



**COMPANY
OF COOKS**
CATERING PROPOSAL



Firstly, thank you for choosing to enquire with us at Company of Cooks, the sole contracted caterer at the Old Royal Naval College. We are truly delighted to be part of your journey and excited by the opportunity to create an unforgettable experience for you and your guests.

At Company of Cooks, we are passionate about delivering extraordinary, luxury catering that is entirely bespoke to you. Every element is thoughtfully designed, from stunning, seasonal menus to impeccable, intuitive service, ensuring your event feels effortlessly elegant and completely unique. Our chefs transform the finest ingredients into beautifully presented dishes that not only taste exceptional but create a true sense of occasion.

Set along the iconic Thames, the Old Royal Naval College offers a setting of unrivalled grandeur and beauty. This UNESCO World Heritage Site captivates from the moment guests arrive, with its sweeping architecture and rich sense of history.

At its heart, the Painted Hall provides a truly breathtaking backdrop. Often called the “Sistine Chapel of the UK,” its soaring, intricately painted ceilings and opulent interiors create a dramatic and immersive atmosphere, perfect for hosting remarkable events.

Together, we promise an experience that is not just memorable, but truly spectacular.

Shahail Woodcock
General Manager





When hosting your event at the Old Royal Naval College, you are immersed in centuries of history, dating back to the Tudors, where King Henry VIII once resided.

The Painted Hall, created between 1708 and 1727 by Sir James Thornhill, is celebrated as the Sistine Chapel of the UK, offering unrivalled grandeur and elegance. Your experience with us deserves an extraordinary setting. As you step into the Painted Hall, breathtaking artworks sweep across soaring ceilings, creating a sense of awe and wonder.

Our team looks forward to capturing your unforgettable arrival, as you take in these magnificent surroundings.

YOUR VENUE



LONDON VENUE
& CATERING
AWARDS 2025
10th ANNIVERSARY

WINNER

BEST EVENT VENUE
UNDER 750 ATTENDEES



Proposed Timings

17:00 Supplier access to the Painted Hall

18:00 Guest arrive to drinks and canape reception space

18:45 Call to Dinner to the Painted Hall

19:00 Guests are seated and starters served

21:30 Coffee and Petit Fours are served

21:45 Dinner service concludes and after dinner bar opens

23:00 All guests to have departed



Please note additional hours for supplier access to set up may be required based on final production, floristry and event design



Our friends at Company of Cooks handpick every moment the Old Royal Naval College with crafted and delicious food and drink. Executive Head Chef, Tracey Donnelly and her team are not afraid to push boundaries and apply the utmost attention to detail, ingenuity, and imagination. Passionate about bringing people together through food, Tracey aims to lift spirits and leave people talking... for all the right reasons!

All our menus are produced using sustainable and ethical ingredients from small, local, and independent suppliers wherever possible. Our Spring/Summer menu offers a number of different options to excite the palate, but we're always happy to explore further dishes with your sales representative and our culinary team.

OUR MENU

COMPANY OF COOKS: CRAFT, CREATIVITY, COMMUNITY



CANAPES



MEAT

Chicken tostada, avocado, lime, salsa madre 71 kcal

Ham hock terrine, picallili gel 42 kcal

Ox cheek croquette, watercress emulsion 212 kcal

Lamb kofta, pomegranate molasses, minted yoghurt 41 kcal

Duck pastilla, labneh, sumac 102 kcal

PLANT

Watermelon, plant-based feta, black olive crumb VE 86 kcal

Confit tomato, London ricotta, seeded cracker, balsamic pearls, basil V 60 kcal

Pea, broad bean and mint tart, Crematta VE 104 kcal

Teriyaki glazed shiitake mushrooms, furikake VE 72 kcal

Deep fried olives, goat's curd, hot honey V 100 kcal

Butternut Squash Arancini and Sage Mayo VE 188 kcal



FISH

Smoked salmon mousse, compressed celery, keta 28 kcal

Tuna tartare, seaweed cracker, wasabi 89 kcal

Tempura cod cheek, tartare sauce 90 kcal

Smoked cods roe tarama, seeded cracker, dill 93 kcal

ChalkStream trout rilette, pickled beets, rye croute 65 kcal

SWEET

Lemon posset tart, summer berries V 179 kcal

Almond and raspberry financier, white chocolate Chantilly V 88 kcal

Plant-based cheesecake, strawberries and basil VE 64 kcal

Cherry, white chocolate and pistachio pavlova V 33 kcal

Dark chocolate tart, pistachio V 184 kcal

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

Please note that our menu offerings are subject to seasonal availability



STARTERS



STARTERS

Marinated tiger prawns, peppers and capers 287 kcal.

