

FULLER'S
The Trinity Bell

18-22 CREECHURCH LANE
EC3A 5AY

Irina

GENERAL MANAGER

T: 020 7324 1658

E: trinitybell.office@fullers.co.uk

W: <https://www.thetrinitybell.co.uk/>



Corporate
Events

Your event.
Our expertise.



Unique Venues
for Unique Occasions



THE TRINITY BELL

FULLER, SMITH & TURNER



Elevating experiences
in beautiful pubs

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THE TRINITY BELL

FULLER, SMITH & TURNER

The Trinity Bell

The Trinity Bell are a welcoming venue for events of all sizes, with exceptional service, seasonal cocktails, and fresh, thoughtfully crafted menus.

With our dedicated team taking care of every detail, we can't wait to welcome you.

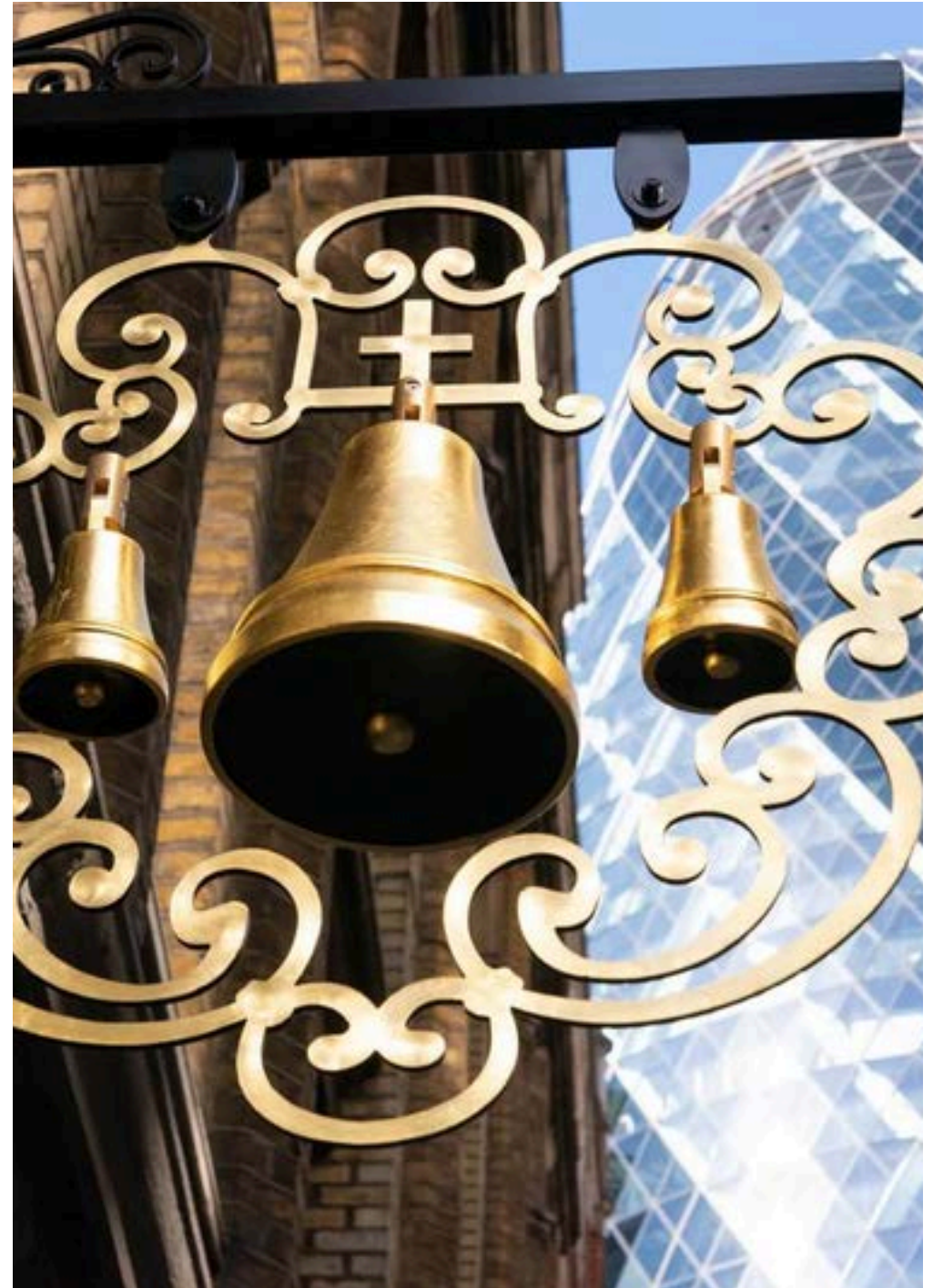
Nestled in the heart of Fenchurch Street, we are the perfect venue for all kinds of events, big or small. For the past six years, our wonderful Irina has led a passionate team dedicated to making every visit feel special.

