

LIGHT UP THE NIGHT

CORPORATE CHRISTMAS PACK

The logo for the Museum of London Docklands, featuring the text "MUSEUM OF LONDON DOCKLANDS" in white, bold, sans-serif capital letters. The text is contained within a black, irregular, rounded shape that resembles a stylized flower or a cluster of overlapping circles.

**MUSEUM
OF LONDON
DOCKLANDS**





A PASSION FOR THE BEST EVENTS IN LONDON

Capture the magic of
Christmas in Canary Wharf's
only Grade 1 listed venue

Located on West India Quay, just moments from Canary Wharf, the Museum of London Docklands provides an incredible backdrop for your company's Christmas celebration.

This festive season, the museum will Light up the Night, 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 will be collaborating with catering partner **Caper and Berry** with a fantastic selection of reception and dinner packages to Light up the Night

Guests will enter through the stunning Muscovado Hall, amid original pine columns that are decorated with hessian and fairy lights and a large Christmas tree.

Sparkling wine will be offered as guests explore the galleries and are immersed in London's past before moving into the main reception space where a delicious menu will be served. Then, there's the chance to dance the night away!

You can also bring your party to life with the additional hire of actors to set the scene and mingle with your guests.



PARTY PACKAGE

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

- A glass of Prosecco or Winter Cocktail on arrival
- Canapés
- Dinner, food station or reception menu of your choice
- Unlimited beer, house wine and soft drinks
- DJ
- AV package – including a PA system, uplighters, platform
- Cloakroom
- Hire of the Rum Store with 1 hour access to the second floor galleries OR hire of the Wilberforce Room with 1 hour access to the Number 1 Warehouse gallery
- Access from 6.30pm–11:00pm, with the option to continue until 1am (additional charges apply)
- Full event management and staffing
- Furniture and linen
- Christmas tree in the Muscovado Hall



PACKAGE PRICES

	No. of guests	Pots and Canapés	Dinner	Food Stations
Minimum numbers apply of key dates.	100 – 149	£107	£143	£113
	150 – 199	£91	£123	£92
All prices are subject to the addition of VAT	200 – 249	£84	£113	£85
	250 – 299	£78	–	£80
	300 – 349	£75	–	£77
	350 – 399	£76	–	£78
	400 – 499	£71	–	£76
	500 – 599	£70	–	£73
	600 plus	£65	–	£71



CANAPÉ MENU

Goose fat Pigs in blankets – Mini pigs in blankets sautéed in goose fat finished with purple sage and Canadian maple syrup

Chicken and Quince – Crispy chicken skin topped with our chicken butter, quince gel and fresh herbs

Duck Parfait with Rhubarb – Duck liver parfait served with our homemade rhubarb and apple chutney on a crisp crout

Gin Cured Salmon – Chilgrove Sussex Gin and juniper cured salmon served on a mini bagel with lemon cream topped with Avruga caviar and dill

Charlie's Trout – Smoked trout and horseradish mousse served on a mini muffin with kombu powder, fresh dill and trout roe

Mackerel, Horseradish, Beetroot – Mackerel and horseradish mousse, beetroot gel and radish served on a crisp rye croute

King Prawn and chilli Salsa – Marinated king prawn and chilli salsa served in a crispy pastry shell with baby coriander and wasabi mayo

Winter Roots (vegan) – Roast cauliflower, toasted hazelnuts, roasted root gel all served on a parsnip crisp

Smoked Cheddar Gougeres – Mini savoury profiteroles filled with a smoked cheddar cream and finished with finely grated Twineham Grange

Truffle Welsh Rarebit – Buttery brioche toast topped with Rarebit cream finished with finely shave black truffle



BOWL FOOD

Cod, Crispy Potatoes and Curry – Sustainably caught cod served with a delicate curry infused sauce shoe string fries and smoked oil

Salmon, Watercress and Horseradish – Slow cooked fillet of salmon with a watercress puree and garden peas – horseradish cream and pea shoots

Pear, Gorgonzola and Fig – Red wine poached pear, shaved fennel and watercress with crumbled gorgonzola and a crunchy fig and walnut crumble

Smoked Potato Soufflé – Smoked potato and gruyere twice baked soufflé served with a grain mustard sauce and crispy shallots

Surrey Beef with Truffle – Slow cooked sticky beef served on a rich truffle mash and intense red wine jus

Sausages and Mash – The most amazing rich truffle infused mashed potato topped with mini Butcher's sausages and roasting jus

Duck Cottage Pies – Slow cooked confit duck with seasonal vegetables topped with amazing mash and a black garlic and herb crumb

Tikka Masala – Britain's favourite dish – Chargrilled marinated chicken in a buttery rich sauce served on basmati rice and topped with mint yogurt

Truffle Mac n Cheese – Truffle and British cheddar mac n cheese topped with twinghams grange cheese, shaved black truffles and truffle oil

Our Lancashire Hot Pot – Slow cooked lamb with seasonal vegetables topped with roasted potato cubes and our herb and mint sauce served in little saucepans



