



NORTHUMBERLAND  
AVENUE

LONDON'S MOST CENTRAL VENUE



# 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





# Where Classic meets Modern

Our historic venue offers a mix of grand Victorian architecture and flexible white canvas spaces, providing a sophisticated backdrop for events of any size and style. With a capacity of up to 1000 guests, it's perfect for corporate events, exhibitions, filming and weddings.

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 cutting-edge technology makes every event truly special at 8 northumberland Avenue.



# About



# Event Management



## Event Managers You Can Trust

Our team of skilled Event Managers provide comprehensive planning services, handling all logistics and coordination with suppliers ensuring a hassle-free experience.

They'll work with you to understand your vision for the event and offer valuable insights based on their vast industry experience. On the day of the event, your Event Manager will be your primary contact, ensuring a seamless experience.



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



# Location

## 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

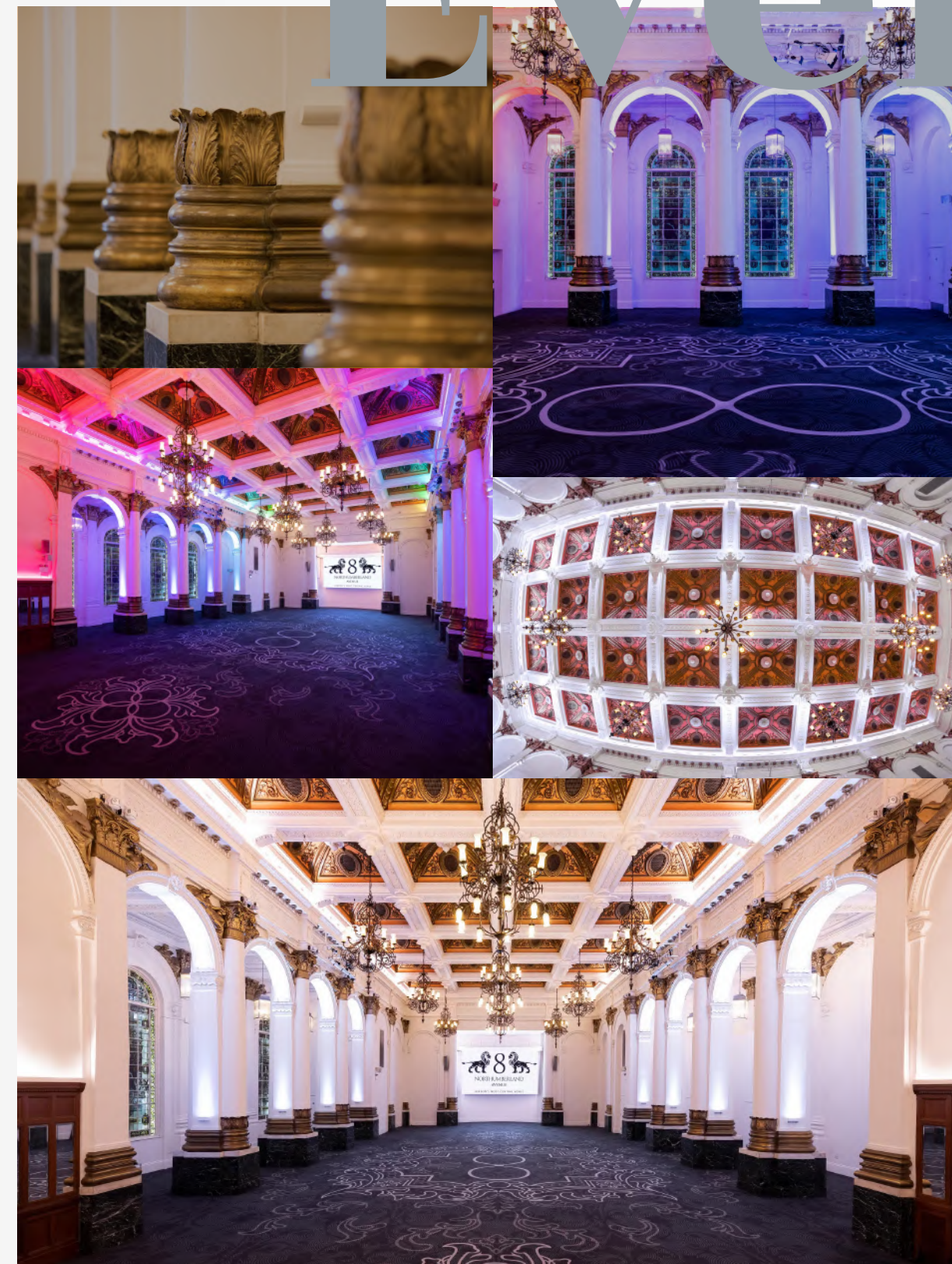
Trafalgar Square. 20% discount rate available





