

RAILWAY MUSEUM

STATION HALL

PRIVATE HIRE



RAILWAY MUSEUM

EVENT DETAILS

CLIENT NAME

Phil Cambridge

EVENT DATE

Monday 7th June 2027

EVENT BRIEF

Station Hall Dinner

EVENT SPACES

Station Hall

STATION HALL

PRIVATE HIRE

VENUE HIRE CHARGE

£3,500+VAT from 19:00 - 01:00

(Access 5pm – clients/ AV 7pm – guests)

FOOD & DRINK PACKAGE

INCLUSIONS

3-COURSE DINNER £52 +VAT pp

Spring/ Summer Package

TOTAL ESTIMATED COST

TOTAL Package: £6,620+VAT*

(Based on minimum numbers of 60)

**Please note an event is not confirmed until the contract is signed. We reserve the right to release any provisional bookings.*

STATION HALL

DINE AMIDST ROYAL CARRIAGES

Luxurious carriages and historic locomotives stand majestically against the backdrop of a period railway station.

The perfect venue for dinners, receptions, and awards events - one that offers your guests the opportunity to mingle and dine in the evocative atmosphere of a bygone era.

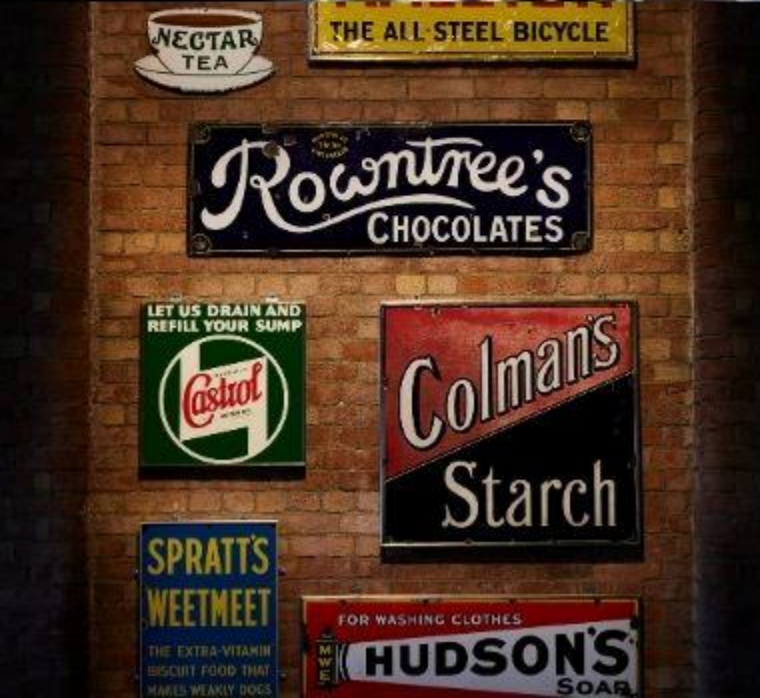
Station Hall has just undergone extensive refurbishment, all to enhance the stunning collection of prestigious royal carriages, including Queen Victoria's private saloon.

CAPACITIES

450 Dinner

1000 Reception







OUR UNIQUE VENUE

In 1975 the National Railway Museum was opened. The huge former steam locomotive depot was an ideal site for the National Railway Museum. Following its conversion and opening as the very first national museum outside London, the museum was an immediate success with the public.

Today the National Railway Museum is one of Britain's busiest museums and is perhaps the most popular railway museum in the world.

MASTER PLAN

As you may or may not be aware, Our Masterplan will be transforming the National Railway Museum, and we are currently on the journey of this transformation.

With this investment, our transformed museums will show the cutting-edge innovations shaping our world today - alongside the extraordinary birth and growth of the railways.

By celebrating the past, present and future of railways and engineering, we will capture the hearts and minds of the next generation of engineers, innovators and thinkers.



CANAPÉS

Choose from an array of canapés covering a broad range of dietary requirements.

