

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.
- 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.

### 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.

To enquire or make a booking, email [aromas@bmcaterers.co.uk](mailto:aromas@bmcaterers.co.uk)



### Price on application

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



## 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.



### Pricing

**Room hire starts from £750 to £1,000.**

Final pricing is customised according to the menu selection and the nature of the event, ensuring a bespoke experience for each occasion.

An engaging and interactive evening of fine wine, artisan cheeses, and charcuterie, hosted by a wine expert. Designed for relaxed yet refined corporate entertaining.

To enquire or make a booking, email [aromas@bmcaterers.co.uk](mailto:aromas@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.

**An exclusive evening of expertly crafted cocktails, paired with artisan cheeses and charcuterie, designed for intimate and refined corporate entertaining.**

### What's included

- Each guest will make and drink 4 exquisite cocktails or mocktails.
- Hosted by the renowned mixologists.

### Pricing

**Room hire starts from £750 to £1,000.**

Final pricing is customised based on menu selection and the style of the event, ensuring a bespoke cocktail experience.

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# 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.

**A curated gin tasting experience designed to explore botanicals, balance, and craftsmanship. Guided through a selection of distinctive gins, guests will discover flavour profiles, aromas, and production techniques, while enjoying a refined and engaging journey that celebrates quality, storytelling, and the art of gin.**

## Price per guest

**Room hire starts from £750 to £1,000.**

Final pricing is curated according to the selected menu and the nature of the event, ensuring a bespoke and refined experience. **Minimum 20 guests / Maximum 40 guests.**

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# 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.

## 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).**



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

To enquire or make a booking, email [aromas@bmcaterers.co.uk](mailto:aromas@bmcaterers.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.



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# 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.

## 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).**



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## 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.

### Pricing

**Room hire starts from £750 to £1,000.**

Final pricing is carefully curated according to the selected menu and the nature of the event, ensuring a bespoke and refined experience tailored to your occasion.

This experience is available for a **minimum of 20 guests** and a maximum of 60 guests, offering an intimate and elevated dining atmosphere.

To enquire or make a booking, email [aromas@bmcaterers.co.uk](mailto:aromas@bmcaterers.co.uk)



## 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.
- A delicious array of grazing boards prepared by our chefs.
- A game show-style final round.

### Price

- **Silver Package** with a professional host (£90 per guest)
- **Platinum Package** with a celebrity host (£182.50 per guest)
- **Room hire starts from £750 to £1,000**, with final pricing dependent on the selected menu and package. Events accommodate **40–48 guests**, with teams of 8 recommended



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# 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.



## Price per guest

An exclusive, creative and sociable evening combining guided painting with fine wine and curated nibbles. Guests are led step by step by a professional artist, creating their own artwork in a relaxed and inspiring setting.

**Price per guest £142.50 (minimum 20 / maximum 36 guests).**

**Room hire from £750 to £1,000**, with final pricing dependent on the selected menu .

To enquire or make a booking, email [aromas@bmcaterers.co.uk](mailto:aromas@bmcaterers.co.uk)



