



COOKS & PARTNERS

FOOD - VENUES - STYLING

ABOUT COOKS AND PARTNERS

Established in London in 1997 and privately owned by Simon Goggin.

Growth through recommendations and repeat business results in up to 650 events per year.

Specialists in event and venue catering.

Offers bespoke menus and event design for all types of events; dinners, award ceremonies, launches, weddings, receptions.

Various catering and event management contracts; including event catering, in-house catering and public catering.





OUR FOOD PHILOSOPHY

We use local British ingredients and nurture independent farmers and artisans which help reduce 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.

Healthy choices are available in each menu, with char-grilling, steaming and poaching being the preferred cooking methods.

Environmental policy – Cooks & Partners are committed to reducing our carbon footprint and reducing waste and emissions in all areas of our operations.





WHAT CAN WE DO FOR YOU?

Full event management to include everything from catering, theming and decoration, production and entertainment to venue, 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 event briefs 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. We deliver and exceed expectation!





MENU STYLES

With a variety of food styles to work from there is a menu to suit every occasion.

From day delegate rates for conferences to private parties, awards ceremonies and weddings, presentation, quality and service are always key!

- Canapés
- Bowl Foods
- Finger Buffets
- Fork Buffets
- Seated Lunches and Dinners
- Barbeques and Picnics





STYLING

To create a successful event, there should be planning, precision, punctuality and above all style.

Cooks & Partners bring all of these elements together, in line with your means and aspirations.

Styling options include:

- Flowers
- Lighting
- Production
- Colour schemes
- Table décor and arrangements
- Overall theming and props
- Personalisations
- Branding



VENUES

We work with a wide variety of venues in London and surrounding areas, here are just a few...

3 Olaf Street	Lancaster House
29 Portland Place	Leighton House Museum
6 Fitzroy Square	Museum of London
Bakers Hall	Music Rooms
Bankside Galleries	The Orangery, Holland Park
Bloomsbury Ballroom	The View from the Shard
Chelsea Old Town Hall	Rangers House
Durbar Court	Resource for London
Ealing Town Hall	Royal Horticultural Halls
Eltham Palace	Saatchi Gallery
Foundling Museum	Velodrome
Kenwood House	Wellington Arch
Kent House	William Morris Gallery



WHAT OUR CLIENTS SAY

"It was so very easy to work with you and your colleagues; you were all incredibly professional, and were a pleasure to work with. We have had very positive feedback from our guests regarding the food; it was delicious, and they really enjoyed the taste of Japan."

Reunion party in the Brompton Oratory

"We have had so many great comments about the catering from everyone. So thanks again for everything!!"

Leighton House Museum Wedding

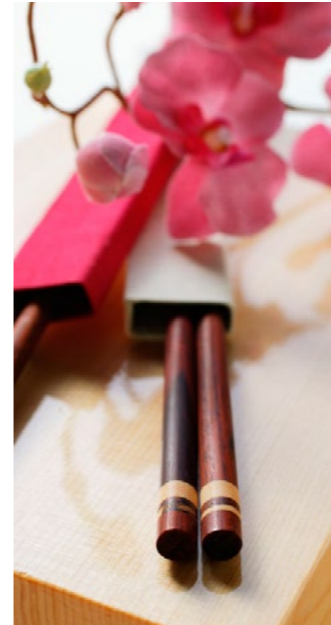
"I just wanted to say thank you for yesterday, another great event."

Corporate client at Museum of London

"Many thanks to you, Simon and your team for everything. Everything was brilliant last night."

Private party in Kensington







COOKS & PARTNERS

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