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
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.
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
Our spaces

Our spaces

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

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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.

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 room – 5.8 x 8.4m</td>
<td>60 standing, 40 theatre, 40 cabaret</td>
<td>✓ conferences and meetings</td>
</tr>
<tr>
<td>2 rooms – 11.5 x 8.4m</td>
<td>120 standing, 80 theatre, 80 cabaret</td>
<td>✓ lunches and dinners</td>
</tr>
<tr>
<td>3 rooms – 17.5 x 8.4m</td>
<td>180 standing, 120 theatre, 120 cabaret</td>
<td>✓ weddings and celebrations</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td>17.5m x 8.4m</td>
<td>220 standing, 60 theatre, 56 cabaret</td>
<td>✓ drinks receptions</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td>17.5m x 8.4m</td>
<td>60-120 standing (subject to current exhibition), 60 theatre</td>
<td>✓ creative away days</td>
</tr>
</tbody>
</table>

Restaurants and terraces – available for private hire outside gallery opening times with unequalled sunset views over the Harbour and Margate’s ‘golden mile’.

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Restaurant</td>
<td>40-50 seated, 80 standing</td>
<td>✓ evening receptions</td>
</tr>
<tr>
<td>Main Terrace – 13.8 x 19.3m</td>
<td>250 standing</td>
<td>✓ evening dinners</td>
</tr>
<tr>
<td>Fort Hill Terrace – 13.8 x 5.1m</td>
<td>120 standing</td>
<td>✓ private parties</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✓ BBQs and outdoor dining</td>
</tr>
</tbody>
</table>

Exterior – designed by David Chipperfield, the concrete, steel and white glass of our iconic building adds a contemporary feel to events and photoshoots.

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Terrace – 13.8 x 19.3m</td>
<td>250 standing</td>
<td>✓ drinks receptions</td>
</tr>
<tr>
<td>Fort Hill Terrace – 13.8 x 5.1m</td>
<td>120 standing</td>
<td>✓ weddings and celebrations</td>
</tr>
</tbody>
</table>

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

Ground Floor
- Cafe
- Sunley Gallery
- Shop
- Fort Hill Terrace

First Floor
- North Gallery
- Irene Willett Gallery
- Clore Learning Studio
- Balcony
- West Gallery

Beach
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

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
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
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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco Frizzante Col Fondo DOC</td>
<td>Organic, Tenuta Civranetta, Fidora, Veneto, Italy</td>
<td>NV</td>
<td>7/28</td>
</tr>
<tr>
<td>Cremant d’Alsace, Brut Nature</td>
<td>Famille Kreydenwiss, Bas-Rhin, Alsace, France</td>
<td>2018</td>
<td>14.5/62</td>
</tr>
<tr>
<td>Pet-Nat, Bertin-Delatte</td>
<td>VDP Pop Sec, France 2016</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Harrow &amp; Hope Brut Reserve</td>
<td>Buckinghamshire, England, NV</td>
<td></td>
<td>78</td>
</tr>
<tr>
<td>Champagne Grand Cru</td>
<td>Dorien N 14, France, 2014</td>
<td></td>
<td>150</td>
</tr>
</tbody>
</table>

### Funky Fizz

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pet-Nat, Discovery</td>
<td>Kentish Pip, Canterbury, UK</td>
<td></td>
<td>28</td>
</tr>
<tr>
<td>Pet-Nat, Col Tamarie</td>
<td>Veneto, Italy</td>
<td></td>
<td>44</td>
</tr>
<tr>
<td>Pet-Nat Ros</td>
<td>Saint-Cyr, Beaujolais, France (Magnum)</td>
<td></td>
<td>135</td>
</tr>
</tbody>
</table>

### White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perola do Lima Vinho Verde</td>
<td>Adega Ponte Lima, Portugal</td>
<td>2019</td>
<td>5.5/24</td>
</tr>
<tr>
<td>ChiChiBio Pecorino Terre di Chieti</td>
<td>Organic, Citra Vini, Chieti, Abruzzo, Italy</td>
<td>2019</td>
<td>16.5/62</td>
</tr>
<tr>
<td>Les Hexagonales, Sauvignon Blanc</td>
<td>Touraine AOP, Domaine Jean-Francois Merieau, France</td>
<td>2019</td>
<td>7/34</td>
</tr>
<tr>
<td>Marterey, Chardonnay</td>
<td>Languedoc Roussillon, Pays d’Oc, France</td>
<td>2020</td>
<td>8/45</td>
</tr>
<tr>
<td>Sarris, Robola of Kefalonia</td>
<td>Greece 2019</td>
<td></td>
<td>45</td>
</tr>
<tr>
<td>Tetramythos, Roditis Natur</td>
<td>Peloponnese, Greece 2020</td>
<td></td>
<td>52</td>
</tr>
<tr>
<td>Rully Blanc la Barre</td>
<td>Domaine Ninot, Côte Chalonnaise, Burgundy, France</td>
<td>2019</td>
<td>62</td>
</tr>
</tbody>
</table>
### 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 Vollailes, 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 Vollailes, Amazones, Germany, 2020 12/57
- Delamra, Xinomavro, Naoussa, 2019 63
- Vins A Vollailes, Amazones, Germany, 2020 12/57
- ‘Bad Girls go Everywhere’, Podere Anima Mundi, 2020 68 (1L)

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### 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

*available chilled*
Cider
Kentish Pip, Skylark Cider 5.5% 330ml 5.5
Kentish Pip, Forager Cider 4% 330ml 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)

Drink Menus

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
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

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 an 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