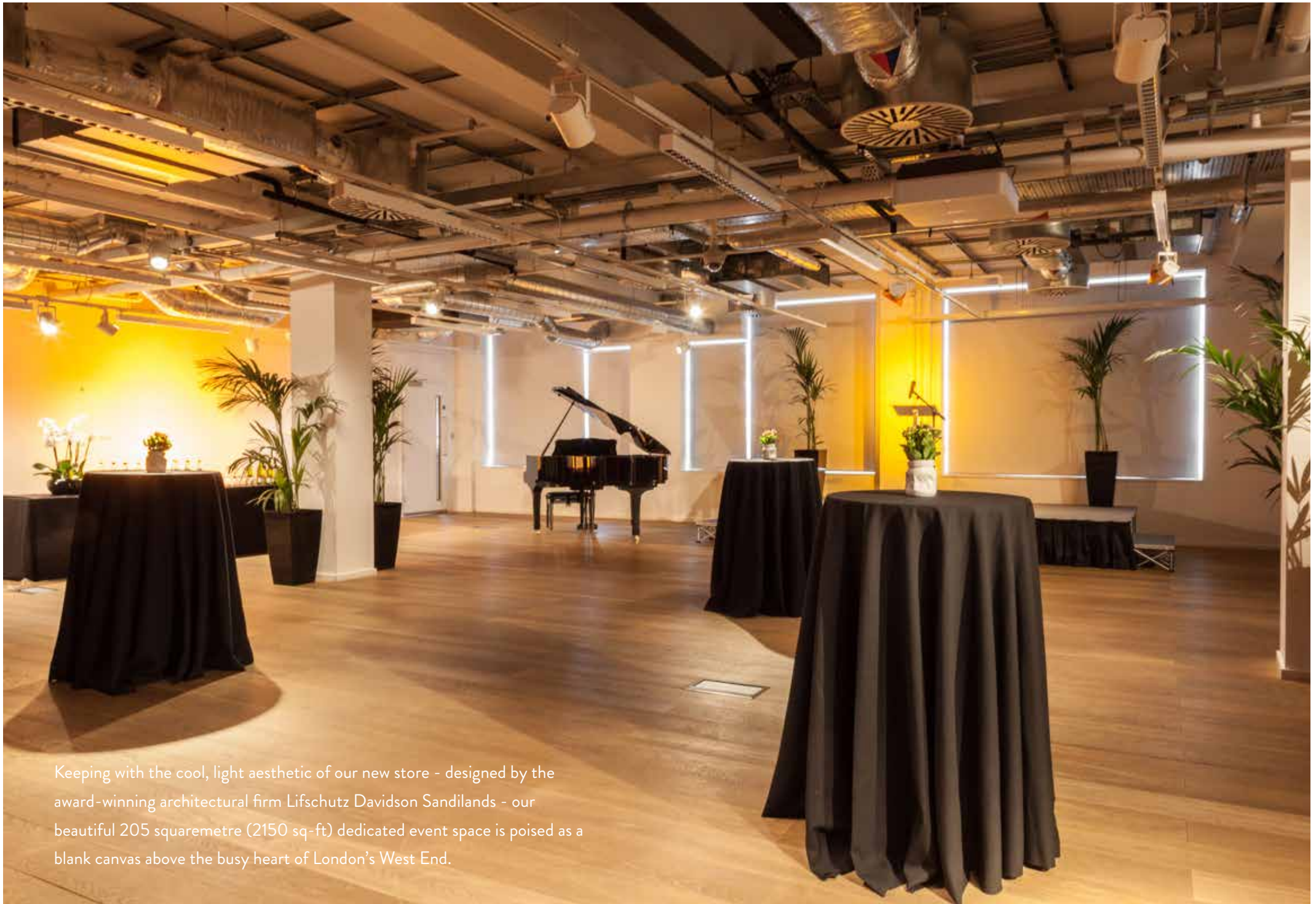
WELCOME TO FOYLES

Occupying the top floor of our flagship building, our flexible-use Level 6 is a venue for any type of event. Looking down on one side through our dramatic 50ft central atrium you'll catch a glimpse of six levels of books and over a hundred years of company history, with full-length windows on the other side framing the arterial and eclectic Charing Cross Road.

