

Conference & Meetings at RAF Museum Midlands

INCLUDES

- Room Hire of unique event space from 9am – 5pm
- Complimentary onsite parking for all delegates
- Complimentary Wi-Fi to all
- Admission into the museum during opening hours with 20% Shop Discount
- Venue Management Support

EVENT ENHANCEMENTS

- Flight Zone experiences - 4D Cinema, Simulators and Virtual Reality Zone
- Guided Tours of Bomber Command, Battle of Britain or The National Cold War Exhibition

FOOD & DRINK

- Warm Welcome Registration – Freshly brewed coffee & breakfast snack
- Mid-Morning Caffeine or Fruit Smoothie Boost
- Lunch – Refuel with a lunch of your own creation
- Afternoon Sweet treat & Freshly brewed Tea & Coffee
- Still and sparkling mineral water available throughout the day



For more information, email
events-midlands@rafmuseum.com
or call **01902 376207**

Terms and conditions, and minimum numbers apply



Our Spaces

CONFERENCE ROOM

The Conference Room is a purpose-built facility, fully equipped with Audio Visual equipment and can provide flexible room set ups and layouts.

Refreshments can also be served in the Visitor Centre which is a stunning part glass building inspired by the shape of a bi-plane complete with views of the RAF Cosford airfield.

Facilities include:

- HD Data Projector, screen and PA System
- Lectern and Lapel Microphones

To minimise waste and to support our sustainability objectives pens and paper are only available upon request.

HANGAR ONE

Hangar One is a fully heated hangar home to the RAF's training and transport collection, and most recently the Falklands War Exhibits including the Bravo November Chinook.

Conferences and events are held amongst the aircraft and offer a unique backdrop to any event.

NATIONAL COLD WAR EXHIBITION - LECTURE THEATRE

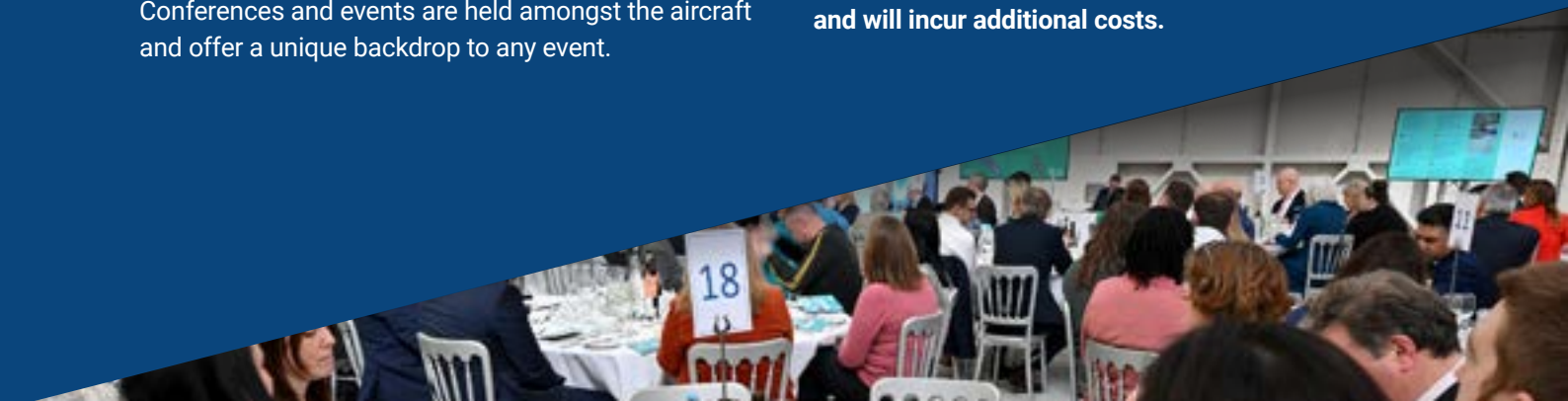
Custom-built lecture theatre with tiered seating for up to 208 people, with fold down writing tables and all of the equipment you would expect in a modern meeting room. This space offers the unique experience of refreshments served under the Alvo Vulcan Bomber.

Facilities include:

- HD Data Projector, screen and PA System
- Lectern and Lapel Microphones as above (PA System)

This multi-purpose space offers complete flexibility to any event, with functional hangar doors allowing access for various vehicle or machinery launches and demonstrations.

Please note AV is not included in Hangar One, any required AV is hired in as and when required and will incur additional costs.