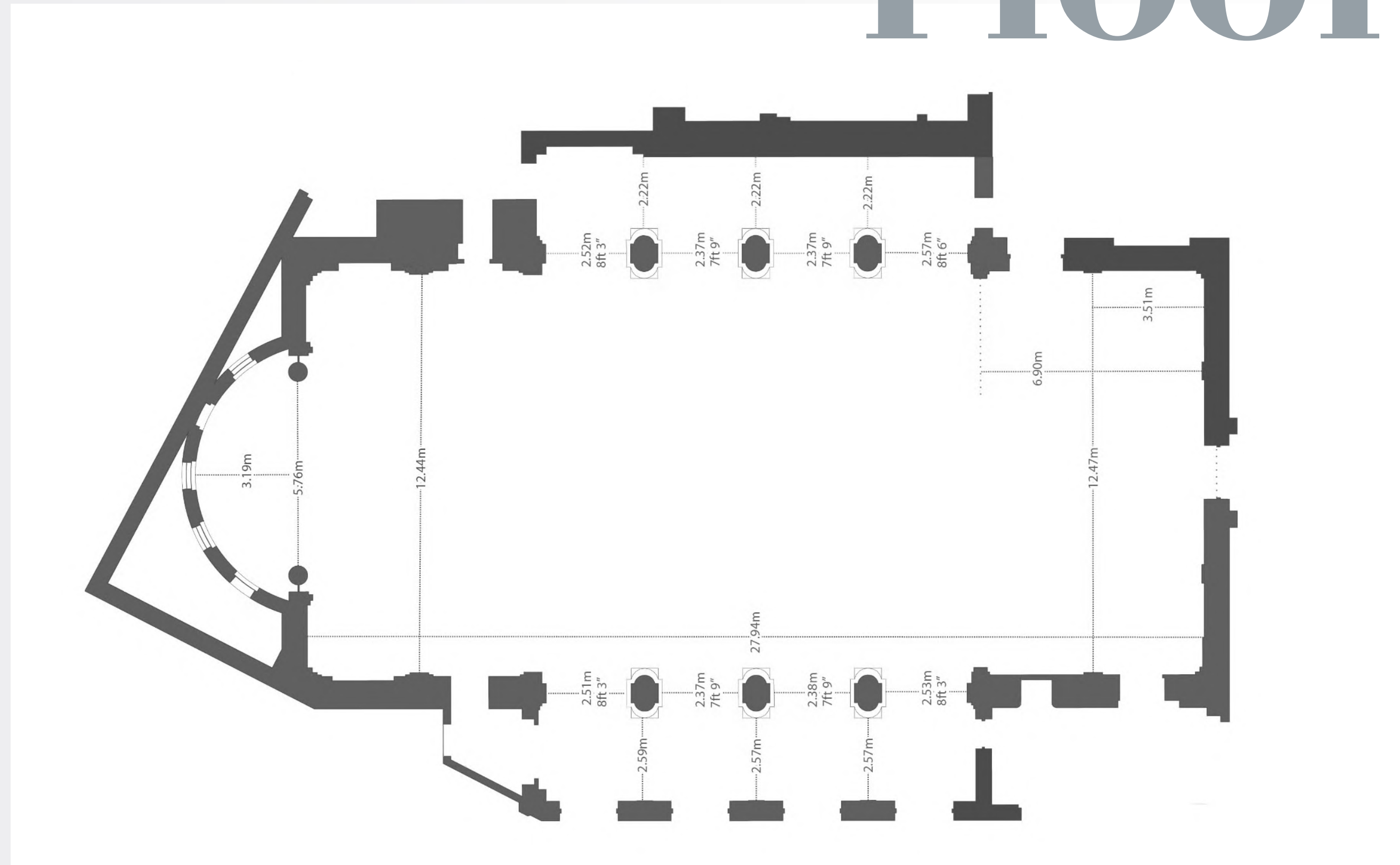
# THE BALLROOM

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.



# Spaces

## THE BALLROOM





# THE OLD BILLIARD ROOM & ANNEX

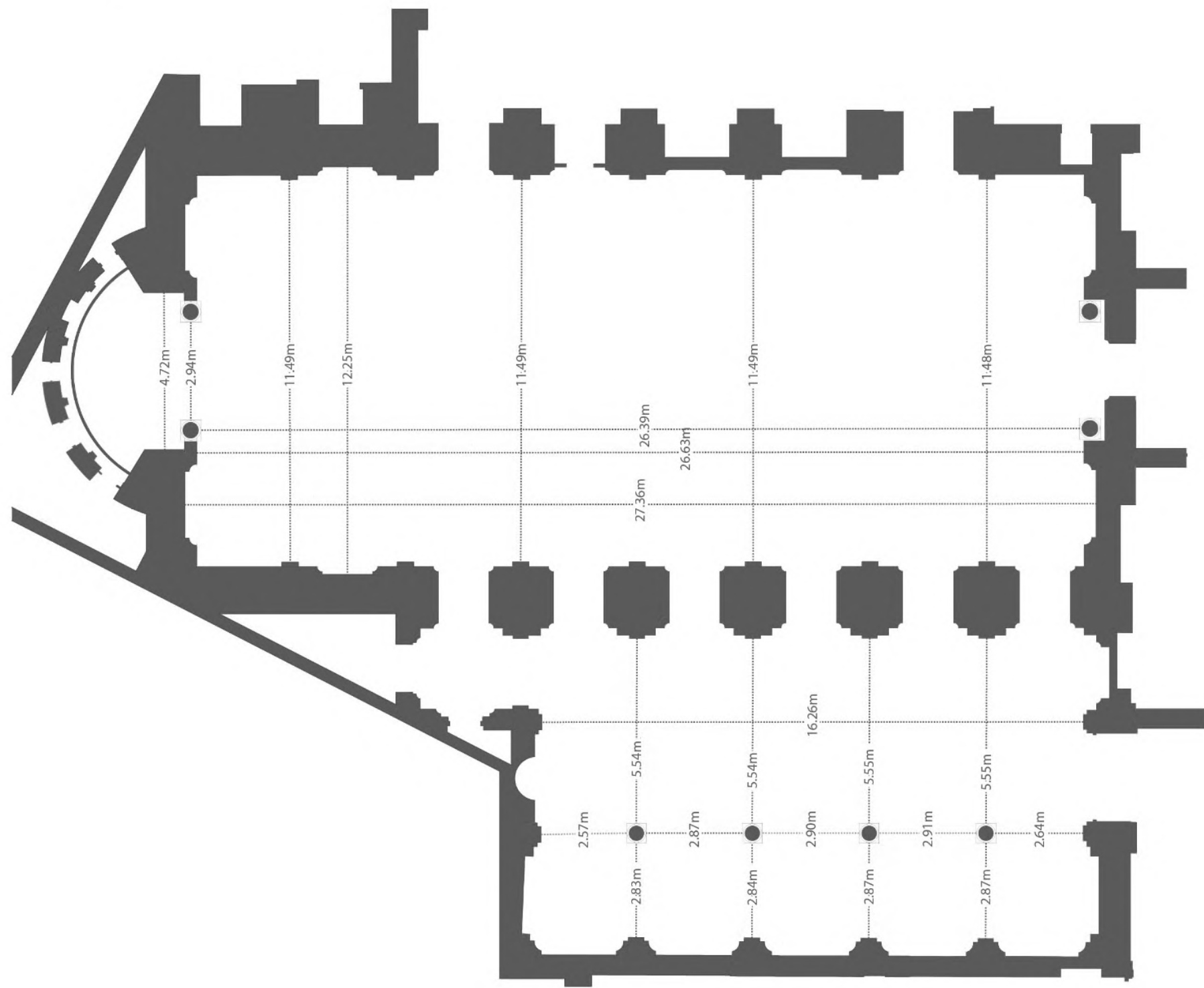
The Old Billiard Room and **Annex** are the most adaptable of our central London venue spaces. The combination of white walls, mirror details and subtle architectural touches create the perfect blank canvas spaces. The two spaces work together to lend themselves to all event types facilitating breakout 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.



