

LANDING CANARY WHARF

12 BANK STREET
LONDON

BRING YOUR PARTY TO LIFE

With space for up to 450 guests, this is a place designed for distinction. Precision-led, highly personal and entirely private, Landing Canary Wharf offers a seamless blend of architectural polish, fine-tuned hospitality and the freedom to make the space your own, making it an ideal venue for prestigious corporate events and standout summer celebrations.

Our in-house food and drink team creates vibrant, seasonal dishes designed to complement summer gatherings and longer evenings. With bespoke event production arranged by Vibration Production, we ensure sound, lighting and staging are tailored to your exact specifications, offering considered guidance and technical expertise throughout.



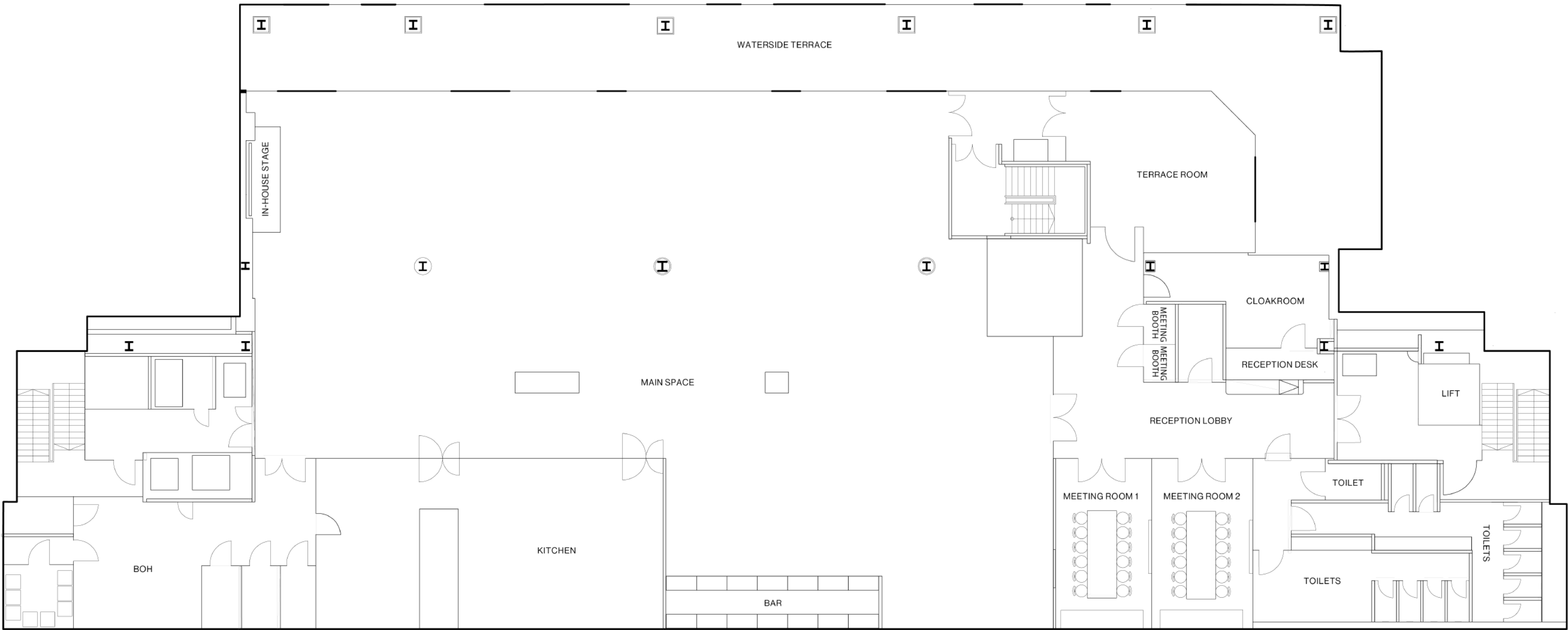


THE SPACE

Hire of Landing Canary Wharf includes exclusive access to the Main Space and Waterside Terrace, with venue access available from 07:00–00:00 (live event hours 08:00–23:00).

