



The
Royal Mint®
Experience



Unlock over 1,100
years of history





Who are we?

The Royal Mint Experience, which opened its doors for the first time in 2016, offers behind-the-scenes access to the sights and sounds of billions of glistening coins, hot off the press. It combines more than 1,100 years of history with the finest craftsmanship and cutting-edge techniques to show the precision striking of over 700 coins per minute for more than 60 countries worldwide.

The Royal Mint, which opened in Llantrisant in 1968, now offers much more than just coins with a range of gifts, jewellery, precious metals and historic coin collecting services. Discover all this and loads more at The Royal Mint Experience.

What do we do?

How are the coins in your pocket actually made?

Led by one of our knowledgeable tour guides you will explore how The Royal Mint makes coins, discovering the technologies and crafts that are used today to ensure that every coin is of the highest quality.

Your visit will take you on a journey, learning how coins have been made through the ages, how The Royal Mint has helped shape currencies around the world and how coins have had an influence on society in more ways than you would imagine.

Your visit also includes the chance to create your very own brilliant uncirculated coin, lift a 400oz gold bar worth over £400,000 and take away some fantastic photo-memories of your visit. You'll also have an opportunity to visit our gift shop to start (or add to) your very own coin collection, or take home your own piece of Royal Mint history.

How to book

Phone: 0333 241 2223
(9am to 5:30pm, Monday – Friday)

Email: experience@royalmint.com

Online: www.royalmint.com/experience

Where to find us

The Royal Mint Experience is four miles from junction 34 of the M4, just 20 minutes from Cardiff. We are open daily from 9:30am.

The Royal Mint Experience, Llantrisant, South Wales, CF72 8YT





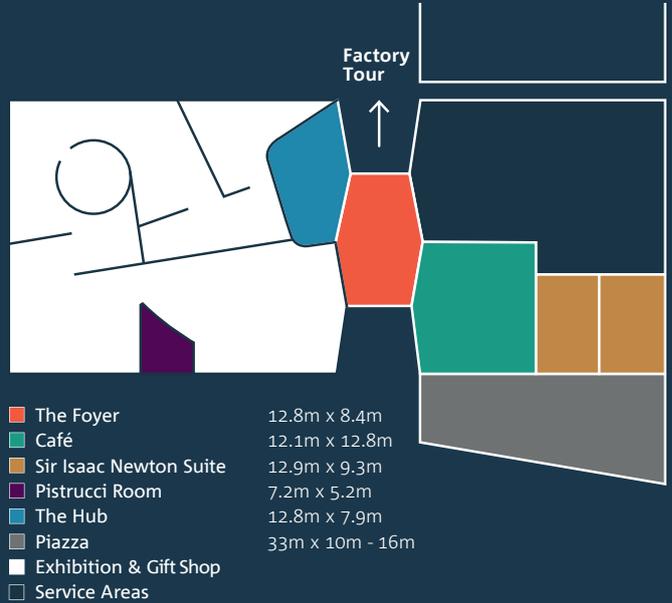
The Royal Mint[®] Experience

A unique space for your event

A contemporary, welcoming and high-specification development, The Royal Mint Experience boasts a unique series of spaces beyond the guided factory tour which can be hired, customised and dressed for a wide range of corporate events.

The centre boasts interactive exhibition spaces, exclusive and private VIP spaces, a tailor-made learning and conference venue, and a social dining and alfresco piazza area for hosting dinners and drinks receptions.

The venue's rooms are flexible to your corporate hire needs and available during the day and evening, Monday to Sunday.



Spaces and capacities

Area	Sir Isaac Newton Suite Individual	Sir Isaac Newton Suite Combined	Pistrucci Room	Full Venue Hire*
Meeting / classroom style	30	80	12	Maximum 300 people
Theatre style	50	150	15	
Standing reception	60	150	15	

*A £5,000 charge applies to hire the full venue, available for full days only. This includes a guided factory tour and entrance to our exhibition gallery for all delegates. Full venue hire is subject to availability and exclusion dates apply.

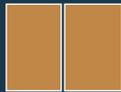
CORPORATE HIRE



Sir Isaac Newton Suite

The Sir Isaac Newton Suite at The Royal Mint Experience is a conference and seminar venue. A floor-to-ceiling white panel finish, full-width glass walls and double doors make the room bright, airy and peaceful. It offers guests free WIFI and an integrated 4K 3D screen, ensuring presentations are connected and immersive.

An adjoining outdoor piazza extends the venue outside, and a foldaway wall that links the Sir Isaac Newton Suite to the adjoining café can be opened up to facilitate grand-scale events.



The Pistrucci Room

The Pistrucci Room has hosted meetings between The Royal Mint and its international trading partners but now opens its doors to all VIP guests. Tucked away from the exhibition, this modern room offers a round-table environment and can accommodate twelve guests around a large boardroom table, with ample room for plush seating and a small break-out coffee area.

