

THE MAGAZINE RESTAURANT

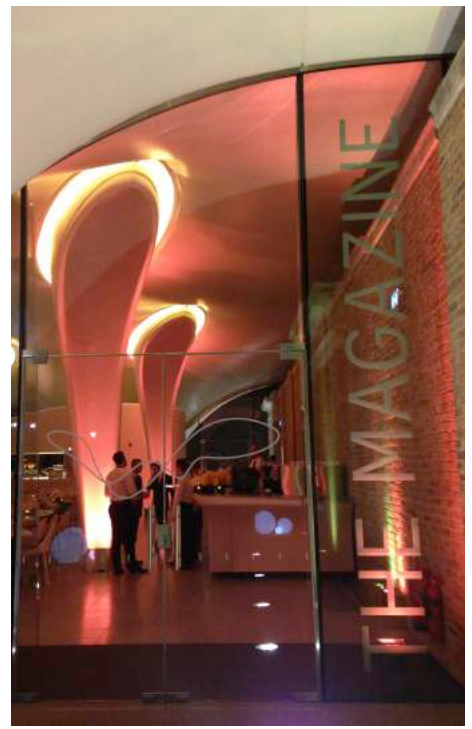
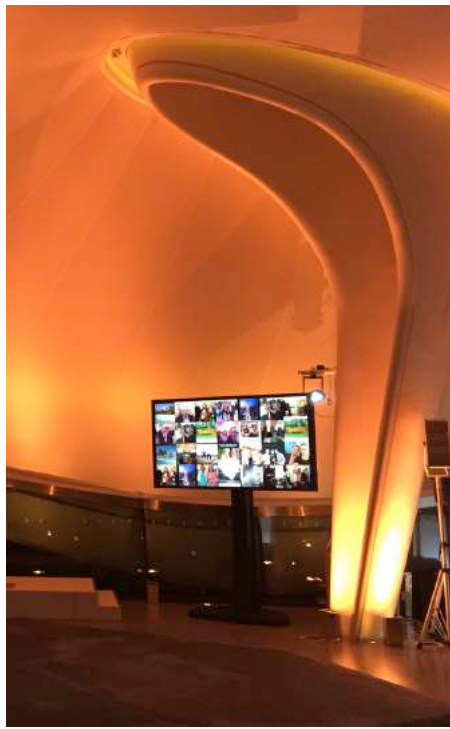
MAKING WAVES

WWW.MAGAZINE-RESTAURANT.CO.UK



VENUE PRESENTATION







GENERAL

FACTS

Address

The Magazine Restaurant at the Serpentine Sackler Gallery,
West Carriage Drive, Kensington Gardens, London W2 2AR

Availability for events

Breakfast events | 7 days a week | from 7-9.30am

Evening events | 7 days a week

All day events | Monday only

General capacity

300 guests reception | 140 guests seated dinner | 100 guests outdoor capacity

Additional info

Smoking area

Disabled access

Wifi

Parking via pay and display opposite the gallery

Audio and Visual

Additional lights and a sound system can be arranged by the Kofler & Kompanie events team. Please note that we work with approved suppliers.



GENERAL

THE MAGAZINE HISTORY

The Magazine, built in 1805, was designed as a munitions store for the safe-keeping of gunpowder during the Napoleonic wars. Since then it has been at the turning point of over two hundred years of London's history: the city's recreation grounds and royal gardens, a landscape for military parades, home to the Crystal Palace of the Great Exhibition of 1851, site for patriotic celebration as well as revolutionary anger. Improved by Decimus Burton in the 1820s, the building stands in front of the Serpentine Bridge, designed by John Rennie and completed between 1825-28.

In September 2013, the Grade II* listed building was brought into public use for the first time by the Serpentine Gallery and The Royal Parks, and transformed into the Serpentine Sackler Gallery designed by Zaha Hadid Architects. From the autumn of 2013 the Serpentine presents its pioneering programmes across both Galleries and out into the landscape of Kensington Gardens.

Roof and Structure: steel ladder frame around perimeter, clad in FRP panels, spray painted. Steel columns (structural skin) with FRP cladding to one side, spray painted. PTFE coated glass-fibre woven fabric membrane on outside, silicone-coated glass cloth on inside with multi-foil insulation in between.

- Glass walls: Laminated double glazing, low iron. Laminated glass fins, low iron
- Floor: Terrazzo tiles with under floor heating



VENUE

SERPENTINE SACKLER GALLERY

The Serpentine Sackler Gallery gives new life to The Magazine, a former 1805 gunpowder store, located seven minutes' walk from the Serpentine Gallery on the north side of the Serpentine Bridge. With 900 square metres of new gallery, restaurant and social space, the Serpentine's second space in Kensington Gardens is a new cultural destination in the heart of London. Throughout the year, the Serpentine presents its unrivalled programme of exhibitions and events across both Galleries and into Kensington Gardens.