Flowing upstairs from our Gallery and Leafi Café and accessible via lifts, Level 6 is designed to accommodate a variety of event formats. Whether you're holding a conference or a private party, a drinks reception, launch or an awards ceremony, our space is designed to fulfil your requirements. Our friendly and professional events team has years of experience organising public and private events, and will work with you before, during and after your hire to ensure the experience is smooth and enjoyable.

LEAFI





Keeping with the cool, light aesthetic of our new store - designed by the award-winning architectural firm Lifschutz Davidson Sandilands - our beautiful 205 squaremetre (2150 sq-ft) dedicated event space is poised as a blank canvas above the busy heart of London's West End.

LEVEL 6

FEATURES

- ✓ Wifi
- ✓ AV system
- ✓ Day Delegate Packages
- ✓ In-House Catering
- ✓ Piano
- ✓ Professional Security Team
- ✓ Unusual space, top floor of the bookshop
- ✓ WUXGA front projector & 3.5m electric screen
- ✓ AV/PA system
- ✓ Day Delegate Packages
- ✓ In-House Catering

LICENSING

- ✓ Licensed until 11pm

CAPACITIES

- ✓ 50 Boardroom
- ✓ 80 Cabaret
- ✓ 50 Classroom
- ✓ 120 Dining
- ✓ 200 Reception
- ✓ 220 Standing
- ✓ 160 Theatre

WELCOMES

- ✓ Art Exhibitions
- ✓ Pop-Ups
- ✓ Promoters
- ✓ Ticketed events
- ✓ Amplified Events
- ✓ Own Music/ DJ Equipment
- ✓ 18th Birthday Parties
- ✓ 21st Birthday Parties
- ✓ Events with Alcohol

SPACE

- ✓ 2150ft² (200m²)
- ✓ Disabled Access



BOARDROOM

Our Boardroom, which is suitable for up to ten attendees, is also available for private hire. It is perfect for a business meeting or presentation, an ideas session or a creative workshop. Bright and cool, this space is designed specifically for smaller groups.

With comfortable armchairs around a large central desk, this quiet hideaway can be equipped upon request with an AV system and video conferencing facilities.

Capacity: 10 seated





BREAKFAST AND MORNINGS

Filter coffee and tea

£2.95

Filter coffee and tea

Biscuits

£3.50

Filter coffee and tea

Freshly squeezed orange juice

Mini fruit pastries

£8.25

Filter coffee and tea

Freshly squeezed orange juice

Mini fruit pastries

Individual fruit salad pots

£9.75

Filter coffee and tea

Freshly squeezed orange juice

Brogdale farm smoked bacon baguettes or fried Portobello mushrooms with butter and thyme baguette with rocket

£12.95

Filter coffee and tea

Freshly squeezed orange juice

Brogdale farm Cumberland sausages

Smoked bacon

Free range scrambled eggs

Fried Portobello mushrooms with butter and thyme

Roasted plum tomatoes

Bread rolls with butter

£19.75



CANAPÉS

6 canapés **£19.95** | 8 canapés **£24.95**

MEAT

Coronation chicken tartlet with mango chutney & coriander
 Rose petal crusted chicken skewers, pomegranate seeds (GF DF)
 Lemon & saffron chicken skewers with aioli (GF DF)
 Mini steak burger, baby gherkin, chilli jam (DF)
 Beef fillet strips, English mustard & croustade (DF)
 Sticky, sesame soy glazed beef skewers (GF DF)
 Cumin scented lamb kofte skewers with minted yoghurt (GF)
 Smoked duck, shallot & thyme jam, toasted brioche
 Cumberland cocktail sausages, wholegrain mustard & honey (DF)
 Baby chorizo with coriander crème fraiche (GF)

