

Where good times are served



From coffee to cocktails,
baking to bar nights, we create
unforgettable experiences



Welcome to Nova venue events

Great food has a way of bringing people together, and that's exactly what our experiences are designed to do.

From hands-on cooking masterclasses to quiz nights full of flavour and fun, we create moments that your colleagues, friends, or clients will remember. Whether you're looking to learn, celebrate, or simply unwind, we have something to make every occasion special.

Event booking, deposit & cancellation policy

Deposits & payments

- A 25% deposit is required to secure your spot.
- The remaining balance is due 7 days before the event.

If you need to cancel

- More than 14 days before the event: You'll get your deposit back in full.
- 7–14 days before the event: We'll refund 50% of your deposit.
- Less than 7 days before the event: The deposit becomes non-refundable.
- No-shows: We kindly ask that the full event fee is covered.

If we need to cancel

In the rare case that we need to cancel or reschedule, you can choose between a full refund or moving your booking to a new date.

Adjusting guest numbers

- Final numbers should be confirmed 7 days before the event.
- Reductions after that time may still be charged at the agreed rate.

Transfers

Can't make it? No problem! You can transfer your booking to someone else up to 48 hours before the event with no extra charge.

Special circumstances

Life happens! If something beyond your control comes up – like illness or travel disruptions – we'll do our best to reschedule you or offer credit for a future event.

What's on offer...

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Wine masterclass

by Tom Gilbey

Tom Gilbey has spent over 30 years in the wine trade. From his start in wine making to running a flagship city wine merchant, he soon founded and built his own business, The Vintner, which he later sold in 2020. Tom's unwavering passion for wine shines through every event.

"We are a team of highly experienced wine lovers, driven by our passion for the drink and dedicated to changing the norms of wine tasting. We recognise the power wine has to engage, excite and delight us, and our mission is to use its magic to get you closer to your guests. Each of our events is expertly curated to deliver the outcome you seek, supporting you all the way from the first planning session, through to the follow-up gift that keeps the event fresh in the minds of your guests. All of this is delivered in the most fun and engaging way we know how, ensuring that your wine event leaves you and your guests with an unmatched and singularly memorable experience."



Bringing wine to life

We'll get the ball rolling with a glass of bubbles on arrival, then this evening event takes around 3 hours allowing plenty of time to enjoy our signature grazing boards with some exquisite wine. Tom's distinct blend of laughing, learning and wine discovery will leave you and your guests more confident and knowledgeable about wine, and part of an unforgettable experience.



BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough

What's included

- A welcome glass of fizz.
- Wines and a delicious array of grazing boards prepared by our chefs.
- Hosted by renowned oenophile, Tom Gilbey.

Price on application

An exclusive evening of fine wine, delicious charcuterie, and artisan cheese with Tom Gilbey. Minimum number 40. Maximum number 60.

To enquire or make a booking, email skaylan@bmcaterers.co.uk





Ellis wines masterclass

A masterclass with Ellis Wine is all about pulling down the barriers to the traditional wine world and sharing their passion and knowledge through an exclusive, engaging, interactive and relaxed evening at Nova.

Designed for both the curious and the connoisseur, this guided tasting experience led by Ellis' knowledgeable expert, Richard Yates is perfect for anyone looking to up their tasting game or simply learn a thing or two about great wine.

What's included

- A welcome glass of fizz.
- Fine wines served with a delicious array of grazing boards prepared by our chefs.



BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough

Price per guest

An engaging and interactive evening of fine wine, delicious charcuterie, and artisan cheese with wine expert Richard Yates.

Price per guest £139.50 (minimum numbers 40 / maximum numbers 60).

To enquire or make a booking, email skaylan@bmcaterers.co.uk



Cocktail masterclass

Shake, stir and sip your way through an unforgettable cocktail experience. Guided by our expert mixologists, you'll learn the secrets behind crafting bar-quality drinks - from balancing flavours to perfecting presentation. Create and enjoy a selection of classic and contemporary cocktails and mocktails, with plenty of tasting along the way. Whether you're celebrating with friends, building team spirit, or simply indulging your inner bartender, this interactive class promises fun, flavour and a touch of flair.

BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough

What's included

- Each guest will make and drink 4 exquisite cocktails or mocktails.
- A delicious array of grazing boards prepared by our chefs.
- Hosted by the renowned mixologists, Nitro Guys.

Price per guest

An exclusive evening of exquisite cocktails, delicious charcuterie, and artisan cheese. Price per guest £190 (minimum numbers 20 / maximum numbers 30).



To enquire or make a booking, email skaylan@bmcaterers.co.uk





Gin tasting

Discover the world of gin in this guided tasting led by our resident gin expert. You'll explore a curated selection of premium gins, learning about their unique botanicals, distillation methods, and flavour profiles. Enjoy each served neat before experiencing the perfect mixer and garnish pairing. From crisp and citrusy to bold and spiced, this immersive served session is a celebration of gin's versatility.

Perfect for groups, team events, or anyone looking to deepen their ultimate appreciation of this classic spirit. Throughout the tasting, graze on a delicious array of charcuterie, artisan cheese, smoked fish and vegan delicacies.

BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough



Price per guest

An exclusive evening of decadent gins, delicious charcuterie, and artisan cheese. Price per guest £185.50 (minimum numbers 20 / maximum numbers 40).

To enquire or make a booking, email skaylan@bmcaters.co.uk



Coffee masterclass

Coffee isn't just coffee: It's a daily ritual, a moment of joy.

Treat the team, educate your colleagues or simply have fun out with clients at one of our barista-led Coffee Masterclasses designed to elevate your coffee knowledge and know-how.



