

VENUE HIRE & EVENTS

ABOARD HMS BELFAST
2025

OUR VENUE

Built in 1936, HMS Belfast is an iconic London landmark, moored on the River Thames. From the D-Day landings and Arctic Convoys of the Second World War, to the Korean War and the peacekeeping commissions of the 1960s, no other vessel surviving in Britain today has seen historic events of the same magnitude.

The ship offers panoramic views of the Tower of London, the Gherkin, and Tower Bridge. Event guests can freely explore the expansive decks, taking in the captivating stories and rich history at their leisure.



Private Tours

Explore HMS Belfast with a private tour led by our expert Yeoman Guides. Discover incredible stories of survival, from the Arctic Convoys to the Far East, D-Day, and the ship's role in the Korean War.

Yeoman Expert Guide Tour:

An hour tour of HMS Belfast accompanied by one of our Yeoman

Yeoman Talk:

A half an hour talk about the ship, taking place in your event room

Yeoman Expert Guide Static Tour:

Have Yeomen stationed around the ship to welcome and interact with your guests as they explore independently

Senior Staff Tour:

An hour tour of the ship with our Chief Yeoman or a member of the conservation team. Subject to availability

Senior Staff Talk:

A half an hour talk about the ship conducted by our Chief Yeoman or a member of the conservation team, taking place in your event room.

Speak to member of our team for more information and pricing



Day Delegate Packages

Sandwich Lunch

- Exclusive room hire from 08:30 – 16:45 (Guests have until 17:00 to depart the meeting room)
- Hydration station
- Breakfast – Tea & Coffee Served with One Breakfast Dish
- Mid-Morning – Tea & Coffee Served with Biscuits
- Sandwich Lunch – Set Menu / Hot Fork buffet available Additional £8pp +vat. 3 set sandwich selection, Homemade sausage roll/ 1 salad and cake
- Afternoon – Tea & Coffee with Cake
- Hydration station available throughout the day
- Stationery
- AV and PA equipment
- Opportunity to explore the museum

FROM £79
+ VAT PER PERSON
Minimum 20 persons,
subject to function room and event date



Buffet

- Exclusive room hire from 08:30 – 16:45 (Guests have until 17:00 to depart the meeting room)
- Hydration station
- Unlimited servings of tea and coffee
- Breakfast – Tea & Coffee Served with One Breakfast Dishes
- Mid-Morning – Tea & Coffee Served with Biscuits
- Buffet Lunch – Two mains, one salad and One dessert
- Afternoon – Tea & Coffee with Cake
- Hydration station available throughout the day
- Stationery
- AV and PA equipment
- Opportunity to explore the museum

FROM £87
+ VAT PER PERSON
Minimum 20 persons,
subject to function room and event date



Breakfast

- Exclusive room hire from 8.00 - 12.00
- Tea, coffee, juices and water
- Granola yoghurt pots, pastries and fruit bowls
- Mid morning coffee refresh with biscuits
- Stationery
- AV and PA equipment
- Opportunity to explore the museum

FROM £54
+ VAT PER PERSON
Minimum 20 persons,
subject to function room and event date



Dinners & Receptions

Admirals Banqueting Package

- Exclusive Admiral's Quarters hire
- Canapes and champagne reception
- 4 course set menu dinner (including cheese course)
- Half bottle of premium wine per person
- A glass of dessert wine or port
- Tea, coffee and petit fours
- Complimentary gift
- 1940's background music and opportunity to explore the museum

FROM
£210.00
+ VAT PER
PERSON

Minimum 10 persons



Captains Lunch / Dinner

- Exclusive hire of the room from 18:30 – 22:45
(Guests have until 23:00 to depart the ship)
- Prosecco reception (1 glass per person)
- 3 course seasonal set menu
- Tea, coffee & chocolates
- Half bottle of house wine per person
- Security/ Staffing
- Optional 1940's background music
- Opportunity to explore the museum
- Minimum spend of £550 inc VAT to have the bar open

FROM
£125.00
+ VAT PER
PERSON

Minimum 20 persons



Captains Upgraded Banquet

- Exclusive hire of the room from 18:30 – 22:45
(Guests have until 23:00 to depart the ship)
- Canapes (3 per person) and Champagne reception (1 glass per person)
- 3 course seasonal set menu dinner
- Half bottle of premium wine per person
- Tea & coffee served to the table alongside petit fours
- Staffing/ Security
- Optional 1940's background music
- Opportunity to explore the museum
- Minimum spend of £550 inc VAT to have the bar open

FROM
£185.00
+ VAT PER
PERSON

Minimum 20 persons



Reception

- Exclusive room hire 18:30 – 22:30
- Prosecco drinks reception on arrival for 1 hour (option to have this served on the Deck for panoramic views of the Thames)
- Selected wines, beers and soft drinks for one hour in one of our unique event spaces
- A selection of 4 bowls per person or 8 x canapes
- Optional 1940's background music
- Opportunity to explore the museum
- Account bar is available for additional 2hours (minimum spend of £30 per guest)

FROM
£109.00
+ VAT PER
PERSON

Minimum 20 persons



Drinks reception

- Exclusive room hire 18:30 – 22:30
- Prosecco drink reception on arrival
- Selected wines, beers and soft drinks for two hours
- Optional 1940's background music
- Opportunity to explore areas of the museum
- Account bar is available for additional 2h (minimum spend of £1000 for 30 people or £30 per guest per hour for larger groups. £2000 for 2h for 100 people).

