

# FOOD MUSEUM

Opportunities  
for your  
Business



[www.foodmuseum.org.uk](http://www.foodmuseum.org.uk)

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# The Food Museum

The Food Museum is the UK's only museum dedicated to food. We deliver joyful, thought-provoking, lifelong learning to improve public understanding of food: a critical and universal topic.

Our mission is to connect people with where their food comes from and the impact of our choices on the environment, society, health and wellbeing - in the past, present and future.

We care for over 40,000 objects, including 17 historic buildings set in 84 acres of countryside. The museum is a charity supporting the community and we undertake a wide range of projects, programmes and enterprises alongside operating a visitor attraction.

The museum opened in 1967 and became the Food Museum in 2022. We deliver an experience structured around the concepts of 'grow', 'make' and 'eat'.

We have an exciting vision for development, including new exhibits and programmes, a new entrance area and upgraded infrastructure.

We offer a range of ways that businesses can get involved, including corporate membership, team-building, room hire, sponsorship, product collaborations, volunteering and patronage.

*For more information, visit our website:  
[www.foodmuseum.org.uk/business](http://www.foodmuseum.org.uk/business)*

## CORPORATE MEMBERSHIP

Give your employees the benefit of visiting the museum all year round. Your employees will have access to 84 acres of green space and the museum's changing programme of exhibitions.

Size of your business	Total cost to your business for employees only	Total cost for employees plus their families
0-10 employees	£100	£200
11-50 employees	£150	£300
51-100 employees	£250	£500
101-200 employees	£400	£800
201+ employees	Negotiable	Negotiable





# MEETING SPACES & HOSPITALITY

We have spaces which can be hired for corporate events or meetings. You have a choice of booking during the day, or an evening function where the site can be exclusively yours.

Room	Capacity cabaret/no tables	Price per hour
Abbot's Hall meeting room	6	£25
Home Close meeting room	20/40	£30
The Studio	25/45	£40
Feast café (out of hours only)	50/75	£45
William Bone Gallery	50/100	POA
Conservatory/Walled Garden	20/50	POA
Medieval Barn	200	POA
Marquee	180	POA



Our café – Feast – can provide catering for your event. We can cater to your requirements or we offer a choice of simple packages:

	Price per head*
Tea, coffee and biscuits	£4
Tea, coffee and scone with jam and cream	£7.50
Tea, coffee and cake selection board	£7.50
Continental breakfast	£8
Breakfast baps and drinks	£9.50
Sandwich selection with cakes	£9.50
Grazing table buffet (minimum order 20)	From £16.50
Afternoon tea (minimum order 10)	From £20

Drinks and cocktail packages are also available.

\* Prices exclude VAT and are subject to change. See our website for full details.





## TEAM-BUILDING

Boost morale, creativity and collaboration by booking a team-building session! Your team will work together to create their lunch using a wood-fired oven under the supervision of our staff. Making food and eating together builds and strengthens relationships in a relaxed environment. Choose from the following 2-hour workshops:

- Wood-fired focaccia
- Seasonal ravioli
- Walled Garden pizza
- Savoury scones and flavoured butter
- Chocolate truffles
- Soda bread and homemade butter
- Local beer and cheese tasting
- Homemade grissini and spritz
- Seed to Sandwich



## CSR/VOLUNTEERING

Organising a volunteering session shows your employees that your company values its community and lives its commitment to Corporate Social Responsibility. We offer four day-long sessions to suit your team's requirements:

- Collections photography: take photos to make more of the museum's collection publicly available online.
- Conservation volunteering: help in the Walled Garden or along the River Trail to improve paths, lay hedging or maintain the river. Tasks vary seasonally.
- Building maintenance: painting and other repairs to help keep our learning spaces, animal area and historic buildings looking their best.
- Events volunteering: volunteer as a team at one of the museum's events.



# SPONSORSHIP & COLLABORATION

Raise the profile of your business with a sponsorship package. The museum is keen to work with businesses to help our visitors understand how food is grown and made today. There are many exciting projects which your business could be part of bringing to fruition - from growing a vineyard to restoring a historic building to supporting a learning programme.

For example, Humber Doucy Brewing Company collaborated with the museum to make a beer, global

millers ADM helped restore a historic mill, Howdens installed a kitchen for learning activities, and Omega Ingredients helped to produce 'Flavour week' in which visitors mixed their own milkshakes and tried hedgerow-inspired crisps.

Sponsor a programme or building at the museum with a benefits package tailored to your company. If you'd like to be part of the vision for the UK's Food Museum, get in touch to discuss ideas and opportunities (01449 612229/[sam@foodmuseum.org.uk](mailto:sam@foodmuseum.org.uk)).



*"When we were asked by the Food Museum to produce a Hedgerow beer for a series of events, we couldn't have known how popular this beer would become. We decided to brew a nettle and elderflower beer and to use an unusual yeast called Saison. We co-branded the bottles to show the partnership and this continues. This delicious beer is now one of our top sellers."*

*We also have held an event at the Museum which went well and plan to do the same again this year around the Beer Festival. The Museum is a great place for holding events."*

Alan Ridealgh, Humber Doucy Brewing Company







*“At Howdens we always describe the Kitchen as being the heart of the home, the hub where everyone comes to meet. We very much saw the vision for the Howdens kitchen at the Food Museum in a similar vein.”*

Theresa Keating, Finance Director, Howdens

*“The project was chosen for ADM’s support due to its alignment with our commitment to engaging with the local communities in which we operate, and given the potential for an operating mill to provide education in relation to our industry, and the products we produce at our flour mills across the UK.*

*Having visited myself to see the successful completion of the project, it is evident that the mill will benefit the local community via an increased understanding of the flour milling process, its history, and the benefits of flour as an ingredient, whilst also providing a source of enjoyment for many visitors in the future given the idyllic surroundings of the site.”*

Ashley Fuller, Commercial Director, ADM



# PATRONS PROGRAMME

The museum is pleased to introduce its new Patrons Programme, designed to offer an enriched and exclusive experience for our most dedicated supporters. As a Patron, you'll gain unparalleled access to the museum and its work.

Patrons will enjoy a range of exclusive benefits, including private exhibition viewings, behind-the-scenes tours, and a VIP experience at events. They'll also receive complimentary guest passes, discounts at the museum shop and café, and priority access. Additionally, Patrons will receive recognition on the museum's donor wall and website.

Patrons will play a vital role in supporting the museum's mission of preserving and sharing our cultural heritage.

The Patrons programme starts at £5,000 a year. Please contact [sam@foodmuseum.org.uk](mailto:sam@foodmuseum.org.uk) to discuss.