FISH

Tiger prawns with chilli & garlic (GF DF)
 Tandoori prawns with mint raita (GF)
 Prawn cocktail tartlet
 Salmon teriyaki skewers (GF DF)
 Vodka & beetroot smoked salmon, horseradish crème fraiche, rye (GF DF)
 Scottish smoked salmon, lemon creme fraiche, caviar & mini buckwheat blini
 Gravdax on dark rye with dill mustard (GF DF)
 Mini smoked haddock & gruyere rarebit
 Smoked trout, dill & horseradish cream crostini

VEGETARIAN

Quail's egg celery salt & smoked paprika (GF DF V)
 Goats' cheese crostini, pear, chive & toasted walnuts (V)
 Polenta crostini, blue cheese & roast red pepper (GF V)
 Wild mushroom & thyme tartlet (V)
 Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)
 White bean & sage crostini (V)
 Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

VEGAN

Beetroot & walnut hummus, charcoal canapé tartlet, micro cress (VG)
 Char grilled asparagus, Maldon sea salt (VG)
 Cherry tomato & basil skewers (VG)
 Roast cubed butternut squash skewers with thyme & garlic (VG)
 Smashed peas with lemon & mint (VG)
 White bean & sage crostini (VG)
 Smoked aubergine crostini, sesame seeds & pomegranate (VG)

FOR SPRING / SUMMER MONTHS

English asparagus tartlet with Parmesan cream (V)
 Chilled vichyssoise soup shot (GF DF V)
 Chilled gazpacho soup shot (GF DF V)



BOWL FOOD

£22.50 | 3 savoury plus 1 sweet

MEAT

Mini Cumberland sausage, mustard mash, red onion & thyme gravy
 Thai green chicken curry, jasmine rice (GF)
 Beef stroganoff, wild rice (GF)
 Welsh lamb & rosemary casserole, dauphinoise potato (GF)
 Chicken, pea, mint & lemon risotto (GF)
 Beef, mushroom & ale stew, horseradish mash (GF)
 Chicken, leek & tarragon pie
 Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles (DF)

FISH

Seafood paella (GF)
 Bouillabaisse with red mullet, cod, mussels & prawns (GF DF)
 Salmon & prawn fish cakes, pea & mint puree (DF)
 Salmon & spinach gratinee (GF)
 Baked haddock with crushed new potatoes, wilted spinach & tomato salsa (GF DF)
 Fish pie (GF)

VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime & tamarind (VG)
 Spring risotto, with asparagus, peas, lemon and thyme (VG)
 Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
 Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

VEGETARIAN

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme (V)
 Chestnut mushroom, Dorset blue vinney & parmesan lasagne (V)
 Aubergine, roast red pepper & goats cheese parmigiana (GF V)
 Wild mushroom risotto with parmesan & rocket (GF V)
 Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice (GF DF V)
 Homity pie (GF V)
 Macaroni cheese, toasted walnut, parmesan & breadcrumbs (V)

DESSERTS

Bramley apple & cinnamon crumble (V)
 Eton mess (GF V)
 Chocolate brownie, clotted cream & raspberries (GF V)
 Raspberry tartlets, rosewater cream (V)
 Seasonal fruit salad (GF DF V)
 English trifle (V)
 English strawberries & cream (GF DF V)



BUFFET

HOT MAINS

Moroccan lamb tagine (GF DF)
 Thai green chicken curry (GF DF)
 Beef, Guinness & chestnut mushroom casserole (GF DF)
 Chicken, leek & tarragon pie
 Beef bourguignon (GF DF)
 Aubergine, roast red pepper & goats cheese parmigiana (GF V)
 Cod and smoked haddock pie, parmesan mash (GF)
 Salmon & spinach gratinee (GF)
 Pea, mint, broad bean, mint & lemon risotto (GF V)
 Smoked haddock & dill fishcakes (DF)
 Poached salmon fillets, salsa verde (GF DF)
 Thai fishcakes (DF)

VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime and tamarind (VG)
 Spring risotto, with asparagus, peas, lemon and thyme (VG)
 Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
 Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

