

# MUSEUM OF THE HOME

## Caterers

**Our carefully chosen suppliers below offer excellent catering options from small meetings to larger special events, from bars and staff to celebration cakes. Get in touch with them directly for details and quotes.**

### Arch Food

#### **Great for meetings and working lunches**

A contemporary caterer providing exciting and flavourful food across London. Lamy and team cater for all dietary needs, meaning no one is left feeling hungry. Best of all, it's done in the most sustainable way, using responsibly sourced ingredients, plastic-free packaging and minimising food waste.

Website: [www.archfood.uk/](http://www.archfood.uk/)

Email: [info@archfood.uk](mailto:info@archfood.uk)

Social Media (Instagram): @archfooduk

### Bennett and Friends

#### **Great for corporate events or small social events**

Family run specialist event caterer, providing a friendly, flexible service with delicious food and fabulous drink across iconic and idyllic venues in the Cotswolds and London.

They aim to combine the best in locally sourced and seasonal ingredients, with good cooking, great wine, service at a price that is competitive and an approach that is flexible.

Website: [bennettandfriends.co.uk/](http://bennettandfriends.co.uk/)

Email Sam Bennett: [sam@bennettandfriends.co.uk](mailto:sam@bennettandfriends.co.uk)

Social Media (Instagram): @bennettfriends

### Boulevard Catering

#### **Great for large corporate or social events**

Founded as the Boulevard Restaurant by Madeline Crouch and Stephen Maher in 1988. A family business with strong community ties, and pioneers from the start, Boulevard was the first restaurant in Victoria Park Village, London. The event catering followed from the restaurant and eventually outgrew it leading to Boulevard Events. After moving to commercial premises in 2000, the team haven't looked back.

Boulevard place an emphasis on the finest and freshest ingredients locally sourced and treated with respect; beautiful food, exquisitely presented.

Website: [www.boulevardevents.co.uk/](http://www.boulevardevents.co.uk/)

Email [enquiries@boulevardevents.co.uk](mailto:enquiries@boulevardevents.co.uk)

Phone: 0208 533 3341

Social Media (Instagram): @boulevardevents

## **Cater London**

### **Great for large corporate or social events**

This talented and passionate team have built a reputation on delivering delicious food, superb drinks, and excellent service in beautiful and unique venues all over London. Cater aim to combine these elements seamlessly and stylishly so that you can simply relax and enjoy the party.

All ingredients are sourced from small independent producers and their chefs come from London's finest restaurants to produce consistently outstanding quality dining. Chefs focus on seasonality, elegance and above all flavour.

Website: [www.caterlondon.co.uk/](http://www.caterlondon.co.uk/)

Email Greg Tuvey: [greg@caterlondon.co.uk](mailto:greg@caterlondon.co.uk) or for Wedding enquiries; [weddings@caterlondon.co.uk](mailto:weddings@caterlondon.co.uk)

Social Media (Instagram): @caterlondon

## **EDEN Catering**

### **Great for meetings and working lunches**

Eden are regarded as one of the UK's most sustainable caterers, providing fresh, seasonal and delicious food, be it a breakfast meeting for 3, sandwich lunch for 30 or a canape reception for 300, all delivered around central London. They are made up of over 50 foodies with the same shared passion for creating outstanding food and service from UK ingredients wherever possible. Through dedication to providing and promoting a sustainable future through all areas of the business, they've been awarded us a 3-star rating (the highest possible) from the Sustainable Restaurant Association.

Website: [www.edencaterers.london/](http://www.edencaterers.london/)

Email: online enquiry form on website.

Phone: 020 7803 1212

Social Media (Instagram): @edencaterers

## **Eventers**

### **Great bar for corporate or social events**

An event and entertainment service business based in London who provide bar staff and provide pop-up bars for all sorts of corporate and celebratory events.

Generally, most companies use a wooden or metal box as a bar, Eventers bars are purpose-built, award-winning bars, which come in shoulder bags the size of a large painting, used by professionals around the world. Not only do they provide the ultra-slick pop-up bars, but Eventers can also bring in the crew to run the show with our team of knowledgeable mixologists, bartenders, runners, servers, back-of-house and cloakroom staff.

Website: [www.eventerslondon.co.uk](http://www.eventerslondon.co.uk)

Email: [info@eventerslondon.co.uk](mailto:info@eventerslondon.co.uk)

## **KERB**

### **Great for outdoor (Lawns), corporate or social events**

By choosing KERB Events (Best Event Caterer – The London Catering Awards 2019), you can treat guests to the best party food in town.

You choose delicious menus from London's top street food vendors. KERB bring a fully-stocked bar and friendly staff to serve it all up. It couldn't be easier (or tastier). Since 2022, KERB is officially listed as a social enterprise with interests in; supporting staff training schemes in Hospitality, sustainability surrounding food waste, and building community level relationships.

