

# DE VERE

## venues

Steam Bake and Grill: Voted Coolest Restaurant  
2008 ...but where can you find it?



Steam Bake and Grill, Canary Wharf, is now one of the 'Coolest Restaurants in the UK', according to Prestige Events' influential list which has been published today. So how does the Steam Bake and Grill Restaurant in Canary Wharf get listed amongst such prestigious restaurants as Sketch, Nobu Berkeley, Hakkasan and The Wolseley? "Simply, because the food and service are excellent," says John Woodward – executive chef, De Vere Venues. "Steam Bake and Grill is one of London's best kept secrets – the only catch is that to dine there, you have to book a meeting or conference with the venue."

"In the current economic climate, the pressure on an event organiser is even more apparent." Says Wesley Mendy from Prestige Events. "Every corporate event organiser strives to ensure their next event is THE hot ticket."

The days of soggy sandwiches and crisps in the meeting room are finally over. Steam Bake and Grill restaurants offer delicious modern European menus to keep delegates going throughout the day. The Steam Bake and Grill concept is the brain child of De Vere Venues - the market leader in meeting, training and conference centres.

Although Steam Bake and Grill restaurants are conveniently located near the meeting rooms, the restaurant environment transports delegates to a place to relax, chat and recharge. Brown leather banquettes, oversized lamps and theatre style kitchens feel far away from the grey rooms and stale coffee of regular conference centres.

Delegates can choose from 5 hot dishes a day – each cooked in a different way – using the duck, forno, or tandoori oven, the steamer or the char grill. Each dish comes with its own dressing, sauce, salsa or compote. All food is freshly prepared and cooked in front of the customers, theatre style by the chefs. There are also cold platters to choose from, an antipasti bar that changes daily, soups and breads as well as a hot and cold dessert bar. Steam Bake and Grill also adapts itself to breakfast, buffet lunch and full restaurant dinner service.

The philosophy behind Steam Bake and Grill is to offer fresh food prepared using seasonal produce. Designed with the venue in mind, all dishes are light, so not to fatigue delegates in the afternoon. Speed of service is also essential when diners need to get back to work –at lunchtime, for example, 200 people can be served within an hour.

Steam Bake and Grill also provides the setting for the De Vere Venues' team building challenge - aptly named Steam Bake and Thrill. A cooking competition between delegate teams where each team has 45 minutes in the kitchen to plan, cook and present each other with a 2 course meal.

With 25 venues up and down the UK and a further 5 in Central London, De Vere Venues continues to be the market leader - creating the perfect spaces for meetings, training, conferences and events. Whether agents are looking for a training room for 20 people or a meeting room for 1500 people, De Vere Venues covers all shapes and sizes of events. Whatsmore, delegates have access to free wi-fi throughout, unlimited tea, lattes and cappuccinos and the latest audio visual equipment including plasma screens and Bose sound systems.

Coupled with acres of beautiful grounds, 3 championship golf courses, 10 delicious Steam Bake and Grill Restaurants and 20 leisure clubs, it is easy to see why De Vere Venues continues to be ahead of its competitors.

De Vere Venues over the last 2 years have been spending millions of pounds to upgrade its portfolio and has committed to continue this investment, including the stunning Mansion House at Wokefield Park, Reading – a luxury venue in the heart of Berkshire. For further information on De Vere Venues, visit: [www.deverevenues.co.uk](http://www.deverevenues.co.uk).

**For more information: Helen Rainford or Nika Dohoczky at Complete Media Group  
E: [Helen@completemediagroup.co.uk](mailto:Helen@completemediagroup.co.uk) or [nika@completemediagroup.co.uk](mailto:nika@completemediagroup.co.uk) T: 020 7420 3550**