

# MEAT THE FUTURE - EXHIBITION

We need to talk about meat: this exhibition explores the potential impact of lab-grown meat on our food culture. A scalable exhibition with up to 30 lab-grown meat dishes will guarantee your visitors an extraordinary experience.



The exhibition is set up as a restaurant which opens in 2028. The exhibition serves up to 30 speculative dishes cooked to the highest standards using a revolutionary new ingredient: in vitro meat.

## WHY BOOK THIS PROJECT?

This project addresses the future of food, and more specifically, the future of meat production. Inspire your visitors with this unique and high-quality project on your festival, conference, company or museum. The discussions triggered by this project stimulate innovative thinking.



## TECHNICAL DETAILS

The size is scalable from 25 m<sup>2</sup> to 150 m<sup>2</sup>  
220V power supply is needed

## WHAT DO WE OFFER?

- A thought provoking and inspiring experience about our future
- Exploration of various in vitro meat dishes: what would you eat?
- A scalable exhibition containing up to 30 In Vitro Meat dishes
- Trained exhibition guides that stimulate debate with your visitors
- As an extra, you can book the Bistro In Vitro Ice Cart where your visitors can taste six flavours of speculative meat ice cream.

## COSTS

The costs of hiring this exhibition include preparation, all materials needed, transport from- and to the location and two trained guides. We will have an extra charge for longer opening hours, multiple days, extra staff, security and parking costs.

The costs depend on your wishes and available facilities. Please contact us for a made to measure offer.

Indication scalable expo in NL:  
€ 2.000 - €17.500

Indication Bistro In Vitro ice cart in NL:  
€ 750 - €1.200

## SUPERSIZE ME!

This project can be customized to meet your needs. To maximize impact we recommend combining it with our workshops and / or lectures.

Inquire about possibilities via [expo@nextnature.net](mailto:expo@nextnature.net)

Please fill in this digital form accurately and return it to us via email.  
We will get back at you as soon as possible.

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Name contact person:

Phone number:

Email address:

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Name event:

Date:

City/town:

Short description:

Goal of the event:

Target group:

Expected amount of visitors:

Opening hours (max. 8 Hrs):

Address location event:

Is catering available for crew?:            Yes                            No

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#### CONTACT US

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