



# CURA

DINING & EVENTS

ABUNDANCE, COLOUR & PASSION

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@cura\_london

NO  
SET  
MENU  
NO  
SET  
PRICE



# Introduction

"We offer an extreme level of personalisation, a dedicated team that works with you hand-in-hand to provide a no set menu, no set price bespoke service to suit any budget"

Whether you're looking for a bespoke canapé menu or a total event solution we cater and staff from our in house team, create spaces and plan the logistics. Throughout every task and challenge, large or small, it is carefully thought out with love, flair and lots of attention to detail. We in essence future proof your event by thinking of tomorrow today.

Our stance on sustainability, relationships with suppliers and warmth of team spirit all get focussed on your special moment. We are here for you, each step of the way.

Corporate  
Events



Weddings &  
Anniversaries



# What we do

Our passion for abundant, colourful, delicious food and drink has led us looking wider than just the dining table. The relationship that dining has with its surroundings is unquestionable; glassware, lighting and the service team (amongst a vast array of others) all play an imperative role.

We tend to work off script and start right from the top - what ideas do you have for your event, how would you like to have us involved and what do we need to consider to make these ideas come alive? We have found that people really do care, have fantastic vision and genuinely want it to be unique. This is why we work in this way. Start with food and drink, work back from there... why not? Your big event is on the horizon - a milestone birthday, or a wedding you've been dreaming about for years. The experience from start to finish is as much ours as it is yours.

Private Parties





# Theming

“Don't cry because it's over, smile because it happened.”

*Dr. Seuss*

Production takes 2/3 of budget and time. It's important to make any creative development just as enjoyable as the event itself.

Your event must have that 'wow' factor. Colours, aromas and delicate nuances subtly combined with amazing food that is created with love and a bit of flair.

From themed lighting effects to set design, no creative brief is unachievable.



# Sustainability

We have carefully chosen a variety of local and wholesale suppliers based on their knowledge, passion and attention to detail.

We adopt a flexible attitude to menu designs, steering our clients and encouraging seasonal, sustainable vegetables whilst sourcing the highest quality meat.

Ethical, sustainable sourcing and its environmental impact is not a fad. As part of a wider industry effort our mission is to inspire and motivate change that creates a wider audience for sustainability and responsible food and drink consumption.



