



THE
FOUNDLING
MUSEUM

TWILIGHT WEDDING
PACKAGES

Twilight wedding packages at the Foundling Museum

The Foundling Museum is the perfect venue to host your civil ceremony or wedding reception. Our Grade II listed Georgian-style building provides a stunning, central location for your special event

Overlooking the glorious Brunswick Square, say your vows in the stunning Picture Gallery or Court Room. Following your ceremony you and your guests have exclusive use of the whole Museum and can explore our opulent galleries whilst enjoying drinks and canapés. If you would like to extend your stay you can hold your wedding breakfast for up to 100 guests with the Deluxe Package.

The Museum has partnered with Create Food & Party Design to create these special wedding packages. If you would like to make any catering additions to your package or to discuss dietary requirements, please contact Rosie from Create directly on 020 8944 4900. If you would like to provide your own drinks, amended prices are available and a service charge will apply. The Museum has a list of recommended florists, musicians and event companies that you may wish to use to enhance your day. Please ask your events manager for details.

Why choose the Foundling Museum?

- You will be making a valuable contribution to our cause
- You can enjoy exclusive evening hire of the whole Museum
- Your guests can explore our Collections and our beautiful interiors
- We have a dedicated events team
- Our spaces are fully wheelchair accessible
- We have free parking onsite (limited)
- The Museum is easily accessible by public transport

Please note that packages are based on a minimum of 50 people and do not include registrar fees.

Camden Council are our local registrar, please contact them on 020 7974 4444 to book your ceremony.

The Foundling Museum is a registered charity and all income from venue hire supports our work with marginalised and care experienced children

Package 1

From £95 + VAT per person

Includes the following:

- 2 hour exclusive hire of the whole Museum for your civil ceremony and drinks reception, with photography throughout (18:00 - 20:00)
- 3 glasses of prosecco per person including soft cocktail/water, followed by unlimited white wine and beer
- 4 seasonal canapés per person
- Italian glassware and canapé equipment
- Poseur tables, bar tables and ceremony chairs in a range of styles and colours
- Use of our Sonos system to play music of your choice throughout the venue
- Cloakroom facilities
- Microphone for speeches (if required)
- Security and staff throughout your event
- A dedicated events manager with you every step of the way

Suggested timings:

- 17:00 set up
- 17:40 guests arrive
- 18:00 civil ceremony
- 18:30 drinks reception
- 20:00 guests depart



Package 2

From £99 + VAT per person

Includes the following:

- 2 hour exclusive hire of the whole Museum for your civil ceremony and drinks reception, with photography throughout (18:00 - 20:00)
- 3 glasses of prosecco per person including soft cocktail/water, followed by unlimited white wine and beer
- 3 seasonal canapés and 3 seasonal bowls per person
- Italian glassware and canapé equipment
- Poseur tables, bar tables and ceremony chairs in a range of styles and colours
- Use of our Sonos system to play music of your choice throughout the venue
- Cloakroom facilities
- Microphone for speeches (if required)
- Security and staff throughout your event
- A dedicated events manager with you every step of the way

Suggested timings:

- 17:00 set up
- 17:40 guests arrive
- 18:00 civil ceremony
- 18:30 drinks reception
- 20:00 guests depart



Package 3 - Deluxe Package

From £156 + VAT per person

Includes the following:

- Exclusive hire of the whole Museum for your civil ceremony, drinks reception and wedding breakfast, with photography throughout (18:00 - 22:00)
- 3 glasses of prosecco per person including soft cocktail/water during your reception
- 4 seasonal pre-dinner canapés per person
- 3 course dinner including tea, coffee and petit fours
- 1/2 bottle of house wine per person and mineral water during dinner
- 1 glass of prosecco per person for your toast
- Tables and chairs in a range of styles and colours
- Use of our Sonos system to play music of your choice throughout the venue
- Cloakroom facilities
- Microphone for speeches (if required)
- Security and staff throughout your event
- A dedicated events manager with you every step of the way
- Complimentary menu tasting

Why not consider the following addition?

- 1 hour venue hire extension (£450 + VAT)

Suggested timings:

- 17:00 set up
- 17:40 guests arrive
- 18:00 civil ceremony
- 18:30 drinks reception
- 19:30 call for dinner
- 19:40 bride and groom announced
- 19:45 dinner is served
- 21:45 speeches and cake cutting
- 22:00 guests depart





Testimonials

Thank you for helping to make our wedding on Saturday so memorable. It was everything we'd hoped for, and more, and we are totally indebted to the Foundling Museum for helping to make everyone feel so welcome and for making the evening go so smoothly. We had loads of positive comments from our guests about the venue and the organisation, which is entirely down to your team.

