

V&A Dundee

Your Event at
V&A Dundee

V&A

Welcome

Thank you for choosing to speak to us about your event. We are really looking forward to working with you to create a memorable experience at V&A Dundee.

Scotland is known for its hospitality and Heritage Portfolio couldn't be more proud to be V&A Dundee's chosen catering partner. As passionate foodies and event designers we relish the challenge of bringing together the history and culture of the country with the stature of V&A Dundee while enhancing it with our creativity and innovation in menu and theme design.

Whether our clients hold an intimate occasion or a lavish celebration, every Heritage Portfolio event is created with a sense of style and flair that is perfect for the type of event they want to create. From an informal bowl food style gathering to high-end 5-course dinners our team will ensure that all of the event design matches the theme to ensure our clients that their guests can be completely immersed in the experience.

In this document we have included more information about corporate events at V&A Dundee and a sample of the various menus that we can provide.

Your Event

V&A Dundee was designed as a living room for the city – and an exceptional location for unique and engaging events with interchangeable spaces around the current museum exhibitions. The building offers various spaces which are ideal to entertain staff and clients or host a private celebration – the auditorium, Upper Foyer and Locke Hall, and Tatha Bar & Kitchen.

Locke Hall

Begin your event with a drinks and canapé reception in Locke Hall: An impressive space with stepped walls permeated by slot windows to create a unique environment which immediately instils a true sense of place. The sweeping staircase forms the perfect location for a welcome speech to your guests.

Upper Foyer

Situated between the exhibitions with views into the Scottish Design Galleries, this extensive foyer can hold up to 200 people for a standing reception. Or using both event locations, we can create a fabulous reception event up to 500 guests.



Tatha Bar & Kitchen

Perfect for a smaller reception, corporate dinner, or private celebration. Hosting your celebration at the world-renowned V&A Dundee where the views, the food, the ambiance and of course the company will ensure it is a night never to be forgotten. Tatha Bar & Kitchen is available for your celebrations 7 days a week, depending on availability.

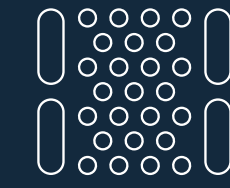


Juniper Auditorium

Located on the upper level with views towards the east of the city, this space has been designed with flexibility to allow use for a variety of corporate events, including seminars, workshops, lectures, meetings, and performances. Adjacent to the main restaurant kitchen, a full catering service can be provided within this space.



Capacities



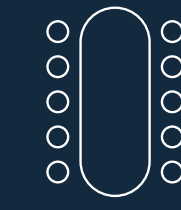
RECEPTION



DINNER



THEATRE



BOARDROOM



CABARET

	RECEPTION	DINNER	THEATRE	BOARDROOM	CABARET
Locke Hall	200	V&A	V&A	V&A	V&A
Upper Foyer	300*	200*	200*	V&A	V&A
Locke Hall & Upper Foyer	500**	V&A	V&A	V&A	V&A
Juniper Auditorium	V&A	V&A	95**	30**	45**
Tatha Bar & Kitchen	120	80	V&A	V&A	V&A

*The capacity of the Upper Foyer fluctuates based on the changing layout of new exhibitions throughout the year, but this figure represents the ideal capacity when the space is unobstructed.

**With catering in the room

Overview of prices & inclusions

VENUE HIRE

Upper Foyer - Reception

£1,250 +VAT

Locke Hall & Upper Foyer - Reception

£1,500 +VAT

Locke Hall & Upper Foyer - Dinner

£1,750 +VAT

Locke Hall & Tatha Bar & Kitchen

£750 +VAT

Upper Foyer & Tatha Bar & Kitchen

£1,000 +VAT

Juniper Auditorium

£500 +VAT

Formal canapé reception

Package includes

2 glasses of fizz
5 canapés per person
Poseur Tables
Table Linen

Prices

£39pp +VAT
100-149 guests
£38PP +VAT
150-199 guests
£37PP +VAT
200-249 guests

Prices valid from
1 April 2024 – 31 March 2025

Sample Menu

DRINKS

2 glasses of Cava Brut Reserva, Bodegas Sumarroca Or
Elderflower fizz

CANAPÉS

Scottish buffalo chipolata glazed with citrus honey

Confit belly of Ayrshire pork and black pudding galette,
smoked pancetta, garlic mayo

Fennel and lemon cured salmon, saffron cracker, chive
sour cream, dill

Pressed beetroot and crowdie arancini, pear puree,
mizuna cress

Strawberry cone filled with basil and white chocolate
mousse, balsamic caviar

To see our full menu of canapé options please contact our team



Formal bowl food reception

Package includes

2 glasses of wine or beer
3 bowls per person
Poseur Tables
Table Linen

Prices

£51.50pp +VAT
100-149 guests
£50.50PP +VAT
150-199 guests
£49.50PP +VAT
200-249 guests

