

Our Credentials
QUALITY CATERING
AT SCALE

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OUR CREDENTIALS

A SPECIAL
EVENT CATERER

A London Original

QUALITY CATERING AT SCALE





Payne & Gunter specialise in delivering exceptional food and drinks at unique venues in London and beyond. Our venue portfolio includes the Natural History Museum, Old Billingsgate, Hampton Court Palace and the Victoria & Albert Museum to name just a few.

We also provide premium hospitality at major sporting and entertainment events. Recent examples include the Wimbledon Championships, ATS Golf, Goodwood Revival, the BST Series of Concerts at Hyde Park and the Nevill Holt Opera Festival.

We know that exceptional food and drinks are at the heart of an unforgettable guest experience. Our hospitality brings people together and creates memories that last a lifetime.

A London Original

THAT CONTINUES TO EVOLVE

This understanding dates to 1786, when Payne & Gunter was first established. Since then, we have traced peoples' changing tastes and society's culinary traditions for almost two and half centuries. Our history encapsulates what British hospitality means; a heritage that has become synonymous with the highest quality in event catering.

We remain a culinary pioneer to this day, still evolving and embracing change. This is demonstrated by our sector-leading commitment to sustainability, and in our emphasis on equity, diversity, inclusion and staff welfare policies, which have become fundamental to our business model.

This more rounded, progressive approach – one that looks beyond an event's start and finish times – complements our heritage. This duality is captured and clearly communicated through our brand, and particularly, our logo.

The pineapple – previously associated with prestige and luxury became a hospitality status symbol in the late 18th and early 19th centuries, and featured at events to make guests feel special and welcome. This reference to tradition contrasts with the clean, more contemporary feel of the overall design.

The diamond motif is an abstract representation of a pineapple's rind segmentation. Diamonds also denote quality and eminence, both rare and enduring.



OUR CREDENTIALS

Characterful Dishes

THAT CAPTIVATE
& INSPIRE

With a history dating back to the 18th century, we have become the custodians of British hospitality, embodied by a culinary offer that combines classic British cuisine with contemporary cooking techniques. Our characterful dishes offer guests an innovative dining experience that captivates and inspires in equal measure.

Considered and meticulously crafted, our event menus range from canape receptions and fine dining set pieces to street food stalls, reception miniature meals and bespoke hospitality packages. For each offer, the emphasis is on local, seasonal, organic and ethically sourced ingredients, with dishes that celebrate the rich variety and abundant flavours of homegrown produce.





All our menus reflect our abiding love of food and drink. We take pride in delivering bold yet nuanced flavours that are elegantly presented and served with finesse.

Our culinary creativity, driven by the pursuit of perfection, consistently achieves a level of excellence that is rarely found and ensures an unforgettable dining experience for every guest.

Culinary Partnerships

THAT BRING DYNAMISM
TO YOUR EVENT



Payne & Gunter is proud to work with some of the industry's most talented and renowned food and beverage specialists.

Our roster of chefs include leading culinary lights Marcus Wareing, Dipna Anand, Bryn Williams, Tommy Banks and Will Devlin, who bring a series of exclusive signature menus for you to choose.

These exclusive partnerships bring much needed dynamism to the special events sector with a series of distinct, prestigious and on-trend collection of menus. Coupled with Payne & Gunter's depth of experience and operational skill in delivering exceptional events, your guests can expect an experience quite like no other.

What better way to elevate your event than by giving your guests the opportunity to enjoy menus curated by one of our distinguished and accomplished affiliated restaurateurs.





EXCEPTIONAL
EVENTS NEED

Exceptional People

OUR CREDENTIALS

With a remarkable 125 years of combined experience, our core operational team bring a level of knowledge and breadth of expertise not found anywhere else in the special events sector. Led by Bethan James, a P&G veteran with over 30 years of experience, our team is driven by an undiminished passion for events. This dedication is reflected in our meticulous attention to detail and commitment to excellence.





With their unique dynamics, logistically demanding setups and precise timings, catering for special events present a distinct set of challenges. Our longstanding team have developed a unique approach that allows us to not only handle these challenges but turn them into opportunities that make for a successful event.

Our operational ability is accompanied by a steadfast attitude that views our relations with venue and business clients as one of partnership, rather than just a service provider. We actively foster collaboration and maintain clear lines of communication to ensure an exceptional experience for every event attendee.



SECTOR-LEADING

Sustainability Initiatives

Payne & Gunter is committed to delivering premium catering that harmonises with the environment and meets the highest of ethical procurement standards.

As demonstrated by a strategy that is far reaching in scope yet focused with each individual initiative, sustainability is embedded in the way we operate. Every aspect of our business takes account of the effect we have on the environment and has been scrutinized for improvement. Our initiatives broadly fall into one of the four categories:

1. How we source our ingredients and work with our suppliers to incorporate sustainability best practices;
2. How we develop our menus and promote plant-based dishes as a sustainable alternative to meat;
3. How we monitor our decarbonisation process to garner actionable insights that help us further reduce our carbon dioxide emissions;
4. How we manage waste in a more environmentally-friendly way.



Our process-driven initiatives are complemented by a promise to inform and educate our key stakeholders about why these shifts are taking place, how they are being implemented, and, for those responsible, how their efforts will drive this transformation. This commitment is exemplified in the learning and development courses that have become a prerequisite for employment or to become a supplier.

Our key stakeholders include suppliers, employees, partners, clients and customers.

We will clearly and concisely communicate to them the status of each key initiative and our broader progress towards our 2027 target year.

We firmly believe meaningful change can only happen when people understand the changes taking place and can make informed decisions.



Quintessential BRITISH HOSPITALITY

Payne & Gunter are consummate professionals when it comes to quality catering. Since 1786, we've been crafting our recipe for making events and spaces come to life through aspirational and delicious culinary creations.

We're here to bring delectable, sustainably-sourced food and drinks with a sprinkle of good old-fashioned British hospitality to your next big event.

