



THE FESTIVE SEASON *at* IWM LONDON

BOOK YOUR **2026** EVENT TODAY



OUR VENUE

Imperial War Museums is the world's leading museum of war and conflict. Founded while the First World War was still raging, IWM London gives voice to the extraordinary experiences of ordinary people forced to live their lives in a world torn apart by conflict.

Housed in a striking Grade II listed building that was originally the Bethlem Royal Hospital, the museum features extensive exhibits covering both World Wars, as well as more recent conflicts.

A magnificent Atrium sits at the building's core and boasts a stunning hanging gallery that provides dramatic views of the floor below. IWM London is the perfect venue for events of any scale, from large banqueting dinners to intimate drinks receptions.



Classic Christmas Party

Includes:

- Exclusive hire of the roof terrace and Atrium in IWM London between 7pm – 11pm **early or late access is subject to availability and additional cost*
- Access to the museum terrace displays **includes access to one gallery of your choice during your event experience for an additional £2 per package*
- Dedicated event manager to oversee your event
- Seasonal event lighting and decor
- Manned cloakroom facilities
- Event furniture – set-up and breakdown of the rooms to requirement
- Complimentary Wi-Fi
- Excellent transport links
- Glass of Prosecco or mocktail on arrival
- Seasonal three-course seated dinner
- After dinner serving of tea and coffee
- Half a bottle of wine and water per person **additional catering options available at cost*
- Experienced and friendly catering staff
- All catering crockery, glassware and linen
- Staffing and security
- Artefact relocation may be required depending on event size and layout **supplement of £500 + VAT if event is taking place on a Friday, Saturday or Sunday*

For seated dinners with more than 150 attendees, the relocation of our artifacts will be required. The associated costs will be detailed in your itemized proposal.

£169
+ VAT PER
PERSON



Festive Reception

Includes:

- Exclusive hire of the Roof Terrace and Atrium in IWM London between 7pm – 11pm **early or late access is subject to availability and additional cost*
- Access to the museum terrace displays **includes access to one gallery of your choice during your event experience*
- Dedicated event manager to ensure the smooth running of your event
- Themed event lighting and seasonal decor
- Event furniture
- Manned cloakroom facilities
- Set up and breakdown of the rooms to requirement
- Complimentary Wi-Fi
- Excellent transport links
- Glass of Prosecco or mocktail on arrival
- Selection of three seasonal canapé and three bowl options per person
- Unlimited beer, red and white wine, and soft drinks available for three hours **additional catering options available at cost*
- Experienced and friendly catering staff
- All catering crockery, glassware and linen
- Artefact relocation may be required for events with 300+ guests – price dependent on event date

£150
+ VAT PER
PERSON



TRAVEL & ACCOMMODATION

BY CAR

- ▶ Britannia parking Waterloo - 17 minute walk
- ▶ Novotel Waterloo - 20 minute walk
- ▶ Limited blue badge parking is available. Contact us to book. 3 days notice required.

BY TRAIN

- ▶ Lambeth North Tube - 7 minute walk
- ▶ Elephant & Castle Tube - 10 minute walk
- ▶ Waterloo Station - Tube & National Rail - 14 minute walk

BY PLANE

- ▶ London City Airport - 8.5 miles
- ▶ Heathrow Airport - 17 miles
- ▶ Gatwick Airport - 27 miles
- ▶ Luton Airport - 35.6 miles

STAYING OVER

- ▶ The Ship Rooms - 0.2 miles
- ▶ Park Plaza Hotel - 0.3 miles
- ▶ Novotel - 0.5 miles

Speak with our team for more accommodation options.



ROOM CAPACITIES

	LOCATION	STANDING	THEATRE	SEATED	CABARET	BOARDROOM
THE ORPEN BOARDROOM	Level 2	70	60	50	40	25
PARK VIEW ROOM	Level 1	100	80	60	50	34
ROOF TERRACE	Level 4	220	150	-	-	-
ATRIUM	Level 0	400	150	220	-	-



Legacy

IWM Group is a registered charity, and any commercial activity helps us to continue telling the stories that made our history and inform our future.

Here are some of our fantastic legacy initiatives:

1

IWM is one of the venues available to visit through Hyundai's new ground-breaking programme The Great British School Trip, which offers a selection of free school trips and travel bursaries to reduce costs for schools, helping 25,000 young people access inspirational school trips.

2

The IWM Institute is an Independent Research Organisation that collaborates with leading universities, hosts public programmes of talks, performances, and podcasts, and works with a global network of experts to provide access to IWM's world-class collections and research themes.

3

IWM cares for over 155,000 three-dimensional objects as part of our collections. We want our collections to continue to engage, challenge and remain relevant to our audiences, and we need to safeguard it for future generations.



OUR FOOD

At IWM London, we are passionate about using fresh, seasonal, and ethically-sourced produce to create exceptional dining experiences. Believing that fresh is always best, our dishes are prepared on the same day they're enjoyed by our guests.

Our menus showcase modern British cuisine, evolving throughout the year to feature the finest seasonal ingredients. We also take pride in supporting local, partnering with a handpicked selection of trusted suppliers who bring the highest quality produce to every plate we serve.



Sustainability

We are passionate about not only 'doing the right thing' but making it easier for our guests to have 'planet-friendly' events. Here are just some of Restaurant Associates' sustainability pledges, with whom we work in partnership to deliver events across our venues:

01.

We commit to a 50% reduction in food waste by 2030

02.

We have a British free-range egg-first policy

03.

We provide nutritional labelling to allow guests to make informed food choices

04.

We only use pole and line, trolling and handline (hook and line) caught tuna, to minimise risk of bycatch

05.

We only serve fish that is rated 1-3 as per the Marine Conservation Society's Good Fish Guide

06.

All teams are trained in Ways to be Well, our health and wellbeing programme

07.

We partner with Foodsteps to carbon label our dishes to enable guests to make informed choices when dining with us

08.

We commit to increasing our spend by 30% with socially conscious businesses by the end of 2025

09.

Through our 'Coffee for Causes' programme for every kilo of coffee sold we donate 30p to local charities and community projects