The new Gallery is named after Dr Mortimer and Dame Theresa Sackler, whose Foundation has made the project possible through the largest single gift received by the Serpentine Gallery in its 43-year history. Major funding has also been awarded by Bloomberg Philanthropies. Bloomberg is a long term supporter of the Serpentine as well as sponsor of the opening exhibition. The total build cost is £14.5 million.

The opening of the Serpentine Sackler Gallery marks a new beginning for the internationally acclaimed arts organisation, which has championed new ideas in contemporary arts since it opened in 1970. The Serpentine Gallery has presented pioneering exhibitions of 1,600 artists over 43 years, from the work of emerging practitioners to the most internationally recognised artists and architects of our time, such as Louise Bourgeois, Frank Gehry, Damien Hirst, Jeff Koons, Gerhard Richter, Yoko Ono, Andy Warhol and Ai Weiwei.



INTERIOR

SHOW KITCHEN AND BAR





BAR

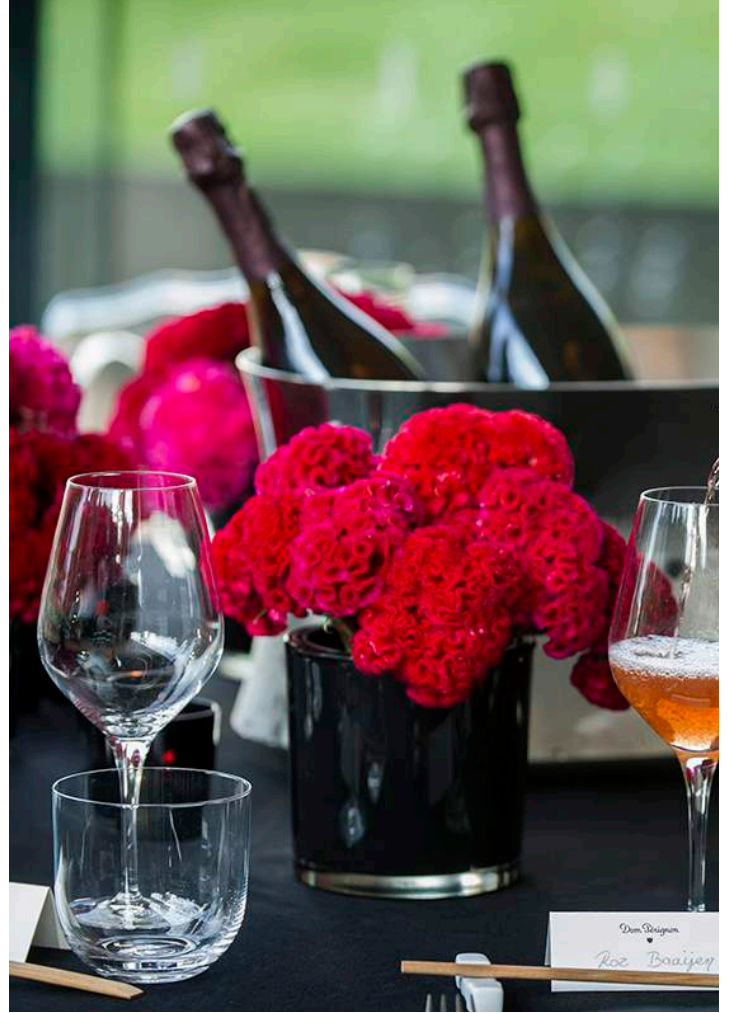
EVENT BAR AND DRINKS





ADDITIONAL SERVICES

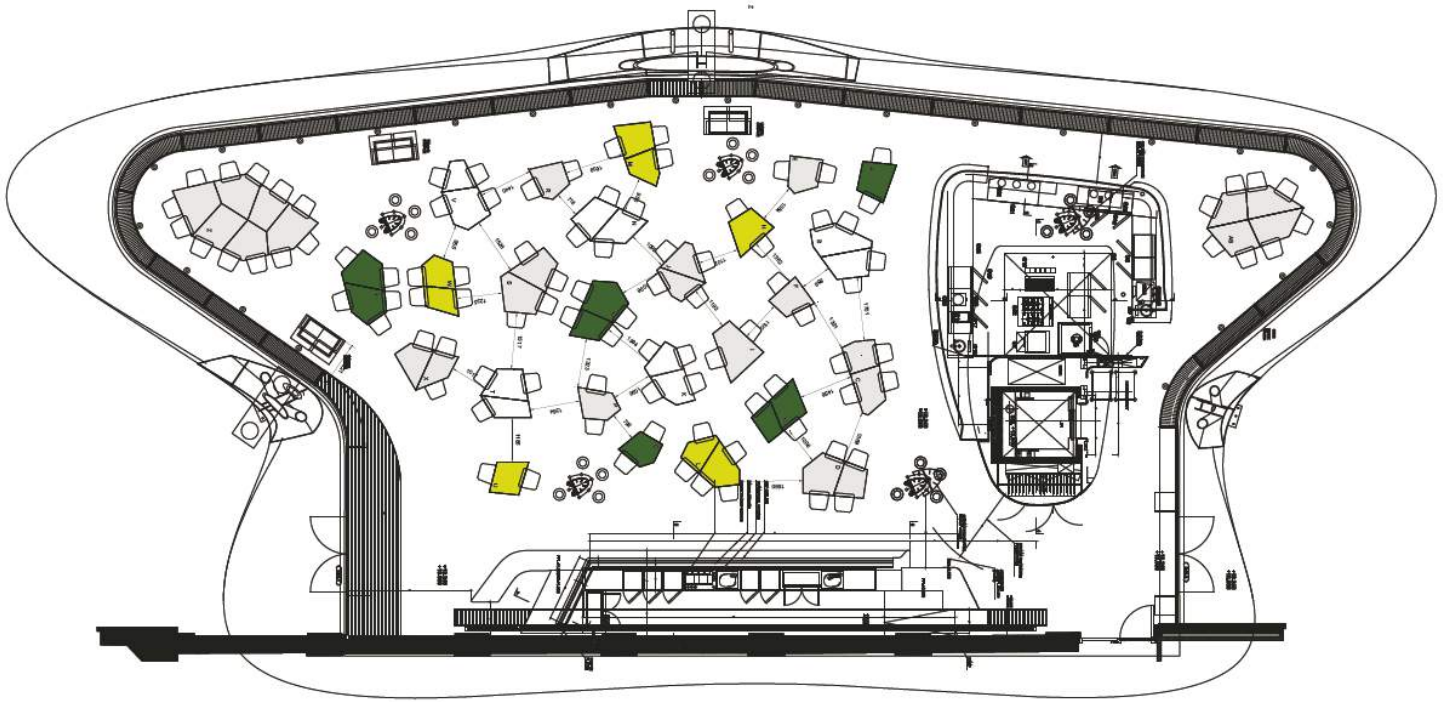
SHOW KITCHEN AND BAR





INTERIOR

RESTAURANT SEATING





INTERIOR

BREAKFAST EVENT





