

Meetings, Events and Parties



Introduction

Mercedes-Benz World is an incredible setting for corporate and team-building events, special gatherings or large-scale celebrations. From thrilling driving experiences and activities to get the adrenaline pumping, to first-class conference and event spaces, we have everything you need whether it's for a few hours, a full day or an evening to remember.

Located in Weybridge, Surrey, our flagship building offers a choice of striking spaces that span three floors – including a rooftop terrace that's perfect for BBQs – and can accommodate up to 1,200 guests.

Whether you are looking for personal or corporate group bookings for eight or more people, or you have more ambitious numbers in mind, and however intimate or epic your occasion, our experienced team will provide the imagination, technical and logistical support to turn your spark of an idea into the hottest event on the calendar. And all with a mouth-watering menu to accompany it.

Our promise

From mid-meeting refreshments to feed your creativity, to fabulous five-course celebrations, delicious food, responsibly sourced and cooked fresh by our dedicated team, is what we're all about at Mercedes-Benz World. We take pride in buying as much of our produce locally, and as seasonally as possible and our Fairtrade coffee is freshly roasted, ground and hand-packed just up the road in Bicester.

If you or your guests have any allergies or special dietary needs or preferences, we're only too happy to help. Just ask about our wide selection of alternatives.

An update on Covid-19 and Mercedes-Benz World

Updated June 2020: While the business community temporarily shifts to working more online, face-to-face meetings continue to serve an important role, bringing colleagues together to inspire, share and educate in a way that a virtual gathering sometimes can't.

When it comes to family and friends, spending time together is even more important. Over the past few weeks and months, we've been working extremely hard behind the scenes to adapt our event spaces, the food and drink we offer, and the way we go about our daily business so that you, our guests, can visit safe in the knowledge that we are adhering to the latest government guidelines.

From hybrid conferences that bring national colleagues and international associates into the same room by way of technology, to new layouts for our daytime and evening events, and the strict cleaning of all areas, we have devised a number of initiatives to keep everyone safe, without curbing creativity or putting a dampener on your party.

Contact a member of the team to find out more.

Day Meetings

Hold your meeting at Mercedes-Benz World and work up an appetite for a range of options to keep your team well-fed and motivated, depending on the seasons, the time of day, your budget and taste.

As well as having the space to accommodate all size of meetings safely and responsibly, we have adapted our catering offering so while you still have the same breadth of choice, your delegates will feel comfortable at all times.

While BBQ options, our popular hot bowl menu and our traditional afternoon teas are still on offer, buffets are out and individual boxes are in. For the foreseeable future, our aim will be to minimise contact while nourishing creativity. Get in touch to discuss how we can create a bespoke package for you.

mercedes-benzworld.co.uk



Mercedes-Benz World

Delegate Day Rate (DDR) package inclusions

Venue

Exclusive use of one of our conference facilities
Your logo shown on our digital screens on arrival in the Atrium
Messaging on our digital screens outside your meeting space
Registration desk (one trestle table per 50 guests, dressed with black linen)
Mercedes-Benz World pads and pens
Free on-site car parking
Flip chart or digital smart white board with large pad and pen per room
Free admission to exhibitions
Technical IT support on arrival
Complimentary WiFi
Theatre or cabaret layout

Catering

Numbers above 25 – staff members included
Arrival from 8am
One location and set-up for all refreshments
Three bottles of water per person
Arrival, mid-morning, lunchtime and mid-afternoon refreshments (last service 4pm)

*For groups of 24 or less, a one-course lunch is offered in The Bistro

DDR options

A-Class - £65 pp - individually boxed working lunch

Arrival

Selection of teas and Fairtrade filter coffee with fresh fruit

Mid-morning

Selection of teas and Fairtrade filter coffee with homemade mini blueberry muffins

Lunch

Chicken, bacon, chive and sour cream wrap

Rainbow vegetable and hummus wrap (V)

Tuna and sweetcorn seeded roll

Seasonal quiche (V)

Caesar salad

Banana loaf with crème fraîche

Chocolate brownie

Mid-afternoon

Selection of teas and Fairtrade filter coffee with Mercedes-Benz signature cookies

GT - £65 pp

Arrival

Selection of teas and filter coffee

Mini Danish pastries

Ham and cheese croissant

Bacon sandwich

Greek yoghurt with granola and fruit coulis

Fresh fruit

Mid-morning

Selection of teas and Fairtrade filter coffee with homemade mini blueberry muffins

Lunch

BBQ pulled pork and coleslaw wrap

Rainbow vegetable and hummus wrap (V)

Seasonal quiche (V)

Caesar salad

Chicken goujons with sweet chilli sauce 3pp

Homemade sausage rolls

Banana loaf with crème fraîche

Selection of cupcakes

Mid-afternoon

Selection of teas and filter coffee with Mercedes-Benz signature cookies

Hungry for more?

