



GUNNERSBURY PARK HOUSE

SUPPLIER LIST



GUNNERSBURY
PARK & MUSEUM

ACCREDITED SUPPLIERS

Your event should be unique.

At Gunnersbury Park, we want to be certain that you have the opportunity to experience the highest quality service whilst taking every care to ensure the historic integrity of this beautiful Grade II* listed site.

Alongside our exceptional catering partner, Seasoned, we have an impressive range of lighting and production companies that we ask you to choose from. All have been carefully selected for their quality, professionalism and experience.



LIGHTING & PRODUCTION

R G Jones
Tel: 020 8971 3100
www.rgjones.co.uk

Oxygen Event Services Ltd
Tel: 020 8543 7104
www.oxygen-events.com

ESS Hire Ltd
Tel: 0845 177 0630
www.esshire.co.uk

White Light Ltd
Tel: 020 8254 4800
www.whitelight.ltd.uk

Liteup Events Ltd
Tel: 01329 739 005
www.liteup.co.uk

Yes Events Ltd
Tel: 01189 894 519
www.yesevents.co.uk

RECOMMENDED SUPPLIERS

In addition to our amazing accredited suppliers, we're proud to work alongside a selection of London's finest florists. Whilst you're welcome to bring in your own flowers, please do take the time to look at our recommended suppliers; all are familiar with Gunnersbury Park and have the knowledge and creative flair to create an unforgettable event for you.



DWGH Photography

FLORISTS

Buds & Blooms
Tel: 013 7246 6019
www.esherflorist.com

Hannah Martin Flowers
Tel: 077 6803 1183
www.hannahmartin.net

Larry Walshe Floral Design
Tel: 020 8540 5305
www.larrywalshe.com

Lavender Green
Tel: 020 7127 5303
www.lavendergreen.co.uk

Pinstripes and Peonies
Tel: 020 7720 1245
www.pinstripesandpeonies.com

Richard Elder Floral Design
Tel: 016 2882 1122
www.floraldesign.co.uk

Simon J Lycett
Tel: 020 7277 3322
www.simonlycett.co.uk

INTRODUCING

Seasoned.

Seasoned are market-leading event caterers, synonymous with providing a friendly, personalised service at some of the UK's most desirable venues, including Gunnersbury who we are proud to be working with.

We have mastered our craft over the years with fresh, locally sourced, seasonal ingredients delivering exceptional food, as well as Michelin-inspired menus, through Seasoned's Creative Director and two Michelin-starred chef, Daniel Clifford.



We understand our couples' passion for beautiful food and inspirational design, and we pride ourselves on always offering a personal and flexible service. Whether it's your signature 'his-and-hers' cocktails, styled tablescapes or midnight 'street food' must-haves, we will design a made-to-measure event that truly reflects you both and your guests.

Seasoned.

In terms of catering, it's fair to say we live and breathe our food.

Not only do our World Master Chefs produce new menus frequently, but we chat about them every day, we always tailor them to our clients and, most importantly we love eating them every day so they have to get our seal of approval too!



We have over 40 years' experience and we understand Gunnersbury Park and what menus work best in its beautiful spaces.

In fact we did the very first event at Gunnersbury Park when they first opened for events, so it's fair to say we have the knowledge to make your wedding day exceptional.

Seasoned kitchen understands peoples' passion for beautiful food and inspirational design and is continually challenged to produce evermore creative menus. Our philosophy is simple, using quality, seasonal ingredients to create classic dishes but with an innovative presentation design.

But most importantly... if it's not on our menus we're not afraid to create it for you. In fact we relish it!