Guests can negotiate their business while surrounded by leaders and icons of the past, as original charcoal currency designs, featuring Winston Churchill and Britannia, hang on the walls. Presenters have full access to the LCD TV and free WIFI to aid their negotiations and pitch.



Delegate rates

Breakfast rate - £15pp

Includes:

- Room hire
- Breakfast buffet on arrival:
 - Freshly baked half-baguette filled with your choice of bacon, pork sausage or vegetarian sausages [V]
 - Mini Danish pastries [V]
 - Fresh berries topped with natural yoghurt [V]
 - Fresh fruit platter [V]
 - Orange juice [V]
 - Tea and coffee [V]
- Tea, coffee and biscuits mid-morning

Afternoon rate - £13pp

Includes:

- Room hire
- Tea, coffee and scones on arrival, with jam and clotted cream [V]
- Tea, coffee and biscuits mid-afternoon [V]

Afternoon room-only rate - £10pp

Includes:

- Room hire
- Tea, coffee and biscuits [V]
- Tea and coffee refreshed mid-afternoon [V]

Full day rate - £29pp

Includes:

- Room hire
- On arrival: Tea, coffee and mini Danish pastry [V]
- Mid-morning: Tea, coffee and biscuits [V]
- Lunch:
 - Selection of sandwiches [V available]
 - Chicken tikka splits with a dip
 - Mediterranean quiche [V]
 - Spitfire beef pies
 - Potato wedges [V]
 - Fruit platter [V]
 - Mini cake selection [V]
 - Orange juice [V]
 - Water [V]
- Afternoon: Tea, coffee and homemade Welshcakes [V]

Other packages available

Evening hire is available with packages to suit any event. We offer a range of arrival canapés, hot food buffets and beverages which can be tailored to your requirements.

We are always happy to design a package to meet the needs of your event. To discuss putting together a bespoke package, please call us on 0333 241 2223.

Terms and conditions apply. All prices and content correct at time of going to print, September 2019. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Dishes marked with a [V] do not contain meat or fish. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. For full allergen information on our food and drinks, please speak to a member of the team. Fish and poultry dishes may contain bones. Photographs are for illustrative purposes only.





The Royal Mint® Experience

The Royal Mint Experience offers an in-house catering service, serving hot and cold food at breakfast, lunch and dinner time.

The attentive waiting staff will keep your guests refreshed throughout their time at your event.

The kitchen is prepped to cater for all dietary needs and the volume requirements of your guest list. With a choice of menus and a high-specification kitchen, the on-site chefs have the flexibility to host sit-down formal dinners, or reinvent the ingredients for smaller, more sociable canapés.

Perfect for your exclusive event

Add the finishing touch to your private-hire event with one of our event catering packages.

Arrival canapés

Choose 6 of the following £17pp

- Tomato & melon brochette with pesto [V]
- Arancini; roast tomato & mozzarella in a Japanese crumb [V]
- Roast beef in mini Yorkshire pudding
- Organic chorizo in a crispy potato wrap
- Bacon & cheese tartlet
- Smoked salmon & cream cheese with caviar
- Smoked Applewood cheese with cranberry on a blini [V]
- Smoked ham & gherkin on brown bread
- Raspberry crème anglaise in a pastry case [V]
- Apple crumble tart [V]

Beverages

Hot beverages and soft drinks

- Tea, coffee and biscuits £4.25pp
Suitable as part of a group event
- Jug of fruit juice £6.50
Serves 6
- Bottled water £2.25pp
- Jug of sparkling elderflower pressé £18.00
Serves 6

Alcoholic

- Bottle of Peroni (330ml) £4.00
- Bottle of Bulmer's cider (500ml) £4.50
- Sauvignon blanc (75cl) £21.50
- Pinot noir (75cl) £21.50
- Prosecco (75cl) £22.50
- Champagne (75cl) £54.00

EVENT CATERING





Buffet Options

Copper buffet £16pp

- Selection of freshly made sandwiches [V available]
- Chicken tikka splits with a dip
- Roasted vegetable quiche [V]
- Mini spitfire beef pies
- Mini Indian selection
- Fresh fruit platter [V]
- Mini patisseries [V]
- Orange juice [V]
- Water [V]

Silver buffet £21pp

- Mediterranean bruschetta [V]
- Honey roast ham
- Sliced chicken breast
- Mediterranean quiche [V]
- Mixed leaf salad [V]
- Tomato and cucumber duet [V]
- Pasta salad [V]
- Coleslaw [V]
- Petit pain with butter [V]
- Fresh fruit platter [V]
- Selection of cakes [V]

Gold buffet £22pp

- Fillet of salmon with a herb crust
- OR–
- Goats cheese & red onion tart [V]
- A selection of freshly made salads [V]
- Buttered new potatoes [V]
- Bread basket [V]
- Dessert trolley [V]
- Orange juice [V]
- Water [V]

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