Cured ChalkStream trout, pickled cucumber, beetroot and horseradish crème fraiche, bread crisp 306 kcal.

Free-range chicken terrine, tarragon, pickled spring vegetables 438 kcal.

Spiced aubergine salad, confit tomatoes, basil, labneh V 230 kcal.

Plant-based stracciatella, grilled peach, salted almonds VE 278 kcal.

Roast cauliflower, whipped tahini, pomegranate, toasted seeds VE 324 kcal.



V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.



MAIN COURSES



MAIN COURSES

Monkfish, spiced red lentils, spring greens,
fennel bhaji 545 kcal

Charred ChalkStream trout, crushed potatoes,
braised fennel, saffron aioli 555 kcal

Confit duck, pearl barley risotto, green onions,
baby carrots 583 kcal

Lamb Rump, labneh, summer vegetables
Fondant Potato 738 kcal

Roast chicken breast, new potatoes, spinach, young
vegetables, tarragon sauce 645 kcal

Roast venison fillet, potato terrine, baby beets,
spinach, red wine jus 400 kcal

Miso-baked aubergine, confit peppers, courgettes,
citrus dressing VE 475 kcal

Charred hispi cabbage, plant-based yoghurt, toasted
hazelnuts, rose harissa VE 438 kcal





DESSERTS



Summer Menu of Appetizers
Gambas, Elderberry, Lemon
Verbena, C. and S.
Eggplant 11

DESSERTS

Coconut pudding, confit pineapple, rum VE 257 kcal

Plant-based panna cotta, summer berries VE 350 kcal

Dark chocolate tart, candied almonds, London honey cream V 946 kcal

Lemon meringue pie, raspberry sorbet V 528 kcal

Molten chocolate cake, vanilla cream, raspberries V 690 kcal

London Honey and yoghurt parfait, raspberries V 196 kcal

Gooseberry and elderflower fool, almond shortbread V 496 kcal

Peach and almond tart, vanilla cream V 808 kcal



V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

Please note that our menu offerings are subject to seasonal availability

Our Local Larder

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together, they help us fill our menus with fresh, responsibly sourced ingredients.

Our suppliers

- 1 Dalston Juice
B-CORP
- 2 Dash Water
B-CORP
- 3 Dormen Foods
Diverse Ownership
- 4 Flawsome Drinks
B-CORP
- 5 Freshways Dairy
Diverse Ownership
- 6 La Latteria
Diverse Ownership
- 7 Luminary Bakery
VCSE*
- 8 Hope & Glory
Diverse Ownership
- 9 Rubies in the Rubble
B-CORP / Diverse Ownership
- 10 Vegetarian Express
B-CORP
- 11 Well Grounded
Diverse Ownership / VCSE*
- 12 Ridgeview Wine
B-CORP
- 13 Allpress Espresso
- 14 Paul Rhodes Bakery
- 15 Cobble Lane Cured
- 16 The Wild Room
- 17 Paxton & Whitfield
- 18 Notting Hill Bakery
- 19 Belazu
- 20 Ellis Wines
- 21 H. Forman & Son
- 22 HG Walter
- 23 The London Honey Company
- 24 Marrfish
- 25 London Borough of Jam
- 26 Brindisa
- 27 Solstice
- 28 Wild Harvest
- 29 Hackney Gelato
- 30 Truffle Guys
- 31 Two Tribes



Our commitments to people, place and planet..

In short, we are committed to providing great food, drink, and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

Our focus as a business is bringing handcrafted food and drink to the table each and every day while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our handpicked larder of artisan suppliers, and an absolute focus on minimising the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1, 2, or 3. As a wider business, we aim to be net zero by 2040.

