



SCIENCE GALLERY LONDON

BE INSPIRED THIS CHRISTMAS

CHRISTMAS PACKAGES

Science Gallery London have created two Christmas packages to accommodate both standing receptions and seated dinners.

CHRISTMAS STANDING RECEPTION:

- Exclusive hire of the Ground Floor from 19:00-23:00
- Full access to the latest exhibition
- Exhibition experts to inspire, engage and educate your guests
- One bottle of wine or four beers per person
- A selection of five savoury skewers and sliders
- A delicious dessert station
- Uplighters
- Security
- Event management

£139 inc VAT per person.
Minimum numbers: 80
Maximum numbers: 320

*Terms and conditions apply.
Please note VAT is exempt on room hire.*

CHRISTMAS SEATED DINNER:

- Exclusive hire of the Ground Floor from 19:00-23:00
- Full access to the latest exhibition
- Exhibition experts to inspire, engage and educate your guests
- 1 glass of prosecco on arrival
- A seasonal three course menu with tea, coffee and festive petit fours
- Half a bottle of house wine or 2 beers per person
- Uplighters
- Security
- Event management

£139 inc VAT per person.
Minimum numbers: 60
Maximum numbers: 94

*Terms and conditions apply.
Please note VAT is exempt on room hire.*



CHRISTMAS MENU

Created by our Head Chef, the Christmas menu has been designed with local and seasonal produce to offer you the best quality, flavour and presentation.

STANDING RECEPTION SAMPLE MENU

SKEWERS AND SLIDERS

COLD

- Portobello Mushroom, Sweet Potato & Kale Pesto (VE) (GF)
- Tiger Prawn Cocktail with Baby Gem & Breakfast Radish

HOT

- Buttermilk Fried Turkey with Chilli & Cranberry Jam
- Butternut Squash, Parmesan & Sage Arancini (VE)
- Pigs in Blankets Roll with Mustard Glaze & Sesame Seeds

DESSERT STATION

- Winter Berries & Cinnamon Cheesecake Pot (VE) (GF)
- Mince Pies
- Macaron Selection

SEATED SAMPLE MENU

STARTER

- Citrus Cured Salmon, Pickled cucumber, Horseradish Cream & Beetroot Puree (GF)
- Burned Aubergine, Winter Bulgur Wheat, Mixed Seeds, & Harissa Yoghurt (VE)

MAIN COURSE

- Roast Duck Breast, Pressed Potato, Braised Brussel Sprouts with Chestnuts, Parsnips, Carrot Puree & Red Wine Jus (GF)
- Vegan Wellington, Braised Brussel Sprouts, Carrot Puree & Truffle Dressing (VE)

DESSERT

- Spiced Poached Conference Pear with Red Wine Syrup, Cream, & Chocolate Crisp (VE)(GF)

Tea, coffee and petit fours

*Please note this is a sample menu and is subject to change.
We will also have our seasonal winter menus available on request.*

PACKAGE UPGRADES

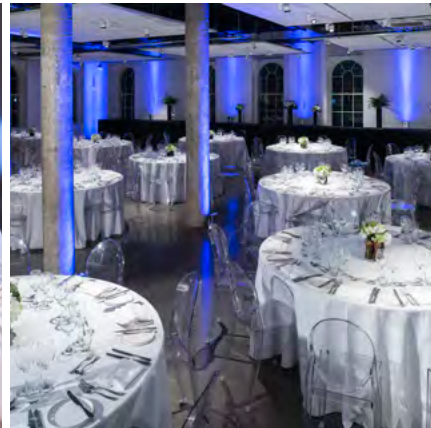
Have a look at our upgrade options to make your event extra special.

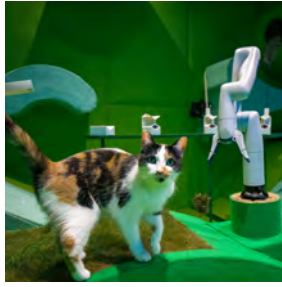
EXTENSION UPGRADE

- Extension until midnight from £1,000

FOOD AND BEVERAGE UPGRADES

- Two glasses of Champagne during drinks reception from £18.00+VAT per person
- Festive cocktail from £10.00+VAT per person
- A selection of canapes from £19.00+VAT per person





Celebrate the festive season at the most exciting venue in London Bridge, with an unforgettable experience at Science Gallery London.