CONTACT US

020 7334 3900

hello@beseasoned.co.uk

A SAMPLE OF WHAT WE CAN OFFER

Based on 80 guests

Pre wedding meal drinks

Service of your alcoholic drinks, Seasoned made mocktails and soft drinks

Wedding meal

Three course menu with tea, coffee and handmade petit fours

Accompanying wine and water with dinner

Service of your wines including arrangement of delivery, chilling, service staff, all glassware & service ware
Seasoned to provide water on the tables throughout the meal

Toast to the happy couple

Service of your sparkling wine, one glass per guest

Staffing

Event managers, chefs, waiter / waitresses, bartenders, cloakroom, porters

China, cutlery, crockery, glassware and linen

Mondial crystal glassware, Infinity cutlery, Seasoned fine white china
Floor-length white linen tablecloths and napkins

Table centre

Cristal candelabra with battery operated, tapered candles

Kitchen Equipment

Everything you need for your day

Furniture

Venue chairs- Ice Chairs with black seat pads
All tables including a cake table with cake knife
Easel and board
Cloakroom rails and hangers

Delivery and collection of all equipment

Including recycling of rubbish from the venue



Total per guest (ex VAT) £137.50

We can add anything on for your day, just a few options you might want to consider:

Four bite canapes menu with your reception drinks (ex VAT) £14.80

Evening food (ex VAT) from £10.95

Sharing menu, per course (ex VAT) £10.50

Dessert station, (ex VAT) from £8.25

Fourth course (ex VAT) from £10.85

Please note prices above are a guide and not actual pricing.
Please liaise with Seasoned for a tailor-made package and quote.



A TASTER OF OUR MENUS...

Starters

Trio of tomato: heritage tomato & red pepper mousse,
Thai basil set tomato, sun-dried tomato & black olive shortbread with tomato &
peach tartare (vg)

Gin cured sea trout with shaved breakfast radish,
horseradish yoghurt, sourdough toast, matchstick apples, cucumber pearls

Matcha tea smoked chicken, avocado purée, Parma ham crisp, asparagus & lemon salad

Main courses

Layers of flat mushrooms & creamed leeks, potato terrine, wild mushrooms, minted pea velouté, crispy
fried leeks (vg)

Slow-cooked lamb shoulder & grilled lamb cutlet
with rosemary potato terrine, asparagus, rainbow chard, roasted radish & gremolata

Roasted guinea fowl breast, confit leg beignet,
sweet potato purée, lemon thyme potato cake, galette of sun-blushed tomato & grilled summer
vegetables

Desserts

Dark chocolate & orange bomb,
chocolate rubble, sprinkled pomegranate, English strawberries & freeze-dried raspberry dust

Cleansing tasting plate: St. Clement's tart, lemon curd macaroon, raspberry sorbet



IF YOU WOULD LIKE US TO PROVIDE YOUR DRINKS...

We have some great options for your day but as an example we can offer:

Pre wedding breakfast reception

One hour sparkling wine reception, seasonal cocktail and mocktail alternatives
£23.10 + VAT per person

Accompanying wine and water with dinner

Served for the duration of the meal up to a maximum of two hours
£16.50 + VAT per person

Toast to the happy couple

One glass of sparkling wine per person
£7.70 + VAT per person

Evening drinks package

Including bottled beer, house white wine and soft drinks
£12.65 + VAT per person

Please note prices above are a guide and not actual pricing.
Please liaise with Seasoned for a tailor-made package and quote.



Queen Bea Photography



Queen Bea Photography



Queen Bea Photography

MAZAA

Our sister company, Mazaa has an enviable reputation for delivering original and imaginative food, creating memorable events. Seasoned partners with Mazaa's chefs to deliver fabulous events catering for 50 to 1,000 guests. Our team has delivered specialist catering and events for over 30 years and has the knowledge and experience of working in beautiful and historic venues all over London and the UK.

Our authentic food is lovingly created by our collection of trusted chefs who are experienced in all Asian cuisines.

They use the freshest and finest seasonal ingredients to create delectable dishes which will both excite and entice your guests. We offer full banqueting services your event, including event design and management.



Our dedicated team have great experience of working at Gunnersbury Park and can work with you to find the perfect menu for you and this stunning venue.

Our MAZAA chefs are fully trained and highly experienced in fine dining Asian and Indian cuisine and they are skilled in many regional cuisines such as Bengali, North Indian, Gujarati and Sri Lankan.

We also boast chefs that have been trained in cooking Halal, Jain and full vegetarian menus.

