

GARDEN MUSEUM

Venue Hire Brochure and Rates 2012 & 2013

ABOUT US

The Garden Museum is the only museum in the UK to celebrate the art, design and history of gardens. Three temporary exhibitions each year explore the making of British gardens, and an exciting programme of over 30 events celebrates heroes and heroines from the forgotten plant-hunters and gardeners of the past to the designers and writers in fashion today. Visitors also see a permanent display of paintings, tools, ephemera and historic artefacts: a glimpse into the uniquely British love affair with gardens.

THE BUILDING

The Museum is situated in the beautiful former church of St. Mary at Lambeth, which is next to Lambeth Palace and just across the Thames from the Houses of Parliament. St Mary at Lambeth was founded in 1062 and the Museum retains much of its medieval character. The tower was a later addition in 1377. The interior of the church was largely remodeled in the Victorian period.

In 1972 the church was deconsecrated and scheduled for demolition. At that time all the internal furniture, bells and altar were removed. Just before the wreckers arrived the building was saved by John and Rosemary Nicholson who wanted to save not only the building but also the now Grade II* listed tombs of Tradescant, Bligh and Sealy.

In 2008 the venue was transformed by the installation of contemporary gallery spaces. The Garden Museum receives no public funding and is wholly reliant on the generosity of its audience and venue hire for its continuing existence.





THE GARDEN

The Museum's garden was created in 1980. At its heart is a knot garden designed by the Museum's President, The Dowager Marchioness of Salisbury (who was then also re-making the gardens at Hatfield House, Hertfordshire). The reason for the seventeenth-century spirit of the design is that our garden also houses the tomb of the great plant-hunters, gardeners and collectors, John Tradescant the Elder (c.1570-1638) and Younger (1608-1662), the rediscovery of which originally inspired the creation of a museum of garden history.

The knot garden and its surrounds are planted with species introduced by the Tradescants - such as the scarlet runner bean, red maple and tulip tree - and many others grown by them in their Lambeth garden. It is not only historically significant but also a lush and beautiful spot in the centre of London, cared for by a small horticultural team of staff and volunteers.

The Garden makes a beautiful environment for wedding photography, a relaxing evening reception or a lively summer barbeque.



THE INTERIOR

The Museum's interior has been modified by the installation of the sustainable and non-invasive gallery spaces that were designed and added by Dow Jones Architects in 2008. The installation was deemed to be of sufficient quality for the architects to be awarded Refurbishment Architects of the Year. To quote the judges "the engineered timber intervention striking a remarkably sympathetic relationship to its masonry host building." The development includes a small boardroom, permanent and temporary exhibition spaces.



LOGISTICS

The venue functions as a public museum on Monday to Friday from 10.30am to 5.00pm and at the weekends from 10.30am to 4.00pm. The venue is generally available each day for private hire from our public closing time until 11.30pm. For an additional fee the hours can be extended until 01.30am. Please allow for 1.5 hours set up and 30 minutes for close down. Set up and close down times must be accounted for within the booked time frame.

On some occasions the venue is available for hire during the day such as the first Monday of each month when we are closed to the public. On rare occasions the Museum may be closed to the public for a private hire on an exclusive use basis. Please contact us for rates and availability.

The venue is licensed for 200 pax. We can accommodate up to 120 pax for a formal sit-down meal and 200 pax for reception. We can accommodate 120 pax for a theatre style event with back projection. Venue hire covers the building (excepting the exhibition spaces) and private garden.

RATES

Private Hire details	2012	2013
Private Hire Monday to Friday (5pm to 11.30pm)	£2,525.00	£2,800.00
Private Hire Weekends (4pm to 11.30pm)	£2,750.00	£3,020.00
Each additional hour up to 1.30am	£250.00	£280.00
Corporate Hire details	2012	2013
Private Hire Monday to Friday (5pm to 11.30pm)	£2,725.00	£3,000.00
Private Hire Weekends (4pm to 11.30pm)	£2,950.00	£3,220.00
Each additional hour up to 1.30am	£250.00	£280.00

BOARDROOM

In addition to the Nave and Garden we also have a small private boardroom that will comfortably seat 14 pax. It can be hired at a day rate (0900 to 1730hrs) of £250.00.

APPROVED SUPPLIERS

As a condition of hiring the Museum you must use our list of **approved suppliers** for catering and lighting. See next pages for more information.

We also have a list of recommended suppliers who know the Museum well and work with us routinely. You are not required to use them but we do highly recommend their services.

CHARITY RATE

We occasionally offer discounted venue hire rates to registered charities. Please contact us for special rates and availability.

APPROVED SUPPLIERS: CATERERS

Suzanne James 020 8693 6331 info@suzannejames.co.uk suzannejames.co.uk
Catering

Suzanne James is fanatical about food! They use only the finest ingredients available and whenever possible use only organic, preferably British. Their in-house organic bakery produces a range of breads daily. They have an enviable reputation in London for providing delicious, inspiring, innovative food with cutting edge, spectacular presentation enabling them to be at the forefront of the industry. Suzanne has recently been shortlisted in the category of Independent Wedding Caterer of the Year in the Wedding Industry Awards 2012

Fizz 0800 389 5584 info@fizz.uk.com Fizz.uk.com

Fizz are recommended caterers at many of London's unique venues. Fizz will prepare sensational food for your special day and their chefs will talk through your specific requirements and create a menu unique to you. All their menus are stylishly presented on Villeroy & Boch white china with the finest damask linen or delicate organza in a rainbow of colours.

