

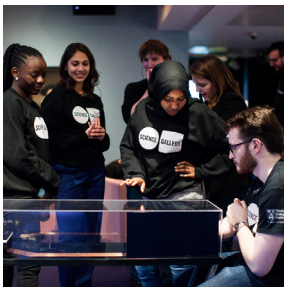
SCIENCE

GALLERY

KING'S
College
LONDON

SCIENCE GALLERY LONDON

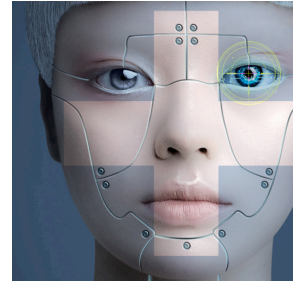
BE INSPIRED THIS CHRISTMAS



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

CHRISTMAS PACKAGES

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



CHRISTMAS STANDING RECEPTION:

- Exclusive hire of Gallery 1 with full access to the latest exhibition from 7pm–11pm
- Exhibition experts to inspire, engage and educate your guests
- A four-hour unlimited house wine, beer and soft drinks package
- A selection of four savoury skewers and sliders
- A delicious dessert station
- Uplighters
- Security
- Event management

£120 inc VAT per person.
Minimum numbers: 100
Maximum numbers: 320

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

CHRISTMAS SEATED DINNER:

- Exclusive hire of Gallery 1 and full access to the latest exhibition for an arrival drinks reception
- Exhibition experts to inspire, engage and educate your guests
- Exclusive hire of the ground floor space for dining until 11pm
- 2 glasses of sparkling wine on arrival
- A seasonal three course menu with tea, coffee and festive petit fours
- Half a bottle of house wine per person
- Uplighters
- Security
- Event management

£120 inc VAT per person.
Minimum numbers: 60
Maximum numbers: 120

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



CHRISTMAS MENU

Created by our Chef Patron, Matthew Weston, 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

- Smoked turkey and kale slaw
- Prawn cocktail roll

HOT

- Pigs in blankets skewer with cranberry chilli jam
- Lentil and celeriac falafel with caramelised onion

DESSERT STATION

- Stollen bites
- Mince pie
- Yule log

SEATED SAMPLE MENU

STARTER

- Smoked salmon, horseradish and beets

MAIN COURSE

- Roast duck, goose fat potatoes, stuffing, caramelised sprouts, braised red cabbage and roast carrots
(family served)

DESSERT

- Mulled plum and ginger mess
- Tea, coffee and mini mince pies

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

PACKAGE UPGRADES

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



EXTENSION UPGRADES:

- Extension until midnight from £500
- Extension until 1am from £1,000

FOOD AND BEVERAGE UPGRADES:

- Two glasses of Champagne during drinks reception from £12.00+VAT per person
- A selection of canapés from £14.00+VAT per person
- Cheese station from £15.00+VAT per person
- Spanish ham and tapas station from £25.00+VAT
- Seafood station from £35.00+VAT per person
- Dessert station from £12.00+VAT per person



