INTRODUCTION

SEPTEMBER 2024 – JULY 2025

About Grocers' Hall

The Grocers' Company philosophy combines a commitment to excellence and meticulous attention to detail, so guests experience not only one of the finest events venues in the heart of the City of London, but the highest standards of food and service.

In-House Team

Our in-house team offer a wealth of experience. Head Chef Graham Pratt joined Grocers' Hall in 2008 as Sous Chef before taking over the reins in 2019. Graham is supported by Sous Chef, Arturas Pauza and Chef de Partie, Gabor Pap.

Front of House is led by Chris Warden who brings a strong hospitality background to the role. He is supported by a dedicated team of butlers led by Jackson Rodriguez, silver service waiters and hospitality professionals.

Allergy Information

The Grocers' Company takes allergy requirements extremely seriously, with the health and safety of our guests paramount. We ask guests to provide information about whether they have an allergen to foods.

Whilst we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that all 14 allergens as listed in the Food Information (Amendment) (England) Regulations 2019 are used at our premises.

Please ask the Events Manager for further information.

Working towards sustainability

We partner with Planet Mark to assess and reduce our carbon footprint. With their help, we have streamlined our buffet offerings to reduce food wastage and have introduced in-house sparkling and still water to eliminate glass waste.

A Note from our Head Chef

> Our suggested menus consist of the freshest produce selected from the finest suppliers, with full traceability and provenance.
>
> My experienced and talented team can design a bespoke menu to accommodate special requests or include seasonal ingredients, such as game through the autumn and winter, English asparagus in spring, and British strawberries in summer.
>
> I very much look forward to working with you for your next event.

Graham Pratt, Head Chef