

# EVENTS

AT THE  
MUSEUM OF ARMY FLYING

the museum of  
**army**  
**flying**

“Let your imagination take flight!”

## EVENTS AT THE MUSEUM OF ARMY FLYING



For a unique and exciting venue for your event, look no further than the Museum of Army Flying! Telling the story of the British Army in the air, the Museum has over 35 fixed wing and rotary aircraft in its collection including the only complete set of British WW2 gliders in the world.

The Museum is located in the beautiful Hampshire countryside between Andover, Salisbury and Winchester, and is adjacent to an active Army airfield. With a variety of spaces available, we can cater for events from 10 to 200 people, including amidst the aircraft in the Hayward Hall.

Our events team has a wealth of experience and will be on hand throughout the planning process to ensure your function goes perfectly. If you are looking for a venue with a difference and definite wow-factor, the Museum of Army Flying is the place for you!

**Lucy Johnson, Events Manager**

**Email:** [corporate@flying-museum.org.uk](mailto:corporate@flying-museum.org.uk)

**Telephone:** 01264 784421

# BLACKBURN BEVERLEY ROOM

**Capacity** — 60 people

**Options** — Boardroom for 35,  
lectures for 60, dining for 60,  
buffets for 60.

Our newly refurbished conference room benefits from full audio visual equipment as well as offering views across the active Army Air Corps airfield.

Perfect for meetings, functions or intimate private receptions, the Blackburn Beverley Room is a versatile and inviting space for your event.

Previous clients include Army HQ, Army Air Corps, DSTL, Wallop Defence and Stannah Stairlifts.



# THE HAYWARD HALL

**Capacity** — 200 people

**Options** — Formal dining for 150,  
buffets for 200, lectures for 200.

The Hayward Hall offers the unique opportunity to hold your event amongst WW2 gliders and modern helicopters like the Lynx and Cobra.

This show-stopping venue is great for large scale dinners, presentations and formal functions like fundraising balls, as well as providing space for themed birthday parties and charity fun days.

Previous clients include Cobham Helicopter Services, Help for Heroes, and the British Army.



## THE APACHE CAFE



**Capacity** — 60 people

**Options** — Casual dinners for 60, drink receptions for 80, buffets for 60.

The Apache Café benefits from fantastic airfield views from both inside and also from outside on the balcony. Open daily for breakfasts, lunches and snacks, the Apache Café is a popular venue for the local community and admission to the Museum is not required.

The Café can be booked out for functions and lends itself to casual events and drinks receptions overlooking the airfield. It has a hot counter servery which is perfect for curry suppers and Sunday roasts.

## WEDDINGS & PARTIES



The Museum of Army Flying is the perfect place to hold your special day, be it a wedding reception, birthday party, anniversary celebration or just a get together with your nearest and dearest. We pride ourselves on going the extra mile to make sure you have an unforgettable experience.

We have an extremely capable in-house catering team who are always happy to talk through options with you, or for something very special we have an affiliation with McCrimmon & Reid who can provide top-end restaurant quality food for your event.

Over the next couple of pages, please have a look at some sample menus of the type of food we can provide.

## **SAMPLE SUPERIOR DINNER MENU**

Citrus and Jasmin infused smoked duck, orange and thyme brioche, Madeira jelly, baby beetroot and salad.

Roast artichoke, beetroot & rosemary goats cheese salad with pine nuts and chilli oil.

Saddle of Hampshire lamb with wild garlic and rosemary, glazed potato galette, sprouting broccoli, lamb jus and sorrel.

Butternut squash and almond tortellini with crispy sage, wild mushrooms and spinach.

Warm Tunisian orange and pistachio cake with pistachio ice cream.

Filter coffee and tea served with homemade truffles.

**£45.00 per head**



## **SAMPLE STANDARD SUPPER MENU**

Pulled ham hock and cheddar cheese crispbakes with new potatoes.

Wexford cheddar cheese tart with new potatoes and salad.

Slow cooked British pork belly in a sticky apricot herb glaze with new potatoes, carrots and peas.

Cod loin in a sundried tomato and roasted garlic sauce & chargrilled vegetables.

White chocolate and raspberry tartlet.

Trio of tarts: key lime pie, pecan pie & Mississippi mud cake.

Rhubarb and strawberry cheesecake.

Filter coffee and tea.

**£15.00 per head**

## THE APACHE BUFFET MENU

Selection of Sandwiches on White & Multiseed  
Selection of Mini Rolls  
Variety of Vol-Au-Vents  
Mini Savoury Eggs, Pork Pies & Sausages  
Vegetable Samosas & Spring Rolls  
A Selection of Quiches  
Vegetable Crudités, Crisps and Mixed Dips  
Feta and Cucumber Wedges  
Tomato Mozzarella and Chorizo Skewers  
Roast Beef and Beetroot Bites  
Blue Cheese Bruschetta  
Mini Salmon/Onuga Blinis  
Smoked Mackerel Pate on Melba Toast  
Scone Jam and Clotted Cream  
Sweet Petit Fours

Filter coffee and tea.

**£15.00 per head**



## THE LYNX BUFFET MENU

3 x Cold Meats — Honey Roasted Ham,  
Sliced Turkey Breast, Sliced Beef  
Winter/Summer Salad  
Rocket Leaf Salad  
Mozzarella and Tomato/Basil Salad  
Coleslaw  
Pea/Bean and Mint Salad  
Crusty Rolls/Butter  
Scone Jam and Clotted Cream  
Sweet Petit Fours

Filter coffee and tea.

**£14.00 per head**

### **CURRY SUPPER MENU**

A fragrant chicken curry served with sticky rice and a selection of chutneys, poppadums and naan breads.  
*(Vegetarian options available).*

Includes a glass of wine, a beer or soft drink.

**£10.00 per head.**

### **MEXICAN SUPPER MENU**

A spicy chilli con carne served with rice, nachos, grated cheese and sour cream.  
*(Vegetarian options available).*

Includes a glass of wine, a beer or soft drink.

**£10.00 per head.**



## SAMPLE CANAPES MENU

Smoked Salmon and Fromage Frais with Lemon on Blini  
Cheese With Prawns and Basil on Spinach Bread  
Horseradish Cheese and Crayfish on Lemon Basil Cake  
Bresaola and Cheese with Sesame Seeds and Mustard on Black Bread  
Goat's Cheese, Cherry Tomatoes and Pecans on Walnut Bread  
Courgette, Cheese, Ham and Red Peppers on Tomato Bread  
Comté Cheese, Dried Apricot and Almonds on Poppy Seed Profiterole  
Crab, Cucumber and Trout Eggs on Poppy Seed Profiterole  
Spiced Peaches, Blue Cheese and Hazelnuts On Spiced Bread  
Mini Smoked Salmon Blini  
Courgette and Cherry Tomato on Parmesan Polenta  
Horseradish Cheese and Paprika on Spinach Bread  
Beaufort Cream Cheese Choux with Almonds and Pistachios  
Aubergine, Ewe's Milk Cheese and Almonds on Fig and Hazelnut Bread  
Fromage Frais with Piquillo Peppers and Black Olives on Curry Bread  
Cream Cheese with Grilled Vegetables and Hazelnuts on Walnut Bread  
Brie Cheese Brioche with Apple, Fig and Hazelnut  
Smoked Salmon and Crab parcel  
Prune wrapped in Bacon  
Cranberry and Brie Wonton  
Vegetarian Crolines

**Any 4 items per head — £5.00**

**Any 6 items per head — £7.50**

**Any 8 items per head — £10.00**