FROM
£67.00
+ VAT PER
PERSON

Minimum 20 persons



Afternoon Tea

- Room hire for four hours
- Afternoon tea - sandwiches, cakes, water bottle, jugs of juice, two servings of tea and coffee
- Opportunity to explore the museum

FROM
£54.00
+ VAT PER
PERSON

Minimum 20 persons



Christmas Parties

Premium Package

This festive season, treat your guests to a truly premium experience aboard HMS Belfast. Our exclusive Christmas party package includes a sparkling champagne reception followed by a beautifully curated three-course festive meal in one of the ship's atmospheric dining spaces.

- Exclusive room hire from 18:30 - 22:30
- Champagne and canapes reception
- Three course set festive menu
- After dinner, tea, coffee and petit fours
- Half a bottle of premium wine
- HMS Belfast Christmas gift
- Festive decorations
- Opportunity to explore the ship
- Complimentary entertainment for groups over 40

FROM £200.00
+ VAT PER PERSON

Minimum 20 persons,
subject to function room and event date
Maximum 350 persons



Classic Package

Our classic party package offers a warm and welcoming evening with a delicious three-course festive meal, all set within the historic charm of this legendary warship.

- Exclusive hire of the room from 18:30 - 22:30
- Festive drink on arrival
- Three course set menus
- Half a bottle of house wine with the meal
- After dinner tea, coffee and petit fours
- Festive decorations
- Background music
- Opportunity to explore the museum

FROM £145.00
+ VAT PER PERSON

Minimum 20 persons,
subject to function room and event date
Maximum 350 persons



Festive Bowl Food

Our bowl food package is perfect for relaxed mingling - think delicious seasonal small plates served in style, all against the backdrop of one of London's most iconic historic landmarks.

- Welcome festive drink
- Two hour free flowing house wine beer & soft drinks
- Three canapes and three bowls per person
- Cash Bar – no minimum spends.
- Festive decorations
- Background music
- Opportunity to explore the ship

FROM £135.00
+ VAT PER PERSON

Minimum 90 persons,
subject to function room and event date
Maximum 350 persons



Summer Parties

Summer Deck Reception

- Exclusive hire of one of our outdoor Deck spaces alongside wet weather option from 18:30 – 22:45 (Guests have until 23:00 to depart the ship)
- Sparkling wine reception on arrival (based on 1 glass per person)
- Nibbles (cheese straws, olives, crisps)
- Selected wines, beers and soft drinks for two hours
- A selection of 4 canapes per person
- Bar facilities - no minimum spend
- Staffing/ Security
- Opportunity to explore the museum
- Optional 1940's background music
- Complimentary entertainment included for bookings over 200 guests

FROM
£125.00
+ VAT PER
PERSON

Minimum 90 persons



Summer Deck Party

- Exclusive hire of one of our outdoor Deck spaces alongside wet weather option from 18:30 – 22:45 (Guests have until 23:00 to depart the ship)
- Sparkling wine drinks reception on arrival with 4 canapes per person.
- A selection of 4 bowls per person
- Staffing/ Security
- Opportunity to explore the museum
- Optional 1940's background music
- Minimum spend of £550 inc VAT to have the bar open Complimentary entertainment included for bookings over 200 guests

FROM
£125.00
+ VAT PER
PERSON

Minimum 20 persons



Carbon Labelling

All the IWM museums offer carbon labelled menu's to raise awareness of how our eating habits affect the climate and to empower everyone to make informed food choices.

The IWM museums work with Foodsteps to use certified climate data to display the carbon footprint of our dishes and their easy choice calculator helps our chefs to make climate-friendly changes to the menu.



Sustainability

We are passionate about not only 'doing the right thing' but making it easier for our guests to have 'planet-friendly' events. Here are just some of Restaurant Associates' sustainability pledges, with whom we work in partnership to deliver events across our venues:

- 1** We are committed to a net zero target by **2030**
- 2** **Over 80%** of our fresh produce is sourced in the UK
- 3** We have a **British-first** sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships
- 4** All our fresh eggs are British **free-range or organic**
- 5** All our meat, dairy and poultry is **Red Tractor farm assured**
- 6** We only use poke and **line-caught tuna**, as sustainable fishing method used to catch tuna, one fish at a time
- 7** We only use fish which is **Marine Conservation Society** certified
- 8** All our fresh and frozen prawns are **Marine Conservation Society** certified



OUR FOOD

At HMS Belfast, we are passionate about using fresh, seasonal, and ethically-sourced produce to create exceptional dining experiences. Believing that fresh is always best, our dishes are prepared on the same day they're enjoyed by our guests.

Our menus showcase modern British cuisine, evolving throughout the year to feature the finest seasonal ingredients. We also take pride in supporting local, partnering with a handpicked selection of trusted suppliers who bring the highest quality produce to every plate we serve.



ROOM CAPACITIES

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	LOCATION	STANDING	THEATRE	SEATED	CABARET	BOARDROOM
MORGAN GILES ROOM	Level 2	90	60	60	40	28
SHIPS COMPANY DINING HALL	Level 1	200	110	144	70	-
THE WARD & ANTE ROOM(S) X 2	Level 4	100	50	50	40	28
THE QUARTER DECK	Level 0	200	-	-	-	-
ADMIRALS QUARTERS	Level 2	-	-	20	-	18





GET IN TOUCH

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