

Events menu

2026



Thank you for your interest

Wellcome Collection is a free museum and library which, through exhibitions and events, explores a world where everyone’s experience of health matters. The fascinating Wellcome Collection building and the collection itself always offer something different.

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. Our events menus are made fresh on the day and our cakes are made in our own bakery. Our menus are sustainable and seasonal, and we only work with the very best ingredients and suppliers available.

From the initial quotation, to planning the day itself, your dedicated team will be with you every step of the way. We can’t wait to work with you to create something truly special.

Contact us

venuehire@wellcome.org | 020 7611 2200

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Please inform your event executive of any allergies
All rates exclude VAT



Refreshments and breaks

Enjoy freshly-brewed Fairtrade coffee, a selection of Fairtrade organic teas, and filtered still and sparkling water.

Tea and coffee	£4.00
Tea, coffee and biscuit tray	£4.50
Tea and coffee with a freshly-baked cake tray	£7.50
Fresh orange juice (vg) (litre)	£7.50
Fresh apple juice (vg) (litre)	£7.50
Fresh fruit (vg)	£3.00
Two pieces of fruit per guest	

(vg) vegan
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Breakfast

All breakfast packages are served with freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, fruit juices, and filtered still and sparkling water.

Breakfast rolls

£14.50 per guest

Choose from a selection of freshly made breakfast rolls

12+ guests	choose 1 option
50 + guests	choose 2 options
100 + guests	choose 3 options

Free-range egg mayonnaise, tomato and mustard cress, breakfast roll (v)

Portobello mushroom, spinach and tomato, seeded bagel (vg)

Avocado, heritage tomato and vegan cream cheese, breakfast bap (vg)

Maple-cured streaky bacon and chilli jam, breakfast bap

Cumberland sausage, spinach and caramelised onion, breakfast bap

If you would like to order one of the above breakfast items only, and not the full package, this can be provided at £9.50 per guest.

Healthy breakfast

£10.00 per guest

Choose from a selection of yoghurt pots, porridge or freshly sliced fruit

12+ guests	choose 1 option
50 + guests	choose 2 options
100 + guests	choose 3 options

Chia seed and coconut yoghurt bowl, maple granola, berries, mint cress (vg)

Cantaloupe melon, blueberry, pineapple and seedless grapes fruit pot (vg)

Strawberry, honeydew melon and kiwi fruit skewers, mint and lemon syrup (vg)

Bircher muesli, overnight oats, grated apple, almond butter, granola (v)

Rhubarb and strawberry porridge, toasted pumpkin seeds, pistachio (v)

If you would like to order one of the above healthy breakfast items only, and not the full package, this can be provided at £4.75 per guest.

Breakfast on the move

£8.25 per guest

A selection of mini Danish pastries and fresh fruit (two per guest)

Mini pain au chocolat (v)

Mini pain aux raisins (v)

Mini croissant (v)

Vegan croissant with raspberry filling (vg)

Seasonal fruit bowl (vg)

Selection of fresh juices (vg)

(v) vegetarian | (vg) vegan
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All-day conference packages

Light lunch

£37.00 per guest

Each course is served with Fairtrade coffee and a selection of Fairtrade organic teas

On arrival

Beverage tray including freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, biscuits, and filtered still and sparkling water

Cold fork lunch

Standing two-course, including two accompaniments and one dessert, served with tea, coffee and fresh juices

Afternoon snack

Freshly baked afternoon cakes, tea, coffee, and filtered still and sparkling water

If you require a light lunch and not the full package above this can be provided at £26.40 per guest

Hot fork lunch

£52.00 per guest

Each course is served with Fairtrade coffee and a selection of Fairtrade organic teas

On arrival

Selection of mini Danish pastries and croissants (two per guest), seasonal fruit bowl, fresh fruit juice, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, and filtered still and sparkling water

Mid-morning break

Freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, biscuits, and filtered still and sparkling water

Hot fork lunch

Standing two-course hot fork, including two accompaniments and one dessert, served with tea, coffee and fresh juices

Afternoon snack

Freshly baked afternoon cakes, tea, coffee, and filtered still and sparkling water

If you only require a hot fork lunch, this is available at £37.00 per guest



Light lunch

Two course cold fork lunch menu £37.00 per guest

A range of options to suit your event and budget requirements, ranging from our cold fork menu and other bespoke choices.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

*For events that require both a fish and meat option, additional charges will apply.

