

Hosting events in historic buildings



Take a look at the London skyline and you'll find it dotted with beautiful, historic buildings that are filled with art, culture and history. Most of these venues are unique visitor attractions by day and iconic events venues by night.

Hosting your event in one of these venues brings a lot of prestige and an incredible backdrop for your guests. However, there are usually some parameters that must be adhered to when looking to celebrate in an historic Grade I or Grade II building and these will differ from venue to venue.

First and foremost, we must remember that events are not the sole income of these venues. An extra level of care must be taken to protect the fabric of the building and the priceless history, art or exhibitions held inside it. Hosting events in these buildings can increase the risk of damage, food and drink spillage or may have an impact on pest activity, so while events are an excellent additional source of income for venues, they must be treated delicately.

You must ensure that you are aware of any operational guidelines that are in place within the venue. There may be things you are not allowed to do or certain rules surrounding the types of food and drink that can be used within the building.



Protecting Venues

Partnering with unique venues across London is a huge privilege, so taking the responsibility of protecting these buildings should be done very seriously.

Here are a few things you can do to help protect the fabric of unique venues:

- Sit down with venue team at the menu planning stage and listening to any guidelines that are in place with regard to what food and drink are allowed. This includes any cooking equipment that is not to be used, such as fryers, so you aren't disappointed further down the line.

- If your caterer isn't already partnered with the venue, ensure they carry out a full risk assessment of the venue space, ensuring there is no risk of damage to any exhibits, spillages. Determine whether any additional protection needs to be applied to certain collections. Once the risk assessment is carried out, this should be briefed to all members of staff to be certain they understand every aspect of delivering an event in such an iconic building.
- Assess which areas of the building are appropriate for which events. For example, a room with a lot of priceless artifacts would not be a good fit for a disco, but it may be the perfect setting for a 3-course meal or a canape reception. Think about the full brief for the event – what is the purpose, what aims do you have, what is the theme? Communicating this to the venue team will help them advise on spaces that will fit your narrative perfectly.
- Once you know the details of the event taking place, liaise with the venue to ensure they are putting all protective measures in place that they can. For example, the type of equipment they should use, do you need to bring in additional protection for the exhibits, if there are tables and chairs, ensuring the legs are felt padded to avoid damaging the floor. You should also ensure there are appropriate cleaning provisions in case of any spillages so they can be dealt with immediately, as well as double bagging any bins.

Whilst there may be several guidelines to hosting an event in a historic building, the glamour and prestige is unmatched and will give your guests something to talk about for a long time.

We are extremely lucky to partner with Seasoned who take the responsibility of protecting our building very seriously, taking care of all the aspects stated above when organising the catering for an event and meaning that you don't need to worry.

To find out more please visit www.beseasoned.co.uk

More questions? Get in touch with us if you are planning your next event in one of the most beautiful historic buildings in London. [Click here to contact us.](#)