



**SCIENCE**

**GALLERY**

**KING'S**  
*College*  
**LONDON**

# **SCIENCE GALLERY EVENTS**

**CORPORATE HIRE**

**DAY DELEGATE PACKAGE**

# HELLO

Created by our Chef Patron, Matthew Weston, 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 6999](tel:02078486999) or [hire@london.sciencegallery.com](mailto:hire@london.sciencegallery.com)

Prices shown are per person and exclude VAT.  
All dietary requirements can be catered for.





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 £69 (VAT inclusive).

The day delegate packages includes:

- Exclusive hire of the designated event space from 8.00am – 5.30pm
- Access from 7.30am
- Full AV equipment and onsite technician, if required
- Science Gallery branded notepads and pens
- Complimentary WiFi
- Cloakroom
- Event management
- Access to Science Gallery London's latest exhibition
- A choice of either of the the Standard or Premium catering package



# STANDARD

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## ON ARRIVAL

Carrot, orange and ginger smoothie  
Coconut yoghurt, fresh berries and mixed seed crunch  
Bowl of whole-fruit  
Fairtrade tea and coffee  
Mineral water and freshly squeezed fruit juices

## MID-MORNING REFRESHMENTS

Fruit and nut oat bites  
Mini savoury muffins  
Fair trade tea and coffee  
Mineral water



## INDIVIDUAL LUNCH

**STARTER:** Rainbow vegetables with mung bean dip  
**MAINS:** A choice of either;  
Poached Label Anglaise chicken, roast broccoli and peas, lentil sprouts,  
Seared tuna with wild rice, radish and kimchi,  
Charred summer squash, spring onion and dukkah  
**DESSERT:** Blueberry chia pudding  
Served with mineral water and freshly squeezed fruit juices

## AFTERNOON REFRESHMENTS

Apple and cranberry quinoa power bar  
Nori rice crackers  
Fairtrade tea and coffee  
Mineral water

£69 per person (VAT inclusive)

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# PREMIUM

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## ON ARRIVAL

Selection of breakfast pastries  
Greek yoghurt with figs and pistachio  
Bowl of whole-fruit  
Fairtrade tea and coffee  
Mineral water and freshly squeezed fruit juices

## MID-MORNING REFRESHMENTS

Selection of mini muffins and cookies  
Fairtrade tea and coffee  
Mineral water



## INDIVIDUAL LUNCH

**STARTER:** Rainbow vegetables with mung bean dip

**MAINS:** A choice of either;

Seared beef fillet, Jersey Royal potatoes, peas and broccoli and salsa verde,

Roast cod, borlotti bean, fennel and spring onion,

Heritage tomato with spinach, goat's curd and black olive

**DESSERT:** Elderflower and poached rhubarb mess

Served with mineral water and freshly squeezed fruit juices

## AFTERNOON REFRESHMENTS

Mini scones with clotted cream and jam

Fairtrade tea and coffee

Mineral water

£79 per person (VAT inclusive)