

SCIENCE GALLERY

KING'S
College
LONDON

SCIENCE GALLERY

**CORPORATE HIRE SPRING SUMMER
DAY DELEGATE PACKAGE**

HELLO

Created by our Head Chef, Wilfrid Droillard, the menus have been designed with local and seasonal produce to offer the best quality, flavour and presentation.

Should you wish to discuss your upcoming event please contact our friendly events team on **020 7848 6000** or hire@london.sciencegallery.com

All dietary requirements can be catered for and minimum numbers apply.



This menu is valid until 30th September 2024

With use of both the purpose-built auditorium and the studio and balcony, Science Gallery London is the perfect destination for all-day meetings and conferences with day delegate rates starting from only £77+VAT

The day delegate packages includes:

- Exclusive hire of the designated event space from 08:30-17:00
- Arrival breakfast
- Mid-morning refreshment break
- Standing lunch
- Afternoon refreshment break
- Science Gallery branded notepads and pens
- Full AV equipment and onsite technician, if required
- Complimentary WiFi
- Access to Science Gallery London's latest exhibition (date depending)
- Event management
- Security



Day Delegate Package

ON ARRIVAL

Selection of sweet pastries
Bowl of whole fruit
Fairtrade tea selection
Freshly brewed coffee
Mineral water and freshly squeezed fruit juices

MID-MORNING REFRESHMENTS

Fairtrade tea selection
Freshly brewed Coffee
Mineral water



STANDING LUNCH

STARTER: Pickle & Roasted Courgette,
Smoked Aubergine with Sumac Cream,
Peas & Radish (VE)(GF)

MAINS: A choice of either;

- Braised Corn Fed Chicken with New Potato,
French Beans, Egg & Parmesan Salad (GF)
OR

- Poached Tiger Prawns & Kimchi Rice Salad
with Coriander & Gochujang Mayonnaise (GF)

- Charred Red Pepper, Sweet Corn, Roasted
Cherry Tomato Quinoa Salad & Marinated Feta
(VE)(GF)

DESSERT: Poached & Raw Strawberries with
Vanilla Cream, Blueberries & Toasted Coconut
(VE)(GF)

Served with mineral water and fresh juice

AFTERNOON REFRESHMENTS

Fairtrade tea selection
Freshly brewed Coffee
Mineral water

£77+VAT per person

DAY DELEGATE UPGRADES

BREAKFAST

- Banana, Strawberry & Vanilla Smoothie (VE)(GF) £3.65
- Coconut & Chia Seed Pot with Fresh Summer Berries & Flakes Almonds (VE)(GF) £2.50
- Mini savoury muffin (GF) £2.50
- Mini focaccia croque monsieur £4.00
- Mini smoked bacon/sausage bap £3.00
- Large smoked bacon bap £4.50
- Mini vegan sausage roll (VE) £3.00
- Large cumberland sausage bap £4.50

REFRESHMENT BREAKS

- Selection of sweet mini muffins £2.50
- Chocolate chip cookies £2.00
- Gluten free chocolate brownie bites £2.50
- Coffee and chocolate opera £4.50
- Chef selection of biscuits £2.00
- Mini red Velvet (VE) £3.50
- Blackcurrant crumble bites (VE)(GF) £2.50
- Selection of Fruit Juices (4 glasses per jug) £10.00

STANDING LUNCH

STARTER:

Piquillo Pepper, Chives & Parmesan Frittata,
Smoked Paprika Aioli with Focaccia Crisp (V)
£2.50

MAINS: A choice of either;

- Buffalo Chicken, Quinoa, Little Gem,
Sweetcorn & Spring Onion Salad with Chive
Sour Cream (GF) £4.00

OR

- Heritage Tomato, Capers, Basil &
Bocconcini (V)(GF) £3.50

- Moroccan Spiced Falafel, Summer Bulgar
Wheat with Harissa Soya Yoghurt (VE) £3.50

DESSERT:

Lemon and Raspberry Cheesecake (VE)(GF)
£2.00

Prices shown are per person and do not include
VAT

(VE) - Vegan, (V) - Vegetarian, (GF) - Gluten Free