Mains

Vegan

Baked aubergine, spinach falafel, hummus, piquillo pepper, charred radicchio, sesame seeds

Miso-glazed charred aubergine, white bean miso purée, pomegranate dressing

Butter bean and roasted piquillo pepper, shredded kale, lemon oil

Beetroot and baby spinach salad, roasted red onion, toasted sunflower seeds, maple dressing

Vegetarian

Goat’s cheese and caramelised red onion tart, baby spinach, toasted pine nuts

Sweet potato and red onion tart, charred radicchio, pine kernels, salsa verde

Keen’s Cheddar and leek tart, crispy leeks, capers

Persian frittata, rainbow chard and herbs, crumbled Greek feta, olive oil

Meat

Hoisin duck, Greek feta, watermelon, rocket, toasted pine nuts

Pulled chicken, new potatoes, baby mozzarella, piquillo peppers, red pesto, basil

Shredded ham hock, celeriac remoulade, radicchio lettuce, grain mustard vinaigrette

Apricot harissa lamb patty, pine kernels, sesame seeds, mint cress

Fish

Flaked salmon and lentil salad, radicchio, sun-blushed tomatoes, pickled cucumber

King prawn cocktail brioche roll, gem lettuce, Marie Rose sauce, avocado

Hot-smoked salmon, roasted pepper and aubergine, rocket, balsamic dressing

Smoked mackerel with shaved fennel, preserved lemon, spring onion, herb salad

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Light lunch continued

Please select two accompaniments and one dessert.

Accompaniments

- Carrot and cabbage slaw, chipotle mayonnaise (vg)
- Watermelon, cucumber, vegan feta, mint dressing (vg)
- Orzo pasta salad, courgette, green beans, sun-blushed tomatoes, basil pesto (vg)
- Tabbouleh, bulgur wheat and herb salad, preserved lemon and olive oil dressing (vg)
- Couscous, apricots, preserved lemon, coriander, pomegranate seeds (vg)
- Charred aubergine, curried coconut yoghurt raita, dukkah, coriander (vg)
- Mixed leaves, baby spinach, radicchio, red chard, lemon poppy seed dressing (vg)
- Fattoush, tomatoes, cucumber, lettuce, herbs, sumac oil, crispy bread (vg)
- Madras-spiced roasted new potatoes, dill yoghurt dressing, coriander (v)

Desserts

- Cheesecake, summer berry compôte, candied lemon (v)
- Pavlova, meringue, summer berries, vanilla cream, lemon balm (vg)
- Lemon tart, raspberry salad, confit lemon (v)
- Lemon posset, blueberry and elderflower jelly, poppy seed shortbread (v)
- Dark chocolate ganache pot with fresh berries (vg)

(v) vegetarian | (vg) vegan
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Hot fork lunch

Two course hot fork lunch menu £52.00 per guest

A range of offers to suit your event and budget requirements, from our hot fork menu and other bespoke options.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

*For events that require both a fish and meat option, additional charges will apply.

