

RESTAURANT ASSOCIATES

Events



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01. About us

As hospitality specialists dedicated to the delivery of exceptional dining experiences our highly skilled, passionate team are equipped with all the knowledge, support and creativity required to take your event to the next level.

We constantly challenge both ourselves and our guests' perceptions all whilst taking action to make a positive impact within our communities. Our operation is underpinned by a simple but firm ethos – sustainability through a focus on seasonal menus and ethically sourced British produce.



Where we came from and where we are going

Since inception in the early 1950s, Restaurant Associates has had collaboration at the heart of everything we do. Our founders brought culinary expertise from our own set of Manhattan's most famous landmarks including 'Brasserie' (the first 24-hour restaurant) and the 'Four Seasons' (infamous home of the business power lunch).

Together the team carved an unrivalled reputation running restaurants and events in some of the most prestigious cultural venues in New York City, these include Lincoln Center and the Guggenheim Museum.

Our unique approach reached UK shores in 2001, operating in treasured venues and attractions across the country. What fuelled success in our infancy still makes us different today – our client's and collective intent to do great things.

Today, we collaborate with some of the most exciting names within the culinary world, including Jason Atherton, Michel Roux Jr., The Galvin Brothers and Dipna Anand, to name just a few. Our business is focused on putting our customers first, to create exceptional experiences.





Exceptional dining

From intimate receptions to grand dinners and parties, exhibitions, conferences and meetings, we believe in making every event extraordinary.

We know how important it is to deliver a unique experience, and we would be delighted to support you in creating a tailor-made event that creates an unforgettable memory for your guests.



A bespoke service

We deliver a bespoke service on every level, working with some of the best suppliers in the business to give you a truly unique experience. Our attention to detail spans everything from the fresh, local, seasonal ingredients to our authentic and sustainable dishes.

We select first-class wares to display our food on, as well as the best cutlery, crockery and glassware. We source entertainment, decoration and experiential details to make every event truly amazing.

02. Corporate hospitality & events

We are event specialists, food experts and corporate hospitality professionals with a collection of unique and unusual venues. We will find the right setting and carefully plan your event be it a meeting, conference, corporate hospitality, Christmas party, wedding or special occasion and create an extraordinary experience for you and your guests.

Each venue has a passionate team of events planners on hand that will work with you throughout the planning process to meet your exact requirements, and ensure every guest leaves satisfied.



Beaulieu, Hampshire



Bristol Museum & Art Gallery

Meetings, conferences & exhibitions

We have a wide variety of venues suitable for all event requirements. From lecture theatres, intimate meeting rooms at an idyllic castle, team building activity days in the countryside to private dining rooms overlooking the City of London.

We know how important it is to create an unforgettable experience for your guests, and we would be delighted to support you in creating a tailor-made event.



Royal Armouries Museum, Leeds



Hatfield House, Hertfordshire



Wellcome Collection, London



Hatfield House, Hertfordshire

Dining & receptions

Whether you are planning a small and intimate supper, large gala dinner, canape reception or a luxury dining experience we have unrivalled packages which put our client at the heart of all we do. We believe we have settings suitable for every occasion.

All our venues deliver first class service, cutting-edge facilities and tailor-made events enabling you to make the right impression with your guests.