Prices valid from
1 April 2024 – 31 March 2025

Sample Menu

DRINKS

2 glasses of white wine, cans of 71 Brewing beers
Or Elderflower fizz

BOWL FOOD

Crispy pressed belly of lamb and ginger, cumin spiced onion curd, kohlrabi remulade, compressed plum, mint oil, dill sprigs

Brown crab and roast onion gnocci, kale, beetroot fondant, toasted sunflower seeds and blood orange butter sauce

Teriyaki broccoli, lime, treacle and sesame dressed udon noodle, spring onion, toasted peanut, baby coriander

To see our full menu of bowl food options please contact our team



V&A Dundee

Formal dining experience

Package includes

1 glass of Cava
3 course dinner with coffee
Half bottle of wine
Table Linen & Napkins
6ft rounds & bentwood chairs

Prices

£99pp +VAT
80-99 guests
£97PP +VAT
100-119 guests
£94.50PP +VAT
120-149 guests
£93.50PP +VAT
150-200 (max) guests

Prices valid from
1 April 2024 – 31 March 2025

Sample Menu

WELCOME

Glass of Cava Brut Reserva, Bodegas Sumarroca
Or Elderflower fizz

DINNER

Truffled crowdie, honeydew melon, balsamic fig, chicory, candied walnut, cider vinegar and maple dressing

~~
Baked tail of monkfish, artichoke and apple puree, potato and saffron croquette, broccoli, vine cherry tomato, chive butter sauce

~~
Raspberry and white peach parfait aerated ginger sponge, peach jelly, raspberry tuille, baby mint

~~
Fairtrade coffee with Scottish Tablet

WINES

Blanco, Campo Flores, Vinos Más Buscados, La Mancha, Spain
Tinto, Campo Flores, Vinos Más Buscados, La Mancha, Spain

To see our full menu of dinner options please contact our team



Relaxed dining experience

Package includes

1 glass of Cava
3 course dinner with coffee
Half bottle of house wine
Tatha tables & chairs

Prices

£67.25pp +VAT

20-39 guests

£63PP +VAT

40-59 guests

£62PP +VAT

70-80 (max) guests

Prices valid from

1 April 2024 – 31 March 2025

Sample Menu

WELCOME

Glass of Cava Brut Reserva, Bodegas Sumarroca
Or Elderflower fizz

DINNER

Crispy bacon, pea and mint fritter, avocado butter,
pea salad

Roast cod, garlic and vanilla mash, sweet red peppers,
green beans, toasted almond cream

Raspberry souffle, white chocolate shortbread

WINES

Trebbiano, Cielo e Terra, IGT Terre Allegre, Veneto,
Italy Sangiovese, Cielo e Terra, IGT Puglia, Veneto, Italy

To see our full menu of dinner options please contact our team



Relaxed reception experience

Package includes

2 glass of fizz
4 canapes per person

Prices

£31.50PP +VAT
25-49 guests
£29.50PP +VAT
50-74 guests
£28.50PP +VAT
75-100 guests

Prices are valid from
1 April 2024 – 31 March 2025

Sample Menu

DRINKS

2 glasses of Cava Brut Reserva, Spain
or Elderflower fizz

CANAPES

Crispy Stornoway black pudding,
wholegrain mustard creme fraiche

Buttermilk fried chicken with harissa mayonnaise
and red basil

Arbroath smokie pate, smoked cheddar, potato scone

Vegan haggis, mushroom and chestnut sausage roll

To see our full menu of canape options please contact our team



Conference

Juniper Auditorium

Package includes

Morning coffee break
Soup and sandwich lunch
Afternoon coffee break

Prices

£24.50 plus vat per person
minimum of 10 guests

Prices are valid from
1 April 2024 – 31 March 2025

Sample Menu

MORNING

Freshly brewed coffee, tea and herbal teas
Homemade scones or pastries

LUNCH

Mugful of soup
Selection of deli filled rolls
Fresh fruit bowl

AFTERNOON

Freshly brewed coffee, tea and herbal teas
Selection of sweet treats



V&A Dundee



What happens next?

If you had something in mind for your event that's not included in this proposal, please let us know. We would be delighted to show you around our venue and discuss your plans - please just get in touch and we can arrange a date and time.

Should you have any questions at all, please do not hesitate to contact us to chat through any additional costs, bespoke menu ideas or venue theming.

 07443 060 329

 enquiries@heritageportfolio.co.uk



HERITAGE
PORTFOLIO