COLD MAINS

Poached salmon fillets, lemon & mint salsa (GF DF)
 Smoked duck, roast fennel, French beans (GF DF)
 Char-grilled chicken, ginger, chilli, garlic, broccoli (GF DF)
 Scottish smoked salmon, rye, dill, lemon crème fraiche (GF)
 Honey & mustard glazed gammon, piccalilli (GF DF)
 Smoked mackerel, beetroot, new potatoes, horseradish dressing (GF DF)
 Coronation chicken (GF DF)

£29.95 | 2 mains 3 sides and 1 dessert

HOT SIDES

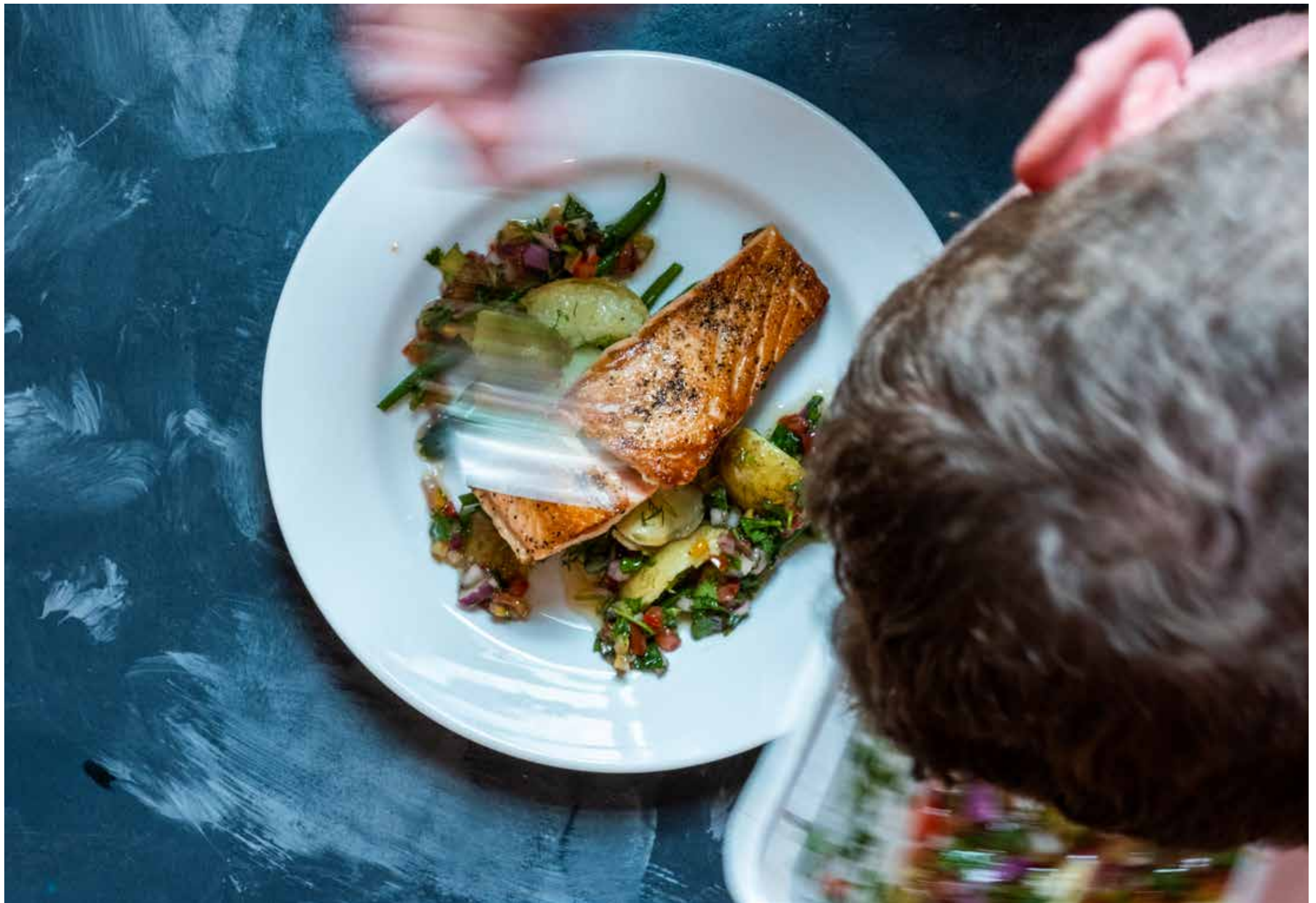
Roast new potatoes rosemary & garlic (GD DF V)
 New potatoes, butter & mint (GD DF V)
 Sweet potato & coriander mash (GD DF V)
 Dauphinoise potatoes (GF V)
 Root vegetable mash (GF DF V)
 Summer vegetables with butter & parsley (GF DF V)
 Lemon & mint couscous (GF DF V)
 Pea & mint puree (GF V)

