

# THE ADMIRABLE CRICHTON

Food : Parties : Design



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The Admirable Crichton or The AC as we are known to our friends and clients has organised many of the world's most spectacular, beautiful and fun events since we opened our doors in 1981.

This vast wealth of experience, knowledge and creativity ensures each AC event is memorable, flawless and unforgettable.

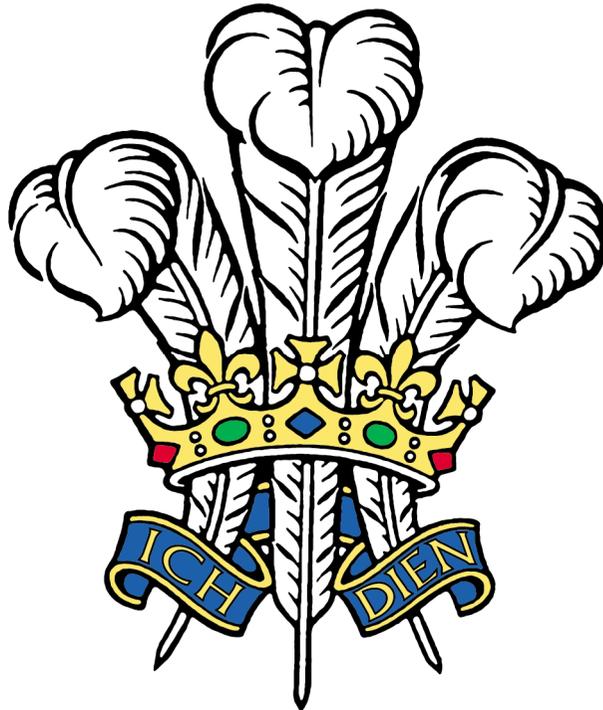
Each event is individually planned with the attention to detail that has made us famous; from a small, intimate dinner or reception, to a large party for hundreds of guests.

Nothing daunts our fabulous team.



The winning combination of our talented chefs, many with international or Michelin star training; innovative party designers and event planners; inspirational florists and extraordinary entertainment possibilities, we have the skills, connections and expertise to realise every detail and make your event an outstanding success.





With this experience in luxury event catering and party planning both in the UK and around the world, and having held a Royal Warrant for The Prince of Wales since 2003, we have become a byword for Entertaining Luxury.

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Our complete London party planning and corporate event design service includes both event catering and an in house design team, making The AC a one stop shop.

We make our fabulous food in our own South London kitchens and our event organisers attend to all other aspects of planning and management to make an event happen.

Clients can relax, secure in the knowledge the design will be flawless, the staff will be impeccable and charming, and the event will be unforgettable.



# The AC Touch

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With a wedding reception at Syon Park from 3.00pm until Midnight, we have included:

### *Arrival Reception*

Four delicious canapés and complimentary nibbles

### *Wedding Breakfast*

A seasonal three course menu\* followed by tea, coffee and petit fours

### *Staffing*

To include your Wedding Planner, Managers, Barmen, Waiters and Chefs

### *Equipment*

All glassware, crockery, cutlery, poseur tables, dining tables, chairs, bar and kitchen equipment

### *Delivery and Collection*

*\*Up to the value of £30.00 plus vat*

## Three Course Dinner Menus

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### Sample Three Course Menu

Smoked trout parfait, cucumber,  
elderflower and rose jelly

Sous vide, roast bavette of beef,  
chervil and lemon salsa,  
sprouting broccoli, triple cooked pont neuf potatoes

Peanut butter and dark chocolate parfait,  
apple caramel, popcorn biscuit,  
plum and chocolate soil

Tea, Coffee and Crichton's petit fours

### Upgraded\* Three Course Menu

Heritage tomatoes  
spiced gazpacho gel, slow roast balsamic cherry  
tomato crisps, torn mozzarella, basil caviar

Roast rack of salt marsh lamb, crispy breast,  
pan fried sweetbreads, bobby beans,  
glazed roscoff onion, samphire, black garlic jus

