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eve enters into exclusive agreement with Chiswick House & Gardens

3 years ago



eve – the market-leading full-service venue and events solution that is part of the hospitality and catering business CH&CO – has enhanced its portfolio of unique and inspiring venues with an exclusive partnership agreement with Chiswick House & Gardens.

The three-year deal, which is worth approximately £3million, will see eve promote and sell events at the stunning Grade-I listed 18th century venue, through its interactive online platforms and central team. Create – CH&CO's specialist event caterer – will work in partnership with eve as the exclusive venue hire caterer for Chiswick House & Gardens, with a dedicated team of planners curating events for clients.

With access to three locations within the grounds – The House, The Pavilion marquee and The Conservatory – eve will offer clients exquisite all-year-round options for a wide variety of events, including weddings, team away-days, private dining, corporate dinners, meetings and conferences, Summer and Christmas parties and product launches.

With a strong reputation for expertise and creativity in event and bespoke catering, the Create team will ensure every vision is realised as an unforgettable food and event experience. Create's talented team of chefs will offer clients a flexible approach to menu design and pricing. Using the highest quality seasonal ingredients, they will ensure the menus match clients' needs, whilst also embracing the qualities of the magnificent venue. Cocktails will also be based on the botanical virtues of Chiswick Gardens.

Nicki Thomas, Head of Commercial for Chiswick House & Gardens, said: "We're absolutely thrilled to be partnering with CH&CO, via eve for our venue hire promotion and sales, and Create for exclusive venue hire catering and event operations. This is a new chapter for our magnificent, historic venue. The



appointment is testament to the reputation of CH&CO and the team's understanding of our heritage and versatility as a venue. From stylishly simple occasions to elaborate gatherings with all the trimmings, we look forward to the events they will create with us."

Katy Thompson, managing director for eve, said: "We're very excited to be working with Chiswick House & Gardens. It's an exceptionally beautiful and iconic venue that is an excellent addition to our portfolio. The exclusive nature of our agreement allows us to really get to know the nuances of the events spaces, which is beneficial to both the venue and our clients.

"We share the same vision and enthusiasm for the versatile event spaces as the Chiswick House & Gardens team and we're looking forward to exploring and maximising all opportunities and building a long and successful relationship. We're also thrilled to be working in partnership with Create. Our shared creativity and commitment to exceeding expectations make this a fantastic partnership that will wow our clients with memorable events and exceptional food."

Emma Hutter, Operations Director at Create, added: "We're privileged to be working at the stunning Chiswick House & Gardens and we can't wait to deliver the catering for the high calibre events within the beautiful setting. We're also looking forward to working in collaboration with eve and elevating the partnership and complementing expertise for the benefit of our teams and clients."

CH&CO is the largest, most diverse contract caterer to hold the maximum three stars from the Sustainable Restaurant Association and eve and Create will uphold the business's sustainability objectives at Chiswick House & Gardens. Create will focus on celebrating the very best of seasonal British ingredients from its London Larder of suppliers and food producers. Technology will also be used to reduce food waste and carbon reduction will be front of mind, harnessing CH&CO's progressive delivery modelling to reduce delivery frequency and working with Foodsteps to communicate carbon values on menus for events to support the sustainability objectives of clients.