



SMART
summer

PARTIES

X Charterhouse
Square

Tuesday 16 June – Friday 10th July 2026



WELCOME

CHARTERHOUSE SQUARE: A HIDDEN GEM FOR ENCHANTING SUMMER EVENTS.

Host an exclusive summer soiree at the enchanting Charterhouse Square, where history and elegance unite in a truly magical outdoor setting. Enjoy private use of this historic square from, complete with a beautifully adorned stretch tent, garden furniture, and a stunning outdoor covered bar serving chilled beverages. Guests will revel in the sounds of a live acoustic band, engage in fun garden games, and capture picture-perfect moments in a picturesque setting. With a warm welcome of sparkling wine or Pimm's, followed by a choice of vibrant bowl food or street eats, complemented by unlimited house wines, beers, and soft drinks, every detail is designed to create an unforgettable evening. Supported by expert staff, luxurious facilities, and impeccable service, this quintessential English garden party guarantees a seamless and extraordinary experience from start to finish.



**100 - 450
STANDING**

WHY CHOOSE CHARTERHOUSE SQUARE



HISTORIC ELEGANCE

Step into a venue where centuries of history meet contemporary charm. Charterhouse Square, with roots dating back to the 14th century, offers your event a timeless elegance like no other.



QUINTESSENTIAL ENGLISH GARDEN

Celebrate amidst lush lawns, vibrant wildflowers, and the soothing ambience of a true English garden. Charterhouse Square is your perfect summer oasis right in the heart of London.



PRIME LOCATION WITH PRIVACY

Nestled between London's historic Smithfield and Clerkenwell, Charterhouse Square offers a rare combination of central convenience and exclusive privacy—ideal for those seeking a retreat without travel.



ARCHITECTURAL BEAUTY

Surround your event with the breathtaking charm of Georgian and Art Deco architecture. This architectural harmony provides a stunning backdrop that's as captivating as your celebration.



VERSATILE SPACE WITH HERITAGE CHARM

Charterhouse Square transforms from intimate garden gatherings to grand outdoor soirées to suit your unique vision.



EXQUISITE CATERING

Moving Venue brings a bespoke dining experience to Charterhouse Square, from innovative bowl food to vibrant street eats, every dish is crafted with fresh, seasonal ingredients.

FLOOR PLAN

Steeped in a history dating back to the medieval and Tudor eras, Charterhouse Square offers an enchanting escape from the bustle of urban life. Enjoy chilled rosé at our stunning undercover bar, revel in the beauty of vibrant florals, and soak up the quintessential summer vibe in this one-of-a-kind outdoor setting. Perfect for elegant parties, Charterhouse Square invites you to make memories in a space that is as historic as it is beautiful.







THE SQUARE

Step into the timeless charm of Charterhouse Square, where history and nature blend seamlessly to create an idyllic retreat for your summer celebrations. Nestled on the edge of the City, this privately-owned oasis features lush lawns, mature trees, vibrant wildflower meadows, and stunning planted beds that capture the essence of an English garden.



**EXCLUSIVE SUMMER SOIRÉE
AT CHARTERHOUSE SQUARE**

Experience the quintessential English garden party in one of London's most historic and enchanting outdoor venues. From the moment your guests arrive to the last toast under the stars, every detail is meticulously curated to create an unforgettable evening.

WHAT'S INCLUDED



VENUE & ATMOSPHERE

- Beautifully decorated stretch tent and garden furniture
- Stunning outdoor bar serving chilled beverages
- Live acoustic entertainment to set the perfect summer vibe
- Fun garden games to entertain guests
- Dedicated photo opportunities in a picturesque setting



EXPERT STAFF & SERVICE

- Professional bar staff (including wine waiters, bar managers, and team)
- Full catering team: Kitchen, service staff, and porters
- All necessary barware, service ware, and kitchen equipment, including ice buckets, glassware, and refrigeration



DRINKS & DINING

- A warm welcome with 1.5 glasses of sparkling wine or Pimm's per guest
- A choice of bowl food or street eats menu (5 bowls/items per person)
- Unlimited house wines, bottled beers, and soft drinks throughout the evening



CONVENIENCE & COMFORT

- Luxury WC and cloakroom facilities
- Catering management and a dedicated Event Manager
- On-site security, first aid, and cleaning personnel



UNIFORMS & COCKTAIL



STYLING & THEMING



GARDEN GAMES



CROQUET

A classic, elegant lawn game involving wooden mallets, balls, and hoops.



