

Venue Hire & Events

AT IWM LONDON
2025



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.



Day Delegate Packages

Conference Centre

Day Delegate Rates

Sandwich:

Includes:

- Exclusive room hire of main meeting room from 09:00 – 17:00
- Unilimited tea and coffee
- Lunch – 1 salad and 2 sandwiches per person
- Hydration station
- Freshly baked morning danish pastries and afternoon biscuits
- Wi-Fi
- Self service cloakroom
- AV and lectern
- Dedicated event manager
- Access to explore the museum 10am – 5pm

£73
+ VAT PER
PERSON

Minimum 20 persons

Buffet:

Includes:

- Exclusive room hire of main meeting room from 09:00 – 17:00
- Unilimited tea and coffee
- Lunch – 3 mains/ salads and 1 dessert per person
- Hydration station
- Freshly baked morning danish pastries and afternoon biscuits
- Wi-Fi
- Self service cloakroom
- AV and lectern
- Dedicated event manager
- Access to explore the museum 10am – 5pm

£88
+ VAT PER
PERSON

Minimum 20 persons



Hot Fork Buffet

Sample menu

£ 88 + VAT per person

Minimum 20 people

Salad

Indian spiced chickpea, radicchio, toasted almond, spinach, ginger and coriander salad **VE, DF, NGCI** 

Roasted cauliflower, celery hazelnut maple salad **VE, DF, NGCI** 

Chargrilled courgette, red chard, samphire and pecorino **V** 


Main Courses

Thai chicken and peanut meatball, brown rice, chilli slaw 

Free range chicken served with spelt and preserved lemon **DF** 


Smoked mackerel, lentil, beetroot and horseradish 

Chalk stream trout, brown rice and kimchi **NGCI, DF** 

Charred savoy cabbage, roasted pears, ginger and chilli squash and miso butter onions **VE, DF** 

Beetroot, haricot bean, spinach and pumpkin seed curry **VE, DF** 

Dessert

Almond milk pannacotta, mango, passion fruit, coconut crumble **VE, DF, NGCI** 

Carrot and orange cake, cream cheese frosting 

Milk chocolate cream, organic yogurt, honeycomb **NGCI** 



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 accommodation options.



IWM LONDON
Lambeth

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

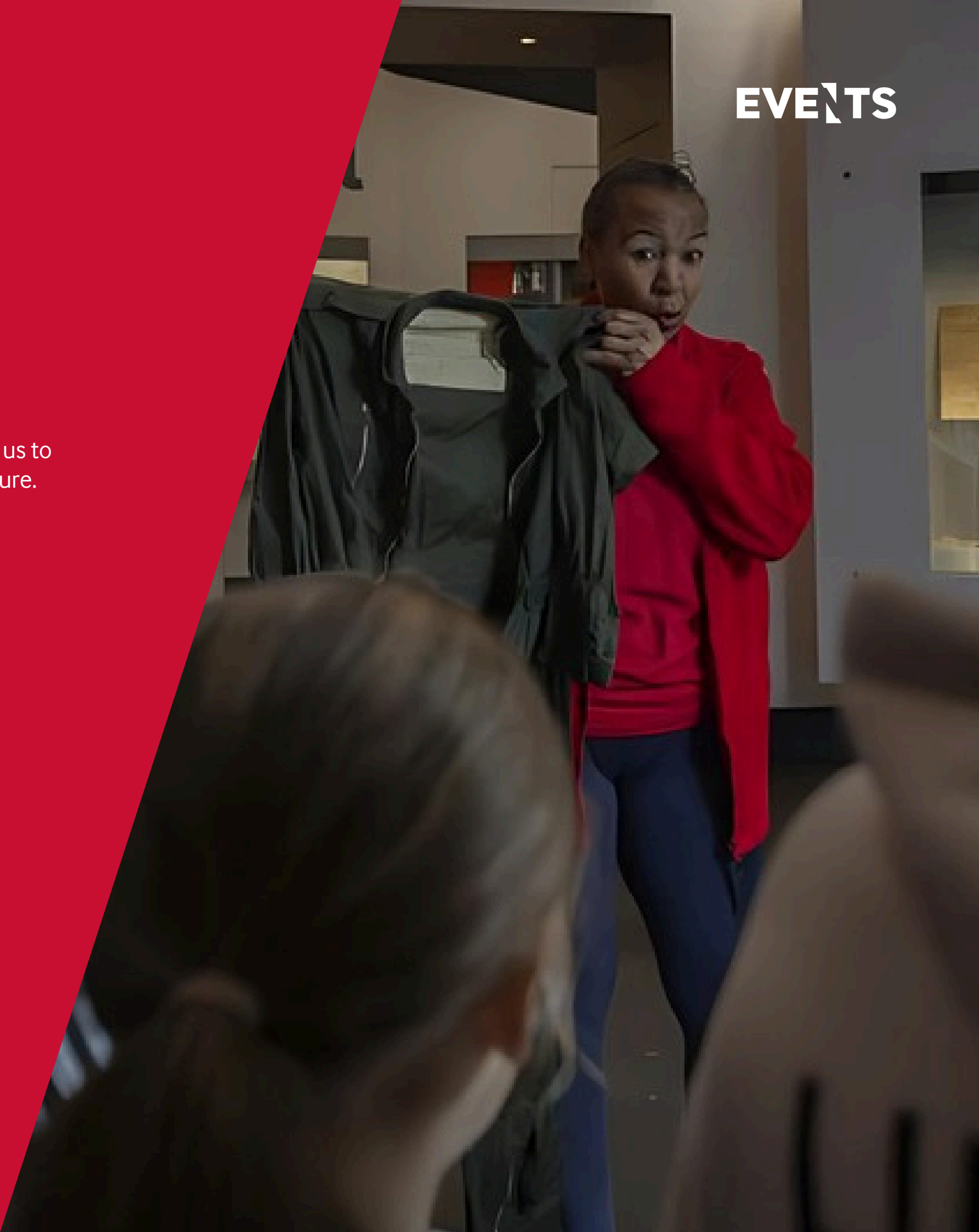
IWM is one of the venues available to visit through Hyundai's new ground-breaking programme The Great British School Trip, which offers a selection of free school trips and travel bursaries to reduce costs for schools, helping 25,000 young people access inspirational school trips.

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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