DDR lunch upgrades

	A Class	GT
Working breakfast II	£5.00	
Working breakfast III	£8.00	
BBQ lunch in The Bistro (subject to numbers)	£15.00	£9.00
Additional finger food items (from)	£2.50	£2.50
Bowl food items (per bowl)	£4.00	£4.00

DDR enhancements

End of the day package	£20.00	£20.00
— One glass of wine or beer per person		
— Nibbles and finger food		
— Delivered to your meeting room or enjoyed in our Simulator Zone		
Beers delivered to your meeting room	£35.00	£35.00
— Beer buckets - includes eight bottles of beer		

Additional breakfast items

Mini Danish pastries	£2.25
Ham and cheese croissant	£2.95
Bacon sandwich	£3.00
Greek yoghurt with granola and fruit coulis	£2.95

Additional drinks

Additional service of teas and filter coffee	£2.50
Orange juice	£4.00 per litre
Apple juice	£4.00 per litre
Bottled water (still/sparkling)	£2.00 500ml
Glass bottled water (still/sparkling)	£4.25 750ml
Canned drinks	£2.20

Evening Events

Small and intimate or grand and colourful: whatever your aspirations, our event planners have the experience to create a sensational evening that your guests will be excited to attend.

Our close attention to social distancing guidelines and strict hygiene policies will ensure that even the most sociable among your circle can celebrate safely, and with confidence.

Need a little inspiration? Contact us to find out about all the available options.



A night to remember

6:30pm – 1:00am

From canapé receptions and barbecues on the terrace to gala dinners and sparkling Christmas parties, choose the type of event you'd like to host, then leave it to us to take it the extra mile. The modern simplicity of our ultra-modern three-storey home enables us to transform our event areas into unique spaces where you can mark a special occasion, while staying safe. If low-key isn't your thing, let your imagination run riot and bring a colourful theme to life, evoke nostalgia with a funfair carousel or mesmerise your crowd with a magician.

The impressive scale of our air strip makes the outdoor opportunities almost endless. We have car lifts and in/out access so that you can bring in a whole range of props and if you want to take your party to another level, our exclusive hire package lets you take over the whole of Mercedes-Benz World, which is licensed until 1:00am. With Brooklands Hotel just across the road, a great selection of places to stay within easy reach and coaches running to and from Weybridge Station, your guests can make the most of the late finish.

What's included

Venue

Exclusive use of one of our events spaces until 1:00am

(all guests clear of the venue, last drinks served at 12:30am)

Free on-site car parking

Registration desk (one trestle table per 50 guests, dressed with black linen)

Cloakroom

Welcome drinks in the Atrium

Banqueting guests – number of people per table dependent on social distancing guidelines

Tables dressed with black linen (options to upgrade are available)

Black 'ghost' chairs

Technical IT support on arrival

Complimentary WiFi

Catering

Minimum spend of £1,000 or £40 per person

Service from 6:30pm

Last drinks orders at 12:30am

Evening packages

Seated dinners

Three-course dinner menu

Guests seated on round tables

Three-course meal served by our waiting staff

*Excludes wine waiters at **£25 each, per hour**

Two-course seated buffet menu

Guests seated on round tables

Guests choose dishes from the buffet, served by our waiting staff to adhere to social distancing guidelines

Christmas party package

Guests seated on round tables

Prosecco on arrival

Three-course festive menu

Half a bottle of house wine, still or sparkling water pp

Add-ons

Canapés on arrival: **£3 each**

Standing receptions

Canapé reception

Eight canapés per person

Standing reception with occasional high tables

Waiting staff serve canapés for two hours

Bowl food reception

Four bowls and two sweet canapés per person

Standing reception with occasional high tables

Waiting staff serve canapés for three hours

Two-course standing buffet menu

Guests seated on round tables

Guests choose a main course and pudding from the buffet

BBQ

Two-course BBQ for up to 200 people

Roof-top terrace setting, dressed with occasional furniture

Drinks packages

Drinks reception

Two small glasses of wine and one still or sparkling water pp

Reception and dinner package

Arrival:

