

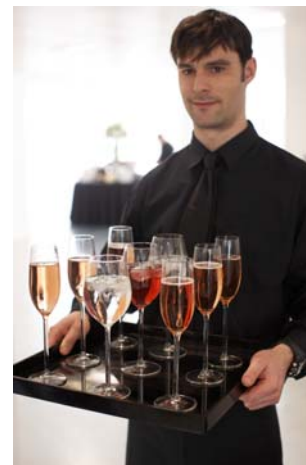


COOKS & PARTNERS

FOOD – VENUES – STYLING

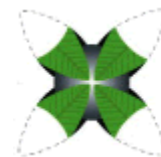
# ABOUT COOKS AND PARTNERS

- Cooks & Partners has been established in London for over ten years - privately owned
- Growth through recommendations and repeat business resulting in over 1000 events per year
- Specialists in event and venue catering offering bespoke menu and event design for all types of events; dinners, award ceremonies, launches, receptions
- Catering and event management contracts; including in-house hospitality, public event and retail catering



# OUR FOOD PHILOSOPHY

- Local British ingredients - nurture independent farmers and artisans and reducing our food miles
- Ingredients are always fresh and in season, never frozen, and we do not use GM foods
- Organic and Fair Trade produce are widely featured
- There are healthy choices in each menu, with char-grilling, steaming and poaching the preferred cooking methods
- New environmental policy - Cooks and Partners are committed to reducing our carbon footprint and reducing waste and emissions in all areas of our operation.



LONDONBIOPACKAGING

## WHAT WE DO...

- Venue finding
- Conferences and seminars
- Canape receptions
- Formal dinners
- Private dining
- Christmas and Summer parties
- Full event management
- Bespoke in-house catering



Whatever the occasion we have the experience, skills and resources to make it unique. Our chefs skillfully design menus that are always delicious and produced from sustainably sourced ingredients and our event managers specialise in creative design, production, styling and management services. We provide a bespoke service covering everything from venue finding, floristry, lighting, entertainment, and table design.

# WHAT CAN WE DO FOR YOU?

- Full event management to include everything from theming and decoration, production, entertainment to venue and site management, and temporary structures
- Offer flexibility, reliability and creativity to ensure quality of service from quotation and tasting, to the event itself and follow up - an event managed seamlessly from start to finish
- Tailored menus to suit specific events and venue requirements
- Personal service – Experienced team with a totally hands on approach and 100% commitment to your event.
- We will take on board all feedback to ensure that we are constantly improving on our abilities and provision of service
- We deliver and exceed expectation!



# MENU STYLES

## Canapés - stylish and contemporary

Served on unusual presentation plates including ceramic, slate, Perspex and glass.

### COLD

Niçoise stack of tomato, green bean, black olive and quails egg on ratte potato

Sugar cured beef on a sweet potato crisp

Rice paper rolls with coconut poached chicken, mizuna, Vietnamese mint, ponzu and sesame seed dip

Chickpea and orange falafel with grilled socca bread and baba ganoush

Sea bream on sea salt focaccia with fennel marmalade

Broad bean, pea and parmesan risotto cake with roast tomato salsa

### WARM

Saffron omelette with shitake mushroom, glossed Asian green and cashew stir-fry

Parmesan crumbed sardine fillet with spiced potato wedge and parsley on a fork

Ground chicken skewers with palm sugar and toasted rice dressing

**From £15.50 per person plus VAT**



## Mini plates and pots

More substantial than a canapé but not as heavy as food bowls. Great as static food displays and for passing around

Mini meze! Tabbouleh salad, houmous and tzatziki with pitta crisps

Goats' cheese and thyme twice baked soufflé with rocket pesto

Beef with pak choy, soy sauce and ginger

Fried lemon grass chicken with green papaya salad

Coconut shells filled with Thai prawn salad

Salmon fish cakes with dressed watercress salad and tartar sauce

**From £3.25 per plate plus VAT**



## Food Bowls

Hugely popular complete delicious mini meal in a pot

### MAINS

Salad of roasted mushrooms, olives, artichokes and butter beans, flat leaf parsley and lemon dressing  
*(served on small white dish with small forks)*

