

Christmas 2015

Celebrate the festive season with private dining and reception opportunities for day and evening merriment.

The Royal Institution is a venue located in the heart of Mayfair. With a variety of rooms to hire we have something that could suit every organisation. We are also home to the CHRISTMAS LECTURES®, which have been watched and enjoyed by children for hundreds of years.

We know how to do Christmas in style and offer reasonable packages as well as the option to go off menu. If you have a specific theme that you would like to work with then let our

venue hire and catering team know so that we can offer options to match.

Being the home of science we can offer some unique additional extras to add to your party. We can show you how Santa flies his sleigh or let you and colleagues play with some pyrotechnics.

We work very closely with the catering company Elior to supply the detailed packages below. However there are some services we don't have in-house. For these we work with recommended suppliers enable all our clients to get the best of everything they want and need.

For any further information please contact a member of our venue hire team.

Telephone +44 (0)20 7491 6565 Email venuehire@ri.ac.uk

The Prices 2015

Room Hire

Recommended for Christmas hires because of the ambience and characteristic are our Ground Floor Rooms. This floor is made up of 4 main spaces, the cost of which ranges from £550.00-£2845.00*, which we can accommodate for 20- 80 people for a sit down dinner or standing receptions of 20-250 people.

However we do have another number of spaces that might be most suited to your company or theme.

To book an area, we suggest that you contact a member of the venue hire team to construct a bespoke proposal for your hire and Christmas package.

All bookings that are confirmed before 30th August 2015 will receive a 10% discount on room hire.

Lunch & Dinner Packages

2 glasses of Sparkling Wine, 3 course meal with coffee and ½ bottle of wine
£67.50 + VAT per person*

Drinks Reception & Canapé Package

2 glasses of Sparkling Wine, 6 canapés, 3 glasses of house red / white wine, selection of juices and water
£29.50 + VAT per person*

*All prices are exclusive of VAT and may be subject to change. VAT charged at the current rate. These prices are not commissionable. Catering packages are for a minimum of 20 people.



The Lunch & Dinner Menu 2015

All dinners include crackers

Sparkling wine reception 2 glass per person

*

Starter

London cure smoked salmon and lemon crème fraîche with brown bread and butter

or

Nut parfait with Armagnac, orange and fig chutney

*

Main

Shalford turkey with roasted potatoes, buttered Brussels sprouts, carrots, roasted parsnips, cranberry stuffing and bread sauce

or

Potato and butternut gnocchi, Jerusalem artichokes, Stawley goat's cheese

*

Dessert

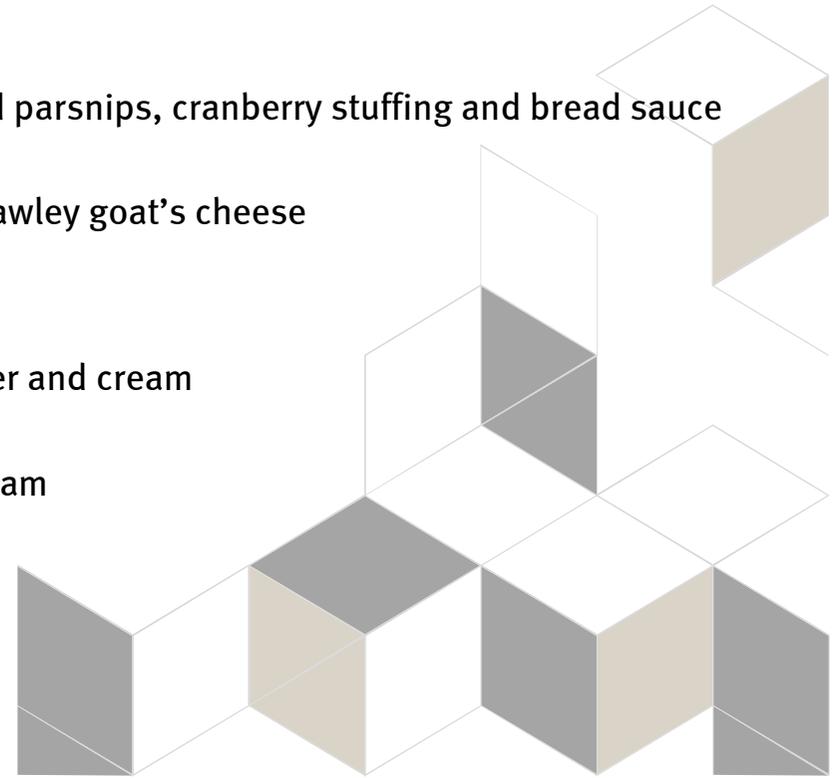
Traditional Christmas pudding with brandy butter and cream