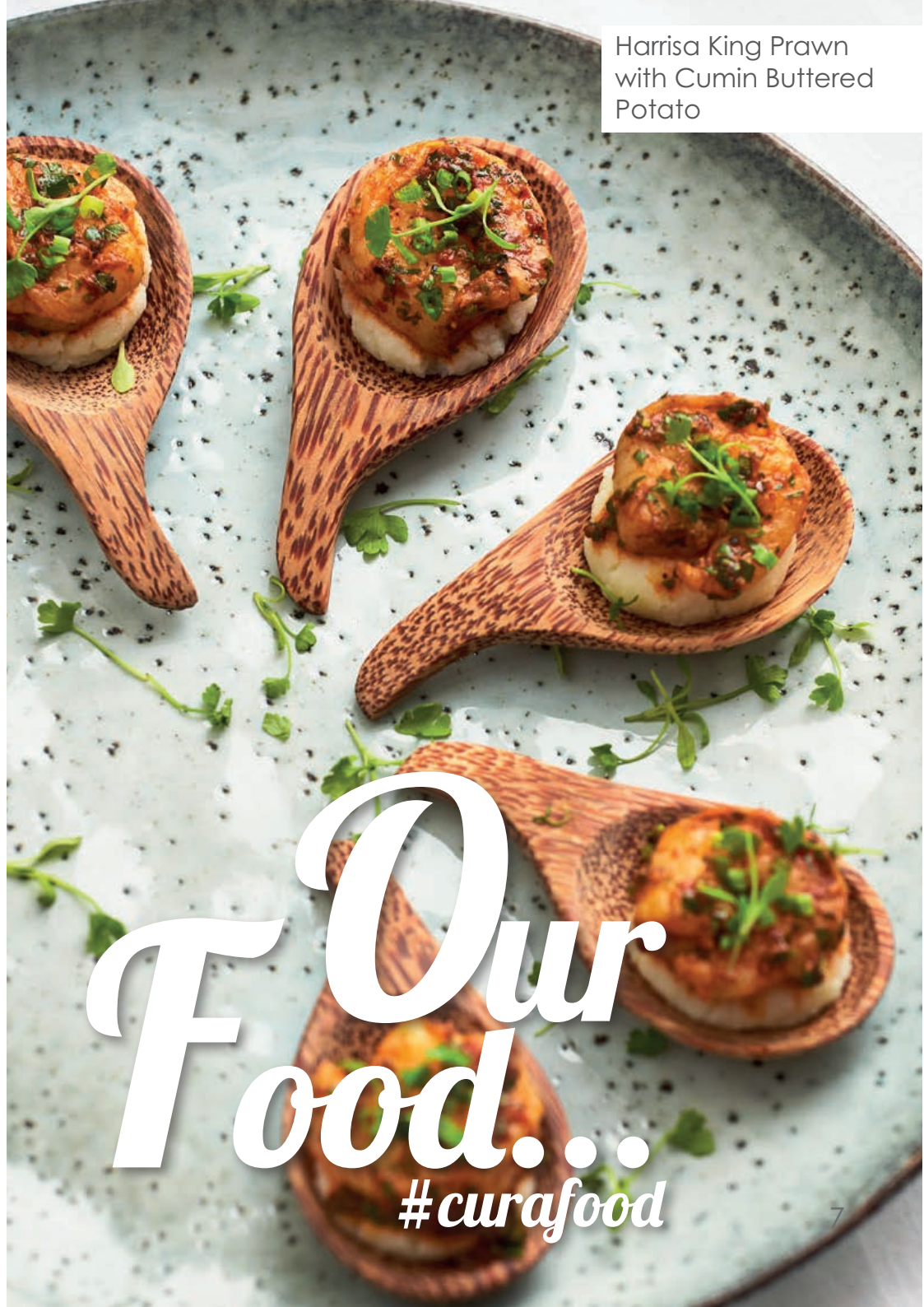
Poached Burford  
Brown Egg on E5  
Sourdough



Roasted Butternut  
White Bean  
Quinoa & Salsa Verde



Harrisa King Prawn  
with Cumin Buttered  
Potato



Greek Yogurt  
Raspberry Compote  
Crushed Pistachio



Slow Roasted Pork  
Shoulder with Cumin  
Carrot Slaw



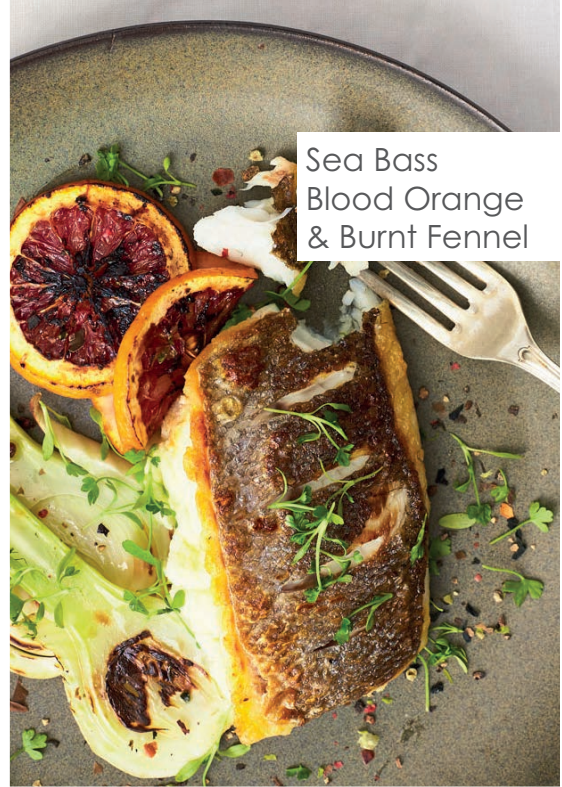
Our  
Food...  
#curafood



6hr Persian Roasted Lamb Shoulder  
Marinated Fennel Salad with  
Charred Aubergine



English & European  
"La Fromagerie"  
Cheese Board



Sea Bass  
Blood Orange  
& Burnt Fennel



Potato Pholouri  
Mango Chutney



Scotch Beef Fillet  
Yellow Pepper Aji  
& Pistachio



# Behind the Scenes

"Our events have no set menu, no set price. I work with every client and use the best available produce at the time. I employ a menu 'steering' ethos for clients in order to make them aware of seasonal ingredients and new exciting ways of utilising flavours."

