

Turner  
Contemporary

# Turner Contemporary Venue Hire

[hire@turnercontemporary.org](mailto:hire@turnercontemporary.org)

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

# The FoyLe Rooms





# Clore Learning Studio

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

# Sunley Gallery







	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	✓ 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	✓ 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	✓ 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	✓ 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	✓ drinks receptions ✓ weddings and celebrations ✓ filming and photography

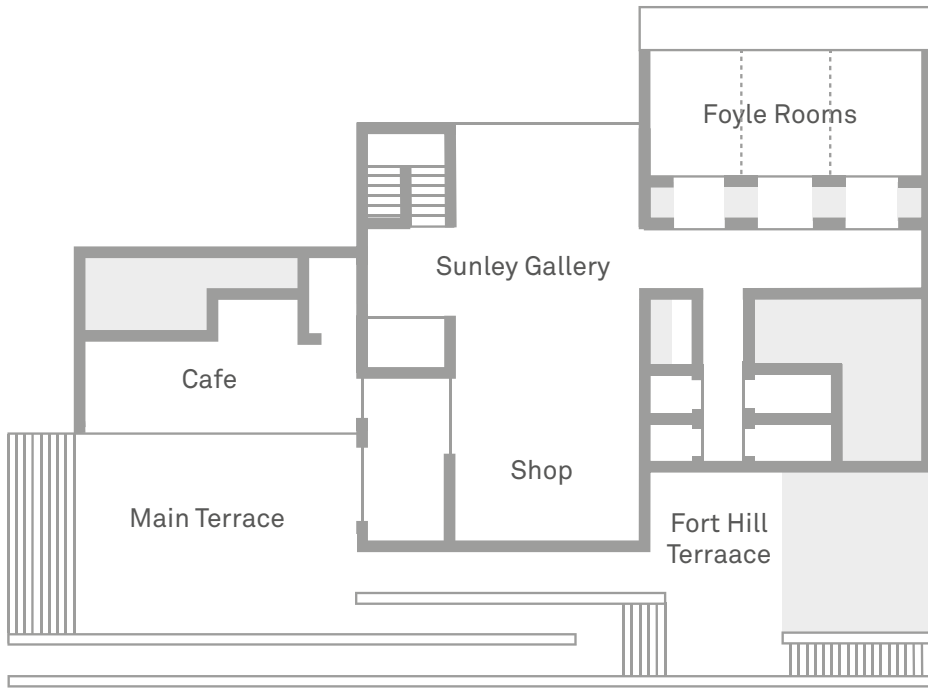
\* Capacities are approximate and will be confirmed in advance of your event by the Venue Hire and Events Manager

# Our Spaces

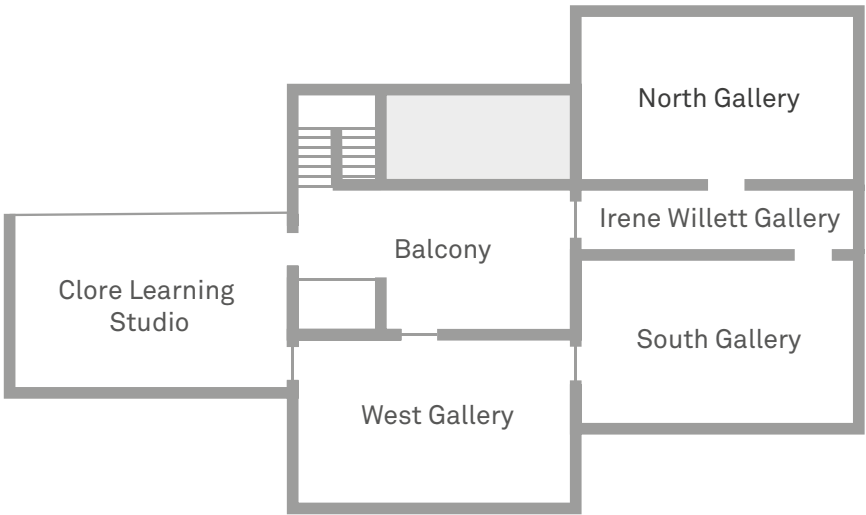




Beach



Ground Floor



First Floor

# Floorplan





## Breakfast

Staple stores croissant

Fruit, granola, yoghurt

Eggs benedict

Eggs florentine

Fruit juices

Tea / coffee

Mineral water

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Served Buffet style

£20 per person + service

# Menus

## 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

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Choose 3 is £6 per person

## 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

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£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

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2 is £5

3 is £7.5

4 is £10

BARLETTA



## 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

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£40pp + 12.5% service charge

Menus

BARLETTA

## 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

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£40pp + 12.5% service charge

# Menus

## Mini Meeting Day

Selection of sandwiches

Salads for the table

Cake & cookies

Tea & Coffee

Water

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£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

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£55 + 12.5% service charge

Menus

BARLETTA

# 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

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£75pp + 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 TreeMediterranean 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

BARLETTA

## 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



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

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