

Venues by CH&CO appointed catering partner for newly renovated Brewers' Hall

3 years ago



Venues by CH&CO has been appointed the catering partner for Brewers' Hall, which reopens in April 2022 following the renovation of the eminent venue in the City of London.

The partnership, which is worth £2million over a period of five years from January 2022, continues a longstanding relationship of 20 years and will see Venues by CH&CO exclusively manage and deliver a wide range of events at the Hall - from private dining and corporate dinners, events, meetings and conferences to Livery events, parties and weddings.

Home to the Brewers' Company, the heart of British brewing and beer industry for over 600 years, Brewers' Hall has been sympathetically restored to honour the rich heritage and activity of the Company and grandeur of the historical venue, whilst offering a fresh, versatile event space with state-of-the-art AV facilities. It also remains a hub for inspiring research and education within the brewing industry.

Karen Poynter, Venues by CH&CO's decorated company chef, is heading up the menu development and delivery for Brewers' Hall's relaunch, with menus specially designed to feature different types of beer. With 15 years' experience in the Livery field and having received the Freedom of the City of London in recognition of her work, Karen's expertise is unrivalled and highly respected.

As part of CH&CO, Venues by CH&CO will also introduce guest menus curated by members of CH&CO's Gathered Table, an initiative that brings together the brightest experts in hospitality to inspire, develop and work in collaboration with its chefs. Guests will enjoy a Plant Based Tasting menu and a Health and Wellbeing breakfast, endorsed by Dr Rupri Aujila, plus bespoke menus from one of the most influential women in food, Ixta Belfrage, as well as José Pizarro, the Godfather of Spanish cooking in the UK, to name

just a few.

Venues by CH&CO is also collaborating with Ale Hunters to offer clients a tutored tasting with an accredited beer sommelier, certified Cicerone and international beer judge – the perfect addition to an event at Brewers’ Hall.

CH&CO is the largest, most diverse contract caterer to hold the maximum three stars from the Sustainable Restaurant Association and Venues by CH&CO will uphold the business’s sustainability objectives at Brewers’ Hall. Focusing, for example, on local and ethical sourcing, championing British produce and using technology to reduce food waste. Carbon reduction will also be front of mind, harnessing CH&CO’s progressive delivery modelling to reduce delivery frequency to the Hall and working with Foodsteps to communicate carbon values on menus for events to support the sustainability commitments of the Brewers’ Company and clients.

Commodore Nick Tindal, Clerk and CEO of the Brewers’ Company, said: “It is brilliant to be able to welcome guests back to the historic home of the UK brewing industry and we are very excited to be doing that in partnership with the team at CH&CO.”

Katy Thompson, Managing Director for Venues by CH&CO, who was also awarded the Freedom of the City of London in November 2021, said: “We’re absolutely thrilled to be continuing our partnership with Brewers’ Hall and being part of the next chapter for the magnificent, historic venue. This is testament to the longstanding relationship we have with the Brewers’ Company and our understanding of the Hall, its heritage and versatility, and how the incredible venue can be used to create a variety of memorable events.

“The newly renovated venue is exceptional. We specialise in bringing together unique, iconic spaces, great food and excellent, creative event management and we can’t wait to welcome guests to experience all that the successful combination of Brewers’ Hall and Venues by CH&CO has to offer.”

Photo credit: Shutterstock