

N S M
National Museum
of Singapore

Our Spaces





Our Spaces

Plan your next event or workshop at the National Museum! From our classy Glass Atrium to our state-of-the-art Gallery Theatre, there is a space for every occasion.

BASEMENT

Gallery Theatre
Gallery Theatre Foyer
The Canyon

LEVEL 1

The Salon
The Courtyard and Terrace
The Concourse
Gallery10

LEVEL 2

Glass Atrium
The Platform
Seminar Room

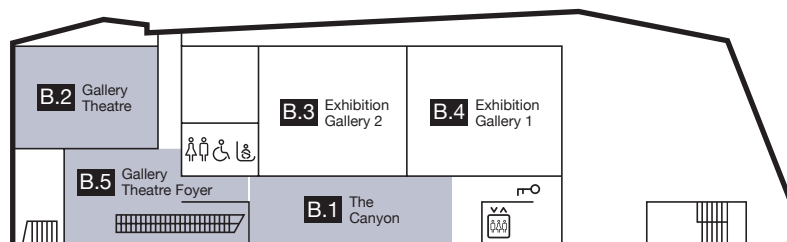
LEVEL 3

Activity Space

Please email nms_bd@nhb.gov.sg for enquiries.

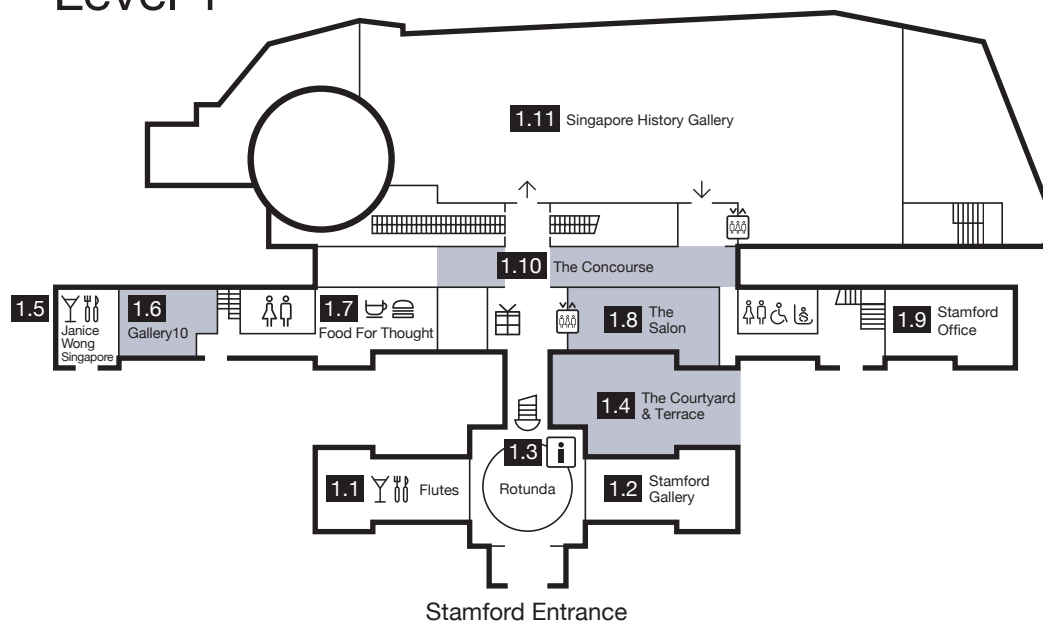
Enjoy further discounts when you book multiple event venues on the same day.

Basement



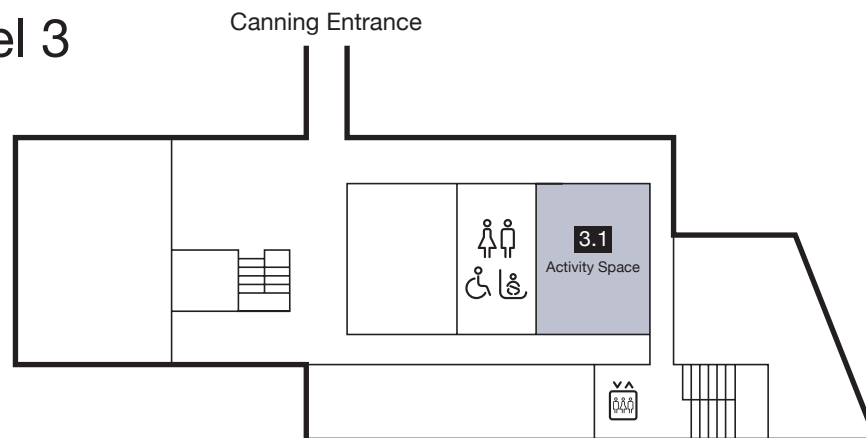
- B.1** The Canyon
- B.2** Gallery Theatre
- B.3** Exhibition Gallery 2
- B.4** Exhibition Gallery 1
- B.5** Gallery Theatre Foyer

