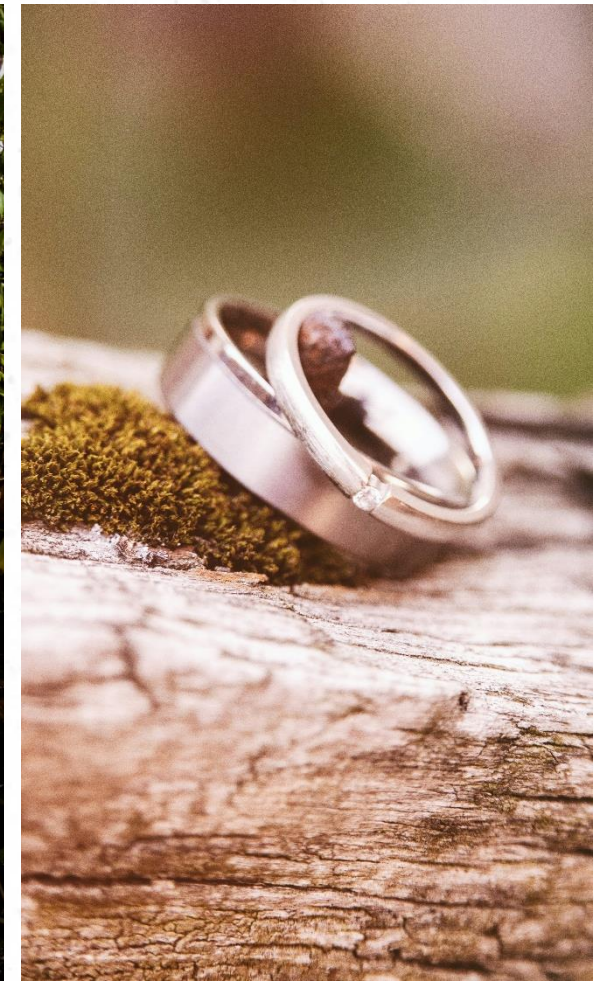


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CREATE  
*Weddings*



*Hampton Court Palace*

The Garden Room  
Wedding Packages 2026

# our story

Having earned a reputation that is built on an impressive 30-year legacy, Create consistently delivers memorable food experiences to guests across every corner of London.

Our menus are not only delicious but also environmentally responsible. You can confidently work with Create knowing your food is prepared with ethically sourced ingredients as we take a step toward a greener, more sustainable future.

A dedicated Wedding Planner will work with you from initial quote through to the day of your wedding, offering you full support throughout the event process to ensure that the final event meets all your expectations and is unique to you.

We never forget that your wedding is incredibly important. Your first meeting with your Wedding Planner will enable them to understand your hopes and dreams and begin to plan your perfect wedding day and perfect menu. We will create a day to reflect your own individual style, incorporating as much or as little input from ourselves as you choose.





## wedding *timings*

We have detailed the estimated timings for your review. Rest assured we shall give you as much flexibility as possible on your special day.

14.00 Create arrive and set up

14.30 Ceremony takes place offsite

16.00 Guests arrive for drinks and canape reception

17.30 Call for dinner

18.00 Dinner is served

19.30 Speeches and cut the cake

20.00 Evening bar opens

23.30 Bar closes

00.00 Guests depart

00.00 – 01.00 Create de-rig and depart



“We are still on Cloud 9 after that magical day we had on Friday! You and your team exceeded our expectations! We knew the food was going to be fantastic, but we were stunned by the service... Military precision! Thank you so much – you played a major part in making it such a fabulous occasion.”

*Margot and Hedley Wedding*

# wedding packages

*including drinks*

## FOOD

Canapé menu (4pp)

Three course wedding breakfast

*Please note this includes one meat/fish starter and one vegan/gluten free starter, main course and dessert. If you would like to upgrade your menu to a choice menu, please ask us for a quotation*

## DRINKS

Create dinner package

*Including 2 glasses of NV Prosecco Spumante 'Borgo Del Col Alto or signature mocktail upon arrival, ½ bottle of Le Pionnier Rouge or Le Pionnier Blanc during dinner, 1 glass of NV Prosecco Spumante 'Borgo Del Col Alto to toast and mineral water.*

Cash bar in the evening

*STAFF (based on guests arriving 4pm to 00:00)*

Managers, wait staff, bar staff, porters, chefs

## EQUIPMENT

Back and front of house equipment, tableware, linen, delivery and collection.