The space features a state-of-the-art AV, lighting, and sound system by Vibration Production, a Terrace Room, two boardroom-style meeting rooms with screens, two meeting booths, and a built-in cloakroom.

Guests can enjoy the reception lobby, venue bars, and serviced event kitchen. Additional amenities include Wi-Fi, event security, cleaning, event host and the support of a dedicated Venue Manager. The venue is fully accessible (DDA compliant) and features lift access aligned with the adjoining hotel.

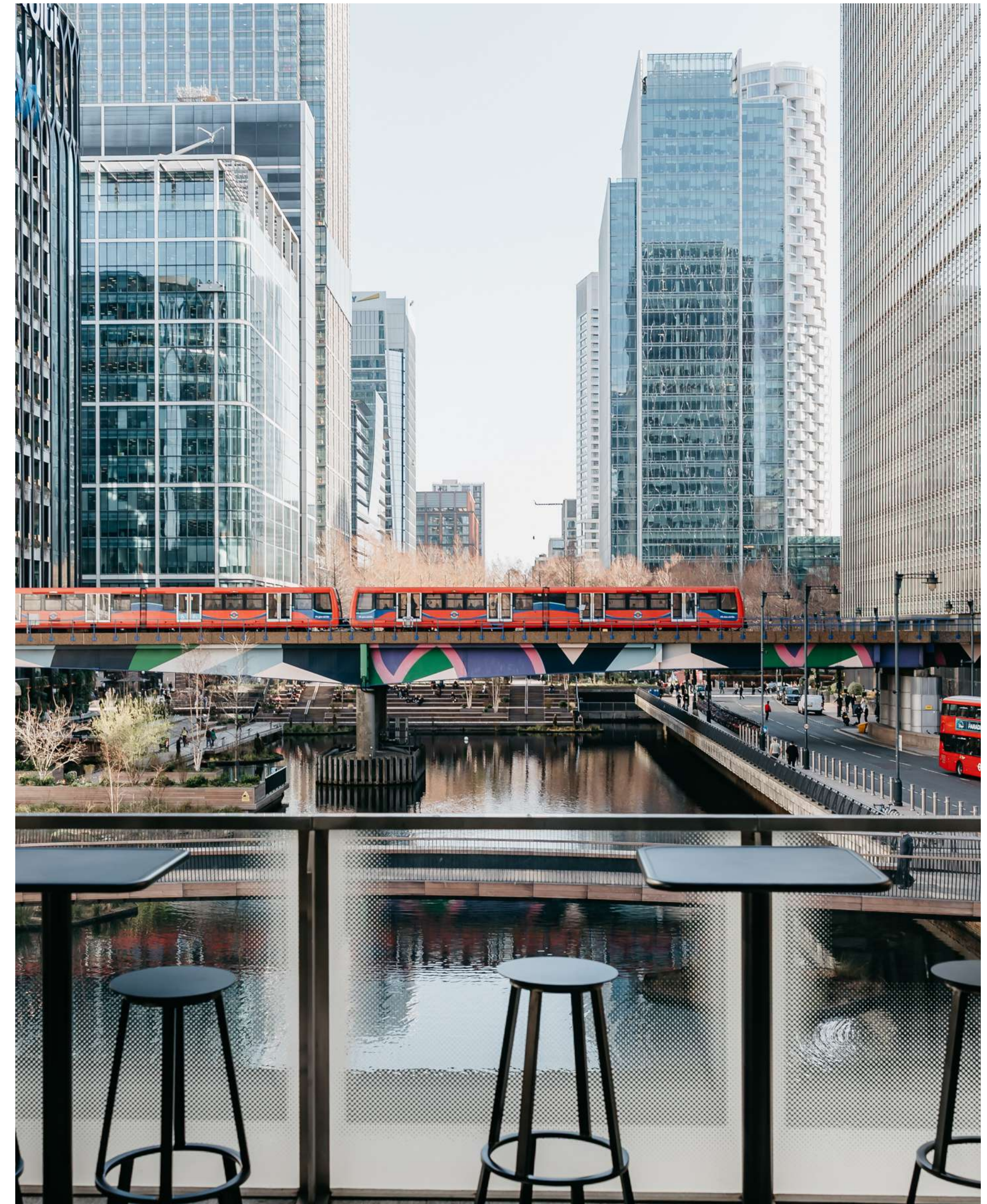




SUMMER PARTY PACKAGES

Summer Party Packages Include

- Exclusive venue hire from 17:00-00:30
- Guest access from 18:30, departure 23:30
- Guest arrival 18:30, departure 23:30
- Live DJ set (four hours)
- LED Screen & microphones for branding & speeches
- Beautifully decorated venue with bespoke lighting & furniture
- Indoor & outdoor bar set up available
- Event security
- Event host to welcome guests
- Cloakroom attendant
- Onsite event cleaner