BOULES

Though French in origin, boules is a popular garden game in the UK, involving tossing metal balls to land close to a target ball.



GIANT CONNECT 4

A supersized version of the classic strategy disc game aiming to be the first player to get 4 in a row.



GIANT JENGA

A supersized version of the classic block-stacking game, adding extra tension and fun.



GARDEN CHESS

A giant chessboard with beautifully carved wooden or marble pieces, turning a mental challenge into a visual spectacle.



CATERING

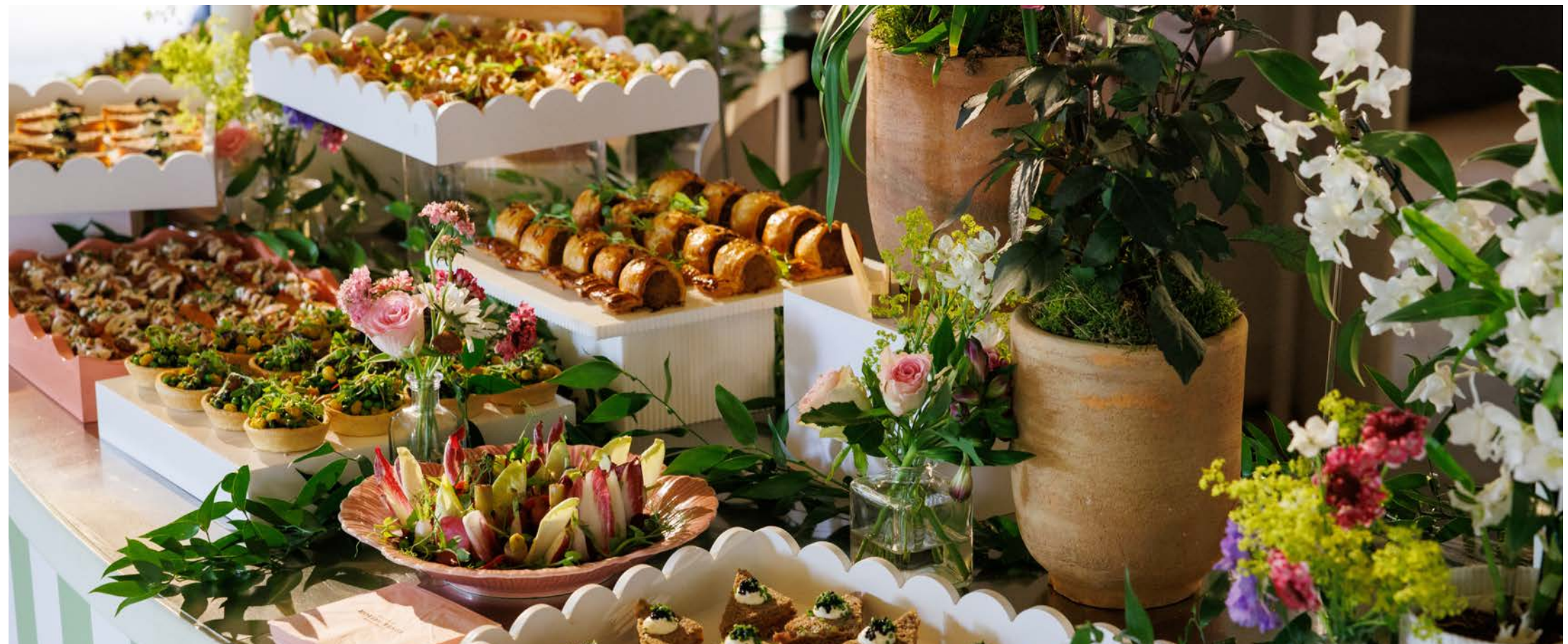
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MOVING VENUE

VENUE CATERERS

Moving Venue is Charterhouse Square's trusted catering partner, renowned for delivering exceptional culinary experiences and being London's most experienced caterer. With a reputation for exquisite food and impeccable service, Moving Venue is proudly featured on the accredited supplier list of over 40 iconic venues across London. Moving Venue's bespoke menus from field to fork are designed to reflect the latest seasonal offerings, blending creativity with quality to deliver vibrant, expertly crafted dishes.