or

Seasonal fruit platter with Chantilly cream

*

Coffee and mince pies





The Royal Institution
Venue

Christmas with a Bang

Explosive Science Demonstration

Choose from one of our experiment options to spruce your event. Some of our options are a series of explosions increasing in size, explosions in the hand or hydrogen oxygen balloon explosion – BIG bang! We can put demonstrations together from client's ideas too!

Ri Tours

Professor of Science History, Frank James, will lead your guests on an intimate tour of the entire building and museum! You can customise the tours to entertain your guests to the max! You can choose to focus on a particular interest or explore the intrigue of the whole building.

Laboratory Accessories

Accessorise your event with conical flasks and test tubes for a glamorous scientific event. We can offer clinical flasks or measuring cylinders as vases on tables or for serving your guests drinks in. Take advantage of the scientific equipment we have onsite to create an interesting talking point.

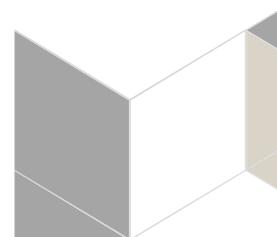
Warm Ri Welcome

Guests will be welcomed by the Ri's Professor of the History of Science, Frank James, who will then share the intriguing history of the 200 year old institution with guests. Frank James is a Royal Institution expert who will be delighted to chat to guests and answer questions about the world-changing discoveries made at the Ri.

Miniature Workshops

Our onsite demonstration team specialise in running workshops to extract DNA, make lip balm, make shampoo and even make cocktails. They are so talented with scientific demonstrations that they are happy to tailor make a demonstration for your company.

This can be something to explain what you do with fun activities to your colleagues, challenge your boss or just simply something that will entertain your guests. If you would like us to make a demonstration for you let us know.



Recommended Suppliers

We work closely with a variety of suppliers to bring the best service and hospitality to every event. Whilst we work with them very closely, if you would like to book any of the below services please do contact the various companies directly.

Gastronomy Boys

The Gastronomy Guys bring a new, interactive nitro food concept suitable for all Christmas parties. They have been experimenting with dessert canapé ideas in their food lab, and can serve up anything from Bloody Mary molecular bubbles to egg & bacon ice cream. Instant cocktail ice creams and sorbets can be created before your guests' eyes, whilst nitrogen poached meringues will leave everyone in fits of giggles – watch as they break in the mouth and the vapour trail appears!

E-mail: info@templeandshian.co.uk Telephone: 02032399047 / 07920798162 <http://www.oysterboys.co.uk/>

Theme traders

ThemeTraders props and prop hire was launched in 1989 as a creative events and party planning company operating worldwide.

Theme Traders' mission is to give a personal and professional service of the highest standard from concept to completion, delivering creative solutions to ensure absolute satisfaction. They are great if you have a specific theme that you would like some props or decorations for.

E-mail: enquiries@themetraders.com Telephone: 0208 452 8518 <http://www.themetraders.com/>

Mighty Fine Entertainment

Mighty Fine Entertainment are multi award-winning, professional DJs providing the ultimate stylish and modern mobile disco and entertainment experience that is tailored to your requirements. If you're looking for DJs who can beat mix, read a diverse crowd and don't talk unnecessarily on the microphone you've found the right DJs for your event. We have worked with DJs from Mighty Fine Entertainment. They have experience of working at our venue in a variety of locations.

E-mail: info@mfent.co.uk Telephone: 020 8427 2252 <http://mfent.co.uk/>

Fisher Productions

Fisher's designers, producers and technical teams create over 600 events every year, ranging from full-scale event productions to technical installations and dry hire. Fisher are renowned for technical production expertise, constantly inventive, with unique in-house capabilities that combine technical expertise with creative design and build skills.

E-mail: info@fisherproductions.co.uk Telephone: 020 8871 1978 <http://www.fisherproductions.co.uk/get-in-touch/>