From the moment you arrive, our attentive waitstaff will make sure your glass is never empty, no waiting at the bar needed! Our talented bartenders are always ready to mix up the trendiest drinks of the season, so all you need to do is relax and pick your favourite from our premium selection.

And when it comes to food, you're in great hands. Head Chef Pedro and his fantastic kitchen team have crafted a variety of menus to suit any occasion, all made with the freshest and seasonal ingredients.

Last but certainly not least, our brilliant Events Manager, Kelly, is always ready with a smile. She'll work closely with you to make sure your event is everything you imagined and even better!

We can't wait to welcome you!





The Bell Room

Sound System | Screen | Natural Light

Our Bell Room is available year-round for corporate events, meetings, and private dining.

It offers a professional yet welcoming atmosphere, ideal for meetings, training sessions, and networking events. Enjoy a private space with the distinctive charm of our historic venue.

Capacities

Seated Meal: up to 22 guests

Meeting Style: up to 22 guests

Standing: up to 30 guests

Summer Season

April - September

Minimum Spend

(inc. VAT and 12.5% service charge)

Half day: £500

Full day: £1000

Winter Season

October - March

(Excluding December)

Minimum Spend

(inc. VAT and 12.5% service charge)

Half day: £1000

Full day: £2000

Extra £100 per hour bespoke timeslot

Timeslots: 12pm until 4pm | 5pm until close

Our Meeting Offer

Screen & HDMI | Paper & Pen | Flipchart

Timeslots: Half Day Meeting: 9am until 12pm |

Full Day Meeting: 9am until 4pm

Minimum Spend

Half day: £400

Full day: £700



The Parlour

Private Bar | Sound System | 2 Screens

Our Parlour Room is available year-round for corporate events, meetings, and private dining.

It offers a professional yet welcoming atmosphere, ideal for conferences, training sessions, and networking events. Enjoy a private space with the distinctive charm of our historic venue.

Capacities

Seated Meal: up to 60 guests

Meeting Style : up to 60 guests

Standing: up to 100 guests

Summer Season

April - September

Minimum Spend

(inc. VAT and 12.5% service charge)

Monday-Tuesday: £ 1000

Wednesday-Friday: £ 1500

Winter Season

October - March

(Excluding December)

Minimum Spend

(inc. VAT and 12.5% service charge)

Monday-Tuesday: £ 2000

Wednesday-Friday: £ 2500

Extra £500 per hour bespoke timeslot

Timeslots: 12pm until 4pm | 5pm until close

Our Meeting Offer

Screen & HDMI | Paper & Pen | Flipchart

Timeslots: Half Day Meeting: 9am until 12pm |

Full Day Meeting: 9am until 4pm

Minimum Spend

Half day: £700

Full day: £1000



DRINKS AREAS

Perfect for soaking up the vibrant atmosphere while catching up with friends or colleagues over drinks and delicious bites.

From 2 guest up to 50 guests

We will mke the perfect drinks area for you!

No minimum spend

Winter season
(October -March)

Card authorisation £50

Payment will only be taken if no show

EXCLUSIVELY YOURS

Private Bars | Screens | PA system | Music Licence

Looking for a space to make your own? Our pub is available for exclusive hire all year round.

Whether it's a party, company event, or special celebration, you'll enjoy full use of the venue, a warm, characterful setting that's perfect for bringing people together.