Two small glasses of wine and one still or sparkling water pp

Dinner:

Half a bottle of house wine and still or sparkling water pp

Unlimited post-dinner bar package

Unlimited beer, house wine and soft drinks

(still and sparkling water, fresh orange juice and diet cola)

Minimum of three hours

Add three varieties of spirits for **£4.50 per person, per hour**

Bar tokens

Tokens exchanged for a glass of wine, bottled beer or a single spirit and mixer

Soft drink tokens priced at **£2.50 per token**



Menus

Minimum of 50 guests
Option to add 4 canapés on arrival

Three-course dinners

A-Class menu

Chicken Caesar terrine with pancetta, little gem lettuce and quail's egg
Pressed shin of beef served with potato purée, roasted onions and hispi cabbage
Strawberry Eton mess with an elderflower granita and mint oil

B-Class menu

Heritage tomato and mozzarella salad served with a black olive purée, sourdough crumb and pesto dressing
Pork cuts with bramley apple, crushed new potatoes, red wine jus and pork scratchings or
Corn-fed chicken supreme, pommes Anna, fine beans and a creamy tarragon sauce
Whisky cheesecake served with mulled apple and blackcurrant and chocolate ice cream

C-Class menu

Crispy hen's egg served with asparagus, a black truffle purée, garden peas and tomato
Roasted sea bream served with confit peppers, fregola pasta ragù and a fresh herb salad
Red velvet fondant with coconut ice cream and macerated raspberries

D-Class menu (supplement of £5 pp)

Devonshire crab salad with chicory, avocado, chives and ciabatta crisps
Moroccan spiced lamb rump, smoked aubergine, olives and harissa served with chard leek and sweet potato parmentier
Caramelised lemon tart served with raspberry sorbet and cacao nibs



Menus

Minimum of 50 guests
Option to add 4 canapés on arrival

Three-course dinners

E-Class menu (supplement of £5 pp)

Gin-cured mackerel served with a toasted English muffin with pickled cucumber, dill and juniper berry sour cream
Confit leg of duck with sweet potato mash, green beans, fromage de chèvre croquette and a cranberry compote topped with madeira jus
Citrus tart with raspberry sorbet, white chocolate 'soil' and passionfruit

S-Class menu (supplement of £10 pp)

Charred green asparagus, soft hen's egg, parmesan crisp, lemon sabayon and pea shoots
Herb-crusted rack of lamb, mini potato fondant, pancetta and green peas with a veal jus
Vanilla and almond panna cotta with a crushed fig and thyme crème fraîche

G-Class menu (vegetarian and gluten free, supplement of £8 pp)

Crispy cauliflower popcorn fritters coated in a sesame and sweet chilli sauce
Primavera risotto with king oyster mushroom 'scallops', black truffle oil and pea shoots
Caramelised pineapple with a mango curd, coconut 'soil', basil sorbet and edible flowers

V-Class menu (vegan): £58 pp

Primavera risotto with king oyster mushroom 'scallops', black truffle oil and pea shoots
Roasted aubergine with pistachio crust, smoked garlic purée, giant couscous and minted yoghurt
Elderflower panna cotta, passion fruit curd, mango compote, coconut snow and sorbet



Menus

Minimum of 50 guests
Option to add 4 canapés on arrival

Optional pre-dinner canapés

A-Class menu

Mini 'MBW' beef sliders with smoked chilli jam and pickles
Skewers of teriyaki salmon with toasted sesame and micro coriander
Mini sausage and caramelised onion rolls
Tempura halloumi and sesame bites

C-Class menu

Coronation chicken poppadoms with a minty coconut yoghurt
Pink lamb en croûte with redcurrant and rosemary
Beetroot-smoked salmon on blinis with horseradish and micro cress
Parmesan shortbread topped with buffalo mozzarella, sun blushed tomato and pesto

S-Class menu (supplement of £4.50 pp)

Herb crusted sirloin skewers with smoked hollandaise
Torched scallops on mini brioche with lemon sabayon and caviar
Sweet potato and feta cakes with a minty yoghurt dip
Wild mushroom and parmesan arancini with a truffle mayo dip

V-Class menu (vegan, gluten free, dairy free)

Edamame and pea falafel with coconut yoghurt
Tempura cauliflower popcorn with a sesame and pineapple sweet chilli sauce
Avocado salsa verde on baked sweet potato bites
Vegan corn fritters with carrot miso butter

BBQs

The roadster of event spaces, our stunning roof-top terrace can accommodate up to 200 guests and is available to hire for mouthwatering BBQ gatherings from April to September (weather permitting). If you have a larger group, we can cater for up to 1,200 people on our air strip, which is the perfect setting for a party or family fun day.