"I just love to keep on experimenting with the fantastic resources around us. It keeps us all enthused, there is never a dull moment. It has evolved organically based on feedback from my customers and team. Recipes are conceived with devotion and a bit of flair and I feel confident that you will be able to find all of these components in everything that we do."



Richard Eversden



Rich is an accomplished, very seasoned chef and proud director of CURA. His introduction to the world of hospitality started at the prestigious Westminster Kingsway College, then his studies continued at Oxford Brookes University where he graduated in hospitality management.

He has since worked at a high level in every field of the industry. He's embraced all types of kitchen, from the perfectionism and discipline of Michelin stars with Albert Roux and Georgio Locatelli, to The Championships Wimbledon and The London 2012 Olympic Games, representing the worlds highest standards in hospitality sponsorship programmes.



# Our Team

Forming friendships and collaborations is the basis of our culture and working relationship. We encourage 'free-range' communication between us that

“We believe in people over profits”

results in fantastic, innovative ideas for our work. Treating our team like family and encouraging every member of the team to excel has become integral to the Cura brand and detailing in the events we put on.

A good dose of passion and flair delivered by a team that truly cares creates a memorable event that filters directly to the enjoyment of the guest experience.

# Testimonials

We have now worked with Cura on a number of events from small scale, intimate functions through to large scale immersive events. Rich and the team always deliver innovative ideas and approach each event with immaculate attention to detail that is reflected in the amazing quality and taste of the food! The team are truly a pleasure to work with and make even the most stressful events seem like a breeze! Looking forward to working with Cura again this Christmas!



Matthew Clark customers are some of the best on-trade operators in London. Our guests come to wine, beer and spirit tastings with high expectations on not just the products on show, but the overall experience. From the outset Richard understood our requirements and matches each theme with an exciting menu. Finding the perfect food match across dozens of wines is no easy task, particularly when the winemakers are frequently enjoying the pairing. From Asian Fusion to Americano events, the pairings have reflected on-trend ingredients whilst being satisfying and of course delicious!

Richard matches personal service, with a genuine understanding of our business and he and his colleagues are a vital part of our events team.

*Matthew Clark*

"Just wanted to say a humongous thank you to you and to your team for doing such a fantastic job!! The food was simply fantastic and everyone was raving about it too! Everything down to the last detail was utterly brilliant! Thanks for all your time and efforts in the lead up to it has been an absolute pleasure! Writing this message from a sunlounger in Brazil so finally relaxing!"

*Sabrina and Matthew*



"Rich and his team did a fantastic job with our wedding.

Rich was absolutely brilliant at helping us plan the logistics of the event. My husband is Jewish and so we wanted all the food to be kosher (fish and veggie based.) Rich thought really creatively about the menu and as a result the food was really delicious and varied.

I'd highly recommend Rich and Cura London."

*Emma & Adam*





# F.A.Q.s

Do you serve alcohol? How far can you travel?

In a word, Yes! The specifics do depend upon the licensing arrangements of each individual venue, however we have a team of experienced bar staff and mixologists to create a cocktail of your dreams, or just a damn good dark and stormy!

As a rule of thumb, we tend to keep to London and the Home Counties. However we have done weddings as far afield as Lake Como. Please get in touch as we never shy away from a challenge!

Do you offer set design & production? How many people can you cater for?

Yes, we can tweak a venue or start with a blank canvas, set the lights and even produce one off furniture pieces for you.

As we have no set menu and no set price, we are flexible and diverse. We can cater for small parties of 20 all the way up to 2000.

Do you do tastings?

Yes we do! Unlike many competing companies we believe that our food sells itself. As a result we do not charge for our menu tastings. Please enquire for details.



# Clients

*Ballantine's*

*Matthew Clark*

THE  
NORTH  
FACE

BBC

GLAMOUR

ELLE

Microsoft

MARKS &  
SPENCER

LEON  
NATURALLY FAST FOOD



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