Andy Patterson, February 2015

Our son was married at the Foundling Museum last August. The Museum staff were discreet but wonderfully efficient, and very pleasant. The catering was superb. A very memorable occasion!

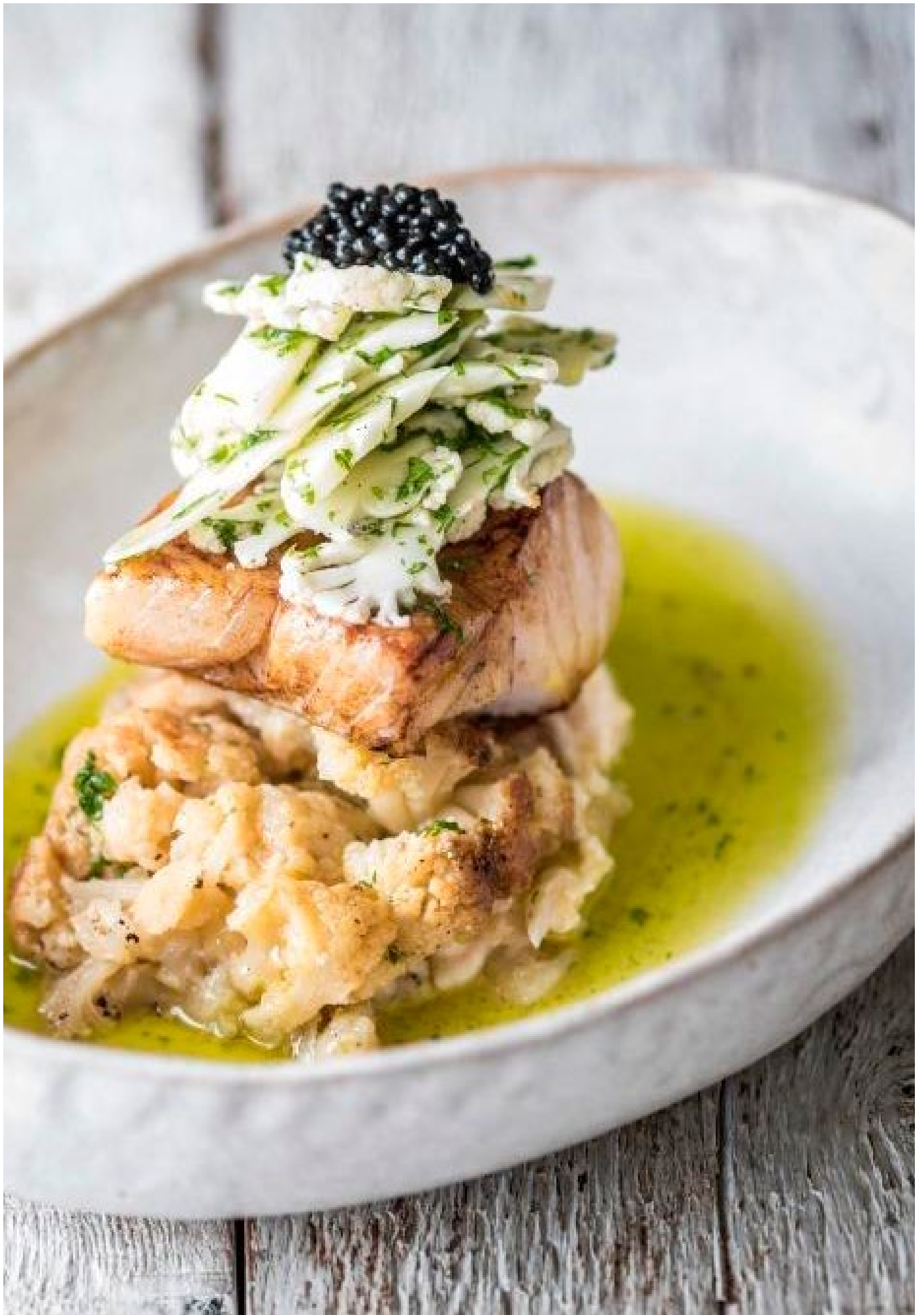
Claire Parker, September 2015

We were married at the Foundling Museum in August and we could not have been more delighted with every aspect of the day. The setting is simply beautiful - and with flowers the romance of the Picture Gallery and the Court Room comes fully alive. We would unreservedly recommend the venue to anyone and were particularly pleased that our wedding could contribute to the charitable work of the Museum.