Level 1



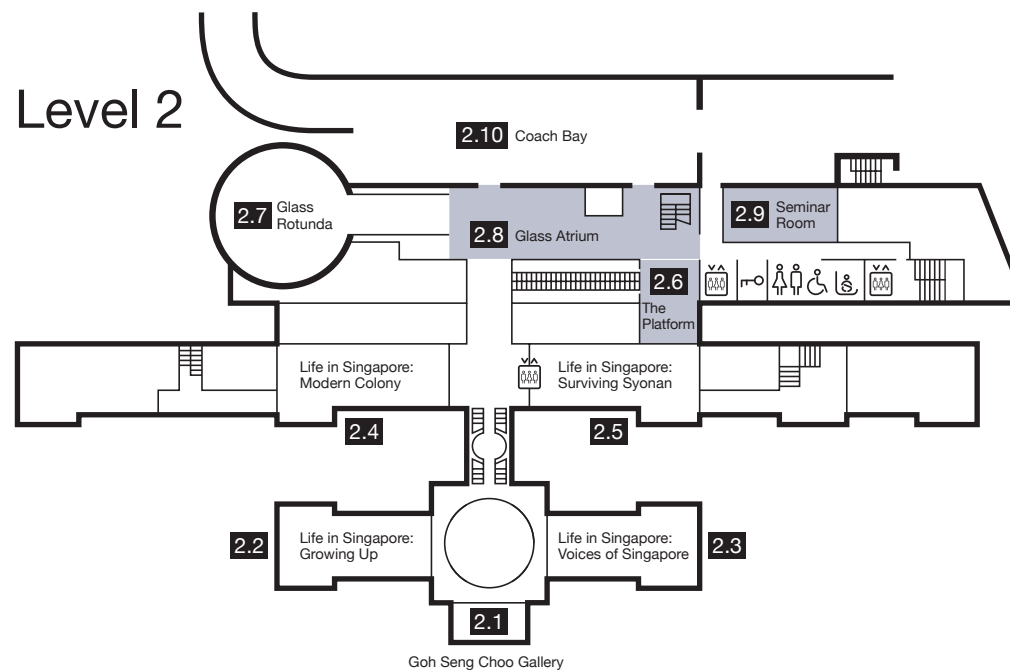
- 1.1** Flutes
- 1.2** Stamford Gallery
- 1.3** Visitor Services
- 1.4** The Courtyard & Terrace
- 1.5** Janice Wong Singapore
- 1.6** Gallery10
- 1.7** Food For Thought
- 1.8** The Salon
- 1.9** Stamford Office
- 1.10** The Concourse
- 1.11** Singapore History Gallery

