

RESTAURANT ASSOCIATES

VENUES



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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

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.

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.





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.

8



Churchill War Rooms, London



Unity Sky Lounge, Milton Keynes



9

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.

10



Unity Place, Milton Keynes



Royal Armouries Museum, Leeds

11



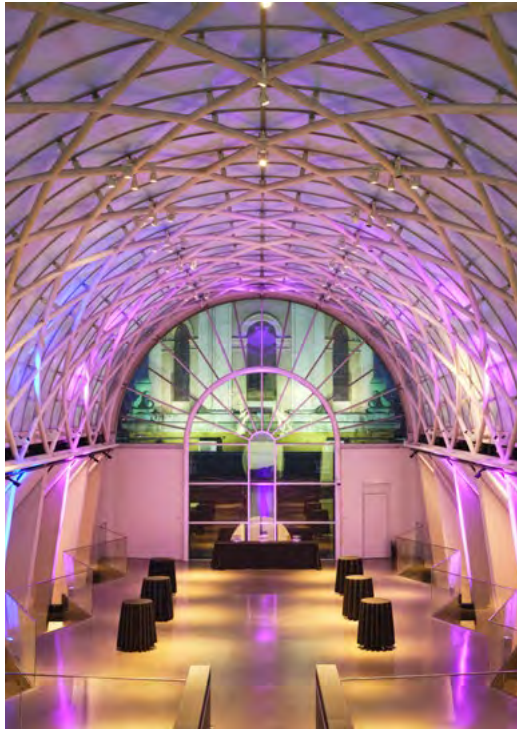
Imperial War Museum, Duxford

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.

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Imperial War Museum, London



HMS Belfast, London



13

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.



Bristol City Hall

14



Imperial War Museum North, Manchester

15



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.

