



3 – 7 Delancey Street
Camden Town, London,
NW1 7NL

020 7383 7808
hire@forgevenue.org
www.forgevenue.org

The Forge Music & Arts Venue & The Foundry Bar & Restaurant are housed in one building and can cater for all your event needs. They can be hired out individually or together.

Available Spaces & Capacity:

Forge Venue: 70 seated theatre-style (downstairs) & 30 seated in the gallery, 100+ standing*

Foundry Bar (Ground Floor): 40 seated, 80 standing*

Foundry Restaurant (First Floor): 40 seated, 80 standing*

Glazed Courtyard: 35 seated, 60 standing*

Combination of these spaces 150 seated, 200+ standing*

*Standing can include limited seating

Events:

The Forge & Foundry are suitable for a wide range of events including concerts, rehearsals, meetings, presentations, workshops, screenings, private parties, receptions, corporate events, weddings, social functions, product and media launches, music, film & photography locations and recording, table and area reservations

Access & Facility Information:

The building is wheelchair accessible, has an infra-red hearing system, wi-fi, sustainable venue. Depending on which space you hire, our facilities include projector, flexible staging, coat rack, green room, lighting rig, PA, sound engineer & piano hire, own private entrance and gallery.

Availability:

Forge Venue: Daytime / evenings / weekends (hourly & session rates apply)

Foundry: Daytime / evenings / weekends

Pricing:

Forge Venue: hourly rates from £120.00 / session rates from £325.00.

Foundry: No hire rate but minimum spend on food & drink required from £300.00 daily rate / £1000.00 evening rate

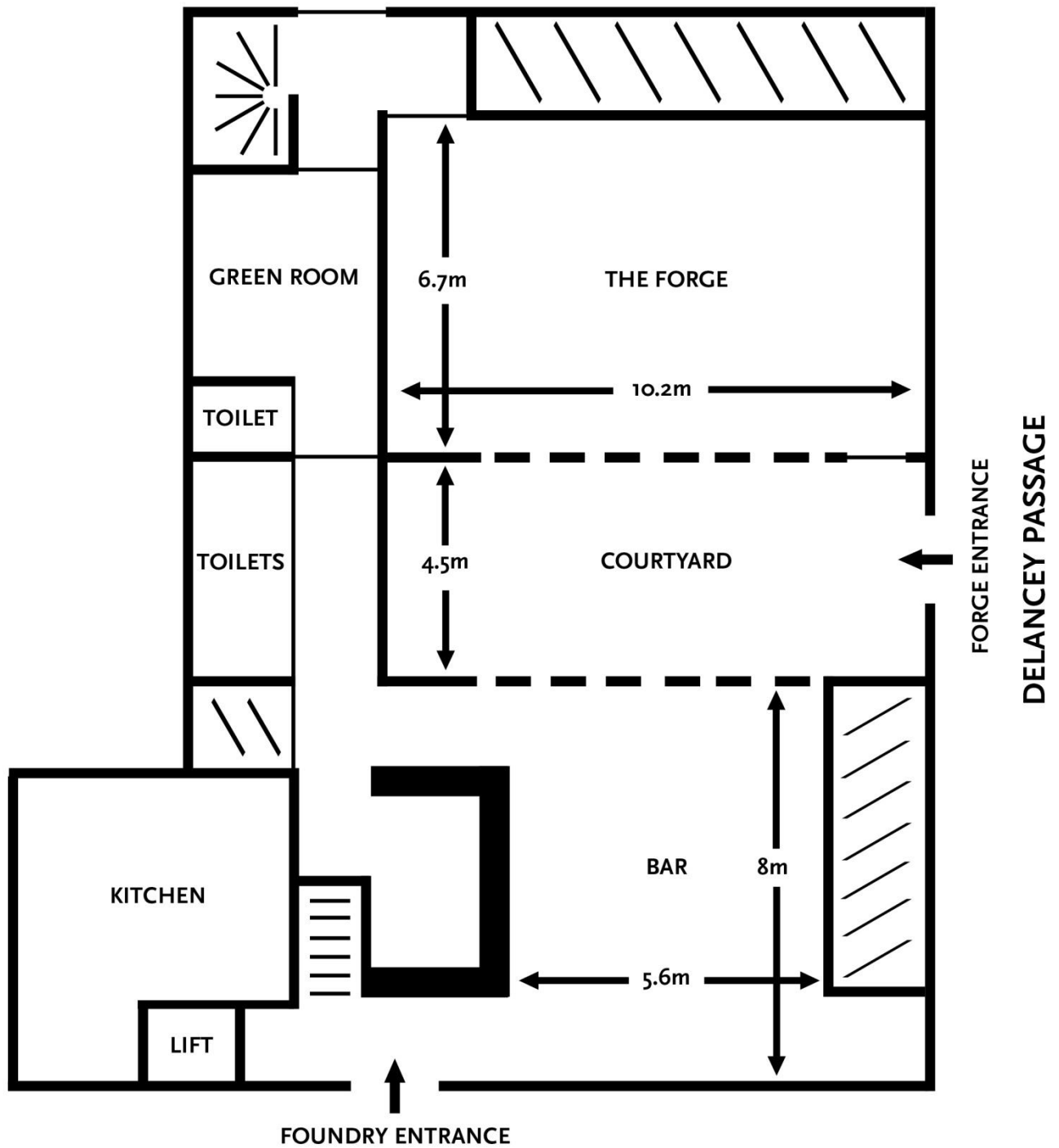
Catering Facilities:

The Foundry serves the best of British food and we can cater for all occasions and all budgets – from drinks & canapé receptions, lunchboxes, buffets to a 5 course set menu sit down dinner. Events menus will be included in pack but they can be tailored as required.

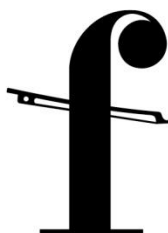
Contact

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020 7383 7808
jenmaclaren@forgevenue.org

THE FORGE & FOUNDRY: GROUND FLOOR PLAN

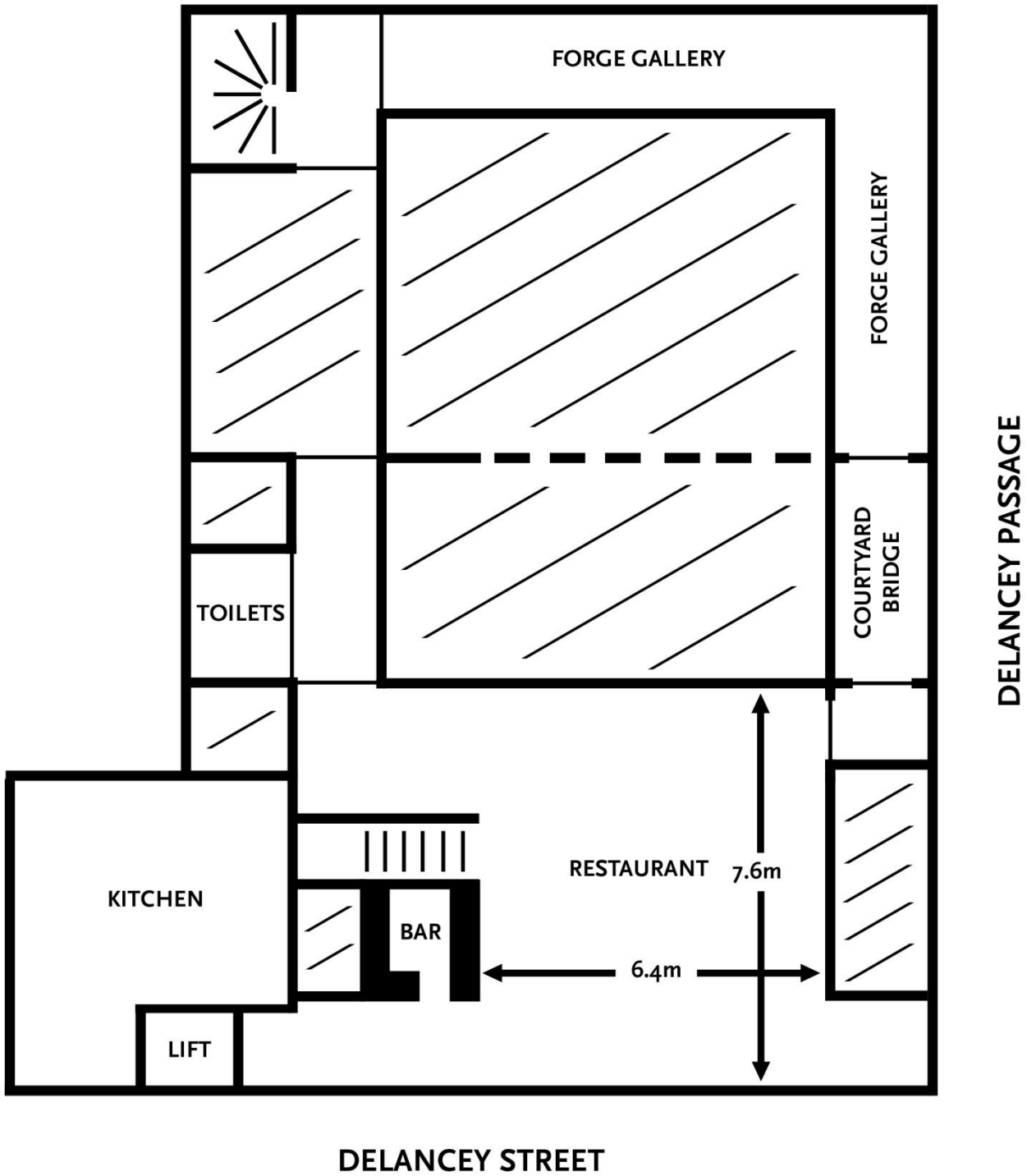


DELANCEY STREET



The Forge & Foundry
Music Venue, Bar & Restaurant
3-7 Delancey Street, Camden Town, NW1 7NL
www.forgevenue.org
www.foundrycamden.co.uk

THE FORGE & FOUNDRY: FIRST FLOOR PLAN



The Forge & Foundry
Music Venue, Bar & Restaurant
3-7 Delancey Street, Camden Town, NW1 7NL
www.forgevenue.org
www.foundrycamden.co.uk

THE FOUNDRY

The Foundry Bar & Restaurant can cater for all your event requirements. We understand that every event is unique so we are more than happy to discuss a bespoke catering package with you.

Contact The Foundry's Restaurant Manager, Gianluca DiMartino on 020 7387 5959 or email gianluca@foundrycamden.co.uk

Drinks & Canapé Reception

If you want a relaxing informal event, why not book a Drinks & Canapé Package?

Your guests can enjoy a sophisticated glass of Prosecco or Champagne upon arrival with a selection of canapé's. Alternatively, we have an excellent range of cocktails.

Canape's include:

Spinach and ricotta roll
Fennel Sausages and focaccia skewers
Salmon Tartar Lemon and Capers
Rum and chocolate petit fours

Packages start at £10 per person

Gourmet Buffet

Impress your guests with an extravagant buffet at affordable prices.

Menu items may include Market Fish, Rib of beef, Vegetarian risotto,

Prices start at £15 per person

For daytime conferences and meetings, we can provide lunch boxes for your delegates to enjoy where and when they like.

Exclusive Dining

If you're looking for some posh nosh, then we can arrange a delicious sit down dinner for your guests.