Our signature retail coffee brand Perkee, is a culmination of craftsmanship, quality, and a deep understanding of what makes coffee truly exceptional.

Season 1 brewing

In this masterclass tutored by our Perkee Brew Crew, you'll learn:

- The brewing fundamentals.
- How to brew the perfect cup of coffee.
- Home brewing options
- Troubleshooting your brew.

What's included

- Industry accredited tutors.
- Hands on approach with the opportunity to experiment with different tools.
- Basic brewing kit and coffee to take home.
- A delicious array of grazing boards prepared by our chefs.

Price per guest

Price per guest £165 (minimum numbers 6 / maximum numbers 12).

To enquire or make a booking, email skaylan@bmcaters.co.uk





Chef masterclasses

Step into the kitchen with our talented chefs and learn the secrets behind their signature dishes. Perfect for food lovers and teams looking for a unique bonding experience.

What to expect

- A guided session with one of our expert chefs.
- Practical tips and techniques you can use at home.
- Plenty of time to cook, taste, and ask questions.

What's included

- Ingredients and professional equipment.
- Aprons for the session.
- Tasting of all dishes prepared.
- Recipe cards to take home.



Season 1 bread making

Nothing beats the smell of freshly baked bread! Learn the art of kneading, shaping, and baking loaves that look – and taste – bakery perfect.

What to expect

- Hands-on dough preparation and shaping techniques.
- Tips on fermentation, baking, and storage.
- A fun and relaxed learning environment.



What's included

- All ingredients and tools.
- Your freshly baked loaf to take home.
- A Borough dough scraper, the perfect tool for any rising Boulanger.
- Wipeable recipe cards with tips for perfect bread every time.

BM's signature grazing boards

Once out of the kitchen, savour one of your freshly baked loaves with a selection of exquisite grazing boards and a glass of fine wine by Tom Gilbey.

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes and smoked hummus

Rosary goat's cheese, Stilton, Cheddar, Brie served with caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon and crème fraiche

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade and pickles

Price per guest

An exclusive culinary experience finished off with delicious charcuterie, artisan cheese and the best bread in London!

Price per guest £147 (minimum numbers 10 / maximum numbers 12).

To enquire or make a booking, email skaylan@bmcaterers.co.uk





Team socials

Unwind, connect, and celebrate with your team in a private bar setting designed for relaxed fun.

What to expect

- A curated selection of drinks and our signature grazing boards.
- A welcoming, informal atmosphere.

What's included

Dedicated staff for the evening.

BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sour bread crisps

Pata Negra charcuterie including bresaola, Lonzà and salami with celeriac remoulade, pickles and toasted sourdough



Quiz nights

Hosted by professional comedians & quizmasters

Bring your team together for an unforgettable evening of laughter, competition, and entertainment. Our quiz nights are fully hosted, customisable, and scalable – perfect for corporate events, team socials, or client entertainment.

What's included

- Professional host (comedian or presenter).
- Engaging quiz rounds including picture and music rounds.
- Customisable content to suit your team or theme.
- Fine wines by Tom Gilbey and Peroni for those who prefer.
- A delicious array of grazing boards prepared by our chefs.
- A game show-style final round.

Price

An exclusive evening with fine wine, delicious charcuterie, and artisan cheese

- Silver quiz package (professional host). Price per guest £90.
- Platinum quiz package (celebrity host). Price per guest £182.50.
- Minimum numbers 40 / maximum numbers 48, teams of 8 recommended.



To enquire or make a booking, email skaylan@bmcaterers.co.uk





Sip and Paint experience

Unleash your inner artist in a relaxed, music-filled environment. Our Sip and Paint events are perfect for team socials, client entertainment, or private celebrations – combining creativity, conversation, and fun.

What's included

- Guided painting session with all materials provided.
- Aprons supplied – but we suggest you wear clothes you don't mind getting messy!
- Music and atmosphere curated for a fun, engaging experience.
- Your very own masterpiece.
- A delicious array of grazing boards prepared by our chefs.
- Fine wines by Tom Gilbey.



BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough

Price per guest

An exclusive, creative and sociable evening with fine wine, delicious charcuterie and artisan cheese. Price per guest £142.50 (minimum numbers 20 / maximum numbers 36).

To enquire or make a booking, email skaylan@bmcaters.co.uk



Christmas wreath making

Celebrate the season with a beautifully festive workshop where guests craft their own luxury Christmas wreaths. Led by expert florists, this experience is perfect for team socials, client entertainment, or seasonal wellbeing events.

What's included

- All wreath-making materials: fresh foliage, decorations, ribbons and tools.
- Professional florist-led instruction.
- A delicious array of grazing boards prepared by our chefs.
- A selection of fine wines by Tom Gilbey.
- Festive music and atmosphere.
- Aprons and protective gear provided.

BM's signature grazing boards

Sweet potato and coriander falafel with smoked tomato, pepper and chilli salsa, stuffed vine leaves, marinated olives, roasted artichokes, smoked hummus and toasted focaccia

Rosary goat's cheese, Stilton, Cheddar, Brie served with sourdough, caperberries, cornichons and apple borettane onions

Forman's cured and smoked fish board with shallot, caper, tarragon, crème fraiche and sourbread crisps

Pata Negra charcuterie including bresaola, Lonza and salami with celeriac remoulade, pickles and toasted sourdough



Price per guest

An exclusive evening with fine wine, delicious charcuterie and artisan cheese. Price per guest £157.50 (minimum numbers 30 / maximum numbers 36).

To enquire or make a booking, email skaylan@bmcaters.co.uk



