



**MUSEUM
OF LONDON**
SUMMER PARTIES



A PASSION FOR THE BEST EVENTS IN LONDON



Enjoy the beautiful greenery, delicious food & exciting atmosphere with a secret garden party at the Museum of London.

Whether you are looking for an informal drinks reception with colleagues or an impressive corporate event with entertainment, the Terrace Rooms, with their own private gardens & patio, provide the perfect setting for a summer party.

With capacity for up to 200 guests, & both indoor & outdoor space, you can enjoy the perfect event, whatever the weather.



CREATIVE CATERING



This summer the Museum of London is offering a fantastic selection of packages to create a special & memorable event for you & your guests.

The Museum of London works with our in-house caterer **Clerkenwell Green** to bring you an all inclusive package sparkling with stylish & seasonal food, delivered with confidence.

Clerkenwell Green believe in food that tastes great & which is delivered with enthusiasm. food is sustainable & ethically sourced, created from the best ingredients.



BOWL FOOD

Select four options:

MEAT

Poached chicken

orzo pasta, red peppers, cherry tomatoes, roast almond

Slow roast lamb shoulder

fried fregola, asparagus, artichoke heart, basil

Honey mustard ham hock

dijonnaise new potatoes, caper & parsley salad

Confit pork belly

candied red cabbage, white bean cassoulet

Hog mac & cheese

chipotle slaw, pork skin crisp

FISH

Soy blackened salmon

saffron mash, tomato, shallots, coriander

Gin cured salmon

heritage beets, three coloured quinoa, lemon marmalade

Sea bream

squid ink gnocchi, sunblush tomatoes, broad beans, chive beurre blanc

Crab & crayfish sweetcorn fritter

smoked chill jam, corn puree, crispy leeks

VEGETARIAN

Red & white quinoa

pomegranate, mango, edamame, spring onion, baby spinach

Slow cooked heirloom tomatoes

baby mozzarella, basil pearls, sourdough crisp

Walnut & gorgonzola filled gnocchi

baby spinach, caramelised walnuts, sage nut butter

Persian freekeh pilaff

grilled halloumi, mango, charred peppers, pine nuts, parsley

SWEET

Matcha tea panna cotta

kiwi gel, charcoal meringue

Chocolate marquise

cherry gel, praline, hazelnut croquant

Raspberry mousse

mirror glaze, dried raspberry, pistachio



FOOD STALLS

FISH BAR

Haddock fillet
Meantime batter

Cod cheeks
panko breadcrumbs

Hand cut triple cooked chips

Mushy peas

Tartar sauce

Select two options:

PULLED PORK

BRITISH

Rosemary & garlic pulled pork
sage & onion, Bramley apple,
horseradish, flour bap

KOREAN

Cinnamon & star anise pulled pork
kimchi, five spiced mayo, brioche
bun

AMERICAN

Truffled mac & cheese (v)

SUMMER GARDEN SWEETS

Lemon posset
lavender shortbread

Bannoffee pies
dark rum mascarpone, cocoa nibs

**White chocolate, raspberry &
pistachio lollipops**

Chocolate & hazelnut brownies

**Elderflower & rose Bakewell
tartlets**



BBQ

Select three mains, two sides and a dessert canape:

MAINS

Butterflied chicken breast with lemon, garlic & thyme

Grilled Cumberland Toulouse, Merguez & vegetarian sausages served with onions, mustards, tomato, mushroom ketchup & fresh rocket

Hand-made 6oz beef burgers/ lamb & mint burgers with brioche buns, salad, tomato, gherkins, crispy shallot, mustard, ketchup & mayo

Soy blackened salmon fillet with honey glaze

Smoked chilli tiger prawn skewer with coriander & lime

Chargrilled vegetable skewers with courgette, peppers, tomato & red onion, rocket pesto (v)

Grilled Portobello mushroom & halloumi, salsa verde (v)

Grilled squash with rosemary, garlic, harissa oil (v)

SIDES

Baby new potatoes, spring onion, parsley, honey mustard dressing

Red & white quinoa, peas, broad beans, mint, preserved lemon

Shredded white & red cabbage, carrot, red onion slaw, parsley mayo

Tenderstem broccoli, slow cooked cherry tomato, toasted flaked almond, lemon oil

Heritage carrot ribbons, green & yellow courgette ribbons, rapeseed oil, lemon, dill

Heirloom tomato salad, capers, focaccia croutons, black olives, baby basil, balsamic pearls

Radicchio, baby spinach & rocket, house vinaigrette

DESSERT BITES

Passionfruit tart with grilled mango, coconut tobacco

Treacle tart with lemon mascarpone, candied kumquat

Pimm's fruit skewer with No.1 syrup, minted puree

Dark chocolate with salted caramel & brandy snap lollipops



YOUR SUMMER PARTY PACKAGE

Prices

200 guests	£65 pp
100 guests	£75 pp
50 guests	£100 pp

Every package includes:

- Venue hire from 6.30-11pm
- A 2 course BBQ buffet, a bowl food or a food stall dinner
- A Botanical gin, Jasmine & Peach Prosecco cocktail on arrival
- Unlimited house wine, beer & soft drinks throughout
- 6 poseur tables & cloths
- Event management & staff

Additional items can be added to menus upon request



VICTORIAN PLEASURE GARDEN



Why not use a theme
to make your summer
party truly
extraordinary?

Dress your party with all off the splendour of a Victorian
Pleasure Garden, inspired by the museum's dazzling
historic collection.

We will use a beautiful selection of antique mirrored trays,
elegant marble & vintage white frames. We can also use
themed touches to enhance the staff uniform, linen & the
styling of the room itself.



WHY CHOOSE THE MUSEUM OF LONDON?



- Dedicated events team, including full AV support
- Unique, diverse & flexible event spaces, competitively priced
- Incorporate a tour or talk focusing on our fascinating exhibitions to make a truly memorable event
- After your event stay with us for a few drinks in London Wall Bar & Kitchen or hold your own private reception
- The Museum of London is a not-for-profit organisation. Our objective is to inspire a passion for London & learning among Londoners
- Fully accessible spaces, including garden areas
- Green venue – green roof initiative & rainwater recycling programme. We also carefully vet our caterers & suppliers
- Easily accessible by public transport
- You'll be in good company – our customers love to come back to us!



CONTACT

Museum of London

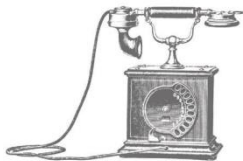
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Nearest stations:

Barbican

St Paul's

Moorgate