

The Last Tuesday Society  
& Viktor Wynd's Museum of Curiosities

11 Mare Street, London E8 4RP



Welcome to East London's Most Curious Venue



# Full Venue Hire: Museum + Bar

Monday	£ 500 + £500 bar minimum spend
Tuesday	£ 1000 + £750 bar minimum spend
Wednesday	£ 1000 + £750 bar minimum spend
Thursday	£ 1000 + £1000 bar minimum spend
Friday	£ 1000 + £1500 bar minimum spend
Saturday	£ 1500 + £2500 bar minimum spend
Sunday	£ 1000 + £1500 bar minimum spend

## **Full Venue Hire Includes:**

- Admission for all guests to the Viktor Wynd Museum of Curiosities
- Private bar staffed with your very own expert mixologists
- Bespoke menu of carefully curated cocktails
- Table service with friendly waitress/waiters to cater for your event

10% service charge will be included in the minimum spend.





## Venue Capacity:

Standing Capacity (Full Venue):  
80 people maximum

Main Gallery:  
Up to 25 people seated

Spare Room:  
Up to 15 people seated or 25 standing







# The Sarcophagus Table:

Seat your guests around the candle lit Sarcophogus Table within Viktor Wynd's very own Lion's Chamber for drinks and nibbles or host an intimate dinner in a setting unlike any other. Hire includes admission for all guests to the museum (usually £5 each).

Not available for hire during our Petting Zoo dates.

Please enquire about our seasonal sharing platters, pre-order specials and catering options.

Capacity: Up to 10 people seated

£ 75



HENDRICK'S  
GIN



## Add Ons:

Available for Full Venue or Sarcophagus Table Hires

### Victorian-esque Party Platters: £5/person

Broadway Market's finest cheeses, meats, olives, artisanal breads, and nuts, garnished with luscious fruits and served on Victorian silver platters. Available for large groups of 10+ guests.

### Absinthe Tasting: £25/person

Sip on a selection of three premium Absinthes in the traditional Belle Epoque style, served with a full fountain demonstration from one of our experienced mixologists.

### Edible Insect Platter: £10+

Daring for something a bit different? Try our selection on edible insects served on a silver platter.

### Catering: £35/person

Please contact us for more information about tasty & locally sourced catering options.







# Experientials:

Available for Full Venue Hires Only

## Cocktail Master Class: £45/person

Step around the bar and take the reins. Our in house mixologist will take you through making a menu of your favourite classics (up to 15 people max). Availability limited to full venue private hires and daytime events only.

## Petting Zoo: £150

Sip on your cocktails with Boa Constrictors, Pythons, Bearded Dragons, Water Dragons, Chameleons, Millipedes, Bull Frogs, Crabs and more!

## Amphomorphic Taxidermy Class: (Minimum 8 people, up to 20)

Please enquire for cost.

Sit down with your choice of an amphomorphic mouse, rat or crab or butterfly. Class is guided by an expert taxidermist as you build your own stuffed/set creation to take home during the party.



## Viktor Wynd Guided Tour: £300

Guided tour(s) around the museum with your guests lead by Viktor Wynd himself (or Guided Tour By Museum Director: £75)

## Storytelling with Giles Abbot: £150

Master storyteller Giles Abbott will create a specially tailored session of stories to delight, thrill, entertain and titillate your guests.



## COCKTAILS

### BLUE MAGICK £12

*House rum blend, Blue curacao, Guava, Lime, Bitters, Tabasco  
Tiki // Max two per person*

### EYES TIED SHUT £9

*Evan Williams bourbon, Lemon, Demerara, Red wine & pomegranate reduction  
Sour, Rocks*

### WITCHES ROUT MARTINI £8.5

*ELLC vodka, Black ale, Burundi Gahahe coffee, Salted caramel  
Straight up*

### BRIDE OF THE WYND £8.5

*Ocho tequila, Quiquiriqui mezcal, Pimento, cactus & pear liqueur  
Maraschino, lime, Soda  
High ball*

### COCONUT FREAK £8.5

*ELLC vodka, Sake, Apple, Lime, Elderflower, Coconut  
High ball*

### SEBASTIAN'S SPEEDBALL £6.5

*Bathub gin, Sweet vermouth, Blue curacao, Vermouth a l'absinthe, Boker's bitters  
Short, Neat*

### WYND IN THE WILLOWS £9

*Chilli Pisco, Mint & lime syrup, Apple, Lime, Cucumber, Whites  
Sour, Straight up*

### PANCHO'S TRIGGA'RITA £9

*Ocho tequila Quiquiriqui mezcal, Lime, Agave  
Black salt, cinnamon and demerara rim  
Straight up*

### THIS IS NOT A BROTHEL £9

*Old Grand-Dad bourbon, Rosemary infused sugar, Old time bitters  
Rocks*

### THE NAUGHTY NUN £9

*ELLC London dry gin, Burundi Gahahe coffee infused Campari, Sweet vermouth,  
Chilli balsamic glaze, Aphrodite bitters  
Rocks*



## ABSINTHE

### GREEN LADY £8.5

*ELLC london dry gin, Green chartreuse, Lime, Demerara, Absinthe  
Straight up*

### GONE WITH THE WYND £9

*La Maison Fontaine blanche, Pimento, cactus & pear liqueur, Aperol  
Lemon, Whites  
Sour, Straight up*

### VOODOO THAT YOU DO £9

*Havana 3, Velvet falernum, Cocchi Americano, Lime, Absinthe, Psychauds rinse  
Straight up*

### ABSINTHE WITHOUT LEAVE £9

*Jade Eau de vie, Ardbeg single malt, Honey & ginger, Lemon, Soda  
Julep*

### SCORPS REVIVER £11

*ELLC London dry gin, Cocchi Americano, Triple sec, Lemon, Absinthe  
Garnished with an armor-tailed scorpion  
Straight up.*

#### LA LOUCHE: THE ORIGINAL ABSINTHE RITUAL...

THE ABSINTHE RITUAL OF LA LOUCHE IS A PROCESS OF ADDING ICED WATER TO ABSINTHE.

