



Turner
Contemporary

Turner Contemporary Venue Hire

hire@turnercontemporary.org

A landmark venue on the Kent coastline, Turner Contemporary is a truly inspirational and unique choice for a fashionable and elegant wedding.



The Clore Learning Studio on the 1st floor can be hired for your wedding and civil ceremony.

With a spectacular view over the Harbour and the sea you will enter the space and walk down an aisle towards the windows surrounded by your family and friends. A changing exhibition offers an immersive experience in the contemporary art world.

Capacity: 120 seated theatre style

The ceremony





The reception

Coming downstairs to the outdoor terrace you will greet your guests and start the celebrations with a glass of fizz and some tasty canapes, while your photographer finds the most amazing backdrops to create your memories.

The Foyle Rooms on the ground floor of the gallery are the perfect blank canvas on which to unleash your creative flair against an ever-changing seascape that dominates the view with floor to ceiling windows. We furnish the space with round or long tables to suit your ideas and there is a wide outdoor balcony for your guests to enjoy the fresh air and admire the famous Margate sunset.

The wedding breakfast





The evening

After the meal and speeches, once the gallery has closed, you have exclusive access to The Sunley Gallery on the ground floor for drinks and cake cutting while the Foyle Rooms are re-set for the evening. Dancing continues up to midnight as your perfect day comes to a close.

Capacity: 120 for seated meal and 150 for evening

Hire fees include a day before the wedding to decorate the room and the morning of the day after to clear everything.

From £4,000 + VAT – reception only. £4,300 + VAT for ceremony and reception

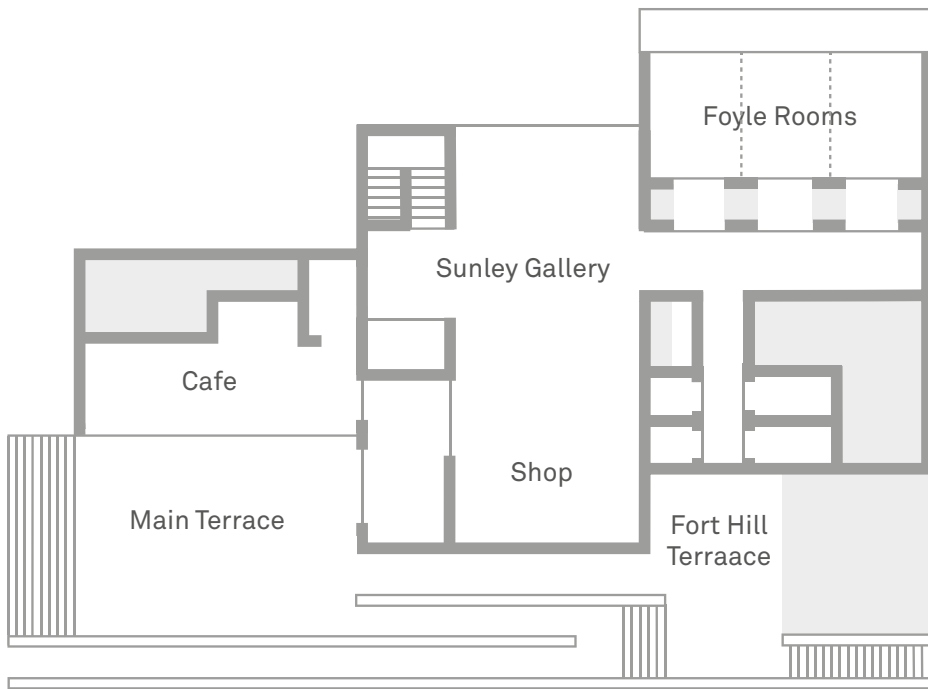
	Size	Capacity*	Suitable for...
The Foyle Rooms – a large multi-purpose space with private balcony offering panoramic sea views. This space also subdivides into three equal sized rooms perfect for smaller meetings.	1 room – 5.8 x 8.4m 2 rooms – 11.5 x 8.4m 3 rooms – 17.5 x 8.4m	60 standing, 40 theatre, 40 cabaret 120 standing, 80 theatre, 80 cabaret 180 standing, 120 theatre, 120 cabaret	<ul style="list-style-type: none"> ✓ conferences and meetings ✓ lunches and dinners ✓ weddings and celebrations ✓ workshops and training ✓ filming and photography
Sunley Gallery – a double-height space available to hire outside of public opening hours. Tall windows frame the skyscape as the sun sets, providing a stunning backdrop for evening drinks receptions.	17.5m x 8.4m	220 standing, 60 theatre, 56 cabaret	<ul style="list-style-type: none"> ✓ drinks receptions ✓ weddings and celebrations ✓ filming and photography
Clore Learning Studio – a light-filled exhibition gallery overlooking the historic Harbour Arm. Dedicated to showing artwork by young people and community groups, this is an inspirational space for creative workshops and away days.	17.5m x 8.4m	60-120 standing (subject to current exhibition), 60 theatre	<ul style="list-style-type: none"> ✓ creative away days ✓ workshops and training ✓ filming and photography ✓ wedding ceremonies
Restaurants and terraces – available for private hire outside gallery opening times with unequalled sunset views over the Harbour and Margate's 'golden mile'.	The Restaurant Main Terrace – 13.8 x 19.3m Fort Hill Terrace – 13.8 x 5.1m	40-50 seated, 80 standing 250 standing 120 standing	<ul style="list-style-type: none"> ✓ evening receptions ✓ evening dinners ✓ private parties ✓ BBQs and outdoor dining
Exterior – designed by David Chipperfield, the concrete, steel and white glass of our iconic building adds a contemporary feel to events and photoshoots.	Main Terrace – 13.8 x 19.3m Fort Hill Terrace – 13.8 x 5.1m	250 standing 120 standing	<ul style="list-style-type: none"> ✓ drinks receptions ✓ weddings and celebrations ✓ filming and photography