Classic prawn cocktail

Atlantic prawns, chopped baby gem and marie-rose sauce  
*(served in martini glasses, with a small fork)*

Sri Lankan beef curry, fresh coconut and chilli sambal with jasmine rice  
*(served in pale blue bowl with a china spoon)*

### PUDDINGS

Pomegranate jelly with strawberries and blueberries  
Pistachio cream *(served on clear pot with small spoon)*

Stack of buttermilk pancakes, warm maple and chocolate sauce  
Crushed raspberries *(served on square plates with small forks)*

**From £17.50 per person plus VAT**



## Finger Food and Working Lunches

Traditional and novel ranging from Mediterranean to Asian, those old favourites with a modern twist

### COLD

Buckwheat blini with smoked goose and red onion relish

Pitta bread with yogurt and minted lamb and Greek salad

Spinach wraps with smoked salmon, rocket and ricotta

Corn cake with paprika, red mullet and mango salsa

Pumpkin and hazelnut pesto cubes

Ratatouille filo pies

Vegetable rice paper rolls with sesame and cucumber dipping sauce

### WARM

Macadamia crusted chicken patties with mango salsa

Citrus seared scallop on green pea risotto cake

Vegetable dumplings with sweet chilli sauce

### PUDDING

Custard tart with poached pear

Pecan shortbread

**From £16.95 per person plus VAT**

## Hot Fork Buffets

Ideal for daytime events, healthy and versatile

### MAIN

Grilled red mullet with pan fried courgettes, butter, lemon and parsley sauce

Breast of Guinea fowl stuffed with apricots and dates, tomato and harissa compote

Green olive, artichoke and thyme puff pastry pie

Hand-cut flavoured breads

Roasted baby potatoes with garlic herb butter

### SALADS

Seasonal leaf salad with herb dressing

Puy lentil and roasted beetroot salad, red wine dressing

Roast fennel, oregano and olive oil salad

### PUDDINGS

Hazelnut chocolate and blackberry meringue cake

Champagne berry jelly with orange tuille

Coffee and almond biscotti

**From £21.95 per person plus VAT**



## Seated Menus

Presented to fine-dining restaurant standard

Pan-fried sea bass fennel and cauliflower puree with red pepper salsa

Hand-made flavoured breads

Herb crusted fillet of Welsh lamb with rosemary red wine jus  
Fondant potato

Roast beetroot and carrots

### *Plate of Mini Puddings*

Rhubarb panacotta with crystallised rhubarb

Apple, hazelnut and cinnamon crumble with clotted cream

Warm chocolate bread and butter pudding with chocolate sauce

Columbian coffee and petits fours

**From £34.50 per person plus VAT**



# CASE STUDY

## COMPANY DINNER - THE EARTH GALLERIES

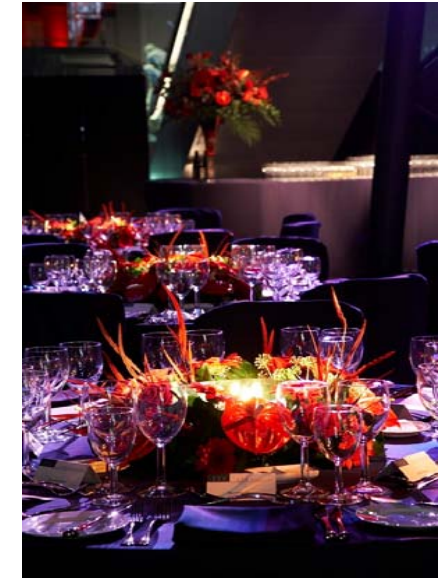
**Where first impressions count, the Earth Galleries have a wow-factor!**

An International consultancy firm's partner dinner celebration. They chose the Earth Galleries because it is futuristic and dramatic, with a variety of event spaces. Its 18m high slate walls etched with the solar system, and the unique globe suspended above, mean it is also the perfect atmospheric dinner space.