Eamon McCrory, August 2015

When we started to look for the perfect venue for our wedding, we had a clear picture in our minds of what we wanted: somewhere intimate and classically romantic, whilst at the same time interesting and unique. The Foundling Museum offered us all of these qualities and the flexibility to plan a ceremony and reception which suited our needs exactly. Our friends and family still mention how beautiful and special the venue was and it has even been admired from afar, by those who couldn't come on the day and have since seen it in photographs.

Natalie Turner, August 2015



Sample Canapé Menu

FISH

- Seared tuna with tomato marmalade and basil cream cheese
- Coconut scallop ceviche with a mango and vanilla salad and sesame tuille
- Salmon wasabi ceviche with cucumber and cream cheese
- Green prawn curry with rice bon bon and coconut crumbs

MEAT

- Seared aged beef with blue cream cheese and piquillo pepper
- Slow cooked teriyaki pork belly with roasted pineapple and ginger
- Seared lamb with celeriac and rosemary croutes
- Chicken and chorizo ballotine with honey mayo
- Pulled pork croquette with smoked salad cream and watercress

VEGETARIAN

- Charred palm heart with sundried tomato mayonnaise and rocket
 - Brie aubergine crêpes with honey dressing
 - Confit baby leek with romesco sauce
 - Caramel poached pear with rosemary custard and a clove tuille
 - Forest mushroom choux with cream cheese and tarragon
 - Crispy asparagus gnocchi with rosemary and parmesan cream
 - Truffled brie on honeyed brioche
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Sample Bowl Food Menu

FISH

Create smoked seafood pie, gratin with parmesan and butter breadcrumbs

Sole tortellini, brown shrimp, charred leek and bisque

Yellowfin tuna, pickled cucumber and tomato salad with avocado purée and a ginger dressing

Brixham crab with lime with a gazpacho dressing and forage leaf salad

MEAT

Hay baked lamb with baba ghanoush, goat's curd and kalamata olive

Roast baby chicken with wild garlic risotto

Shepherd's pie with duck confit

Air dried and salted beef with grilled artichoke, asparagus, truffle cream and Tête de Moine

Beef and Monterey Jack slider with caramelised peppers, romaine lettuce

VEGETARIAN

Wild mushroom risotto with shaved parmesan, rocket and truffle

Roasted heirloom tomatoes, red onion and goat's cheese tartlet with avocado salsa verde

Poached duck egg, asparagus mayonnaise, grilled asparagus and sourdough croutons

Chana masala with pilaff rice and raita

Glazed parmesan brûlée with a celery, baby gem and walnut salad in a herb dressing

Watermelon, galia melon, feta and basil salad with chilli, lime and mint dressing



Sample 3 Course Menu

STARTERS

Fresh Salmon Gravlax

Oyster fritter, orange and mustard vinaigrette, oregano and mustard frills

Potted Shrimps

Charred sourdough, tabasco butter and a pickled lemon salad

Hot Ham Hock

Pulled smoked ham hock, with piccalilli purée, pickled vegetables and crackling

Horseradish Crème Brûlée (v)

Pickled beetroot and apple salad

Watercress Velouté (v)

Parmesan and chive beignet, crème fraîche and fresh truffle

MAINS

Baked Sea Bream

Chorizo, octopus and butterbean cassoulet, charred broccoli purée

Rump of New Season Lamb

Aubergine and cumin purée, charred tender stem, smoked crushed new potatoes, mint and shallot salsa

Lancashire Rump Beef Cap

Potato and lemon thyme terrine, tarragon and bone marrow butter, charred gherkins

Confit Shoulder of Pork

Roasted and cider braised fennel, apple purée, roasted new potatoes

Celeriac and Turnip Terrine (v)

Raw vegetable salad, brown butter and maple vinegar

Heritage Tomato Ragout

Dukka spice, smoked crumpet bread panzanella, sauce vierge

DESSERT

Rhubarb Trifle

Stem ginger sponge, Pedro Ximénez syllabub, toasted salted almonds

Chocolate Marquise

Coffee ice cream, hazelnut tuille

White Chocolate Parfait

Mango sorbet, lemongrass mousse and lychee sherbet

Vanilla Shortcake

Strawberry and black pepper ripple, fresh and crunchy meringue

Raspberry Neapolitan

Pistachio crème patisserie, roast pistachio ice cream

Mascarpone and Blueberry Crème Brûlée

Lemon shortbread

CONTACT

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