Our Food & Drink

CONFERENCE ROOM **£35.00**

REGISTRATION

Freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of Fairtrade tea and herbal infusions served with mini pastries.

MID-MORNING BREAK

Choose between Freshly brewed Filter coffee & Fairtrade tea, or a selection of homemade fruit smoothies.

WORKING LUNCH

A selection of freshly made sandwiches, ciabattas, and tortilla wraps served with Tyrrells crisps, and a dessert jar. Served with a combination of fruit infused water and mineral water.

AFTERNOON BREAK

Freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of Fairtrade tea and herbal infusions served with selection of homemade biscuits and cookies.

FOOD & DRINK ENHANCEMENTS

Welcome Hot breakfast baps – **£4.75pp**

Additional savoury lunch items – **£3.00pp**

Hot Fork Buffet Lunch – **£6.00pp**

Fresh Fruit platters – **£3.00pp**

Fruit Presses – **£5.00pp**



Working Lunch

Please choose 4 options from the choices below and 1 dessert jar.

Or, Cant Decide? Let chef choose.

Tortilla wraps

Avocado, carrot & hummus wrap **V** **VE**

Moroccan chicken wrap

Falafel & beetroot wrap **V** **VE**

Ciabatta

BLT

Chicken caesar

Red pepper, pesto & goat's cheese **V**

Sandwiches

Egg mayo & mustard cress on wholemeal bread **V**

Tuna mayo & rocket on white bread

Cheese ploughman's on granary bread **V**

Chicken & sweetcorn mayonnaise on wholemeal bread

Coronation chicken & rocket on white bread

Dessert jars

Lemon posset jar **V**

Eton mess shot **V**

Espresso chocolate mousse **V**

Strawberry pannacotta jar **V**

LUNCH ENHANCEMENTS

Pork & cumberland sausage roll

Chorizo sausage roll

Vegan sausage roll **V** **VE**

Scotch egg

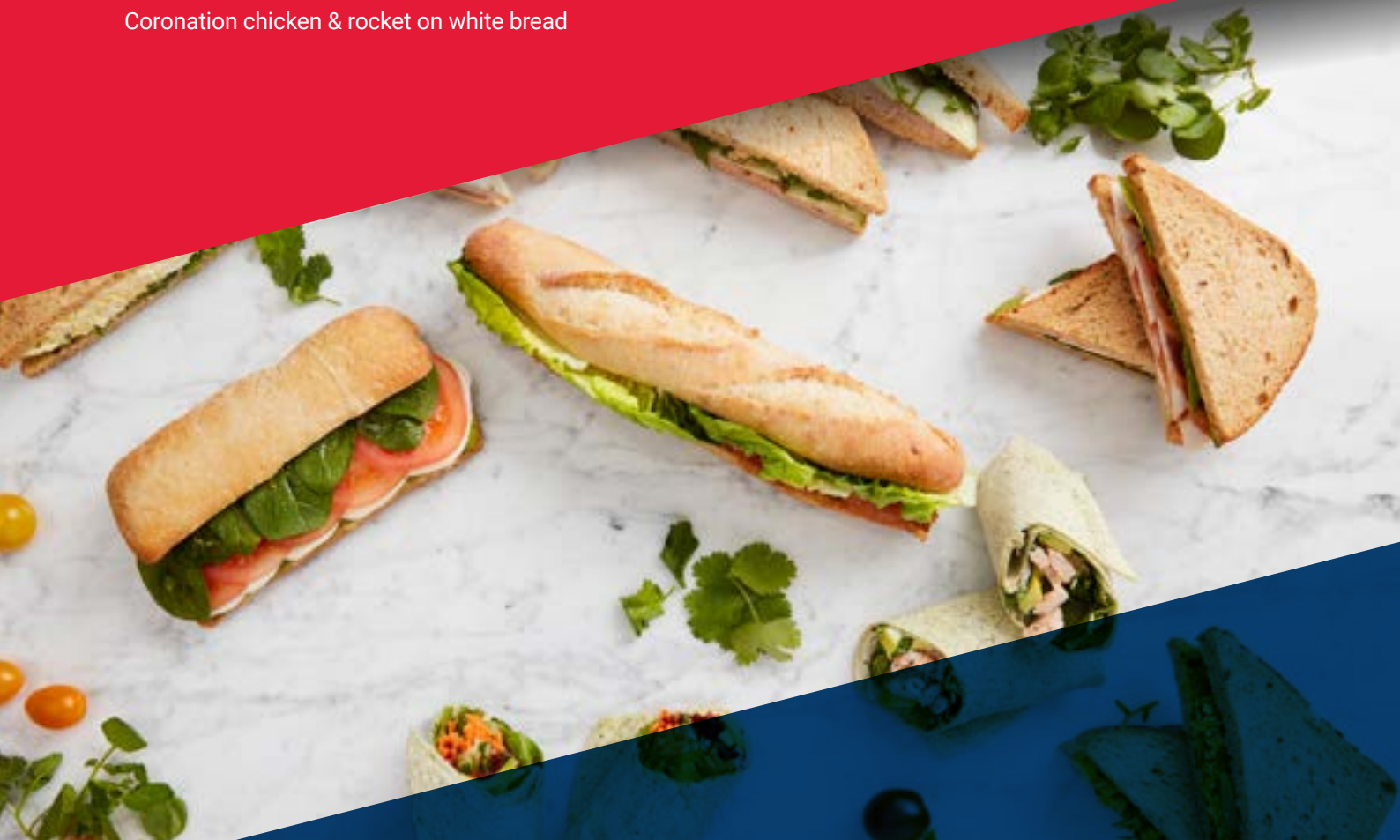
Teriyaki tofu skewer **V** **VE**

Cherry tomato & red onion puff pastry **V** **VE**

Baharat cauliflower & aubergine skewers **V** **VE**

Welsh rarebit **V**

V Vegetarian **VE** Vegan



Our Food & Drink

HANGAR HOSPITALITY **£35.00**

REGISTRATION

Freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of Fairtrade tea and herbal infusions served with mini pastries.

MID-MORNING BREAK

Choose between Freshly brewed Filter coffee & Fairtrade tea, or a selection of homemade fruit smoothies.

LUNCH

Individual lunch sustainability packaged for guests. Choose from healthy or wholesome dishes to create an efficient & dynamic lunch experience, allowing more time to socialise and network with delegates. Lunch includes 1 box per person from a choice of 2 dishes, including a vegetarian option.

AFTERNOON BREAK

Freshly brewed Restaurant Associates 'Blend 53' filter coffee and a selection of Fairtrade tea and herbal infusions served with selection of homemade biscuits and cookies.

