

©
CREATE
Weddings



our story

Create has been one of London's leading event caterers for over 30 years. Our chefs, operators, sales, warehouse and logistics teams provide a wealth of unrivalled experience in catering for and delivering outstanding events.

A dedicated Wedding Planner will work with you from initial quote through to the day of your wedding, offering you full support throughout the event process to ensure that the final event meets all your expectations and is unique to you.

We never forget that your wedding is incredibly important. Your first meeting with your Wedding Planner will enable them to understand your hopes and dreams and begin to plan your perfect wedding day and perfect menu. We will create a day to reflect your own individual style, incorporating as much or as little input from ourselves as you choose.

Every wedding matters to us...

We absolutely love what we do and we can't wait to start working on your special day!





“We are still on Cloud 9 after that magical day we had on Friday! You and your team exceeded our expectations! We knew the food was going to be fantastic, but we were stunned by the service... Military precision! Thank you so much – you played a major part in making it such a fabulous occasion.”

Margot and Hedley Wedding



our food *philosophy*

Our incredible team of chefs love to make amazing and unforgettable food and have established a reputation for pushing the boundaries of bespoke wedding catering whilst exceeding expectations.

Whether the menu is simple, modern, elegant, fusion, comforting or cutting edge we can design the dishes to suit your needs, whilst sourcing only the highest quality seasonal ingredients to create vibrant and exciting culinary delights.

Tasting

We would be delighted to arrange a tasting of your chosen wedding menu in our private tasting room, once you have confirmed your booking.

We have specially designed our tasting room with your experience in mind. Throughout your tasting our chef will be on hand to discuss all aspects of the dishes with you and your partner to tailor the menu to fit your exact needs.



Sample Pricing

We have an experienced team of event managers who will manage all the staff at your venue. We have made sure that as many of the 'usual' team from Create are supporting us on your wedding day.

Included in your package

- 2 glasses of NV Prosecco Spumante 'Borgo Del Col Alto' or mocktail during the drinks reception and 1 additional glass of Prosecco for the toast
- Four canapés per person
- Three course wedding breakfast - *Includes 1 lead dish + 1 dietary alternative dish per course*
- ½ bottle of 2020 Le Pionnier Rouge or Le Pionnier Blanc during the wedding breakfast
upgrades available
- ½ bottle of still and sparkling water during the wedding breakfast
- Glass of Prosecco for your toast
- Staffing - Managers, wait staff, bar staff, porters, chefs
- Table linen
- Our beautiful Italian glassware and bespoke range of stunning crockery and tableware on which our food is elegantly presented
- Back of house equipment
- Delivery and Transportation

Prices starting from :

50 guests - £280+ VAT per person

80 guest - £210+ VAT per person

100 guests – £200+ VAT per person





conscious catering

At Create we operate across all departments with a consistent vision that focuses on delivering events that are economically, socially and environmentally sustainable. We are diligent in our day-to-day activities, ensuring that we adhere to our company-wide policies and management systems.

We believe it is the responsibility of all our people to deliver the change needed to achieve our goal: To halt climate change, to protect nature and deliver high social value by 2040.

HOW WE CONTRIBUTE AT CREATE?

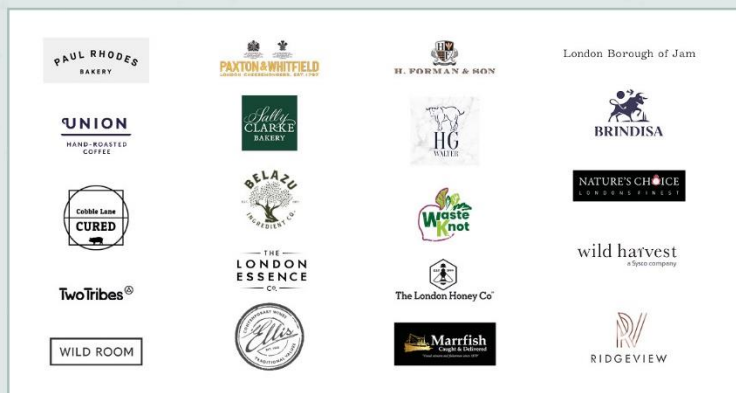
- We use quality ingredients from trusted suppliers, from our “Local Larder” Map
- We do not airfreight our fresh produce
- We have an expert culinary team who design menus that minimise waste
- We only serve sustainable fish - we use the Marine Conservation Society's Good Fish Guide to make sure we only purchase fish that is 'ok' or 'good to eat' (rated 1-3)
- We use electric vans demonstrating our commitment to reducing our carbon footprint
- We embrace cleaner energy sources by opting to replace gas powered equipment with electric alternatives
- We look after our community through our charitable partnerships including Well Grounded Social Enterprise and Luminary Bakery
- We look after our environment - we are ISO 14001 and ISO 50001 accredited
- We measure our building emissions, energy use and waste



our local larder

We adopt a 'local larder' approach when creating our seasonal menus. This London Larder brings together our London-based suppliers to deliver a bespoke offer brimming with a wide range of exceptional, quality ingredients.

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|---------------------------|---------------------------|
| 1. Paul Rhodes Bakery | 11. H. Forman & Son |
| 2. Union Coffee | 12. HG Walter |
| 3. Cobble Lane Cured | 13. Waste Knot |
| 4. Two Tribes Brewery | 14. The London Honey Co. |
| 5. Wild Room | 15. Marrfish |
| 6. Paxton & Whitfield | 16. London Borough of Jam |
| 7. Sally Clarke Bakery | 17. Brindisa |
| 8. Belazu | 18. Nature's Choice |
| 9. The London Essence Co. | 19. Wild Harvest |
| 10. Ellis Wines | 20. Ridgeview Wine |



“The day was perfect and that was in large part due to all the time and effort you put in both before and during the day. You went above and beyond what we could have expected and the calm, relaxed and helpful demeanour of you and all your staff on the day was very much appreciated. We have received nothing but positive feedback and wanted to pass onto you that it means a whole lot to us both.”

Jason and Nizad wedding





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