

Fine Dining in the Boardroom

Submitted by: Maxwell McKenzie Events

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The festive season may seem distant, but the season of booking the annual Christmas party is well and truly upon us.

This year, why not try something new? How about Michelin-star standard fine dining in the comfort of your own boardroom?

Maxwell McKenzie Events (<http://www.maxwellmckenzie.co.uk/>) is a Surrey-based bespoke events company that specialises in pop-up restaurants and private dining experiences, starting at £65 per head plus VAT. It was set up in 2013 by Maxwell McKenzie, a 25-year old chef with five years of experience of working in Michelin-starred kitchens such as the Berkeley (<http://www.the-berkeley.co.uk/>) under Marcus Wareing, and Petrus (<http://www.gordonramsay.com/petrus/>) under Gordon Ramsay.

After working in these traditional environments Maxwell found himself itching for something new, so he left to set up his own events company.

The difference between Maxwell McKenzie Events and a traditional catering company cannot be overstated. It's fine dining and the experience will be unique: expertly chosen wines, relaxed yet informed dialogue and, of course, cuisine of the highest standard. This is a young company led by an ambitious chef, and the creativity of the dishes is the evidence.

"The great thing about my business is that it lets me share my passion for food with so many equally interested people", said Maxwell.

"I started this business after working in London for five years, and found that the 'pop-up' concept was a great platform for showing people my food and offering a unique experience."

The service is highly flexible and tailored to the client's needs. If you prefer to leave the boardroom behind, it is just as feasible to use another venue. Likewise, the menus will be bespoke to your tastes. The company doesn't just cater for corporate clients – a private dining evening would also make for a different way to celebrate with your closest friends or for a loved one's birthday.

However, it looks like it's going to be a busy Christmas for Maxwell and the team as bookings are already flying in. So that you don't miss out on putting on a distinctive and memorable festive event, it is essential that you book early.

Useful links

Email: www.maxwellmckenzie.co.uk

Telephone: 07718 181 806

ENDS

Maxwell Mckenzie Events is a highly bespoke events company, specialising in 'pop up' restaurants, and private dining experiences.

Maxwell has trained at Michelin-starred restaurants, including four years with Marcus Wareing at The Berkeley Hotel, London, and with Fergus Henderson at St John Hotel Soho, giving him the very best of modern French and classic British experience.

He specialises in private dining, pop-up restaurants, tasting menus and bespoke dinner parties, using fresh, local, seasonal ingredients.

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