

WORLD *of* WEDGWOOD

Complete Corporate Hospitality



**BASALT
PACKAGE**
£35.00pp

*Including
Potter's Buffet with
tea and coffee*

**JASPER
PACKAGE**
£40.00pp

*Including Hot or
Cold Fork Buffet
with tea and coffee*

**PORTLAND
PACKAGE**
£45.00pp

*Including 3 course lunch
in The Dining Hall OR
Afternoon Tea in The
Wedgwood Tea Room
with tea and coffee*

Day Delegate Packages

All packages include:

- Dedicated event host
- Tea, coffee and biscuits on arrival and in the afternoon
- Water on tables
- Sweets
- Name cards, pens and notepads
- Flipchart
- AV equipment
- Admission to Wedgwood Museum and Factory Tour
- 10% discount on the day in the Flagship Store and Brand Junction
- Family Discovery Experience ticket for every delegate

£600
*Minimum
Booking*

Optional extras (per person):

- | | |
|--|--------|
| Bottled Water | £1.00 |
| Juice | £2.00 |
| Cold Drinks | £3.00 |
| Tea, coffee and biscuits | £3.00 |
| Tea, coffee and pastries or breakfast baps | £5.00 |
| Cream Tea | £6.50 |
| Ice cream cart | £2.50 |
| Three course evening banquet | £29.50 |
| Studio Experience* | £10.00 |
| Guided Museum Tour (One Hour) | £5.00 |

Studio Experiences*:

Master Craft – try your hand at throwing a pot on the potter's wheel.

Decorating Studio – create your own masterpiece by designing and decorating your own Wedgwood plate.

Pots and plates will be fired for collection or posted to delegates for an additional cost.

We can also arrange bespoke packages for groups of up to 120, including evening events.

Please call our Bookings Team on 01782 282986 to discuss your requirements, or e-mail bookings@worldofwedgwood.com

WEDGWOOD

ENGLAND 1759

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Extras and Bespoke Menus

Breakfast Meetings & Evening Events

World of Wedgwood can also accommodate breakfast meetings, and evening events. Our chef and your dedicated conference host will work with you to develop bespoke menus to your specification to cater for all occasions and dietary requirements.

Breakfast meetings can be held in the Darwin Suite for up to 80 delegates or smaller groups can choose the more intimate setting of The Dining Hall; plated and buffet options are available to suit your requirements.

Evening dinners can be hosted in the Darwin Suite, The Dining Hall or the Wedgwood Tea Room dependant on numbers and your needs while drinks receptions are hosted in the light and contemporary atrium.



Why not add a Staffordshire Cream Tea to your Day Delegate Package?

Homemade fruit scone, whipped double cream and strawberry jam

Specially selected Wedgwood Teas or freshly ground coffee

£600

*Minimum
Booking*



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Day Delegate Menus for up to 80 delegates

Potter's Buffet

Freshly cut sandwiches on white and malted brown bread:

Staffordshire ham, English mustard
Cheddleton mature cheddar, farmhouse chutney
Poached salmon, lemon, dill, crème fraîche
Free range egg, mustard cress, mayonnaise
Coronation chicken

Hand raised pork pie
Caramelised onion and cheddar tart
Lemon and garlic chicken drumstick
Tomato and cucumber salad
Seasonal mixed leaves
Homemade coleslaw
Beetroot and orange salad

Dessert:

Sherry trifle with poached raspberries, topped with Chantilly cream

Tea and Coffee:

Specially selected Wedgwood English Breakfast tea or freshly ground coffee and mints

Cold Fork Buffet

Platter of cold cuts; Staffordshire ham, poached chicken breast, salami and garlic sausage

Chilled fillet of salmon with lemon and dill mayonnaise

Mushroom or broccoli savoury tart

Buttered new potatoes

Homemade coleslaw

Roasted Mediterranean vegetables

Beetroot and orange salad

Seasonal leaves

Cucumber and dill

Tomato and red onion salad

Dessert:

Seasonal fruit platter with Greek yoghurt

Chocolate and brandy mousse, shortbread biscuit

Tea and Coffee:

Specially selected Wedgwood English Breakfast tea or freshly ground coffee and mints

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Day Delegate Menus *for up to 80 delegates*

Hot Fork Buffet

Poached chicken breast, button mushrooms, tarragon, red wine sauce

Salmon and smoked haddock pie, parsley and chive sauce cheddar mash

Potato dumplings with baby spinach, walnut and chestnut crumb

Slow cooked blade of beef with root vegetables and dumplings

Buttered new potatoes

Steamed fresh market vegetables

Dessert:

Seasonal fruit platter with Greek yoghurt

Chocolate and brandy mousse, shortbread biscuit

Tea and Coffee:

Specially selected Wedgwood English Breakfast tea or freshly ground coffee and mints



Afternoon Tea (served exclusively in the Wedgwood Tea Room)

Freshly cut finger sandwiches:

Scottish smoked salmon, cucumber and white pepper, Cheddleton mature cheddar

Free range egg and cress, Staffordshire ham and mustard

Warm scones with home-made Staffordshire clotted cream and strawberry preserve

A selection of Wedgwood pastries and fancies

Pots of Wedgwood loose leaf English Breakfast tea or freshly ground coffee



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Day Delegate Menus for up to 50 delegates

Three Course Lunch served in the Dining Hall

Starters:

Leek and potato soup with Staffordshire blue cheese, warm rolls and butter

Smoked mackerel, horseradish crème fraiche, pickled cucumber salad, brown bread and butter

Pressed confit of chicken and garlic terrine, onion chutney, toasted English muffin

Roasted golden, candy and black beetroots with an orange and herb salad



*Up to two menu choices per course per group,
pre-orders required 7 days prior to your event*

Mains:

Roast topside of locally reared beef, roast potatoes, Yorkshire pudding, roasting tin juices

Roast loin of pork, buttered fondant potato, sage and apple cider jus

Tagine of slow cooked root vegetables with Moroccan spices, apricots and almonds, with a side of couscous

Fillet of salmon, toasted lemon and ginger tea leaves, spring onion mash, lemon butter

Served with a selection of seasonal market vegetables and potatoes

Desserts:

Lemon posset, compote of seasonal berries, shortbread fingers

Vanilla cheesecake, poached rhubarb, ginger biscuit crumb

Warm apple pie, sweet Chantilly cream

Pavlova of fresh fruits

Tea and Coffee:

Specially selected Wedgwood English Breakfast tea or freshly ground coffee

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Evening Menus *for up to 100 delegates*

Three Course Evening Banquet

Starters:

Leek and potato soup with Staffordshire blue cheese, warm rolls and butter

Smoked mackerel, horseradish crème fraiche, pickled cucumber salad, brown bread and butter

Pressed confit of chicken and garlic terrine, onion chutney, toasted English muffin

Roasted golden, candy and black beetroots with an orange and herb salad

Salted heritage tomatoes, salad of shallot, black olive and basil, rapeseed oil dressing

Timbale of prawns, chilli, coriander and lime marinade, pineapple and endive salad

Carpaccio of chilled watermelon, Feta cheese, cracked black pepper minted dressing, rocket leaves

Duck liver parfait, Cumberland sauce, sourdough bread and butter

Mains:

Roast topside of locally reared beef, roast potatoes, Yorkshire pudding, roasting tin juices

Roast loin of pork, crispy crackling, buttered fondant potato, sage and apple cider jus

Tagine of slow cooked root vegetables with Moroccan spices, apricots and almonds, with a side of couscous

Fillet of salmon, toasted lemon and ginger tea leaves, spring onion mash, lemon butter

Pan seared breast of chicken, rosemary and cranberry stuffing, crushed new potatoes, cranberry jus

Spinach cannelloni, tomato fondue, mozzarella glaze, rocket and herb salad

Pan seared fillet of cod, sweet potato and red pepper frittata, balsamic olive oil

