

PARK



Welcome to Braxted Park

"Braxted Park has long been associated with corporate hospitality. My Grandfather, Sir Allen Clark bought the Estate in 1946 when he was Chairman of The Plessey Company, as a place for entertaining as well as a family home.

Combined with the golf course, extensive facilities and beautiful setting of Braxted Park, the Cookery School gives us a unique product that few others can offer. It adds an extra dimension to corporate entertaining which I am sure your guests will enjoy.

We look forward to seeing you at Braxted Park soon."

Duncan Clark

Estate Owner

















Corporate Hospitality

- Corporate hospitality is a powerful way to market your business, whilst developing and strengthening relationships with new and existing customers. Your decisions need to be carefully considered before you blow the budget on entertaining without achieving your objectives or providing a memorable experience for your guests.
- A unique alternative to traditional sports based corporate hospitality is to include your guests in the action and participate fully in the day.
- The Cookery School at Braxted Park presents this twist on hospitality in our purpose built kitchen within the grounds of the stunning Braxted Park Estate. Your guests will not fail to be impressed as they arrive through the gates and down the tree lined avenue towards the manor house.
- A day spent cooking together is fun, engaging and will help to strengthen your
 relationship. Enjoying the meal that you have all prepared will reinforce the camaraderie
 and inspire the conversation around the table, at the end of an exciting day.
- Guided by our experienced chefs your day can be tailored to your business needs. You
 can choose from our wide range of courses or work with our chefs to design a bespoke
 package. Whether it's pasta making, cupcakes or the perfect dinner party menu, your
 guests are bound to be delighted at being a vital part of the day.
- On our standard one day courses we often say that strangers arrive in the morning and friends leave at end of the day. Imagine what the power of that effect can do for your business when you bring guests to your hospitality event at The Cookery School at Braxted Park.

Team building

- Do your staff lack the motivation and team spirit needed to keep your business moving? If everyone is pulling in different directions your business will stand still because for everyone moving forward there is someone stepping back.
- Taking staff away from their regular environment and introducing them to a new challenge outside of the workplace can be both revealing and rewarding. You may have a budding master chef, a natural team leader who has been hiding their talent or someone who can't stand the heat but is afraid to admit their fears.
- Our team building challenge is perfect for staff development and morale, taking them
 out of their comfort zone, without making them feel uncomfortable. The activities
 are very hands on and the food produced at the end of the day will be enjoyed in a
 social and relaxed atmosphere helping to forge personal and business relationships.
- Let us show you how to help and encourage your staff to work together to benefit your business.





Your day, your way

- Whatever event you are planning, the venue is a vital part of ensuring that you
 deliver your message and achieve your objectives in an appropriate environment.
 The Braxted Park Estate now includes a purpose built cookery school to add an
 extra dimension to your day.
- Our facilities include a 9 hole golf course, 300 seat pavilion for seminars, training and exhibitions, a self-contained garden cottage for board meetings and 500 acres of parkland suitable for a variety of outdoor activities.
- 12 beautifully converted stable rooms, with en-suite facilities provide overnight
 accommodation in tranquil surroundings. The Manor House can be hired for
 formal dinners in the Ballroom when you want to impress.
- All of these elements can be combined to host your corporate event, managed by our professional team or in conjunction with your own event organiser.

These are just some of the fabulous courses available for you to enjoy:

Tastes of the Mediterranean
Modern Vegetarian Cooking
An Introduction to Thai
Cooking for Beginners
Fabulous French Provincial
Authentic Indian Cuisine
Brilliant Baking
Perfect Pasta
Chinese Chopping
Daring Italian





Cooking with conference

- A successful meeting that gets your objectives across and leaves your delegates with thought provoking ideas after the event, is hard to achieve.
 A flipchart and PowerPoint presentation lasts in the memory for a short time and reviewing the notes a week later doesn't recreate the power of the message you were trying to convey.
- Whether you are reporting to the board, presenting a team message or planning for the year ahead, bring your meeting to Braxted Park on our 'Cooking with Conference' package and give them a meeting to remember.
- Deliver your message in the comfortable surroundings of our conference facilities and then complete the day with a cookery experience guided by one of our highly skilled chefs. Delegates can join in with hands on canapé making, sushi rolling or cupcake decorating, ending their day with an experience activity that is engaging and ensures that your meeting is a valuable occasion.
- An unforgettable end to your day will provide a powerful memory hook that your
 delegates will not only enjoy, but be able to recall the detail of the meeting for weeks
 to come.

The chefs

- Working with skilled and innovative chefs is key to delivering a great event.
 Our chefs are more than just great cooks, they are able to communicate their skills to inspire others to cook and create.
- Our chefs are happy to help with setting a variety of challenges that will ensure you achieve your objective in assessing skills and motivation within your team. Feedback on delegate's performance can be provided if required.
- Our award winning team of chefs have a wealth of experience in traditional British and International cuisines; some have worked alongside Michel Roux Jnr, Gary Rhodes and Marco Pierre White. One is a former BBC MasterChef Winner; others have appeared on television shows such as Step Up to the Plate and The Hairy Bikers.

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Make a reservation today

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