Choose from an array of canapés covering a broad range of dietary requirements. Please choose from the below options:

- › **5 options based on 3 canapés per person**
£12.00 + VAT (including a vegetarian option)
- › **6 options based on 4 canapés per person**
£16.00 + VAT (including a vegetarian option)
- › **7 options based on 5 canapés per person**
£20.00 + VAT (including a vegetarian option)

From the sea

- Prawn cocktail cucumber cup 40 kcal
- Smoked haddock beignets, mustard mayonnaise 240 kcal
- Crispy fried squid arancini, smoked chilli jam 61 kcal
- Mackerel pâté, horseradish cream 159 kcal
- Salmon tartar, lemon creme fraiche 64 kcal

From the farm

- Chargrilled beef yakitori 44 kcal
- Glazed chicken & lemongrass meatballs, peanut dressing 70 kcal
- Crispy pork belly, burnt apple puree 126 kcal
- Croque monsieur, honey roast ham and Keen’s cheddar 164kcal
- Chorizo & potato croquette, saffron mayonnaise 126 kcal

From the field (v)

- Mushroom arancini, rosemary mayonnaise (v) 422 kcal
- Crispy cones, cheese mousse, balsamic onions (v) 168 kcal
- Stuffed cherry tomato, red pepper mousse, toasted hazelnut (v) 70 kcal
- Broccoli lollypops, wasabi mayonnaise (v) 109 kcal
- Compressed watermelon, whipped goat’s cheese, sage crisp (v) 85 kcal

Sweet tooth desserts

- Banoffee brownie (v) 85 kcal
- Lemon meringue pie (v) 561 kcal
- Biscoff cheesecake (v) 77 kcal
- Orange curd tart (v) 563 kcal
- Mini ice cream cones (v) 80 kcal



AUTUMN / WINTER MENU

OCTOBER – MARCH

from £52.00 per person + VAT



Starter

- Cured salmon, sweet chilli yuzu, scorched cucumber, coconut yogurt, toasted sesame seed (£2.40 supplement) 180 kcal
- Caramelised onion tarte tatin, feta crumble, rosemary and garlic mayonnaise (V) 790 kcal
- Provencal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp (V) 406 kcal
- Forest mushroom parfait, pickled artichoke, sourdough, mushroom ketchup (V) 295 kcal
- Smoked chicken and ham hock terrine, piccalilli, parsnip crisps, confit tomato 188 kcal
- Broccoli and stilton tart, beetroot confit, caper berries, aromatic herbs (£2.40 Supplement) 677 kcal

Main Course

- Roast Cornfed Chicken, Smoked Onion Soubise, Confit Carrot, Crispy Chicken Skin, Truffle Sauce 871 kcal
- Pave of beef sirloin, caramelised carrot purée, twice cooked sarladaise potatoes, spring greens, ox cheek arancini (£2.00 Supplement) 977 kcal
- Pork tenderloin saltimbocca, caramelised shallots, carrot purée, potato & almond croquette, marsala jus 627 kcal
- Herdwick lamb rump, lamb boulangère, minted pea purée, lamb gravy (£1.50 Supplement) 635 kcal
- Five spiced mallard duck, confit leg spring roll, pineapple relish, pak choi, oyster sauce (£2.50 Supplement) 250 kcal
- Seared halibut, pickled mussels, cucumber, dill yoghurt, spinach, rosti potato (£4.00 Supplement) 365 kcal
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal
- Curried cauliflower steak, crispy vegetable tempura, bombay potatoes (V) 216 kcal
- Forest mushroom, spinach pithivier, carrot purée, tender stem broccoli (V) 631 kcal
- Charred grilled aubergine, dukkha spiced courgette, roast tomato, petite ratatouille, walnut pesto, basil oil (V) 346 kcal

Dessert

- Chocolate tart, passionfruit chiboust, toasted meringue, lime syrup 338 kcal
- Strawberry shortbread, white chocolate ganache, diplomat cream, pistachio crumb 515 kcal
- Butterscotch mousse, caramelised banana, banana loaf, toffee popcorn 718 kcal
- Roast peach, sweet mascarpone, hazelnut praline 507 kcal
- Raspberry parfait, lemon curd, almond biscuit, cookie crumble 461 kcal
- Caramac chocolate torte, earl grey fudge, cinder toffee crunch 596 kcal
- Custard mousse, cookie crumble, poached rhubarb compote 718 kcal



SPRING / SUMMER MENU

APRIL – SEPTEMBER

from £52.00 per person +VAT



Starter

Beetroot cured salmon, heritage beetroot salad, rosemary mayonnaise (£2.50 Supplement) 346 kcal

Compressed watermelon, whipped goat's cheese, smoked duck, pea cress salad (V) (£1.50 Supplement) 424 kcal

Pressed chicken & truffle terrine, caesar salad 220 kcal

Smoked haddock fish cake, leek fondue, poached egg, hollandaise sauce 364 kcal

Herdwick lamb croquette, corn purée, fresh mint, smoked almond pesto 418 kcal

Cherry tomato confit, crispy puff pastry, parmesan custard, basil pesto, olive crumb (V) (£1.00 Supplement) 370 kcal