City Social, London



Hever Castle, Kent



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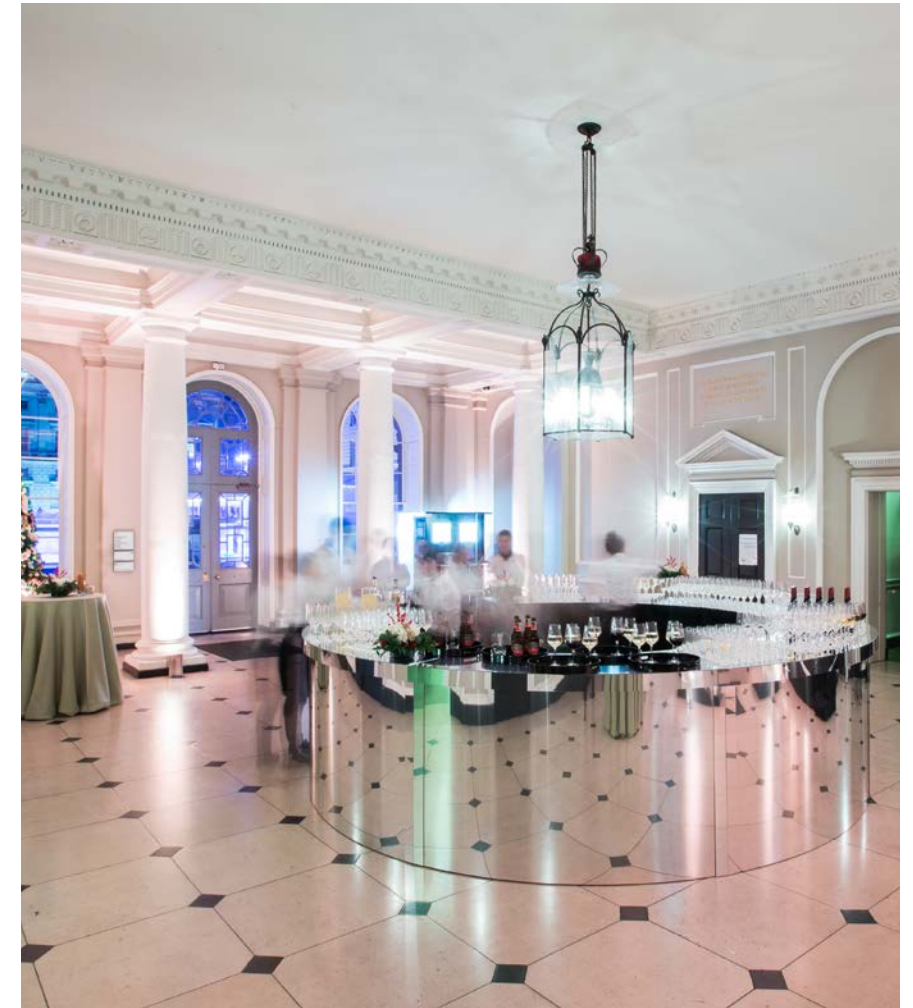
Hatfield House, Hertfordshire



Royal Armouries Museum, Leeds

Celebrations

Whether you are planning an al fresco Summer gathering, a magical Christmas party, a birthday celebration, an awards ceremony or private dining experience we have a variety of stunning venues combined with first-class catering and hospitality.



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Somerset House, London

Weddings

We are delighted to provide you with the best of British venues for an unforgettable, special day. Whether you are planning an intimate wedding or a large celebration, our stunning wedding venues offer the perfect setting for the day of your dreams.

Our expert events team work hard to ensure we understand your priorities and are on hand to support you on your special day. Our ambition is to exceed expectations for you and your guests.

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Knebworth House & Barns, Hertfordshire



The Clifton Pavilion, Bristol Zoo Gardens



Bristol Museum & Art Gallery

17

Ground events

We are delighted to offer spectacular alfresco ground events, for up to 10,000 guests at selected venues nationwide.

With an outdoor location, you have far more possibilities to be creative with your catering and entertainment. Treat your guests to a delicious barbecue in a stunning palace grounds or an outdoor team-building activity in a zoo.

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Hever Castle, Kent



Glyndebourne, Lewes

19



Knebworth House & Barns, Hertfordshire

Our venues

Our venue portfolio is a collection of unique and iconic spaces. We are proud to work with some of the UK's most popular visitor attractions, from Tudor castles to contemporary art galleries.

Across our venues, we have a selection of stunning event spaces, private dining rooms and bespoke restaurants, all tailor-made to complement their environment and guests' requirements.

We believe our care and creativity helps spark innovation, connection and community, whether we are putting on a special event, arranging a banquet or leading hands-on cooking classes.



