

# TATE EVENTS

## AND CORPORATE MEMBERSHIP

### Meetings and Conferences at Tate Modern

Creating unforgettable moments in stunning event spaces, Tate Events deliver a wide variety of events, from private fine dining and exquisite drinks receptions, film premiers and fashion shows to large scale conferences and meetings.

Our talented kitchen team are committed to sustainable, locally sourced ingredients, with their finger on the pulse of British food trends. Our dynamic planning team and experienced service staff will work with you to create an exceptional event.

[Private.events@tate.org.uk](mailto:Private.events@tate.org.uk)

0207 887 8689

Join the conversation

@tateeats



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# OUR COMMITMENT

## SUSTAINABILITY

Sustainability is at the very heart of all we do. We work to bring you exceptional experiences, keeping the planet in mind, from our food to our drink and beyond. Our teams do this in several ways, from our chefs creating seasonal menus with local and sustainable suppliers, to our menus offering a variety of vegan, vegetarian and vegetable-led dishes. We also ensure minimal food waste occurs (77% of all our waste is recycled) and are proud to have made investments to replace single-use alternatives.

## ARTS & CULTURE

Tate is a global brand with an international reputation for innovation and excellence. We are one of the world's most successful visual and influential arts galleries. We welcome millions of visitors each year, with an incredible reach spanning individuals and corporate businesses. By hosting your event at Tate you are contributing to future generations access to art.

## DIVERSITY & INCLUSION

Tate aims to serve as artistically adventurous and culturally inclusive global art museums. Our people are central to this purpose. We want our workforce to be more representative of all sections of society at all levels in the organisation. We publish yearly Workforce Diversity Profiles so we're able to track change and target action to achieve this goal.



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# WHAT'S INCLUDED

## VENUE HIRE

Inclusive of event space, dedicated Event Planner, Tate security and venue cleaning.

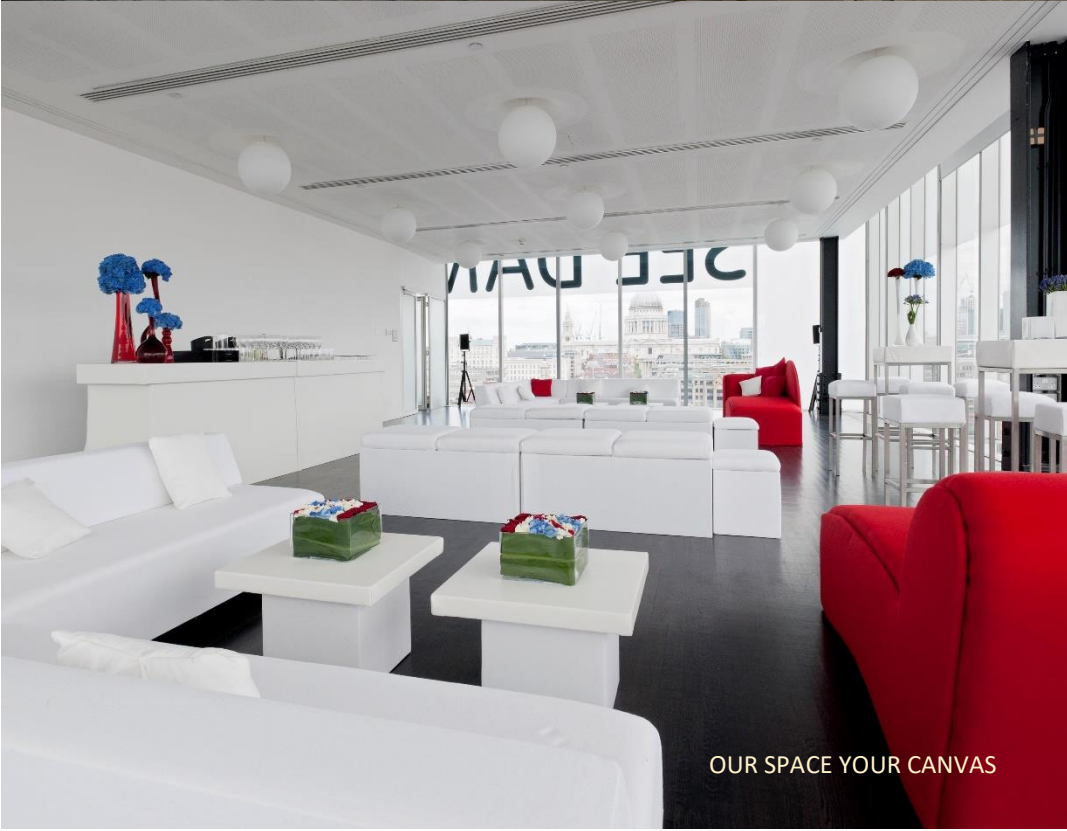
## TATE MODERN, NATALIE BELL

East Room Full Day	£5,000
East Room Half Day	£2,500
Starr Cinema & Foyer Full Day	£6,600
Starr Cinema & Foyer 4 hour hire	£4,000

## TATE MODERN, BLAVATNIK

Level 9 Restaurant	£3,500
South Room	£5,000
The Tanks	Price on request

*All prices are excluding VAT.*



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# WHAT'S INCLUDED

Welcome refreshments with mini pastries and fruit, mid-morning refreshments with biscuits and afternoon break refreshments with cake, and a selection of homemade sandwiches and salads for lunch