# Spaces



## THE OLD BILLIARD ROOM & ANNEX





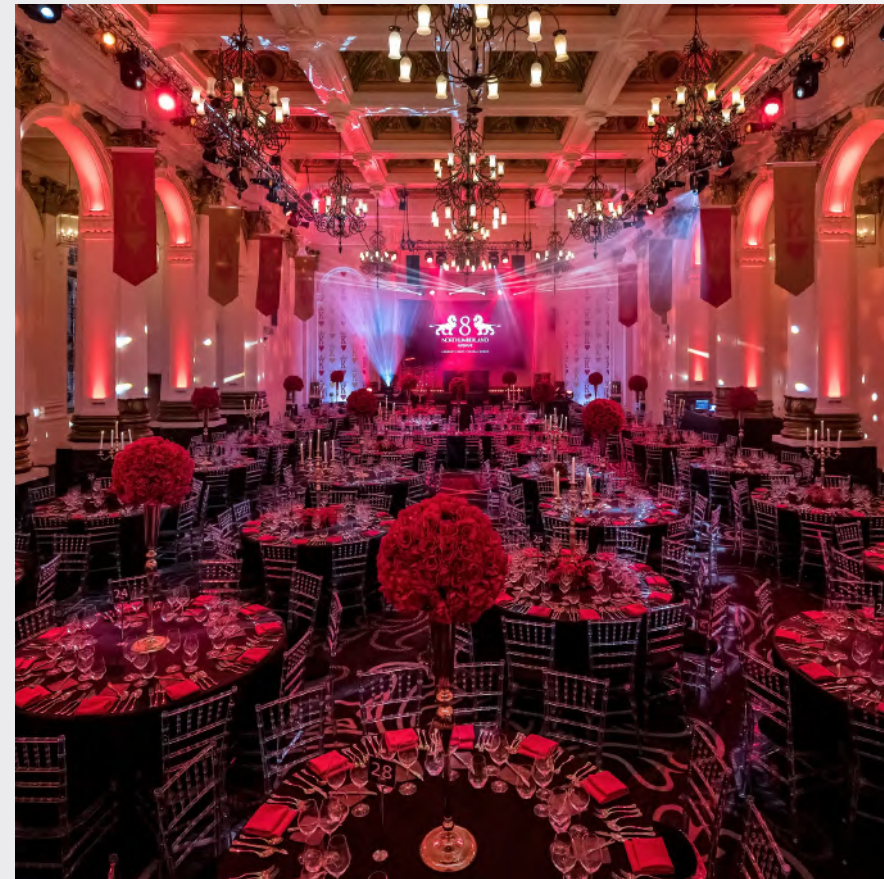
# Capacities

*\* This layout is with tables of 12 instead of 10. Banqueting capacities do not factor in a stage set so numbers will reduce*