Knebworth House & Barns, Hertfordshire



HMS Belfast, London



Leeds Castle, Kent



Somerset House, London

03. Food Philosophy



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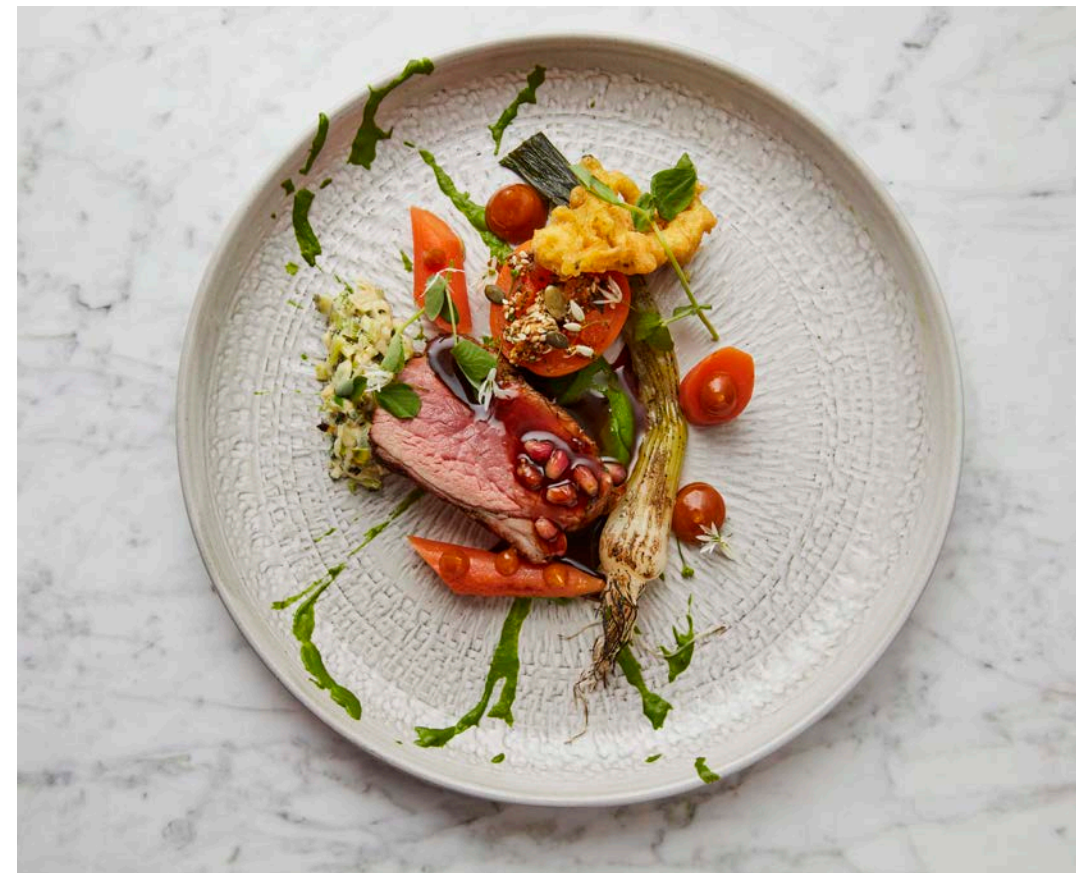


Food, glorious food

Food, glorious food

Wonderful ingredients, beautifully crafted are just that – glorious. We are committed to buying fresh, seasonal and ethically-sourced produce. We know that fresh is best, so our recipes are always cooked on the day that our customers enjoy them.

We challenge our teams to be creative and allow them space to play, to create menus that delight our guests. For us, it is always about challenging the norm and never settling for second best; working with unapologetic foodies whose energy and desire to be the best matches our own.



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Food, glorious food

Ways to be Well

Ways to be Well is an evidence-based health and wellness programme which aims to demystify conflicting advice surrounding nutrition, physical activity, sleep and mental health with scientific fact.

The seasonally changing menus have been created with the planet in mind, to ensure they include sustainably and ethically sourced ingredients alongside a plant-forward philosophy to fuel your conference and events.

With a plant-forward menu that prioritises local sourcing, and a commitment to sustainably sourced meat and fish, we reduce our carbon footprint and support more biodiverse agriculture.

Visit our website for more information
waystobewell.co.uk



Sustainability

We are passionate about not only ‘doing the right thing’ but making it easier for our guests to make ‘planet-friendly’ choices.

01.

We are committed to a net zero target by 2030

02.

Over 90% of our fresh produce is sourced locally in the UK

03.

We have a British-first sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships

04.

