

CORPORATE EVENT PACKAGES

CHEF BY MICK BINNINGTON

As featured..

Ideal Home

BBC

Mirror

sky

Daily Mail

 MICHELIN GUIDE

 INDEPENDENT

Executive Table™ – Corporate Dining Experience

A private, high-end dining experience created for leadership teams, board dinners, and client entertainment.

Designed as an alternative to traditional restaurant entertaining, this experience prioritises privacy, control, and boardroom-level discretion and is delivered quietly within offices or selected private venues.

Who This Is For

- Client entertainment where privacy and focus matter
 - Board and leadership team dinners
 - Deal celebrations and investor events

What's Included

- Bespoke 5-7 course tasting menu designed around the guests and the occasion
 - Restaurant-quality execution with private, boardroom-level discretion
 - Full setup, professional service flow, and complete breakdown
 - Printed menus with subtle brand integration
 - Early arrival and discreet departure — the space is left exactly as found





MALDON SEA SALT

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– We delivered an immersive five course Chef's Table style lunch for the Maldon Sea Salt press launch, bringing the brand to life through flavour, storytelling and hands on elements throughout the experience. The event created a memorable and engaging setting for media and guests, perfectly showcasing the craft, quality and heritage behind Maldon Sea Salt.

– We just wanted to say a huge thank you for all the delicious food, we've already received so many nice messages from our guests about their whole experience with CHEF



INVESTMENT

Executive Dinner – £5,000 + VAT (8–10 guests)

Client Entertainment Experience – £7,500 + VAT (10–14 guests)

Boardroom Signature Experience – £10,000 + VAT (12–16 guests)

This is commonly positioned as an alternative to £10,000–£15,000 restaurant evenings, with the added benefit of privacy, control, and consistency.

OPTIONAL ENHANCEMENTS

- Wine or cocktail pairing programmes
- Champagne reception
- Branded guest gifts or takeaway elements

NEXT STEPS

1. Confirm approximate guest numbers and preferred date
2. Short consultation to understand the occasion, guests, and objectives
3. Bespoke menu and experience outline issued for approval
4. Date secured with 50% deposit

Availability is intentionally limited to ensure consistency, discretion, and reliability. We work quietly, arrive early, and leave the space exactly as we found it.





BIG BUSINESS EVENTS

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We were tasked to provide lunch and dinner for 40 clients for the Big Business Events 4 day luxury business coaching retreats.

– Thanks so much for everything the food has been incredible, looking forward to the next one.

CORPORATE RETAINER APPENDIX

For organisations that host clients, leadership teams, or partners regularly, retainer arrangements reduce administrative overhead while guaranteeing availability around busy deal periods.

Quarterly Retainer

- 4 Executive Table™ experiences per quarter
 - Priority booking and protected dates
 - Consistent team and service standards

Investment: £28,000 + VAT per quarter

Annual Retainer

- Up to 12 Executive Table™ experiences per year
- Flexible scheduling aligned with deal and offsite calendars
 - Preferred pricing on enhancements
 - Single point of contact and simplified planning

Investment: £48,000 – £60,000 + VAT (depending on scope)

Retainers are confirmed following a short consultation and are treated by most clients as an offsite supplier arrangement for internal approval purposes.





RIDGE & RIDGE

* LONDON *

RIDGE & RIDGE LONDON



Providing a luxury dining experience for his interior design clients
in their town house in Chelsea.

–Thanks again for last evening, fantastic food,
Tim's guests all left very happy

CORPORATE TEAM BUILDING EVENTS

Looking for ideas for your next corporate entertainment or team building event?

CHEF can provide the following tailored private group events at our venue in Maldon Essex, or at your venue of choice

- Interactive CHEF's table experiences
- Hands on cookery experiences
- Corporate cookery challenges
 - Fireside feasts
 - Demo & dine events
 - Recipe demonstrations

To discuss your requirements please contact us and one of our friendly team will be on hand to help.

Telephone: 01621 733870
E-mail: info@chefbymb.co.uk



HUMPHREY MUNSON

HANDMADE IN ENGLAND

HUMPHREY MUNSON

Provided a luxury dining experience for some of their top clients at
their showroom in Kings Road Chelsea

– Super evening, everyone loved it. Thank you
so much for helping to make it so special for
our guests, can't wait for the next one.

SARAH WILLINGHAM

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Creating a luxury private dining experience for Sarah & her guests
at her home.



– Thank you for a perfect evening. Your food is
exceptional!

HAVE SOMETHING PARTICULAR IN MIND?

This brochure is designed to give you inspiration. Should you have something particular in mind, let us know and we can work with you to tailor the event to your exact requirements.

We look forward to cooking for you soon!



