

THE
LONDON
EDITION[®]

BASEMENT

The London EDITION's original nightclub, the Basement is a dramatic event space with bespoke lighting by world-renowned designer, Patrick Woodroffe, who is behind some of the world's most iconic concert stages, a state-of-the-art sound system, and a full bar. It's a space that retains its nightlife DNA while offering complete privacy for up to 200 guests.

Fully self-contained, it comes with a dedicated bar, DJ booth, cloakroom and discreet AV, including a drop-down projection screen. Intentionally without natural daylight, the atmosphere is controlled and entirely yours to set. Intimate when you want it, electric when you need it.



FEATURES

Lighting design by Patrick Woodruff
Fully equipped DJ system
State-of-the-art AV services (upon request)
Complimentary Wi-Fi
Screen and projector
Wireless hand-held microphones

(No natural daylight)

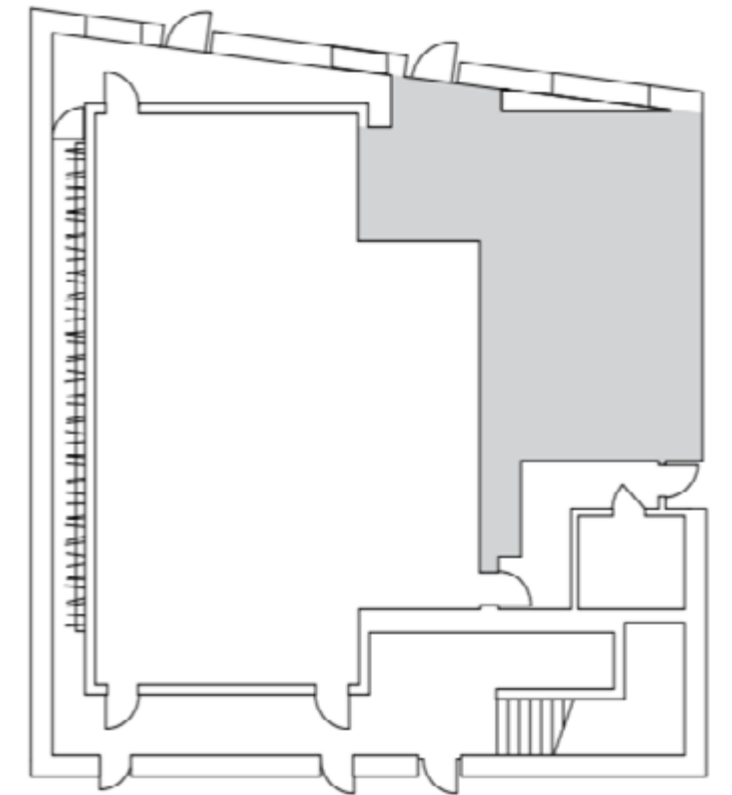
To discuss your event or to make a booking, please contact the team on +44 (0)20 7908 5103 or email events.london@editionhotels.com.

LAYOUT

Reception	200
Theatre	70
Conference	30
Boardroom	30
U-Shape	32
Classroom	30
Cabaret	40

SIZE

7m x 15m (108 sqm)
23ft x 50ft (1160 sq ft)



SOCIAL PACKAGE

75 per person

Including four drinks and six canapés per person

Drink options: prosecco, house wine

Smoked Duck Potato Croquette (DF)

Mushroom Parfait with Carmelised Onions (DF)

Cornish White Crab Meat on Sesame Cracker

Seared Tuna with Homemade Fennel Kimchi

Manchego & Truffle Arancini (V)

PREMIERE PACKAGE

125 per person

Including five drinks, six canapés and two bowl food per person

Drink options: Champagne or cocktails, house wine

Chicken Satay Skewer (N, GF, DF)

Beef Carpaccio & Wasabi Emulsion (DF)

Wild Mushroom Risotto (GF)

Mac & Cheese with Braised Beef

Hazelnut Praline Paris-Brest (N)

Raspberry & Vanilla Tarts (V)

EDITION PACKAGE

185 per person

Including, a half bottle of Champagne, two glasses of wine,

six canapés and two bowl food per person

Drink options: Champagne or cocktails, premium wine

Chicken Satay Skewer (N, GF, DF)

Seared Tuna & Fennel Kimchi

Cornish White Crab Meat & Vadouvan Cream

Hazelnut Praline Paris-Brest (N)

Confit Hoisin Duck & Stir Fried Noodles (DF)

Mushroom Parfait with Carmelised Onions (DF)

Raspberry & Vanilla Tarts (V)

For any dietary requirements, please speak to a member of the team. (VE) vegan, (V) vegetarian, (N) contains nuts, (GF) gluten free, (DF) dairy free.
Packages are ideal for a minimum of 50 guests to achieve minimum spend. All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill
Additional charges apply for security and DJ hire.



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