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Tate Entertaining appoints Head Chef + Head of Client Relations and Planning

July 9, 2018

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Tate is delighted to announce the appointment of Charlotte Selbie as Head of Client Relations and Planning for Tate Entertaining, and Billy Cronin as Head Chef. The gallery's exclusive event caterer, Tate Entertaining is an integral part of the gallery's food and drink offering. Delivering bespoke corporate and private events tailored by the talented in-house team, Billy and Charlotte join a dedicated core team of 12 at Tate Entertaining.

Coming from a background in events, and having worked at London catering company Rocket Food for 9 years, Charlotte has a wealth of experience and extensive knowledge of the London events scene.

"I am delighted to be part of an incredibly creative and talented team at Tate Entertaining, working within Tate's dynamic cultural spaces to provide events that bring client's ideas to full fruition" – Charlotte Selbie, Head of Client Relations and Planning for Tate Entertaining.

Award winning Chef Billy Cronin (The Lanesborough Hotel, The London Coliseum, Theatre Royal, Seasons Restaurant and Catering, Honourable Artillery Company) is highly experienced in leading a large team in a busy venue, delivering successful events across multiple sites.

"I'm excited to be bringing my experience to Tate Entertaining, and building on Tate's incredible relationship with local suppliers, as well as fully utilising Tate's home-grown produce to create memorable menus" – Billy Cronin, Tate Entertaining Head Chef.



Overseen by Tate Executive Chef Chris Dines, and created by Billy and the team of events chefs, Tate Entertaining's exciting menus are ingredient led, seasonal, and inspired by current food trends, flavours and styles. The team work closely with the client and wider teams at Tate, and past menus have been themed on everything from sustainability, to foraging, as well as tying into current artist exhibitions.

Tate Entertaining makes full use of the incredible in-house offering at Tate. From Tate Britain's multi-award winning wine cellar at the Rex Whistler restaurant, to Tate Coffee, which is home-roasted in a WWII Nissan hut on site, as well as bespoke Tate beer and gin collaborations, all of which feed into the incredible Tate Entertaining offering – think rare and exceptional wines, craft beer, high end cocktails and ethically sourced, home-roasted coffee.

Offering bespoke private and corporate events, from intimate dinners, to grand canapé receptions, Tate Entertaining work with a list of accredited suppliers to offer a wealth of experience and the highest quality service, creativity and delivery.



Working closely with the gallery's event team, curators and art guides, Tate Entertaining has a pool of expert guides at their disposal. Whether it's a private tour of the collection, or a specially written address, a deep knowledge, appreciation of art, and wealth of experience combine to engage and entertain guests.

Utilising the incredible spaces available in Tate Modern and Tate Britain, Tate Entertaining's knowledge of the exhibitions and Tate's core programme mean they create a completely cohesive and unique experience from venue to menu. Through their food, dedicated team, sustainability promise and local collaborations, Tate Entertaining is committed to delivering exceptional food, renowned wines and impeccable service for corporate events.