Mains

Vegan

Symplicity herb meatballs, roasted tomato sauce, olives, capers, flat parsley

Plum tomato tarte tatin, vegan feta, black olive tapenade

Vegan trofie pasta, basil pesto, green beans, courgette

Aubergine Thai curry, coconut dal, coriander, baby spinach, pickled chilli

Vegetarian

Wild mushroom and truffle macaroni and cheese, lemon, parsley

Cumin-baked cauliflower, braised Puy lentils and carrots, lime coconut yoghurt

Sicilian Parmigiana di Melanzane, fresh basil, Gran Levanto

Roasted ratatouille, orzo pasta, bocconcini, baby spinach, basil

Meat

Honey and saffron chicken, red onion, braised peppers, thyme

Slow-cooked pork belly, spring greens, butter beans, confit tomato chutney

Beef meatballs, fennel, tomato, black olives, salsa verde

Tandoori chicken and red pepper tikka masala, mango chutney

Fish

Hot-smoked salmon, baby leek and dill tart, lemon crème fraîche

Baked sea trout, fine beans, baby spinach, slow-roasted cherry tomatoes

Sea bass fillet, new potatoes, green olive and parsley gremolata

Roasted sea bream fillet, charred tenderstem broccoli, chilli and lime vinaigrette

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Hot fork lunch continued

Please select two accompaniments and one dessert.

Accompaniments

- New potato and pesto salad (vg)
- Turmeric-roasted cauliflower, toasted pumpkin seed (vg)
- Blackened tenderstem broccoli, pickled red onion (vg)
- Charred courgette, tenderstem broccoli, tahini and agave dressing (vg)
- Rainbow carrots, maple syrup, lemon and cumin dressing, red chilli (vg)
- Couscous, apricots, preserved lemon, coriander and pomegranate seeds (vg)
- Mixed leaves, baby spinach, radicchio, red chard, lemon poppy seed dressing (vg)
- Fattoush, tomatoes, cucumber, lettuce, herbs, sumac oil, crispy bread (vg)
- Steamed rice (vg)

Desserts

- Cheesecake, summer berry compôte, candied lemon (v)
- Baked peach and almond tart, crème fraîche (v)
- Pavlova, aquafaba meringue, summer berries, vanilla cream, lemon balm (vg)
- Victoria plum and apple vegan torte, coconut crème anglaise (vg)

(v) vegetarian | (vg) vegan
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Working lunches

Includes chef's selection of hand-crafted sandwiches or salads with modern fillings, served with a seasonal fruit bowl, crisps, fresh fruit juice, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, and filtered still and sparkling water.

*Sandwiches and baguettes are displayed on platters. *Salads are served individually packed.

Classic sandwiches

£17.50 per guest

Our classic sandwich lunches consist of a variety of vegan, vegetarian, fish and meat fillings.

Gourmet baguettes

£20.00 per guest

Our sandwich and salad ranges are updated regularly, as we use locally sourced seasonal produce where possible in all of our menus. For more details, please contact your event executive.

Fresh seasonal salads

£20.00 per guest

We offer a vibrant selection of fresh, seasonal salads crafted to please every palate.

Perfect for a healthy, yet satisfying lunch. Our menu evolves regularly to showcase the best produce of the season.

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Canapés

Entertain and celebrate with bite size creations that use ingredients at their seasonal best. We recommend a minimum of 8 canapés per guest for a two hour reception.

Vegan

- Miso and agave-glazed aubergine skewer, edamame mint purée (h)
- Tomato tarte tatin, puff pastry, Superstraccia, balsamic pearls (h)
- Gochujang-glazed tofu skewer, pickled cucumber, toasted sesame, togarashi (h)
- Vegetable gyoza, hoisin glaze, spring onion, coriander, mint, sesame seeds (h)
- Chickpea and beetroot falafel, cucumber chutney, mint (h)
- Wild mushrooms, saffron aioli, vol-au-vent (c)

Vegetarian

- Crushed peas and broad beans, mint and Pecorino, roasted garlic sourdough croute (c)
- Asparagus, free-range egg mayonnaise, truffle, sourdough croute (c)
- Charred halloumi skewer, hot honey, oregano (h)
- Sun-blushed heritage tomatoes, smoked Cheddar arancini, walnut pesto (h)
- Keen’s Cheddar and broccoli quiche, caramelised shallots, mayonnaise (h)
- Fig, Stilton, honey, rosemary, pumpernickel (c)

(v) vegetarian | (vg) vegan | (c) cold | (h) hot
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Meat

