



NOVA PROGENIES

**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 on your special day.

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 a truly remarkable wedding.

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

A handwritten signature in white ink, reading "Shahail Woodcock".

Shahail Woodcock
General Manager





When hosting your wedding 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 wedding 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 and begin your forever.

YOUR VENUE



LONDON VENUE
& CATERING
AWARDS 2025
10th ANNIVERSARY

WINNER

BEST EVENT VENUE
UNDER 750 ATTENDEES



With views of the River Thames and iconic architecture throughout, the grounds act as the perfect wow-factor arrival for your guests.

Making an entrance can be elevated with transport for your guests such as a double-decker bus, London black cab for the bride's arrival, or even by boat!

Guests can use the colonnades and lawns to mingle before seating for the ceremony, as well as using the colonnades as a stunning backdrop for cocktail hour before the wedding breakfast.

The grounds provide a classic romantic backdrop for first looks, dramatic post-ceremony shots, and friends and family photos.



THE GROUNDS

YOUR GRAND ENTRANCE



The awe-inspiring Painted Hall adds grandeur to your ceremony. Elevate your ceremony with florals on the enchanting stairs into the lower hall, adorned with a baroque interior, adding a romantic aesthetic to your entrance.

We can accommodate live music or AV support for music during your ceremony, illuminate the hall with ambient ambers, adorning the aisle to create the perfect entrance for you.



Unfortunately, we cannot hold religious ceremonies in the Painted Hall., however, we can accommodate civil, celebrant and religious led blessings.

Maximum capacity:
450 in the Lower Hall



THE CEREMONY

WHERE FOREVER BEGINS



Once your vows have been exchanged, it's only right to begin celebrations with a 'cheers' alongside your guests. A drinks reception offers the perfect moment for loved ones to mingle and congratulate you as newlyweds.

During summer, receptions take place on the iconic Colonnades, where signature columns and baroque design create a romantic backdrop, with access to lawns for garden games.

In winter, receptions move to Queen Mary's Undercroft, featuring limestone columns, vaulted ceilings, and tall windows that fill the space with light, creating a warm, elegant atmosphere for your celebration.



DRINKS RECEPTION

A STEP INTO YOUR WEDDING BLISS



Following your drinks reception, the Painted Hall will be transformed, ready for your wedding breakfast, providing the idyllic setting to dine together for the first time as newlyweds.

The Painted Hall can be personalised with your vision and aesthetic throughout. From stunning floral centre pieces and installations, luxurious table settings, elaborate entertainment and stunning furnishings...we love to see your dreams become reality.



We work with industry titans that can truly deliver the remarkable! Please speak to your event coordinator who will be able to advise on which of our suppliers will best suit your needs and desires.

Maximum Capacity:
450 seated



WEDDING BREAKFAST

A TOAST TO THE NEWLYWEDS



Below the Painted Hall and a walk through the hidden Ripley Tunnel, you can hold your afterparty in the Queen Mary Undercroft.

The stunning space includes a private bar and a semi-sprung dance floor, for you and your guests to party until your carriages arrive. You can dress the room with soft furnishings, guest entertainment such live musicians, DJ and create timeless memories. Alternatively continue the evening in the Painted Hall by laying a dance floor for you and your guests to dance the night away.

We work with award winning suppliers who can help to create the perfect after party atmosphere and our team of chefs can supply guests with late night bites throughout the evening.



AFTER PARTY

THE SOIREE OF THE YEAR



Proposed Timings

- 15.00 Florist sets up for wedding ceremony
- 15.30 Venue closes to public. Positioning of ceremony chairs and final details.
- 16.00 Guest arrival
- 16.30 Wedding ceremony begins within the Painted Hall
- 17.00 Drinks reception and photographs on the King William Colonnades or Queen Mary Undercroft – weather dependent
- 18.30 Call to dinner. Guests take their seats
- 18.45 Wedding breakfast served followed by speeches
- 20.30 Wedding breakfast finishes
- 20.30 Evening reception begins in the Queen Mary Undercroft
- 22.00 Late night snacks served
- 23.30 Bar to close
- 23.45 Last song by DJ or band
- 00.00 Evening ends. Guests depart

Extensions can be granted at an additional cost subject to requirements

Please note the Painted Hall is available for all day hire but subject to venue approval as it is a visitor attraction during the day. An earlier closure from 3.30pm is arranged for celebrations with a wedding ceremony. For those without, we are available for guests to arrive from 5pm for the drinks reception.

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



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.





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



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

Please note that our menu offerings are subject to seasonal availability

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

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 | 13 Allpress Espresso |
| 2 Dash Water
B-CORP | 14 Paul Rhodes Bakery |
| 3 Dormen Foods
Diverse Ownership | 15 Cobble Lane Cured |
| 4 Flawsome Drinks
B-CORP | 16 The Wild Room |
| 5 Freshways Dairy
Diverse Ownership | 17 Paxton & Whitfield |
| 6 La Latteria
Diverse Ownership | 18 Notting Hill Bakery |
| 7 Luminary Bakery
VCSE* | 19 Belazu |
| 8 Hope & Glory
Diverse Ownership | 20 Ellis Wines |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 21 H. Forman & Son |
| 10 Vegetarian Express
B-CORP | 22 HG Walter |
| 11 Well Grounded
Diverse Ownership / VCSE* | 23 The London Honey Company |
| 12 Ridgeview Wine
B-CORP | 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 89611510
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
freddie@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

ENCHANTED BY SYMA
01753 525 300
info@enchantedbysyma.com
www.enchantedbysyma.com

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

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



RECOMMENDED WEDDING PLANNERS

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, content creators, stationary, transport...even accommodation, we truly trust each an every one of these suppliers to help make your event with us special.