Website: [www.kerbfood.com/kerb-events/](http://www.kerbfood.com/kerb-events/)

Email: [hello@kerbevents.com](mailto:hello@kerbevents.com)

Phone: 020 3355 6874

Social Media (Instagram): @kerbfood

### **Jerk and Grind**

#### **Great for outdoor, corporate or social events**

Father and son team, Stephen and Georgie Gayle, have been in business together since 2009 when Steve, ex London black cab driver, decided to buy a food truck and start a street food business. The pair gained experience trading in St Katherine's Docks and never turning down an opportunity, including forming charity partnerships with 'Cooking Champions'. Jerk + Grind has focus is true to their Jamaican + British mixed heritage and a bank of family recipes.

Website: [www.jerkandgrind.co.uk/](http://www.jerkandgrind.co.uk/)

Email: Georgie Gayle [jerkngrind@gmail.com](mailto:jerkngrind@gmail.com)

Social Media (Instagram): @jerkgrind

### **OITIJ-JO Kitchen**

#### **Great for informal corporate or social catering.**

Formed from the OITIJ-JO Collective initiative set up to support women in the local community. OITIJ-JO Kitchen aims to build a ground-breaking women and young people led arts and craft hub / food business in East London to serve authentic Bangla food. OITIJ-JO Kitchen believes in 'slow cooked' food giving time for love & well-being.

Website: <http://www.oitijjo.org/tati>

Email: [admin@oitij-jo.org](mailto:admin@oitij-jo.org)

Phone: 07932944506

Social Media (Instagram): @oitijjo\_kitchen

### **Ottolenghi**

#### **Great for big or small corporate or social events**

Begun in a small shop in Notting Hill in 2002, chefs Yotam Ottolenghi and Sami Tamimi remain at the helm of the deli, restaurant and bakery. A place with no single description but a clear reflection of an obsessive relationship with food! Their style is rooted in Middle Eastern and Mediterranean traditions that draw in diverse influences from around the world.

Website: <https://ottolenghi.co.uk/pages/catering>

Email: <https://ottolenghi.co.uk/pages/catering#contact> (online contact form)

Social Media (Instagram): @ottolenghi\_restaurants

### **Salsa Rose**

#### **Great for big or small corporate or social events**

Salsa Rose is a luxury, sustainable, female-led catering & events company based in East London. They offer a one-stop service combining incredible seasonal food, expertly crafted drinks, seamless service, and full event production. Perfect for every event, including weddings, canapé & bowl food events, corporate events & brand activations.

Website: <https://salsarose.co.uk/>

Email: [events@salsarose.co.uk](mailto:events@salsarose.co.uk)

Phone: +44 7500 771417

Social Media (Instagram): @salsarose\_london

## Bakeries – new for 2025

### **EK Bakery**

EK BAKERY started from founder Elizabeth's home kitchen. She then established the brand by selling at food markets, wholesale and direct to customers. Since July 2023 the team has their very own bakery and retail space on Broadway Market Mews. EK Bakery's team strive to be creative, collaborative and sustainable. They have a year round menu of classic brownies and cakes. Brownies are beautifully wrapped and sent with hand written gift messages. Cakes are decorated seasonally, with fruits and edible flowers. They release seasonal new flavours monthly to ensure the best flavour and texture of the moment.

Website: <https://ekbakery.co.uk/>

Email address: [orders@ekbakery.co.uk](mailto:orders@ekbakery.co.uk)

Phone: 07883740875

Social Media (Instagram): @ekbakery

### **Violet Cakes**

A California bakery in Hackney established in 2010. The business has evolved from a small stall on Broadway Market to a well established East London staple. Violet is focused on quality, simple baking with the best ingredients which is a key contributing factor to its strong and loyal local following.

Website: <https://www.violetcakes.com/>

Email: [info@violetcakes.com](mailto:info@violetcakes.com)

Phone: +44 20 7275 8360

Social Media (Instagram): @violetcakeslondon

### **Rinkoff Bakery**

Founded over a century ago in 1911, Rinkoff's is a Jewish family business that specialises in good people and better bakes. Fusing traditional recipes from Ukraine with contemporary ideas from the master bakers, their Whitechapel coffee shops are community hubs that bring people together. With three generations on the floor (and countless sibling and parent duos in the team) Rinkoff's is devoted to creating inclusive spaces with people and pastries at our core. While a lot remains unchanged — like delicious specialty bread, challah and cakes, the team makes way for innovation too; the Crodough was born!

Website – [www.rinkoffbakery.co.uk](http://www.rinkoffbakery.co.uk)

Email: [info@rinkoffbakery.co.uk](mailto:info@rinkoffbakery.co.uk)

Phone: 0207 791 4909

Social Media (Instagram): @rinkoffbakery

## **Event Management**

**Professional service and assistance for creating memorable events.**

### **KIN**

KIN London is a bespoke event management agency dedicated to crafting unforgettable experiences. As the team behind Shoreditch Gardens, they bring creativity and expertise to every event they produce.

By building strong relationships with clients and suppliers, KIN ensures seamless collaboration to deliver truly standout events. Their creative team specialises in everything from corporate summer festivals for 1,000 guests to in-store brand activations.

