

OMSI™ THE SCIENCE BEHIND PIXAR MEETING PLANNER PACKAGE

AVAILABLE FEBRUARY 23, 2019 – SEPTEMBER 2, 2019



Auditorium



Fishbowl



Exhibit Hall

FEATURED EXHIBIT: THE SCIENCE BEHIND PIXAR

Enjoy a unique look into the Pixar process and explore the science and technology behind some of the most beloved animated films and their characters with *The Science Behind Pixar*. This interactive exhibition showcases the science, technology, engineering, art, and math (STEAM) concepts used by the artists and computer scientists who help bring Pixar's award-winning films to the big screen.

Created by the Museum of Science, Boston and Pixar Animation Studios, with more than 40 interactive elements, the exhibition's eight sections each focus on a step in the filmmaking process to give you an unparalleled view of the production pipeline and concepts used at Pixar every day. Participate in fun, engaging hands-on activities, listen to firsthand accounts from members of the studios' production teams, and even come face-to-face with re-creations of your favorite Pixar film characters, including Buzz Lightyear, Dory, Mike and Sulley, Edna Mode, and WALL•E!

The Science Behind Pixar was developed by the Museum of Science, Boston in collaboration with Pixar Animation Studios. © Disney/Pixar. All Rights Reserved. Used Under Authorization.

MEETING PLANNER PACKAGE

OMSI's Meeting Planner Package includes tables, chairs, private Wi-Fi, a LCD projector, and complimentary parking.

Auditorium Rental | \$1500

Capacity: 160-Banquet, 300-Theater Style

Fishbowl Rental | \$450

Capacity: 24-Conference, 30-Classroom, 50-Theater

Group Rate Tickets:

The Science Behind Pixar Adult | \$17

The Science Behind Pixar Senior | \$13

The Science Behind Pixar Youth | \$10

Empirical Theater (All Ages) | \$6

Planetarium show or Submarine Tour (All Ages) | \$5

EXCLUSIVE CATERING BY BON APPÉTIT

Bon Appétit's Executive Chef Elisabeth Lafond prepares local, seasonal menus as well as authentic global fare. Whenever possible, these are produced locally using sustainable and organic practices. Full service catering is available for breakfast, lunch, and dinner.

Contact:

Marissa Dyess, Director of Catering with Bon Appétit
503.239.7830 or theory@omsi.edu

Book your event today at eventsales@omsi.edu | omsi.edu/private-events