



VENUE HIRE& EVENTS

IWM DUXFORD 2025



OUR VENUE

Nestled within the picturesque Cambridgeshire countryside IWM Duxford offers a truly unique setting for your event - combining history with modern versatility. As Europe's largest aviation museum, our venue provides an inspiring backdrop of iconic aircraft, rich heritage, and breathtaking spaces, perfect for creating unforgettable experiences.

Our dedicated events team is on hand to bring your vision to life, providing expert support from planning to execution. With fantastic facilities, bespoke catering options, and an unwavering commitment to excellence, we ensure every detail of your event is as extraordinary as the venue itself.

Every one of our event bookings comes with dedicated and personalised event management from our experienced on-site team.





TRAVEL & ACCOMODATION

BY CAR

- IWM Duxford is located just off the M11 55 miles north of London and 8 miles south of Cambridge
- Parking is available on-site

BY TRAIN

- Whittlesford Parkway Greater Anglia railways– 2 miles away
- Meldreth Great Northern railways– 8 miles away
- Royston Great Northern railways– 9 miles away
- Cambridge Cross Country, Great Northern &
 Greater Anglia railways 9 miles away

1977 - 1979 - 1970 - 19

BY PLANE

- Stansted Airport 20 miles away
- London Luton Airport 34 miles away

STAYING OVER

- Hinxton Hall (Partner Venue)
 - 4 miles away
- Holiday Inn Express, Whittlesford– 3 miles away
- Red Lion Hotel, Whittlesford– 3 miles away
- The Lodge, Duxford– 2 miles away
- John Barleycorn, Duxford– 2 miles away







Dinners & Receptions



Elite Airside Dining

Includes:

- Dedicated and personalised event management throughout your event
- Exclusive hire of our Airside Suite between 18:30 23:00
- Decorative uplighters within the Airside Suite
- Arrival seasonal spritz (non-alcoholic equivalent available) served against a backdrop of our iconic and historical aircraft – including use of our interactive exhibits on the AirSpace balcony*
- Three course plated dinner served within the Airside Suite
- Card or account options available at the bar
 Minimum bar spend of £300 + VAT will apply
- Tea and coffee station
- Cloakroom facilities
- Table linen including table cloths and napkins
- Table numbers and stands
- Event security
- Complementary WiFi
- Complementary on-site car parking

*Please note that your drinks reception location is subject to museum opening hours

FROM £89.50 + VAT PER PERSON

Minimum 20 persons / Max 60





Supersonic Dining

A Concorde Experience

Includes:

- Dedicated and personalised event management throughout your event
- Exclusive hire of our AirSpace Hangar between 19:00 Midnight
- Spectacular atmospheric lighting within the AirSpace Hangar
- Arrival seasonal spritz (non-alcoholic equivalent available) served amongst our iconic & historical aircraft
- ½ a bottle of our Duxford house wine per person
- Three course plated dinner served under the wing of Concorde
- Card or account options available at the LED bar
 Minimum bar spend of £500 + VAT will apply
- Tea and coffee station
- Cloakroom facilities
- Table linen including table cloths and napkins
- Table numbers and stands
- Event security
- Complementary on-site car parking