DINNER MENU

STARTERS

Confit butternut squash (v), chestnut puree, crispy fried parsnip crisps, fresh pomegranate, baby coriander and spiced oil

Roasted butternut squash (v), aged parmesan and freshly chopped chive tartlet served with seasonal leaves and truffle Oil –

Cold Smoked salmon and horseradish cream pickled cucumber, toasted walnut and dill

Game terrine served with an oatmeal crumb, onion aioli, nastrium leaves, caramelized onion marmalade and white truffle oil

MAINS

Traditional crown of Norfolk turkey with a sage and onion stuffing, chipolatas in bacon, roasted potatoes, vegetables and a port and cranberry jus

Slow roasted rolled shoulder of Surrey lamb served on caramelized leek mash with a rich roasting jus and roasted root vegetables

Slow cooked beef served on a truffle mash with seasonal greens, crisp pancetta, baby onions and a rich red wine jus

Sautéed woodland mushroom and hand-made potato gnocchi (v) bake topped with black garlic and shallot crumble, secrets winter leaf and toasted pumpkin seed salad charred broccoli, olive oil confit potato and coriander



DINNER MENU

DESSERTS

Christmas pudding cheese cake cream set on a biscuit base with layered with brandy honey gel and topped with puffed caramel candy

Chocolate orange mousse layered with vanilla sponge and orange gel topped with the classic Terrie's chocolate orange recipe

Bailey white chocolate mousse layered with salted caramel topped with popping candy and crushed honeycomb

Bitter chocolate ganache and peppermint mousse layered with chocolate Oreo soil topped with the classic Oreo biscuit

Cappuccino mousse and milk chocolate parfait with ginger bread crumb, dulce de leche and chocolate tuille



THE GALLERIES

Through eleven distinct galleries, the Museum of London Docklands tells the story of the Docklands, through its many transformations.

Hosting an evening event within one of these spaces adds a real sense of the unique with inspiring and fascinating displays.

Capacity

Reception	640
Dinner	120



THE WILBERFORCE ROOM

Perfect for a whole variety of different events, from dinners to parties, the Wilberforce Room has all of the unique charm of a 19th century warehouse, whilst being brought right up to date with a state of the art audio-visual system

Capacity

Reception	350
Dinner	240



THE RUM STORE

The recently reacquired Rum Store is an event space on the ground floor with a private entrance and exclusive access to the outside terrace area. The original historical features of this room alongside the outside access makes this an ideal space for all types of events.

Capacity

Reception	250
Dinner	160



THE MUSCOVADO HALL

During the day, the Muscovado Hall is the museum's impressive entrance which leads out on to West India Quay. By night, the beautiful original exposed brickwork and pine pillars create a beautiful setting for events.

From a private terrace area on the quayside your guests can take in the full marvel of Canary Wharf in its stunning panorama

Capacity

Reception	400
Reception with Rum Store	600
Dinner	200



HIRE PRICES

The Museum of London Docklands is also popular with event organisers who see us as a blank canvas. If you prefer you can hire the venue and choose your own caterers and suppliers from our preferred list.

All prices are subject to the addition of VAT

Venue Hire 6pm–11pm

Galleries	£3, 500
Wilberforce Room	£2, 500
Rum Store	£2, 500
Muscovado Hall	£5, 000
First hour of event in gallery	£1, 000



EXPERIENCES & UPGRADES

Enhance your event at
the Museum of
London Docklands

All prices are subject to
the addition of VAT

Extra hours from 11pm–1am

£1,000 per hour for the venue hire

Guided tours

£250 per tour, up to 25 guests

Actors and actresses

£250 per actor. Characters include Sherlock Holmes, Charles Dickens, Samuel Pepys, Spice Seller, Lady of the night, Victorian landlady

Upgrade to house Champagne on arrival

£5.00 per guest

Spirits bar after dinner after 9pm

£10.00 per guest per hour

Extra hours drinks from 11pm

£7.00 per guest per hour

Goody bags from the museum shop

Bespoke package – available on request

Live entertainment and bands

Bespoke package – available on request

Flowers

Bespoke package – available on request

Additional AV production, bespoke
lighting

Bespoke package – available on request



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
- All monies raised from events hosted at Museum of London Docklands are used to preserve the artefacts and the history of London for generations to come and to fund our learning programme
- 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!



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!”

SOLARFLARE “The venue and team members all exceeded my expectations. I had many of my attendees tell me what a wonderful it was, that they would never think to have it at the Museum but were so pleasantly surprised.”

**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”

**MACMILLAN
CANCER SUPPORT** “From the initial meeting, through all of the planning stages down to delivery, you have been an absolute pleasure to work with and delivered us a seamless experience.”



CONTACT

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Nearest stations:
Canary Wharf
West India Quay
Westferry



SUSTAINABLE SEASONALITY

Christmas is a time for excess but with Caper and Berry this doesn't come at any cost. Your guests will be treated to a decadent yet conscientious feast. Starting with atmospheric drinks alongside canapés, guests will explore the tastes and textures of Christmas focussing on local food heroes. The produce will be sourced sustainably with a limit on all food miles. They will also plant a tree for all events booked for Christmas.