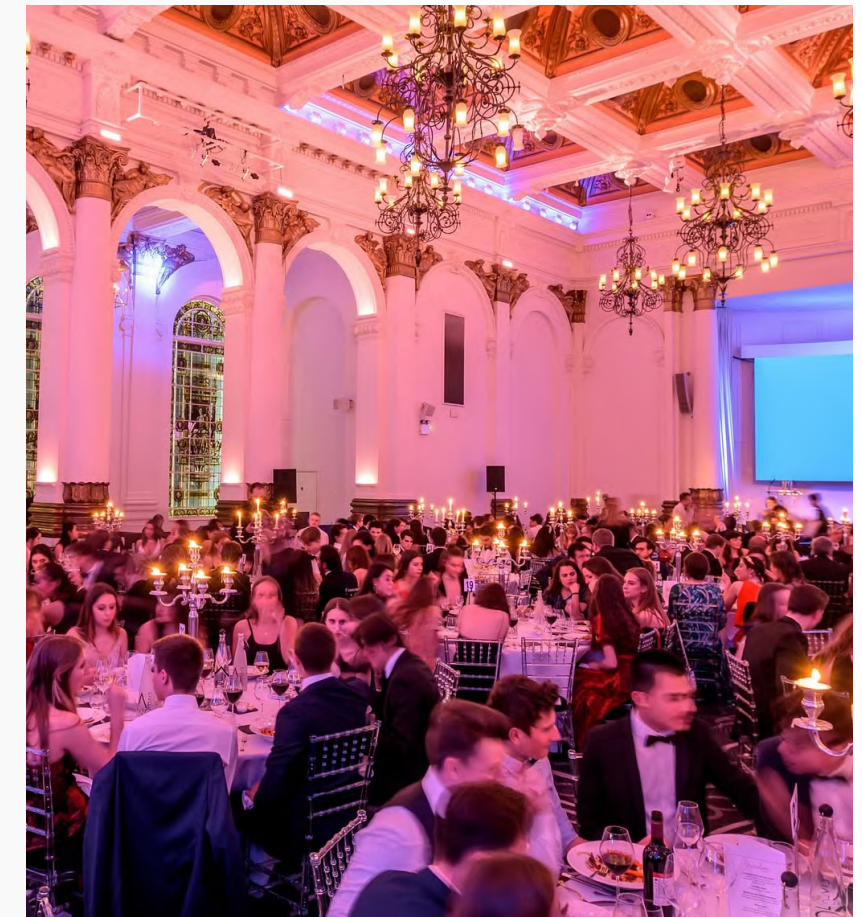
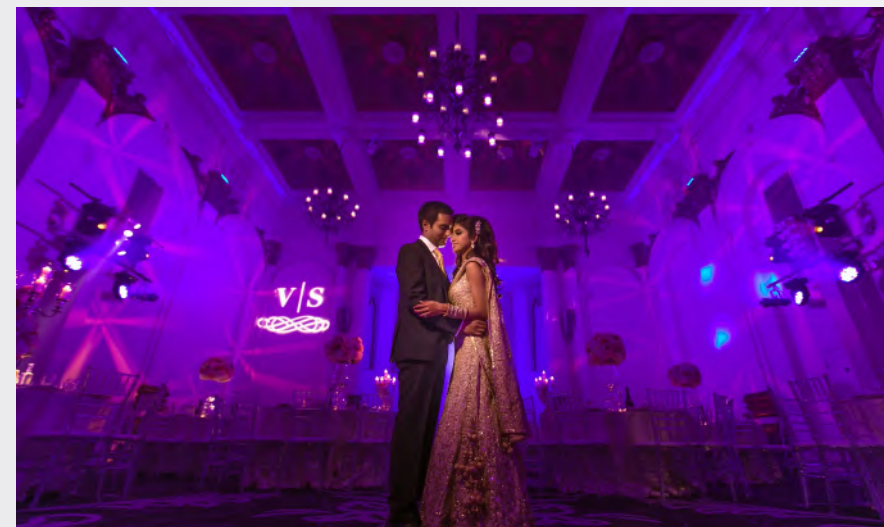
	<i>LxWxH</i>	<i>Sq Meters</i>	<i>Board room</i>	<i>Theatre</i>	<i>Cabaret (8 per table)</i>	<i>Reception</i>	<i>Banquet</i>	<i>Dinner / Dance</i>
THE BALLROOM	31.4 X 12.1 X 10.3	380	60+	500	250	700	440	440/464*
THE OLD BILLIARD ROOM	30.4 X 11.4 X 5	346	60+	350	180	500	250/270*	220
ANNEX	16.7 X 8.8 X 4.5	147	46	105	56	225	140	-
SALON	11.8 X 5.2 X 4.5	61.4	26	70	32	100	40	-
ENTRANCE HALLS	10 X 6.6 X 4.5	33	24	40	32	40	-	-



