A landmark venue on the Kent coastline, Turner Contemporary is a truly inspirational and unique setting for all kinds of corporate and business events, alongside exceptional contemporary art exhibitions.

From small meetings to dinners and receptions, our versatile spaces provide a stylish and business-like environment for your event. To make the most of your visit we can arrange private views and guided tours of our current exhibitions.
Offering bright and flexible space with white painted walls and high ceilings, our dedicated event spaces communicate a professional and welcoming environment for meetings, conferences, training, breakfasts, lunches and dinners. There is a spacious outdoor terrace for breaks and fresh air overlooking the sea.

Fully equipped with projector, screen, modern furniture, blackout blinds and sound proofed room dividers to create flexible smaller spaces.

We offer tailored packages for conferences, meetings and away days. Creative workshops delivered by our talented in-house team can make your visit to Margate a really memorable experience.

Capacity: from 40 -120 seated or 60 -180 standing
This 1st floor gallery space is the place where we show work by young artists and community groups. The changing exhibition offers a backdrop of art to your event and a spectacular view over The Harbour Arm and out to sea. It can be made available for events and would be suitable for after-hours drinks receptions and private views.

Capacity: up to 120 people standing
A bright and airy space on the ground floor, Sunley gallery can be hired for exclusive evening events once the Gallery has closed to the public. Combine it with a late private view of the exhibition and you have a unique opportunity to entertain your guests and network in an exceptional location.

Capacity: up to 350 people standing
### Our Spaces

<table>
<thead>
<tr>
<th>Space</th>
<th>Size</th>
<th>Capacity*</th>
<th>Suitable for...</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Foyle Rooms</strong> – 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.</td>
<td>1 room – 5.8 x 8.4m</td>
<td>60 standing, 40 theatre, 40 cabaret</td>
<td>✓ conferences and meetings ✓ lunches and dinners ✓ weddings and celebrations ✓ workshops and training ✓ filming and photography</td>
</tr>
<tr>
<td></td>
<td>2 rooms – 11.5 x 8.4m</td>
<td>120 standing, 80 theatre, 80 cabaret</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3 rooms – 17.5 x 8.4m</td>
<td>180 standing, 120 theatre, 120 cabaret</td>
<td></td>
</tr>
<tr>
<td><strong>Sunley Gallery</strong> – 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.</td>
<td>17.5m x 8.4m</td>
<td>220 standing, 60 theatre, 56 cabaret</td>
<td>✓ drinks receptions ✓ weddings and celebrations ✓ filming and photography</td>
</tr>
<tr>
<td><strong>Clore Learning Studio</strong> – 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.</td>
<td>17.5m x 8.4m</td>
<td>60-120 standing (subject to current exhibition), 60 theatre</td>
<td>✓ creative away days ✓ workshops and training ✓ filming and photography ✓ wedding ceremonies</td>
</tr>
<tr>
<td><strong>Restaurants and terraces</strong> – available for private hire outside gallery opening times with unequalled sunset views over the Harbour and Margate's 'golden mile'.</td>
<td>The Restaurant</td>
<td>40-50 seated, 80 standing</td>
<td>✓ evening receptions ✓ evening dinners ✓ private parties ✓ BBQs and outdoor dining</td>
</tr>
<tr>
<td></td>
<td>Main Terrace – 13.8 x 19.3m</td>
<td>250 standing</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fort Hill Terrace – 13.8 x 5.1m</td>
<td>120 standing</td>
<td></td>
</tr>
<tr>
<td><strong>Exterior</strong> – designed by David Chipperfield, the concrete, steel and white glass of our iconic building adds a contemporary feel to events and photo shoots.</td>
<td>Main Terrace – 13.8 x 19.3m</td>
<td>250 standing</td>
<td>✓ drinks receptions ✓ weddings and celebrations ✓ filming and photography</td>
</tr>
<tr>
<td></td>
<td>Fort Hill Terrace – 13.8 x 5.1m</td>
<td>120 standing</td>
<td></td>
</tr>
</tbody>
</table>