* Capacities are approximate and will be confirmed in advance of your event by the Venue Hire and Events Manager

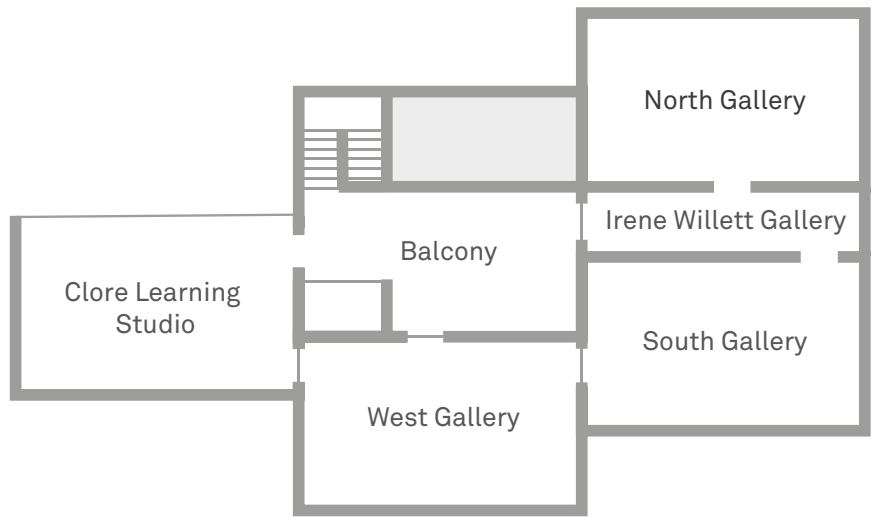
Our Spaces



Beach



Ground Floor



First Floor

Floorplan

Feasting menu

To share for the table

Starters

San Daniele ham

Gordal olives

Burrata, roasted bitter leaves, burnt chill & mint

Spiced carrot, yoghurt, hazelnut, parsley

Mains

cauliflower, romesco sauce, pickled onions, almonds, herbs (vg)

Slow cooked shoulder of lamb, aubergine funghetto, pine nut & mint sauce

Sides

Herb buttered new potatoes

Butterhead lettuce, lemon vinaigrette (vg)