VCSE*
Voluntary, Community or Social
Enterprise Organisation



OUR TRUSTED SUPPLIERS



APPROVED SUPPLIERS

The Old Royal Naval College, as a distinguished UNESCO world heritage site, collaborates with a specially selective list of industry leading suppliers to help your vision come to life. Be it an intimate gathering or large scale production event our suppliers are highly experienced at working in our venue, delivering any brief with unmatched execution, without compromising the heritage or conservation of the spaces.

PRODUCTION

BESPOKE EVENTS LONDON

020 8961 1510
studio@bespoke-london.co.uk
www.bespoke-london.co.uk

EVENT CONCEPT

0207 740 3988
info@eventconcept.co.uk
www.eventconcept.co.uk

LUMINAIRE

0203 371 0680
ornc@luminaire.events
www.weareluminaire.com

PERCEPTION LIVE

0203 869 4500
events@perceptionlive.com
www.perceptionlive.com

VELVET ENTERTAINMENT

0208 947 8245
info@velvetentertainment.net
www.velvetentertainment.net

WISE PRODUCTIONS

0208 991 6922
events@wiseproductions.co.uk
www.wiseproductions.co.uk

FLORISTRY

ALL FOR LOVE

07786 081412
ruth@allforlovelondon.com
www.allforlovelondon.com

AMIE BONE

0207 8707570
enquiries@amiebone.com
www.amiebone.com

CHIC WEDDINGS & EVENTS

01474 369241
hello@chicweds.co.uk
www.chicweddings.co.uk

LAVENDER GREEN

0207 127 5303
info@lavendergreen.co.uk
www.lavendergreen.co.uk

PINSTRIPES AND PEONIES

0207 720 1245
flowers@pinstripesandpeonies.com
www.pinstripesandpeonies.com

SAMANTHA DAVIS FLOWERS

0208 650 9964
info@samanthadavisflowers.co.uk
www.samanthadavisflowers.co.uk

FLORISTRY

VEVEERS CARTER

020 7237 8800
info@veeverscarter.com
www.veeverscarter.com

WILD ABOUT

0203 7947487
info@wildabout.co.uk
www.wildabout.co.uk

DECOR & SCENIC

INVISIBLE BLUE

020 7733 1144
design@invisibleblue.com
www.invisibleblue.com

RWS LONDON

0208 6068889
info@rwslondon.com
www.rwslondon.com

DRAPE AND BLISS

01480 227508
teresa@drapeandbliss.com
www.drapeandbliss.com



RECOMMENDED SUPPLIERS

The Old Royal Naval College recommends a select group of exceptional supplier to help build and elevate every element of your event. From photographers, videographers, entertainment, stationary, transport...even accommodation, we truly trust each an every one of these suppliers to help make your event with us special.

MUSIC & ENTERTAINMENT

VIBE VILLAGE
07771 118800
bookings@vibevill.com
www.vibevill.com

BLANK CANVAS
0203 7006939
info@blankcanvasentertainment.co.uk
www.blankcanvasentertainment.co.uk

MARINA SIMIONI MUSIC
07887 517201
music@marinasimioni.co.uk
www.marinasimioni.com

STERNBERG CLARKE LTD
0208 877 1102
sales@sternbergclarke.co.uk
www.sternbergclarke.co.uk

MINT DJ'S
07563 242640
info@mintdjs.co.uk
www.mintdjs.co.uk

MUSIC & ENTERTAINMENT

TRINITY LABAN CONSERVATOIRE
0208 305 4432
externalengagements@trinitylaban.ac.uk
www.trinitylaban.ac.uk/hiring-musicians

PRELUDE ENTERTAINMENT
0208 660 6647
sales@preludeentertainment.co.uk
www.preludeentertainment.co.uk

ULTIMATE EVENT DANCERS
07823 385565
info@ultimateeventdancers.co.uk
www.ultimateeventsdancers.co.uk

VELVET ENTERTAINMENT
0208 9478245
artistmanagement@velvetentertainment.net
www.velvetentertainment.co.uk

KUDOS MUSIC
01895 207990
enquiries@kudosmusic.co.uk
www.kudosmusic.co.uk

FIREWORKS & DRONES

ALCHEMY FIREWORKS
0800 066 5837
hello@alchemyfireworks.co.uk
www.alchemyfireworks.co.uk

SKYMAGIC DRONES
sales@skymagic.show
www.skymagic.show

CELESTIAL DRONES
jp@celestial.show
www.celestial.show



RECOMMENDED SUPPLIERS

The Old Royal Naval College recommends a select group of exceptional supplier to help build and elevate every element of your event. From photographers, videographers, entertainment, stationary, transport...even accommodation, we truly trust each an every one of these suppliers to help make your event with us special.

