

Museum of London Docklands

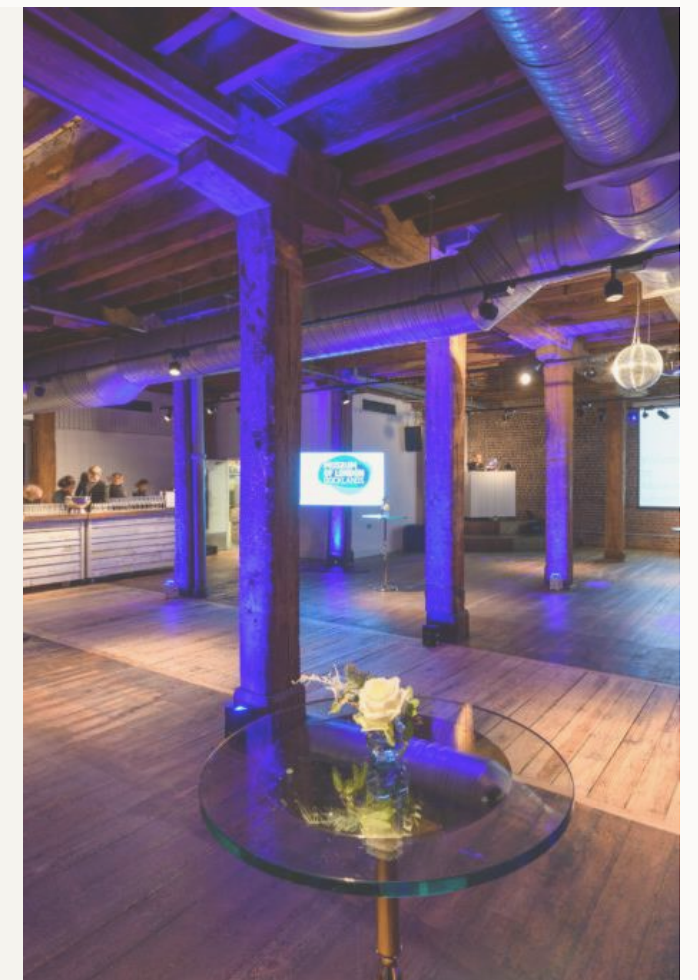


Catering offer 2023

Welcome to Museum of London Docklands

The Museum of London Docklands is a stunning venue where contemporary décor complements original Caribbean pine columns and floors. Built in 1802, the listed Georgian warehouse offers a selection of beautiful and unique settings for your special event.

Whether you're planning a corporate meeting, conference, networking event, or sit-down dinner, our spaces are perfect for all types of occasions. Our expert team is always on hand to answer any questions you may have about hiring Museum of London Docklands for your next event.





Choose your best fit

DDR package 1

Looking for a comprehensive conference package? Our DDR - day delegate rate package has got you covered. Our dedicated team will ensure that your event runs smoothly from start to finish, with everything you need to make your conference or meeting a success.

DDR package includes:

- Arrival tea and coffee with two breaks
- Soft drinks with lunch
- Crisps
- Fruit bowl
- Freshly baked cakes
- Selection of fresh homemade sandwiches:
 - Chicken and smashed avocado
 - Roasted topside of UK red tractor beef, rocket and creamed horseradish
 - Classic cheese and pickle with Applewood smoked cheddar and Branston pickle (v)
 - Egg and cress with a creamy mayo (v)
 - Chargrilled peppers marinated in basil, garlic, balsamic and extra virgin olive oil with tzatziki (v)
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Whether you need additional equipment or catering options, our team will work with you to create a tailor-made package that meets your needs.

£32 per person (excluding VAT)



DDR package 2

DDR package includes:

- Arrival tea and coffee with two breaks
- Hot and cold finger buffet:
 - Honey and mustard glazed pork sausages
 - Chicken bites with a tarragon mayonnaise dip
 - Chargrilled garlic & oregano chicken with tzatziki
 - Mini bagels with smoked salmon & cream cheese
 - Classic Ploughman's with mature cheddar (v)
 - Welsh rare bit soufflé, red onion marmelade & sage crisps (V)
 - Porcini mushroom arancini with black truffle mayo (v)
 - Deconstructed passionfruit cheesecake
 - Hand-baked chocolate brownie
 - Fresh fruit skewers
 - Lemon posset with homemade crumble
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Whether you need additional equipment or catering options, our team will work with you to create a tailor-made package that meets your needs.

