



Our ——Venue

ISH Venues is a London venue space with 8 meeting rooms that cater for flexible layouts; a room for six boardroom style, a space for 50 guests cabaret style or a presentation room for up to 328 theatre style.

Ideally located in Central London with easy access to Euston, St Pancras and King's Cross, our meeting rooms offer various catering options and AV capabilities.

Our professional and dedicated team have a host of in-house expertise and will work with you to provide a complete event package covering event management, audio-visual and catering.

Traditional and modern meeting spaces

High-speed WiFi complimentary access

Coffee lounge and bar for drinks

100% Of our profits support the charitable activities of international students house – helping students from around world achieve their educational goals in london.







Simply —— Prom

£46.00

Minimum 60 guests

Venue Hire from 6 pm to midnight

Arrival drink

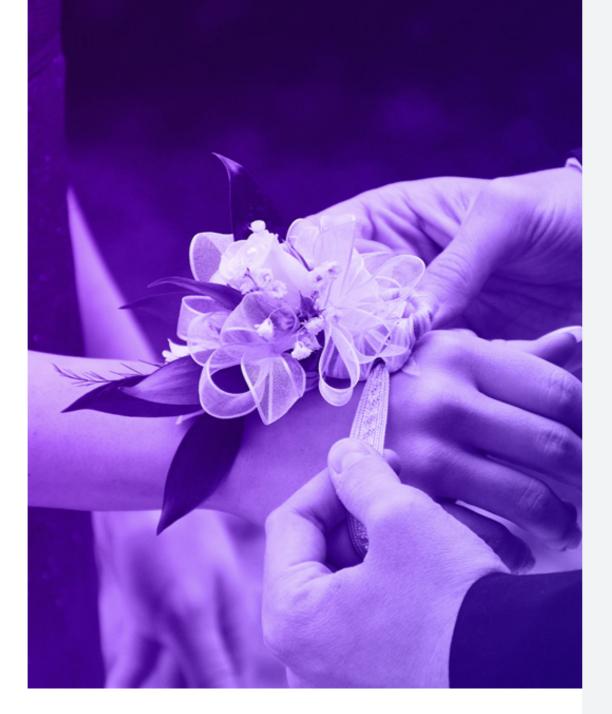
Warm finger buffet

Iced water stations

Occasional tables

Disco lighting and support technician

Adult supervision is required 2 for every 50 students under 18. ID will be required to purchase alcoholic drinks and door security charges apply.



Sample Buffet

SELECT 6 ITEMS

Coronation chicken on nann bread 125 kcal

Peri Peri chicken skewer 89 kcal

Minted lamb kofta skewer with yoghurt and mint tzatziki 99 kcal

Chilli sticky pork belly skewer 143 kcal

Dedham Vale mini beef burger, tomato relish, brioche bun 371 kcal

Fresh teriyaki salmon kebabs 213 kcal

Home-baked Cumberland sausage roll with onion marmalade 275 kcal

Somerset chorizo & Barber's cheddar tart 510 kcal

Bruschetta topped with tomato, basil and mozzarella 89 kcal v

Somerset brie & fig buckwheat tart 542 kcal v/gf

Sun dried tomato & feta cheese quiche 456 kcal v

Spiced vegan Falafel with a lemon & hummus dip 202 kcal vg

Potato samosas served with mint raitha 152 kcal v

Panko Tofu crispy nuggets with wasabi vegan mayo 195 kcal vg

Smoked BBQ tempeh slider, charred spring onion 568 kcal vg

Cherry tomato and mozzarella skewers 112 kcal vg

Mini cherry cheesecake pots 239 kcal

Churros with chocolate sauce 317 kcal

Chocolate brownies 170 kcal vg

Apple tarte tatin 195 kcal

Seasonal Fresh fruit skewers 29 kcal vg





Graduation —— Party

£48.00

Minimum 100 guests

Venue Hire from 6 pm to midnight

Arrival drink

Two course sit down meal

Iced water stations

Tabble cloths and linen napkins

Disco lighting and support technician

Adult supervision is required 2 for every 50 students under 18. ID will be required to purchase alcoholic drinks and door security charges apply.



SAMPLE MENUS

MENU 1

Oven-baked chicken breast stuffed, cheese, field mushrooms & spinach, herb sauce, baby new potatoes in olive oil, fresh rosemary & seasonal vegetables

975 kcal

Vegetable & harissa tagine with preserved lemons served with couscous 580 kcal vg

Old English treacle tart with apple & ginger 402 kcal

MENU 2

Slow-cooked pork rib eye steak, roasted root vegetables, creamy mashed potatoes, apple puree and mushroom sauce

718 kcal

Somerset camembert in puff pastry, roasted cherry tomatoes, basil & garlic compote, baby potatoes roasted in fresh sage & olive oil 776 kcal v

Apple & blueberry fruit crumble served with clotted cream

575 kcal

All our prices are per person and include vat at 20%

Whilst we take every precaution to reduce the risks from cross-contamination, please be aware that we prepare many of our products on-site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk, and gluten. Consequently, there may be traces of various allergens present across our product range.





