

ROOFTOP SUMMERS



TheConduit

ROOFTOP PERGOLA



Located in the heart of Covent Garden, **The Conduit** has been designed to nurture creativity and entrepreneurship. The building is home to private meeting spaces, an events floor, a lounge bar, a restaurant and a rooftop terrace overlooking the London skyline.

This Summer, book our Rooftop Pergola or Rucola for incredible summers high above Covent Garden. Guests are treated to views across the London skyline surrounded by lush plants and warm hospitality.

The Pergola can be exclusively hired for standing groups of up to 80 guests and seated groups up to 60 guests.

Exclusive hire of the Rucola and Pergola allows for 170 standing guests and up to 120 seated guests.



Food & Drink Philosophy ●

- Across **The Conduit** our food and drink philosophy is based on sustainability. We source our ingredients from carefully chosen suppliers who share our ethos of combining quality with responsible practices.


The Conduit has partnered with Rucola to introduce an intimate dining experience to our Rooftop Restaurant. Since its inception in 2011 in Brooklyn's historic Boerum Hill, Rucola has drawn inspiration from the Slow Food movement originating in Northern Italy, focusing on high-quality, locally-sourced ingredients.



Welcome Glass of Nyetimber ●

● Nyetimber, our summer party partner, shares our commitment to sustainability and excellence. Their story, rooted in the English countryside, embodies tradition and innovation. With a focus on environmental stewardship, they produce award-winning English sparkling wines, celebrated for their quality and taste. Nyetimber's dedication to sustainable practices, from vineyard to bottle, resonates with our ethos.

Guests at our summer parties will savour a glass of M.V Nyetimber Classic Cuvée.



"Everything from the room layout, to the food, to the support on the night and hosting was excellent." - MAYUR

Summer Packages ●

● This Summer, The Conduit is offering exclusive packages across the Rooftop Pergola and Rucola.

All packages include :

- Hire of the Rooftop Pergola
- Option to exclusively hire Rucola
- A variety of menus to choose from
- Welcome glass of M.V Nyetimber Classic Cuvée
- Background music from curated Conduit playlists
- Pre-event planning from our expert team
- Complimentary still and sparkling water throughout
- Tablescapes upon request

DAYTIME MENU



“Thank you for going above and beyond to make it work so well. The team were singing the praises of the space (and the food!)” - MADDI

TWO COURSE SHARING MENU - £65

STARTERS

Halloumi, Heritage Isle of Wight Tomatoes, Honey (V)
Courgettes, Red Onion & Conduit Garden Leaves Salad (VE)
Spiced Cauliflower, Aubergine Puree & Chilli Yoghurt (V)
Tempus Daily Selection of Charcuterie, Focaccia & Onion Chutney

MAINS

Smoked Aubergine, Pepper & Giant Cous-Cous Warm Salad (VE)
Romesco Pepper Kebabs, Red Onion & Coriander Slaw, Ciabatta (VE)
Cornish Red Mullet, Summer Squashes & Citrus Dressing
Jerk BBQ Chicken Burger, Black Bean & Chili Salsa, Baby Gem

DESSERTS

Hugh Lowe Farm Strawberry Eton Mess (V)
Tuma Yellow Chocolate & Raspberry Opera Raspberry Sorbet (VE)

EVENING MENU

"Thank you for going above and beyond to make it work so well. The team were singing the praises of the space (and the food!)"

- MADDI



THREE COURSE SHARING MENU - £85

ADD ON

Jersey, Irish Carlingford & Cornish Natives oysters - £4.50 each

Served either raw with shallot vinegar and lemon or grilled on our BBQ with soft herb and lemon butter.

STARTERS

Sheep's Ricotta, Heritage Isle Of Wight Tomatoes, Honey (V)

Courgettes, Red Onion & Conduit Garden Leaves Salad (VE)

Spiced Cauliflower, Aubergine Puree & Chilli Yoghurt (V)

Tempus Daily Selection of Charcuterie, Focaccia & Onion Chutney

MAINS

Smoked Aubergine, Pepper & Giant Cous-Cous Warm Salad (VE)

Portobello Mushroom Burger, Blake's St Hellen Cheese & Watercress (V)