All our fresh eggs are British free-range or organic

05.

All our meat, dairy and poultry is Red Tractor farm assured

06.

We only use pole and line-caught tuna, a sustainable fishing method used to catch tuna, one fish at a time

07.

We only use fish which is Marine Conservation Society certified

08.

All our fresh and frozen prawns are Marine Conservation Society certified



09.

All our berries are UK grown, fresh in season or otherwise frozen

10.

We only use British-harvested rapeseed oil in cooking

11.

We celebrate English sparkling wines

12.

All our cooking chocolate is Fairtrade and Rainforest Alliance-certified

13.

100% of our milk is sourced in the UK and is either certified organic or British Red Tractor farm assured

14.

We adhere to responsible soy certification standards, as laid out by Round Table for Responsible Soy (RTRS)

15.

Our decaf coffee beans are sustainably and organically decaffeinated

16.

We are committed to serving only 100% Arabica coffee from farmers who are paid a fairer wage

17.

Our tea is ethically and responsibly sourced and plastic free

18.

We have eradicated the use of many single-use plastics such as straws, stirrers and cutlery

19.

Our nominated charity is Fareshare, aimed at relieving food poverty and reducing food waste in the UK

20.

We work with over 20 social enterprises from Divine chocolate to Lemonaid, to help raise funds for community projects

21.

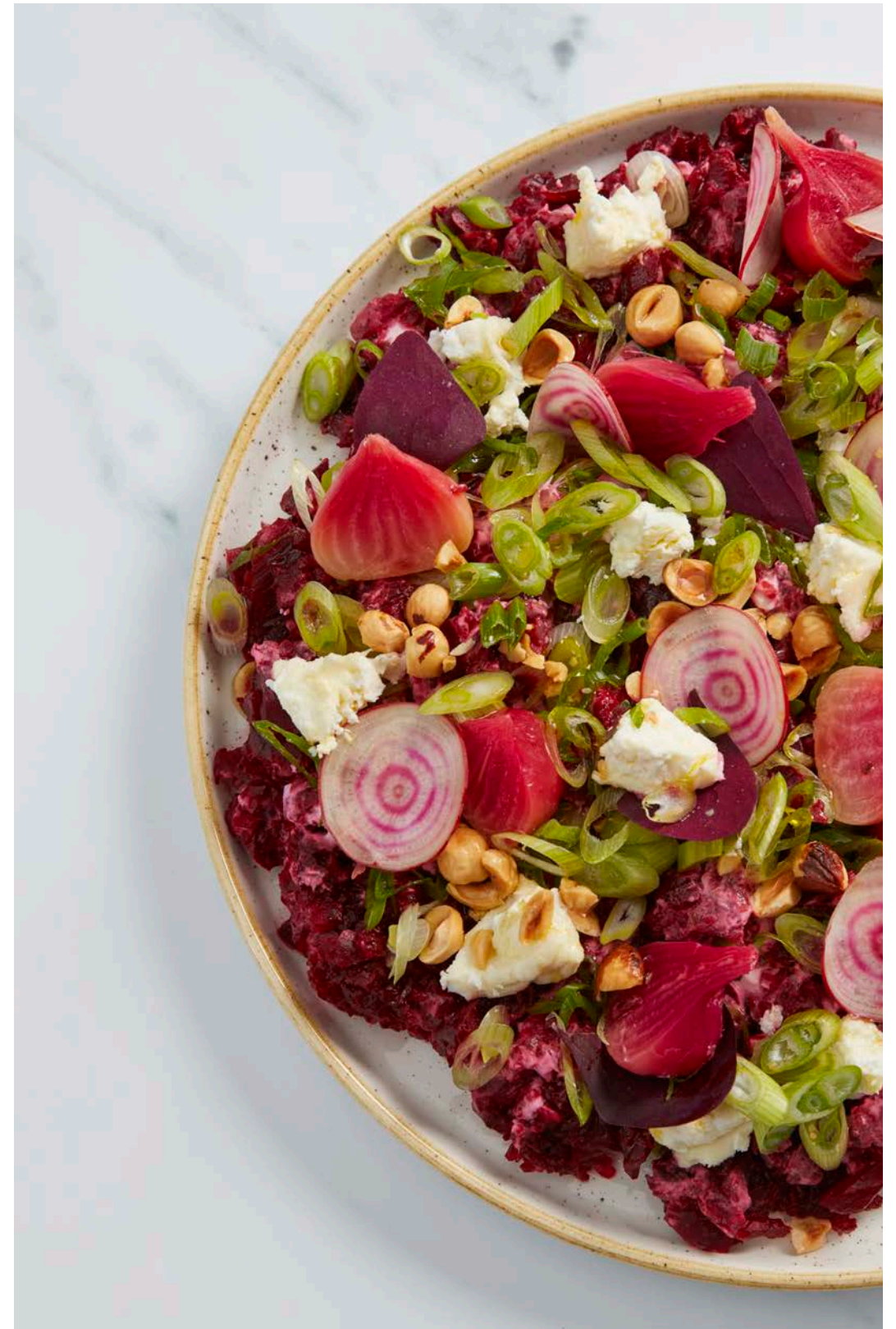
We prioritise suppliers who have carbon-neutral accreditation, such as Jude's ice cream and Toast Ale