Pudding

Seasonal pavlova

£38 +12.5% service charge

Menus

Canapes

Gildas (anchovy, guindilla chilli, olive) gf, df

Anchovy, ricotta, shallot, toast

Pork loin, anchovy, rocket gf, df

Truffled mushroom & Cornish Gouda

Gougeres (v)

Pastrami cured trout, dill pickle mayo on rye df

Salt cod brandade, smoked peppers, crispy shallots

Crown Prince squash, chickpea fritter, coriander (vg) gf, df

Roast beetroot, horseradish, fried capers (vg) df

Bitter leaves, anchoiade gf, df

2 is £5

3 is £7.5

4 is £10

The Classic

Sample menu
Pre order required

Choose 1 Canapes Per person

Gildas

Anchovy, ricotta, shallot, toast

Pork loin, anchovy, rocket

Truffled mushroom & Cornish Gouda
Gougeres (v)

Pastrami cured trout, dill pickle mayo on
rye

Salt cod brandade, smoked peppers, crispy
shallots

Sweetcorn, chickpea fritter, coriander

Roast beetroot, horseradish, fried capers

Bitter leaves, anchoiade

Starters

Spiced carrots, yoghurt & hazelnuts (v, can be
vg)

Mussels escabeche, roast garlic toast,
parsley & celery salad

Salt cod, roasted cauliflower, leeks, beurre
blanc

Mains

Oven baked sea bass, jerusalem artichokes,
lemon, capers

Slow cooked aged beef shin, shallots,
pickled walnuts, watercress
cauliflower, romesco sauce, pickled onions,
almonds, herbs (vg)

Choose your side for the table

Herb buttered new potatoes

Butterhead lettuce, lemon vinaigrette (vg)

Puddings

Poached pears, meringue, nut cream (vg)

Almond & olive oil citrus cake, creme
fraiche (gf)

Hot chocolate pudding, salted caramel ice
cream

£40pp + 12.5% service charge

Menus

BARLETTA

The Ritzy

Sample menu
Pre order required

Choose 1 Canapes Per person

Gildas

Anchovy, ricotta, shallot, toast

Pork loin, anchovy, rocket

Truffled mushroom & Cornish Gouda
Gougeres (v)

Pastrami cured trout, dill pickle mayo on
rye

Salt cod brandade, smoked peppers, crispy
shallots

Sweetcorn, chickpea fritter, coriander

Roast beetroot, horseradish, fried capers

Bitter leaves, anchoiade

Starters

Spiced carrots, yoghurt & hazelnuts (v, can be
vg)

San daniele ham, Burrata, roasted bitter
leaves, burnt chill & mint

Baked scallop in shell, garlic butter, herbs,
capers

Mains

Baked sea bass, bouillabaisse, aioli

Aged wing rib of beef, shallots, pickled
walnuts, watercress

cauliflower, romesco sauce, pickled onions,
almonds, herbs (vg)

Choose your side for the table

Potato dauphinoise

Mustard kent greens

Puddings

Poached pears, meringue, nut cream (vg)

Apple tartin, brandy caramel, channel
island double cream

Hot chocolate pudding, salted caramel

Cheese plates to be shared

Tunworth, crackers, preserves

£55 + 12.5% service charge

Menus

BARLETTA

Wine list

Our drinks menu changes frequently, with beer, wine and cocktail updates throughout the year. If there is a specific wine or beverage you are after, we can work to create a bespoke list for your special day.