Champagne sorbet, damson and strawberry salad,  
milk chocolate cup, white peach and mint soup  
poured at the table

Tea, Coffee and Crichton's petit fours

*\*Upgrade for £11.50 plus vat per person*

The Admirable Crichton are so pleased to offer this exclusive package at:

For 150 Guests

£120 + vat per person

For 120 Guests

£125 + vat per person

For 100 Guests

£120 + vat per person

For 80 Guests

£140 + vat per person

If you would prefer that the Admirable Crichton provided the drinks, we can offer a drinks package for an additional £25 + vat per person



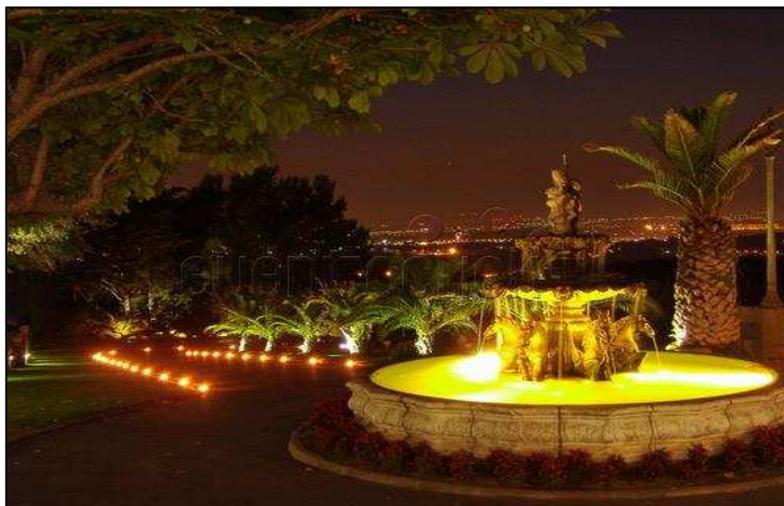
The pop of Champagne corks and flurries of confetti announced The AC's wedding season for 2017. It has proved to be one of our busiest yet and certainly the most miles travelled.

Beautiful brides and handsome grooms enjoyed romance and excitement as their dreams and plans were made a reality by our wedding planners, chefs and operations team.

Delicious, Michelin quality dishes, 'Great British Bake off' style competitions for guests, Highland dancing to ceilidh bands and English country garden cream teas were enjoyed by families and friends.

This year's weddings were truly multi-cultural with flamboyant tandoori wallahs and theatrical oyster shuckers serving hungry guests in marquees, orangeries, and historic London venues.

Asian nikkahs, sangeets, mehndis were celebrated in the UK and the stunning surroundings of Barcelona's Bell Reco and Mas de Sant Llei. The celebrity wedding of Danny andodie Care was even covered by OK magazine.



**Raisa wrote:**

“Thank you for all your hard work and effort to make the wedding special for us all. The food, the presentation and the service were beyond fantastic. The team was extremely professional and everything was set up on time with no delays and was impeccable.

We have received many compliments regarding how good the food was. Some even said the best they have had at a wedding. Everyone was extremely helpful and did above and beyond. Mauricio was great and ensured guests moved along when needed and was very attentive and made sure the bride, groom and guests were taken care of”.

**Chris and Claire Stevens wrote:**

“Thank you all so much for making our day exceptional. When we asked for a casual yet flawless wedding, we didn’t realise how much more advanced planning was required to get the relaxed feel on the day. You pulled it off! All our guests had the best time and we loved every second and Helen is still very proud of her winning cake in the wedding bake off. Thanks for making it a day that we will always remember. We’ll call you for the Christening!”

**Sian wrote:**

“Just a final note of thanks for you from myself and Charles. You really did go above and beyond and we had a wonderful and unforgettable wedding day. “

Thank you for thinking of the AC to assist you on your special day!

Our skills are perfectly suited to making any wedding unforgettable , and I would love to personally assist you in making this a day to remember!

Paige Norman

If you have any questions, please feel free to give me a call on 0207 326 3863