



### OUR VENUE

Imperial War Museums is the world's leading museum of war and conflict. Founded while the First World War was still raging, IWM London gives voice to the extraordinary experiences of ordinary people forced to live their lives in a world torn apart by conflict

Housed in a striking Grade II listed building that was originally the Bethlem Royal Hospital, the museum features extensive exhibits covering both World Wars, as well as more recent conflicts.

A magnificent Atrium sits at the buildings core and boasts a stunning hanging gallery that provides dramatic views of the floor below. IWM London is the perfect venue for events of any scale, from large banqueting dinners to intimate drinks receptions.





### Atrium Christmas Party

#### Includes:

- Exclusive hire of the roof terrace and Atrium in IWM London between 7pm 11pm \*early or late access is subject to availability and additional cost
- Access to the museum terrace displays \*access to the galleries is subject to additional cost
- Dedicated event manager to ensure the smooth running of your event
- Seasonal event lighting and decor
- Manned cloakroom facilities
- Event furniture set up and breakdown of the rooms to requirement
- Complimentary Wi-Fi
- Excellent transport links
- Glass of prosecco or mocktail on arrival
- Seasonal three-course seated dinner
- After dinner serving of tea and coffee
- ½ bottle wine and water per person \*additional catering options available at cost
- Experienced and friendly catering staff
- All catering crockery, glassware and linen
- Staffing and security
- Movement of museum artefacts \*supplement of £500 + VAT if event is taking place on a Friday, Saturday or Sunday



**£159** + VAT PER PFRSON



# **Christmas Reception**

#### Includes:

- Exclusive hire of the roof terrace and Atrium in IWM London between 7pm 11pm \*early or late access is subject to availability and additional cost
- Access to the museum terrace displays \*access to the galleries is subject to additional cost
- Dedicated event manager to ensure the smooth running of your event
- Themed event lighting and seasonal decor
- Event furniture
- Manned cloakroom facilities
- Set up and breakdown of the rooms to requirement
- Complimentary Wi-Fi
- Excellent transport links
- Glass of prosecco or mocktail on arrival
- Selection of three seasonal canape and three bowl options per person
- Unlimited beer, red and white wine, and soft drinks available for three hours \*additional catering options available at cost
- Experienced and friendly catering staff
- All catering crockery, glassware and linen
- 300 + guests (d £2,150 + VAT Mon Thur to move exhibits and £2,500 + VAT Fri Sun

**£140** + VAT PER PERSON





### TRAVEL& ACCOMODATION

#### BY CAR

- ► Britannia parking Waterloo 17 minute walk
- ► Novotel Waterloo 20 minute walk
- Limited blue badge parking is available. Contact us to book. 3 days notice required.

#### **BY TRAIN**

- ► Lambeth North Tube 7 minute walk
- ► Elephant & Castle Tube 10 minute walk
- Waterloo Station Tube & National Rail 14 minute walk





## ROOM CAPACITIES

	LOCATION	STANDING	IHEAIRE	SEATED	CABARET	BU
THE ORPEN BOARDROOM	Level 2	70	60	50	48	25
PARK VIEW ROOM	Level 1	100	80	60	50	34
ROOF TERRACE	Level 4	240	150			
ATDILIM	Level 0	400	150	220		





# Legacy

IWM Group is a registered charity, and any commercial activity helps us to continue telling the stories that made our history and inform our future.

Here are some of our fantastic legacy initiatives:

IWM is one of the venues available to visit through Hyundai's new ground-breaking programme The Great British School Trip, which offers a selection of free school trips and travel bursaries to reduce costs for schools, helping 25,000 young people access inspirational school trips.

The IWM Institute is an Independent Research Organisation that collaborates with leading universities, hosts public programmes of talks, performances, and podcasts, and works with a global network of experts to provide access to IWM's world-class collections and research themes.

of our collections. We want our collections to continue to engage, challenge and remain relevant to our audiences, and we need to safeguard it for future generations.





### **OUR FOOD**

At IWM London, we are passionate about using fresh, seasonal, and ethically-sourced produce to create exceptional dining experiences.

Believing that fresh is always best, our dishes are prepared on the same day they're enjoyed by our guests.

Our menus showcase modern British cuisine, evolving throughout the year to feature the finest seasonal ingredients. We also take pride in supporting local, partnering with a handpicked selection of trusted suppliers who bring the highest quality produce to every plate we serve.





# Sustainability

We are passionate about not only 'doing the right thing' but making it easier for our guests to have 'planet-friendly' events. Here are just some of Restaurant Associates' sustainability pledges, with whom we work in partnership to deliver events across our venues:

- We are committed to a net zero target by **2030**
- **Over 80%** of our fresh produce is sourced in the UK
- We have a **British-first** sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships
- All our fresh eggs are British free-range or organic

- All our meat, dairy and poultry is **Red Tractor farm assured**
- We only use pole and **line-caught tuna**, as sustainable fishing method
  used to catch tuna, one fish at a
  time
- We only use fish which is **Marine**Conservation Society certified
- All our fresh and frozen prawns are Marine Conservation
  Society certified