BREAKFAST

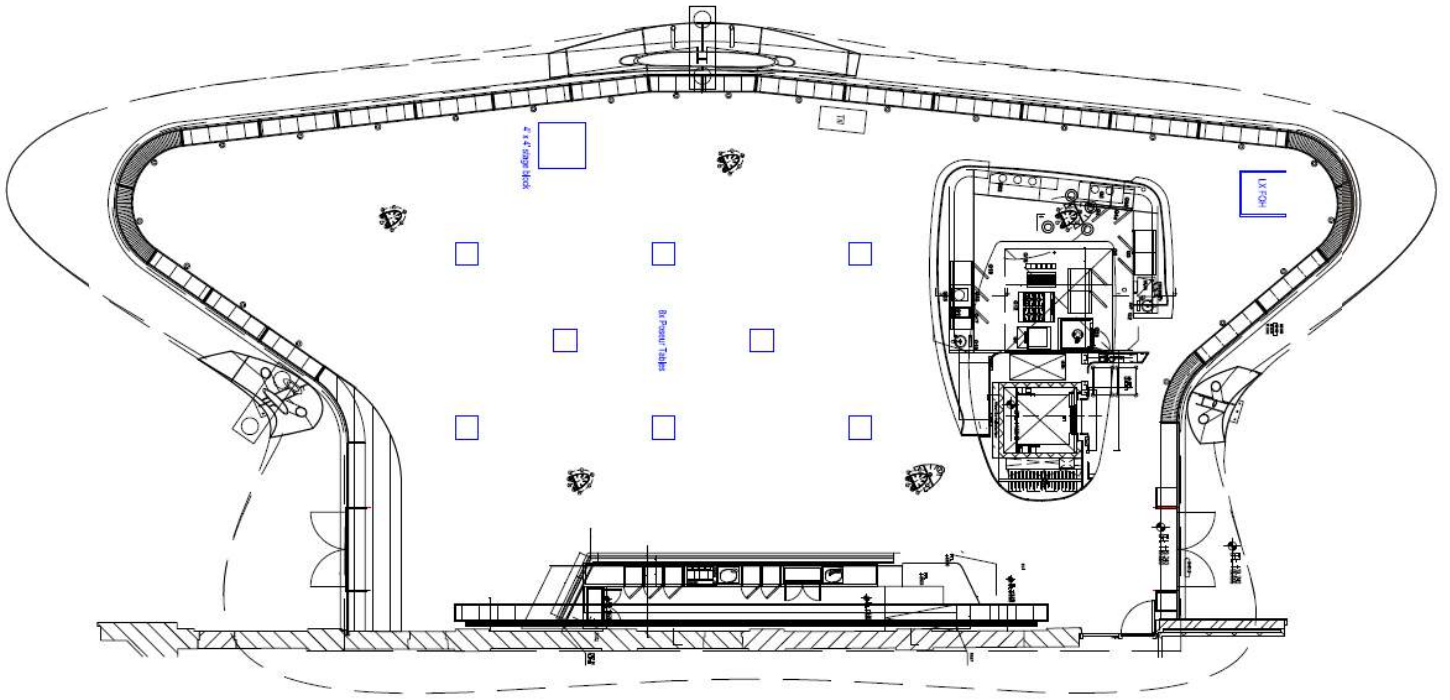
FOOD & DRINKS





FLOOR PLAN

RECEPTION WITH POSEUR TABLES





FLOOR PLAN

RECEPTION WITH ADDITIONAL FURNITURE

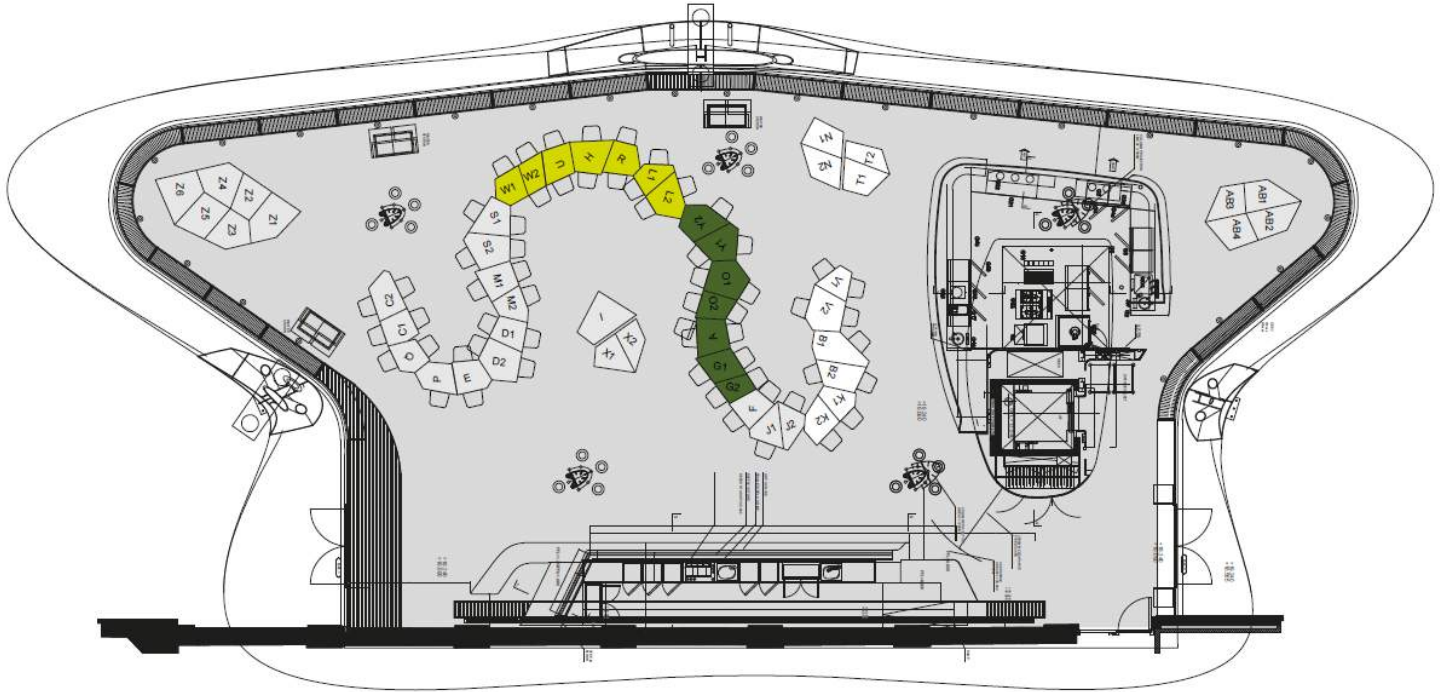




FLOOR PLAN

SEATED DINNER WITH “SERPENTINE”
SNAKE TABLES

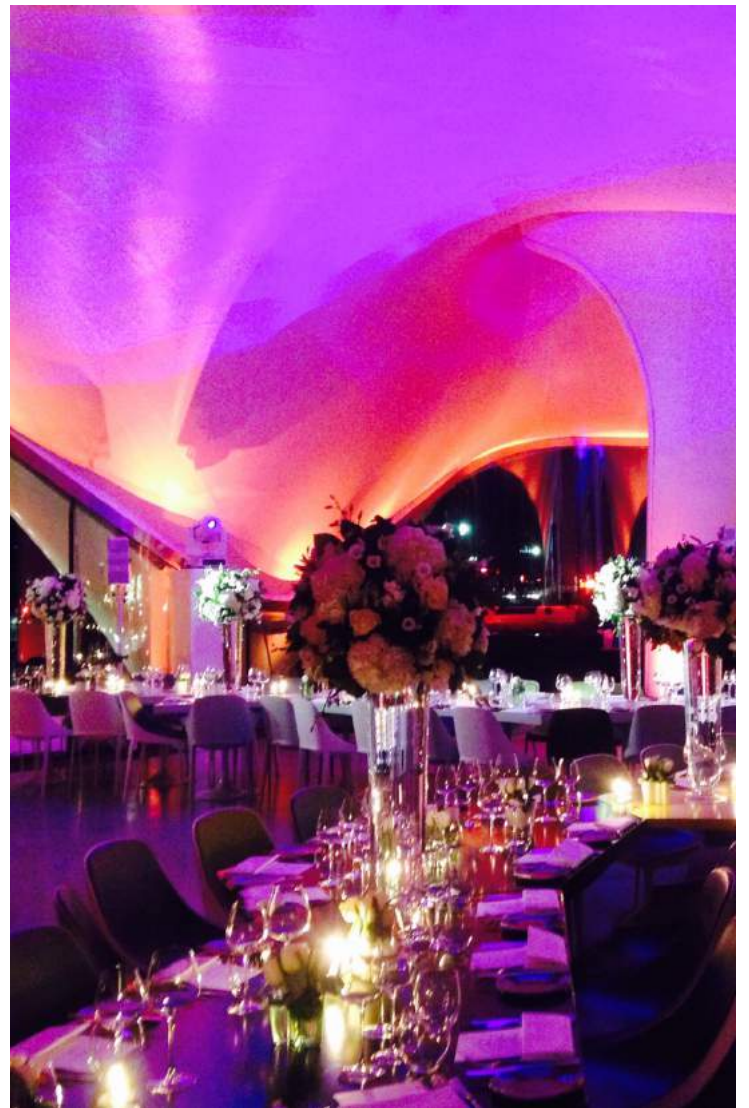