Level 3



3.1 Activity Space

Level 2



2.1 Goh Seng Choo Gallery

2.2 Life in Singapore:
Growing Up

2.3 Life in Singapore:
Voices of Singapore

2.4 Life in Singapore:
Modern Colony

2.5 Life in Singapore:
Surviving Syonan

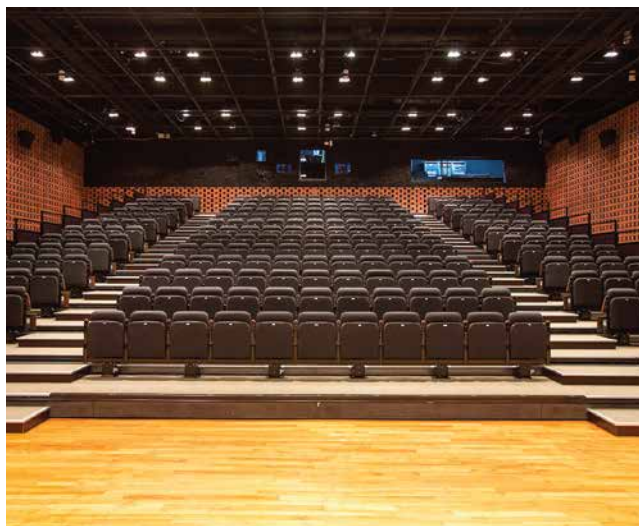
2.6 The Platform

2.7 Glass Rotunda

2.8 Glass Atrium

2.9 Seminar Room

2.10 Coach Bay



Gallery Theatre

VENUE INFO

- Floor area – 350 sqm
- Auditorium seating capacity – 247 pax

SUITABLE FOR

- Symposiums, panel discussions, film screenings and theatre performance

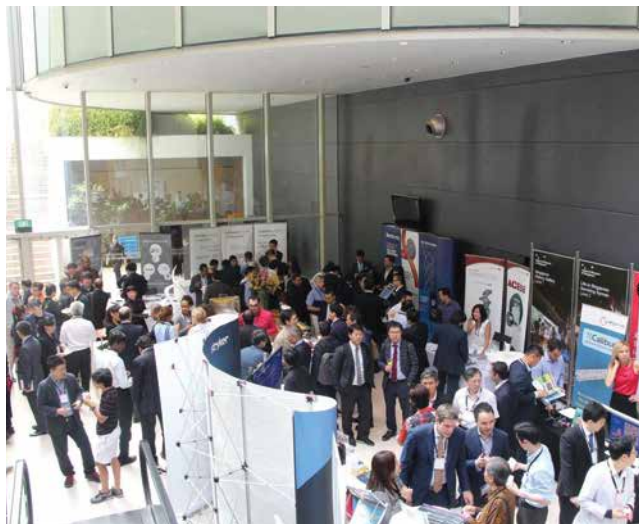
EQUIPMENT

- Please request for technical book for professional film screenings and theatre performances
- Blu ray discs, digital betacam tapes
- DCP compatible
- DLP projector
- DVD/CD player
- 6 wireless mics
- 1 rostrum
- 6 tables, 4 ft/1.8m (L) x 2 ft/0.6m (W)

RATES

- \$3,600 for a minimum block of 6 hours, \$480 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- Food and drinks are not allowed in the theatre

* Detailed floor plan available upon request



Gallery Theatre Foyer

VENUE INFO

- Floor area – 200 sqm
- Catering Set Up – 200 pax

SUITABLE FOR

- Catering, Cocktail and Extension of event space at Gallery Theatre

EQUIPMENT

- All equipment and set ups are to be provided by events and catering company

RATES

- \$3,000 for a minimum block of 6 hours, \$400 for every subsequent hour
- Booking hours are to include move in/set up and move out/teardown timing
- Heavy setup such as stage, sound and light trusses can only be set up 1 night prior to event after 7pm when the galleries are closed
- A walkway of space of 1.5m has to be made available for public visitors for events taking place before 7pm
- A discount of 50% applicable when booked together with the Gallery Theatre

* Detailed floor plan available upon request



The Canyon

VENUE INFO

- Floor area – 140 sqm
- Catering Set Up – 80 pax

SUITABLE FOR

- Catering, Cocktail and Extension of event space at Gallery Theatre

EQUIPMENT

- All equipment and set ups are to be provided by events and catering company

RATES

- \$2,500 for a minimum block of 6 hours, \$340 for every subsequent hour
- Booking hours are to include move in/set up and move out/teardown timing
- Heavy setup such as stage, sound and light trusses can only be set up 1 night prior to event after 7pm when the galleries are closed
- A walkway of space of 1.5m has to be made available for public visitors for events taking place before 7pm.
- A discount of 50% applicable when booked together with the Gallery Theatre

* Detailed floor plan available upon request



The Salon

VENUE INFO

- Floor area – 200 sqm
- Auditorium seating capacity – 120 pax
- Cocktail setting – 120 pax
- Sit down dinner – 80 pax

SUITABLE FOR

- Corporate talks and seminars, award ceremonies, symposiums and recitals

EQUIPMENT

- Sound mixer
- Stereo speakers and sub-woofer
- 4 wireless mics
- Rostrum
- VGA and HDMI Input (one on stage and the other at sound control)
- CD Player
- DLP projector and screen, 11.8ft/3.6m(L) x 11.8ft/ 3.6m(W)
- 120 standard chairs
- 6 rectangular tables, 6ft/1.8m (L) x 2.5ft/0.75m(W)

RATES

- \$3,000 for a minimum block of 6 hours, \$400 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing

* Detailed floor plan available upon request



The Courtyard and Terrace

VENUE INFO

- Floor area – 220 sqm (Courtyard: 140 sqm and Terrace: 80 sqm)
- Cocktail setting – 150 pax
- Sit down dinner – 80 pax

