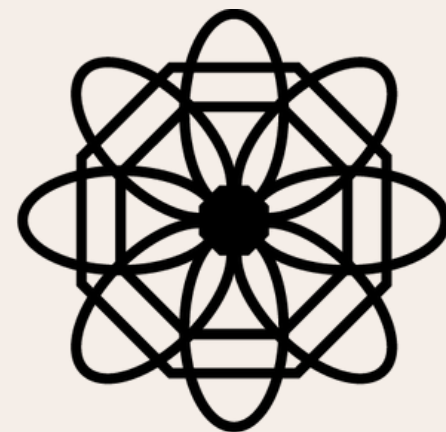




# *Iron Bloom Shoreditch*

46 GREAT EASTERN ST - SHOREDITCH - EC2A 3EP





# Who We Are

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Located in Shoreditch, at 46 Great Eastern Street, a former iron factory has been transformed into a triple tier event space. Keeping original features such as cast iron pillars and the industrial lift which houses the DJ booth, this Shoreditch venue blends historic rusticity with a warm, modern feel.

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# *Facilities*



## **KITCHEN**

A full commercial kitchen including a Josper oven, two Blue Seal ovens complete with a solid top and a grill, Rational steam bomb oven, heat lamps, undercounted fridges and a full-spec pot wash area.

## **COCKTAIL BAR**

Fitted with a 6m long cocktail bar which can serve the full venue at great speed, it's also equipped with all fridges and stations necessary for a full service. Post mix, draught beer and undercounted glass washer also available.

## **SOUNDSYSTEM**

We've craftily carved out the old elevator shaft and turned it into a suspended DJ booth. With 4K Martin Audio Soundsystem which gives the venue a high quality of sound for your private event.



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# Hiring Options

The cost of these options vary but feel free to call / email for a quote.

## DRY HIRE

Iron Bloom has a unique, eye-catching feel as well as functionality to it, which makes the venue ideal for filmings & photoshoots, meetings, exhibitions, product launches, activations & pop-us. Dry hire allows you to bring in all of your own stock and dispense it as you wish. You could also have access to your commercial kitchen if you like.

## FULL HIRE

Available during the day and evenings, we open our doors as a recipe development kitchen, cocktail bar, and as an industrial studio for film and photography shoots. We are the ideal space to create tailor-made events, experiences, concepts and develop products and ideas to be fully realised – Often in collaboration with pioneers in the Food & Drink industry through supper clubs, pop-up's, as an industrial photography studio or for cocktail / cookery / workshop classes.

# Success Stories

## TABLE&CANDLE : 'SUMMER IN SARDINIA' W/ CHEF FEDERICO OLIVA

table&candle is aiming to rebuild the restaurant industry from the ground up and transform the way London eats out by bringing a new breed of restaurant to London's high streets – one which favours craft, creativity and quality by featuring an ever changing menu of concepts and chefs from far and wide. They repurpose independent high street spaces whilst partnering with craft producers, makers and artists to open unique restaurants in different neighbourhoods, then invite the most pioneering chefs to design and cook exclusive menus, for a limited time only.





# Success Stories

## JFOODO X THE OYSTERMEN : 'ESCAPE THE ORDINARY'

World Sake Day on the 1st October announces the start of this exciting month of Sake. Starting from October 24th for an exclusive 3 days, JFOODO are collaborating with London's iconic seafood restaurant, The Oystermen Seafood Bar & Kitchen.

Their three-day pop-up, JFOODO (The Japan Food Product Overseas Promotion Center) in collaboration with The Oystermen is proud to offer visitors the chance to 'Escape the Ordinary' through the 'fresh harmony of Seafood and Sake'. Japanese Sake Sommeliers and Sake Experts will be inviting the public to experience a selection of authentic Japanese sakes alongside an expertly paired seafood tasting menu. This pop-up will also offer the opportunity to learn the etiquette and history behind sake tasting.



OYSTERS,  
SAKE,  
HARMONY





**ESCAPE  
THE  
ORDINARY**

*The fresh harmony of  
Seafood and Sake*



# Success Stories

## DAVID LLOYD CLUBS: THE GOOD PLATES

The David Lloyd gym franchise opened a pop-up restaurant in Shoreditch that aims to boost mental well-being through its menu, lighting, décor and music choices. The restaurant, named 'The Good Plates', comprises of six seasonal, mood-boosting dishes and three non-alcoholic cocktails. All profits of the restaurant will go to 'Mind', the mental health charity. The menu has been created by chef and mental-health ambassador Andrew Clarke and nutritional therapist Ian Marber.



# Success Stories

## LINKEDIN : 'THE LINKED INN'

LinkedIn opened their very own pop-up pub, 'The Linked Inn', enabling young professionals to socialise with their professional community over a drink, and even land themselves a job. LinkedIn served 'career advice on tap' from experts, and provided the opportunity to have a your profile picture taken by a professional photographer. The event was over subscribed with 200 punters walking through the doors of The Linked Inn over two days (twice the target amount) with over 9000 views of the Eventbrite page. Influencers helped drive the conversation by sharing photos of their profile pictures on their pints. The concept captured the attention of consumers and press alike, with Shortlist claiming The Linked Inn 'has the best name it could possibly have!'. So successful was the event, that The Linked Inn is going on tour to other key cities across the UK and Europe.







# Contact

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## GET IN TOUCH!

We would love to work with you and kick start with exciting new projects, collaborations and conversations for your food & drink venture.

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