

VENUE HIRE



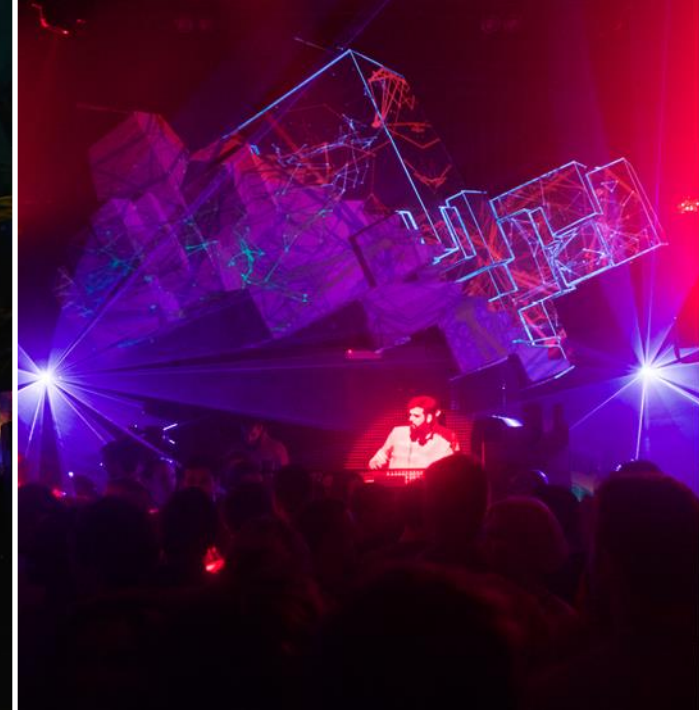
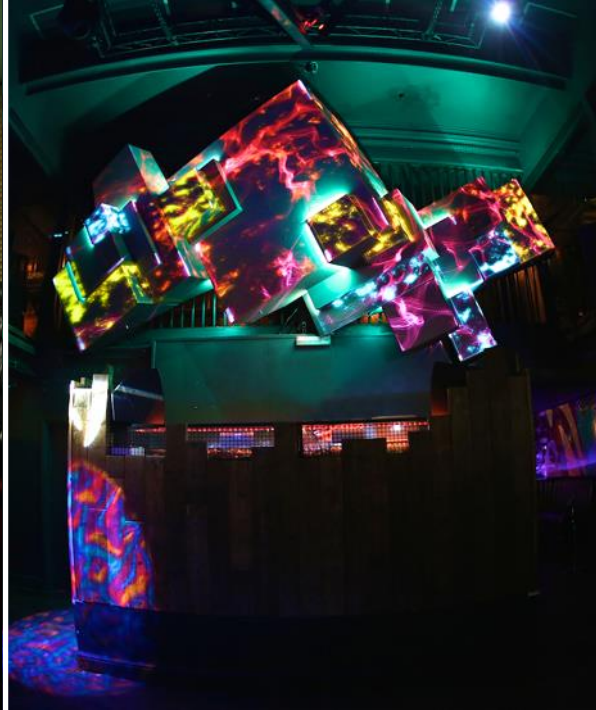
WELCOME TO THE QUBE PROJECT

The Qube Project is the ultimate club space, perfect for private parties in the heart of Victoria.

The venue has recently undergone a full refurbishment, making it an unbeatable space for private hire and corporate events.

Three bespoke, individually designed rooms are punctuated by art installations, 3D video mapping technology and sleek décor. The Qube Project's multi-faceted concept flows through the design of the venue.

The flexible space allows you to create your own party, with the ability to cloak the venue in your own branding or colour scheme, or add your own theming. A strong focus on aesthetics makes the venue unique and interchangeable.



Q1

The largest of the Qube Project's rooms is Q1. Here, sleek and plush interiors serve as the perfect backdrop for your event. The minimal interior design features exposed brickwork and industrial elements.

A focal point is the room's 3D video mapping, which makes the space adaptable for any event. The use of digital art can make your event one to remember.

Q1 CAPACITIES

Reception	800 guests
Dining	200 guests
Theatre Style	400 guests

Q1 FEATURES

- Late license/bar facility
- Fully equipped DJ booth
- Martin audio sound system
- Bespoke lighting desk
- Moving head lighting
- PA system
- Laser, smoke and CO2 machines
- Projection capabilities
- Aerial balcony
- Male and female WC
- Air conditioning



Q2

The four musical corners of the globe meet in Q2, a wonder room where guests can soak up the party spirit. The space is ideal for cocktail receptions, or live music and acts.

London's most exciting creatives have worked on the design of the space, transforming it with installations and LED walls. The room has a distinct urban glamour. An airy, contemporary space, Q2 offers a perfect backdrop for your event.

Q2 CAPACITIES

Reception	400 guests
Theatre Style	100 guests

Q2 FEATURES

- Late license/bar facility
- Fully equipped DJ booth

- Bespoke lighting desk
- Moving head lighting
- Martin audio sound system
- Phase power supply for catering support
- Seated chill out area
- Air conditioning



Q3

Make a statement in Q3, a dazzling party venue with ultra-cool interior design. The standout room, with its cutting edge look and impressive bar, will leave guests in no doubt of your party credentials.

The minimal, stylish design of Q3 will give your event a VIP edge. This space is best suited to drinks reception, or can be used as a VIP room, in addition to other spaces.