MAXIMUM 130 GUESTS





FLOOR PLAN

“SERPENTINE” SNAKE TABLES

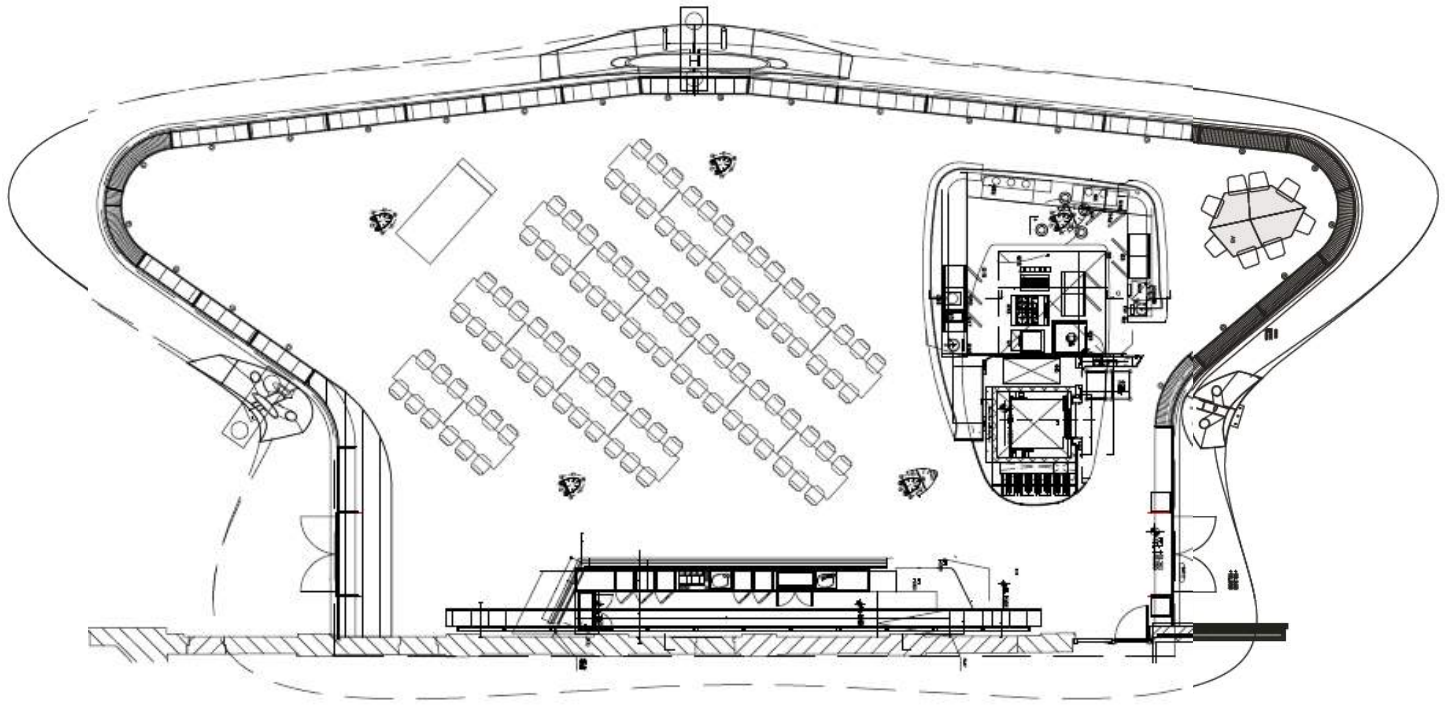




FLOOR PLAN

SEATED DINNER WITH LONG TABLES

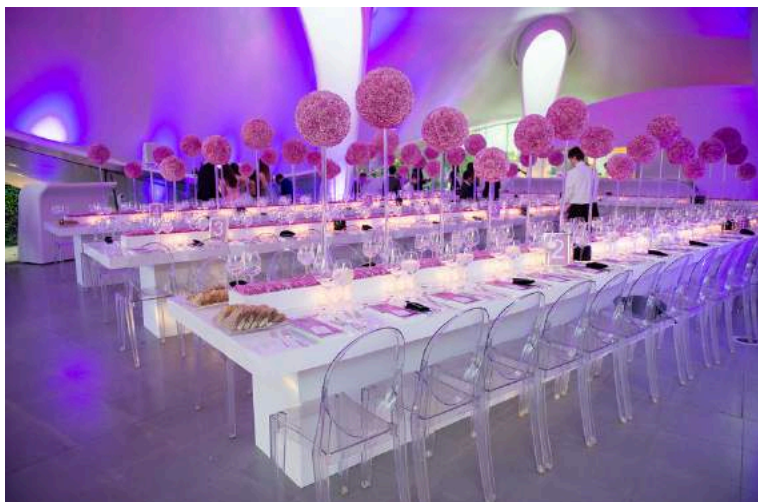
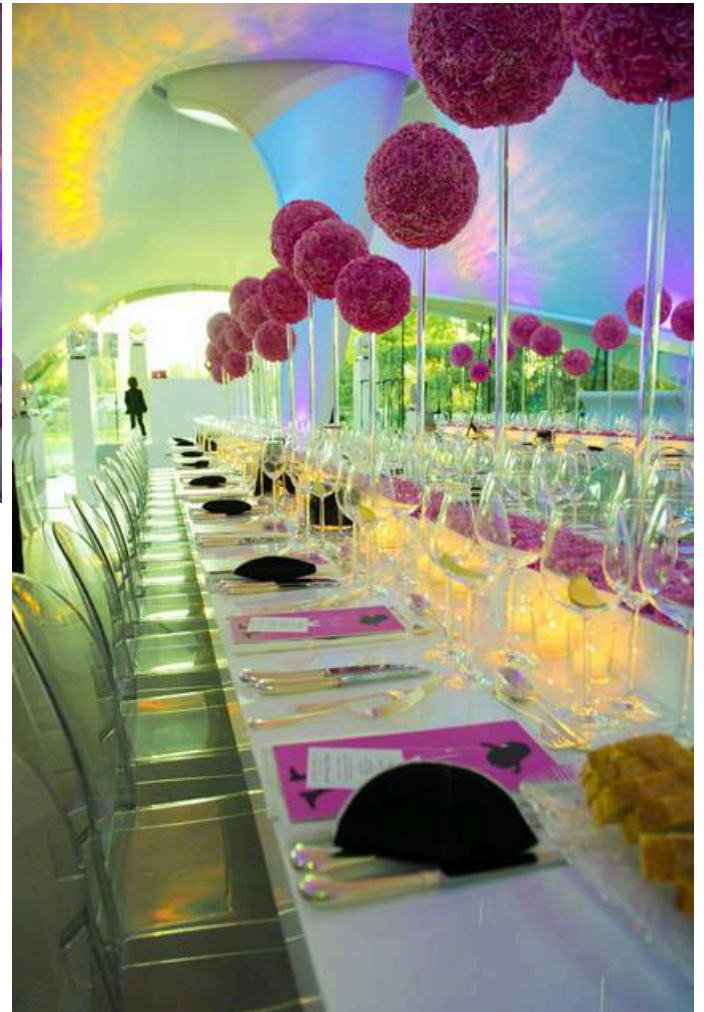
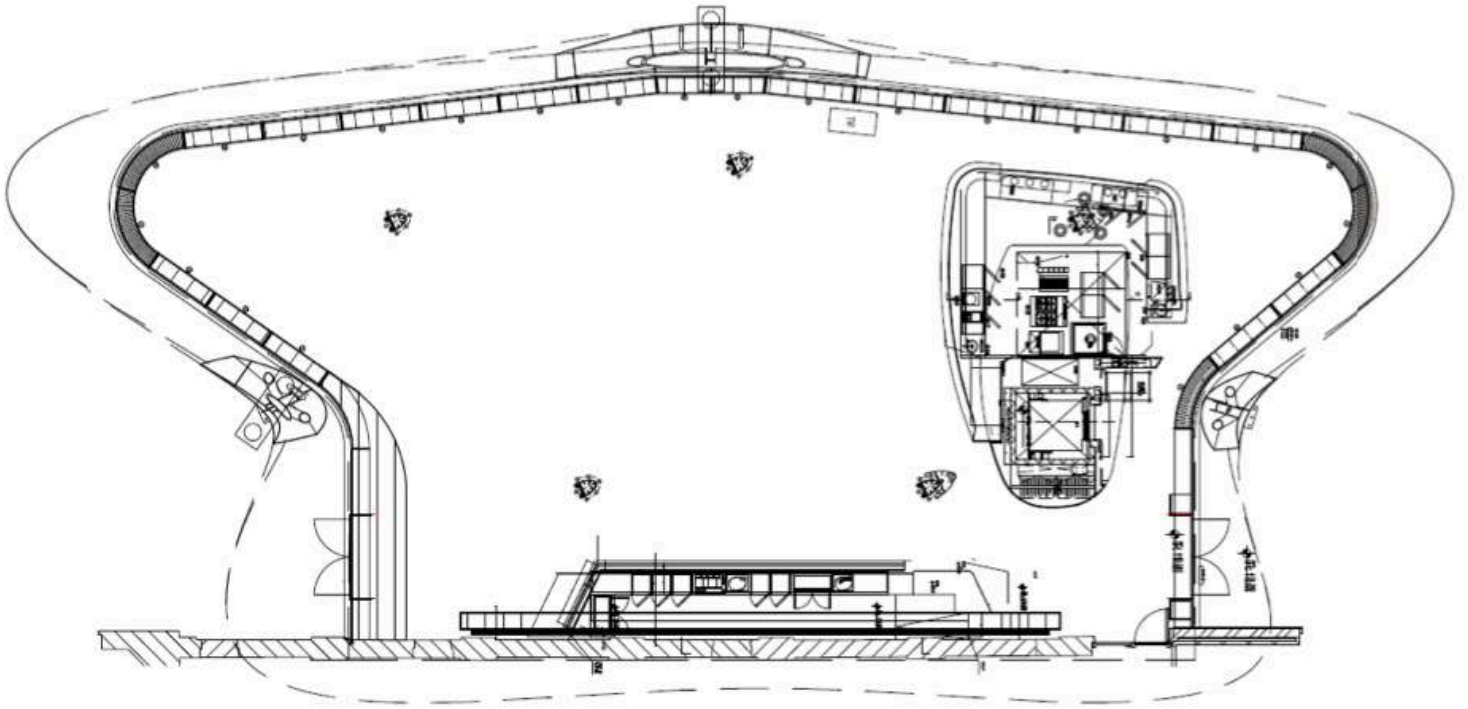
102 GUESTS





