

Welcome To ...

THE  
VINTAGE  
PATISSERIE'S  
HOSPITALITY  
ACADEMY

Let Us Inspire You ...





**H**ELLO AND WELCOME to the Vintage Patisserie's Hospitality Academy. Whether you're a virgin host, a part-time boast, or an experienced show-off like myself, our one day course is guaranteed to elevate your skill.

The team and myself have over 40 years of Vintage hospitality experience under our (suspender!) belts, and are known for creating atmosphere's of pure glamour and decadence. We feel assured that our one-day school will give you the tools and confidence you need to create your dream event.

Your training day will start at the renowned Antique Market in Spitalfields London, followed by a quick hop and a skip to The Vintage Patisserie's headquarters. We intend to take you on your own adventure designing and refining your vision. We don't just plan to offer you our skills; we plan to offer you a unique experience, lots of delicious food and a masterpiece created by your very own hands to take away. If that's not enough, we finish your day with our fabulous and fun cocktail 'making and tasting' class.

We look forward to this journey with you and hope the following pack excites your senses and answers a few questions. After reading please do call and discuss your requirements.

We are an old fashioned team here and like to ensure every detail is covered.

Love Angel  
& The VP Team  
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# THE ACADEMY DAY

Our one day experience is £120 (£100 plus VAT) per person and lasts from 9.30am – 4.30pm. Your day will be comprised of:

**Spitalfields Antique Market**                      **9.30 am – 10.30 am**

Your own event must be seeped with your individual personality and Spitalfields Antique Market is full of hidden gems. It has been the visual inspiration to the Vintage Patisserie for years, offering quirky props and table essentials at prices that make us all smile. It's our chance to see what excites you and to help wade through the stalls picking the jewels from the junk. NB, come prepared to haggle!

**Morning Break**    **11.15 am – 11.30 am**

**The Perfect Host: The Perfect Party**    **11.30 am – Midday**

There are many details in organizing your dream event, but luckily for you, (and for us!) there is a basic formula that works every time. If you follow our rules, you will never fail to woo and romance your guests.

**The Perfect Décor & Table**                      **Midday – 1pm**

A spectacular table can be achieved on any budget. In this hour, we will show you tricks in material draping, layout, set-up and a couple of hand-made projects that will have your guests saying 'did you really make that?'

**Lunch**    **1.00pm – 1.45pm**

**Setting Up Your Own Table**                      **1.45 pm – 3.30 pm**

At this stage you are guaranteed to feel more confident with your vintage styling techniques. This is your chance to be really creative, setting up your own table, and making your own table pieces with Angel on hand to guide you!

**Cocktail Making And Tasting**                      **3.30pm – 4.30 pm**

Decadent cocktails that take minutes to make are the Vintage Patisserie's speciality. So in the final hour we share our tips, and enjoy some delicious cocktails together to celebrate your day.





# EVERYTHING ELSE YOU WILL NEED TO KNOW

We run the academy every **Thursday**.

We do get booked up in advance, so we always suggest if you are making a group booking to check availability first.

We have a range of wonderful gifts and custom cakes that will heighten any experience, so please do call and discuss your requirements.

### How to book your academy experience:

If you love what you see please get in touch via phone or email. We take full payment upfront, but we can only offer refunds on cancellations over three months prior to the event.

### On the day

We supply all the tools for the day, but suggest you bring images of your inspirations so that we can get a feel for what you want to achieve.

### Menu

We supply a delicious menu, but please do let us know on booking if you have any dietary requirements and we will accommodate you.



Telephone: 0800 955 1920

Email: [info@vintagepatisserie.co.uk](mailto:info@vintagepatisserie.co.uk)

# HOW TO FIND US

On the day, there will be a member of our team to greet you at the lovely **LEON** cafe, where you can enjoy a coffee to start your day.



### TRAVEL INFORMATION



The full address for the meeting point is:

**LEON**  
3 Crispin Place, Spitalfields,  
London E1 6DW

You will find the cafe inside Spitalfields Market, as shown on the map.

The nearest tube is Liverpool Street Station, just 5 minutes walk from the market.

Old Spitalfields Market is clearly signposted on exiting the station.

# AT THE END OF YOUR DAY

### Leaving the Vintage Patisserie

If you are being picked up by car after your academy day, the most convenient place to park is in St John's Church car park next to our venue. The address for your Satellite navigation is:

St John-at-Hackney Church  
Lower Clapton Road  
London  
E5 0PD

Hackney Central Station is just a few minutes walk from the Vintage Patisserie headquarters, where trains and buses run at regular intervals, connecting many stations. See the TFL website for full details:

[www.tfl.gov.uk](http://www.tfl.gov.uk)



**Our full address is: The Vintage Patisserie, 422a Mare St, London, E8 1HP**