



# MUSEUM OF LONDON DOCKLANDS 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 leaf 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

## Prices

	BBQ	BOWL FOOD
350+ guests	-	£83 pp
300 guests	-	£85 pp
250 guests	-	£88 pp
200 guests	£69 pp	£87 pp
150 guests	£74 pp	£93 pp
100 guests	£84 pp	£104 pp

Every package includes:

- Welcome rum cocktails or Prosecco for an hour, served with complimentary nibbles
- Four canapés & four 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
- Bar linen, stemware, cutlery, crockery & service equipment
- Hire of the Muscovado Hall and Terrace 6.30 – 11pm
- Event management and staff

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.





## WHY CHOOSE THE MUSEUM OF LONDON DOCKLANDS?



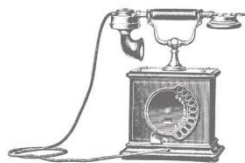
- Dedicated events team, including full AV support
- Unique, diverse and flexible event spaces, competitively priced
- Incorporate a tour or talk focusing on our fascinating exhibitions to make a truly memorable event
- The Museum of London Docklands is a not-for-profit organisation. Our objective is 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**

West India Quay  
London E14 4AL



[docklandsevents@museumoflondon.org.uk](mailto:docklandsevents@museumoflondon.org.uk)

[www.museumoflondon.org.uk](http://www.museumoflondon.org.uk)

020 7814 5789

### **Nearest stations:**

Canary Wharf  
West India Quay  
Westferry