

LEXTEMPUS

MULTISENSORY MUSIC EXPERIENCE



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Welcome aboard a first-of-its-kind audio, visual and sensory experience from Aures London and Observatory Design that transports you through three iconic music periods: You are about to embark on a 90-minute sonic adventure that transports you to three of America's greatest cities and the home to these celebrated music periods.

Sashay into smoky Chicago for the golden age of Jazz (1955 to 1965) and visit the famous Blue Note Club to experience Jazz titans of the genre, including Duke Ellington, Miles Davis, John Coltrane, Ella Fitzgerald and Nina Simone.

Next stop, it is New York (1965 to 1975) and the legendary Madison Square Garden for a royal appointment with the Kings of Soul. The Temptations, Isaac Hayes, Curtis Mayfield, Marvin Gaye and James Brown.

The final destination takes in the hot hedonism of disco as you enter San Francisco (1975 to 1985) for a concert at Golden Gate Bridge Park for Disco Queens with a glittering line-up that includes The Emotions, Chic, Sister Sledge, Donna Summer and Diana Ross.

Enjoy a carefully curated cocktail list with an extensive selection to choose from that pays homage to each genre. Sip on Bourbon, Rye and Rum Punches and sit back and soak up the music and visual surroundings.

Order before take-off and get three cocktails from the list for just £30



Premium Nibbles

Great drinks deserve great snacks

The Drinks Bakery

Creates unique savoury snacks that are expertly flavour profiled to match great drinks from around the world.

Parmesan, Toasted Pine Nuts & Basil pair with:

- Bubbles, Fruity wines, Blonde beers & Highland whisky

Lancashire Cheese & Spring Onion pair with:

- Acidic wines, Craft stout and pilsners, Craft IPA & Speyside cask finished whisky

Mature Cheddar, Chilli & Almond pair with:

- Craft & Fruity beers/Cider, Riesling, Malbec Peaty & smoky whisky

The Popcorn Shed

The UK's first super-premium gourmet popcorn brand that uses an artisan cooking process by making a fresh popcorn made with carefully sourced, high-quality ingredients. Focusing on innovation, flavour balance and texture combinations. Served in a bamboo bowl.

White Truffle - Luxury and fragrant lightly salted Truffle Popcorn

Rainbow - Multicoloured vanilla caramel popcorn

Sweet Cheeses - A mix of Cheddar Cheese & Caramel popcorn

The Dormen Classic Range

Offers a quintessential combination of exemplary nuts and moreish snacks. Served in a bamboo bowl.

Babylon Mix - A great mix of nuts and coated pulses to give a well textured flavoured eat. Contains: Almonds, Salted Cashews, Macadamias, Salted Peanuts, Pretzels, Wasabi Peas and Broad Beans

Claridges Mix - Sweet caramelised peanuts blended with smoked Almonds and spiced nuts, giving a great spicy and smoky taste. Salted Peanuts, Spicy Rice Crackers & Crisp coated Peanuts with Soy Sauce

Luxury Bombay Mix - Sublime & Subcontinental. Caraway Seed infused Gram Flour Noodles combine with premium Virginia-Grade peanuts and crunchy Green Lentils, Chickpeas and Green Split Peas all tossed in a sublime blend of spices

Japanese Rice Crackers - Delicate & Exquisite. A blend of Chilli Rice Crackers and various Rice Crackers with soy, Contains, Saki & Chilli Rice Crackers.



50s

Chicago

Old Fashioned

Makers Mark, bourbon stirred down with bitters and sugar.

The term old fashioned cocktail was first mentioned in the Chicago Trixabune in 1880, although people had been drinking them since the 1850's.

Micky Finn

Makers Mark, Maraschino, orgeat & pineapple, sparkling wine & smidgeon of snuff.

The drink of "raw alcohol, snuff-soaked water and a white liquid" supplied by a voodoo doctor created by the unscrupulous bar owner Mickey Finn of the Lone Star Saloon in what is now the South Loop (once known as Whiskey Row, on State Street, near 11th Street). Finn would serve his drug-laced concoction as a special to hapless booze hounds, effectively knocking them out only to be robbed by Finn and thrown out onto the street. It's no surprise, then, that "slipping a mickey" became part of drinking's dark vernacular.