FLOOR PLAN

SEATED DINNER WITH BESPOKE TABLES





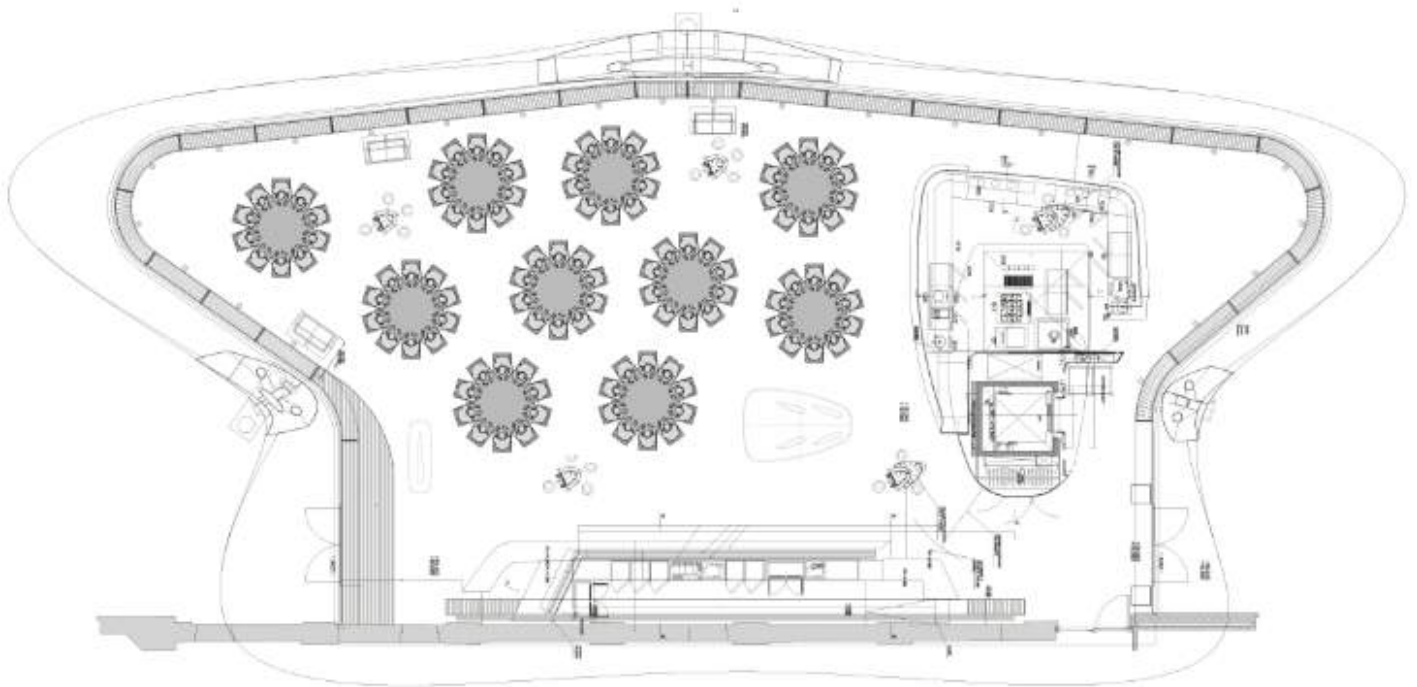
FLOOR PLAN

SEATED DINNER WITH ROUND TABLES

MAXIMUM 120 GUESTS



Dinner table
for 10 guests | 1,80m





FLOOR PLAN

THEATRE STYLE WITH STAGE





BRANDING

BRANDING & CREATIVE





FOOD

CANAPÉS AND BOWLS





FOOD

SEATED DINNER MENU





OUR CLIENTS

REFERENCES



Laurent Perrier | May 2014

Dinner in The Magazine

"Just a short note to say thanks to you and all your team for what was a most enjoyable Chelsea Gala Dinner. We've had so much great feedback about the food and venue."

- MD of Laurent-Perrier UK

Private Birthday Party | September 2014

Reception and Dinner in The Magazine

We have had a torrent of thank you's from so many guests... all talking about the venue, the style, the delicious meal, the service and the glorious atmosphere! How well we know none of this can happen without care and attention, and you and your team gave us just that!

- Private Client

Astley Clarke Summer Party | June 2014

Drinks Reception in The Magazine

"THANK YOU for a fantastic event – everyone was thrilled and you and your staff were amazing, thank you."

- PR & Brand Marketing Manager, Astley Clarke

Read the blog and see the pictures here:

www.astleyclarke.com/blog/2014/06/20/astley-clarke-celebrity-summer-party





OUR CLIENTS

REFERENCES

Astley Clarke
BBC Worldwide
Bloomberg
BMW AG
Calvin Klein
CHLOÉ
Coach
Cos
Georg Jensen
Goldman Sachs
L'Oréal
Marc Jacobs
NET-A-PORTER
Pringle
Ralph Lauren
Sony Music
Stylebop
Total Management
Universal Music
Van Cleef & Arpels

...AND MANY MORE





KOFLER & KOMPANIE

CATERING AT THE MAGAZINE

From original concept to professional execution, K&K London Ltd. delivers excellence with imagination.

As the London division of the international premium caterer Kofler & Kompanie with culinary roots dating back to 1823, K&K London Ltd. brings innovative, high quality international cuisine to London and the UK.

The bespoke services offer gastronomy and catering across the spectrum of world cuisines; unforgettable, imaginative food paired with sights, sounds, ambience, tableware and service for an entirely customised experience.



Available for event catering at The Magazine and off-site locations, from original concept to superbly professional execution, expect excellence with imagination in premium event catering.

A bespoke service delivered to a wide range of international clients, offering catering across the spectrum of world cuisines.

A pool of highly qualified people, dedicated experts in their field, we ensure each event becomes an out of the ordinary experience.



GET
IN
TOUCH



CONTACT

EVENTS TEAM

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KOFLER & KOMPANIE
CULTURE IN FOOD SINCE 1823

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