HOSPITALITY PACKAGES

Autumn 2021
ABOUT

Wellcome Collection is a free museum and library exploring health and human experience. Conveniently located steps away from Euston Station, the fascinating Wellcome Collection building always offers something different.

From the initial quotation to planning the day itself, your dedicated event manager will be with you every step of the way.

We serve our customers with warmth and charm and believe food should be fun, fresh and delicious. We create simple, natural food that is delivered on time and on budget. All our sandwiches and buffet food is made fresh on the day and all of our cakes are made in our own bakery. Our menus are seasonal and appropriate and we only work with the very best ingredients and suppliers available.

We can’t wait to work with you to create something truly special.

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Please note that all of the prices listed are subject to VAT at the current rate and are valid from May 2021 to May 2022. Prices are per person unless otherwise stated and inclusive of standard staffing and equipment. You will be advised of any variations in availability or price should circumstances dictate. Packages are based on a minimum of 12 guests.

Please note that on bespoke events outside the packages staffing and equipment will be charged.

We would be delighted to quote for flowers, alternative china, glassware and linen.

Please let us know in advance if you have any dietary requirements.

Please contact the venue hire team at wellcome collection on 0207 611 2200

or email
venuehire@wellcomecollection.org

v · vegetarian | vg · vegan | c · cold | w · warm | h · hot
CONFERENCE PACKAGES

ALL DAY EVENTS
Minimum numbers apply per room

Lighter lunch event
£26.00
Morning: beverage tray including freshly brewed fair-trade coffee, selection of Fairtrade organic teas, biscuits and Vivreau filtered water
Lunch: Seasonal cold buffet with selection of two accompaniments
Examples below served with juice, water, tea, coffee and one dessert
Afternoon: beverage tray, including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, cakes and Vivreau filtered water
If you require a light lunch and not the full package this can be provided at £20.00

Full day conference event
£41.25
Working breakfast: Selection of mini-Danish pastries and croissants (2 per person), vegan fruit muffins available. Seasonal fruit bowl, juice
Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas and Vivreau filtered water
Mid-morning beverages: Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, biscuits and Vivreau filtered water
Lunch: Standing two course hot fork buffet, including two accompaniments, served with juice, tea, coffee and water
Afternoon: Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, afternoon cakes and Vivreau filtered water
If you just require a hot fork buffet, then is available at £29.00

Please contact your events coordinator for sample menus.
We are also more than happy to provide you with a bespoke menu tailored to your event.

All rates are per person and exclusive of VAT, minimum numbers may apply
LIGHT LUNCH EVENT

Please choose either one meat or fish option and a vegetarian option. Plus either 2 sides or 2 salads or one salad and one side.

Meat
Salt beef brisket, gherkins, caper berries, dill and mustard dressing
Chorizo sausage roll, caramelised onion chutney
Chicken and wild mushroom tart, tarragon crème fraîche
Lemongrass and chilli chicken breast, sweet chilli sauce
Lamb and cumin patty, cucumber and mint yoghurt
Orange glazed duck breast, Mediterranean vegetables

Fish
Smoked haddock and watercress quiche
Tandoori-spiced sea trout, lime and buttermilk dressing
Seared sesame tuna, grilled pak choi and coriander
Pan-fried Cornish mackerel, orange zest roasted fennel

Vegetarian
Butternut squash, barrel-aged feta frittata, pea shoots
Pepperonata, black olive and basil tapenade, toasted focaccia
Mixed vegetable crudités, hummus, toasted flatbread
Roasted vegetable and chickpea vol-au-vents
Cumin-roasted aubergine, tabbouleh, minted yoghurt

Accompaniments

SIDES
Heritage carrots, parmesan, truffle vinaigrette, watercress · c
Rosemary and garlic roast potato · h
Baked cauliflower florets, Keen’s Cheddar · h
Charred broccoli, fennel seeds · c
Fine French beans, courgette and sun-blushed tomatoes · c
Spiced chickpeas and freekeh, Mediterranean vegetables · c

SALADS
Caesar salad, shaved Parmesan and garlic croutons
Tenderstem broccoli, beans, mangetout, sesame dressing
Heritage tomatoes, rocket and basil oil
Chestnut mushroom, roasted red pepper, chargrilled artichokes, spinach
Saffron cauliflower, celery, toasted hazelnuts and pomegranate
Crunchy leaves, lemon dressing
Beetroot, apple and baby spinach, cider vinegar dressing
Roasted butternut squash, red and white quinoa, rocket and toasted pine nuts

Dessert
Treacle tart, clotted cream
Chocolate éclairs, Chantilly cream
White chocolate and caramel cheesecake
Pistachio and dark chocolate tart
Lemon and lime meringue tart
CONFERENCE EVENT

Please choose either one meat or fish option and a vegetarian option. Plus either 2 sides or 2 salads or one salad and one side.