COLD SIDES

Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander (GF DF V)
 Broccoli, cherry tomato, toasted almonds (GF DF V)
 Roast fennel, French beans & garlic (GF DF V)
 Moroccan spiced carrots, couscous (GF DF V)
 Beetroot, dill, creme fraiche (GF V)
 Puy lentil, celeriac, mint & hazelnut (GF DF V)
 Green beans, mange tout, orange, toasted hazelnuts (GF DF V)
 Butter bean, roast red & yellow peppers, parsley vinaigrette (GF DF V)

DESSERTS

Lime & ginger posset, hazelnut shortbread (GD DF V)
 Treacle tart, clotted cream (DF V)
 Summer pudding, Jersey cream (DF V)
 Chocolate & sour cherry brownie, vanilla bean ice cream (DF V)
 Bitter chocolate truffle torte, raspberries, crème fraiche (GF V)
 Apple & blackberry crumble, double cream (GF V)



SIT DOWN

£44.95

STARTERS

Scottish smoked salmon, beetroot & horseradish salad, pea shoots & lemon (GF DF)
 Gravavlax, mustard-dill dressing, baby salad leaves (GF DF)
 Prawn cocktail with mango, avocado, lime & chilli dressing (GF DF)
 Serrano ham, Chanterais melon, mizuna leaves, pomegranate seeds (GF DF)
 Smoked duck breast, fine green bean, orange & roast fennel salad (GF DF)
 Red and white chicory leaves, Comice pear, caramelised pecans, Dolcelatte & rocket (GF V)
 Feta, roasted tomato & red pepper salad with marinated black olives & rocket (GF V)
 Wild mushroom & thyme tart, mixed baby leaves & seasonal petals (V)
 Roasted tomato & red pepper bruschetta with a black olive tapenade (V)
 Roast heritage beetroots, Ragstone goats' cheese, toasted hazelnuts & orange blossom honey dressing (GF V)

MAINS

Welsh lamb fillet, rosemary & redcurrants, new potatoes & fine green beans (GF DF)
 Pork fillet, caramelised apple slices, braised red cabbage & roast new potatoes (GF DF)
 Roast lime & thyme marinated chicken breast, sweet potato mash, roast cherry vine tomatoes (GF)
 Chicken breast stuffed with lemon & herb mascarpone wrapped in Parma ham, (GF)
 roasted new potatoes & fine green beans
 Whole boned quail stuffed with wild mushrooms & rosemary, dauphinoise potatoes,
 wilted baby spinach leaves
 Traditional roast rib of beef, roast potatoes, seasonal greens, Yorkshire pudding & roast gravy
 (supplement £5.00) (GF)
 Poached salmon fillet tomato-chilli salsa, new potatoes & fine green beans (GF DF)
 Roasted fillet of salmon with rose harissa, garlic mash & Chantenay carrots & fine green beans (GF)
 Aubergine cannelloni stuffed with ricotta, currants, capers & mint, fresh tomato sauce (GF V)
 Seasonal risotto with rocket & Pecorino (V)