- Dedicated venue manager



SUMMER PARTY PACKAGES STANDING RECEPTION

From £149 + VAT per person*

Catering Package

- Hire from 17:00-00:30
- Guest arrival 18:30, departure 23:30
- One-hour Prosecco & mocktail reception
- Five bowl foods per person
- Unlimited house wine, beer & soft drinks

**Prices may vary depending on guest numbers and dates*



SUMMER CONFERENCE & EVENING RECEPTION PACKAGE

Summer conference packages include

- Exclusive venue hire from 09:00-20:00
- 09:00-17:00 conference & 17:00-19:00 drinks reception
- House format production package including LED screen & two microphones for daytime conference
- Video upgrade package including two 75" TV relay screens
- Beautifully decorated venue with bespoke lighting & furniture
- Indoor & outdoor bar set up available
- Event security
- Event host to welcome guests
- Cloakroom attendant
- Onsite event cleaner
- Dedicated venue manager



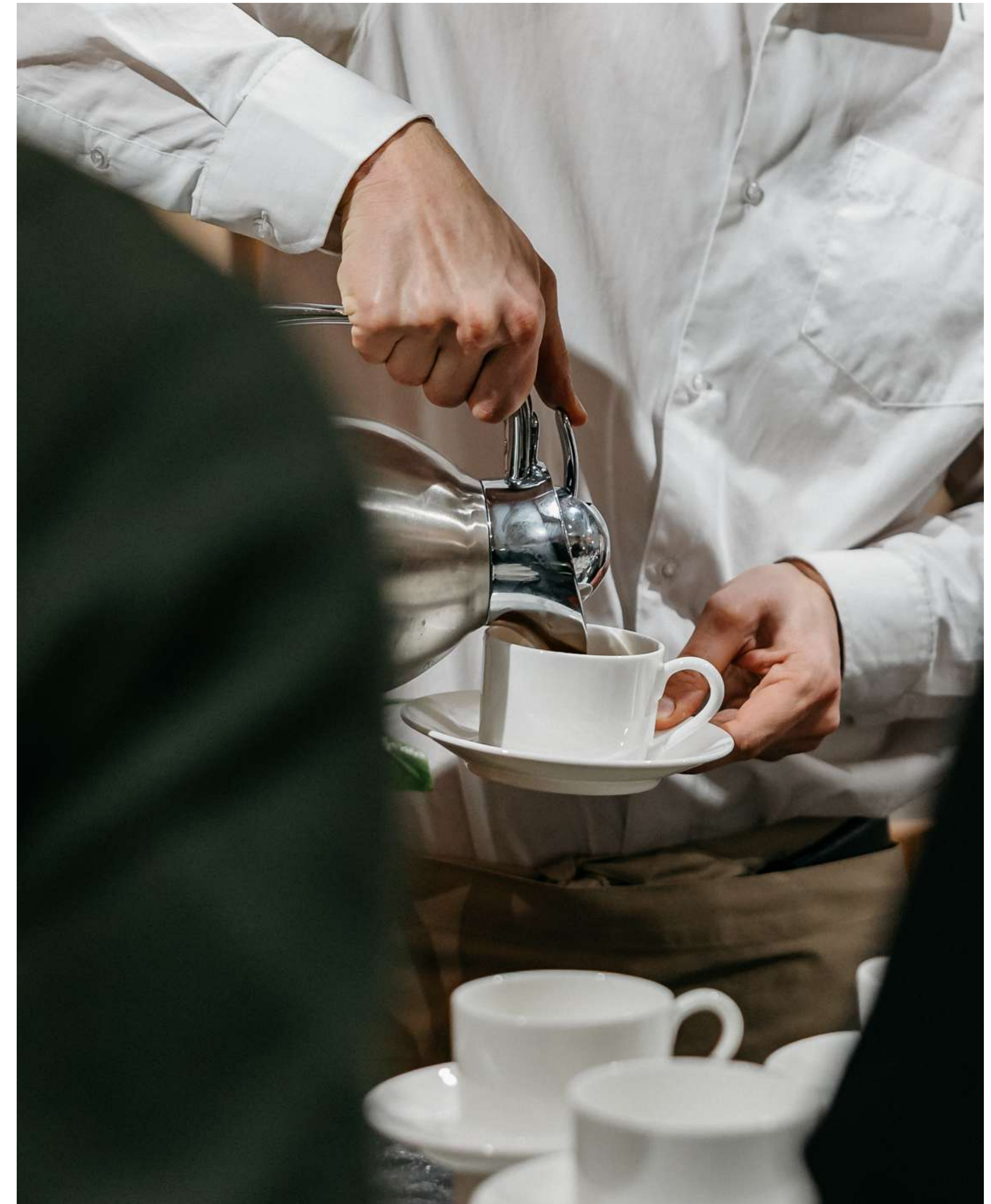
SUMMER CONFERENCE & EVENING RECEPTION PACKAGE