*Our Absinthe comes as a 35ml measure, with a brown sugar cube, silver absinthe spoon and glass dropper,  
served on a silver platter, with a water fountain for groups of two or more*

HENRI BARDOUIN PASTIS Made in Provence with a mixture of local and exotic herbs 45%	6
JADE LE COEUR DE JADE Aromatic profile typical of 19th century eau de vie du vin 42%	8
LA MAISON FONTAINE Award-winning french blanche absinthe made in pontarlier 58%	8.5
LA MAISON FONTAINE Award-winning french verde absinthe made in pontarlier 55%	9
COMBIER L'ENTENTE made by Franck Choisine in the Loire valley. *served with soda* 62%	10.5
JADEVS 1898 Recreation of a 1898 bottle of Verte Suisse, made in Switzerland 1898 65%	11
JADE 1901 Created by absinthe pioneer ted breaux, replicating a recipe from 1901 68%	11.5
NOUVELLE ORLEANS presents the connoisseur, distilled in 100 year old alambics 68%	12
ESPIRIT EDOUARD Authentically-produced, reverse-engineered from original bottles 72%	12.5





## BOTTLED BEER & WINE

### WINE

*Our petite list of wines are delicately chosen from some of the worlds smallest vineyards.  
Made using traditional methods spanning generations of families.*

#### RED

BODEGAS NAJERILLA, *Rioja, joven* SPAIN £5.5/22

PRETTY, *Malbec*, ARGENTINA £7/28

#### ROSE

COSTIERES DE NIMES AOP, *Syrah/Grenache*, FRANCE £28

#### WHITE

DALFUIME NOBILVINI, *Trebbiano*, ITALY £5.5/22

DOMAINE DU FRESNE, *Sauvignon blanc igp*, FRANCE £7/30

#### PROSECCO

VILLA DORAL, *extra dry doc spumante*, ITALY £7/28

### BEER

*Our selection of craft beers are supplied by the award winning  
Harviestoun brewery of Alva, Scotland*

SCHIEHALLION CRAFT LAGER, 4.8% £4.50

CRISP - REFRESHING - INTREPID

BROKEN DIAL AMBER ALE, 4.5% £4.65

FRUITY - MALTY - TIMELESS

AMERICAN IPA, 5.8% £4.75

WEST COAST HOPS - STRONG - PIONEERING

OLD ENGINE OIL BLACK ALE, 6% £5

RICH - BITTERSWEET - VISCOUS

OLA DUBH OAK AGED BLACK ALE 8% £7

OAK AGED IN HIGHLAND PARK'S SHERRY CASK 12 YEAR SINGLE MALT SCOTCH WHISKEY BARREL



## NIBBLES

### BRITISH FARMER'S ARTISAN CHEESE BOARD £11

*A beautiful rotating selection of the best British soft, hard and blue cheeses,  
served with bread & olives*

SUPPLIED BY RAW CHEESE POWER - BROADWAY MARKET

### CHEESE OF THE WEEK £6

*Every Saturday at Broadway Market we choose our favourite of raw cheese powers finest and rarest  
british cheese. Served with a paired chutney & outcakes*

*Please ask your server about this weeks cheese.*

### SELECTION OF SAUCISSON & CHORIZO £7

*A selection of Fig, Olive, Wild Boar, Duck, Tomato, venison, hot or extra hot Chorizo,  
served with bread & cornichons*

SUPPLIED BY ROY'S SAUCISSON & MEATS - BROADWAY MARKET

### KALAMATA TAPENADE & BREAD £4

SUPPLIED BY BOROUGH OLIVES - BROADWAY MARKET

### MIXED OLIVES £3.50

SUPPLIED BY BOROUGH OLIVES, BOROUGH/ BROADWAY MARKET

### BREAD WITH OLIVE OIL & VINEGAR £3

### ROASTED AND SALTED CASHEW NUTS £3

### EDIBLE INSECT PLATTER £10

*A mix of fried and dehydrated Grasshoppers, mealworms, diving beetles, superworms,  
shield bugs.*

### 2 CHINESE RED HEADED CENTIPEDES £8

*Native to East Asia, they live in moist environments and can grow up to 8 inches long. Their venom is  
reported to be far superior to morphine. Served with chilli soy sauce.*

### CHOCOLATE COVERED SUPERWORMS £5

*Oven roasted Superworms covered in delicious dark chocolate.*

### ARMOUR TAIL SCORPION £3

*These edible arachnids have been cooked and preserved in Hendrick's gin.*

PLEASE SPEAK WITH A MEMBER OF OUR STAFF REGARDING ANY ALLERGIES!