22.

Our bottled and canned water is Life, who fund clean water projects across the globe, through every drink sold



Food, glorious food



Food, glorious food



Venue Locations & Capacities

04. Venues locations & capacities

		Venue	Location	Max cap	Reception	Theatre	Boardroom	Dinner	Cabaret	Ground events
Scotland	1	Edinburgh Zoo	Scotland	300	300	300	30	220	160	1,500
North	2	Imperial War Museum North	Manchester	500	500	n/a	34	300	80	n/a
	3	National Media Museum	Bradford	300	300	300	22	200	147	n/a
	4	National Railway Museum	York	700	700	140	30	700	60	n/a
	5	Dalby Forest	North Yorkshire	150	150	100	30	30	30	10,000
	6	Royal Armouries Museum	Leeds	1,500	1,500	1,000	n/a	1,100	750	n/a
Midlands	7	RAF Museum	Cosford	1,000	1,000	300	25	240	150	n/a
	8	Twycross Zoo	Leicestershire	230	230	90	28	230	64	1,500
South West	9	Beaulieu	Hampshire	1,500	1,500	220	60	250	90	1,500
	10	Bristol Zoo Gardens	Bristol	280	280	120	20	120	90	2,000
	11	Wildplace - Bristol Zoo Gardens	Bristol	250	250	n/a	50	180	180	n/a
	12	Bristol Museum & Art Gallery	Bristol	400	300	n/a	250	192	n/a	n/a
	13	M Shed	Bristol	300	300	230	36	180	180	n/a
	14	Salisbury Cathedral	Salisbury	150	150	n/a	n/a	120	120	n/a
South East	15	Glyndebourne	Lewes	1,000	n/a	n/a	n/a	n/a	n/a	n/a
	16	Hatfield House	Hertfordshire	300	300	250	40	240	70	2,000
	17	Knebworth House	Hertfordshire	200	200	180	60	180	100	10,000
	18	Hever Castle	Kent	200	200	200	36	150	100	2,000
	19	Leeds Castle	Kent	180	180	120	30	176	36	9,000
	20	Whipsnade Zoo*	Luton	800	800	320	50	340	340	500
	21	Imperial War Museum Duxford	Duxford	1,000	1,000	500	100	800	400	1,500
London	22	Somerset House	London	1,500	1,500	320	40	450	56	1,500
	23	Pennethorne's - Somerset House	London	130	130	25	12	24	n/a	n/a
	24	Dipna Anand - Somerset House	London	100	100	n/a	n/a	70	n/a	n/a
	25	Churchill War Rooms	London	350	350	120	50	120	70	n/a
	26	City Social	London	300	300	n/a	n/a	100	n/a	300
	27	HMS Belfast	London	350	350	110	28	144	70	n/a
	28	Imperial War Museum London	London	250	250	200	22	150	40	n/a
	29	Arthur's Restaurant - Liberty London	London	100	100	n/a	n/a	100	n/a	n/a
	30	Wellcome Collection	London	394	394	154	43	80	60	n/a

*Retail only venues

Venue Locations & Capacities



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