Capacities

Seated Meal: up to 120 guests
Standing Reception: up to 300 guests

Summer Season

April - September

Minimum Spend

Monday : £8K
Tuesday-Thursday: £20K
Friday: £10K
Weekends: From £2.5K

Winter Season

*October - March
(Excluding December)*

Minimum Spend

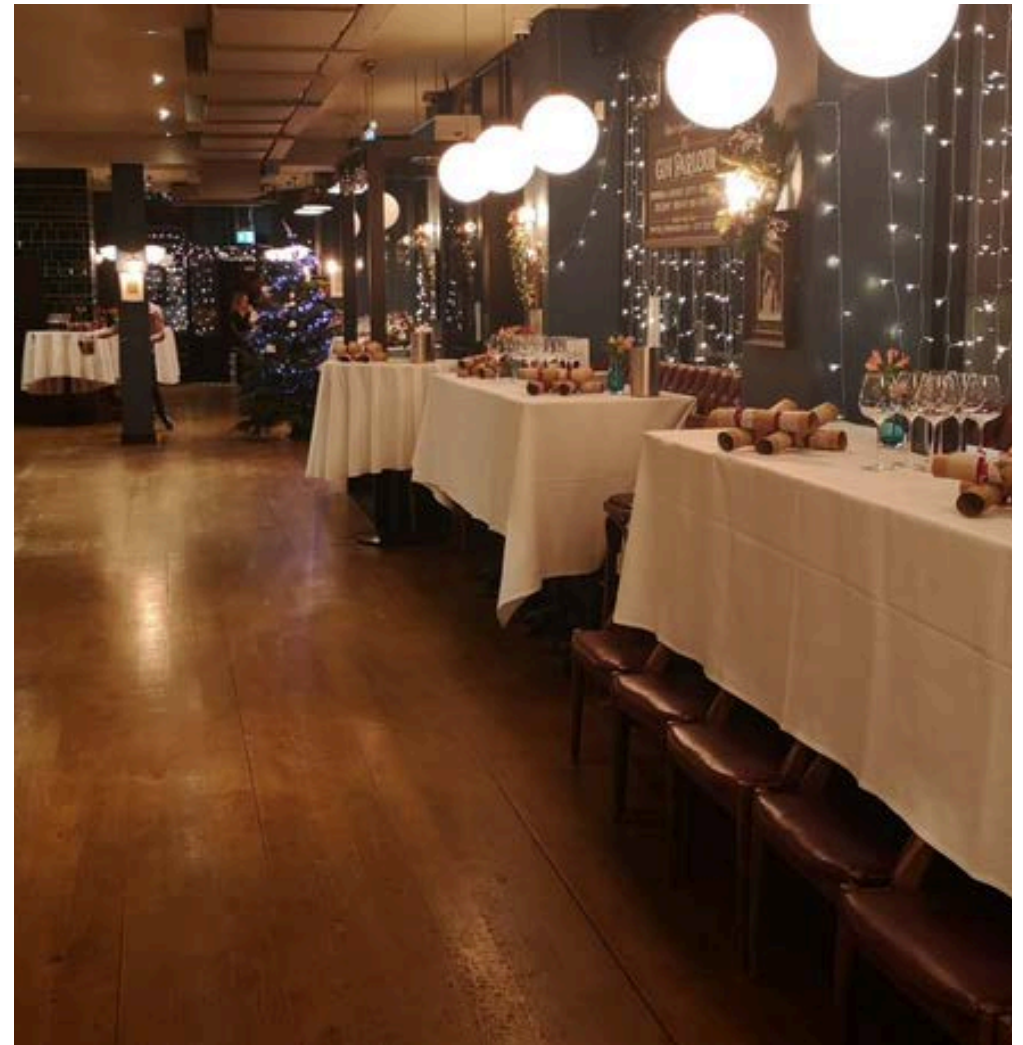
Monday : £10K
Tuesday-Thursday: £22K
Friday: £12K
Weekends: From £2.5K

Timeslots: 11am until 4pm | 5pm until 11pm

Additional £500 per hour applies for a bespoke timeslot if available.

Enhance Your Celebration

Upgrade with a late licence until 1am.
£500 per hour



Executive Menu

2 course £35.50 | 3 course £42.50

STARTERS

Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)

SOUPS

Roasted butternut squash soup, toasted pumpkin seeds (v)
Leek and potato velouté, crispy leeks (v)

All soups come with bread and butter

MAINS

Fuller's London Pride, steak and mushroom shortcrust pie

With mash, seasonal greens, red wine gravy

Braised beef cheeks

With mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy

Thyme roast chicken

With courgette, broad bean, pea, gem, mozzarella salad, lemon dressing

Beer battered haddock and chips

With crushed peas, tartare sauce, lemon

Pan-roasted gilt head bream fillet

With peas, broads & samphire, baby potatoes, salsa verde

Pan-roasted salmon fillet

With braised fennel, peppers, tomato, olives, capers, lemon

Charred aubergine

With minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)