Served with a selection of seasonal vegetables and potatoes to compliment your choice

Desserts:

Lemon posset, compote of seasonal berries, shortbread fingers

Vanilla cheesecake, poached rhubarb, ginger biscuit crumb

Warm apple pie, sweet Chantilly cream

Pavlova of fresh fruits

Trio of Wedgwood afternoon tea pastries; mini Victoria sponge, baby lemon meringue, dark chocolate mousse

Tiramisu of sweet mascarpone mousse and vanilla sponge flavoured with Tia Maria and coffee

Dark chocolate ganache, light coffee sponge, chilled vanilla cream

Tea and Coffee:

Specially selected Wedgwood English Breakfast tea or freshly ground coffee and mints



*Up to two menu choices per course per group,
pre-orders required 7 days prior to your event*

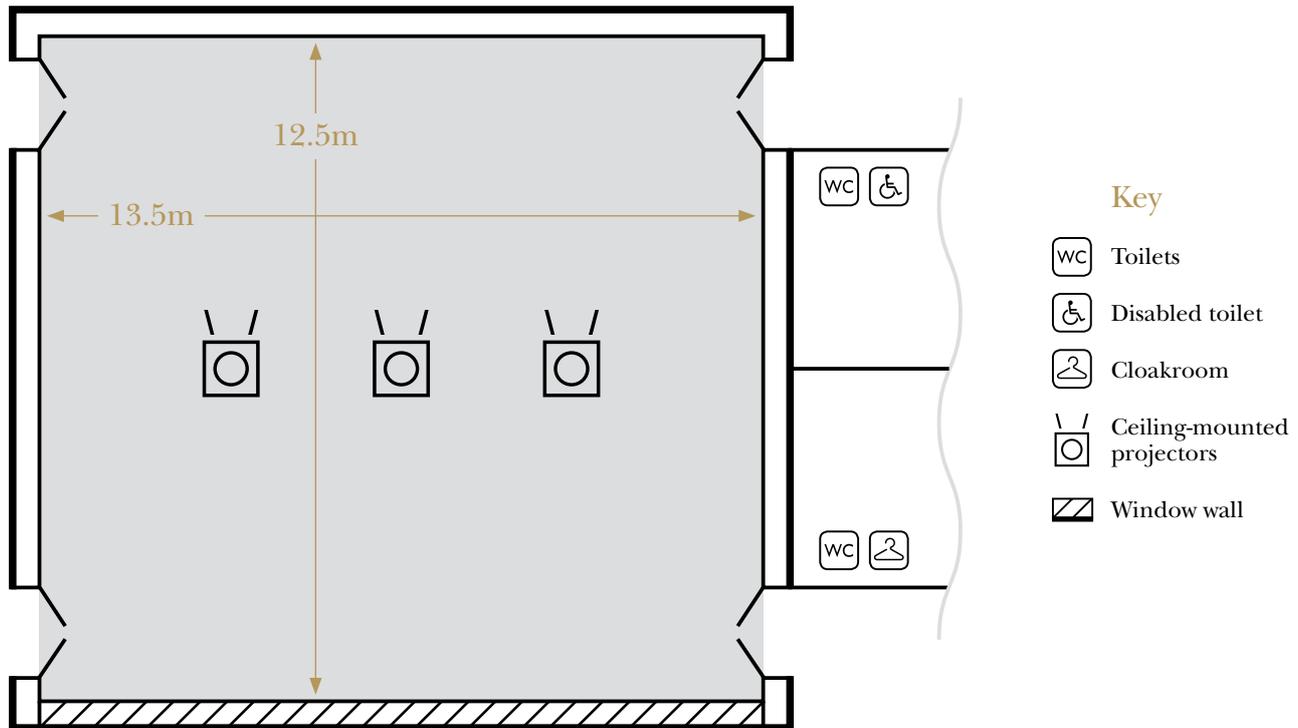
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The Darwin Suite Specifications

The Darwin Suite offers a large open space with plenty of natural light, perfect for business meetings and events of up to 120 delegates. So whether you're looking for offsite meeting space, holding larger training sessions, product launches or team away days World of Wedgwood can cater for your needs.

