

PAYNE &  
GUNTER

— EST.1786 • MAYFAIR —



# *Look* BOOK





# *Quintessential* BRITISH HOSPITALITY



# *Seasoned* PROFESSIONALS

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.





# *Bespoke* EVENT CATERING

From glorious gala dinners to exciting exhibitions, Payne & Gunter has decades of experience crafting culinary experiences at our country's most prestigious events. While we tailor every menu to ensure no two experiences are ever quite the same, we always succeed in entertaining guests and bringing the event to life.

You can trust our team to deliver delightful, sustainably led food and drink that epitomises the best in culinary design and British hospitality.















# OUR VENUE *portfolio*





# *Stunning* VENUE PARTNERS

We're proud to bring our exceptional hospitality to a portfolio of prestigious and unique venues in London and beyond. From historic palaces to versatile entertainment venues, our eclectic range of event spaces complements our food and drink offer to give you memorable moments that last a lifetime.

## OUR PARTNER VENUES

- Abbey Road Studios
- Eventim Apollo
- Gunnersbury Park
- Hampton Court Palace
- Hedsor House
- London Transport Museum
- Natural History Museum
- Old Billingsgate
- Trinity House
- Cutty Sark
- National Maritime Museum
- Peter Harrison Planetarium
- Royal Observatory Greenwich
- Science Museum
- Stationers' Hall & Garden
- The Queen's House
- The Victoria & Albert Museum



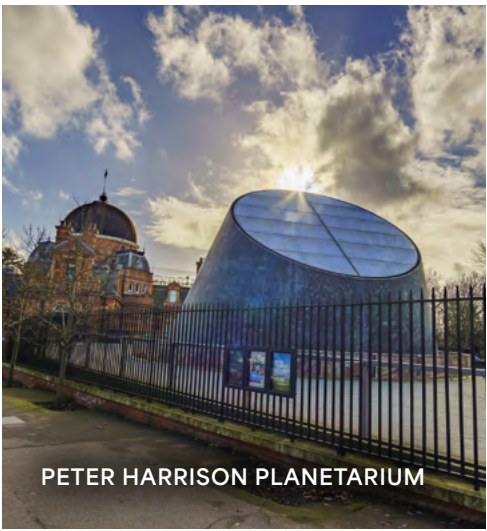








OLD BILLINGSGATE



PETER HARRISON PLANETARIUM



ROYAL OBSERVATORY GREENWICH



THE VICTORIA & ALBERT MUSEUM



NATURAL HISTORY MUSEUM



TRINITY HOUSE



SCIENCE MUSEUM





HAMPTON COURT PALACE



STATIONERS' HALL & GARDEN



THE QUEEN'S HOUSE



HEDSOR HOUSE



# *Unique* CULINARY PARTNERSHIPS

Payne & Gunter is proud to work with some of the most talented, renowned and respected chefs on the culinary scene. We have partnered with Dipna Anand, Bryn Williams and Marcus Wareing to devise a series of signature menus suitable for the unique venues we operate in.

These menus represent the opportunity to incorporate an on-trend, bespoke and prestigious gastronomic experience with the assurance that event specialists, Payne & Gunter, will deliver with precision and impeccable style.





## AUTHENTIC INDIAN CUISINE DELIVERED IN STYLE

Dipna credits her grandfather for stirring a passion that has seen her excel as a restaurateur, culinary tutor and cookbook author. Now, she brings a varied and vibrant set of menus to the Payne & Gunter collection.

Inspired by the rich and diverse dishes of the Punjab and Northern India, Dipna's menus represent 150 years of culinary heritage, distilled into dishes that bring a lot of spice and just a touch of glamour.

'The secret of my success is dedication, passion and determination – as well as a continuing love affair with Indian cooking and a can-do attitude, truly inspiring me to 'curry' on cooking. Through this exciting collaboration with Payne & Gunter, I can bring the fantastic dishes I grew up with to a wider audience.'



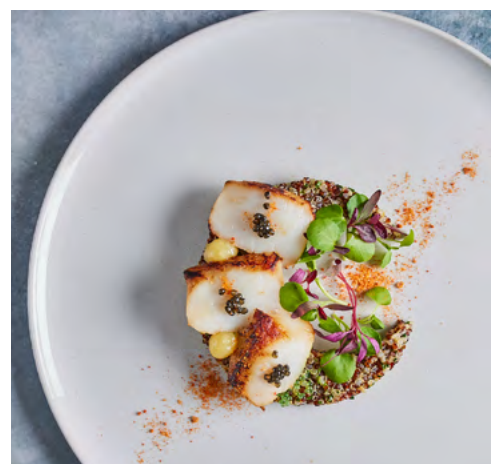


## FRUIT & VEG TAKE CENTRE STAGE

Bryn's appreciation of food and where it comes from started at an early age when his father took him hunting and fishing in North Wales. From here, his culinary journey has taken him from a stint at a local bakery as a teenager to working at some of the most prestigious kitchens in London. This includes being under Marco Pierre White at The Criterion and Michel Roux at Le Gavroche, as well as being senior-sous at The Orrery for four years. He is now chef patron of Odette's, having taken over in October 2008.

Bryn's instinctive flair and imagination give fruit and veg their culinary due in a series of menus that emphasise the flavour and feature fresh, local produce.

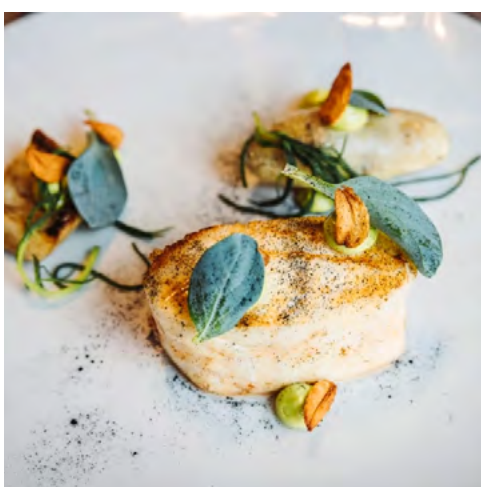
'I firmly believe that a piece of fruit or veg should be treated with the same care and respect as a cut of meat or fillet of fish – if not more. I'm thrilled to work alongside Payne & Gunter, where fresh, locally sourced produce is the focus and fruit and veg can take centre stage.'





## LOCAL INGREDIENTS THAT UNDERPIN MODERN BRITISH CUISINE

Chef Patron of the Michelin-starred 'Marcus' at The Berkeley Hotel and a prominent judge on BBC's Master Chef, we're incredibly proud of our partnership with Marcus Wareing. Alongside his contributions to our venue offerings, you'll find him making guest appearances at prestigious events alongside the Payne & Gunter team – one notable occasion taking place at Wimbledon's Rosewater Pavilion, where he wowed with European-inspired dishes using locally sourced British ingredients.





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