SCIENCE MUSEUM
ILLUMINATE
51°29'04.7"N 0°02'15.8"W
MOVING VENUE
VENUE CATERERS
WHITE LIGHT
LIGHTING • AUDIO • VIDEO

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

Situated on levels 4 and 5 of the Science Museum, Illuminate is a progressive new venue designed to both anticipate and surpass the needs of the ever-evolving events industry.

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.

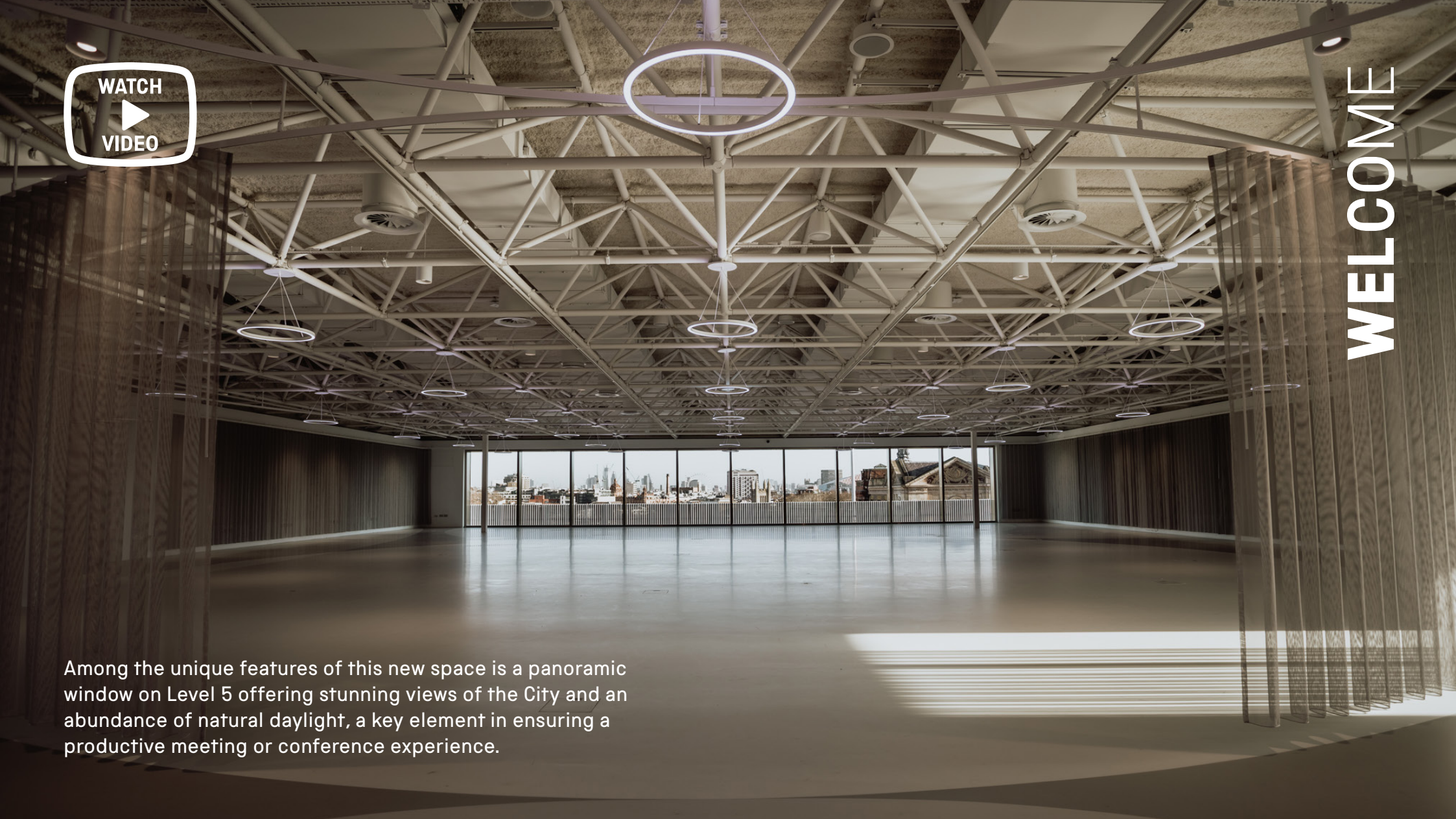
Illuminate can host up to 400 for conferences and dinners and 450 for drinks receptions. The space features state-of-the-art audio-visual capabilities from our partners White Light and first-class catering from our partners Moving Venue. The venue also benefits from high speed Wi-Fi.

VENUEHIRE@SCIENCEMUSEUM.AC.UK

020 7942 4340

HIRETHESCIENCEMUSEUM.COM

ILLUMINATE



Among the unique features of this new space is a panoramic window on Level 5 offering stunning views of the City and an abundance of natural daylight, a key element in ensuring a productive meeting or conference experience.