Tate roasted coffee, Jing tea, fresh juice, presse and water

Event Manager and experienced staff to serve your guests

Event furniture for theatre style set-up, equipment and linen

Number of guests	Per person
25-50	£110
50 - 75	£90
75 - 100	£80
100 - 200	£75
Over 200	Price on request

*We can cater for events of all varying sizes from an intimate meeting for 10 up to a conference for 500, however, minimum costs do apply. For guest numbers under 25 we will provide a price upon request.*

*These prices are indicative costs, final costs will be determined by your timings, the choice of food and drinks and your exact event requirements. All prices are excluding VAT.*





# SUGGESTED TIMINGS

The below outlines the proposed timings for the event, all timings are subject to gallery hours and guidelines.

08.55	All suppliers ready for doors open
09.00	Doors open, guests begin to arrive
09.00	Breakfast
11.00	Mid-morning break
13.00	Lunch
15.30	Afternoon break
17.00	End of event, guests begin to depart
17.30	Gallery clear





# FOOD

Gastronomy is what we do, we cook delicious food informed by our dynamic, creative gallery environment. We have relationships with some of the UK's finest suppliers, and Our Head Chef, Spencer Ralph and the team create bespoke, seasonal and sustainable menus, based on our program.

## SAMPLE MENU

### WELCOME REFRESHMENTS

Seasonal fruit skewers

Selection of freshly baked pastries

### MID MORNING BREAK AND AFTERNOON BREAK

Coffee and biscuits or selection of cakes

### LUNCH

Selection of freshly made sandwiches

Roast Jerusalem artichoke, squash, kale, toasted pumpkin seeds, cold-pressed rapeseed oil

Spiced parsnip, baby spinach, crab-apple and currant dressing

### GARNISH

Allowance for fresh fruit or herbs for drinks garnish.

### OUTMESS

Food and beverage provided for both staff throughout your event. Please inform your Event Planner if you wish to provide this for crew on the event day.

## SAMPLE MENU

### WELCOME REFRESHMENTS

Seasonal fruit platter

Selection of freshly baked pastries

### MID MORNING BREAK AND AFTERNOON BREAK

Coffee and walnut cake with salted buttercream and paleo brownie power balls

### LUNCH

Bresaola with gorgonzola spread, balsamic pickled onion and rocket on focaccia

Smoked salmon, red onion jam, baby spinach on white bloomer

Togarashi-crusted tuna with sweet soy glaze, pickled daikon, edamame beans, mizuna and wasabi dressing

Roasted sweet potato with pickled red onion, cherry tomatoes, coriander and chipotle dressing

Mini banana bread and with Nutella and banana chips

### GARNISH

Allowance for fresh fruit or herbs for drinks garnish.

### OUTMESS

Food and beverage provided for both staff throughout your event. Please inform your Event Planner if you wish to provide this for crew on the event day.



# BEVERAGE

Our cellars offer a unique selection of aged wine, from French classics to New World heroes. We work with many of the best breweries in the UK to create bespoke, artist-inspired beers exclusive to Tate. Our gin, distilled by Sacred, is now in its eighth year of production and our elderflower soda is made with Square Root. In our roastery, Coffee by Tate, we source and roast sustainable, ethical coffees grown by producers from South America.

JUICES	Glass per guest	Per bottle
Freshly squeezed orange juice	1	£8.50
Seasonal sparkling presse	1	£8.60
WATER		
Kingsdown Still and Sparkling Water 750ml	3	£2.75



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## OUR SPACE YOUR CANVAS

Thank you, thank you, thank you for all that you did to make the GQ Men of the Year Awards possible. I hope you know how much I value and very much appreciate all that you do for us - I know you all go that extra miles and for that I am incredibly grateful. The food, the service, the venue was flawless and it felt so good to be hosting a proper live event again. Please can you pass my thanks on to everyone involved, it was a perfect night.

*Turbine Hall & Bridge, GQ Men of the Year Awards*

It was our absolute pleasure to host at Tate Modern – as you know, we're in love with the venue, it really is the most spectacular and backdrop to our event, and so many of our guests were absolutely awestruck by it. It's the dream. Your team have been so supportive, so flexible and so calming (when I'm coming at you with teeny, little things that simply must be discussed). Thank you for all your help over the months leading up to Monday Very best wishes and thanks on behalf of me all my team – and yes, please, to working together again – we'd love to make a return to Tate Modern, that's an absolute affirmative.

*Turbine Hall & Bridge, The 'It List' Hair Dressing Awards*

We had a fantastic evening, thank you so much for your help in organising and planning the event. The staff were very helpful throughout. Thanks again for everything and I hope we get a chance to visit again soon.

*Level 10 Reception, Skidmore, Owings & Merrill*

Thank you so much for all your patience and expertise in helping us execute our event last night. Please extend our thanks and appreciation to all your wonderful staff. All the comments we heard as guests left were ecstatic. Everyone had a fabulous time and commented on the beautiful venue and quality of the food. You made Dartmouth look great. Thank you seems insufficient, but anyway – thank you!

*Gallery 9, Dartmouth University*



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