Cornish Red Mullet, Summer Squashes & Citrus Dressing

Jerk BBQ Chicken Burger, Black Bean & Chili Salsa, Baby Gem

Smoked Cumbrian Duroc Pork Shoulder, Heirloom Isle of Wight Tomato, Red Onions

DESSERTS

Hugh Lowe Farm Strawberry Eton Mess (V)

Tuma Yellow Chocolate & Raspberry Opera Raspberry Sorbet (VE)

EVENING MENU



THREE COURSE SHARING MENU - £105

Scottish Langoustine, Native Cornish Lobster, Oysters, Sea Bass Ceviche
Roasted Globe Artichokes, Bagna Cauda, Borettane Onion, Grilled Aubergine, Polenta Crisps (VE)

STARTERS

Sheep's Ricotta, Heritage Isle Of Wight Tomatoes, Honey (V)
Courgettes, Red Onion & Conduit Garden Leaves Salad (VE)
Spiced Cauliflower, Aubergine Puree & Chilli Yoghurt (V)
Tempus Daily Selection of Charcuterie, Focaccia & Onion Chutney

MAINS

Smoked Aubergine, Pepper & Giant Cous-Cous Warm Salad (VE)
Portobello Mushroom Burger, Blake's St Hellen Cheese & Watercress (V)
Cornish Red Mullet, Summer Squashes & Citrus Dressing
Jerk BBQ Chicken Burger, Black Bean & Chili Salsa, Baby Gem
Smoked Cumbrian Duroc Pork Shoulder, Heirloom Isle of Wight Tomato, Red Onions

DESSERTS

Hugh Lowe Farm Strawberry Eton Mess (V)
Tuma Yellow Chocolate & Raspberry Opera Raspberry Sorbet (VE)
Selection Of Neal's Yard Dairy Cheeses, Sourdough Crisps, Celery (V)

NYETIMBER PAIRING



TWO OR THREE COURSE WINE PAIRING - £36 OR £52

STARTER

2016 Nyetimber, Blanc de Blancs, Sussex, England

MAIN

M.V. Nyetimber Rosé, Sussex, England

DESSERT

M.V. Nyetimber Cuvée Chérie, Sussex, England

All wines are available in 125ml measures.

STANDING MENU



"Incredibly helpful and kind, and nothing has been too much trouble!" - HEIDI

CHOICE OF THREE CANAPES AND THREE BOWLS - £50

CANAPES

BBQ Corn Ribs, Togarashi Dressing (VE)
Grilled Tuna Nicoise
Courgette & Halloumi Parcels (V)
Smoked Aubergine Baba Ghanoush Tarts (VE)
Merguez & Cabbage Slaw
Prawn Kebab, Siracha Sauce

BOWLS

Sheep's Ricotta, Heritage Isle Of Wight Tomatoes, Honey (V)
Courgettes, Red Onion & Conduit Garden Leaves Salad (VE)
Spiced Cauliflower, Aubergine Puree & Chilli Yoghurt (V)
Cornish Red Mullet, Summer Squashes & Citrus Dressing
Smoked Aubergine, Pepper & Giant Cous-Cous Warm Salad (VE)
Jerk BBQ Chicken, Black Bean And Chili Salsa, Baby Gem

Additional canapes available at £5 | Bowls at £8



Why Book With Us?

We are on a mission to accelerate solutions to the world's most pressing challenges and hiring our beautiful club helps fund this ambition. Not only are our menus delicious, they have been chosen for their sustainability credentials. We are located in the heart of Covent Garden and therefore easily accessible for guests, with all of its wonderful shopping opportunities.

Your dedicated event manager will ensure your requirements are delivered on the day and can organise additional services such as floristry, DJ, music, inspirational speakers, and more.

Like any socially driven business, we ensure our staff are paid the London Living Wage. We believe every event at **The Conduit** is a chance to make meaningful connections and be inspired to take positive action.

We Care About The Details

Everything within the club is driven by our mission to accelerate change for positive impact in people's lives. **The Conduit** combines minimalist Scandinavian aesthetics with vibrant textures, fabrics and ceramics sourced from artisans in South Africa and Swaziland.

The walls are adorned with a diverse and colourful art collection, hand-painted murals and beautifully crafted tiles. The Glasshouse, a social enterprise, provides **The Conduit** with fresh plants, adding a natural energy to the building and contributing to a sense of life and vivacity.



TheConduit



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