

# Chateau Harry

Events  
Newsletter  
Winter 2010



## Corporate Cooking —major changes

We have reviewed our corporate cooking offers and would like to announce some new venues and deals for our clients for 2010. Firstly new venues.



**The Vincent Rooms at Westminster Catering College** are situated in Victoria. The college is the most prestigious catering college in the UK. Harry studied there in the 50s under the famous chef Le Prince!

We will now be holding all our monthly Cooking & Quaffing classes at this venue—with all the wonderful facilities and kitchen equipment you can imagine. Lunch will be taken in the famous Escoffier Dining Room. A great opportunity to learn your skills in a fantastic venue. Dates for 2010 events are listed elsewhere in this newsletter.

For corporate cooking we now have the **Mayfair Conference Centre**—located overlooking Hyde Park at Marble Arch. Beautiful new premises, with loads of room for groups of 20—80. Here you can also hold a meeting before your cooking event. Full AV facilities available, and the rooms can be divided to accommodate smaller numbers. Highly recommended.

For small groups, we have **La Cucina Caldesi**, located off Wigmore Street and ideal for groups below 20. Our City location is **Beyond Boyle**, located next to the Tower of London and ideal for groups of up to 35.

**T.a.s.t.e.** is located at Barons Court (Hammersmith), ideal for our clients based in West London and beyond. Excellent facilities for up to 150, with full teaching kitchen and restaurant, as well as meeting facilities too.

Finally, we also have cooking on the river! Either using a beautiful **Thames Barge**, which can be moored at St Katharine's Dock, or sail up and down the Thames (with Tower Bridge opening just for you); or for larger numbers, one of the **paddle steamers** which have plenty of space and great facilities.



## Connoisseur Courses in 2010

Our tastings this year will be taking place at Bacchanalia, Broken Wharf, located on the Thames, overlooking Tate Modern. Full days or half days are available. You'll either taste 12 or 25 wines. Chris Hambleton, our Senior Tutor is your host. You will also be served a full buffet lunch during the tastings so you can match the wines with the food.



### Saturday Afternoons in 2010

20 March	Italian Classics
15 May	Aussie Rules
17 July	World Cup Wines (selection from countries taking part)
23 October	Blind Tasting (test your skills)
11 December	Champagne Saturday

### Saturday full day courses in 2010

27 February	Spain Old vs New
24 April	Burgundy White and Red
28 June	Bordeaux Right Bank vs Left Bank
25 September	New World Order (best on offer)
26 November	Wines for Christmas

**Each course is limited to 20 places only. Guests will receive full tuition and supervision. Cost is £95 per person for a half day and £195 for a full day.**

## Cooking & Quaffing : Dates for 2010

These will now be taking place at Westminster Catering College in Victoria, wonderful premises and ideal for our cooking classes. Top chefs and great skills to be learned.

### Dates for 2010 :

27 February	Winter in the Ardennes
20 March	Pasta and Pastries, Italian style
24 April	Spring Festival
15 May	Al Fresco Dining
26 June	tba
17 July	tba
25 September	Maritime Marseilles – mainly fish
30 October	Mushrooms and Game
27 November	tba
18 December	tba

### Format

**10.00** Guests arrive,  
**Tea and Coffee**  
10.30 Health and Safety briefing then guest split into groups to cook menu according to ability  
**2.00 pm** Food served.  
**Harmonising wines and food together**  
4.00 pm End  
**Cost is £195 pp**



### Yann Lachambre

It is with great sadness that we announce the death of our senior chef Yann Lachambre, who collapsed suddenly in January and died of a heart attack. A wonderful character with amazing skills—he was the youngest ever recipient of a Michelin star. We will miss him very much and our thoughts are with his family at this time.



### Harry's Wine Courses

Harry's new wine classes begin this month. A must for all those wanting to learn about the basics of tasting, matching with food and care and service of wines.

Know Your Wine—5 evenings, once per week

Tuesdays starting 23 February £175 for the course.

Country Comparisons—5 evenings, one per week

Thursdays starting 25 February £175 for the course

Guests are welcome at £40 per evening  
Venue is SFX College, Clapham South.

### Venues and Prices

**Westminster Catering College Cooking & Quaffing classes £195 per person**

**La Cucina Caldesi £185 for groups of 10—20**

**T.a.s.t.e. £95 for groups of 25—150**

**Beyond Boyle £150 for groups of 25—35**

**Mayfair Conference Centre starting at £125 for groups of 20 reducing to £95 for 30 etc**

**Sailing Barge Will £150 for groups of 30  
Paddle Steamers from £125 per person for groups of 40 and above only**



### Wine Tasting Events

Don't forget our great new venue on the Thames at Bacchanalia, Broken Wharf. Ideal for wine tasting events with food. Prices start at £60 for 6 wines with food—rising to £95 for 12 wines, for groups of 20—60