Main
Thai green chicken curry, roasted aubergine and green peppers
Chargrilled chicken breast, new potato, caramelised onions, black olives and capers
Seared sea bream fillet, charred cauliflower, giant couscous
Wild mushroom gnocchi, shaved Gran Moravia, parsley
Roasted red pepper, wild rice, goat’s cheese and hazelnuts
Grilled aubergine parmigiana, tomato sauce
Spinach, ricotta and roasted tomato tortellini
Beef meatballs, spinach broad beans, marinara sauce

Accompaniments
SIDES
Heritage carrots, parmesan, truffle vinaigrette, watercress · c
Rosemary and garlic roast potato · h
Baked cauliflower florets, Keen’s Cheddar · h
Charred broccoli, fennel seeds · c
Fine French beans, courgette and sun-blushed tomatoes · c
Spiced chickpeas and freekeh, Mediterranean vegetables · c

SALADS
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Desserts
Lemon and lime posset
Bread and butter pudding, vanilla custard
Warm treacle tart, clotted cream
Dark chocolate and orange mousse, white chocolate shavings
Forest fruit Pavlova, Chantilly cream
Poached apricot and pistachio frangipane tart
Warm sticky toffee pudding, butterscotch sauce
BREAKFAST

All breakfast menus are served with freshly brewed Fairtrade filter coffee, organic Fairtrade teas and Vivreau still and sparkling water

Working breakfast
£5.50 per person
A selection of mini-Danish pastries (2 per person)
Pain au chocolate, pain aux raisins and fruit lattice, mini croissants, vegan fruit muffin alternative available.
Seasonal fruit bowl
Selection of juices

British breakfast baps
£7.50 per person
Maple-cured bacon with tomato chutney
Butcher’s sausage with fried onions
Smashed avocado with a fried egg

Fruit pots and yoghurt
from £4.00 per person
Berries & granola yoghurt
Golden granola, blueberry lemon compote, whole milk yoghurt
Benugo fruit pot
Blueberries, grapes, cantaloupe melon, pineapple and apple
Banana & granola yoghurt
Golden granola, banana, honey, whole milk yoghurt

All rates are per person and exclusive of VAT, minimum delegates may apply
REFRESHMENTS
AND SNACKS
REFRESHMENTS AND SNACKS

Beverage tray
£3.60
Fairtrade freshly brewed filter coffee, selection of Fairtrade organic teas, biscuits and Vivreau filtered water (tea, coffee and biscuits)

Tea & coffee tray
£3.00
Fairtrade freshly brewed filter coffee, selection of Fairtrade organic teas and Vivreau filtered water

Tea & coffee with cake tray
£5.90
Fairtrade freshly brewed filter coffee, selection of Fairtrade organic teas and Vivreau filtered water served with a seasonal cake
Banana, chocolate and walnut slice
Millionaire's slice
Nutty brownie slice
St Clements & almond loaf cake slice
Gluten-free cakes and vegan options are available on request prior to your event

Fruit bowl
£3.50
Two pieces of fruit per person

Afternoon tea
£24.00
A selection of finger sandwiches (meat, fish & vegetarian options), mini-individual cakes (2 per person) served with jam & clotted cream
Roast beef, horseradish & watercress
Buckingham cucumber sandwich (v)
Mini scone, Battenberg slice & coffee éclair
(Example menu)

Snacks
Prices available upon request
Pretzels, crisps, nut mix, trail mix, protein bars
SANDWICH LUNCHES
SANDWICH LUNCHES

All lunches are served with a fruit bowl, juice, water, tea & coffee. Sandwiches are individually wrapped and one per person.

Classic deli sandwiches
£13.00
Roast chicken salad
Free-range egg mayonnaise & watercress (v)
Hummus falafel and roasted vegetable (vg)
(Example menu)

Gourmet deli sandwiches
£16.50
San Danielle, mozzarella & basil
Crayfish tails, lime & chilli dressing
Grilled vegetables & black olives tapenade (vegan)
Curried tofu, mango salsa & bitter leaf (vegan)
(Example menu)
# Packages

## Drinks packages
Includes house wine, beer, juice, and soft drinks and nibbles

<table>
<thead>
<tr>
<th>Guest numbers</th>
<th>One hour</th>
<th>Two hours</th>
<th>Three hours</th>
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**Upgrades:**
Add Prosecco / Champagne
Additional per person
One hour · £6.00 / £12.50
Two hours · £9.95 / £19.95
Three hours · £14.95 / £29.95