FOOD & DRINK ENHANCEMENTS

Welcome Hot breakfast baps – **£4.75pp**

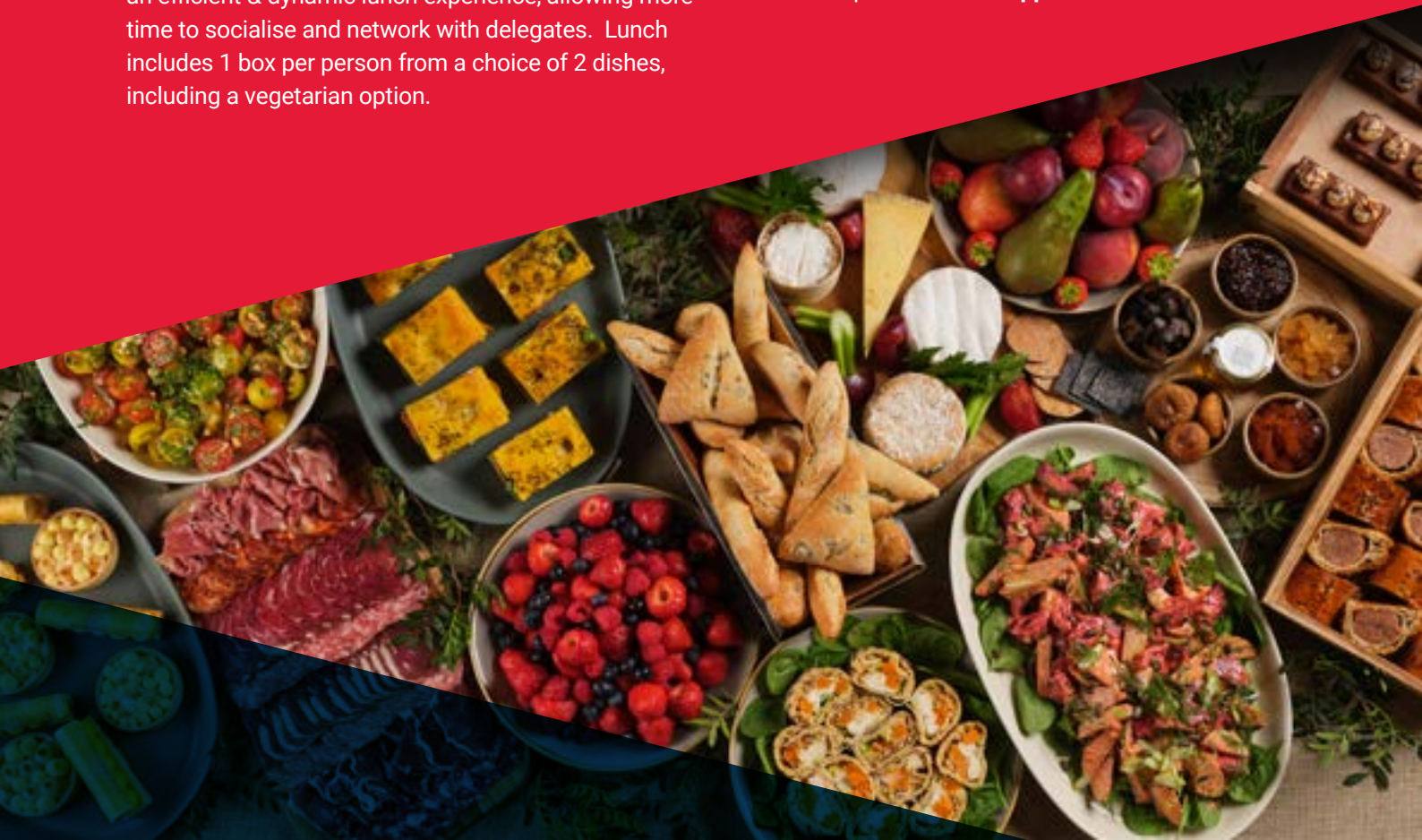
Additional Boxes – **£4.50pp**

Bento Box Hot Lunch – **£6.00pp**

Fruit Presses – **£5.00pp**

Dessert Station – **£4.00pp**

Fresh Fruit platters – **£3.00pp**



Lunch

Please select 2 dishes including a vegetarian option.

