

CORPORATE CHRISTMAS PACKAGES 2022

MOVING VENUE

MUSEUM OF LONDON



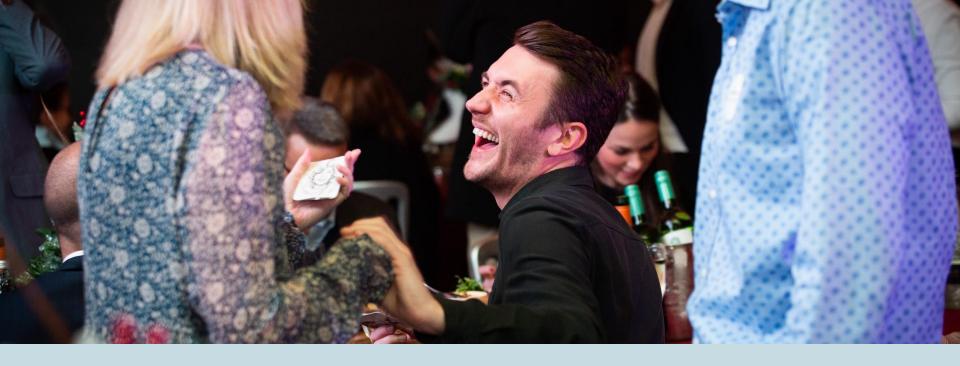


A PASSION FOR THE BEST EVENTS IN LONDON

The Museum of London tells the incredible story of the world's most amazing capital city and its people. Located in the heart of the City, the museum provides an incredible backdrop for your company's Christmas celebration.

This festive season, the museum's main spaces will be enhanced with "Light up the night" décor with a fantastic selection of reception and dinner packages to match.

We provide full event support, comprehensive drinks and catering options, and state of the art audio visual facilities.



YOUR CHRISTMAS PARTY

This year the museum has partnered with **Moving Venue** to bring you an all inclusive package sparkling with creative, contemporary and delicious food, from canapé receptions to dinners and after dinner parties.

Your choice of reception or dinner menu, for up to 400 guests for a seated dinner or 1000 for a standing drinks reception.

Enjoy your night with a bar offering unlimited beer, wine and soft drinks throughout.



CHRISTMAS PARTY PACKAGE

Our packages provide full event support, comprehensive drinks and catering options, and state of the art audio visual facilities.

- Hire of Entrance Hall and London Ellipse Hall
- Unlimited Prosecco or winter cocktail on arrival
- Canapés
- Dinner, food station or reception menu of your choice
- · Unlimited house beer, house wine and mocktails
- AV package including PA system, staging, projector, plasma screen, uplighters, LED digital ellipse and technician
- · Cloakroom facilities and attendant
- Access from 6.30pm until 11pm, with the option to extend until 1am (additional charges apply)
- · Full event management and staffing
- Furniture and linen
- Christmas tree in Entrance Hall



PACKAGE PRICES

Minimum numbers applicable on key dates.

All prices are subject to the addition of VAT.

No. of guests	Drinks Reception	Dinner	Food Stations
100 - 149	£215	£280	£233
150 – 199	£176	£239	£194
200 – 249	£155	£215	£172
250 – 299	£143	£194	£157
300 – 349	£135	£185	£145
350 – 390	£130	£181	£137
400 – 499	£118	-	£129
500 – 600	£109	-	£121
600 +	£104	-	£116



CANAPÉ MENU (Sample)

COLD Watercress Blini

Pea custard, ricotta, lemon, mint (v)

Chickpea Wafer

Cashew curd, spring peas, pickled mustard seeds wildflower garden (vg)

Poached Lobster

Toast, dill lime mayo, tobiko caviar, watermelon

Sticky Chilli Beef

Pickled wakame, sesame, togarashi mayo

HOT I

Parmesan Gnocchi

Roasted pumpkin puree, crushed pine nuts and crispy sage (vg)

Mac & Cheese Fritters (v)

Fish and chip triple cooked potato Smoked cod roe, malt vinegar salt

Chicken lollipop Chickpea satay



BOWL FOOD (Sample)

COLD

Beetroot Carpaccio Cabernet Sauvignon dressing, horseradish crème fraiche, blackberries, hazelnuts (v)

Spicy Oaxacan Bowl Roast chipotle sweet potatoes, sweet peppers, black beans, crunchy slaw, avocado, toasted chilli maple pecans (vg)

Tuna Tataki with daikon and cucumber salad, ponzu dressing

Smoked Chicken with crispy coleslaw with ear BBQ sauce

HOT

Roast King Oyster Mushrooms with fig, quinoa salad, miso broth (v)

Sweet Potato & Lentil Dahl with crisp flat bread (vg)

Paprika Roast Pollock with seaweed creamed potato, prawn sauce

Blackened Pork Belly Sweet corn salsa-lime, sweetcorn purée, Buttermilk dressing, pork glaze with bonito flakes



BOWL FOOD (Sample)