## Bowl food packages
Includes house wine, beer, juice, and soft drinks. *Four bowls per person – Chef’s choice*

<table>
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Add Nibbles to above packages for £2.00 per person

**Upgrades:**
Add Prosecco / Champagne
Additional per person
One hour · £6.00 / £12.50
Two hours · £9.95 / £19.95
Three hours · £14.95 / £29.95
## Packages

### Canapé packages
Includes house wine, beer, juice, and soft drinks. **Six canapés per person**

<table>
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Add Nibbles to above packages for £2.00 per person

Includes house wine, beer, juice, and soft drinks. **Eight canapés per person**

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Add Nibbles to above packages for £2.00 per person

Includes house wine, beer, juice, and soft drinks. **Ten canapés per person**

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Add Nibbles to above packages for £2.00 per person

**Upgrades:**
Add Prosecco / Champagne
Additional per person
One hour - £6.00 / £12.50
Two hours - £9.95 / £19.95
Three hours - £14.95 / £29.95
CANAPÉ RECEPTION
CANAPÉ RECEPTION

These items are designed to be eaten in one bite whilst standing during networking events. As you will see from the wide selection below some are more substantial than others are and it’s a good idea to think about having a mix of fish, meat, and vegetarian. These are served around the room on platters to ensure that everyone gets a taste. We recommend a minimum of 8 canapés per person for an hour and a half reception, increasing in number as the service time goes on.

Canapés are single bite items best suited for formal drink receptions and networking events – our innovative canapés are contemporarily served.

Please request a quote for you bespoke event package

Canapé pricing & suggestions*

**Appetizer before dinner · £18.75 (6 pieces)**

**Short reception – 1–2 hours · £22.00 (8 pieces)**

**Longer reception – 2–3 hours · £25.50 (10 pieces)**

*Service & equipment charges apply based on your requirements

**Meat**

Honey roasted pork belly, butternut squash and sage purée · h

Fillet of beef, Béarnaise, crispy potato skin · c

Braised lamb shoulder chip, harissa and tomato sauce, parsley · h

Hoisin-roasted duck leg, spiced plum chutney, coriander cress · c

Scotch quails egg, English mustard emulsion, chives · h

Braised shin of beef, panko breadcrumbs, parsnip mousse · h

Grilled chicken yakitori, black sesame seeds · h

Ham hock and mustard vol-au-vents · c

**Fish**

Tiger prawns, lime avocado, filo pastry bouchée, wasabi mayonnaise · c

Fillet of cod, tempura batter, minted mushy peas dip · h

Sea trout, lemon and dill fishcake, tartare sauce · h

Sesame seed crust seared tuna, pickled cucumber, pink grapefruit · c

Citrus-cured sea bass, beetroot purée, toasted rye croute, dill · c

**Sweet**

Dark chocolate cup, lemon posset, candied lemon peel · c

Aubergine and hazelnut torte, meringue · c

Lime and white chocolate tart, raspberry · c

Warm treacle tart, crème fraîche and pistachio · c

Salted caramel profiterole, whipped cream · c

* · cold | w · warm | h · hot
This option is designed to give your guests the great quality of a hot fork buffet but with the simplicity of it being served in smaller portions, individually presented. You can choose as many or as few options as you like. We recommend four bowls per guest as a minimum.

Please request a quote for your bespoke event package.

£4.15 per bowl
*Service & equipment charges apply based on your requirements

Meat
Roasted chicken breast, tarragon mash, pearl onions and crispy bacon · h
Wholegrain mustard and honey Cumberland sausage, colcannon potato, onion gravy · h
Ham hock terrine, celeriac and red apple remoulade, caper mayonnaise and toasted sourdough · c
Lamb tagine, lemon and pomegranate couscous, harissa oil · h
Braised shin of beef, parsnip and Guinness pie, puff pastry · h
Beef meatballs, broad beans, parsley, mint and lemon · h

Vegetarian
Butternut squash and pea risotto, saffron and coriander cress · h
Potato gnocchi, pan fried wild mushrooms, rocket · h
Sun-blushed tomato and mozzarella arancini, ratatouille, red pepper tapenade · h
Spinach and ricotta tortellini, lemon and parsley butter · h
Spinach tortellini, crumbled goats cheese, red pepper tapenade · h
Heritage tomatoes, burrata, lovage pesto and tapenade · c
Charred tenderstem broccoli and pepper, lentil and tamarind dressing · c
Watermelon, papaya and feta salad, pistachio · c
Green beans, ribbons of carrot, cucumber and radish, toasted hazelnut · c