FOOD STATIONS

BELOW 300 GUESTS

FOOD STATION (NOUN):

Interactive food stations allow guests to customise dishes to fit their preferences, making it all but guaranteed that your guests leave satisfied.

MOVING VENUE
VENUE CATERERS

Charterhouse Square

BRITISH TAPAS STATION

Please select six menu items:

A selection of Tempus Charcuterie with pickles

Wiltshire smoked Chalk stream trout with celeriac remoulade, watercress

Free-range pork sausage rolls with fennel seed, chili, and sea salt crust, brown sauce

Pots of pickled mussels and cockles

London cured salmon, sourdough, crème fraîche

Mini pork pie, piccalilli

Chili-roast cauliflower, herb crumb (vg)

Warm Stilton and leek tarts (v)

Fig, beetroot, and Cornish Yarg tart (v)

Welsh Rarebit

Rare roast beef, mini-Yorkshire pudding, horseradish

PIC NIC IN THE PARK

Coronation chicken, black grapes, toasted almonds

Shaved beef sirloin, truffle mayo, crisp shallots sub

MV signature sausage roll Allotment salad

Summer pea tart with BBQ peas and pickled shallots

London cured salmon

MIDDLE EASTERN MEZZE BAR

Please select three mains:

Persian grilled lemon chicken, saffron yoghurt, fragrant jewelled rice

Baharat roasted breast of chicken, spinach and tahini sauce

LoubiaBzeit, braised green beans, onions, garlic, tomato sauce (vg)

Slow cooked lamb tagine, green olives, preserved lemon, pumpkin couscous

Lamb kofta, toasted pine nut butter, tahini and tomato sauce

Fried aubergines, molasses, crumbled feta, coriander (v)

Iman Bayildi

Za'atar baked cauliflower, labneh, crispy onions, pomegranate, sherry vinegar glaze (v)

Please select two dips:

All served with toasted pita and flat breads, za'atar spic, fermented vegetable salad

Houmous with crispy paprika chickpeas (vg)

Fennel tzatziki, chilli flakes (v)

Smoked aubergine baba ghanoush with chilli oil (vg)

FOOD STATIONS

BELOW 300 GUESTS



FOOD STATIONS

BELOW 300 GUESTS

Charterhouse Square

BUFFALO MOZZARELLA BAR

Please select five menu items:

The dish is accompanied by toasted ciabatta, fresh basil, aged balsamic, and extra virgin olive oil.

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|--|-----------------------------------|---------------------------|
| Ripe heritage tomatoes
-season dependent (vg) | Grilled courgettes, lemon oil (v) | Shaved prosciutto ham |
| Fresh peaches or pears
-season dependent (vg) | Roasted golden beets (vg) | Pumpkin seed granola (vg) |
| | Fresh figs (vg) | Toasted hazelnuts (vg) |
| | | Truffle crumble (vg) |

HOT DOG BAR

Choose three Hotdogs:

Served with mustard (vg), ketchup (vg) and mayo

- | | | |
|---|---|--|
| THE NEW YORKER
Tobacco onions, French's
Mustard, ketchup | GERMAN BRATWURST
Sauerkraut, pickles, hot mustard | MOVING MOUNTAINS
Plant-based hot dog, ketchup,
american mustard, fried onions (vg) |
| BEST OF BRITISH
Cumberland sausage, crispy bacon,
Lea 'n Perrins beans, mushrooms | MEXICAN
Guacamole, tomato-chipotle salsa,
chilli, cheese, jalapenos | BATTERED FISH DOG
Mushy peas, tartare sauce |

AMERICAN MAC & CHEESE BAR

Farmhouse mature cheddar cheese macaroni served from large skillets

Vegan and gluten free will be available

Please select four toppings:

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|--|---|---|
| Barbecue pulled brisket
Burnt ends of pork belly with
sweet maple barbecue sauce | Crispy buttermilk fried
chicken bites with
hot chilli and honey sauce | Cajun sweetcorn (vg)
Garlic and tarragon mushrooms (vg)
Crispy onions (vg)
Jalapenos (vg)
Cajun sweetcorn (v) |
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SUB ROLL BAR

FarmThe softest buttermilk brioche filled with a selection of toppings

Please select four toppings:

- | | | |
|--|---|--|
| Chicken Caesar, aioli,
rosemary crumbs | Coronation chicken,
black grapes, toasted almonds
Truffled mushrooms,
mustard mayo (v) | Citrus poached salmon, lime crème
fraiche, a hint of horseradish
Italian Caponata,
pesto mascarpone (v) |
| Shaved beef sirloin,
truffle mayo, crisp shallots
Bloody Mary prawn cocktail,
smoked paprika sea salt | Carrot and golden raisin tartare,
tamarind yoghurt (vg) | Oak smoked ham,
sweet coarse grain mustard mayo |



CANAPÉS

CANAPÉ (NOUN):

A delightful and elegant bite-sized appetiser that is known for their aesthetic appeal and diverse range of flavours.

Charterhouse Square

VEGETARIAN CANAPÉS

Pea, asparagus, truffle custard tart (v)

Dill rolled goat's curd, beetroot ketchup, beetroot leaf (v)

Custard cream, cheddar sable, cheddar custard, quince jam (v)

VEGAN CANAPÉS

Pani puri, pickled mushrooms, coconut cauliflower curry, coconut sambal (vg)

Courgette cannelloni, cashew curd, multigrain croute, smoked vinegar gel (vg)

Sticky miso aubergine, sushi rice cake, pepper ketchup, puffed rice, pickled shallot (vg)

FISH CANAPÉS

Charred prawn, chilli, lime

Seabass sashimi, nori cracker, miso mayo, pickled cucumber

Butter-poached lobster, crème fraîche, caviar, dill, croustade

Smoked Chalkstream® trout, apple, wasabi snow, caviar

MEAT CANAPÉS

Five-spice duck rolls, mango, hoi sin

Parmesan shortbread, beef tartare, hot honey

Beef bresaola, asparagus, preserved lemon, black garlic

Singaporean spiced chicken, sesame seed cone, mint, chilli, cucumber salsa

COLD CANAPÉS

Charterhouse Square

VEGENTARIAN CANAPÉS

Asparagus and pea arancini, pecorino custard, burnt leek (v)
Truffled pomme anna, curd, shaved summer truffle (v)
Butternut squash, lentil, paneer spring roll, coriander, coconut yoghurt (v)

VEGAN CANAPÉS

Redefined® pulled beef taco, guacamole, "sour cream", picode gallo(vg)
Pepper tarte tatin, balsamic, vegan cream cheese (vg)
Carrot and beetroot bhaji, coriander coconut yoghurt, pomegranate (vg)
Black bean cake, pineapple lime and chilli salsa, yuzu gel (vg)

FISH CANAPÉS

Seared scallop, raisin purée, cauliflower, confit potato
Kunafa'candyfloss' monkfish, passion fruit, blood orange salsa
King prawn slider, XO sauce, pickled cucumber, radicchio

MEAT CANAPÉS

Bulgogi beef skewers, sesame, miso, gochujang
Pulled beef taco, habanero, pickled shallots, salsa Roja
Cannon of lamb, salsa verde
Coronation chicken bonbon, apricot gel, smoked almond



HOT CANAPÉS

BOWL FOOD

BOWL FOOD (NOUN):

A style of serving food that features smaller portions of a variety of dishes, allowing diners to sample and share multiple flavours in a single meal.



