



Wakehurst Place

Valentine's Day Wedding
Saturday 11th February 2012
Tuesday 14th February 2012



**COMPANY
OF COOKS
EVENTS**
Weddings

Company of Cooks at Wakehurst

We cater for a variety of events across London and the South East where we work closely with our clients from their initial enquiry, whether it's an intimate dinner for 4, gala dinner for 400 or a drinks reception for 4,000.

We believe in menus that feature an honest approach, simplicity, seasonality and quality and are passionate about supporting independent, regional growers and producers.

Our focus is always on the customer. Every event is unique and requires a bespoke solution and individual attention to make it memorable. We offer a 'one stop shop' from taking your initial enquiry through to delivery on the day providing a personal, flexible, professional and quality driven service from conception to completion.

As the permanent in-house caterer at Wakehurst Place, we have an intimate knowledge of the venue and are best placed to organise your event requirements.



Enjoy a sparkling wine reception followed by a three course wedding breakfast in the stunning Wakehurst Place Mansion on Valentine's Day or weekend.

Company of Cooks Events have teamed up with Wakehurst Place to offer you a perfect wedding celebration including;

Exclusive use of the Mansion House

A glass of sparkling wine per person on arrival or after the ceremony

A seasonal 3 course wedding breakfast

Locally baked bread & English butter

Union hand roasted coffee

White linen tablecloths & napkins

Contemporary crockery & glassware

Service staff, 1 per 10 guests

Event Manager

Cash bar facility

£80.00 per person ex VAT

Minimum 40 covers



Sample menu

Please select one starter, one main and one dessert to offer to your guests. We can then cater for all dietary requirements separately from the set menu.

Starter

Smoked chicken, orange, watercress salad
Spiced pumpkin and orange soup
Wild mushroom, spinach and lentil salad

Main

Ribeye steak, chips, Barkham Blue butter
Salmon fishcakes, wilted spinach, mustard sauce
Chard bubble & squeak, Sister Sarah, roast red onion

Dessert

Blackberry apple cheesecake
Pear frangipane tart
Cranberry clementine jelly





Contact Details
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