



SCIENCE

GALLERY

KING'S
College
LONDON

SCIENCE GALLERY EVENTS

**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 31st March 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 £85* VAT inclusive

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



*Please note the room hire element of the package is not vatable

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: Roasted sweet potato salad with quinoa, baby gem, pomegranate & sumac yoghurt (VE)(GF)

MAINS: A choice of either;

- Mozambique piri piri chicken, sweetcorn & spring onion served with paprika roasted potato OR
- Wild mushrooms & creamed spinach gnocchi (VE)

- Vegan chilli con carne served with baked rice (VE)(GF)

DESSERT: Peanut butter brownie, vanilla cream & peanuts crumble (VE)(GF)

Served with mineral water and fresh juice

AFTERNOON REFRESHMENTS

Fairtrade tea selection
Freshly brewed Coffee
Mineral water

£87 per person (VAT inclusive)

DAY DELEGATE UPGRADES

BREAKFAST

- Raspberry, banana & lime smoothie (VE) (GF) £3.50
- Oat and chia bircher muesli with winter fruit compote (VE)(GF) £3.00
- 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
- Flapjack bites or gluten free chocolate brownie bites £2.50
- Mini scones with clotted cream and jam £4.50
- Chef selection of biscuits £2.00
- Carrot cake bite (VE) £2.50
- Selection of fruit juice £2.50

STANDING LUNCH

STARTER:

Celeriac & apples with beetroot, watercress & truffle (VE)(GF) £2.50

MAINS: A choice of either;

- Middle eastern braised lamb, chickpeas & preserved lemon served with braised rice (GF) £3.50

OR

- Smoky butterbean, mushrooms & roasted kale cassoulet (VE)(GF) £3.50

- Butternut squash & Sweet potato Laksa served with baked rice (VE) £3.50

DESSERT:

Coconut & Blueberries Cheesecake with Cinnamon & Oat Crumble (VE)(GF) £2.00

Prices shown are per person and do not include VAT

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