

**SCIENCE  
MUSEUM**

DAY DELEGATE PACKAGES

**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 m <sup>2</sup>
Level 5	651 m <sup>2</sup>





# DAY DELEGATE PACKAGES

**STANDARD FROM £84 +VAT PER PERSON\***  
**PREMIUM FROM £89 +VAT PER PERSON\***

## INCLUDES

Venue hire from 08.00–17.00

Three tea & coffee breaks

Lunch

Audio-visual package

Free Wi-Fi

## 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

A selection of four handcrafted sandwiches on a selection of artisan breads

For full menu please see following pages

## PREMIUM BUFFET LUNCH

A choice of one meat, one fish and one vegetarian dish, two accompaniments and two desserts

For full menu please see following pages

## AUDIO VISUAL

Perspex lectern

2m x 1m stage

13k Laser projection

Fastfold screen

Speaker PA system

Lectern mic

Technical support throughout

Set-up and de-rig

Free high speed Wi-Fi

4 x 84" relay screens (when hiring Levels 4 & 5 together)

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



# DAY DELEGATE PACKAGE STANDARD MENU

## 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 (v)

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 (v)

## UPGRADE

If you would like to change any of the set items on the menu or discuss a completely bespoke option, please get in touch with a member of the team.

All our food is prepared in an environment where nuts, gluten and other allergens could be present. If you or your guests have a food allergy or intolerance, please inform us at least 5 working days prior to the event. We can provide a full allergen breakdown for each dish on request.





# DAY DELEGATE PACKAGE PREMIUM MENU

## 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

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# UPGRADES

## BREAKFAST (PER PERSON)

### JUICE, SMOOTHIES AND BOTANICALS

£3.50

Glowing pomegranate, red grape and rose  
Energy, orange, mango, passion fruit, lime and  
ginger  
Bright green apple, kale, cucumber, pineapple,  
spinach  
Citrus, grapefruit, orange, lemon, turmeric,  
cayenne  
Almond, banana, chai, dates, vanilla

### COLD BREAKFAST ITEMS

£2.50

Avocado on multiseed toast  
Courgette and saffron muffins with sunflower  
seeds  
Mini chocolate and coffee muffins  
Granola pots with Greek yoghurt, topped with  
fresh mango  
Apple pear and cinnamon porridge  
Orange and coconut mousse, with maple syrup  
and chopped pistachios

### HOT ITEMS

£4.50

Breakfast bap with a choice of dry cured streaky  
bacon, Cumberland sausage, grilled Portobello  
mushroom, served with roasted vine tomato  
ketchup

### ORGANIC EGG BAR

£12.50

Scrambled or poached eggs served on  
sourdough toast with a selection of avocado,  
smoked salmon, crisp bacon, roasted  
mushrooms, micro cresses, sweet cherry  
tomatoes, sweet potato and corn hash





# 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**  
**HIRESMUSEUM.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.

