



FESTIVE WISHES

Corporate Christmas Packages

Museum of London Christmas Parties 2023



FESTIVE WISHES

This year the museum has partnered with **Season Events** 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 800 for a standing drinks reception.

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



CHRISTMAS PARTY PACKAGE

- 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

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



PACKAGE PRICES

No. of guests	Drinks Reception	Dinner	Food Stations
100 - 149	£240.00	£272.00	£268.00
150 - 199	£187.00	£234.00	£215.00
200 - 249	£163.00	£200.00	£191.00
250 - 299	£151.00	£188.00	£179.00
300 - 349	£139.00	£176.00	£167.00
350 - 390	£133.00	£170.00	£161.00
400 - 499	£127.00	-	£155.00
500 - 600	£121.00	-	£149.00
600 +	£115.00	-	£143.00

All prices are subject to the addition of VAT.
Minimum numbers applicable on key dates.



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

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 earl 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



UPGRADES

Enhance your event at the Museum of London

A glass of house Champagne on arrival	£13.75 per guest
Spirits bar after dinner (after 9pm)	£6 per guest, per hour
Extra hours drinks from 11pm	£10.50 per guest, per hour
Live entertainment and bands	Price on request
Flowers	Price on request
Additional AV production	Price on request

All prices are subject to the addition of VAT.



WHY CHOOSE THE MUSEUM OF LONDON?

- Dedicated events team, including full AV support
- Unique, diverse, flexible competitively priced event spaces
- 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

"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!"

SAGE

"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."

UNIVERSITY OF LONDON

"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"

HYMANS ROBERTSON LLP



CONTACT

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