

**SCIENCE
MUSEUM**

ILLUMINATE

OUR PIONEERING VENUE AT THE SCIENCE MUSEUM

Situated on levels 4 and 5 of the Science Museum, Illuminate will be a brand-new dedicated events venue unlike any other on the market.

As the home of human ingenuity we aim to inspire through award-winning exhibitions, iconic objects and stories of incredible scientific achievement.

Level 5 features a panoramic window offering stunning views of the City, as well as original architecture, intelligent zoning through fabric dividers and specially designed pendant lights.

Level 4 allows clients to take full advantage of the latest LED technology and integrated production in a darker space ideal for presentations and drinks receptions.

When used in its entirety the venue can host up to 400 for conferences and dinners and 450 for drinks receptions.

Illuminate will feature state-of-the-art audio-visual capabilities from our partners White light and first-class catering from our partners Moving Venue. The venue also benefits from high speed Wi-Fi.

CAPACITIES

	Level 4	Level 5
Theatre	330	400
Cabaret	96	168
Banquet	160	400
Standing	400	450

DIMENSIONS

Level 4	338 m2
Level 5	651 m2



CATERING DDR MENU

STARTING FROM £84+VAT PER PERSON*

BREAKFAST

Mini continental pastries including:

Croissants, pain au chocolat, pain au raisin, apple and raisin lattice, plum, rhubarb, tangerine, apple & pear

Fruit skewers

Served with tea, coffee, herbal infusions and freshly squeezed juices

MID-MORNING AND AFTERNOON BREAK

(PLEASE CHOOSE 2 ITEMS FOR EACH BREAK)

Apricot and coconut oat bars

Truffle roasted nut mix

Date and cacao energy bites

Chocolate and raspberry cookies

Chocolate flapjack

Date, pecan and banana loaf

Frosted carrot cake

Chocolate, chilli and beetroot brownie

STANDARD SANDWICH LUNCH

SANDWICHES (SAMPLE SELECTION)

Tuna flakes in Nicoise dressing, sliced free range egg, vine tomato and leaves on granary bread

Italian mozzarella, vine tomato, basil pesto, spinach leaves on sundried tomato bread

Atlantic prawns in mayonnaise & black pepper, rocket leaves on a seeded challah roll

Harissa roast chicken breast, tzatziki & mixed leaves on sundried tomato bread

Severn and Wye smoked salmon, lemon and dill cream cheese with rocket leaves and a sprinkle of cracked black pepper on rye bread

Extra mature cheddar cheese Ploughman's with Branston pickle, seasoned mayonnaise and mixed leaves on granary bread

Falafel, char grilled vegetable wrap with jalapeno red pepper hummus and spinach on granary bread

PREMIUM BUFFET LUNCH

Navarin of Cornish lamb, with white wine and tomatoes served with rosemary dumplings, honey glazed carrots and parsnips

Miso roasted cod fillet, tarragon crumble, stir fried vegetables, miso dressing, served with steamed wholegrain rice

Pan roast pumpkin gnocchi, sprouting broccoli, hazelnuts, blue cheese, and kale pesto (v)

ACCOMPANIMENT

Pomegranate, parsley and buckwheat salad

Crunchy gem leaves with herb dressing and roasted seeds

DESSERT

Lemon curd, pain d'épices & toasted meringue

Milk chocolate pink grapefruit bomb, pink grapefruit gel, yoghurt meringue

*Minimum 150 delegates. For numbers under 150 additional charges will apply.



CATERING DINNER MENU

SAMPLE MENU STARTER

Sea bass ceviche, sweet potatoes, grilled corn, yuzu, plantain chips

Blackened salmon fillet, with crisp baby gem and rocket salad, herb toasted ciabatta, Caesar dressing, iced feta

Hay smoked venison carpaccio, beetroot & horseradish

Beef tartare, Waldorf salad, pickled cranberries, bone marrow crumble

Truffled potato salad, pickled quails egg yolk, dulse, and smoked potato cream (v)

Roasted squash, caramelised red onion and feta tart, baby kale and golden beetroot salad, pear and balsamic dressing toasted walnuts (v)

MAIN

Scottish venison smoked chestnut, pearl barley, whisky sauce, pickled berries

Roast belly of pork with bubble and squeak, apple and horseradish sauce, salt and chilli crackling served with baby carrots, spiced red cabbage and cider sauce

Irish braised beef cheeks, roasted carrots, horseradish creamed potato, bone marrow sourdough crumb

Black quinoa crusted Stone Bass shellfish sauce, watercress cream, dill roasted gnocchi, salsify

Aubergine rollatini with spinach and tofu ricotta, topped with toasted pine nuts and fresh basil served with baked lima beans, finished with almesan (v)

Cauliflower and potato soufflé, melted brie sauce, roasted carrots (v)

DESSERT

Tropical coconut curd, lime meringues, tropical fruit, yuzu syrup

Apple compote, salted butter caramel, rosemary nut crumb

Bitter chocolate custard, honey roast pear, almond crunch

Lemon ricotta cake, sesame, citrus curd, confit zest

Oreo cheesecake, peanut butter, and jelly

Espresso panna cotta, chocolate sponge, coffee granita



PRODUCTION

Our production partners White Light have designed a flexible system that allows technology to become an integral part of Illuminate. Both levels feature a state-of-the-art audio system along with bespoke lighting for complete control over the look and feel of each space. Make your event stand out with:

- Video, audio and lighting that can be configured in a wide range of orientations using the state-of-the-art digital distribution system
- An integrated system which minimises setup times for the most frequently used event setups and is fully upgradeable to allow for more complex system requirements
- Integrated streaming setup that allows multiple cameras to live stream to major social platforms
- A range of display and digital branding opportunities available with use of high definition projection onto edgeless screens and four large 84" LCD screens on custom stands



ENHANCE YOUR EVENT

Enhance your event by hiring one of our galleries. With over 14 event spaces including amazing exhibitions, astounding galleries and creative blank canvas spaces there are a range of options to compliment your hire of Illuminate.

For events up to 1500 guests starting from 6pm choose from the stunning backdrop of Making the Modern World for dinners, to receptions in Exploring Space or our interactive *Wonderlab: The Statoil Gallery*, you're bound to find a space at the Science Museum to take your event to the next level.

Download our galleries brochure here

Or visit our website hirethesciencemuseum.com



LOCATION

Located in South Kensington, the museum is ideally located with easy access via public transport, as well as options to arrive by car or coach.

If you have any questions about how to get to the museum or any special requests, please get in touch and a member of the team will be happy to help.

VENUEHIRE@SCIENCEMUSEUM.AC.UK
020 7942 4340
HIRETHESCIENCEMUSEUM.COM

ARRIVING BY TUBE

The nearest tube station is South Kensington. This is on the District, Circle and Piccadilly lines and is a 5-minute walk from the Museum. A pedestrian subway connects South Kensington station to our main entrance.

ARRIVING BY CAR

The nearest pay and display car parking is in Prince Consort Road and Queen's Gate.

