



EVENTS

# SUMMER EVENTS

AT IWM LONDON

2026



# 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

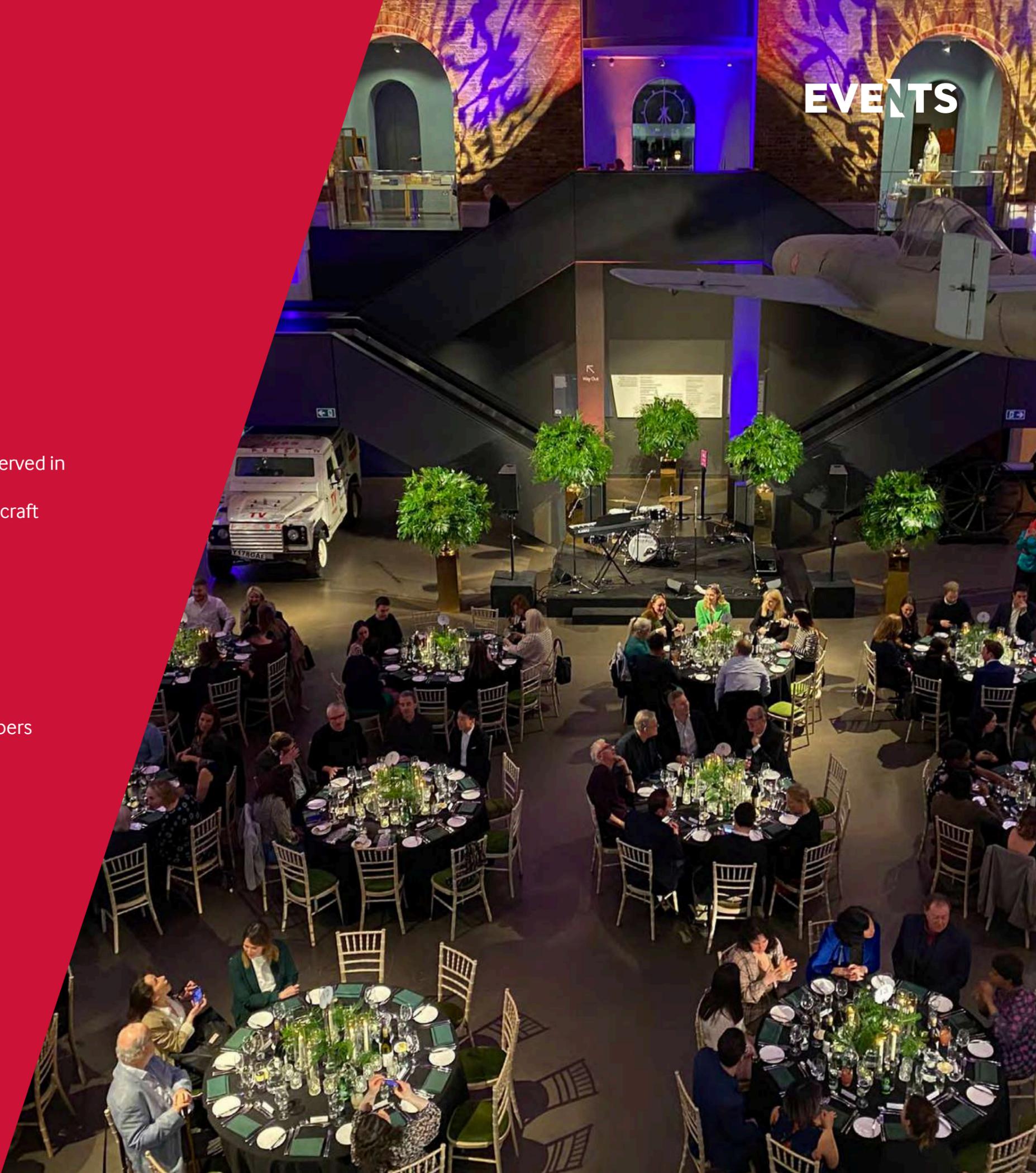
# Atrium Private Dining 100 – 150

## Includes:

- Glass of Prosecco when being greeted by our friendly team served in our Roof Terrace from 18:30
- Exclusive hire of the Atrium boasting dramatic suspended aircraft 19:30 - 23:00
- Access to the museum terrace displays
- One pre-selected three-course fixed menu for all attendees, complimented by after dinner coffee
- ½ bottle of house wine per person
- ½ bottle of mineral water per person
- Manned cloakroom
- Staffing and Security
- Fine dining cutlery, crockery, linen, glassware and table numbers
- Event lighting and furniture

**£168**  
+ VAT PER  
PERSON

Minimum 100 persons  
Maximum 150 person



# Atrium Private Dining 150 – 220

## Includes:

- Glass of Prosecco when being greeted by our friendly team served in our Roof Terrace from 18:30
- Exclusive hire of the Atrium boasting dramatic suspended aircraft 19:30 - 23:00
- Access to the museum terrace displays
- One pre-selected three-course fixed menu for all attendees, complimented by after dinner coffee
- ½ bottle of house wine per person
- ½ bottle of mineral water per person
- Manned cloakroom
- Staffing and security
- Fine dining cutlery, crockery, linen, glassware and table numbers
- Event lighting and furniture
- *Movement of museum artefacts. Supplement of £500 + VAT if event is taking place on a Friday, Saturday, or Sunday*