- Confit duck, Greek feta, caramelised onion, filo cup (h)
- Chorizo sausage roll, puff pastry, tzatziki, fresh mint (h)
- Gochujang chicken skewer, kimchi mayonnaise, toasted sesame, coriander (h)
- Smoked chicken, Parmesan dressing, gem lettuce, black pepper cracker (c)
- Barbecue pulled pork tart, jalapeño mayonnaise, tortilla crumb, coriander (h)

Fish

- Cod tempura, spring onion, fermented chilli mayonnaise, dulce seaweed powder (h)
- Cured Chalk Stream trout, garden pea blini, pea purée, fennel, keta, lemon crème fraîche (c)
- Seared tuna, avocado lime purée, tomato salsa, coriander (c)
- Chilli and lime Brixham white crab, toasted brioche, dill mayonnaise (c)
- Harissa-spiced king prawn skewer, lemon aioli, pea tendrils (h)
- Teriyaki salmon skewer, wasabi lime mayonnaise, coriander (h)

Dessert

- Chocolate brownie, Tonka bean cream, dark chocolate ganache (vg) (h)
- Braeburn apple and pink rhubarb torte, berry compôte (vg) (c)
- Treacle tart, clotted cream, candied orange zest (v) (h)
- Dark chocolate cup, blackberry mousse, candied lemon (v) (c)
- Choux bun, pistachio cream, caramel (v) (c)
- Assorted macarons (v) (c)



Low-water-footprint canapés

This menu has been thoughtfully curated to feature ingredients selected for their low water impact.

Vegan

Salt-baked beetroot, pickled mushroom, quinoa tart (c)

Broad bean and kale hummus, pea shoot, seeded cracker (c)

Roasted sweet potato, pomegranate glaze, harissa chickpeas, tomato salsa, red vein sorrel in a charcoal cup (c)

Broad bean and chickpea falafel, mushroom ketchup (h)

Aubergine tartare, dashi, miso crème fraîche, spiced lotus crisp, pomegranate (c)

Split green pea and hispi cabbage croquettes, thyme emulsion, kale dust (h)

Fish

Cod tempura, spring onion, fermented chilli mayonnaise, dulse seaweed powder (h)

Cured Chalk Stream trout, garden pea blini, pea purée, fennel, Greek feta, lemon crème fraîche (c)

Seared tuna, avocado lime purée, tomato salsa, coriander (h)

Smoked mackerel and horseradish, pickled cucumber, marinated beetroot carpaccio (c)

Tortilla crusted prawns, tomato salsa, jalapeño jam, coriander cress (h)

Soy-marinated sea trout skewer, smoked chilli mayonnaise (h)

Dessert

Aquafaba pavlova, rhubarb and ginger compôte (vg) (c)

(vg) vegan | (c) cold | (h) hot

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Bowl food

Bowl food is a more substantial food option than canapés, ideal for standing receptions. Served in small bowls and brought directly to guests. We recommend a minimum of four bowls per guest.

Vegan

- Watermelon, vegan feta, toasted pumpkin seeds, land cress, basil dressing (c)
- Risotto, asparagus, broad beans, peas, vegan Parmesan, fresh mint (h)
- Gnocchi, slow-roasted cherry tomatoes, vegan feta, black olive, pesto (h)
- Heritage tomato salad, dried olives, Superstraccia, basil, toasted pumpkin seeds (c)

Vegetarian

- Vegetable pakora, turmeric-roasted cauliflower, coriander soy yoghurt (h)
- Spinach and ricotta tortellini, tomato Arrabbiata, fried capers, toasted pine nuts (h)
- Za’atar-roasted courgette, golden raisins, baby spinach, tzatziki, toasted pine nuts (h)
- Spinach gnocchi, green beans, purple basil pesto, black olive tapenade, mozzarella (h)