SUITABLE FOR

- Corporate dinners and events, extension of event and catering space for The Salon

EQUIPMENT

- All equipment and set ups are to be provided by events company

RATES

- \$3,000 for a minimum block of 6 hours, \$400 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- A discount of 50% applicable when booked together with the Salon

* Detailed floor plan available upon request



The Longer Concourse

VENUE INFO

- Floor area – 120 sqm
- Cocktail setting – 80 pax

SUITABLE FOR

- Corporate cocktails and events, extension of event and catering space for The Salon

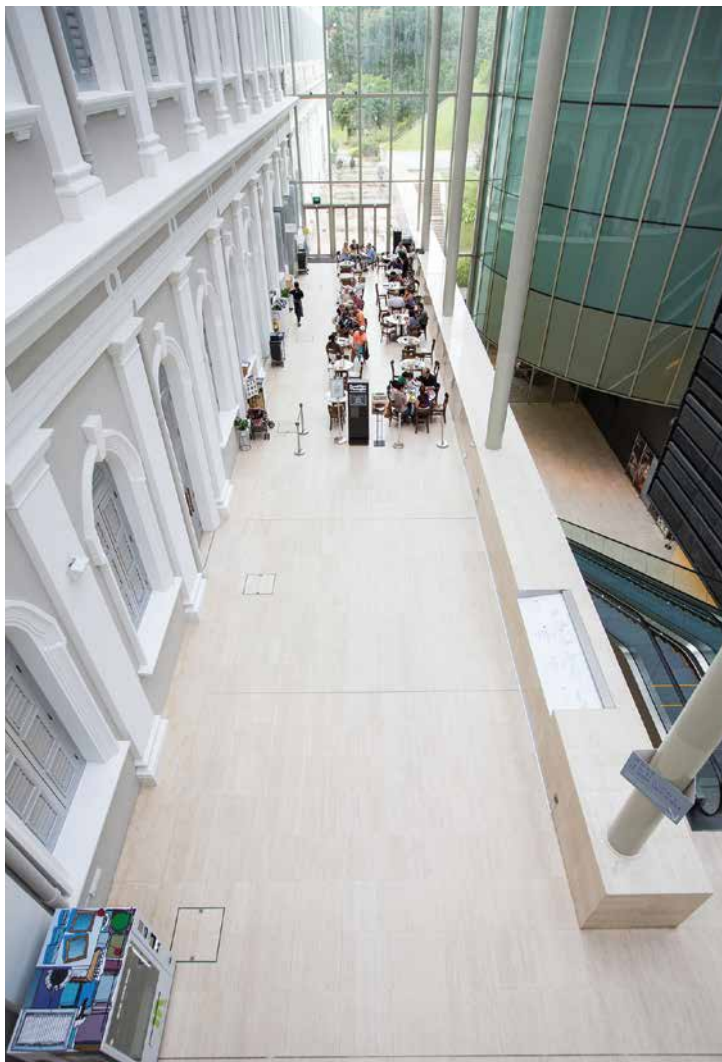
EQUIPMENT

- All equipment and set ups are to be provided by events company and caterers

RATES

- \$6,000 for a minimum block of 6 hours, \$800 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- A walkway of space of 1.5m has to be made available for public visitors for events taking place before 7pm

* Detailed floor plan available upon request



The Shorter Concourse

VENUE INFO

- Floor area – 60 sqm
- Cocktail setting – 40 pax

SUITABLE FOR

- Corporate cocktails and events, extension of event and catering space for The Salon

EQUIPMENT

- All equipment and set ups are to be provided by events company and caterers

RATES

- \$3,600 for a minimum block of 6 hours, \$480 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- A walkway of space of 1.5m has to be made available for public visitors for events taking place before 7pm
- A discount of 50% is applicable when booked together with The Longer Concourse

* Detailed floor plan for available upon request



Gallery10

VENUE INFO

- Floor area – 160 sqm
- Cocktail setting – 80 pax
- Dinner setting – 50 pax
- Theatre setting – 50 pax

SUITABLE FOR

- Corporate cocktails, dinners, seminars and product launches

EQUIPMENT

- 25 sets of lighting mode
- 4 build in speakers
- 2 wireless mics
- 1 ceiling mounted projector, aspect ratio of 4:3 and screen size of 8ft/2.43m (W) x 6 ft/1.87m (H)
- 1 mini audio jack for background music
- 6 tables, 6ft/1.8m (L) x 2.5ft/0.75m (W)
- 50 ghost chairs
- Additional 3 ceiling mounted projector and 4 LCD TVs
- Additional third party fees may be incurred for use of specialised equipment, subject to rental requirements

