



LONDON

Exclusive private dining
Up to 50 guests
events@iwm.org.uk
020 7091 3140

PRIVATE DINING



IWM London

Opened by King George V on 9 June 1920, IWM London shares people's experiences of war and conflict from the First World War to the present day.

Situated within close proximity of both Westminster and the City, this Grade II listed building is available in the evening to hire for exclusive private dining for up to 50 guests.

If you are looking for an unusual venue to entertain your guests call us on 020 7091 3140 or email events@iwm.org.uk



The Upper Boardroom

The Upper Boardroom overlooks the adjoining Geraldine Mary Harmsworth Park. Lavishly decorated in rich plum and raw silk curtains, the walls are decorated with works of art by the much celebrated First World War painter, Sir William Orpen.

This impressive room is excellent for small receptions and dinners in the evening. The room is fully equipped with presentation facilities and Wi-Fi.

In addition, the internal balcony outside offers an additional area for pre-dinner drinks and allows your guests to enjoy a full view into the Large Exhibits Gallery, the home of some of the most important exhibits and vehicles in our Collections. The room is very intimate and can seat up to 50 guests for dinner or 70 guests for an evening reception.



The award-winning food and events experts

Seasoned Events has over 30 years experience in the events industry and we work with an impressive portfolio of UK and international clients throughout the year delivering great events in some of London's finest venues.



Celebrating the seasons

Executive chef, Adrian Booth creates seasonal menus that showcase the best of each season's ingredients. Our wine list offers a remarkable selection of fantastic wines that have been hand picked for their quality and character.

We ask that you and your guests all dine from the same menu and we are happy to accommodate special dietary requirements or to tailor-make alternative dishes that are not featured in the following menus.

Seasoned's signature white crockery, contemporary stemware and silverware, crisp white linen and elegant floral arrangements come as standard. If you would like a different look we are more than happy to assist you.



Starters

"Seasoned" salmon scotch egg, lemon mayonnaise, caper berries, dill pickle and smoked paprika

Pan-fried quails breast, confit leg beignet and sweet garlic jam

Pressed chicken and duck liver terrine, white balsamic, thyme jelly and grilled sour dough soldiers

Chilli and fennel seed crusted salmon roulade and scorched limes

Mosaic of guinea fowl and wild mushrooms, pickled chestnut mushrooms and a port glaze

Line caught sea bass ceviche, chilli and mango jelly and coriander foam (£3 supplement)

Twice baked "seasoned" truffle soufflé, warm salad of broad beans, sun dried cherry tomatoes and soft herbs (v)

Roast asparagus bavarois, smoked quails egg, spinach foam (v)



Mains

Rump of Welsh spring lamb, warm "seasoned" vegetable salad and minted pea velouté

Fillet of beef, cep and potato Dauphinoise, artichoke, asparagus and a pot of bone marrow and truffle sauce (£8 supplement)

Pan-seared guinea fowl, celeriac and potato gratin and a Chartreuse and pink peppercorn reduction

Breast of Aylesbury duck, preserved cherries, Spring broad beans and fondant potato tower

Organic chicken breast wrapped in parma ham, crisp croquette, shallot tart tatin, mushroom and thyme purée

Crispy baked sea bass, saffron potato purée, tarragon beurre blanc and a lobster and crab spring roll

Caraway infused spring vegetable charlotte, caramelised cauliflower and confit of black tiger tomatoes (v)

Mille feuille of portabella mushrooms, creamed leeks, truffle, parmesan and a pea velouté (v)



Puddings

Vanilla sponge topped with poached rhubarb, vanilla cream and a dark chocolate crisp

“Seasoned” Summer berry collection: Blueberry and caramel cheesecake; Summer pudding terrine and strawberry consommé

Milk chocolate pyramid filled with praline and lavender infused honeycomb

Dark chocolate and passion fruit mille feuille and passion fruit chantilly

“Seasoned” lemon tasting plate: curd tart; sorbet and limoncello



Prices

Our Private Dining Package is exclusive of VAT and prices start from £99.00 per person.

Exclusive hire of the Georgian Upper Boardroom

Pre-dinner aperitif

Three course dinner and coffee

Elegant flowers

Signature white crockery

Contemporary stemware and silverware

Crisp table linen

Cloakroom service

Venue security

Event management



To discuss your private dining needs please contact
events@iwm.org.uk or call 0207 091 3140

IWM London can also offer a unique venue for
conferences, meetings, awards dinners,
cocktail receptions, fashion shows,
premier parties and product
launches.