

CATERING FIRM OF THE YEAR

GOLD WINNER

Zafferano

In September, Zafferano scooped Caterer of the Year at the Event Awards, now it has cause for a double celebration after winning this prestigious prize. A relative newcomer to the industry, it is an amazing feat for the caterer that only launched in 2002.

This success has been complemented by the caterer winning accreditations at ten Unique Venues of London and the Roundhouse. In the past year, it has produced food and service at more than 150 events.

In April, Zafferano catered for 500 guests at a high-profile event at the Imperial War Museum, celebrating the launch of the exhibition For Your Eyes Only: Ian Fleming and James Bond. With a set-up time of only 30 minutes, dishes included jewelled quails' eggs, lobster cocktail and smoked peppered duck roulade.

The versatile caterer also provided a buffet lunch for 700 guests at Banqueting House for members of the restaurant trade, while it also created an Indian Summer party at London's Somerset House for private bank Investec.



SILVER WINNER

Moving Venue Caterers

Moving Venue Caterers has established itself as one of the most respected suppliers in the industry.

Over the past 12 months the caterer's work has included the Observer Food Monthly Awards at Shoreditch House; the Kick-Off Party for the Miami Dolphins at HM Tower for 550 guests; and The Night at the End of the Tunnel, which was held in a temporary structure at St Pancras and included canapés, a three-course dinner, cheese buffet and late-night bites for 2,120 guests.



BRONZE WINNER

Global Infusion Group

Most famous for providing amazing and diverse menus for A-listers and production crews at some of the biggest musical events in the world, Global Infusion Group has been involved in three stand-out events over the past year: Unusual Services' 25th anniversary celebrations, Freya Dawson's 21st birthday party and the Arup Summer Party in the Square.

SILVER WINNER

Create Food and Party Design

Create continues to lead from the front of the catering world, delivering culinary treats at many high-profile events.

Recently, these have included the Create Venue Dinner at Pharaoh's Palace in The O₂, at which the caterer produced Egyptian-style food for 166 guests; the Future Friendly Awards, which had an eco-friendly slant and was held at Banqueting House for 160 guests; and The Thames Gateway Business Awards at Indigo O₂, attended by 490 diners.



FINALISTS

Sodexo Prestige

Chilli Pepper