RATES

- \$3,000 for a minimum block of 6 hours, \$400 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing

* Detailed floor plan available upon request



Glass Atrium

VENUE INFO

- Floor area – 450 sqm
- Cocktail setting – 250 pax
- Sit down dinner – 100 to 150 pax

SUITABLE FOR

- Corporate dinners and events

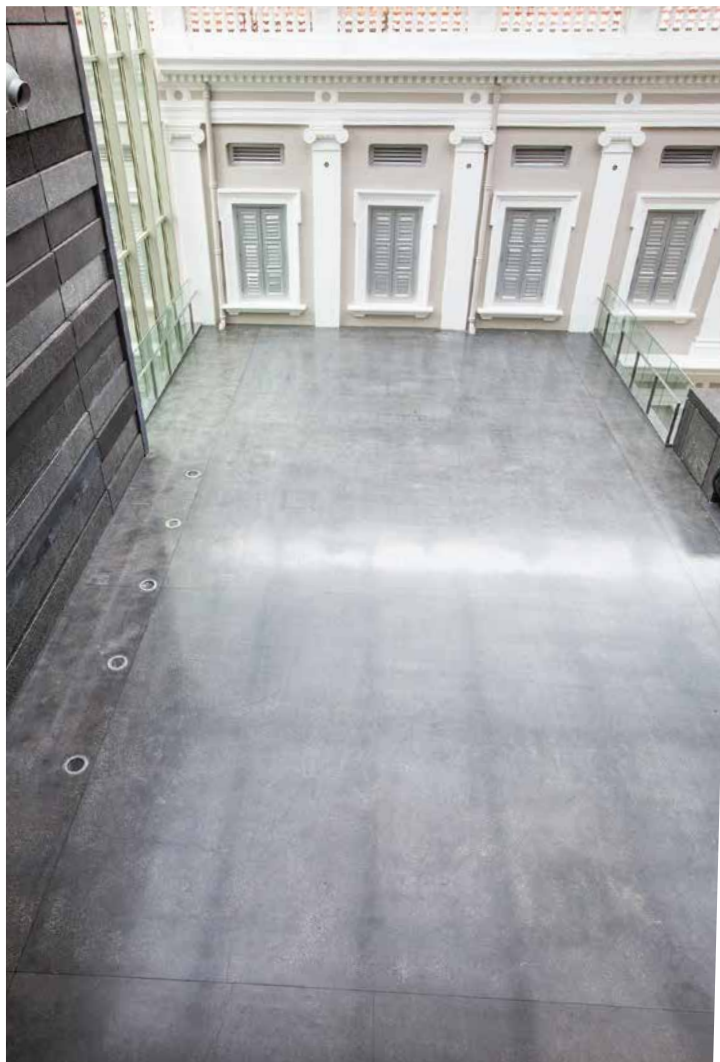
EQUIPMENT

- All equipment and set ups are to be provided by events company

RATES

- \$6,000 for a minimum block of 6 hours, \$800 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- Heavy setup such as stage, sound and light trusses can only be set up 1 night prior to event after 7pm when the galleries are closed
- Venue is only available for evening event after 7pm