# PHOTO GALLERY



events@8northumberland.co.uk



www.8northumberland.co.uk

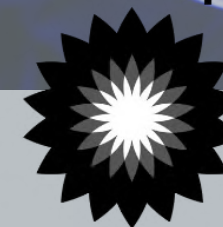


# CATERING



ALCHEMYLIVE

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 as using dry ice and nitrogen, to creating an enchanted, woodland themed dinner.



bp

'The food and theming was amazing and everyone that I spoke to had the most amazing time'



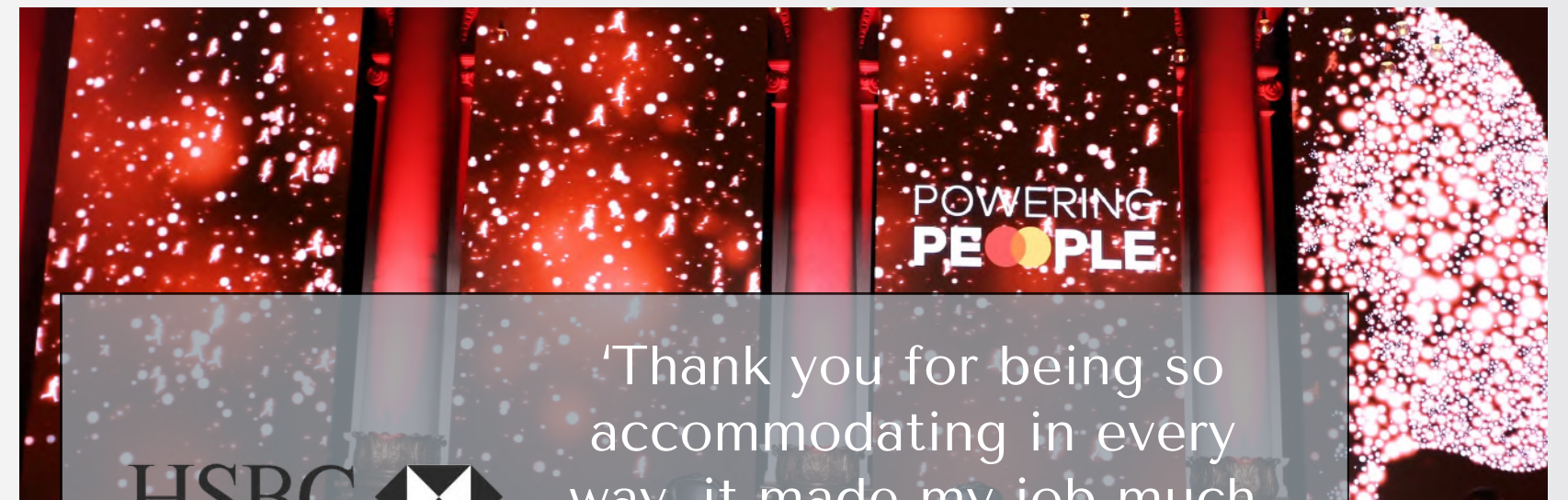
# PRODUCTION



## Opal Fusion

EVENT 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.



HSBC



'Thank you for being so accommodating in every way, it made my job much easier to know I could rely on you'



# 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 eco-settings 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.



# Get in touch with us

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