

## The Hellenic Centre List of preferred caterers

The following caterers have worked with the Hellenic Centre for a number of years and come highly recommended from all our members and clients.

On contacting the caterer, let them know the event is to take place at the Hellenic Centre and provide them with a short event brief (incl. event date, number of guests, approx. events times and budget) and type of menu required (i.e. fork buffet, canape reception, 3 course dinner service, etc.).

### **OPSO Marylebone**

OPSO is a modern Greek restaurant in the heart of Marylebone. Inspired by the Greek culinary heritage, wrapped with the famous Greek hospitality, OPSO offers a contemporary culinary approach that elevates modern Greek food into new sensory heights.

OPSO's team, boasting extensive experience in event planning, specializes in curating unforgettable occasions tailored to your preferences and offers not only authentic Greek menus, but also a diverse range of cuisines designed to cater to a variety of culinary preferences. Whether it is a corporate event or a wedding celebration, OPSO excels in delivering tailor-made menus for standing or seated receptions, promising an exceptional dining experience.

T: 02074875088

E: [reservations@opso.co.uk](mailto:reservations@opso.co.uk)

<https://www.opso.co.uk/>

### **KERB Events**

As the UK's leading street food organisation, KERB are the experts in mobile catering working with the best traders in the country. Bringing a collection of specialists, each with years of expertise in their chosen cuisine, KERB may look colourful and fun, but behind the scenes, their experienced team deliver a full curation and management service with passion, professionalism and all of that flavour!

T: 020 3355 6874

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

[www.kerbfood.com](http://www.kerbfood.com)

### **Create Food Ltd**

Driven by creativity and innovation with a food philosophy that features sustainability conscious sourcing, Create has a reliable and passionate team that will work collaboratively with you to deliver innovative, seasonal and delicious menus for your event. Whether it's an intimate gathering or a grand gala dinner, they have the expertise and resources to seamlessly deliver unforgettable food experiences.

T: 020 8944 4900

E: [Create.sales@chandcogroup.com](mailto:Create.sales@chandcogroup.com)

[www.createfood.co.uk](http://www.createfood.co.uk)

### **One Stop Coordinations**

Once a resident caterer at the HC, this small independent caterer will create a menu to suit your brief. Small events to larger scale receptions, buffet lunches or full-service dinners, Tony will happily discuss your requirements and put you at ease by taking care of all the details.

T: 020 8445 6720

M: 07802 266 841

E: [info@onestopcoordinations.com](mailto:info@onestopcoordinations.com)

### **External Caterers:**

The option to appoint an external caterer of choice is subject to additional T&Cs and a fee of £700 + VAT.

The caterer must firstly be approved by the Centre. They must provide copies of their Public Liability Insurance, food hygiene certificates and HACCP (Hazard Analysis Critical Control Point) policy to show that they comply with all food health and safety requirements set by the EU and Westminster City Council.

### **Corkage Fee:**

A corkage fee of £2 + VAT per person is applicable when arranging refreshments (incl. alcohol, soft drinks and hot & cold beverages) with a supplier other than the HC. This does not include glassware, waiters, tablecloths or refuse collection.

The corkage fee does not apply when arranging drinks via one of the HC Preferred Caterers. The corkage fee does not allow the client to hold a cash bar.