VENUE SPEC

Illuminate features state-of-the-art audio-visual capabilities, bespoke lighting for complete control over the look and feel of each space and first-class in-house catering.

LEVEL 4

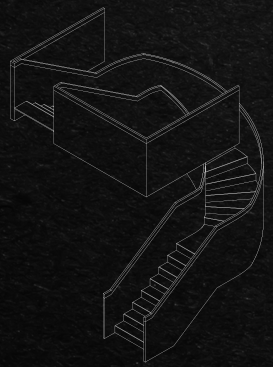
THEATRE: 330 CABARET: 128
BANQUET: 160 STANDING: 400

LEVEL 5

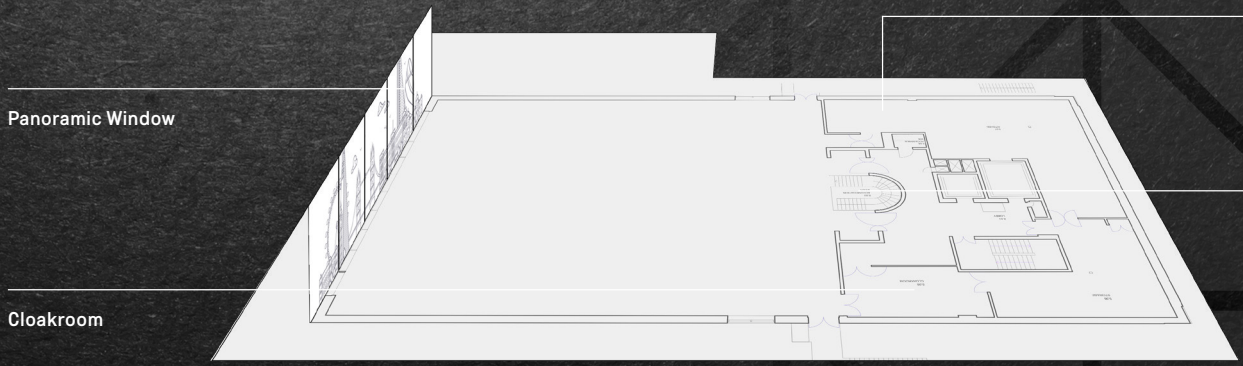
THEATRE: 400 CABARET: 272
BANQUET: 400 STANDING: 450

DIMENSIONS

LEVEL 4: 338 M² LEVEL 5: 651 M²



LEVEL 5



LEVEL 4

MOVING VENUE

Moving Venue are the sole in-house caterers at Illuminate, boasting over 30 years of experience.

With lovingly produced food by the talented chef brigade and delivered by a team of event experts, Moving Venue will serve bespoke, vibrant and uniquely crafted catering for all manner of events at Illuminate.

51°29'04.7"N 0°02'15.8"W

MOVING VENUE

VENUE CATERERS

SAMPLE DDR MENU

STARTING FROM £84 + VAT PP*

*Minimum 200 delegates.

BREAKFAST

Mini continental pastries including: Croissants, pain au chocolat, pain au raisin and apple and raisin lattice

Fruit skewers

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

SAMPLE BREAK SNACKS

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 (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 blackpepper on rye bread

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

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

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

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

SAMPLE CANAPÉ AND BOWL MENU

CANAPÉS

Korean style scallop hoe, ginger, sweet potato nest

Salmon trio gateaux

Smoked fillet of beef, rosti, truffle cream

Burnt John Dory skewers, miso glaze, salted hazelnuts

Korean chicken, gochujang dip

Ras el hanout spiced lamb skewers, apricot chutney

Red onion custard tart, leek jam, kale crisp (v)

Fig and Roquefort crostini (v)

Vanilla roasted sweet potato, crispy coconut grilled halloumi (v)

Goat's cheese balls, quince and pear jam with walnut crumb (v)

Sweetcorn croquettes with golden soft centre (v)

Roast squash with crispy kale, rowanberry capers (vg)

Barbecued Jack fruit slider in seeded bun (vg)

COLD BOWLS

Ponzu marinated tuna, avocado, spring onion and sticky rice, crispy seaweed, soy dressing

Chargrilled mackerel fillet, plum glaze, shiso salt, bok choy salad

Cajun salmon Caesar salad, grilled leaves, toasted ciabatta, Caesar dressing

Venison tartare, pickled radish, black sesame sauce

Fillet of beef chimichurri, spiced slaw, crispy corn

Blackened chicken with daikon radish slaw, truffled ponzu

Smoked chicken salad with mango, avocado, pestorissa dressing

Burrata with pear and orange, shaved fennel, toasted hazelnuts (v)

Beets, figs, blue cheese, pickled watermelon and walnuts (v)

Spicy burrito bowl with coriander dressing (vg)

HOT BOWLS

Miso roast cod fillet, creamed leeks, crispy shallots,

Roast monkfish in red wine, with pancetta and puy lentils

Grilled rump cap steak, Lyonnaise potatoes, béarnaise sauce

Korean fried chicken with sticky chilli glaze, kimchee slaw

Slow cooked lamb neck, white onion risotto, hazelnuts, Treviso, salsa verde

Venison meatballs with sweet red cabbage, blackened apple

Harrisa butterbeans, with charred tenderstem, lemon ricotta (v)

Caramelized onion soup, cultured cream, roasted nuts (v)

Roasted red pepper and chipotle mac 'n' cheese (v)

Sage gnocchi, roast pumpkin and tomato sauce, shaved walnuts (vg)

Chickpea and lentil curry, coriander rice cakes (vg)

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 ceiling-mounted 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.