Matthew Oliver
INTERNATIONAL WEDDING PLANNERS

MATTHEW OLIVER
hello@matthewoliver.co.uk
www.matthewoliverweddings.co
m

REVELRY
EVENTS

REVELRY EVENTS
hello@jointherevelry.com
www.jointherevelry.com



BYCHENAI
EVENTS

BYCHENAI
hello@bychenai.com
www.bychenai.com

LOUISE PERRY

LOUISE PERRY
louise@louisperryweddings.com
www.louisperryweddings.com

ALICE R WILKES

ALICE WILKES
alice@alicewilkes.net
www.alicewilkes.co.uk

SNAPDRAGON
LONDON

SNAPDRAGON
info@snapdragon.london
www.snapdragonparties.co
m



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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

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



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PHOTOGRAHY

JEFF OLIVER
07930 866172
weddings@jeffoliverphotography.com
www.jeffoliverphotography.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

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hello@katiejulia.com
www.katiejulia.com

ROBERTA FACCHINI
info@robertafacchini.com
www.robertafacchini.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

CONTENT CREATORS

CONTENT FOR BRIDES
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www.contentforbrides.com

THE CONTENTED CO.
rebeccawcarpenter@gmail.com
www.thecontentedco.com

STATIONERY

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

WHITE COTTAGE STATIONERY
whitecottageweddings@gmail.com
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STRAWBERRY SORBET
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info@strawberrysorbet.co.uk
www.strawberrysorbet.co.uk

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



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CAKES

SHELLY'S CAKES
0208 325 6930
shelley@shelleyscakes.com
www.shelleyscakes.com

SWEET HOLLYWOOD
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gill@sweethollywod.com
www.sweethollywod.com

HALL OF CAKES
0208 099 0686
nicola@hallofcakes.co.uk
www.hallofcakes.co.uk

BY YEVNIG
01256 421984
yevnig@yevnig.com
www.yevnig.com

ROSALIND MILLER
07956 534492
info@rosalindmillercakes.com
www.rosalindmillercakes.com

ABIGAIL BLOOM
07906 829405
enquiries@the-abcc.com
www.theabigailbloomcakecompany.com

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

ELEGANCE WEDDING CARS
0208 530 6401
info@eleganceweddingcars.co.uk
www.eleganceweddingcars.co.uk

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

TOASTMASTER

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

ACCOMODATION

INTERCONTINENTAL 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 DOCKLANDS
0207 055 2101
group@crowneplazadocklands.co.uk
www.cpdocklands.co.uk



FAQ's

Who books the registrar?

Due to legal reasons we are unable to book the registrar for you. Please find below the contact details for Greenwich Council who you will need to contact directly to book the registrar for your special day. They will be happy to advise you on availability, fees and the process for booking the wedding ceremony. Royal Borough of Greenwich, Town Hall, 39 Wellington Street, Woolwich, London, SE18 6PW | 020 8921 5015 | registrar@royalgreenwich.gov.uk

Can I bring my own wine?

We recognise that sometimes you have a particular wine that you want to enjoy on your special day and we are more than happy to prepare and serve it for you. Corkage rates are dependent on the types of alcohol supplied by the client – please enquire for further details. Wine service charge/corkage covers wine waiters, glassware, ice, ice buckets, logistics and refrigeration prior to your day and disposal of bottles at the end of the event.

Who is the on-site caterer?

Award winning caterers Company of Cooks are the contracted caterer onsite. They are experts in crafting delicious dishes for prestigious events and use local, sustainable ingredients wherever possible. The team have created a wedding package, especially for the Old Royal Naval College, but Company of Cooks are equally happy to work with you to create a bespoke menu. The venue is not available for dry hire but Company of Cooks are able to create a fusion menu to suit your requirements.

Can I have my ceremony in the Chapel?

For all Chapel enquiries, please contact the Chapel Manager on 0208 269 4788 or email drobson@ornc.org

Is there a bar available?

We are a fully licensed venue and can offer a bar facility in addition to serving drinks with your meal. We are happy to provide a cash bar or an account bar. We can also provide a credit card facility behind the bar. Our wedding package includes a bar until 23.45pm. To discuss potential bar extensions, please speak to your wedding coordinator.

Should I have an evening buffet?

Evening food is an excellent way to keep guests' energy and spirits up – it's also a responsible idea, when guests are consuming alcohol in the evening. We recommend to cater for around 75% of the overall number of attendees for the evening reception – this ensures that the risk of food wastage is lowered and everyone can still get some light snacks to provide energy in dancing the night away.

Are all your prices inclusive of VAT?

All costs are inclusive of VAT in all of our wedding quotations but will ensure we note where this does not apply.

Do you provide any changing facilities or bedrooms?

The Admirals House is the only space that provides a dressing room which is available to hire in addition to your venue hire and package. There are no bedrooms onsite but please liaise with your wedding coordinator to discuss options for changing rooms.

thank you

INVIGILARUNT, REGIA GRENOVICI, MARIAE AUSPICIIS