



PRESS RELEASE
Wednesday 9th November 2016

PLAISTERERS' HALL REOPENS WITH STUNNING FOOD FESTIVAL

Plaisterers' Hall, the largest livery hall in the City of London, officially reopened last night following an extensive refurbishment, hosting a food festival curated by in-house caterer Create Food and Design for 400 specially invited guests. Those who attended enjoyed a selection of Create's food and drinks, as well as food stalls from the caterer's top suppliers.

The menu included some of Create's most popular dishes, such as Iberico Ham and Burrata, Ceviche Tuna, Smoked Cod and English Confit Lamb.

Food stalls were provided by suppliers who all demonstrate Create's commitment to using and supporting locally sourced produce such as Rubies in the Rubble, which specialises in relishes made from ingredients that might otherwise have been discarded. Seafood was provided by First 4 Fish, and smoked by the Create team. Fenns of Piccadilly, which supplies Create's best dry-aged beef and lamb, provided quality meat at its stall.

Create uses Belazu's Mediterranean ingredients in its dishes, so guests got a chance to enjoy a taste of the Mediterranean at this stall. Create's bread supplier Le Pain Nouveau provided a range of artisan baked products, including its famous sourdoughs. Guests also enjoyed Solstice's UK-sourced, locally grown products at its stall.

Richard Household of Brompton Wine hosted a blind wine tasting at the event and Beefeater, Create's gin supplier, created a signature cocktail to be served at the drinks reception.

Concerto Group CEO Sam Gill said: "We were delighted to showcase some of Create's top suppliers with a night of great food and drink at our city venue Plaisterers' Hall. We're now taking bookings for this Christmas and into 2017, with some great dates available."

ENDS

The Concerto Group

The Concerto Group is unlike any other agency currently operating in the UK events marketplace. Comprising over 16 brands the group benefits from the unique ability to provide services for all aspects of events, from event management, venues and catering to entertainment and other event services.

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