* Detailed floor available upon request



The Platform

VENUE INFO

- Floor area – 140 sqm
- Cocktail setting – 80 pax

SUITABLE FOR

- Cocktail events and extension of event space at glass atrium

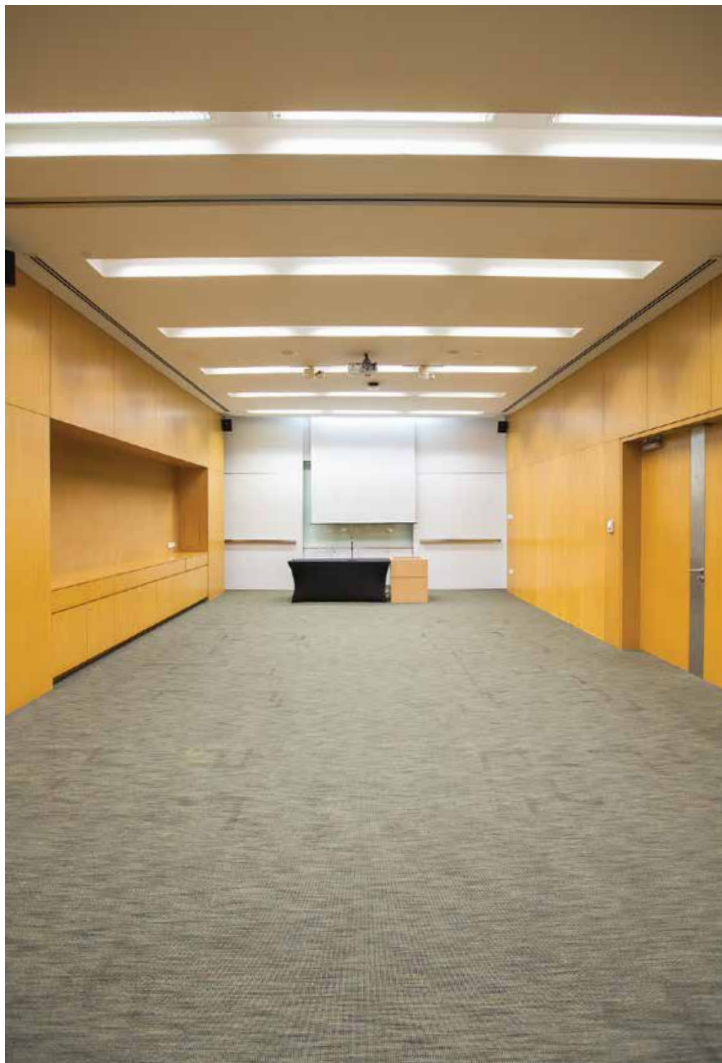
EQUIPMENT

- All equipment and set ups are to be provided by events company

RATES

- \$3,000 for a minimum block of 6 hours, \$400 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- Heavy setup such as stage, sound and light trusses can only be set up 1 night prior to event after 7pm when the galleries are closed
- Venue is only available for evening event after 7pm
- A discount of 50% is applicable when booked together with the Glass Atrium

* Detailed floor plan available upon request



Seminar Room

VENUE INFO

- Floor area – 120 sqm
- Auditorium seating capacity – 70 pax
- Workshop seating capacity – 40 pax