Please speak to a member of our team for the full options and our latest social distancing policies.





BBQs

Sample BBQ menu

Fresh from the grill

Beef burger loaded with gherkins, tomatoes and relish, served in a brioche bun

Tandoori chicken or lamb kebab with flatbread raita and a mixed-leaf salad

Open portobello mushroom burger, stuffed with goat's cheese and peppers

Salads

Vine tomato, buffalo mozzarella and basil with a homemade pesto dressing (V)

Edamame bean, chickpea, sugar snap pea, avocado and green apple with a lime and herb dressing (V)

Sides

Potato wedges and dips

Corn on the cob with butter

Puddings

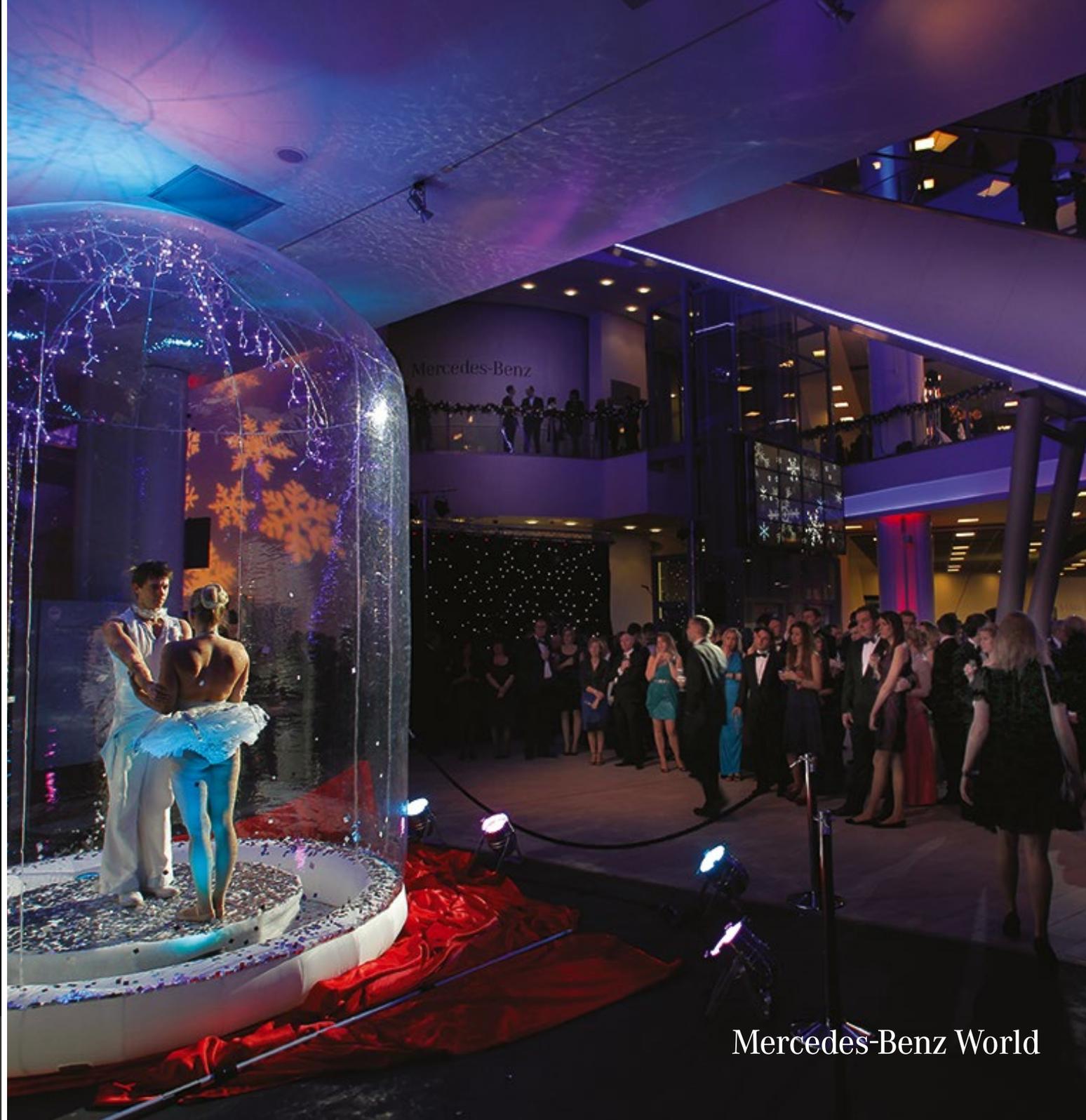
Eton mess with plump strawberries and fresh mint

Pecan pie with clotted cream and bourbon sauce

Christmas Parties

Mercedes-Benz World is the perfect place for a festive gathering – whether it's with friends, family or business associates.

