

Venue Hire & Events

AT **IWM** LONDON



OUR VENUE

IWM London, located in the heart of the city, is a leading authority on conflict and its impact, particularly focusing on Britain and the Commonwealth.

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.



Dinners & Receptions

Atrium Private Dining 100 – 150

Includes:

- Exclusive hire of the roof terrace and Atrium in IWM London between 19:00 – 23:00 **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
- Event lighting and 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
- Seasonal 3 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

£157
+ VAT PER
PERSON

Minimum 100 persons
Maximum 150 person



Atrium Private Dining 150 – 250

Includes:

- Exclusive hire of the roof terrace and atrium in IWM London between 19:00 – 23:00 **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
- Event lighting and 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
- Seasonal 3x course seated dinner
- After dinner serving of tea, 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

£167
+ VAT PER
PERSON

Minimum 150 persons
Maximum 250 person



Atrium/Roof Terrace Reception

Includes:

- Exclusive hire of the roof terrace and Atrium in IWM London between 19:00 – 23:00 **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
- Event lighting and 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 5 seasonal canape or 3 bowl options per person
- Unlimited beer, red and white wine, and soft drinks available for 3 hours **additional catering options available at cost**
- Experienced and friendly catering staff
- All catering crockery, glassware and linen

£119
+ VAT PER
PERSON

Minimum 100 persons



Private Dining Package

Includes:

- Dedicated account & event management
- Exclusive hire of either the Park View Room or Orpen Boardroom 6:30pm – 10:30pm **early or late access is subject to availability and additional cost**
- Glass of prosecco when being greeted by our friendly team
- 3 course dining experience complemented by after dinner coffee
- ½ bottle of house wine per person
- ½ bottle of water per person **additional catering options available at cost**
- Experienced and friendly catering staff
- Event furniture
- Set up and breakdown of the room to requirement
- All catering crockery, glassware and linen
- Self-service cloakroom area

£150
+ VAT PER
PERSON

Minimum 20 persons



Small Space Reception

Includes:

- Dedicated account and event management
- Exclusive hire of either the Park View Room or Orpen Boardroom 6:30pm – 10:30pm **early or late access is subject to availability and additional cost**
- Glass of prosecco or mocktail on arrival
- Selection of 5 seasonal canape or 3 bowl options per person
- Unlimited beer, red and white wine, and soft drinks available for 3 hours **additional catering options available at cost**
- Experienced and friendly catering staff
- Event furniture
- Set up and breakdown of the room to requirement
- All catering crockery, glassware and linen
- Self-service cloakroom area

£110
+ VAT PER
PERSON

Minimum 50 persons



ROOM CAPACITIES

	LOCATION	STANDING	THEATRE	SEATED	CABARET	BOARDROOM
THE ORPEN BOARDROOM	Level 2	70	60	50	48	25
PARK VIEW	Level 1	100	80	60	50	34
ROOF TERRACE	Level 4	240	150	-	-	-
ATRIUM	Level 0	400	-	250	180	-
MEETING ROOM 1	Level 2	-	-	-	-	8
MEETING ROOM 2	Level 2	-	-	-	-	8
DIRECTORS BOARDROOM	Level 2	-	-	-	12	15



TRAVEL & ACCOMMODATION

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

BY PLANE

- ▶ London City Airport - 8.5 miles
- ▶ Heathrow Airport - 17 miles
- ▶ Gatwick Airport - 27 miles
- ▶ Luton Airport - 35.6 miles

STAYING OVER

- ▶ The Ship Rooms - 0.2 miles
- ▶ Park Plaza Hotel - 0.3 miles
- ▶ Novotel - 0.5 miles

Speak with our team for more accomdation options.



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:

1

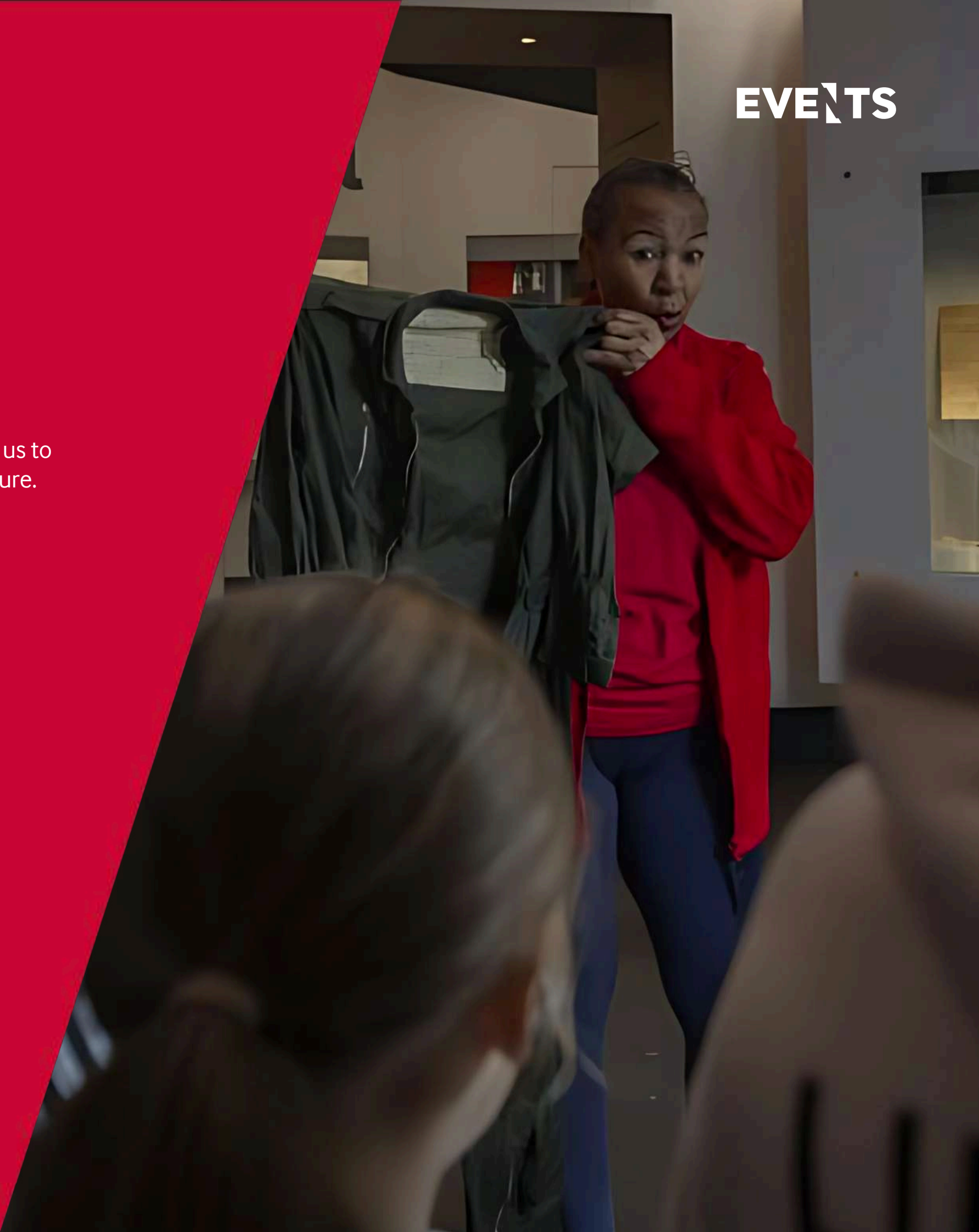
IWM is one of the venues available to visit through Hyundai's new ground-breaking programme The Great British School Trip, which offers a selection of free school trips and travel bursaries to reduce costs for schools, helping 25,000 young people access inspirational school trips.

2

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.

3

IWM cares for over 155,000 three-dimensional objects as part 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.



Carbon Labelling

All the IWM museums offer carbon labelled menu's to raise awareness of how our eating habits affect the climate and to empower everyone to make informed food choices.

The IWM museums work with Foodsteps to use certified climate data to display the carbon footprint of our dishes and their easy choice calculator helps our chefs to make climate-friendly changes to the menu.



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:

- 1** We are committed to a net zero target by **2030**
- 2** **Over 80%** of our fresh produce is sourced in the UK
- 3** We have a **British-first** sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships
- 4** All our fresh eggs are British **free-range or organic**
- 5** All our meat, dairy and poultry is **Red Tractor farm assured**
- 6** We only use pole and **line-caught tuna**, as sustainable fishing method used to catch tuna, one fish at a time
- 7** We only use fish which is **Marine Conservation Society** certified
- 8** All our fresh and frozen prawns are **Marine Conservation Society** certified





GET IN TOUCH

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