SUITABLE FOR

- Seminars, workshops and work plan retreats

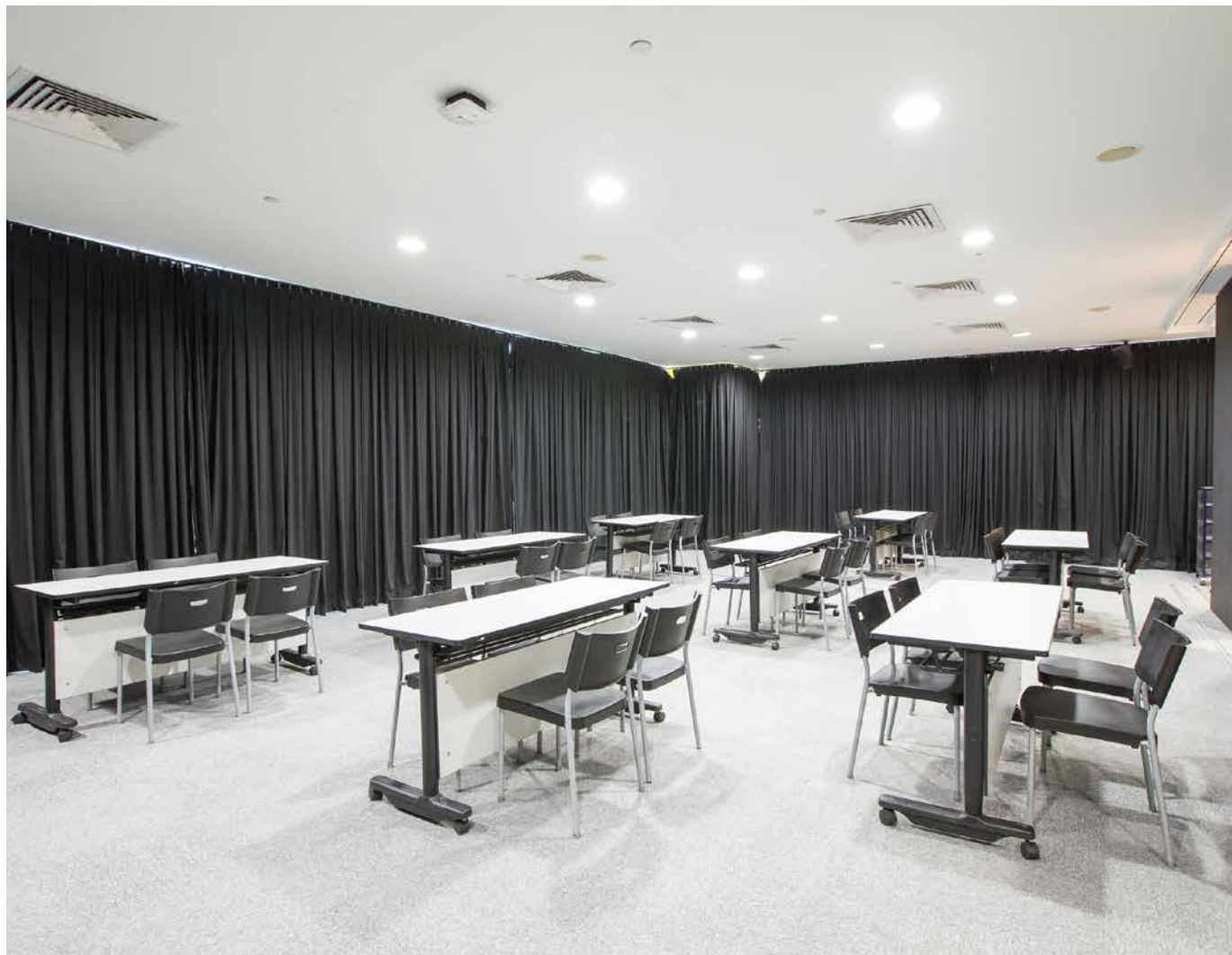
EQUIPMENT

- Sound mixer
- Stereo speakers
- 2 wired mics
- 1 wireless mic
- VGA Input
- DLP Projector and Screen
- 70 standard chairs
- 6 rectangular tables, 4ft/1.2m (L) x 2ft/0.6m(W)
- 5 flip chart boards

RATES

- \$1,200 for a minimum block of 6 hours, \$160 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- Food and drinks are not allowed in the room, catering can be done along seminar room corridor

* Detailed floor plan available upon request



Activity Space

VENUE INFO

- Floor area – 120 sqm
- Auditorium seating capacity – 40 pax
- Workshop seating capacity – 40 pax

SUITABLE FOR

- Seminars, workshops and work plan retreats

EQUIPMENT

- Portable projector
- Portable sound speakers
- 2 wireless mics
- 40 chairs
- 6 rectangular tables, 6ft/1.8m (L) x 2.5ft/0.75m(W)
- 5 flip chart boards

RATES

- \$2,400 for a minimum block of 6 hours, \$320 for every subsequent hour
- Booking hours are to include move in, set up, AV testing and move out/teardown timing
- Food and drinks are not allowed in the room, catering can be done along corridor

* Detailed floor plan available upon request



About the National Museum of Singapore

With a history dating back to 1887, the National Museum of Singapore is the nation's oldest museum with a progressive mind. It redefines the conventional museum experience by exploring multiple perspectives of history and cutting-edge presentations. A cultural and architectural landmark in Singapore, the museum hosts innovative festivals and events—the dynamic Singapore Heritage Festival and Singapore Night Festival—as well as art installations, performances and film screenings all year round, in addition to presenting thought-provoking exhibitions that feature important artefact collections. The programming is supported by a wide range of facilities and services including F&B, retail and a Resource Centre.

The National Museum of Singapore re-opened in December 2006 after a three-year redevelopment, and celebrated its 125th anniversary in 2012. The museum's permanent galleries were revamped and re-opened in September 2015. Refreshed with updated stories and content on Singapore's history, the galleries recapture the nation's defining moments, challenges and achievements from its earliest beginnings 700 years ago to the independent, modern city-state it is today.

Come experience the National Museum and take another look at Singapore's history.

Catering Partners



Grain Pte. Ltd.

Grain is an online food company that believes in improving lives through meaningful food experiences. That is why they focus obsessively on the customer experience – from creating dishes their customers love to designing the perfect menu, and going the extra mile to make your meal unforgettable.

✉ sean@grain.com.sg
☎ 9067 8729



Kitchen Language Pte. Ltd.

Awarded the Best Buffet Caterer by RAS Epicurean Start Award, Kitchen Language serves up only the best for their customers and partners, using the freshest ingredients.

Backed by 13 restaurant brands helmed by Refinery Concepts, they offer an extensive range of chef-curated cuisines from Peranakan to International dishes. Kitchen Language adds a dash of creativity to your bespoke event with Live Stations such as Bedrock Bar & Grill's Roasted Wagyu Tomahawk Steak, The Marmalade Pantry's Spicy Crabmeat Pasta and Singapore Rojak, all of which serve to deliver a unique experience to be remembered.