CONTACT US

020 7334 3900

hello@mazaacatering.co.uk

A SAMPLE OF WHAT WE CAN OFFER

Based on 80 guests

Starters

This will include two non-vegetarian and two vegetarian options along with chutneys

Mains

This will include two non-vegetarian and three vegetarian options from our selection of menus on the following pages These will be served with naan, pulao rice, salad and raita

Desserts

Please select one option from our following menus

Served after your meal

Tea, coffee & petit fours Soft drinks We have included a mocktail on arrival then a glass of mineral water and juice per guest on tables We will also have Coke, diet Coke, and lemonade available from bar

Staffing

Event managers, head chef, chefs, porters, waiters / waitresses, barmen

Inclusions

Banqueting tables and chairs White table linen and napkins Cutlery, glassware and fine white china
Table centres - Cristal candelabra with battery operated, tapered candles

Delivery & collection of all equipment

Event set up, delivery, transport & portorage, plus clearance & recycling of catering rubbish from the venue



Total per guest (ex VAT) £131.35

We can add anything on for your day, just a few options you might want to consider:

Add canapes before your meal (ex VAT) £8.25
Include additional starters (ex VAT) from £3.79
and additional mains (ex VAT) £6.35

Please note prices above are a guide and not actual pricing.
Please liaise with Mazaa for a tailor-made package and quote.



A TASTER OF OUR MENUS...

Starters

Bombay vada pao Spicy potato filling sandwiched between buns and layers of spicy chutney! Vada pao is one of Mumbai's most famous foods.

Dry vegetable Manchurian Vegetable dumplings in a spicy, sweet and sour sauce. An Indo-Chinese fusion delicacy to test your taste buds.

Seekh kebab Succulent spicy minced lamb kebabs. A timeless classic from the North West Indian frontier.

Fish pakora Crisp fried tilapia coated with a tangy blend of selected spices

Mains

Matar paneer Home-made cottage cheese cubes and fresh green peas simmered together in an onion and tomato sauce.

Bhindi do pyaza Stir-fried okra cooked with onion and lemon juice.

Vegetable kofta curry Vegetable dumplings simmered in a smooth and creamy rich sauce

Murgh do pyaza Braised succulent chicken pieces cooked skilfully with a variety of onions and Indian masala.

Goan fish curry A speciality from Goa of fresh tilapia cooked in exotic coconut and tamarind sauce with special spices. A modern touch to a timeless classic.

Hyderabadi dalcha gosht A delicacy from Hyderabad made with lentils, lamb and rare Indian spices.

Served with rice, bread, salad and yoghurt selection

Desserts

Hot gulabjamun

Kulfi

Gajjar ka halwa

Rasmalai

Malai kulfi

Rasmalai with fresh strawberries

Carrot halwa with pistachio



KING SOLOMON'S CATERING

King Solomon's Catering is a leading event catering company providing African and Caribbean cuisines to a wide range of clientele for over 15 years.

We offer creative and innovative culinary delights whilst embracing the traditional and contemporary African, Caribbean, Australasian and Continental cuisines. These pioneering fusion of cultures and cuisines has made us successful with stellar reputation throughout the United Kingdom and beyond.



Under the charge of an artistic, exceptional talented and professionally trained Head Chef, Solomon Quartey, our dishes are prepared only with the freshest ingredients from the finest produce and meat markets in London to creates delicious cuisine which is a fusion of rich aroma, delectable flavours with depths of colour and texture

CONTACT US

020 8798 9267

info@kingsolomonscatering.com

KENNETH ARFIN

by
Seasoned.

Seasoned also have a fabulous partnership with Kenneth Arfin enabling us to bring you world-class authentic Kosher cuisine here at Gunnersbury.

Over his career, Kenneth Arfin has launched some of London's most successful and stylish kosher restaurants, opening Bevis Marks The Restaurant in 2002 in the City of London which soon became the first Michelin listed kosher restaurant in the United Kingdom.



With Kenneth's years of experience producing authentic Kosher cuisine and Seasoned's years of experience in delivering events at unique and inspirational venues, this is the perfect partnership.

Sample menu's available on request.

CONTACT US

020 7334 3900

hello@beseasoned.co.uk

CONTACT US

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