Capacity:

Theatre Style	120
Classroom	36
Hollow Square.....	32
Banquet	100
Buffet Reception	80
Cabaret Style.....	80
Drinks Reception	120

Services:

Natural Light.....	Y
Blackout Possible	N
AV System	Y
WIFI	Y
Three Amp Sockets.....	Y
Room Controlled	
Air Conditioning	Y

Dimensions:

Total Area (m ²)	168.7
Length (m).....	13.5
Width (m)	12.5
Ceiling Height (m)	2.5
Door Width (m)	1.7
Door Height (m)	2.3
Floor Level.....	G
Obstacles	None

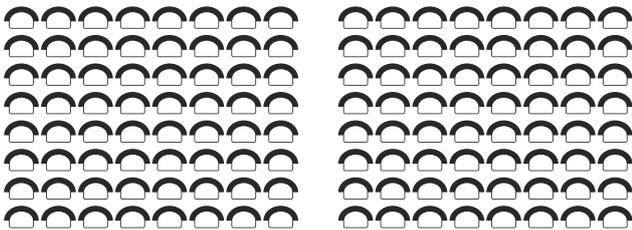
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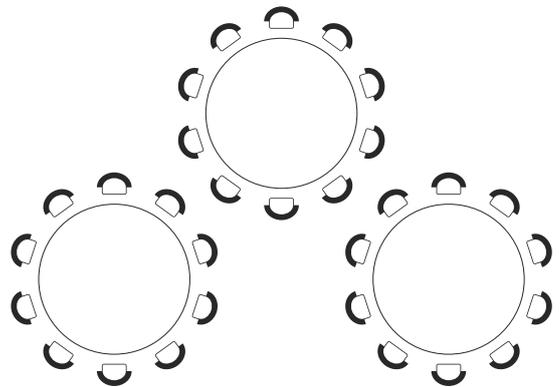
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The Darwin Suite Configurations

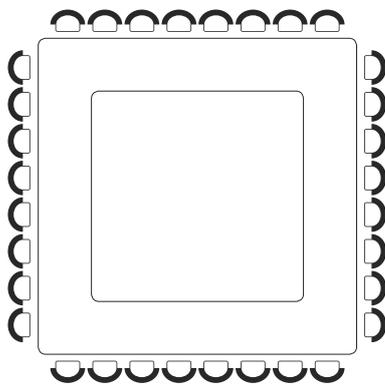
Theatre



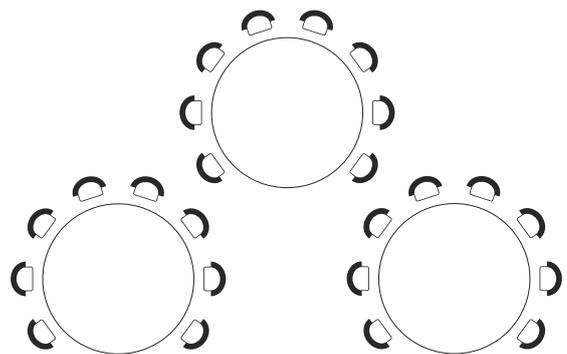
Banquet/Buffer



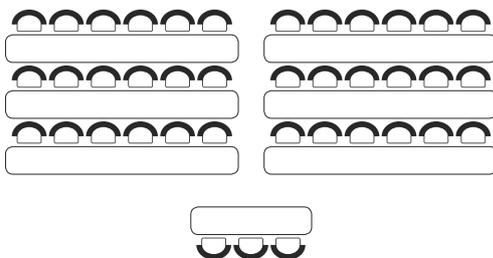
Hollow Square



Cabaret



Classroom



Drinks Receptions

Hosted in the atrium