FROM £120 + VAT PER PERSON Minimum 100 persons / Max 200



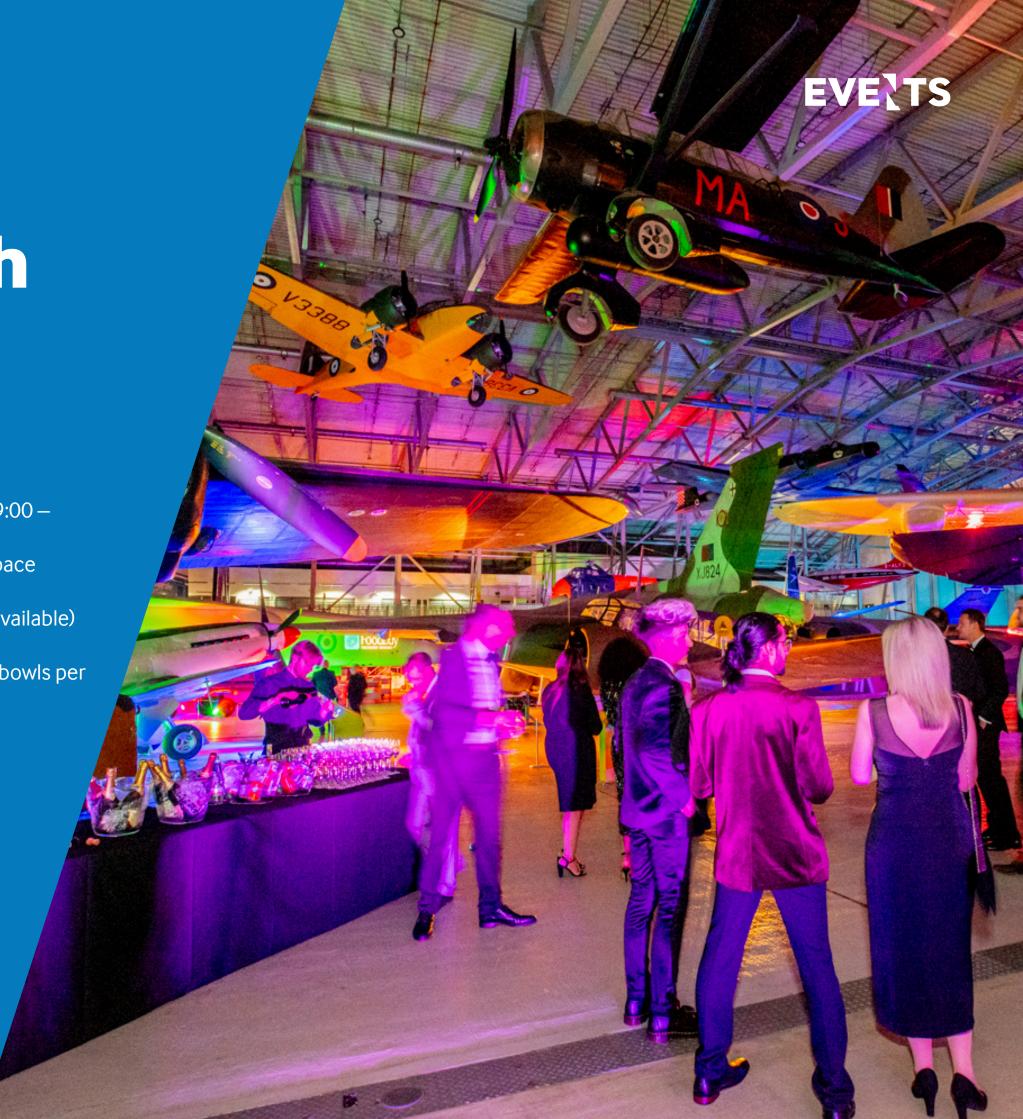


Bowls Beneath the Wings

Includes:

- Dedicated and personalised event management throughout your event
- Exclusive hire of our AirSpace Hangar between 19:00 Midnight
- Spectacular atmospheric lighting within the AirSpace Hangar
- Arrival seasonal spritz (non-alcoholic equivalent available) served amongst our iconic & historical aircraft
- Bowl food menu, inclusive of a selection of three bowls per person
- Card or account options available at the LED bar
 Minimum bar spend of £500 + VAT will apply
- Tea and coffee station
- Cloakroom facilities
- Event security
- Complementary on-site car parking

FROM £100 + VAT PER PERSON Minimum 100 persons / Max 500





In-Flight Enhancements

Make your event even more spectacular with our range of enhancements:

- DJ until midnight £550 + VAT
- Dancefloor £POA dependent on size
- Background music (PA system) £275 + VAT
- Upgrade to a premium cocktail reception –
 Additional £5 + VAT per person
- Upgrade to a champagne reception Additional £14.50 + VAT per person
- Upgrade to premium table wine Additional £4 + VAT per person
- Add petit fours to your tea and coffee station £2 + VAT per person
- Add x3 canapes per person to your reception £28
 + VAT per person
- Evening cheeseboard per table £14 + VAT per person
- Out of hours tours & talks £POA
- Table service of tea & coffee served alongside dessert – £250 + VAT
- Add a cocktail bar £POA





ROOM CAPACITIES

	LOCATION	STANDING	THEATRE	CABERET	DINNER	BOARDROOM
AIRSPACE	Ground	500			200	
METEOR ROOM	Level 1	-	18	20	-	14
COMET ROOM	Level 1	-	30	18	-	18
VULCAN ROOM	Level 1	-	36	12	-	16
BOX KITE ROOM	Level 1	-	40	12	-	16
SPITFIRE ROOM	Level 1	-	36	12	-	16
CONCORDE SUITE	Level 1	120	140	30	70	40
THE AIRSIDE SUITE	Level 1	90	70	64	60	24
MARSHALL AUDITORIUM	Level 1		210			
AMERICAN AIR MUSEUM	Ground	650	-	-	-	-





Legacy

IWM Group is a registered charity, and any commercial activity helps us to continue telling the stories that made our history and inform our future.

Here are some of our fantastic legacy initiatives:

IWM is one of the venues available to visit through Hyundai's new ground-breaking programme The Great British School Trip, which offers a selection of free school trips and travel bursaries to reduce costs for schools, helping 25,000 young people access inspirational school trips.

The IWM Institute is an Independent Research Organisation that collaborates with leading universities, hosts public programmes of talks, performances, and podcasts, and works with a global network of experts to provide access to IWM's world-class collections and research themes.

IWM cares for over 155,000 three-dimensional objects as part of our collections. We want our collections to continue to engage, challenge and remain relevant to our audiences, and we need to safeguard it for future generations.





OUR FOOD

At IWM Duxford, 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.







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:

- We are committed to a net zero target by **2030**
- Over 80% of our fresh produce is sourced in the UK
- We have a **British-first** sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships
- All our fresh eggs are British free-range or organic

- All our meat, dairy and poultry is **Red Tractor farm assured**
- We only use poke and line-caught tuna, as sustainable fishing method used to catch tuna, one fish at a time
- We only use fish which is MarineConservation Society certified
- All our fresh and frozen prawns are Marine Conservation
 Society certified