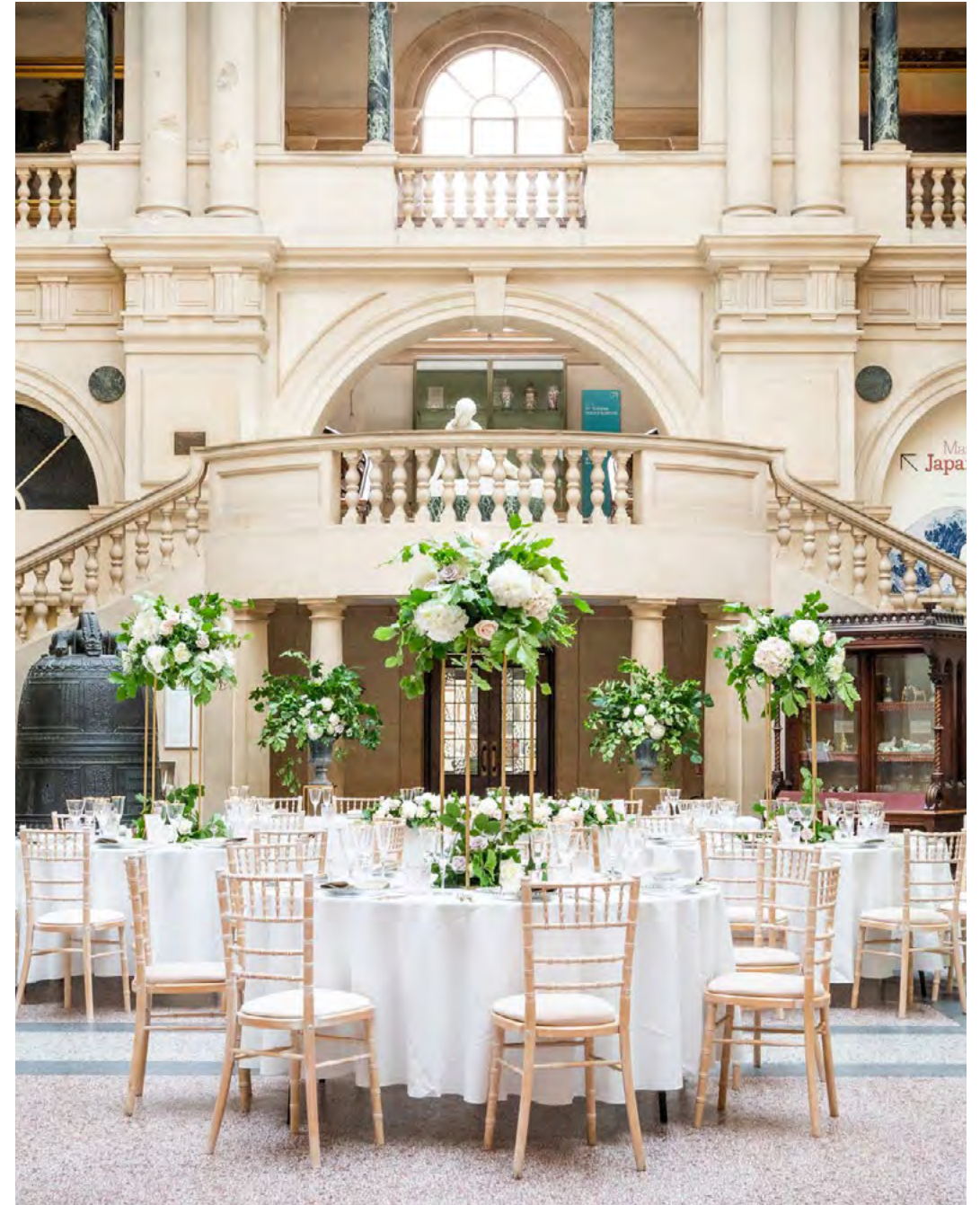
16



Knebworth House & Barns, Hertfordshire



Beaulieu, Hampshire



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.

18



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

20



HMS Belfast, London



Salisbury Cathedral, Salisbury

21



the Design Museum, London

03. Food Philosophy



22



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 commit to a 50% reduction in food waste by 2030

02.

We have a British free-range egg first sourcing policy

03.

We provide nutritional labelling to allow guests to make informed food choices

04.

We only use pole and line, trolling and handline (hook and line) caught tuna, to minimise risk of by catch

05.

We only serve fish that is rated 1-3 as per the Marine Conservation Society’s Good Fish Guide

06.

All teams are trained in Ways to be Well, our health and wellbeing programme

07.

We partner with Foodsteps to carbon label our dishes to enable guests to make informed choices when dining with us

08.

All our beef and milk are UK&I sourced



09.

We buy Round Table for Responsible Soy (RTRS) sustainable soy credits or the entirety of our soy footprint as a commitment to deforestation free soy

10.

We commit to increasing our spend by 30% with socially conscious businesses by the end of 2025

11.

Through our ‘Coffee for Causes’ programme for every kilo of coffee sold we donate 30p to local charities and community projects

12.

Through our Blend 53 coffee spend we donate £1 per case to Foodinate to support grass root charities

13.

We have partnered with Wildfarmed Flour to support regenerative agriculture practices

14.

Our nominated charity is Fareshare who are a charity network aimed at relieving food poverty and reducing food waste in the UK

15.

We are proud to pay the Living wage as defined by the Living Wage Foundation

16.

We promote suppliers with sustainable sourcing practices across the organisation



17.