DESSERT

Banoffee Pie, espresso meringue and milk crumb

Blackberry Cheesecake, olive oil shortbread

Mango & Passion Fruit Pavlova

Caramelised White Chocolate Bar, with salted toffee popcorn

Vanilla Panna Cotta, fresh strawberries, strawberry milkshake crumb

Peaches & Cream Rice Pudding, thyme and hazelnut



DINNER MENU (Sample)

STARTERS

Seabass, Risotto, Tomato

Pan-seared seabass fillet, quinoa crust, squid ink risotto, samphire, lobster butter, tomato and lobster sauce

Squash, Umeboshi, Cherry

Coconut and sake marinated butternut squash, red amaranth, plum and cherry ketchup, kohlrabi, rye crumb (vg)

Chicken, Gem, Parmesan

Free-range Caldecott chicken Caesar salad croquettes, lettuce cream, gem leaves, Caesar dressing, shaved parmesan

Mushrooms, Squash, Truffle

Roasted wild mushroom and thyme croquette, spiced winter squash cream, rocket and ruby chard salad leaves, truffle, balsamic dressing (v)



DINNER MENU (Sample)

MAINS

Beef, Swede, Carrots

Braised Irish beef, rich bourguignons sauce, creamed swede, thyme and honey fondant, roast heritage carrots

Chicken, Broccoli, Beets

Free range Caldecott chicken breast with thyme and red wine onions, broccoli cream, golden beets, truffle potato crumb

Pumpkin, Blue cheese, Pesto

Roasted organic pumpkin-filled gnocchi, Barkham Blue cheese velouté, watercress pesto (v)

Sweet Potato, Rice, Kohlrabi

Sweet potato massaman curry, crispy black rice cakes, peanuts, shaved kohlrabi and coriander salad, chilli (vg)



DINNER MENU (Sample)

DESSERTS

Chocolate, Vanilla, Cherry Manjari Chocolate Torte With vanilla cream, black amerena cherry, gru de cacao, cherry gel

Pear, Verbena, Chocolate Pear & Verbena Cheesecake With white chocolate shell, mango gel, milk crumb

Oreo Parfait

With Raspberry, Peanut Oreo, peanut butter, raspberry pâte de fruits



THE TERRACE ROOMS

The beautifully designed Terrace Rooms boast their own garden area, the perfect setting for an evening reception and small dinners.

As these rooms are just outside the main museum, an earlier start time is available.

Capacity

Reception	120
Dinner	90
Terrace Rooms with	230
exclusive use of the	
patio area located in	
front of our Rotunda	
Garden	



HIRE FEES

The Museum of London can also be hired as a blank canvas for events. You are welcome to hire the spaces and choose your suppliers from our preferred list.

All prices are subject to the addition of VAT.

Evening hire 6.30 - 11pm

Terrace Gallery or Garden Room	£2,200
Terrace Gallery and Garden Room	£3,700
Entrance Hall and London Ellipse Hall	£11,000
Additional hours until 1am	£1,000 p/h



UPGRADES

Enhance your event at the Museum of London.

All prices are subject to the addition of VAT.

Access to the Galleries

Table curiosity

A glass of house Champagne on arrival

Spirits bar after dinner (after 9pm)

Extra hours drinks from 11pm

Goody bags from the museum shop

Live entertainment and bands

Flowers

Additional AV production, bespoke ellipse and lighting

£1,000 per hour

£60 per item

£5.50 per guest

£7 per guest, per hour

£10 per guest, per

hour

Price on request

Price on request

Price on request

Price on request



WHY CHOOSE THE MUSEUM OF LONDON?

- Dedicated events team, including full AV support
- Unique, diverse, flexible competitively priced event spaces
- · Chance to include a talk or tour of our fascinating collection
- Fully accessible spaces, including garden areas
- Easily accessible by public transport
- Green venue we have a green roof initiative and rainwater recycling programme, and we carefully check that our suppliers are considerate of the environment and working to make events more sustainable
- The Museum of London is a not-for-profit organisation, our objective is to inspire a passion for London and learning among Londoners
- You'll be in good company our customers love to come back to us!



WHAT OUR CLIENTS SAY

SAGE

"We were all so delighted with the venue and the staff. Everyone was so helpful, friendly and professional. We have received such positive feedback following the event and it has been hailed as the best Christmas party the company has hosted. Thank you so much!"

UNIVERSITY OF LONDON

"The Museum came highly recommended and did not disappoint; the London Ellipse Hall is a unique, contemporary and well equipped space... the in-house team were extremely helpful, especially as we wanted to create custom graphics for the LED screen... the final result was stunning and ensured that we had our stamp on the event with branding and key images displayed during the speeches. We would certainly recommend the Museum of London for future corporate events."

HYMANS ROBERTSON LLP

"The party was a resounding success; our guests were in awe of the Museum and delighted to have a private viewing of its galleries. I would thoroughly recommend the Museum of London as a unique and very versatile venue"



CONTACT

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