Summer vegetable tart, butternut squash, broad beans, peas, white balsamic jelly, truffle dressing (V) (£2.00 Supplement) 406 kcal

Roast onion pana cotta, crispy shallots, chive dressing (V) 267 kcal



Main Course

Roasted cod loin, pak choi, burnt leek, japanese curry sauce, puffed rice (£4.00 Supplement) 549 kcal

12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal

Herdwick lamb rump, potato, and lamb boulangère, minted pea puree (£1.50 Supplement) 635 kcal

Roasted yorkshire beef, black pudding, parsnip gnocchi, cavel nero, oxtail gravy. (£2.00 Supplement) 750 kcal

Free range chicken, lyonnaise potato, caramelised garlic, carrot fondant, porcini cream 871 kcal

Pork tenderloin, slow cooked pigs' cheek croquette, seared cabbage hearts, stroganoff sauce, apple puree 957 kcal

Tomato risotto, dukkha spiced courgette, roasted shallots, pesto dressing (V) 544 kcal

Honey roasted aubergine, sweet potato cake, romesco sauce, toasted hazelnut (V) 569 kcal

Dessert

Apple and maple syrup cheesecake, green apple puree, caramelised pecans 484 kcal

Clementine mousse, peanut brittle, chocolate tuille, orange blossom syrup 558 kcal

Blackberry yogurt parfait, milk jelly, sesame wafer 264 kcal

Hibiscus and passion fruit cremeux, buttermilk custard, chocolate soil, honeyed almonds 500 kcal

Hazelnut and brown butter tart, poached pear, sweet mascarpone 673 kcal

Chocolate and mint marquise, cherry compote, chocolate wafer 489 kcal

BOWL FOOD OPTIONS



Fork Buffet - Option 1 £21.50 per person + VAT

Please select one meat option, one vegetarian option, two side dishes and one dessert.

Meat Option

- Steak and ale pie
- Yorkshire hot pot
- Cumberland sausages on mash with red onion gravy
- Beef bourguignon with savoury cheese scones
- Chicken fricassee with tarragon and mushroom

Vegetarian Option

- Thai green vegetable curry with lime, coconut and chilli (V)
- Roasted Mediterranean vegetables, penne pasta, black olive and shaved parmesan (V)
- Forest mushroom stroganoff, pearl onions, paprika and gherkins (V) (GF)

Side Dishes

- Roast garlic and thyme potatoes
- Sauteed potatoes
- Buttered new potatoes with chives
- Creamed mashed potato
- Roast root vegetables with honey
- Fresh seasonal buttered vegetables

Finger Buffet - Option 2 £14.25 per person + VAT

- A selection of meat, fish and vegetarian sandwiches, on a variety of breads
- Vegetable crisps, cheese straws and dips (V) (GF)
- Mixed Leaves
- Homemade cheese straws
- Freshly prepared platter of seasonal fruits
- Selection of mini traybakes
- Freshly brewed coffee
- Teas and herbal infusions

Bowl Food

- £27.50 per person + VAT
- Choose 4 bowls including 1 vegetarian dish
- Allocation of 3 bowls per person

Meat

- Cumberland sausage and mash, caramelised onion gravy
- Pulled beef chilli con carne, buttered rice, sour cream and chive tortilla chips
- Chicken and ham puff pastry pie
- Moroccan lamb tagine, apricot and almond couscous

Desserts

- Hand made seasonal fruit pies/tarts
- Home made chocolate brownie, fudge, peanut butter, double chocolate (v)
- Mini cheesecake selection (v)
- Carved fruit platter (pb) (h)
- Chocolate & coconut lamingtons (v)

Salads

- Caesar salad, crispy bacon, croutons, anchovies
- New potato salad, pulled ham hock, mustard dressing
- Coronation chicken, rice salad, yogurt dressing
- Prawn cocktail, gem lettuce and bloody Mary sauce
- Crispy cod goujons, chips, mushy peas
- Fish Italian fish stew, tomato and garlic bread
- Smoked haddock, Welsh rarebit
- Buttered leeks
- Poached salmon, asparagus, pickled cucumber, dill mayo

Vegetarian

- Wild mushroom stroganoff, pearl onions gherkins
- Buttery rice
- Macaroni cheese, truffle and tomato
- Thai green vegetable curry with jasmine rice
- Roasted root vegetable hot pot

Dessert

- Banoffee pot with banana salted caramel
- Lemon posset, shortbread biscuit, berry compote
- Dulce chocolate panacotta, mango salsa
- Eton mess, English strawberry



DRINKS RECEPTION PACKAGES

Packages include all of the listed drinks items served for either a one, two- or three-hour period depending on the package chosen:
Selection of red and white wines, selection of bottled beers - Madri, Coors and Staropramen, mocktails and sparkling elderflower served with a selection of nibbles.

