

INTRODUCTION

SEPTEMBER 2026 – MARCH 2027

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 directed by Nelson Coelho who brings excellence in customer service and hospitality to the role. He is supported by a dedicated team of Butlers led by Jackson Rodriguez, Silver Service Waiters and hospitality professionals.

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

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 Balanced Energy to assess and reduce our carbon footprint. In addition, our membership with the Livery Climate Action Group provides access to practical resources and a network of peers committed to sustainability. It helps us reduce our environmental impact, share best practice and strengthen our sustainability credentials, ensuring we continue to deliver responsible and environmentally conscious events.

Balanced

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BEST IN-HOUSE CATERER – GOLD!

The judges of the London Venue Awards 2024 recognised the hard work and dedication of our in-house team by awarding Grocers' Hall GOLD in Best In-House Caterer, and SILVER for Best Venue Team.

The judges commented "Grocers' Hall are clearly striving for perfection, reflected in an impressive rate of return business and client referrals. But also said they show true humility that not all food is fine dining or even needs to be. They are a wonderful example of innovation and entrepreneurial ideas!"