✉ catering@kitchenlanguage.com.sg
☎ 6830 6456



Rasel Catering Singapore Pte. Ltd.

Rasel: Always an artisanal affair

Rasel Catering Singapore sculpts the finest details, composes exquisite flavours that delight the palate and seasons each dish and event with warm touches of artistry and flawless service.

From the culinary crew to the frontline team, each member of their team is a master craftsman dedicated to sculpting and perfecting your meal.

Our catering options include cocktail receptions, buffet lunch/dinners, tea receptions, weddings, kids parties, western sit-down and Chinese banquets.

✉ amanda@rasel.com.sg
✉ sales@rasel.com.sg
☎ 6777 7183



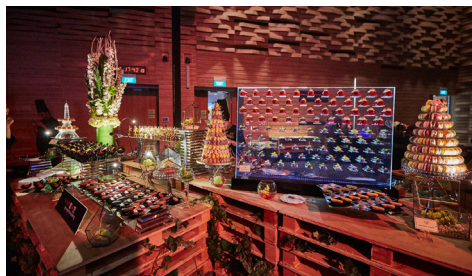
Megu Catering Concepts Pte. Ltd.

Megu Catering Concepts aims to bring more to catering by designing holistic culinary experiences that consist of great tasting dishes, creative décor, thematic setups and engaging interactions, all brought together through friendly and sincere service. This inspires them to go the extra mile, to ensure that your experience is a memorable one.

Megu Catering Concepts' on-site catering includes classic and premium buffets, seminar buffets, high tea receptions, cocktail and canape tables, breakfasts, pop-up stalls and sit-down plated dining. Their drop-off catering includes drop-off buffets, executive meals, carving boxes and gourmet boxes.

✉ caleb@megu.com.sg
☎ 8684 4585

Catering Partners



Orange Clove Catering Pte. Ltd.

Orange Clove was established in 2008 and has since become one of the most recognised corporate caterers in Singapore. They focus on providing cross-cultural style fusing Asian and International dishes with creative interpretation.

The company is inspired by the freshness of oranges, and clove – a spice native to Indonesia but used worldwide – that represents their Asian-ness in re-interpreting international cuisines as well as their warm service. Let Orange Clove add spice to your events with their delectable fare and unique presentation styles.

✉ venues@orangeclove.com.sg
☎ 6515 0991



Lavish Dine Catering Pte. Ltd.

Established in 1998, LAVISH is dedicated to conceptualizing and presenting exquisite dining experiences curated by a team of award-winning chefs and served by a pool of highly-attentive Service Ambassadors.

As the premium catering brand of choice for many events and functions, the LAVISH team has consistently delivered bespoke menus and uniquely-designed themes for occasions held in-house and off-premises, and constantly strives to bring quality food and unparalleled dining experiences to a new level.

✉ eileen@lavish.com.sg
☎ 9007 2355



Purple Sage Group Pte. Ltd.

Creating impressions as a leading boutique caterer in Singapore since 2002, Purple Sage remains true to its aspiration and mission to continuously unfurl edible stories for any occasion, all year round.

With a team of passionate chefs and finest hospitality professionals, the company offers amazing food for events in Singapore, and seeks to constantly innovate and be ready to face new challenges. Purple Sage has won many prestigious awards such as Caterer of the Year by World Gourmet Summit and Established Brands in Singapore Prestige Brand Award, affirming their commitment and capabilities as they continue to deliver passionate and personalized food and service for all events.

✉ joanne@puplesage.com.sg
✉ azrah@puplesage.com.sg
☎ 6396 6990



InterContinental Singapore

A luxury landmark in Singapore since 1995, InterContinental Singapore presents a diverse array of gourmet menu options, culinary expertise and impeccable hospitality. Whether you are looking to host large-scale corporate events or intimate social functions, their dedicated team will ensure that your event unfolds as you have envisioned it.

Executive Chef Eric Neo oversees the hotel's culinary operations and brings with him more than 20 years of culinary experience across varied cuisines. Chef Eric currently sits on the Culinary Committee of Chaine Des Rotisseurs Singapore, and is the President of the prestigious Singapore Chefs Association. He has also made regular appearances on local TV food programmes as a guest chef or judge.

✉ stephanie.chua1@ihg.com
☎ 6825 1093

