

ALCHEMY

EVENT CHEMISTRY

SUSTAINABILITY



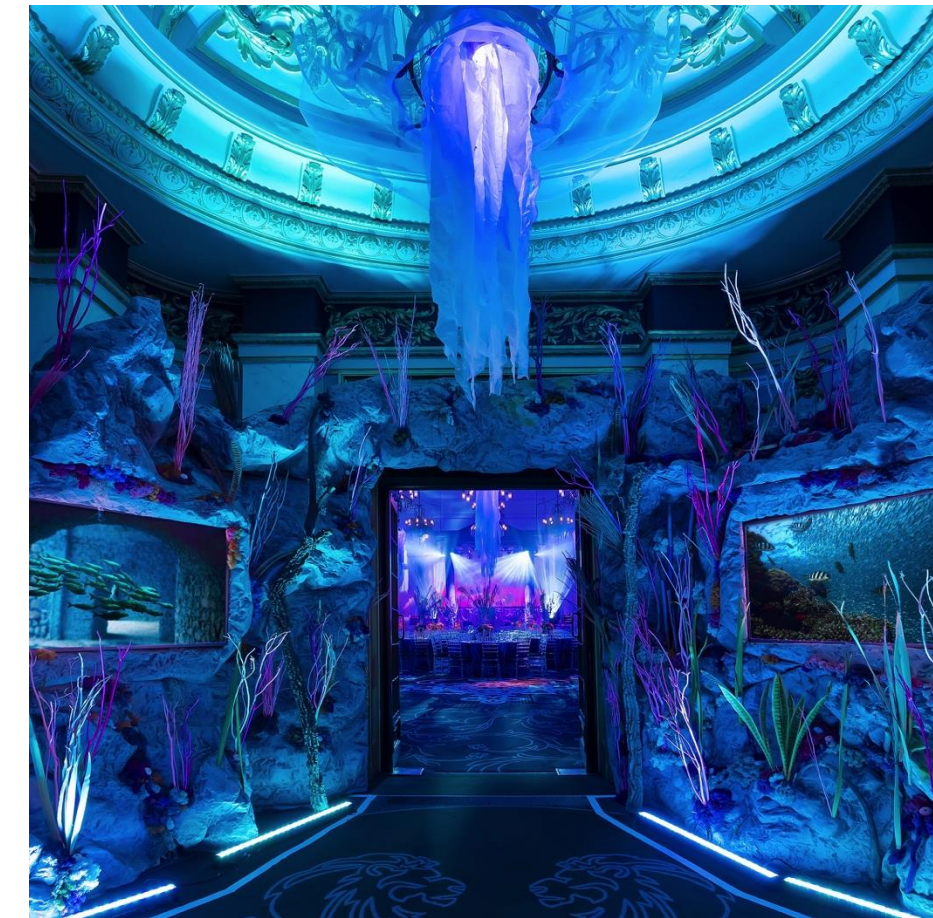
WHY US?

OUR EVENT CHEMISTRY

Combining expertise in event management, creative catering and event design

OUR VISION

Delivering WOW moments and unique experiences through our 5 star service



OUR FOOD ETHOS

CULINARY EXCELLENCE, INNOVATIVE PRESENTATION AND IMPECCABLE STANDARDS TOGETHER WITH A PASSIONATE TEAM OF CHEFS ARE AT THE HEART OF EXECUTIVE CHEF AND DIRECTOR NATE BREWSTER'S WORK.



SEASONAL PRODUCE

Whilst our food draws inspiration from the rich variety of world cuisine, our cooking roots lie in the best seasonal British produce.

BRAIN FOOD

Eating well is good for your mental and physical health. Our menus are designed to boost productivity, mood, brain power, memory and concentration.

LOCAL PRODUCE

We source our ingredients locally from suppliers such as Borough Market to ensure sustainability and providing social and economic growth to our neighbours.

BESPOKE MENU DESIGN

Unique events deserve unique menus. We can create matching menus for your events theme, brand or origin.

FOOD SUSTAINABILITY

ARE YOUR FOOD PRODUCTS SUSTAINABLY SOURCED?

All of our catering suppliers are London based. Our meat comes from Kent, Norfolk, Essex or Scotland (beef). Our fish is all MSC Blue label, and is invariably British. Vegetables usually come from within 100 miles of London, and are used in season or processed when in season to be used in off season months.

Consumables & chemicals- we use are all eco-friendly, and are constantly working to reduce our plastic use.

For our dairy produce we use a company called 'Foodspeed' who have a 100% carbon neutral status, and holds the BRC Global Standard for Storage and Distribution for the last six years, ensuring that the quality and safety of products are fully maintained.

DO YOU USE FAIR TRADE SOURCES?

All of our tea and coffee come from a company called 'Julius Mienl'. They are always coming up with alternative packaging materials, such as degradable soil on tea bags.

WHAT DO YOU DO WITH LEFT OVER FOOD PRODUCE? DO YOU SEND THIS TO SHELTERS?

Food left over from events is used to feed staff who work on the evening. There are restrictions in sending food to shelters, as all food is subject to strict time/temperature controls, which means if not consumed within a two hour timeframe of service, it is deemed unsafe to eat and discarded. This is in line with current food safety guidelines.

WASTE MANAGEMENT

HOW DO YOU MANAGE LIQUID AND SUBSTANCE WASTE?

During the cooking process we collect any excess oil. This is collected by a company called 'Olleco', which is then cleaned and recycled. Any left over oil from food from meats such as lamb and duck, are saved and used to enhance flavours whilst cooking.

HOW DOES YOUR RECYCLING WORK IN THE VENUE?

We split our rubbish into recycling, food and general waste. Food and general waste are incinerated and converted into electrical energy, and recyclables are processed as such. The company we use are 'KPS Waste'.

DO YOU LOOK FOR NEW WAYS TO MINIMISE YOUR CARBON FOOT PRINT?

We are constantly looking at how we can reduce our carbon footprint across the business, and the wider impact we have on the environment, from using smart light sensors in store rooms, to using our special grill in the restaurant which mixes gas and air to use 70% less gas.

PURIFIED WATER

ON SITE WATER PURIFICATION SYSTEM

To reduce any unnecessary plastic waste, we have our own glass water bottles which we use on all our events. These are filled up by our own in house water purification system. By having this on site we reduce any environmental impacts of plastics and CO2 emissions caused by having to transport water to the venue. The filters used are also 100% recyclable, with all drinking water being high quality.



GET IN TOUCH



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