Q3 CAPACITIES

Reception	250 guests
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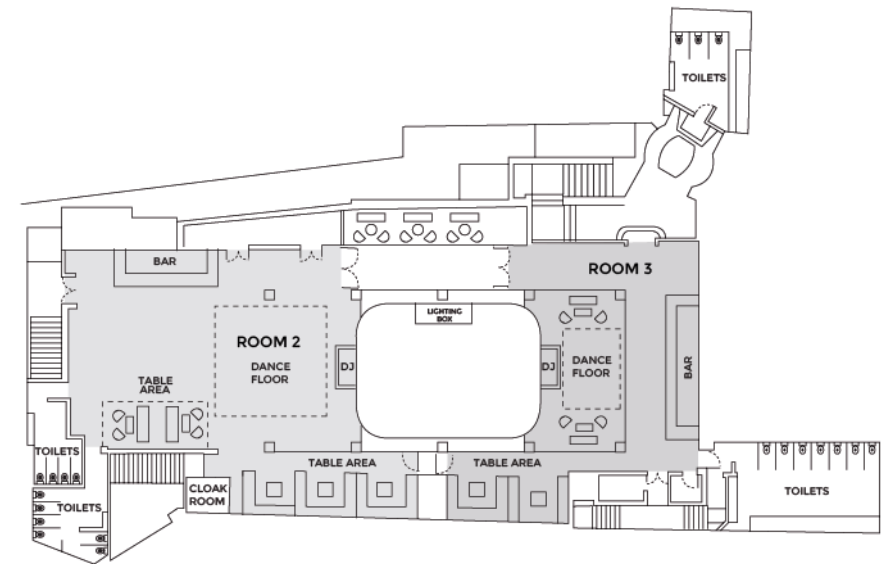
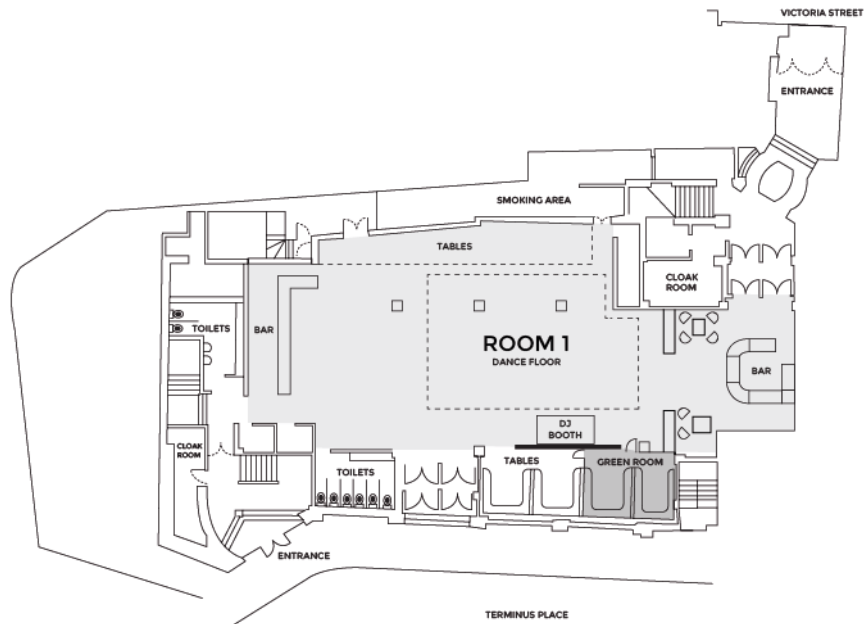
Q3 FEATURES

- Late license
- Bar facility
- Fully equipped DJ booth

- Designed martin audio sound system
- Bespoke lighting desk
- Moving head lighting
- Seated chill out area
- Air conditioning
- Male and female WC



FLOOR PLAN





CATERING

create[®]

Catering at the Qube Project is managed by award-winning London caterer Create. With a reputation for immaculate service, attention to detail and passion for fine food, Create prides itself on delivering innovative catering for events.

HOT

- White Shallot & Sweet Basil Tart
- parmesan aioli
- Crab, Chilli & Coriander Fritters
honeyed Greek yoghurt
- Catalan Spiced Chicken & Chorizo Empanadas
- Romesco sauce
- Individual Beef Sliders
- blue cheese, dill pickle, cos & corn relish

A passionate belief in its product sets Create apart. The talented team is committed to producing fantastic menus that will live on in the memory of you and your guests.

Create was awarded 'Best Food and Beverage

COLD

- Stuffed Fresh Dolmades
- with tzatziki & garlic
- Asian Vegetable Rolls
- soy, chilli & wasabi dip
- Confit Duck & Iced Cucumber Cakes
- hoi sin jam & scallions
- Fresh Water Shrimps
- chilli & lime zest with wasabi mayonnaise
- Roast 28 day-Aged Cumbrian Beef
- Yorkshire pudding with watercress

Supplier' at the 2014 M&IT Industry Awards. As an accredited caterer at over 40 unique and prestigious London venues, Create regularly delivers canapé and bowl food receptions, dinners, food stalls, conference catering and wedding breakfasts.

SWEET

- Mini Macaroons
- rose water, ganache & blood orange
- Salted Caramel Tart
- caramelised popcorn
- Marbled Chocolate Mousse
- miniature chocolate tuille
- Blackberry & Apple Crumble
- hazelnut & clotted cream

Find out more at createfood.co.uk