Meat

- Grilled lemon chicken, quinoa, Kalamata olives, Greek feta, tomato, mint salad (c)
- Slow-cooked pork belly, braised cannellini beans, salsa verde (h)
- Lamb kofta, cumin-spiced aubergine, pickled red onion, pomegranate seeds (h)
- Buttermilk chicken, charred tenderstem broccoli, slaw, toasted sesame mayonnaise (c)

Fish

- Cornish white crab, asparagus, new potatoes, tarragon mayonnaise, pickled red onion (c)
- Black tiger prawns, romesco sauce, cherry tomatoes, Greek feta, red onion, parsley salsa (h)
- Sea bream fillet, tomato tapenade, courgette salad, shallots, caper dressing (h)
- Hot-smoked salmon, chicory leaf salad, slow-cooked tomatoes, zhoug dressing (c)
- Sea bass fillet, fennel and parsley salad, pickled shallots, lemon crème fraîche (h)

Dessert

- Cherry and dark chocolate mousse, sponge moss, cherry coulis (vg) (c)
- Eton Mess, macerated strawberries, black pepper Chantilly, crushed aquafaba meringue, basil gel (vg) (c)
- Almond milk panna cotta, white chocolate macaron, blood orange salad (v) (c)
- Tiramisu, Marsala wine and espresso-soaked fingers, mascarpone, cocoa (v) (c)
- Greek yoghurt and honey cheesecake, blueberry and lemon compôte (v) (c)
- Banoffee pie, banana, salted caramel, biscuit crumbs, mascarpone, Island cocoa (v) (c)



Free-flowing drinks and food packages

Drinks package	Guests	1 hour	2 hours	3 hours
Beer House wine Seasonal coolers Nibbles	From 20	£30.00	£33.50	£40.40
Beer House wine Seasonal coolers Nibbles	From 50	£27.20	£31.50	£37.70
Beer House wine Seasonal coolers Nibbles	From 80	£25.00	£28.75	£34.85

Nibbles

Chilli crackers / Vegetable crisps / Cheese twists / Garlic and parsley savoury snacks / Mixed nuts

Drinks and bowl food package	Guests	1 hour	2 hours	3 hours
Beer House wine Seasonal coolers 4 bowl food per guest	From 20	£53.80	£56.90	£62.35
Beer House wine Seasonal coolers 4 bowl food per guest	From 50	£49.90	£53.20	£59.50
Beer House wine Seasonal coolers 4 bowl food per guest	From 80	£46.45	£50.30	£57.00

Add bubbles

Price per guest	1 hour	2 hours	3 hours
Prosecco	£7.10	£11.60	£17.95
Champagne	£14.90	£23.75	£36.00



Our wine is served in 175 ml glasses – 125 ml is available on request
Not all wines are suitable for vegetarians | Drinks described within this menu may contain fish, egg, sulphites or other allergens
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Free-flowing drinks and food packages

Drinks and canapés package	Guests	1 hour	2 hours	3 hours
Beer House wine Seasonal coolers 6 canapés per guest	From 20	£53.20	£57.00	£61.50
Beer House wine Seasonal coolers 6 canapés per guest	From 50	£49.30	£52.00	£59.00
Beer House wine Seasonal coolers 6 canapés per guest	From 80	£45.60	£49.80	£56.30

Drinks and canapés package	Guests	1 hour	2 hours	3 hours
Beer House wine Seasonal coolers 8 canapés per guest	From 20	–	£60.00	£64.95
Beer House wine Seasonal coolers 8 canapés per guest	From 50	–	£57.20	£62.50
Beer House wine Seasonal coolers 8 canapés per guest	From 80	–	£55.00	£60.40

Drinks and canapés package	Guests	1 hour	2 hours	3 hours
Beer House wine Seasonal coolers 10 canapés per guest	From 20	–	£64.15	£69.00
Beer House wine Seasonal coolers 10 canapés per guest	From 50	–	£61.50	£65.65
Beer House wine Seasonal coolers 10 canapés per guest	From 80	–	£58.40	£63.30

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Add Nibbles

£2.40 per guest

Chilli crackers / Vegetable crisps / Cheese twists /
Garlic and parsley savoury snacks / Mixed nuts /
Japanese nut mix / Olives / Popcorn (salty and sweet)



Private dining

From £85.00 per guest

Please select one starter, a main course (one meat or fish, and one vegetarian option) and one dessert for all guests. Where a dietary restriction applies, a different option can be offered for the guest.