Classic Sparkling

Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Fidora, Veneto, Italy NV 7/28

Cremant d'Alsace, Brut Nature, Famille Kreydenwiss, Bas-Rhin, Alsace, France, 2018 14.5/62

Pet-Nat, Bertin-Delatte, VDP Pop Sec, France 2016 68

Harrow & Hope Brut Reserve, Buckinghamshire, England, NV 78

Champagne Grand Cru, Dorien N 14, France, 2014 150

Funky Fizz

Pet-Nat, Discovery, Kentish Pip, Canterbury, UK 28

Pet-Nat, Col Tamarie, Veneto, Italy 44

Pet-Nat Rosé, Saint-Cyr, Beaujolais, France (Magnum) 135

Drink Menus

White

Perola do Lima Vinho Verde, Adega Ponte Lima, Portugal 2019 5.5/24

ChiChiBio Pecorino Terre di Chieti, Organic, Citra Vini, Chieti, Abruzzo, Italy 2019 16.5/26

Les Hexagonales, Sauvignon Blanc, Touraine AOP, Domaine Jean-Francois Merieau, France 2019 7/34

Marterey, Chardonnay, Languedoc Roussillon, Pays d'Oc, France 2020 8/45

Sarris, Robola of Kefalonia, Greece 2019 45

Tetramythos, Roditis Natur, Peloponnese, Greece 2020 52

Rully Blanc la Barre, Domaine Ninot, Côte Chalonnaise, Burgundy, France 2019 62

Wine list Cont.

Rose

Mediterrane Ros, IGP, Figuire, France 2019 5.5/24

La Rosee Pineau d'Aunis, Domaine Jean-Francois Merieau,
Touraine, Loire Valley, France, 2020 7/34

Orange & Skin

Kiss & Fly, Podere Anima Mundi 9/48

Esmeralda Garcia, Santyuste, 2019 10/50

Joan Rubio, Tiques, Nituix, Peneds, Catalonia, Spain 2018
54

Vins A Vollailles, Putes Feministes, 2019 12/60

Descregut, Vermell, Pen des, Spain 2018 65

Red

Primitivo 'Grifone', Puglia, Italy 2019 5.5/24

Saumur-Champigny, Maison Audebert & Fils, Loire Valley,
France 2019 9.5 / 45

Guillame Noir, ChGgGn M02, France, 2019 10 / 52*

Vins A Vollailles, Amazones, Germany, 2020 12 / 57

Delamra, Xinomavro, Naoussa, 2019 63

Vins A Vollailles, Amazones, Germany, 2020 12 / 57

'Bad Girls go Everywhere', Podere Anima Mundi,
2020 68 (1L)

*available chilled

Drink Menus

Beer

Northdown Brewery, Lager 4.5% 5

Northdown Brewery, Tidal Pool, Pale Ale 4.6% 330ml 7

Pressure Drop Brewery, Catamaran, New England Pale Ale,
4.8% 440ml 7.5

Arbor Ales, Saison DuPink, 5.8% (pint) 8

Magic Rock Brewery, Salty Kiss 4.1% 330ml 4

Burning Sky Brewery Blanche, Weissbier 4.5% 440ml
6.5

Northdown Brewery x We Are Here, Coffee Oatmilk Porter
5.5% 440ml 7.5

BARLETTA

Cider

Kentish Pip, Skylark Cider 5.5% 330ml 5.5

Kentish Pip, Forager Cider 4% 330m 6.5

Afters

Cynar 5

Antica Formula Vermouth 5

Tipples

All 10

Spritz

(Aperol OR Campari OR Bergamot OR Cynar, served with prosecco & topped with soda)

G + T

(Victory London Gin, Fever Tree Mediterranean Tonic)

Hollanthropist

(Victory London vodka, orange bitters, Fever Tree Mediterranean Tonic)

White Port & Tonic

(Calem Porto port wine, Fever Tree Mediterranean Tonic)

Negroni

(Victory London gin, Campari, Antica Formula Vermouth)

Negroni Sbagliato

(Campari, Antica Formula vermouth, prosecco)

Vesper

(Victory London gin, Victory London vodka, Lillet blanc, lemon zest)

Talia 75

(Victory London gin, Fiodora Col Fondo Prosecco, orange bitters, simple syrup)

Cosmopolitan

(Absolut vodka, Cointreau, lemon, cranberry juice)