DESSERTS

Lime & ginger posset, lemon shortbread thins (GF V)
 Lemon curd tart, blueberries & raspberries (V)
 Treacle tart with clotted cream (V)
 Eton mess (GF V)
 Summer pudding with Jersey cream (June-September only) (DF V)
 Bitter chocolate truffle torte, raspberries, crème fraiche (GR V)
 Petit pot au chocolat infused with aniseed (GF V)
 Toasted almond panna cotta with seasonal fruit compote (GF V)
 English sherry trifle (V)
 Tiramisu (V)

TRIO OF DESSERTS (supplement £5.00)

Dark chocolate & hazelnut teardrop with crystallised ginger (V)
 Lemon & blueberry tartlet (V)
 Seasonal meringue with raspberry coulis (GF DF V)



SIT DOWN - VEGAN

£44.95

STARTERS

Roast plum tomato, thyme & garlic bruschetta (VG)

Roast beetroot, toasted hazelnut & rocket salad (VG)

Red & white chicory leaves, Comice pear, caramelised pecans & rocket (VG)

MAINS

Baked butternut squash, quinoa, walnuts, herb salsa (VG)

Slow roasted red peppers, stuffed with cherry tomatoes, olives, pinenuts & raisins (VG)

Moroccan root vegetable and chickpea curry, brown rice (VG)

DESSERTS

Vegan chocolate brownie, raspberries (VG)

Blood orange sorbet (VG)

Poached pears, vanilla syrup (VG)



AFTERNOON TEA

AFTERNOON TEA £32.95

GLASS OF PROSECCO

SAVOURIES

Poppy seed & Gruyere twists (V)

Parmesan & creamed leek tartlets (V)

Mini smoked salmon blini with creme fraiche & dill (V)

FINGER SANDWICHES

Smoked salmon, dill cream cheese on rye

Free range egg and mustard cress on granary (V)

Poached chicken and tarragon mayonnaise on wholemeal

Wiltshire ham, English mustard on malted brown

SWEETS

Mini sultana scones, English preserves raspberry jam, (V)

Cornish clotted cream

Lemon & blueberry tartlets (V)

Rose & strawberry macaroons (V)

DRINKS (GF DF V)

Selection of Canton loose-leaf teas

English Breakfast

Earl Grey

Darjeeling

Fresh herbal infusions, mint or ginger, lemon & honey

Origin organic coffee



SOMETHING EXTRA

CHEESE BOARD £6.50 *per person*

Oxford Blue (GF V)
Keens cheddar (GF V)
Cornish brie (GF V)
Celery (GF V)
Grapes (GF V)
Caramelised onion chutney (GF V)
Millers Damsels wafers (GF V)

CHARCUTERIE £6.50 *per person*

Parma ham
Bresaola
Milano salami
Cornichons
Caper berries
Caramelised onion chutney
Artisan bread

VEGETARIAN BOARD £6.50 *per person*

Chargrilled artichoke hearts (GF DF)
Spicy marinated garlic (GF DF)
Green peppers stuffed with soft cheese (GF DF)
Bay and rosemary marinated olives & artisan bread (GF DF)
Hummus & pitta bread (GF DF)

NIBBLES £3.25 *per item, per person*

Kettle chips (GF V)
Wasabi peas (DF V)
Marinated olives with lemon garlic & chilli (GF DF V)
Spiced roasted nuts (GF DF V)
Popcorn (GF DF V)
Vegetable crisps (DF V)
Cheese straws (V)
Parmesan shortbread (V)



