

Chef's Table Events – Frequently Asked Questions

What should I wear?

There isn't a dress code, but we suggest you might want to dress smart casual.

How many people will be at the Chef's Table?

Typically, there are around 80 people to ensure that there is an exciting atmosphere on the day.

How long will the Chef's Table last?

The event will last for approximately 3-4 hours. Please note that timings might run over due to unforeseen circumstances, so please be aware of this when booking taxis.

How will we be seated?

We will aim to ensure that if you are a group of 6, you will be sat on your own table. For any groups less than 6, you may find that you are on a shared table. We will have a seating plan at the entrance to the meal so that you can see where you will be sitting.

What menu will I try?

Our Executive Group Head Chef curates a stunning seasonal menu, celebrating the finest produce and flavours of each time of year. You can now pre-order your starter and main from the dishes featured, ensuring you enjoy the option that most appeals to you.

To finish, all guests will be treated to a trio of desserts.

You can view the menu on the Ticketpass event page. Simply share your choices when you book your ticket.

I have dietary requirements; can these be catered for?

Absolutely! We're more than happy to cater for all dietary requirements. Just let us know about any allergies or preferences when booking your ticket, and our chefs will take care of the rest. You might receive a different dish from the one originally selected, as we may need to adapt the menu to suit your needs - but rest assured, it will be just as delicious and thoughtfully prepared as the rest of the menu.

How will our meal be served?

In line with our industry-leading service policy, guests with allergies or dietary requirements are always served first so we can take the greatest care with their dishes. Once they have been looked after, we'll continue serving the rest of the room. Our team will work efficiently throughout, so you can simply relax and enjoy the occasion.

Will you have alcohol free drink options?

Yes, absolutely. We have paired drink options to suit both alcoholic and non-alcoholic preferences.

Can I try the wines?

During the Chef's Table you will be presented with wines that have been perfectly paired to complement each seasonal dish.

Will the bar be open?

Yes, the bar will be open on arrival and for the duration of the meal service. The bar will close once the meal service has concluded.

Can I stay overnight?

Please let us know if you would be interested in staying overnight when booking your ticket and we will review your request.

What if I am unable to attend the Chef's Table – will I be able to attend another?

Absolutely! We hold a Chef's Table each season, so there is always an opportunity to book on to another event.

What are the cancellation terms?

Cancellation by us: In the unlikely event that the Chef's Table you have purchased tickets for is cancelled by us, you will receive a full refund, and we would encourage you to book on to the next Chef's Table event.

Cancellation by you: Unfortunately, tickets for the event are non-refundable.

WEDDING COUPLES

Can I bring additional guests to the Chef's Table?

Yes! We welcome each couple to invite up to 4 guests, whether they are friends or family. If you would like to invite more, please do speak to us and we will try our best to accommodate your request.

Will I be able to talk to an Event Manager about our Wedding Day?

Although our Event Managers will be at the Chef's Table, their focus will be on delivering you a memorable first-class event. We would suggest booking in for a meeting afterwards to discuss the finer details face-to-face at the venue at a mutually convenient time.