No & Low

Pentire Seaward & soda + lemon 6

Pentire Adrift & tonic + rosemary 6

Jumpship Brewery, Yardarm Lager 0.5% 4

Big Drop, Paradiso Citra IPA .0.5% 4

Drink Menus

Coffee

by Curve Coffee Roasters
@curveroasters

Americano	2.5
Flat white	2.7
Cappuccino	2.7
Latte	2.7
Cortado	2.5
Macchiato	2.3
Espresso	2.2
Mocha	2.9
Hot chocolate	2.8

Drink Menus

Tea

by Chai Wallah
@chaiwallahmargate

English breakfast	2.6
Earl grey	2.8
Green sencha	2.8
Chamomile and rose	3
Citrus herbal chai	3
Mint	3
+oat milk	50p
+chai	50p

Can we have a cash bar?

Yes of course! And we can create a special drinks menu just for you and your guests.

Can we bring dogs?

Small well behaved dogs are allowed in the restaurant at the gallery, but sadly not in the exhibition. However, we can make some exceptions so do let us know if a canine friend is on the guest list.

Can we bring our own drinks?

We charge a corkage fee of 24 per bottle for any wine that is brought in. And 4 per can/bottle of beer that is brought in. If this is something you would like to discuss, please let us know.

What time can the bar stay open until?

The gallery must be left by midnight, with last orders at 11pm. This also means the music must stop at 11.30pm, to give us enough time to politely get everyone out of the building. A TEN (temporary event notice) can be applied for an extension on time, so please ask if you'd like to have a later event.

FAQ'S

How much time should we allow for our meal?

We suggest 2.5 hours for a feasting menu and up to 3 hours for a three course meal. This is dependent on the number of guests.

Can we hold our ceremony & reception at Turner Contemporary?

Yes you can! For a fully immersive experience of the art gallery, we suggest holding your ceremony in the CLORE learning studio, followed by a reception in our Foyle Rooms.

Can we have our own caterer?

We have a wonderful onsite restaurant, Barletta, who look after all of our event catering. On occasion we do allow off site caterers which are subject to a buyout fee.

Is there parking?

We allow two complimentary spaces in our private car park. There is a large pay & display parking area located adjacent to the gallery, as well as on the harbour.

Do you suggest somewhere to stay?

Yes, please ask us and we can point you in the right direction.

Do you provide furniture?

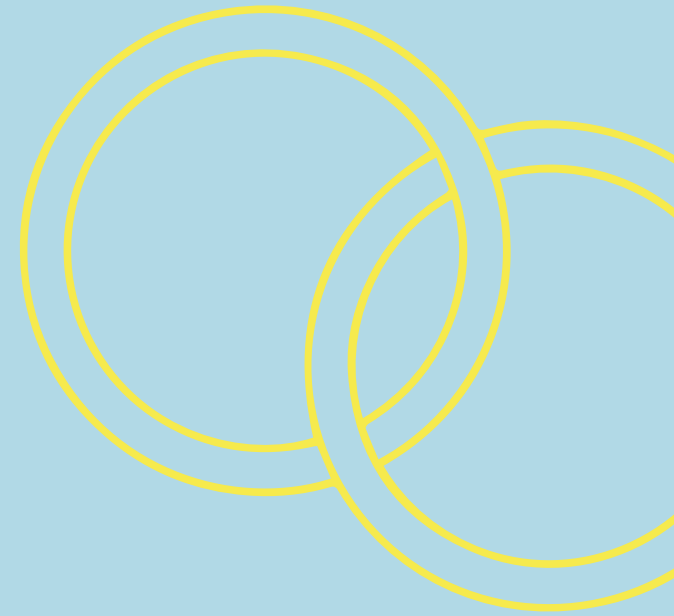
We have round tables (seat up to 8pax), trestle tables (6pax per table), chairs, poser tables (x3)

Do you provide tablecloths, cutlery & crockery?

Yes we do, on occasion we will need to hire in additional glassware, which will be noted in your quote.

Do you have sound equipment?

We AV equipment for background music and speeches. Any additional equipment will need to be hired in, however we can help with sourcing.



Contact our venue hire team for more information, hire fees, ideas and experienced guidance to help plan your event.

hire@turnercontemporary.org