From £225 + VAT per person*

Catering Package

- Mini pastries & whole fruit on arrival
- Four serving of coffee, selection teas & fresh juices
- Two-course hot fork buffet
- Post conference drinks reception of house wine, beer & soft drinks for two hours

**Prices may vary depending on guest numbers and dates*





FOOD & DRINK



Food and drink is centred around creating memorable experiences for guests. With a focus on seasonal ingredients, menus are prepared fresh on-site, bringing a vibrant, summery feel to events.

From BBQ and live food stations to bowl food and elegant canapés, the offering is designed to suit relaxed, waterside occasions.



SAMPLE MENU

Bowl Food

- Nori, torched baby leek, wasabi mayo (vg)
- Butter poached lobster, crème fraîche, Avruga caviar, dill, croustade
- Rose harissa braised lamb, rosemary and sumac mayo, sour cherry onion
- Prawn and scallop toast, green nam jim, yuzu mayo, bonito



SAMPLE MENU

Hot Fork Buffet

- Grilled skinless chicken breast with baked sweet potato, chicory, citrus dressing
- Steamed salmon with brown rice salad, edamame, goma dressing
- Summer vegetable gratin, pesto dressing (vg)
- Fried tofu wrap, red cabbage, alfalfa sprouts, miso dressing (vg)
- Bulgur wheat salad with shaved cauliflower, baby spinach, sunflower seeds (vg)
- Baked pumpkin salad with chickpeas, poached golden raisins, toasted walnuts (vg)
- Beet and coconut salad, ginger, mustard seeds, fresh curry leaves (vg)
- Rustic sourdough bread, super seed pesto (v)
- Plant-based mango mousse, vegan coconut sponge, coconut dip, pink guava gel (vg)
- Chocolate and coconut chia seed pot, raspberry compote and Thai basil (v)