Charterhouse Square

VEGETARIAN

A number can be made vegan on request

Allotment salad, whipped curds, and seeds (v)

Greek salad, heritage tomatoes, whipped feta, Kalamata olives, oregano, pitta chips (v)

Smokey Badger-Flame beets, mozzarella, toasted chilli granola (v)

Courgette and nasturtium flower salad, citrus ricotta, truffled London honey (v)

VEGAN

Broccoli variations, black garlic purée, smoked almonds, nori coral (vg)

Panzanella salad, ripe vine tomatoes, purple basil, capers, olives, sourdough crisps (vg)

FISH

Crab and crayfish cocktail, prawn cracker snow, tomato confit

Seared tuna, niçoise salad

Seabass crudo, squash spaghetti, seaweed salad, orange segments, chilli oil

MEAT

Smoked chicken Caesar, baby gem, crispy pancetta, pickled white anchovy

Palm sugar and kaffir lime-glazed beef, Asian slaw, soba noodles, lotus root crisps

Roast corn-fed chicken and mango salad, chilli toasted cashews, spicy Rujak dressing

COLD BOWLS

The background of the page features a top-down view of three black bowls filled with 'hot bowls'. Each bowl contains a base of white rice, topped with a variety of ingredients including green vegetables like broccoli and asparagus, orange cubes of sweet potato, and pieces of protein such as mussels and fish. The bowls are arranged on a light-colored surface with a subtle floral pattern.

Charterhouse Square

VEGETARIAN

Spinach and ricotta tortellini, peas, lettuce, shallots (v)

Summer greens, Thai green curry hollandaise (v)

Tempura oyster mushroom, teriyaki sauce, sesame, wakame (v)

VEGAN

Grilled tofu, broccoli, sunflower satay, puffed rice (vg)

Vegan Gambian peanut stew (vg)

FISH

Toasted tuna melt, niçoise salad

Seabream, dill-crushed potatoes, confit tomato, caviar sauce

Sesame prawn toast, banana ketchup

Crab risotto, crab toast, Keta caviar, lemon and bisque

MEAT CANAPÉS

Sticky short rib croquette, hot pineapple salsa, pickled fennel

Beef rump, Parmentier potatoes, peppercorn sauce, crispy onions

Lamb belly and merguez sausage lasagne, corn cream

Trailer Park fried chicken taco, creamy poblano sauce

HOT BOWLS

CIRCULATED DESSERTS

CIRCULATED DESSERTS (NOUN):

Decorative sweet treats intended to be enjoyed in one or two bites, making them ideal for tasting a variety of different flavours and textures.

Charterhouse Square

BOWLS

St Clements mille-feuille, bergamot crème brûlée, poached mandarin (v)

Eton Mess; English strawberries, vanilla Chantilly cream

Salted caramel, hazelnut choux bun

Orange almond polenta cake, raspberry ganache

Chocolate petit gateau, white chocolate malted whipped ganache

Rum Baba, lemon and mandarin curd

Elderflower pannacotta, English strawberries

Bannoffeand sunflower sponge, chocolate mousse, vanilla Chantilly cream (vg)

Strawberry mousse, lemon verbena gel (vg)

CANAPÉS

Charred prawn, chilli, lime

Seabass sashimi, nori cracker, miso mayo, pickled cucumber

Butter-poached lobster, crème fraîche, caviar, dill, croustade

Smoked Chalkstream® trout, apple, wasabi snow, caviar

CIRCULATED DESSERTS

LOCATION

MAINLINE RAILWAY STATIONS:

Farringdon: 6-minutes

Barbican: 2-minutes

ADDRESS:

CHARTERHOUSE SQUARE,
BARBICAN,
LONDON
EC1M 6AN



GREEN LEVY

A discretionary Green Levy of 50p per guest has been added to this quote, supporting our sustainability initiatives. This contribution helps offset your event's carbon emissions and funds impactful global and local causes through B1G1, with new projects supported each quarter. You can track the impact of your support via a live dashboard on our website.

Our sustainability pledge aims to reduce carbon emissions by 5% annually, achieve carbon neutrality by 2030, and reach net zero by 2050 through our "reduce, measure, and offset" policy. This optional charge makes incorporating environmental and CSR efforts into your event easy. If you prefer to opt out, simply inform your Sales Manager.

“As a business, we believe that good environmental practice is also good economic practice.”





Charterhouse Square



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smart.parties