Beetroot bourguignon

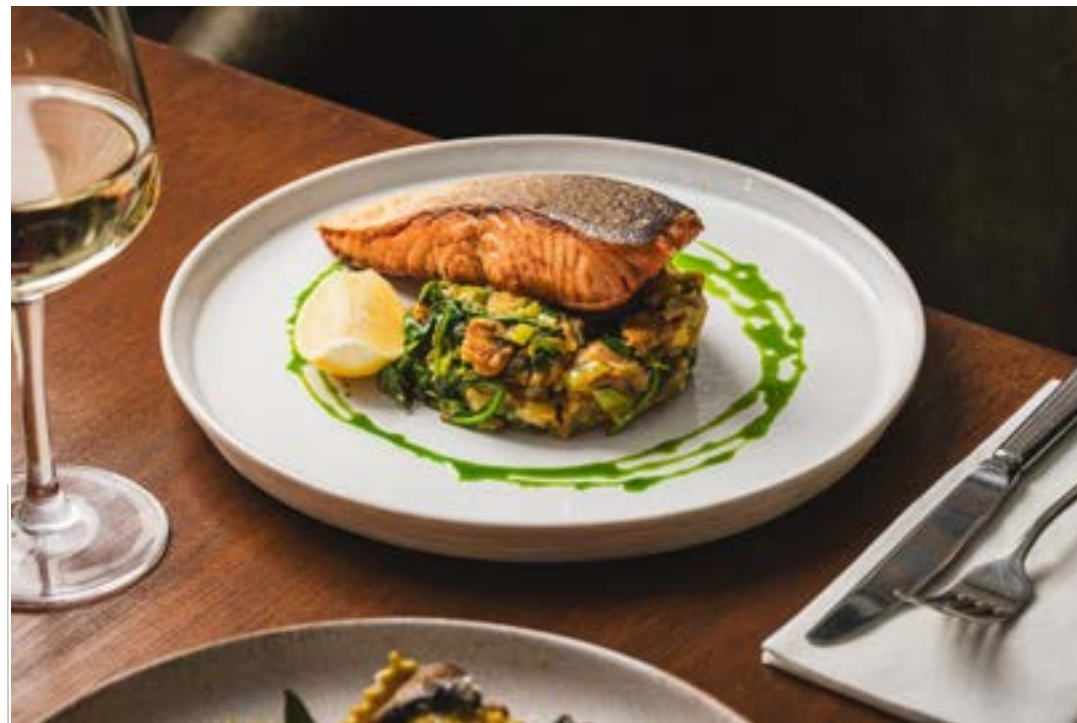
With vegan feta, balsamic silver skin onion, pine nuts (pb)

Grilled cauliflower

With white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)

DESSERT

Sticky toffee pudding, vanilla ice cream (v)
Chocolate brownie, salted caramel ice cream
Apple & blackberry crumble, custard (pb)
Glazed lemon tart, raspberry sorbet (v)



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Canapés

£4.50 per canapé | 3 canapés for £13.50

Meat

Ham hock croquettes, pineapple ketchup
Chorizo scotch egg
Chicken liver parfait crostini
Duck rilette crostini

Fish

Smoked salmon blinis, celeriac & beetroot remoulade
Tempura prawns, wasabi mayo
Smoked mackerel pâté on toast
Crayfish, Marie Rose, baby gem lettuce

Vegetable-Based

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)
Breaded Cotswold brie, fig & redcurrant chutney (v)

Plant-Based

Mushroom arancini, truffle mayo (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Onion & truffle pissaladiere (pb)

Dairy/wheat free

Beetroot tartare (pb)
Pistachio, kalamata olives, tomato (pb)
King prawns, lemon, coriander
Sweetcorn fritter, roasted tomato salsa (pb)

Sweet

Warm treacle tart, clotted cream (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

Please select a minimum 3 Canapés per person.

We have a minimum order of people and a maximum amount you can order canapés.



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Finger Food Buffet

£22.95 for 5 items | Additional items £4.75 per item

Meat Based

Lamb kofta, minted raita
Chorizo sausage roll
Chicken wings, hot honey sauce
BBQ south coast ribs
Honey & mustard sausages, cranberry & mandarin jam

Sliders

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcroft Farm beef
Onion bhaji, raita, cucumber (pb)
Falafel & minted coconut yoghurt (pb)

Fish Based

Salt & pepper squid, chilli, coriander, sriracha aioli
Smoked mackerel pâté on toast
Mini fish & tartare sauce
Smoked haddock & leek fishcakes
Roasted salmon & sauce vierge
Garlic chilli prawns

Plant-Based

Pulled jackfruit taco, mango salsa (pb)
Mushroom arancini, truffle mayo (pb)
Spiced chickpea fritter, sweet chilli jam (pb)
Sweetcorn Fritters, roasted tomato salsa (pb)
Hummus & flatbread (pb)

Sweet

Sweet mini doughnut (v)
Warm treacle tart, clotted cream
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

Mix and match dishes. Minimum of five items per person. We have a minimum order of people and a maximum amount you can order for finger food. .