* 50s *

Chicago

Cohasset Punch

Bacardi Ocho rum with Martini Vermouth, peach, lemon & orange bitters.

Chicago's signature cocktail created for actor William H Crane by Chicago bartender Gus Williams . When Gus retired he sold the recipe to the Lardner Brothers saloon, West Madison st. the drink remains popular in Chicago to this day.

Southside Fizz

Roku gin, lemon, sugar, peppermint pearls.

According to history, the Southside fizz was the preferred drink of Al Capone, boss of organized crime dominating the southside of Chicago.

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from the list for just £30



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New York Staten Island Ferry

Rum, Sherry, Pineapple & Coffee.

Staten Island is the only borough without a cocktail that bears its name directly. A Staten Island Ferry is named after the ferry that carries passengers between the boroughs of Manhattan and Staten Island. It consists of Malibu rum and pineapple juice, resembling a piña colada.

Red Snapper

Gin, Tomato, Lemon, Worcestershire, Tabasco & Spices.

Named after the New York borough, the Brooklyn cocktail was inspired by the already established and popular Manhattan and Bronx cocktails of its neighbouring boroughs.

Mamie Taylor

Scotch, Stones Green Ginger, Lime & Ginger Syrup.

Mamie Taylor was a famous opera singer, and this drink was made for her in Rochester, New York in the summer of 1899.



60s

New York Brooklyn

Rye Whiskey, Vermouth, Maraschino & Bitters.

Named after the New York borough, the Brooklyn cocktail was inspired by the already established and popular Manhattan and Bronx cocktails of its neighbouring boroughs.

New York Sour

Bourbon, Lemon, Sugar & Red Wine.

Thought to have been first made in the 1880s by a bartender in Chicago, this drink was originally named the Continental Sour and then Southern Whiskey Sour, also masquerading as a Brunswick Sour and Claret Snap before becoming best known as the New York Sour, probably after a bartender in Manhattan started serving the cocktail.

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San Francisco

Tequila Sunrise with a little twist

Tequila Sunrise with a little twist Patron Tequila, orange, grapefruit juice & cherry syrup.

The Tequila Sunrise cocktail hails from the beautiful waterfront town of Sausalito, a mile north of the Golden Gate Bridge. This Sausalito cocktail is a part of rock'n'roll history.

Relatively unknown until Mick Jagger was introduced to this tequila, orange juice, and grenadine concoction while at The Trident for an event hosted by famed SF music promoter Bill Graham. Jagger was so impressed, as Rolling Stones embarked on a world tour he asked for one thing along the way, more Tequila Sunrises.

Flower Power Sour

Flower Power Sour – Bombay Sapphire, St Germain elderflower liqueur, Violette, Rose, Lemon & CBD Oil.

This potent floral cocktail comes with a hint of the wacky backy.



San Francisco

House Cappuccino

Makers Mark, Courvoisier, Dark Chocolate, Vanilla & Cream.

The second-most-famous “cocktail” in San Francisco, Tosca Cafe’s House Cappuccino has been the “coffee break” of choice since its debut in 1919. And yes it’s got no coffee...just booze and lots of it.

Mai Tai

OP White Rum, Orange Curacao, Lime, Orgeat and a float of Bacardi Cuatro.

This infamous tiki cocktail was created just across the Bay by Oakland native Vic Bergeron. Trader Vic’s never revealed his original Mai Tai recipe, which means there’s a lot of disappointing Mai Tais out there.

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USA Inspires Mocktails

Nospresso

Lyre's take on the Espresso all the taste but no alcohol

Lyre's coffee originale and white cane spirit, Premium cold drip or fresh espresso, premium vanilla syrup.

Nogroni

The Negronis more behaved cousin.

*Lyre's apéritif dry and italian spritz
fisnied with Lyre's dry london spritz.*

Not So Risky Sour

Our less Risky take on the whiskey sour.

Lyre's American Malt, lemon Juice, white sugar syrup, egg white and a dash of aromatic bitters





Low & Non- Alcoholic Options

Copenhagen Sparkling Tea

Our Sparkling Teas are based on a blend of high-quality organic teas, from the delicate white teas to the more intense and full-bodied black teas. A bottle of Sparkling Tea contains up to 13 different tea sorts, which creates a nuanced and complex taste.