Our packages can be tailored to suit the size of your get-together, with as little or as much sparkle as you would like your celebration to have. From intimate meals to glamorous parties with live music and entertainment, speak to a member of our team for ideas to make your event stand-out – and to ensure everyone has fun while adhering to the latest guidelines on social distancing.



Spread a little festive cheer

Package inclusions

Hire of Atrium for drinks reception

Hire of Exhibition Area for seated meal

One drink per person on arrival (prosecco or a soft drink)

Half a bottle of house wine pp, and still or sparkling water during dinner

Three-course menu

Guests seated on round tables

Tables dressed with black linen and 'ghost' chairs

DJ

Complimentary Christmas crackers

Minimum numbers of 200

Christmas party menus

A-Class Menu - £65 pp

Starters

Treacle-cured salmon served with lemongrass and ginger dressing salad
Chicken and pistachio terrine with a wholegrain mustard and tarragon dressing, pickled onion and sourdough croutes
Caramelised parsnip and coconut soup with a walnut granola

Main

Traditional roast turkey with roast potatoes, pigs in blankets, winter vegetables and all the trimmings
Braised old spot pork belly glazed with honey and soy, creamy herb mash, fine French beans and a tomato and chilli jam
Poached salmon served with buttered baby potatoes, roasted chantenay carrots, wilted greens and topped with a lemon and dill butter
Vegetable wellington served with root vegetables, mushrooms, spinach and jus (v)
Large pumpkin ravioli with sage butter and shards of parmesan

Pudding

Salted caramel cheesecake with a cherry compote and peanut brittle
Mercedes-Benz World signature chocolate brownie with vanilla bean ice cream and caramel sauce
Traditional Christmas pudding with brandy anglaise

GT Menu - £75 pp

Starters

Chicken liver parfait with seeded croutes and a fig chutney, with a baby leaf and fresh herb salad
Citrus-cured salmon and crab salad with avocado, fennel and apple
Heirloom beetroot carpaccio with fromage de chèvre and quince jelly

Main

Shin of beef with shallot and horseradish confit, celeriac purée, roasted shallots, fondant potato and a Bordeaux sauce
Seared turbot and shrimp with wild mushrooms, roasted baby fennel and crispy potatoes with a shellfish bisque
Roasted duck breast and confit of duck leg, with a goat's cheese crumb on a salad of fregola and blackberries, red wine jus
Whole roasted heritage onion squash stuffed with quinoa, wild mushrooms and roasted beetroot topped with goat's curd

Pudding

Cinnamon panna cotta with apple jelly, with a granny smith and cinnamon compote and a crisp apple slice
Chocolate and pear tart with crystallised almonds and chocolate cremeaux
Traditional Christmas pudding with brandy anglaise

Optional upgrades

The extra sparkle

Add another glass of Prosecco to your drinks reception

£5.00 pp

Arrival nibbles

Add four canapés to your drinks reception

£11.20 pp

Token gesture

Redeemable tokens for a large wine, bottled beer or single spirit and mixer

£5.00 pp

Get the party started

Unlimited beer, wine and soft drinks package (minimum three hour duration, £12 per hour)

£36.00 pp

The beer hunter

A chilled bucket of eight bottled beers for each table

£35.00 per table

Cheese feast station

A lavish cheese station with a selection of cheeses, crackers, grapes, and quince jelly

£375.00 per station (serves 50)

Large cheese boards – fourth course

Mini versions of The Cheese Feast delivered to each table on slate boards (serves 10).

£59.00 per table

Late night munchies (served around 11pm)

Bacon sandwiches, pizza bites, chips, mini sliders and more - for those that last the distance

£15.00 pp

Mercedes-Benz World

Brooklands Drive
Weybridge
Surrey KT13 0SL

01932 373 707
mbworld-events@daimler.com