PHOTOGRAHY

ROBERTA FACCHINI
info@robertafacchini.com
www.robertafacchini.com

NATASHA HURLEY
07949 848647
contact.natashahurley@gmail.com
www.natashahurley.com

ED PEREIRA
07929 270137
hello@edpereira.com
www.edpereira.com

IAIN GOMES
07947 839141
info@gomesphotography.co.uk
www.gomesphotography.co.uk

MIKI STUDIOS
07812 056222
info@mikistudios.com
www.mikistudios.com

KATIE ROGERS
07729 331366
katierogersphotography@outlook.com
www.katierogersphotography.com

PHOTOGRAHY

KATIE JULIA
hello@katiejulia.com
www.katiejulia.com

JEFF OLIVER
weddings@jeffoliverphotography.com
www.jeffoliverphotography.com

REBECCA CARPENTER
rebeccawcarpenter@gmail.com
rebeccacarpenterphotography.com

VIDEOGRAPHY

MAC
07780 480413
hello@macvideography.co.uk
www.macvideography.co.uk

WHITE ARK
07931 040826
films@whitearkweddings.com
www.whitearkweddings.com

RUSSELL KENT NICHOLLS
07811825383
russell@russellkentnicholls.com
www.russellkentnicholls.com

STATIONERY

PAGE-ONE
07967 975 250
hello@page-one.co.uk
www.page-one.co.uk

WHITE COTTAGE STATIONERY
whitecottageweddings@gmail.com
www.whitecottageweddings.com

STRAWBERRY SORBET
01296 340068
info@strawberrysorbet.co.uk
www.strawberrysorbet.co.uk

WEDDING ARTWORK BY DARIA
hello@wedding-artwork.co.uk
www.wedding-artwork.com

GEE BROTHERS
0207 228 4081
sales@geebrothers.co.uk
www.geebrothers.co.uk



RECOMMENDED SUPPLIERS

The Old Royal Naval College recommends a select group of exceptional suppliers to help build and elevate every element of your event. From photographers, videographers, entertainment, stationary, transport...even accommodation, we truly trust each and every one of these suppliers to help make your event with us special.

TRANSPORT

SILVER FLEET BOATS
0207 491 1947
sahra@silverfleet.co.uk
www.silverfleet.co.uk

SEDGEMORE TRAVEL
07495 995164
damienmouries@sedgemoretravel.com
www.sedgemoretravel.com

THAMES CLIPPERS
0207 674 2242
sales@thamesclippers.com
www.thamesclippers.com/private-hire

LONDON RETRO BUS HIRE
07572 178679
Info@londonretrobushire.co.uk
www.londonretrobushire.co.uk

MARQUEES

LOSBERGER DE BOER
sales.uk@losbergerdeboer.com
www.deboer.com/en-uk

BERRY MARQUEES
sales@berrymarquees.com
www.berrymarquees.com

2 IN TENTS
sales@2intents.co.uk
www.2intents.co.uk

TOASTMASTER

PETER THOMPSON
07976 835054
toastmasterpeter@btinternet.com
www.southeast-toastmasters.co.uk

ACCOMODATION

INTERCONTINENTAL LONDON THE 02
0208 463 6868
info@iclondon-theo2.com
www.iclondon-theo2.com

HILTON DOUBLETREE GREENWICH
0208 469 4440
sales@the-greenwich.co.uk
www.doubletree3.hilton.com/

RADISSON RED GREENWICH
0208 054 1950
info.greenwich@radissonred.com
www.radissonhotels.com/en-us/

CROWNE PLAZA LONDON DOCKLANDS
0207 055 2101
group@crowneplazadocklands.co.uk
www.cpdocklands.co.uk



thank you

INVIGILARUNT, REGIA GRENOVICI, MARIAE AUSPICIIS