**£179**  
+ VAT PER  
PERSON

Minimum 150 persons  
Maximum 220 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

**£128**  
+ 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

**£160**  
+ 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

**£150**  
+ VAT PER  
PERSON

Minimum 50 persons



# ROOM CAPACITIES

	LOCATION	STANDING	THEATRE	SEATED	CABARET	BOARDROOM
THE ORPEN BOARDROOM	Level 2	70	60	50	40	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	30	-	-	-	12



# 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

## 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
- ▶ Hyatt Regency London - 0.3 miles

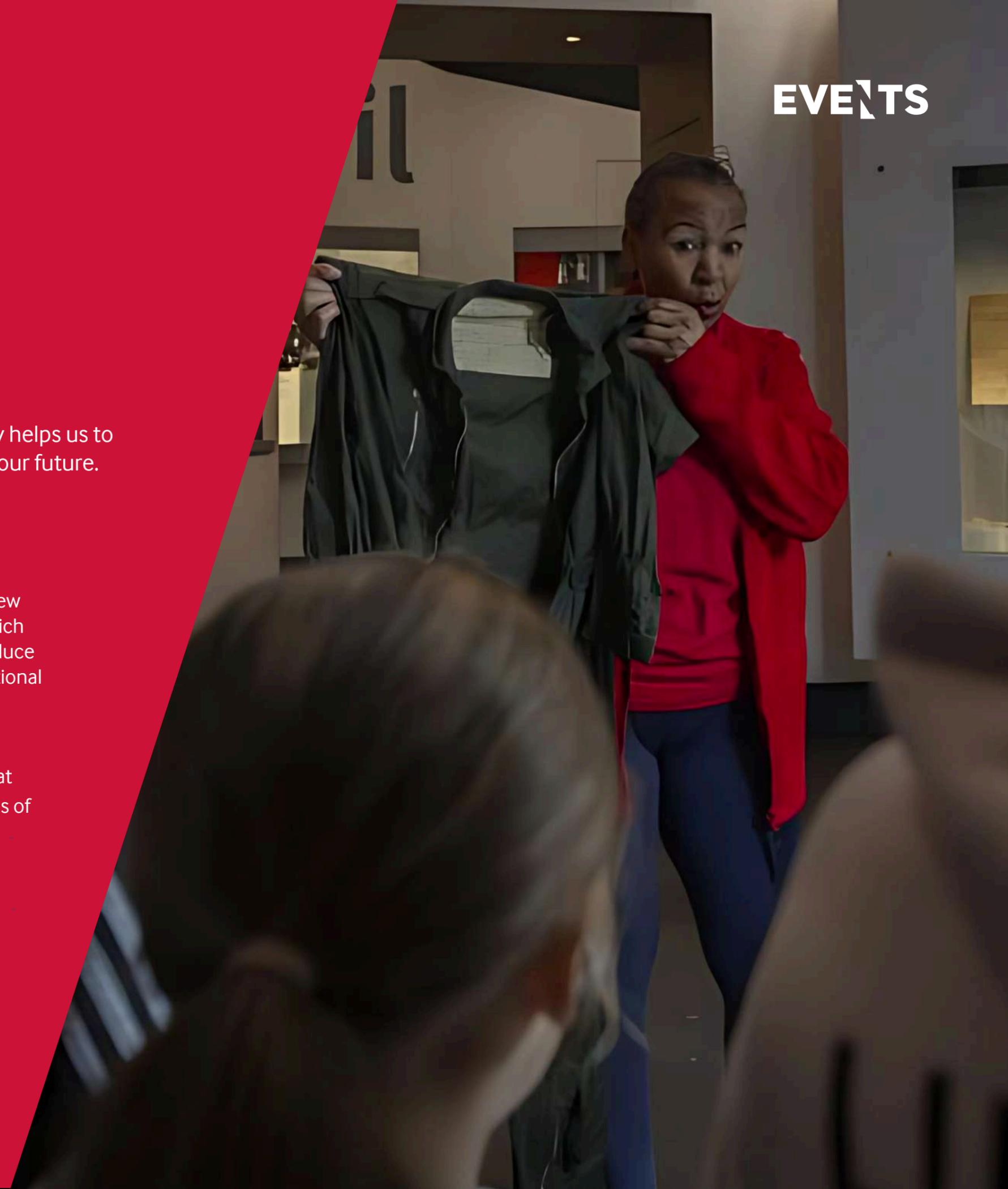


# Legacy

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:

**01.**

We commit to a 50% reduction in food waste by 2030

**02.**

We have a British free-range egg-first policy

**03.**

We provide nutritional labelling to allow guests to make informed food choices

**04.**

We only use pole and line, trolling and handline (hook and line) caught tuna, to minimise risk of by catch

**05.**

We only serve fish that is rated 1-3 as per the Marine Conservation Society's Good Fish Guide

**06.**

All teams are trained in Ways to be Well, our health and wellbeing programme

**07.**

We partner with Foodsteps to carbon label our dishes to enable guests to make informed choices when dining with us

**08.**

We commit to increasing our spend by 30% with socially conscious businesses by the end of 2025

**09.**

Through our 'Coffee for Causes' programme for every kilo of coffee sold we donate 30p to local charities and community projects





# GET IN TOUCH

0207 091 3140

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