£42 per person (excluding VAT)





Additions to your DDR package

Something extra

	Price per person (excluding VAT)
Still and sparkling mineral water	£3
Fresh juices	£3
Tea and coffee	£3
Tea and coffee with a selection of biscuits	£4
Tea and coffee with a selection of cookies	£5
Tea and coffee with a selection of pastries	£5
Selection of pastries	£3.50
Freshly cut seasonal fruit platter	£5



Reception

A little something extra to round off the day

Based on 2-hour service
From 5pm till 7pm

Price per person
(excluding VAT)

Prosecco, house wine, beer and soft drinks	£29
House wine, beer and soft drinks	£22
Each additional hour after 2 hours	£9
Add static canapes (cheese straws, olives, crisps)	£5



Standing reception

Canapes - £44 per person

(based on 2 hours service)

- 1 glass of bubbles per person
- 2 glasses of wine / beers per person
- Soft drinks
- 6 canapes per person
- All staffing needed
- All equipment needed

Canapes and bowls - £59 per person

(based on 2 hours service)

- 1 glass of bubbles per person
- 2 glasses of wine / beers per person
- Soft drinks
- 4 canapes per person
- 3 bowls per person
- All staffing needed for excellent service
- All equipment needed





Something different

Brunch offering

Continental

£19 per person (ex VAT), 1 serving

- Seasonal fruit & yoghurt
- Granola pots
- Morning bakery section with croissants and a selection of mini Danish pastries.
- Bread rolls & assorted jams
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas & infusions

Hearty

£19 per person (ex VAT), 1 serving

- Traditional white flour baps with: crispy bacon - tomato ketchup or brown sauce
- Egg mayo with spring onion
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas & infusions

Full English

£27 per person (ex VAT), 1 serving

- Muesli with oak flakes, whole rolled oats, wheat flakes and toasted malted wheat, sultanas, almonds and hazelnuts, low fat natural yoghurt and blossom honey.
- Heaps of Toast and a selection of fruity jams
- Full British breakfast:
 - Cumberland sausages,
 - Thick cut back bacon
 - Roasted vine tomatoes,
 - Portobello mushrooms,
 - Scrambled eggs
 - Hash browns
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas and infusions

All prices are individual to DDR packages



Big buffets

Choose two mains, two sides and one dessert served with still and sparkling mineral water - £45pp

Mains

- Beef bourguignon with crispy pancetta lardons & fresh parsley
- Red Thai chicken curry with new potatoes and seasonal greens.
- Traditional Italian beef lasagna with a gratinated cheese topping.
- Pan roasted cod with a mustard and white wine cream sauce.
- Creamy Thai green curry with seasonal vegetables (v)
- Lamb moussaka oven-baked with creamy mozzarella
- Wild pink salmon & king prawn fish pie
- Spinach & ricotta cannelloni with mozzarella (v)
- Moroccan lamb tagine with chickpeas & coriander
- Creamy chicken, ham & leek pie with puff pastry

Big Buffet is a substitute to working lunch or finger buffet lunch within the DDR package

Sides

- Mediterranean pasta with peppers, courgette & herbed feta
- Pomegranate, goat's cheese & piquillo pepper couscous
- Twisted cabbage, fennel & apple coleslaw
- Buttered seasonal vegetables with fresh herbs
- Japanese egg noodles with julienne vegetables
- New potatoes with fresh mint
- Sticky coconut rice
- Creamy mashed potatoes

Desserts

- Seasonal Eton mess
- Homemade profiteroles with chocolate sauce
- Tarte au citron with vanilla mascarpone
- Traditional Italian tiramisu with a caramel truffle
- Seasonal fresh fruit platter
- Warm plum & almond torte with vanilla mascarpone



Seated dining

Three course meal, tea, coffee and petit fours - £70 pp (ex vat)
Our suggested dinner menu.

Starter

Scottish seared scallop, burnt cauliflower purée, pine nut and curry oil dressing

Double baked cheddar and Gruyère cheese soufflé with pomegranate salad (V)

Main Course

Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus

Crispy bites of sweet and sour cauliflower and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion (V)

Dessert

White chocolate, caramel and cinnamon apple white chocolate and cinnamon mousse with an inset of rum-marinated spiced apple

Tea, coffee and petit fours

treat your guests and add a cheese course - £7.50 pp (ex VAT)

Seated dining is a substitute to working lunch or finger buffet lunch within the DDR package



We would love to hear from you

Email: general@bovingdons.co.uk

Call: 0208 874 8032

Instagram: @museumoflondon

Website: bovingdons.co.uk/venues/museum-of-london-docklands