*Including our standard Italian glassware, fine white china for 3 courses, silver cutlery and contemporary linen in a range of colours.*

## PER PERSON TOTAL (excluding VAT)

60 + guests	from £190.00
80 + guests	from £177.00
100 + guests	from £168.00
120 + guests	from £162.00

Prices are valid for weddings until December 2026)

Subject to a weekend delivery charge

# wedding packages

*excluding drinks*

## FOOD

Canapé menu (3pp)

Three course wedding breakfast

*Please note this includes one meat/fish starter and one vegan/gluten free starter, main course and dessert. If you would like to upgrade your menu to a choice menu, please ask us for a quotation.*

## DRINKS

Beverage handling fee

*Including our standard glassware, garnish, ice, service, management and removal of empty bottles at the end of the night. Client will need to provide all drinks for the event.*

*STAFF based on guests arriving 4pm to 00:00)*

Managers, wait staff, bar staff, porters, chefs

## EQUIPMENT

Back and front of house equipment, tableware, linen, delivery and collection.

*Including our standard Italian glassware, fine white china for 3 courses, silver cutlery and contemporary linen in a range of colours.*

## PER PERSON TOTAL (excluding VAT)

60 + guests	from £177.00
80 + guests	from £165.00
100 + guests	from £152.00
120 + guests	from £149.00

Prices are valid for weddings until December 2026

Subject to a weekend delivery charge



## our food *philosophy*

Our incredible team of chefs love to make amazing and unforgettable food and have established a reputation for pushing the boundaries of bespoke wedding catering whilst exceeding expectations.

Whether the menu is simple, modern, elegant, fusion, comforting or cutting edge we can design the dishes to suit your needs, whilst sourcing only the highest quality seasonal ingredients to create vibrant and exciting culinary delights.

### Tasting

We would be delighted to arrange a tasting of your chosen wedding menu in our private tasting room, once you have confirmed your booking.

We have specially designed our tasting room with your experience in mind. Throughout your tasting our chef will be on hand to discuss all aspects of the dishes with you and your partner to tailor the menu to fit your exact needs.

# sample

## menu

### TO START

Heirloom tomato (VG)

Chargrilled peach, vegan feta, pesto, olive crumb

### MAIN COURSE

Launceston lamb Roast rump,  
mint and parsley sausage roll, pommes écrasées, apricot purée

### VEGAN MAIN COURSE

Wye Valley asparagus (VG)

Cauliflower fritter, panisse, red pepper

### DESSERT

Rhubarb and white chocolate choux bun

Rhubarb gel





“Thank you so much for making our day so special! The food was amazing, everyone raved about it. Please thank all of the team, they were incredible, so professional and helpful, making sure the day went smoothly at all times. The waiters and bar staff were especially friendly and helpful towards everyone.

If we were completing a 5 star review, we'd give you 6 stars!!

*Haidee and Dave*



# conscious catering

At Create we operate across all departments with a consistent vision that focuses on delivering events that are economically, socially and environmentally sustainable. We are diligent in our day-to-day tasks ensuring that we adhere to our company wide sustainability strategy and work towards our goal:

“To halt climate change, to protect nature and deliver high social value by 2040.”

## How we contribute at Create

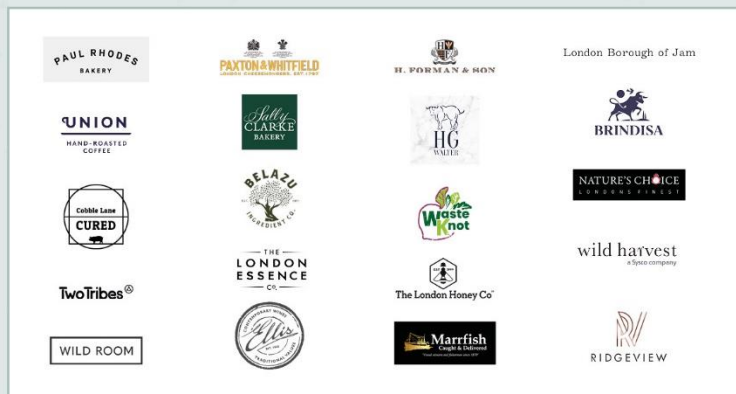
- We use quality ingredients from trusted suppliers, from our “London Larder”
- We look after our people
- We have an expert culinary team who proactively reduce food waste
- We look after our community through our charitable partnerships
- We look after the environment and our commitments are verified to the highest standards
- We measure our building emissions, energy use and waste



# our Local larder

We adopt a 'local larder' approach when creating our seasonal menus. This London Larder brings together our London-based suppliers to deliver a bespoke offer brimming with a wide range of exceptional, quality ingredients.

- |                           |                           |
|---------------------------|---------------------------|
| 1. Paul Rhodes Bakery     | 11. H. Forman & Son       |
| 2. Union Coffee           | 12. HG Walter             |
| 3. Cobble Lane Cured      | 13. Waste Knot            |
| 4. Two Tribes Brewery     | 14. The London Honey Co.  |
| 5. Wild Room              | 15. Marrfish              |
| 6. Paxton & Whitfield     | 16. London Borough of Jam |
| 7. Sally Clarke Bakery    | 17. Brindisa              |
| 8. Belazu                 | 18. Nature's Choice       |
| 9. The London Essence Co. | 19. Wild Harvest          |
| 10. Ellis Wines           | 20. Ridgeview Wine        |



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