Includes half a bottle of house wine per guest, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas, and filtered still and sparkling water, with non-alcoholic options available on request.

Bespoke linen and napkin colours can be chosen at no extra charge.

Starters

Vegan whipped Feta, peas, broad beans, black garlic, basil oil, dried olives, affilla cress, toasted sourdough crisps (vg) (c)

Beetroot tartare, capers, shallot, Dijon mustard dressing, toasted sourdough crisps (vg)

King oyster mushroom, charred sumac cauliflower, mushroom ketchup, pickled radish, nasturtiums (vg) (h)

Roasted asparagus spears, wild garlic and cannellini bean hummus, spring onion, pumpkin seeds, sesame seeds (vg) (c)

Heirloom beetroot, whipped Greek feta, chives, parsley oil, toasted pumpkin seed, rocket leaf (v) (c)

Soy-glazed sea trout, matcha pea purée, charred baby gem, Yuzu-pickled cucumber (c)

Seared scallops, parma ham crisps, cauliflower purée, wild garlic oil (h)

Pulled chicken, grilled asparagus, pancetta crisps, soft-poached free-range egg, rocket cress (c)

Slow-cooked maple pancetta, Caesar emulsion, heirloom tomato salsa, shaved Parmesan, gem heart (c)

(v) vegetarian | (vg) vegan | (c) cold | (h) hot
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Private dining continued

Mains

- Gochujang-roasted cauliflower, golden raisins, kimchi, pickled cucumber, lime soy yoghurt, coriander (vg) (h)
- Heritage beetroot tarte tatin, baby rainbow carrots, romesco sauce, vegan feta (vg) (h)
- Spinach and ricotta ravioli, courgette and mint purée, shaved Gran Levanto, toasted pine nuts (v) (h)
- Sea trout fillet, aubergine purée, bulgur wheat tabbouleh, dill yoghurt, dill oil (h)
- Sea bass fillet, new potatoes, fine beans, sugar snaps and peas, lemon beurre blanc (h)
- Pistachio and herb-crusted lamb rack, minted peas, artichoke hearts, fennel seeds, new potatoes, light olive oil jus (h)
- Slow-cooked short rib, black truffle mash, wilted baby spinach, baby carrots, leeks, jus (h)
- Norfolk free-range chicken, roasted new potatoes, tenderstem broccoli, black olives, red onion jam, thyme jus (h)

Desserts

- Rhubarb and strawberry aquafaba pavlova, toasted hazelnut, lavender (vg) (c)
- Lemon and raspberry polenta cake, mascarpone, raspberry and confit lemon salad (v) (c)
- Rosemary-baked plum, plum liqueur, soy yoghurt, salted honeycomb (v) (c)
- Limoncello crème brûlée tart, blackcurrant sorbet, toasted hazelnut crumb (v) (c)
- White chocolate cheesecake, rhubarb compôte, white chocolate shard, lemon balm (v) (c)
- Verbena jelly, raspberry, redcurrant, blueberry salad, confit lemon, berry gel, aquafaba meringue (vg) (c)
- Dark chocolate tart, crème fraîche, cocoa nibs, salted caramel sauce, sorrel cress (v) (c)
- Vanilla cheesecake, crushed meringue, blueberries, lemon (v) (c)
- Dark chocolate and black cherry torte, fresh berries, berry compôte, lemon balm (vg) (c)

Add-ons Price per guest | 1 glass per guest

Prosecco	£6.55	House cocktail	£8.30	Petit fours	£3.20
Non-alcoholic Prosecco	£6.30	Mocktail	£7.20	For flower arrangements, please contact your event executive	
Champagne	£14.10	Nibbles	£2.40		



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Drinks list

A thoughtfully selected range of drinks to enhance your event experience.