Bubble Food 020 7703 2653 mark@bubblefood.com bubblefood.com

Bubble has a unique and flexible approach to every event, delivering a wide range of solutions to meet any client's needs. Bubble are renowned for their freshly prepared, mouth watering cuisine and the flair with which it is served. Bubble manage every event with incredible attention to detail and always go that extra mile to ensure that style and sophistication are evident in everything they do. Bubble are passionate about food and just as passionate about wine, they use locally sourced produce wherever possible and try their very best to reduce their carbon footprint by only using seasonal fruits and vegetables. We insist on Fair-trade products wherever this is feasible.

Al Fresco Feasts 020 7820 7456 sarah@alfrescofeasts.co.uk alfrescofeasts.co.uk

Al Fresco Feasts specialises in providing a bespoke feast for you and your guests to remember, served by some of the most attractive and charming waiters and waitresses in London. We believe the key to success is the personal approach. From first enquiry through to the event itself, you deal with the proprietor and head chef, Sarah Barr – and her attention to gastronomic and organisational detail is second to none. The personal approach follows through to the young, enthusiastic staff, who are all hand-picked, not from an agency. Our best advert is our repeat customers and referrals from other clients.

POP 020 7702 7241 donna@perfectlyorganisedparties.com perfectlyorganisedparties.com

Perfectly Organised Parties (POP) is an intimate party planning service. With a uniquely competitive pricing structure combined with a bespoke planning process POP offers its clients an imaginative and flexible style of event production. At POP, our method of event planning guarantees meticulous delivery of memorable moments. Our policy is for your event to become our event, for our time to become your time. For POP every booking is a unique opportunity to create a special memory, so together we work tirelessly to ensure that every element of your special occasion is Perfectly Organised.

Food Events 0208 453 0300 simon@foodevents.co.uk www.foodevents.co.uk

Our newest approved caterer, Food Events, are renowned for providing an extremely personal service with meticulous planning and attention to detail to ensure a unique and smoothly run event. We know that each and every celebration is different and we design the perfect menu to match your individual food tastes and budget. We will work closely with you throughout the run up and on the day itself to ensure the process is enjoyable and stress free.

APPROVED SUPPLIERS: LIGHTING AND SOUND

Enhance Lighting & Design | 01322 427 232

As a condition of hiring the Museum you must use our approved lighting and sound company. Enhance provide an excellent service and have a great deal of experience in making the Museum look wonderful. info@enhancelighting.co.uk | enhancelighting.co.uk

RECOMMENDED SUPPLIER: PHOTOGRAPHY

SOPHIE MUTEVELIAN
P H O T O G R A P H Y

Sophie is a London based photographer specialising in wedding and event photography. Her calm, elegant and unobtrusive style allows you to be confident that all those precious moments will be documented whilst you relax and enjoy your celebration. Contact Sophie on 07941 180 882.



RECOMMENDED SUPPLIER: FURNITURE AND EQUIPMENT HIRE

Cameo Event Hire | 020 8659 8000

Cameo Event Hire Ltd has been supplying high quality marquees and equipment hire since 1991. We are fully committed to our clients and we offer an all in one service to fulfil your every event need. Whatever your event Cameo Event Hire can provide you with the equipment you require. info@cameoeventhire.co.uk | www.cameoeventhire.co.uk



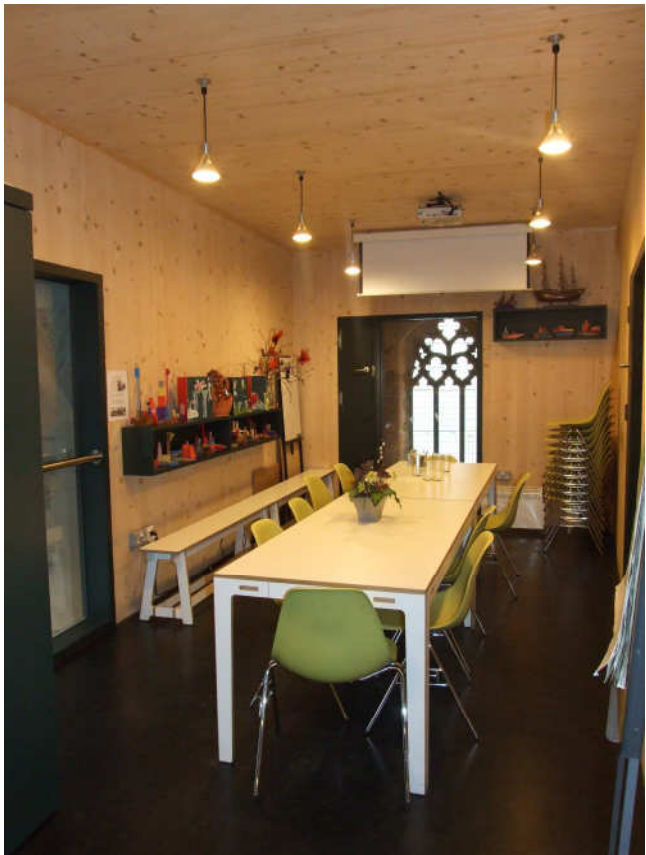
ACCOMMODATION

Novotel London Waterloo 020 7793 5722

Discounted rates available. h1785-sl@accor.com | www.novotel.com/1785



IMAGES



IMAGES