Mediterranean salad **V**

Cucumber, cherry tomato, caper, feta cheese, Kalamata olive

Fatoush salad **V VE**

Pomegranate, lemon and olive oil dressing

Thai green style salad **V**

Miso and soya dressing

Roasted butternut squash **V**

Pomegranate, goats cheese and toasted pumpkin seeds

Classic Caesar salad with crispy bacon

Rocket, Parma ham, home cured tomato and gorgonzola salad with Italian dressing

Spanish chicken with tomato, pepper, chorizo and smoked paprika

ENHANCEMENTS

Hot box options

Thai green vegetable curry and steamed rice **V VE**

Singapore noodles **V VE**

Stir fried egg noodles **V**

Chickpea and potato curry **V VE**

Onion bhaji with saffron rice **V VE**

Mini Cumberland sausage with buttery mash and onion gravy

Sweet and sour chicken, pineapple and coconut rice

Swedish meatballs with orzo paste

Pasta with ham, peas and parmesan

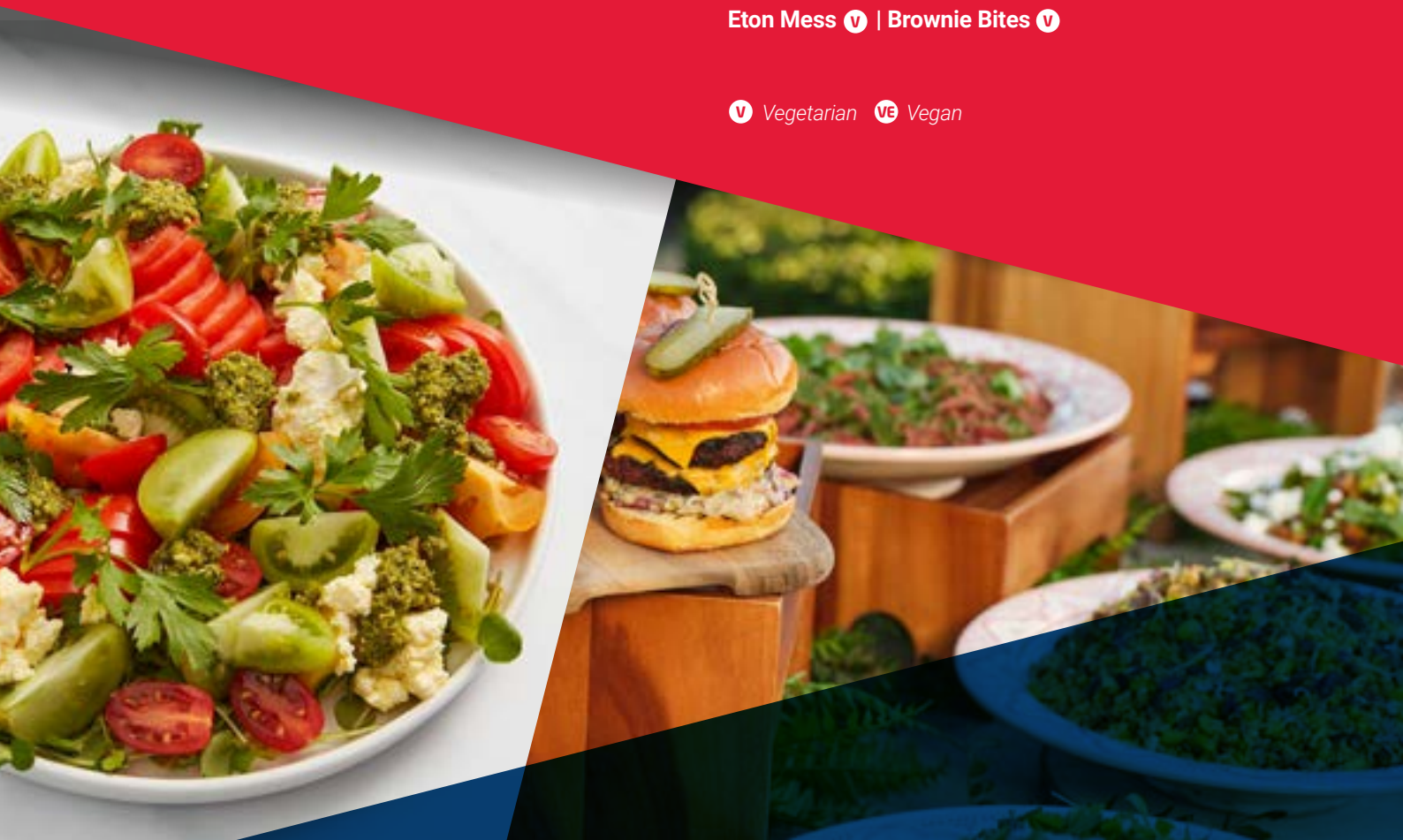
Butter chicken with pilau rice and rice naan bread

Dessert Station

Lemon meringue tart **V** | Coffee crème brûlée **V**

Eton Mess **V** | Brownie Bites **V**

V Vegetarian **VE** Vegan



Our Story

The RAF Museum is the National Museum of the RAF. Our purpose is to share the story of the Royal Air Force - past, present, and future - using the stories of its people and the Museum's collections to engage and inspire.

As an independent charity, we rely on support and donations to keep these stories alive, it is our duty to share and honour the RAF story through our collections and programming.

If you choose The RAF Museum to host your event, your support will enable the Museum to continue our work across all of our key programmes.

In Access and Learning to develop programmes, online resources and workshops ensuring that we continue to engage younger generations and share the RAF story, supporting Conservation helps us to continue to grow as a centre for heritage and conservation, not only to meet the needs of our collection, but to broaden our reach nationally and internationally.