Fish
Pan-roasted sea trout, crushed new potatoes, lemon and capers · h
Seared sea bass, Provençal vegetables, aioli · h
Beer-battered haddock, skinny chips, minted pea purée, tartare sauce · h

Sweet
Apple and blackberry oat topped crumble, crème anglaise · w
Vanilla panna cotta, blueberry compote and almond macaroon · c
Warm chocolate and walnut brownie, chocolate sauce · w
Sticky toffee pudding with butterscotch sauce, crème fraîche · w
Bread and butter pudding, vanilla custard
Fruits and berries salad, raspberry coulis

c · cold | w · warm | h · hot
EVENT DINNER

This is an option to have a plated three course meal served to you and your guests in the setting of the Wellcome Collection. The menu will be created personally for you by our Executive Chef.

Standardly we would recommend a vegetarian starter for everyone then we will provide three main options; 1 meat, 1 fish and 1 vegetarian. Then everyone to have the same dessert.

This package includes half a bottle of house wine per person, water and tea or coffee.

Below is an example menu of the sort of fine dining options we can offer.

From £70.00 per person

Starters
Wild boar Scotch egg, piccalilli, frisee, honey vinaigrette
Country-style terrine, fig chutney, rye sourdough, cornichons
Pan-roasted cod, Jerusalem artichoke purée, Granny Smith apple
Heritage beetroot, goat’s cheese curd, bitter leaves, balsamic dressing
Roasted heirloom carrot soup, purple carrot crisps, coriander

Mains
Pan-fried rump of lamb, Dauphinoise potato, curly kale, rosemary, shallot jus
Norfolk free-range chicken salad, garlic croutons, smoked streaky bacon, poached egg
Aberdeen Angus sirloin steak, boulangere potato, peppercorn sauce
Spiced maple pork tenderloin, colcannon, lemon and herb crumbs
Free-range chicken, red wine sauce, parsnip purée, wild mushroom, pancetta
Cornish brill & king prawns, caper vermouth sauce, aromatic lentils
Smoked haddock fish cake, cavolo nero, poached duck egg, Hollandaise
Sea trout, new buttered new potato, samphire, potted brawn shrimps
Wild mushroom pearl barley risotto, red rocket, Keen’s Cheddar
Roasted butternut squash, ratatouille, pinenuts, pomegranate

Desserts
Bramley apple and blackberry crumble, vanilla custard
Sticky toffee pudding, butterscotch sauce
Merlot poached pear, cinnamon, vanilla
Double chocolate cheesecake
DRINKS

Add some nibbles for £2.85 per person – please ask for the available selection

**Soft drinks**
- Fresh orange or apple juice, per litre · £6.95
- Apple & elderflower cooler, per litre · £6.95
- Coke / Diet Coke 330 ml can · £1.75
- San Pellegrino 330ml can · £1.75
- Lemon, Orange, Blood orange, Orange and pomegranate
- Seltzer 250 ml can · £2.50
- Hibiscus & rose, Cucumber, Yuzu

**Beers**
- Camden Hells Lager, 330 ml · £4.50
- Camden Pale Ale, 330 ml · £4.50

**Champagne**
- Nyetimber Classic Cuvée 750 ml · £45.00
- Laurent Perrier, 750 ml · £55.00

**Sparkling wine**
- Mike’s Hard Seltzer Raspberry, Lime, 330 ml can · £4.10
- Mini Vitelli Prosecco NV, Veneto, Italy, 220 ml · £7.00
- Vitelli Prosecco NV, Veneto, Italy 750 ml · £23.00

**White wine**
- Il Banchetto Bianco, Italy · £18.00  
  *Easy drinking, soft and fruity*
- Pinot Grigio, La Maglia Rosa Pavia, Italy · £21.00
- Sauvignon Blanc, Tokomaru Bay Marlborough, New Zealand · £24.00  
  *Classic Sauvignon Blanc – flavours of gooseberries, citrus notes*

**Red wine**
- Il Banchetto Rosso, Italy · £18.00  
  *Rich and flora, hints of violets*
- Cabernet Sauvignon Silver Ghost, Valle Centrale, Chile · £20.00  
  *Juicy ripe red berries combined with an elegant fruity finish*
- Malbec El Oscuro Mendoza, Argentina · £24.00  
  *Plum and blackberry with a hint of chocolate and vanilla*
- Pinotage Shiraz Kleine Rust Fairtrade, South Africa · £26.00  
  *Smooth texture and a fruity finish and pepper spice*