- › **Package 1** £26 + VAT One-hour unlimited drinks package
- › **Package 2** £43 + VAT Two hours unlimited drinks package
- › **Package 3** £52 + VAT Three hours unlimited drinks package

We also offer a range of canapes, bowl food or finger food items that can be added to your reception and circulated to guests during the package timings.



What better way to end a long day of meetings, lectures and seminars than with one of our drinks packages. Alternatively, choose one of these packages for your pre or post-dinner drinks reception.

Reception A

Red Wine/White Wine – Bottled Beer – Soft Drink @ £5.50 + vat

One drink per person

Wine will be Lanya Sauvignon Blanc & Lanya Merlot

Bottled Beer will be Madri

Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower/Raspberry/Lemonade

Reception B

Glass of Prosecco / Glass of Soft @ £6.50 + vat

One drink per person

House Prosecco

Pimm's

Soft Drink will be Bottlegreen Flavours – Ginger Beer / Elderflower / Raspberry Lemonade

Reception C

Champagne / Nosecco @ £10.50 + vat

One drink per person

Bolney North Champagne

Soft drink will be Nosecco

Reception D

Cocktails / Mocktails @ £9.10 + vat

One drink per person

Cocktail of the client's choice

Mocktail of the client's choice

Reception E

Non-Alcoholic Package @ £5.50 + vat

One drink per person

0% Peroni

Soft Drink will be Bottlegreen Flavours –

Ginger Beer / Elderflower / Raspberry Lemonade or

Choice of fruit juices -

orange juice /Cranberry Juice /Pineapple Juice /Apple Juice





PRE-ORDERED DRINKS PACKAGES - UPGRADES

01	Pretty in Pink @£166.00 +VAT	3 x Bottles La Lande Rosé 2 x Bottles Prosecco Rosé
02	Sparkles @£216.00 +VAT	2 x Bottles Prosecco 2 x Bottles Prosecco Rosé 1 x Bottle Taittinger Brut Reserve
03	Beer Essentials @£120.00 +VAT	10 x Staropramen 10 x Corona 10 x Pravha
04	Something for Everyone @£200.00 +VAT	1 x Bottle Lanya Sauvignon Blanc 1 x Bottle Lanya Merlot 1 x Bottle La Lande Rosé 1 x Bottle Prosecco 10 x Bottles of Staropramen 10 x Rekorderlig 2 x Bottles Mineral Water
05	Wine Care Package @£145.00 +VAT	2 x Bottles White Wine (Care Blanco) 2 x Bottles Red Wine (Care Tinto) 2 x Bottles Rosé (Care Rosé)
06	Need a Bigger Table! @£241.00 +VAT	2 x Bottles Lanya Sauvignon Blanc 2 x Bottles Lanya Merlot 1 x Bottle La Lande Rosé 2 x Bottles Prosecco 15 x Bottles of Beer 2 x Bottles of Mineral Water
07	Let's Mix it Up @£345.00 +VAT	2 x Bottles Frost Pocket Sauvignon Blanc 2 x Bottles Chateau des Gravieres 2 x Bottles Cotes de Provence 2 x Bottles Prosecco 2 x Bottles Rosé Prosecco 1 x Bottle Taittinger Burt Reserve
08	Cider Cider Cider @£104.00 +VAT	5 x Rekorderling Strawberry & Lime 5 x Rekorderling Wild Berries 15 x Bottles of Staropramen
09	Non-Alcoholic @£104.00 +VAT	5 x Bottles Elderflower Presse 5 x Bottles Appletiser 5 x 0.0% Staropramen 5 x 0.0% Rekorderlig 2 x 0.0% Prosecco

EVENT ACCESS

A NEW ROUTE THROUGH THE YORK CENTRAL DEVELOPMENT HAS NOW OPENED. CHANGING THE ACCESS ROUTES TO THE NATIONAL RAILWAY MUSEUM FROM THE SOUTH AND CITY CENTRE.

Our city-centre location is one of the key benefits of hosting your event at the National Railway Museum. Situated next to York Train Station and just moments from the city centre, the museum is easily accessible for all guests.

To make arrival even smoother, we have introduced a new entrance route for evening events only.

For evening events held in Station Hall, guests will enter via the Goods Office, highlighted in red on the map. This route provides quick and easy access directly into Station Hall.