By supporting the Museum, you allow us to safeguard and share our unique collection, and story, with the nation. Support aids in producing new, relevant exhibitions that respond to current affairs, as well as preserving the incredible stories of our past

Sustainability

As part of the UK's largest food services company committed to delivering social value, our size and reach empowers us to have game changing influence on our national food system. As market leaders, we will drive this change and work with our partners to create a blueprint for others to follow.

- The RAF Museum and Restaurant Associates are committed to reaching climate net zero greenhouse gas emissions by 2030
- We are committed to reducing food waste by menu innovation and sustainable food practices.
- We encourage seasonal menus to reduce our carbon footprint
- We aim to source all our food from suppliers which support animal welfare and sustainable practices
- We regularly use 'wonky' fruit and vegetables in our menus to prevent them going to landfill
- Our 'life' water supports our charity project to supply clean water within developing countries
- To minimise waste and to support our sustainability objectives pens and paper are only available upon request



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Allergen Information

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your Event Manager and details of allergens in any of our dishes can be provided for your consideration. At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred.

We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

If you have any concerns, please speak to a member of staff.

Cereals containing gluten
Nuts
Crustaceans
Celery

Eggs
Mustard
Fish
Sesame seeds

Peanuts
Soya beans
Lupin
Milk

Molluscs
Sulphur dioxide & sulphites

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