

MUSEUM OF LONDON DOCKLANDS

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SUMMER PARTIES



CELEBRATING SUMMER AT THE WATER'S EDGE

With its waterside location and beautiful Grade I listed features, the Museum of London Docklands is the perfect setting for your summer party.



Discover the depths of the Thames and the stories of sailors at the Museum of London Docklands. This year, together with award-winning caterer **Seasoned Events**, the museum is offering a selection of delectable packages, complemented with nautical styling.

The Muscovado Hall's original exposed brickwork and pine columns will create a unique backdrop for your event and, if the weather is good, you can enjoy our terrace space overlooking the sun-drenched quayside.



NAUTICAL STYLING



Upgrade your experience of the Museum of London Docklands' historic dockside features with a complete nautical-themed styling package.

Your upgrade package will include:

- 2 x whisky barrel bars
- 1 x oil drum station food station
- 5 x Moncafe rattan sofa sets
- 25 x scatter cushions in various colours
- Bar & station decoration with rustic woods, tins, ropes & sails

Prices available on request.



CANAPÉS

Mini jerk-spiced chicken sliders
rainbow slaw

Pulled beef short rib sliders
dark rum, Dijon & maple glaze

Chorizo & truffle mash spoons
papaya crisp

Jerk salmon cakes
grilled pineapple & peach salsa

Spicy shrimp shot
ginger & mango

Salt cod croquettes
limed ketchup

Blackened red pepper (v)
coconut & sweet potato patties, limed salsa verde

Jerk halloumi skewers (v)
papaya salsa

Aubergine and chickpea bites (vg)



BOWL FOOD

Jerk spiced pork shoulder
coconut soaked loin, rainbow slaw

Chorizo sausages
black bean & potato mash, crunchy papaya salad

Smoked chicken
chilli papaya & mango salad

Piquillo pepper stuffed chicken
quinoa, feta & shaved radish salad

Tea smoked duck
Asian slaw, black quinoa crumble

Salt cod croquettes
limed sweet potatoes, pico de gallo

Jerk salmon
grilled pineapple & peach salsa, sticky black bean rice

Spicy shrimp
ginger & mango

Sea bass ceviche tumblers
mango salsa & red onion

Smoked mackerel & horseradish mousse
fennel slaw, shaved candied beetroot

Jerk halloumi skewers (v)
smashed potatoes, shaved papaya

Lemon & thyme potato rosti (v)
sherry poached fig & goats cheese

Basil marinated halloumi (v)
heritage tomato & red basil salad

Tricolour quinoa (vg)
grilled heritage cauliflower, raspberry dressing, toasted pumpkin seeds

DESSERTS

Mocha mousse
berries & meringue kisses

Berry buckets
vanilla crème Anglaise

Elderflower tea cups
elderflower & gooseberry cream, lime dusted meringue kisses

Pimm’s spiked jelly
English berry scatter & edible petals

Seasoned Neapolitan donuts
rainbow bark



BBQ MENU

MAINS

Grilled jumbo Cumberland sausages
raspberry ketchup

Spiced lamb kebabs
red lentil daal

Spiced chorizo, pepper & olive skewer

Angus beef burgers
cheddar cheese, brioche rolls

Banana lead wrapped sea bass
soy, chilli & ginger

Grilled confit belly of pork
cider & sage relish

Courgette, pea & minted feta cakes (v)
pomegranate twinkles

Grilled halloumi skewers (v)
sun-dried tomatoes

Sweet potato, aubergine and mint burgers (v)
crushed cumin & cardamom aoili

Chargrilled vegetable kebabs (vg)

Served with…
Large loaves of focaccia
Oat & rye
Ciabatta breads
Tapenade
Pea & truffle butter