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Nibbles Package

SMALL PACKAGE

10-15 guests

SET PACKAGE

1x Skewers Board
1x Greek Platter (v)
1x Nachos (pb)
1x KG of chicken tenders
Buffalo & Blue cheese sauce
Hot Honey
Korean BBQ

£86.45

MEDIUM PACKAGE

20-30 guests

SET PACKAGE

2x Skewers Board
2x Greek Platter (v)
2x Nachos (pb)
2x 1 KG of chicken tenders
Buffalo & Blue cheese sauce
Hot Honey
Korean BBQ

£172.90

LARGE PACKAGE

40-50 guests

SET PACKAGE

4x Skewers Board
4x Greek Platter (v)
4x Nachos (pb)
4x 1 KG of chicken tenders
Buffalo & Blue cheese sauce
Hot Honey
Korean BBQ

£345.80



If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based - Scan the QR code for allergens



DAY DELEGATE PACKAGES

Morning Package

Morning self service tea and coffee
Fruit platter (pb) & Pastries platter (v)
Breakfast bap

Choose from: sausage bap | bacon bap | egg bap
£20 per person

Afternoon Package

Lunch Option

Choose: four sandwich options
Choose two sides: chips | mixed leaf salad | panzanella

Afternoon treat

Choose from: lemon meringue pie | sticky toffee pudding |
warm chocolate brownie
Afternoon self service tea and coffee
£24 per person

Full Day Package

Morning & Afternoon self service tea and coffee
Fruit platter (pb)
Pastries platter (v)

Lunch Option

Choose: four Sandwich options
Choose two sides: Chips | Mixed Leaf Salad | Panzanella

Afternoon Treat

Choose from: Lemon meringue pie | sticky toffee pudding |
warm chocolate brownie
£35 per person

UPGRADES

Add on another serving of tea and coffee £3 per person

Add on Breakfast Bap £5 per person



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DRINKS RECEPTIONS & PACKAGES

BEER PACKAGES

12 bottles

Asahi, Peroni, Peroni Capri
£71

12 bottles Alcohol Free

Asahi 0.0% Peroni 0.0%
£71

SPARKLING PACKAGES

Prosecco Package

delicious, bubbly, house prosecco
6 bottles for £225

WINE PACKAGES

House Wine Package

Sonberg Chenin Blanc, South Africa,
Talma Garnacha, Spain
Colognola Pinot blush, Italy
6 bottles for £178

Signature Wine Package

Ca'Marita Pinot Grigio, Italy
Le Guepier Merlot, France
La Reine Rose, France
6 bottles for £208

Premium Wine Package

Lanark Lane Sauvignon, New-Zealand
Rio Del Rey Rioja Reserva, Spain
Mirabeau Rose, France
6 bottles for £251

PROSECCO RECEPTION

£7 per person

BAR TAB OPTION

Put some money behind the bar and create a personalised drinks menu for your guests to choose from.

Standard Drinks Tokens

beer, wine or ale
£9 per person



FAQS

Is your venue wheelchair accesible ?

Our venue is unfortuently not wheelchair accesible.

What equipment is available to me in the function room?

In our function room we do two screens that can be connected simultaneously , we will provide all HDMI equipment to connect any audios and visuals. Access to microphones are also available.

Is there parking?

We do not have parking on site. Parking can be found on the next street however it is not free.

Can I come in earlier to set up?

This can be arranged if the space is available, we allow this 1 hour pre event, anything more may incur a charge.

Can we use the outside space?

Yes, you can use outside space as a smoking area.

Is there a dedicated events team to help with my booking?

We have an external Events team that can help with all of the event details; food recommendations, timings, set up requirements etc. There is no extra charge for this.

Can we bring our own alcohol and pay corkage?

No external alcohol is strictly allowed on the premisses.



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NEXT STEPS

- ❑ **Contact Us** – If you haven't already enquired, you can scan the QR code below to get started. If you have already been in touch, we will provide a bespoke quote for your booking, including prices and availability.
- ❑ **Arrange a Site Visit** where you can see our venue and ask any questions you may have.
- ❑ **Confirm your day** with a deposit, for large event enquires, you may be asked to sign an event contract.
- ❑ **Within Four Weeks** you will be contacted to discuss how your plans have developed and to do a run through of your event, including timings, catering options, and any other questions you may have. You can of course contact us with any questions before this time.
- ❑ **Two weeks beforehand**, we will require your final numbers and catering selections, including any dietary requirements. You will also receive your final invoice and a payment link to settle the remaining balance for your event. This stage will serve as a final meeting with your venue co-ordinator to go over any remaining details.

Then all you need to do is enjoy the countdown to your event and celebrate with your colleagues and guests. Our team will be on hand to ensure everything runs smoothly on the day.

Enquire ~