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

- Cafe
- Sunley Gallery
- Shop
- Fort Hill Terrace
- Foyle Rooms

First Floor

- North Gallery
- Irene Willett Gallery
- Balcony
- Clore Learning Studio
- West Gallery
- South Gallery
Menus

Breakfast
Staple stores croissant
Fruit, granola, yoghurt
Eggs benedict
Eggs florentine

Fruit juices
Tea / coffee
Mineral water

Served Buffet style
£20 per person + service

Simple sandwiches
To share for the table

Egg & Cress
Ham & Cheese
Bacon, lettuce, tomato
Camembert, lettuce, tomato
Hot Smoked trout, red onion, mayo
Grilled cheese, pickles
Roast chicken club
Chicken caesar sandwich
Seasonal veggies, vegan mayo, chilli

Choose 3 is £6 per person
Feasting menu

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

Menus
The All-Day Meeting Day

Breakfast
Staple Store pastries
Granola
Tea or Coffee
Juices

Lunch served family style
Gordal olives
Truffled crisps
Mortadella & Prosciutto di San Daniele
Hot smoked trout, roast heritage beetroot, paprika aioli
Butter & garlic roast chicken, watercress, jus
Slow cooked cauliflower, romesco sauce, pickled onions (vg)
Butterhead lettuce, buttermilk dressing
Chocolate mousse, sour cream

Afternoon tea
Tea and coffee
Biscuits

£40pp + 12.5% service charge

Mini Meeting Day

Selection of sandwiches
Salads for the table
Cake & cookies
Tea & Coffee
Water

£18pp + 12.5% service charge
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
The Ritzy Brunch
Served family style

Onglet steak, fried eggs, green sauce
Pastrami trout bagel benedict
Roasted potato, sour cream, grilled onions, smoked bacon (can be v)
Navarrico Chickpeas in tomato sauce, slow cooked peppers, fried garlic, parsley (vg)
Sourdough, fried eggs, fried sage, spinach, nduja sauce
Poached peaches, spiced apple, granola, yoghurt

Drinks Per Person
1 cocktail
½ bottle of Champagne
1 bottle of mineral water
Tea & coffee

£75pp + 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
Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Fidora, Veneto, Italy NV 7/28


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

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 Mireau, 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 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

Guillaume 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)

*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
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)

Negroni Sbagliato
(Campari, Antica Formula vermoutch, 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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Americano</td>
<td>2.5</td>
</tr>
<tr>
<td>Flat white</td>
<td>2.7</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>2.7</td>
</tr>
<tr>
<td>Latte</td>
<td>2.7</td>
</tr>
<tr>
<td>Cortado</td>
<td>2.5</td>
</tr>
<tr>
<td>Macchiato</td>
<td>2.3</td>
</tr>
<tr>
<td>Espresso</td>
<td>2.2</td>
</tr>
<tr>
<td>Mocha</td>
<td>2.9</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>2.8</td>
</tr>
</tbody>
</table>

## Tea
by Chai Wallah
@chaiwallahmargate

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English breakfast</td>
<td>2.6</td>
</tr>
<tr>
<td>Earl grey</td>
<td>2.8</td>
</tr>
<tr>
<td>Green sencha</td>
<td>2.8</td>
</tr>
<tr>
<td>Chamomile and rose</td>
<td>3</td>
</tr>
<tr>
<td>Citrus herbal chai</td>
<td>3</td>
</tr>
<tr>
<td>Mint</td>
<td>3</td>
</tr>
<tr>
<td>+oat milk</td>
<td>50p</td>
</tr>
<tr>
<td>+chai</td>
<td>50p</td>
</tr>
</tbody>
</table>
Contact our venue hire team for more information, hire fees, ideas and experienced guidance to help plan your event.

hire@turnercontemporary.org