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

Champagne and sparkling wine

Price per bottle

Bottega Poeti Prosecco Brut DOC, Veneto, Italy (vg)	£31.30
Bottega Poeti Prosecco Rosé DOC, Veneto, Italy (vg)	£36.00
Silver Reign Brut, Pinot Noir, Pinot Meunier, England (vg)	£47.00
Baron de Villeboerg Brut NV, Champagne, France	£60.00
Laurent-Perrier, La Cuvée, Brut, Champagne, France	£77.10

White wine

Price per bottle

Vinuva Pinot Grigio, Sicily, Italy (vg)	£24.10
Le Versant IGP d’Oc, Chardonnay, Pays d’Orc, France (vg)	£27.35
Satellite, Sauvignon Blanc, Marlborough, New Zealand	£31.70
Gerard Bertrand Heritage, Picpoul de Pinet, Occitanie, France	£36.30

Rosé wine

Price per bottle

Conde Villar Vinho Verde Rosé	£24.10
Le Météore Rosé, Languedoc, France	£31.70
Minuty M Rosé, Grenache, Cinsault, Syrah	£36.30

Red wine

Price per bottle

Flor De Lisboa Tinto, Touriga Nacional, Castelão, Alicante Bouschet, Lisbon, Portugal	£24.10
Esporão Monte Velho Tinto, Merlot, Alentejo, Portugal (vg)	£27.35
Le Versant IGP d’Oc, Pinot Noir, Pays d’Oc, France (vg)	£31.70
Vivanco Rioja Crianza, Tempranillo, Maturana Tinta, Graciano, Rioja, Spain (vg)	£36.30

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Drinks list

Beers	Price per bottle	
Camden Hells 330 ml		£5.00
Camden Pale Ale 330 ml		£5.00
Days Pale Lager alcohol-free 330 ml		£5.00
Days Pale Ale alcohol-free 330 ml		£5.00

Non-alcoholic sparkling wine	Price per bottle	
Wild Life botanicals nude		£27.10
Wild Idol alcohol-free sparkling white		£36.00

Cocktails	Price per glass	£8.90
Bespoke cocktail menu		

Mocktails	Price per glass	£7.20
Bespoke mocktail menu		

Soft Drinks		
Seasonal cooler 1 litre		£7.95
Apple and orange juice 1 litre		£7.50
Coca-Cola 330 ml		£2.50
Diet Coke 330 ml		£2.50
Hibiscus and rose / Cucumber / Yuzu seltzer 250 ml		£3.50

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Sustainability snapshot

Food and drink



Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.



At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.



We use Islands hot chocolate, made from the finest flavour cocoa on their farms in St Vincent and partner farms in the Dominican Republic. Islands have a zero-tolerance policy to child labour, slavery and deforestation across their farms. This is chocolate made with conscience.



All our scoop serve ice cream is made by B-Corp registered, family-owned businesses with milk sourced from UK dairies and with full farm to cone/tub traceability.



In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.



96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured product, from our cakes to our sandwich fillings are made with UK free-range eggs.



We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.



Benugo's chocolate partner, Tony's Chocolonely, are focused on changing the chocolate industry by making 100% slave-free the norm.



We work with Life Water. Through their charity, Drop4Drop, to date we have funded 79 clean water projects, providing 52,127 people with clean water.

Other



We weigh and record food waste (production, plate and spoilage) in our cafés. Ongoing measurement of this will have a significant impact on reducing emissions.



We have access to Watershed, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the challenging areas of our supply chain and implement emission reducing solution.



We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.



All our grab and go and bakery ranges have a carbon count displayed, allowing customers to see the impact of their food to help inform decision making.



For an accessible version of our menu, please download the Good Food Talks app.



We provide accessibility information via the Sociability app.



Thank you for your enquiry and we hope that our menu excites you.

We are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

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