DRINKS

SOFT DRINKS £9.50 *per litre*

Homemade pink lemonade

Sparkling elderflower with mint

Homemade blackcurrant and thyme cordial

Freshly squeezed orange juice

Sparkling and still mineral water 750ml **£3.95**

BEER, ALE & LAGER 330ML £4.50

A selection of Redchurch Brewery beer, ale and lager



WINE

WHITE

El Ninot de Paper Blanco, Valencia, Spain **£23.95**

Los Otros Pinot Grigio, Central valley, Chile **£25.75**

Domaine de Vedilhan Viognier, Pays d'Oc, Languedoc, France **£26.95**

L'Ormarine 'Carte Noire', Picpoul de Pinet, Languedoc, France **£28.50**

Vila Nova Loureiro, Vinho Verde, Portugal **£29.75**

The Cloud Factory Sauvignon Blanc, Marlborough, NZ **£32.50**

RED

Mantlepiece Cinsault, Coastal Region, South Africa **£23.95**

Vega del Rayo Rioja Tempranillo, Rioja, Spain **£25.75**

Showdown, 'Man with the Ax' Cabernet Sauvignon, California, USA **£26.95**

Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon, France **£28.50**

La Ruchette Dorée, Côtes du Rhône Villages Rouge, Rhône, France **£29.75**

Nieto Malbec, Mendoza, Argentina **£32.50**

ROSÉ

Pasquiers Grenache Cinsault Rosé, Pays d'Oc, Languedoc, France **£25.75**

FIZZ

Ceradello Prosecco Spumante Brut Organic, Veneto, Italy **£32.50**

CORKAGE *Based on 750ml bottle or equivalent*

Arrange your own wine or fizz **£12.50** per bottle



ABOUT OUR SUPPLIERS

Barrett's Butchers

BARRETT'S BUTCHERS

Bob has been supplying us from day one. His is a family run butchers shop in Belsize Park, with over a hundred years experience. He supplies excellent meat with no fuss and a big smile.



REDCHURCH BREWERY

Produced in Bethnal Green, their beers are distinctive and adventurous, bottled live to allow them time to mature and grow using the finest malted barley, hops and yeast. Uncompromisingly modern beers to make you think.



EXTRACT COFFEE ROASTERS

Founded in 2007, three best friends started on a mission to bring great coffee to the fore. Their coffee is ethically and responsibly sourced from producers around the world and the beans are roasted in a lovingly restored roaster called Bertha.



THE FLOUR STATION

Evolving from the award-winning fifteen Restaurant in east London, all their products are handmade using authentic baking methods. The dough is allowed to spend 24 hours fermenting and flavours developing before being baked, resulting in a real depth of flavour.



CANTON LOOSE LEAF TEA

Founded in 2007, they remain true to their principles by sourcing teas direct from small, family-run farms. They build relationships with the producers and have a trusted local buying partner to guarantee consistent quality.



ENGLAND PRESERVES

Sky and Kai make all their preserves by hand cooking locally sourced fruits. The result is a flavoursome jam, marmalade and chutney with great flavour and colour. All their products are made in Bermondsey by a small loyal team.



SQUARE ROOT LONDON

Ed and Robyn make small batch sodas in Hackney. They are handmade, using real fresh fruit and natural sugars. No weird stuff, no compromises.



BOUTINOT WINES

Particular about what they do and who they work with to ensure every bottle contains only the best wine sourced from the finest grapes.

OUR CATERERS

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

www.leafi.co.uk



CONTACT

Whether your needs are for corporate entertaining, product launches or private parties, our dedicated team are here to help you plan the perfect occasion.

Prices include full consultation and support of an event manager, food and drink. Staffing, equipment hire, linen and VAT are not included.

Foyles, 107 Charing Cross Road, London, WC2H 0DT

+44 (0)20 3206 2603

hire@foyles.co.uk

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FOYLES

TRANSPORT

TUBE

The nearest Underground station to Foyles is Tottenham Court Road, which is on the Central line and the Northern line. Alternatively Leicester Square, which is on the Northern and Piccadilly lines, is a 5 minute walk from the shop.

BUS

14 to Warren Street

19 to Finsbury Park Station

24 to Royal Free Hospital

29 to Trafalgar Square/Charing Cross Stn

38 to Clapton Pond

176 to Tottenham Crt Rd Stn/Gt Russell St

SANTANDER CYCLES

A docking station is located in Soho Square and there are also stations on Bucknall St, Moor Street and Frith Street.

CAR PARKING

Foyles at Charing Cross Road is within the congestion charging zone. Parking meters are in operation during the day Monday–Friday until 6.30pm. In the evenings and at weekends there are usually ample spaces locally. There is parking available at Q-Park Chinatown on Newport Place.

RAIL

Charing Cross