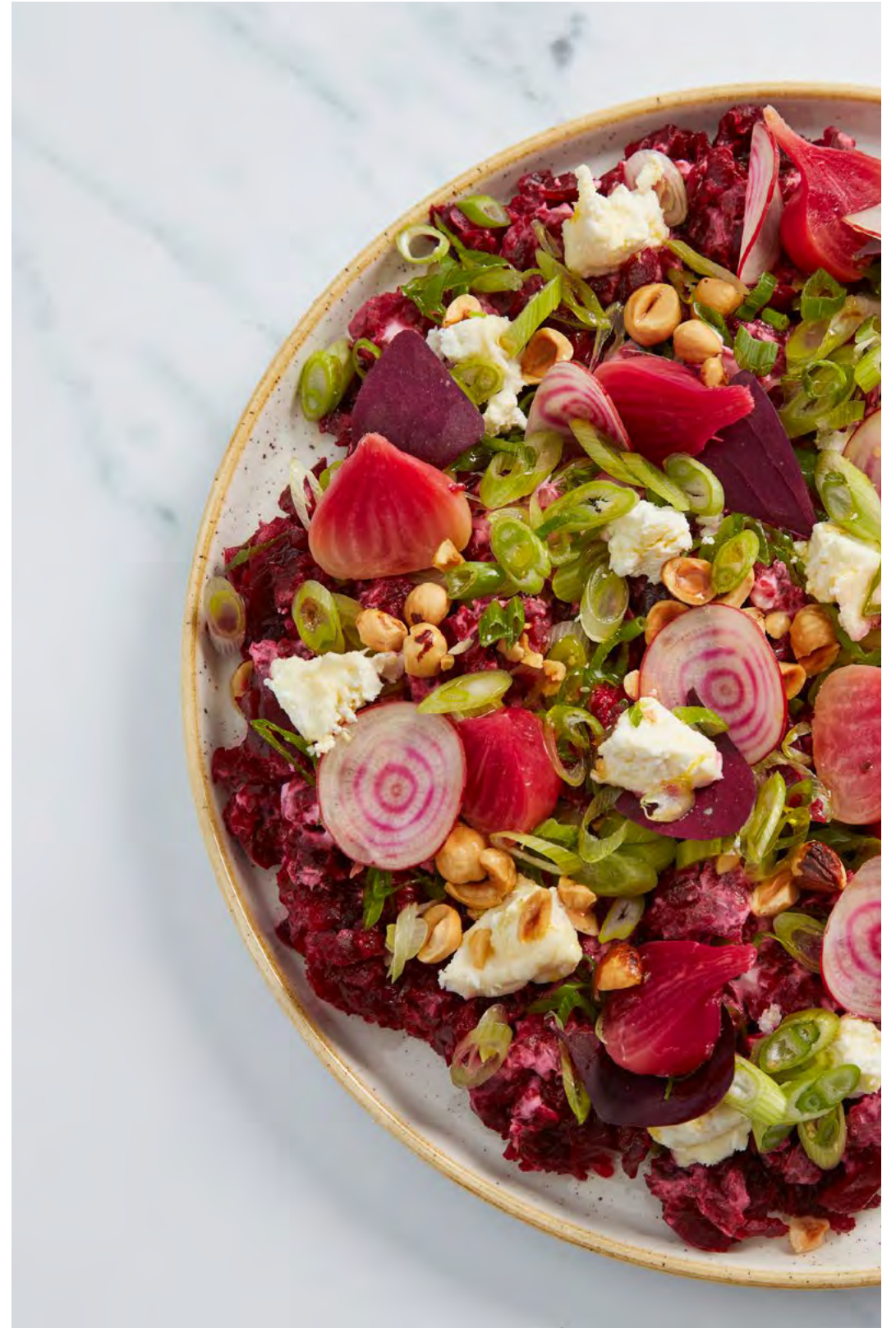
We offer a plant based dairy alternative for beverages in all sites

18.

All our disposable food service packaging is recyclable or fibre-based compostable

19.

We prioritise reusables across our sites wherever possible to reduce/eliminate the use of single use plastics





Venue Locations & Capacities

04. Venues locations & capacities

	Venue	Location	Max Cap	Reception	Theatre	Boardroom	Dinner	Cabaret	Ground events	
North	1	◆ Imperial War Museum North	Manchester	500	500	n/a	34	300	80	n/a
	2	◆ National Railway Museum	York	700	700	140	30	700	60	n/a
	3	● Dalby Forest	North Yorkshire	150	150	100	30	30	30	10,000
	4	◆ Royal Armouries Museum	Leeds	1,500	1,500	1,400	40	1,100	750	n/a
Midlands	5	◆ RAF Museum	Cosford	1,000	1,000	300	25	240	150	n/a
	6	● Twycross Zoo	Leicestershire	230	230	90	28	230	64	1,500
South West	7	◆ Beaulieu	Hampshire	1,500	1,500	220	60	250	90	1,500
	8	◆ Bristol Museum & Art Gallery	Bristol	400	400	n/a	250	240	n/a	n/a
	9	◆ M Shed	Bristol	500	500	270	36	270	240	n/a
	10	● Bristol City Hall	Bristol	400	400	400	30	250	200	n/a
	11	● Create Centre	Bristol	70	70	70	30	n/a	30	n/a
	12	● Salisbury Cathedral	Salisbury	150	150	n/a	n/a	120	120	n/a
South East	13	● Glyndebourne	Lewes	1,000	n/a	n/a	n/a	n/a	n/a	n/a
	14	● Hatfield House	Hertfordshire	300	300	250	40	240	70	2,000
	15	● Knebworth House	Hertfordshire	200	200	180	60	180	100	10,000
	16	● Unity Place	Milton Keynes	400	400	300	24	350	120	n/a
	17	● Whipsnade Zoo*	Luton	800	800	320	50	340	340	500
	18	◆ Imperial War Museum Duxford	Duxford	1,000	1,000	500	100	800	400	1,500
	19	● RHS Wisley	Surrey	400	n/a	320	12	200	160	n/a
London	20	◆ Churchill War Rooms	London	350	350	120	50	120	70	n/a
	21	◆ HMS Belfast	London	350	350	110	28	144	70	n/a
	22	◆ Imperial War Museum London	London	250	250	200	22	150	40	n/a
	23	◆ The Design Museum London	London	750	750	200	100	450	100	n/a
	24	◆ RAF London	London	800	800	250	50	600	120	n/a

*Retail only venues

Venue Locations & Capacities



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