A two course set menu starts from £20pp. Three courses start at £25pp.

Exclusive Dining is available for a minimum group booking of 25 people, maximum of 50.

Example menus are included in this information pack. We can tailor packages to suit your individual needs and budget, so call us to arrange a meeting.

Canapé Menu

£2 per canapé with a minimum of 30 canapés per booking

Savoury

Chicken Liver and onion marmalade bite

Spinach and ricotta roll (v)

Salmon Tartar Lemon and Capers

Toasted homemade bread topped with red pepper and goat cheese (v)

Scottish smoked salmon on granary toast

Toasted homemade bread topped with blue cheese mousse and pear (v)

Potato Croquettes (v)

Chickpea fritter with Garlic and chilli mayonnaise (v)

Wild mushrooms and mascarpone on toast (v)

Fennel Sausages and focaccia skewers

Mackerel pate on oatcakes

Arancini braised meat ragout and arrabiata sauce

Aubergine Caponata on toast (v)

Mini tomato and cheese pizza (v)

Zucchini Cup with smoked provolone and sundried tomatoes (v)

Sweet

Mini lemon tart (n)

Chocolate and chilli mousse

Ricotta and cinnamon cream

Rum and chocolate petit fours

Mini brownies (n)

Cherry white chocolate scones (n)

(v) - Suitable for vegetarians. (n) – may contain nuts

Example Set Menu: 3 courses £25

This is an example menu and is subject to change on a seasonal basis

Starter

Soup of the day (v)

Goat's cheese, beetroot, avocado, mix salad & croutons (v)

Chicken liver pâté, onion marmalade, toast

Mains

Saffron risotto with fresh Asparagus (v)

Roast duck supreme, caramelised apple, pomegranate sauce, new potatoes

Today's Market fish

Dessert – all homemade

Tiramisù

Dark chocolate Tortino & pear sorbet

British cheese board, onion marmalade & home-made bread (n)

A bit on the side £3.50 each

Steamed spinach

Green beans

Chunky chips, Fries, Mash, Herby mash new potatoes

House salad

(v) - Suitable for vegetarians. (n) – may contain nuts