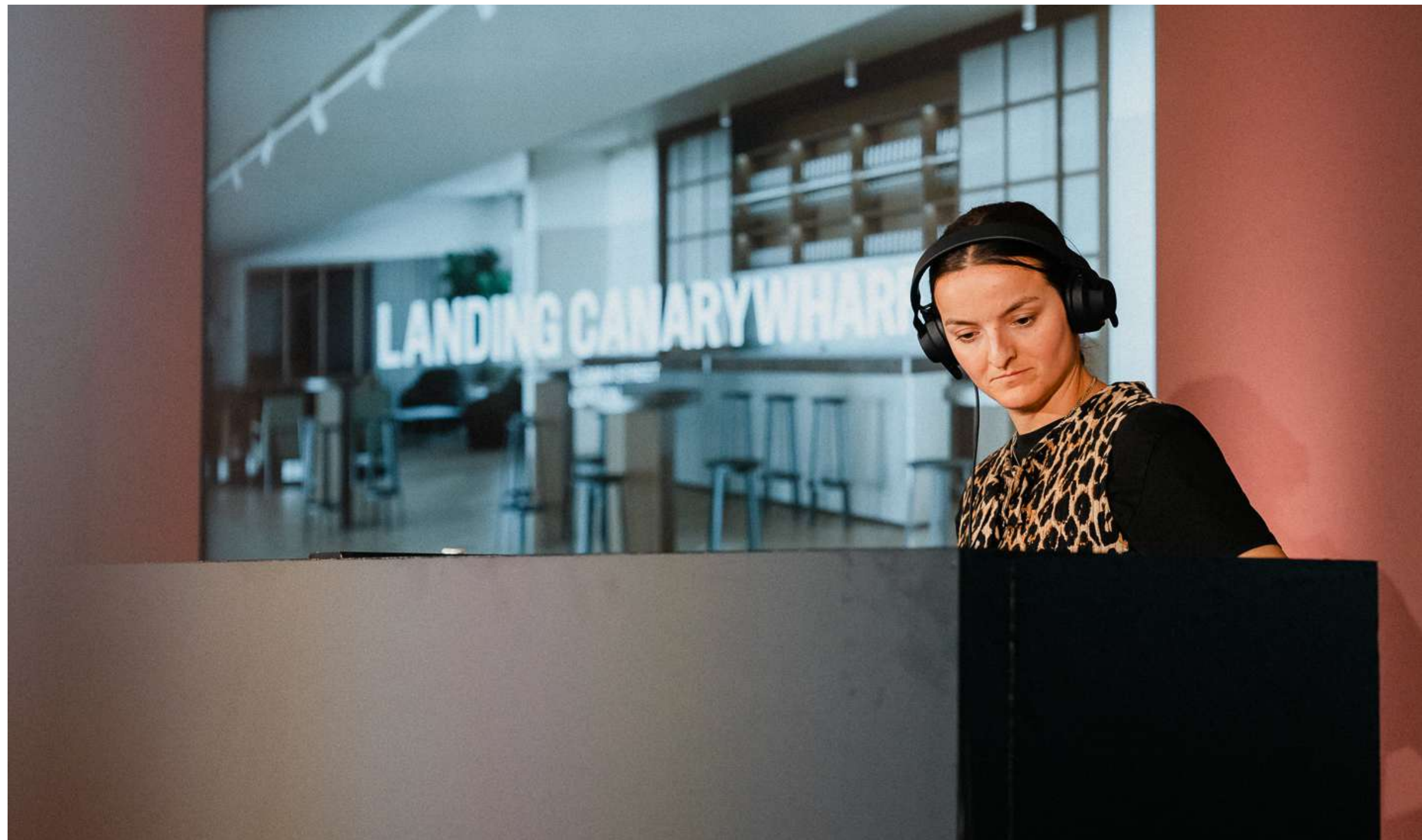




IN-HOUSE PRODUCTION: VIBRATION PRODUCTION

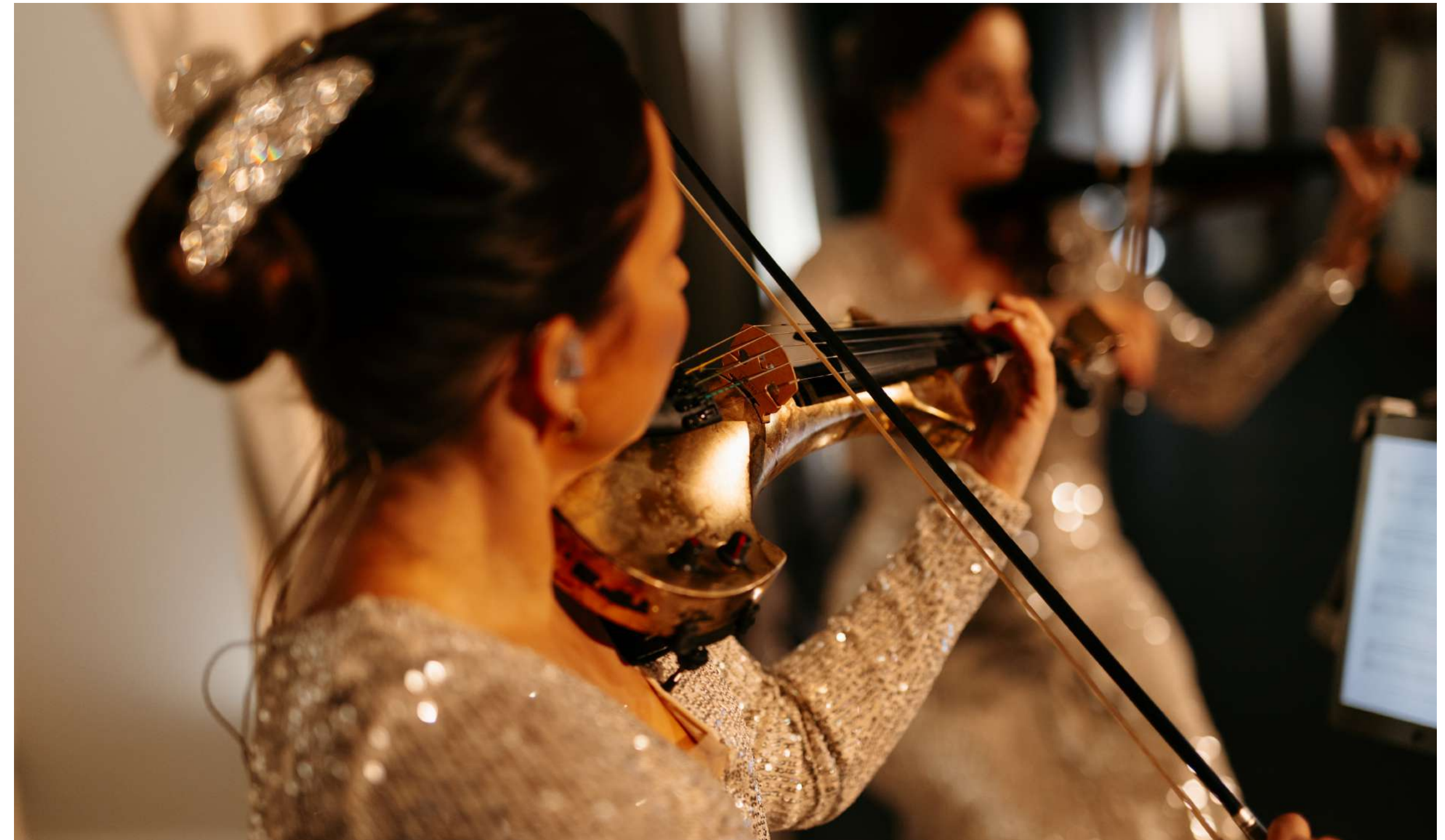
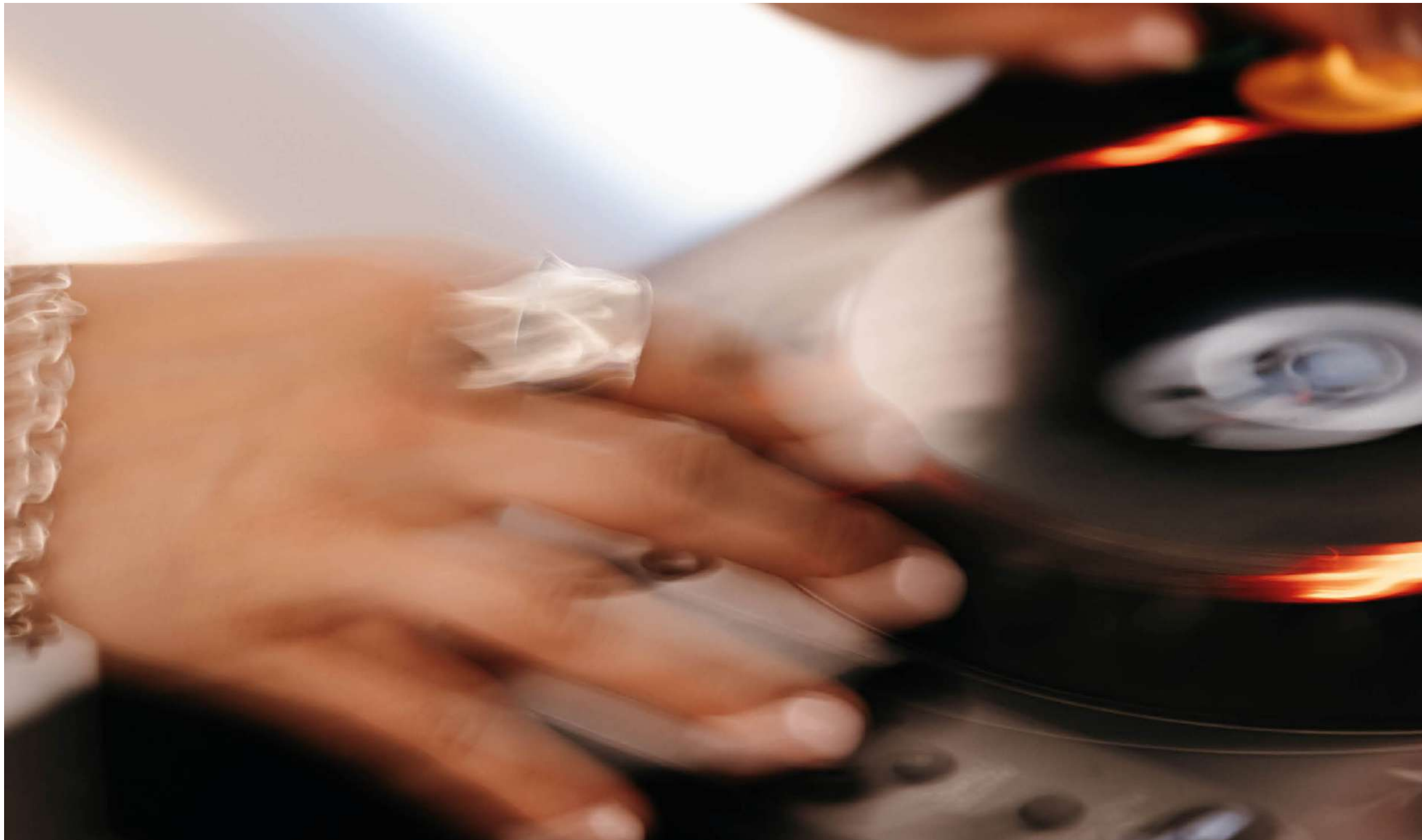
This summer, transform your event with Vibration Production, a team renowned for their creativity and decades of experience in the events industry. From considered theming concepts to full-scale production and event management, Vibration specialises in creating bespoke set builds.

Whether you require refined lighting or immersive sound, every element is delivered with precision and care. The result is a seamless, well-executed experience, designed to complement the architecture of the space and the tone of your event.



ENTERTAINMENT: FULLCIRCLE

Add a distinctive touch to your event with a diverse range of entertainment options from FullCircle. From acoustic performers and live bands to walkabout acts and immersive experiences, they work with London's most exciting talent to shape summer celebrations that feel considered and memorable.



REFINEMENT AT THE WATER'S EDGE

Reimagine your next event or celebration,
call us on 020 3834 3445 or email
hello@landingcanarywharf.com

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