RØD (5% ALC)

CRISP NOTES OF RED BERRIES AND HIBISCUS'

Our version of sparkling rosé. The taste of RØD has immediate notes of red berries, Hibiscus, blackberries and balanced citrus. This is followed by a light bitterness from the bergamot oil found in our Lady Grey and Earl Grey teas. The finish is semi-dry, which harmonizes beautifully with the initial berry notes.

GRØN (5% ALC)

FRESH TASTE OF CITRUS AND GREEN TEA

Sparkling Tea GRØN has clear aromas of lemongrass and citrus. The fresh characteristics are also significant in the taste, where they are joined by notes of green apples and a hint of ginger. This creates a mineral and crisp experience, which ends in a balanced bittersweet finish.

Lucky Saint beer (0%ALC)

Unfiltered for maximum flavour, even without the alcohol. Lager progressively crafted with over 400 years of proud brewing heritage.

We leave our beer unfiltered for maximum flavour, even without the alcohol.

Wine & Bubbles

SPARKLING

Ca' Morlin Prosecco Superiore Spumante
Asolo DOCG, Italy
£8 / £28

NV Leslie's Reserve, Balfour-Hush Heath Estate,
Southern England
£12 / £40

NV Essentiel Cuvée Réserve Extra Brut,
Piper-Heidsieck Champagne
£18 / £50

ROSÉ

Studio Rosé, Miraval, Southern France
2018
£8 / £30

WHITE

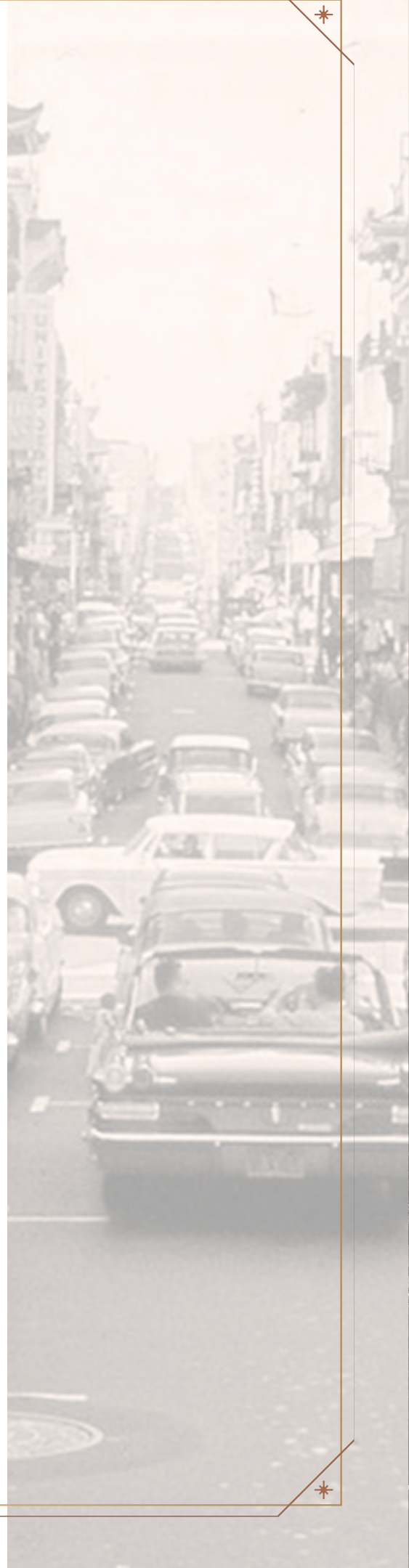
Organic Macabeo, Castaño,
Spain 2018
£7 / £25

RED

Organic Monastrell, Castaño, Murcia, Spain
2018
£7 / £25

Mendoza Malbec, Kaiken Ultra, Argentina 2017
£9 / £30

Karasi Areni Noir, Zorah, Vayots Dzor, Armenia
2016
£45





Spirits

VODKA

Vodka Eristoff
Grey Goose L'Original & *Flavours (La Vanille,
L'Orange & La Poire)