CAR PARKING

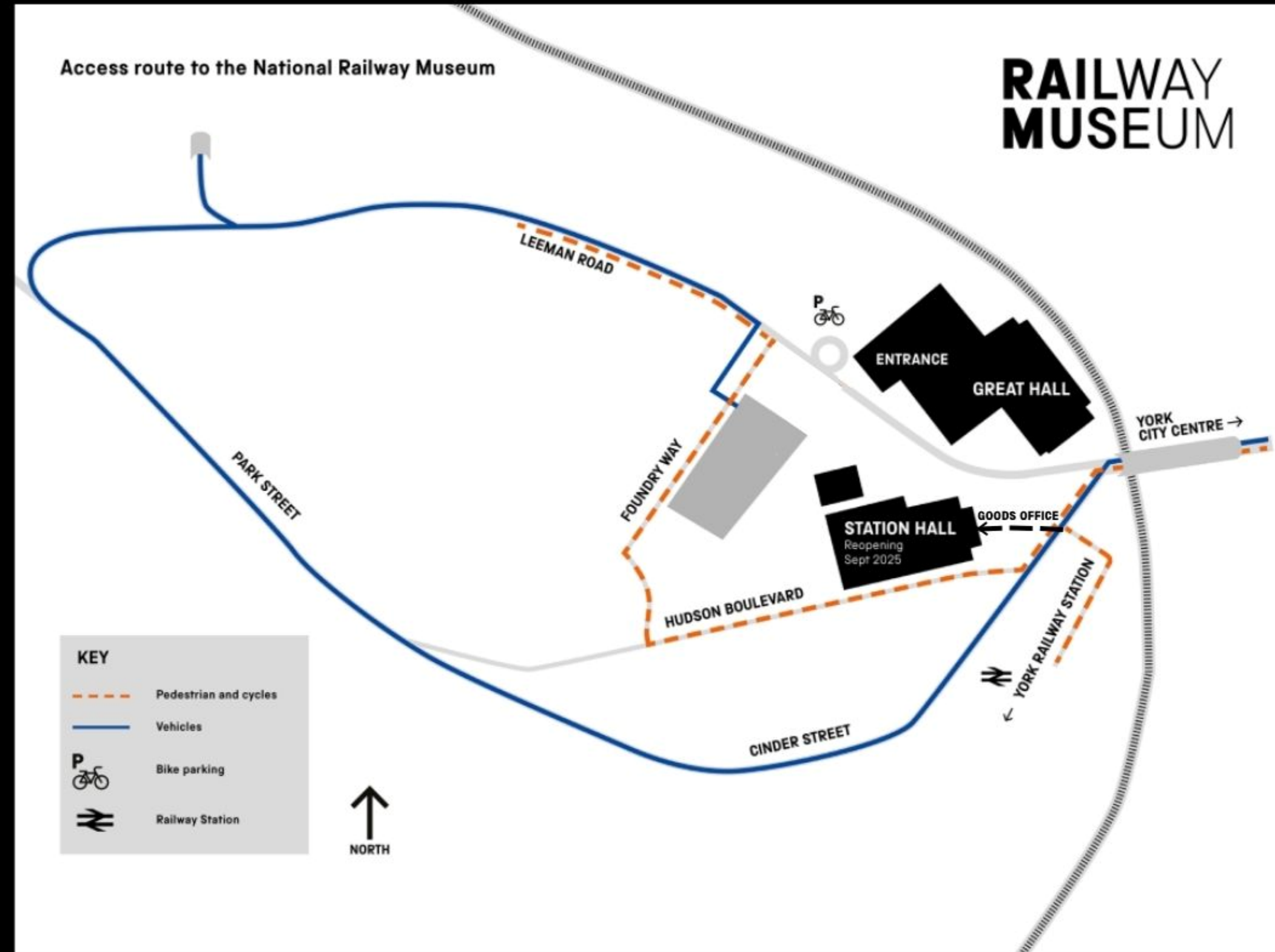
We recommend using the York Train Station Commuter Car Park* when accessing the museum via this entrance.

TAXIS

Taxis can drop guests off on Cinder Street, with a short walk on foot to the Goods Office entrance.

BUS

The nearest bus stop is served by the number 10L | 59 | 200 on Cinder Street, followed by a short walk to the Goods Office entrance.



*Parking charges do apply.

**The car park does not belong to the National Railway Museum

RAILWAY MUSEUM

events@railwaymuseum.org.uk
www.hiretherailwaymuseum.com
01904 686226

National Railway Museum
Leeman Rd, York, YO26 4XJ