From product launches and seminars to corporate retreats and private parties, KIN transforms visions into reality. They create the kind of events guests genuinely want to attend.

Whether you're planning a conference, a themed celebration, or an abroad event, KIN has the expertise to make it happen.

Website: [www.kinlondon.co.uk](http://www.kinlondon.co.uk)

Email: [hello@kinlondon.co.uk](mailto:hello@kinlondon.co.uk)

Phone: 020 3355 8710

Social Media (Instagram): @kin.london

## Florists

**Our preferred florists are able to supply floral arrangements and design to suit all occasions, budgets and designs. Chosen for their ecological ethos and stunning design, you won't be disappointed.**

### Rebel Rebel

Since 2000, Rebel Rebel has grown from a small floral events company into a thriving business with a shop in Mare Street Market, open 7 days a week, a weddings and events team, a workshop in Regent Studios next to Broadway Market and they also hold classes for would-be florists and flower-loving enthusiasts.

These London-based Rebels buy their flowers and foliage every day in New Covent Garden Flower Market and from local growers, filling the shop with the most beautiful blooms they can find to create gorgeous bouquets for London's most discerning flower lovers.

Website: <https://www.rebelrebel.co.uk/>

Email: [info@rebelrebel.co.uk](mailto:info@rebelrebel.co.uk) / [weddings@rebelrebel.co.uk](mailto:weddings@rebelrebel.co.uk)

Phone: 020 7254 4487

Social Media (Instagram): @rebelrebele8

### Philipa Day

Philipa studied Fine Art and soon realised her love for flowers which led her to retrain and start her own business as an independent florist. In homage to all things sustainable, Philipa uses British flowers from March – October and has begun growing her own blooms. Philipa's style is inspired by her love for colour and composition as found in an English garden - in each design you can feel her love affair with nature. From a

studio space in Woodford, Essex, she provides flowers for weddings, events, homes and businesses across the UK.

Website: <https://www.philipaday.com/>

Email: [hello@philipaday.com](mailto:hello@philipaday.com)

Phone: 07469938643

Social Media (Instagram): @philipa.day

### **Furniture Suppliers**

**While we can provide some tables and chairs (depending on the room and amount you need), you may need more or prefer to bring your own to achieve your ideal look and feel at your event. All we ask is for delivery and collection on your event day where possible.**

#### **YaHire**

Yahire specialises in providing top-quality furniture hire for all types of events, from exhibitions to ceremonies and conferences. Their strong reputation within the events industry is built on delivering reliability, value for money, and quality of products - a winning combination.

Yahire stock a huge array of chairs, tables, catering equipment, barriers, linens, and event accessories, which they deliver and build around London and the surrounding area. From gazebos to seating, and crockery to serveware, they provide top-of-the-range equipment and furniture to make your event stylish and memorable, with service you can count on.

Museum of the Home clients can receive a 5% discount on YaHire bookings for their event.

Website: [www.yahire.com](http://www.yahire.com)

E-mail: [info@yahire.com](mailto:info@yahire.com) / [nathan@yahire.com](mailto:nathan@yahire.com)

Phone: 0207 112 8511

Social Media: (Instagram) @yahireltd

### **Production Companies**

**Within 'Production' fall a range of suppliers who are able to assist making your event take place; AV, crew, staging or marquee hire.**

#### **EMS Events**

EMS have a team of account managers who help make your event the best it can possibly be, whether it is a small meeting or a major project. Their services include audio, visual, lighting, set design, webcasting, interpretation and much more.

Website: <https://www.ems-events.co.uk/>

Email: [support@ems-events.co.uk](mailto:support@ems-events.co.uk)

Phone: 020 7820 9000

#### **Vibration**

Vibration amplify your imagination to turn it into a seamless live experience. Experts in event design and production, the team brings impact to out-of-the-ordinary spaces. Success is built on cultivating meaningful connections with clients. Their services include event and architectural design, sound, lighting and audio-

visual support, power, rigging, stage and structural builds, crew, transport, logistics and sourcing furniture and textiles, as well as show production and management.

Website: <https://vibrationproduction.com/>

Email: [hello@vibrationproduction.com](mailto:hello@vibrationproduction.com)

Phone: + 44(0)20 8523 3967

Social Media (Instagram): @VIBRATIONPRODUCTION\_

### **Tent / Marquee/ Tipi hire**

**Whether for your dream wedding or a corporate party, having tents on the Kingsland Lawns gives you and your guests a sheltered space in rain or shine.**

#### **Blue Sky Tipis**

What could be better than a tipi for your party! That's the great thing about tipis, they are a totally flexible space for you to put your very own stamp on.

With tipis to suit many different styles, Blue Sky Tipis can also provide everything you may need for your event, from tables and chairs, bars, dancefloors and much more, so you can really make the most of the outdoor space.

Website: <https://www.blueskytipis.com>

Email: [Hello@blueskytipis.com](mailto:Hello@blueskytipis.com)

Phone: 0203 7187355

Social Media (Instagram): @blueskytipis