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.

WHITE LIGHT®

WHITE LIGHT®

LIGHTING • AUDIO • VIDEO

TESTIMONIALS

‘Guest feedback was extremely positive across the board from all our different audience groups. The food from Moving Venue, audio and visual production from White Light, that view across London and the feeling of space all added to the success of the event. The staff shared their expertise and really worked in partnership to make sure our event ran smoothly.’

ROYAL OSTEOPOROSIS SOCIETY, MARCH 2019

Thank you for all your incredible help and support in the lead up to the event and on the day itself. Thank you so much for all your input and for managing countless queries and dealing with constant changes and demands from exhibitors. We really appreciate your support and high attention to detail and really could not have pulled this off without you.’

WILLIS TOWERS WATSON, JANUARY 2019

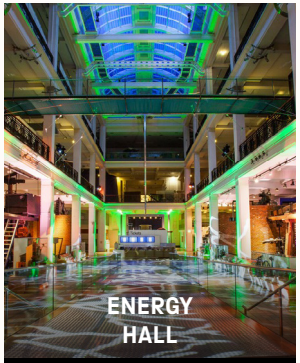
‘Thank you for being so amazingly helpful in the run up to and onsite during the event. It was great working with you and you made the quick turnaround of the event a lot less stressful. We have had loads of positive feedback about the event including the venue. I think it was the perfect choice. Hopefully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

VODAFONE, MAY 2018

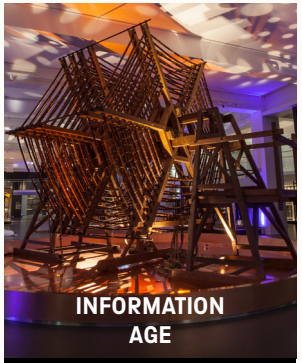
ENHANCE YOUR EVENT

Enhance your event by hiring one of our Science Museum galleries. With 13 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 with up to 1500 guests, choose from the stunning backdrop of Making the Modern World for dinners, out-of-this-world receptions in Exploring Space or our fully interactive Wonderlab: The Equinor Gallery. Combine your hire of Illuminate with one of our Science Museum galleries to take your event to the next level.

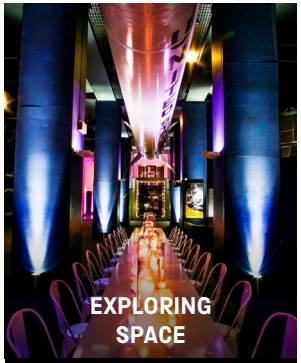
DOWNLOAD OUR GALLERIES BROCHURE HERE OR VISIT OUR WEBSITE HIRETHESCIENCEMUSEUM.COM



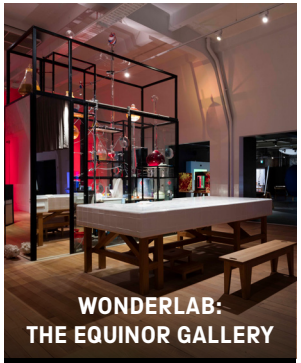
Up to 500



Up to 400



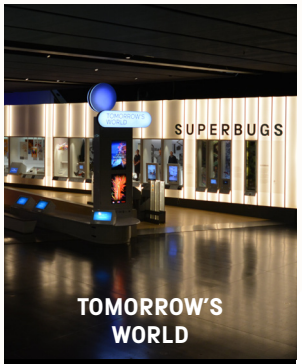
Up to 300



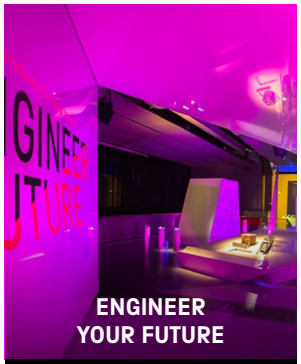
Up to 400

Up to 750

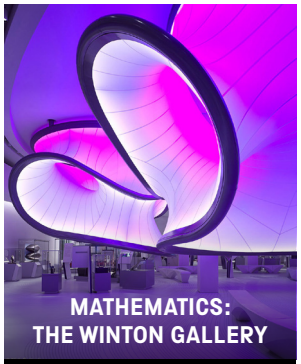
Up to 400



Up to 450



Up to 220



Up to 200

Up to 400

LOCATION

Located in South Kensington, the museum is ideally situated 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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