

# SOMETIMES, SOMETHING NEW COMES ALONG THAT REDEFINES EVERYTHING...

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.

VENUEHIRE@SCIENCEMUSEUM.AC.UK

020 7942 4340

HIRETHESCIENCEMUSEUM.COM











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#### LEVEL 4

THEATRE: 330 CABARET: 96
BANQUET: 160 STANDING: 400

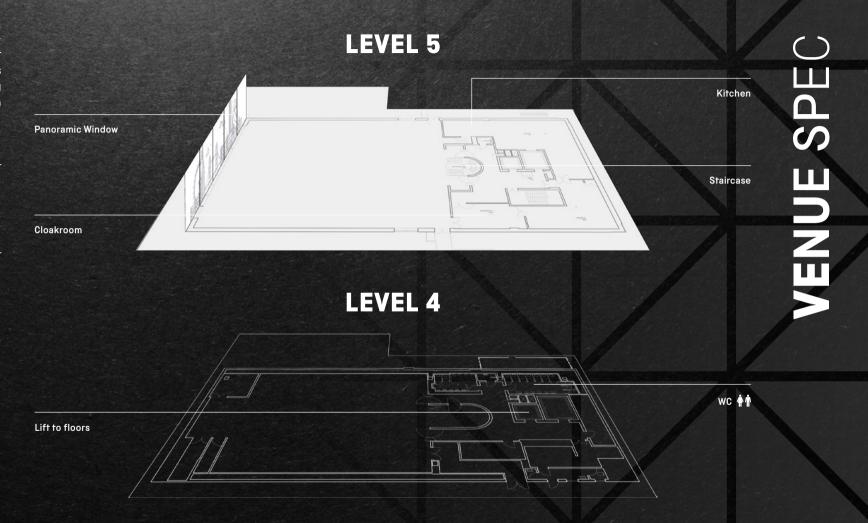
#### LEVEL 5

THEATRE: 400 CABARET: 168
BANQUET: 400 STANDING: 450

#### **DIMENSIONS**

LEVEL 4: 338 M<sup>2</sup> LEVEL 5: 651 M<sup>2</sup>





#### SAMPLE DDR MENU

# STARTING FROM £84 + VAT PP

\*Minimum 150 delegates

#### **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

#### **SAMPLE BREAK SNACKS**

## 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

#### **SANDWICH LUNCH**

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 blackpepper on rye bread

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

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

#### **HOT FORK 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'epices & toasted meringue

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







# SAMPLE DINNER MENU

\*Minimum 150 delegates

#### **STARTERS**

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)

#### MAINS

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







### Both levels offer a complete technology solution including:

- Twin 3m 16:9 edgeless projection screens that can be positioned in multiple locations
- Twin 13,000 Lumen projectors featuring the very latest laser engines for unparalleled colour reproduction
- 84" LCD Screens on custom built stands that allow for portrait and landscape orientations
- A two stage audio system comprising a discreet ceilingmounted array for background music and speeches, or a larger directional PA system for presentations and performances
- A dedicated streaming engine with broadcast quality remote control cameras for direct streaming to social media platforms
- Integrated LED lighting, atmospheric colour options and dramatic lighting looks
- State-of-the-art Crestron NVX control system allowing audio and video to move seamlessly between the two floors

In addition Illuminate's entrance lobby features LED walls that allow for branding and visual playback, creating an impact for your guests from the moment they arrive.

The integrated system is designed with flexibility in mind and fully supported by our in-house sales and technical teams as well as one of Europe's largest production resources, experienced in delivering innovative and creative solutions.

Contact us to discuss your requirements:

Illuminate@WhiteLight.Ltd.uk

White Light have equipped Illuminate with the very latest audio-visual technology. The focus is on a flexible infrastructure and key equipment that enables complete control of the environment and a flawless experience.



'Thank you so much for ensuring our event ran smoothly & stress free. Working with you & the team from the outset has been a really positive experience. The event logistics & the Museum backdrop offered a real wow factor for both clients & internal stakeholders.'

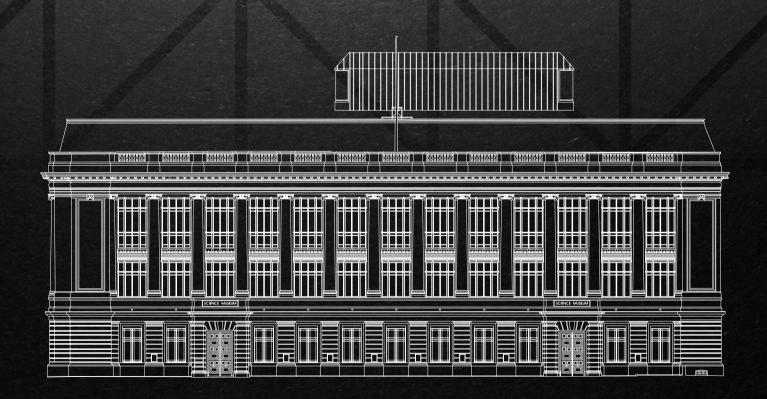
HARRIS INTERACTIVE, JULY 2018

'Thank you for being so amazingly helpful in the run up to and onsite during the event. It was great working with you and you made the quick turnaround of the event a lot less stressful. We have had loads of positive feedback about the event including the venue. I think it was the perfect choice. Hopefully there will be another opportunity to work with you again in the future!'

**VODAFONE, MAY 2018** 

'Thank you very much for all your help. You have been extremely supportive throughout all the arrangements and made my part as stress free as possible.'

PANASONIC, APRIL 2018



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 Equinor 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























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.

#### **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.

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