BBQ MENU

SALADS

Watercress, rocket & feta
raspberry vinaigrette

Asian slaw
roasted pumpkin seeds

Creamy country slaw
poppy seeds

Strawberry, tomato & basil salad
parmesan shavings

Cucumber, radish & black pepper
broad beans

Garden herb & leaf salad
edible petals

Crushed new potato salad
pancetta, toasted seeds, creamy dressing

Penne with basil pesto
marinated red & yellow peppers

Summer orzo
artichoke hearts, tomatoes, basil & lemon

Potatoes in their own jackets
cracked sea salt, thyme, chorizo

Heirloom tomato salad
broad beans, radish, lemon, feta, crushed summer peas, mint, spiced raspberry dressing



BBQ MENU

DESSERTS

Passion fruit panna cotta
passion fruit cream & a raspberry topper

Seasoned rainbow chocolate orange macaroon

Berry buckets
black vanilla foam

Elderflower tea cups
elderflower & gooseberry cream, lime dusted meringue kisses

Champagne jelly
raspberries & Chatilly cream

Lemon curd choux bun puffs
chocolate and rhubarb sherbet dips

Mini ice cream cones & sorbets in classic flavours…
choose 4
Vanilla
Honeycomb
Lemon curd

Raspberry
Mango
Pink Prosecco

Flavoured ice pops…
choose 2
Champagne
Prosecco
Watermelon martini
Rose & raspberry
Mango & chilli
Strawberry & mint



DRINKS

COCKTAILS

Raspberry dark & stormy
Raspberry purée, dark rum, ginger beer

Seasoned strawberry daiquiri
Dark rum, strawberry purée, lime & smoked salt

Ginger rum shandy
Spiced rum, wheat beer, ginger beer

Blackberry rum muddles
Rocked blackberries, white rum, elderflower & tonic

Rum tea punch
Blend of English tea with Sailor's rum

BOTTLED BEERS

Peroni

Beck's

WINES

Prosecco Corte Alta, Doc, Italy, NV

White wine
Finca Nova Airén, Spain, 2016 (v)
El Molturo Sauvignon Blanc, Airén, Verdejo, Spain, 2016
Tavino Trebbiano, Italy, 2016

Red wine
Finca Nova Tempranillo, Spain, 2016
El Molturo Tempranillo Garnacha, Spain, 2016
Tavino Sangiovese, Italy, 2016 (v)

SOFT DRINKS

Cucu-gingers
Cucumber slices, ginger beer & a basil leaf

Blueberry & blackcurrant fields
Blueberry & blackcurrant muddle, cloudy apple & mint

Blackberry lemonade
Blackberry purée with homemade lemonade

Rosemary peach lemonade
Peach purée with homemade lemonade & rosemary



YOUR SUMMER PARTY PACKAGE

Every package includes:

- Welcome rum cocktails or Prosecco for an hour, served with complimentary nibbles
- Three canapés & three bowls or BBQ menu
- Three hour drinks packages with our favourite cellar selection wines, bottled beers & soft mocktails
- Poseur tables dressed in Urbane Blue Haze linen inside & Moncafe poseur tables & stools for outside
- Dedicated sales and operations manager
- Staffing – event managers, chefs, waiting staff, bar staff & porters

All prices are subject to the addition of VAT.
Additional items can be added to menus upon request.
All dietary requirements can be catered for.



YOUR SUMMER PARTY PACKAGE

	Prices	
	BBQ	BOWL FOOD
500 guests	£65 pp	£86 pp
400 guests	£67 pp	£89 pp
300 guests	£71 pp	£93 pp

	Prices	
	BBQ	BOWL FOOD
200 guests	£79 pp	£101 pp
150 guests	£88 pp	£110 pp
100 guests	£104 pp	£127 pp



WHY CHOOSE THE MUSEUM OF LONDON DOCKLANDS?



- Dedicated events team, including full AV support
- Unique, diverse and flexible event spaces, competitively priced
- Incorporate a tour or talk focusing on our fascinating exhibitions to make a truly memorable event
- The Museum of London Docklands is a not-for-profit organisation. Our objective is to inspire a passion for London and learning among Londoners
- Fully accessible spaces, including garden areas
- Green venue – we 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 Docklands

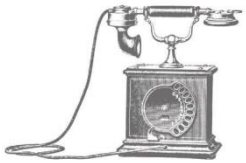
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