Guests took a ride through the giant globe and enjoyed Champagne, cocktails and canapés in the Earth's Treasury, marvelling at the sparkling array of gemstones while a sting trio played in the background.

They sat down to a four course dinner with an a la carte main course choice to include Herb crusted fillet of Welsh lamb with fondant potato, roast beetroot and carrots and Rosemary red wine jus or Roasted monkfish with warm tomato vinaigrette, Leek And bacon mash, Wilted spinach and oven-dried vine cherry tomatoes.

Following the exquisite meal, guests danced to the live band until 1am.



# SOME OF OUR VENUES...



## LANCASTER HOUSE

Official listed caterer

Conferences and receptions

A government venue next to Clarence House

C&P have catered there for six years

We have been exclusively invited to bring highly select blue chip events

Unprecedented opportunity to hold an event without government sponsorship



## NATURAL HISTORY MUSEUM

Official listed caterer

Leading event venue with late licence

The Central Hall and Earth

Galleries - two event venues under one roof

Capacity to 1200 for receptions

650 seated dinners



## CITY PRESENTATION CENTRE

Caterer exclusive to the venue  
Leading business presentation venue  
State of the art multi media  
Presentations and receptions to 130  
Fully refurbished  
Chiswell Street - City location



## THE CITY POINT CLUB

In-house caterer at the most luxurious health, fitness and spa facility in The City of London  
Restaurant service offering home-made dishes  
Café service providing eat in and take out sandwiches, coffees, salads etc  
Catering for corporate events from canapés through to dinners



## THE ORANGERY, HOLLAND PARK

Official listed caterer

Wedding licence and commitment ceremonies at the Orangery

Bar mitzvahs and family parties

Corporate dinners and receptions

Capacity for dinners up to 80 and receptions to 150 guests

Lawn available for marquee



## BURLINGTON HOUSE

Caterer exclusive to the venue

Grade I listed building next to RSA - celebrating their 200<sup>th</sup> Anniversary in 2007

Excellent central London location

Receptions to 160; Buffets to 140

Newly refurbished

Member of Visit London



## THE ROYAL PAVILION BRIGHTON

Official listed caterer

Spectacular unique venue for corporate and private entertaining

Capacity for dinners up to 90 and receptions to 200 guests

Charming rooms are available for both day and evening receptions and meetings.

Wedding licence and commitment ceremonies



## BRIGHTON MUSEUM & ART GALLERY

Official listed caterer

Capacity of full venue for receptions up to 500 or 300 guests on the ground floor

Ideal for informal evening events such as receptions and buffets with live classical or jazz music

Dynamic and innovative new galleries provide greatly improved access to the Museum's nationally and locally important collections

A venue with unique style and history



# VENUES

## Traditional

- Lancaster House
- Locarno Suite
- Durbar Court
- Banqueting House
- Orangery, Holland Park
- The Royal Pavilion, Brighton
- Trinity House
- Bloomsbury Ballroom



## Museums & Galleries

- Natural History Museum
- Saatchi Gallery
- Leighton House Museum
- Dali Universe
- The Gallery Soho
- London Aquarium
- Imperial War Museum
- Kew Bridge Steam Museum
- The Brighton Museum

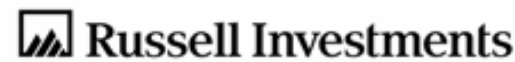


# SOME COOKS & PARTNERS CLIENTS



Opera Holland Park

sponsored by





**COOKS & PARTNERS**

**Telephone: 020 7731 5282**  
**[www.cooksandpartners.co.uk](http://www.cooksandpartners.co.uk)**  
**[enquiries@cooksandpartners.co.uk](mailto:enquiries@cooksandpartners.co.uk)**