GIN

Bombay GIn - Bramble, Sapphire and
*Star Bombay Gin
**GinRoku Gin

RUM

Bacardi 4 Yr, Spiced, *8 Yr Barcardi Rum

WHISKEY

Maker's Mark
Dewar's 12 Yr
Naked Malt
*Aberfeldy 12 Yr
*Craigellachie 13 Yr

TEQUILA

Patron Silver, XO Cafe, *Reposado and **Anejo
Patron
**GinOxley

COGNAC

Courvoisier

£9 sgl / £12 dbl - */ Some drinks may vary
£13sgl /£15 dbl**

Softs

Coke, Diet Coke, Lemonade, Tonic, SodaGinger
Ale - **£3**

Orange, Cranberry, Apple, Pineapple - **£3**

Red Bull - **£3.5**

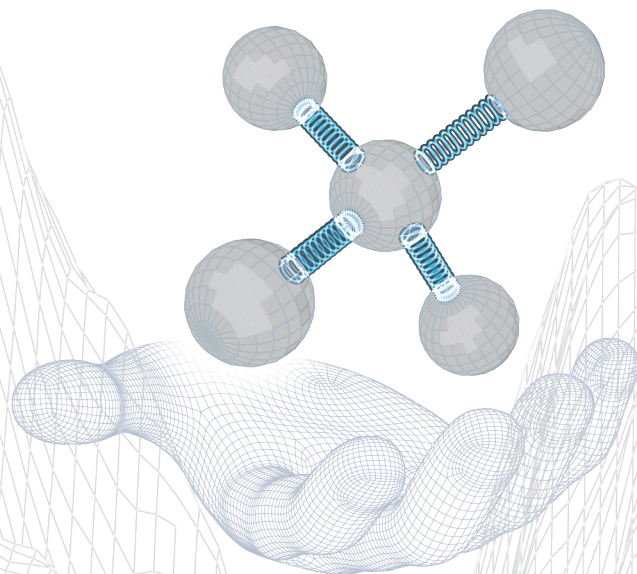
Gusto Organic Fiery Ginger With Chipotle -**£4**


Gusto Organic Natural Cola - **£4**

Gusto Organic Sicilian Blood Orange - **£4**

Water Still or Sparkling - **£2.5**

- HEAR every note like you are actually there with an immersive, high-fidelity listening experience on 54 Pioneer Pro Audio speakers;
- WATCH Breath-taking visuals and lighting are dramatically displayed by Avolites Q3 technology on floor-to-ceiling 270-degree screens;
 - FEEL every beat with ground-breaking use of SubPac haptic technology, which will be dotted around the room for those brave enough to try;
- SMELL a myriad of bespoke aromas by Magique Paris perfumes the will waft through the atmosphere, creating an immersive experience that is completely unique;
- TATSE carefully curated cocktail list with an extensive selection to choose from that pays homage to each genre.





Aures London is a unique Central London arts and entertainment venue that uses immersive technology and dynamic programming to create stand-out events and experiences.

From life-like projection and custom scents to immersive set design accompanied by Europe's best sound systems, at Aures all of your senses will be engaged in truly unforgettable events within

Floorspace 1,750ft² / Ceiling height 7m and covered Outdoor and break out spaces available.

With a capacity of 250 standing, in-house AV and an excellent location, Aures is a versatile space which you can customise to create a unique experience that your guests will love. It's the perfect blank-canvas event space to hire for product activation, music launches, office Christmas parties, conferences, corporate events, or any stand-out event.

Available access 7 days a week, licensed until 2 AM on weekends Venue Capacity -
250 Standing, 130 Theatre, 90 Dining and 50 Cabaret

Floorspace 1,750ft² / Ceiling height 7m

Covered Outdoor and break out spaces

Aures Studio's immersive tech streaming suite creates stunning audio-visual immersive events, live streaming and virtual performances to connect and engage with your online audience. The venue is equipped with the latest and best technology and is the perfect location for photoshoot & film projects.

If you are thinking about hosting your next event at Aures or want to use the space for your next photo shoot or film project, please get in touch.

Aures London

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