



NOM DIC.

Hidden Woodland Feasts Inspired by Nature

We began hosting our woodland feasts in May 2018 as a natural alternative to the formulaic dining experience.

We found an abandoned clearing in the forest and located a craftsman to create a huge table out of a fallen tree which our friends and family dined around and invited a local chef who scoured the land for wild ingredients and gathered fallen wood to cook over.

Gazing up at our woodland surroundings and feeling a part of nature we each agreed was a magical experience.

Our aim is to use food and nature to reconnect our guests with the world around them. Our restaurant without walls has no boundaries. Food is a universal language through which we aim to tell the story of our woodland with the dishes we serve you.

We hope you enjoy your time with us.

Noah Ellis

Founder of Nomadic Experiences





When It Comes To Our Events, We Do Things A Bit Differently

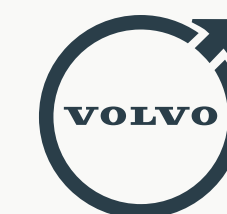
Whether breaking bread with loved ones, celebrating a special occasion, reconnecting with team members or bringing a brand's vision to life, events at Nomadic are a **mindful, intimate, pared back affair where we let nature do its job.**

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Nomadic Signature Feasts



We trace the edible seasons through our **Nomadic Signature Feast** and **Bespoke Experiences**.

Both options offer an **end-to-end event service** with a team of culinary superstars, local vendors and artisans and will deliver an intimate and unforgettable gathering that guests will be talking about for seasons to come.





Nomadic Signature Feasts

Escape to our fields and forests nestled amongst the Chiltern Hills and indulge in a foraged feast cooked over an open fire, inspired by the wild ingredients that grow in abundance around us.

Nomadic Signature Feasts include:

- ♦ Venue hire of our 87 acre estate
- ♦ Signature Welcome Cocktail or Mocktail on arrival
- ♦ Seasonal Foraged Canape upon arrival
- ♦ Foraging tour of the edible landscape
- ♦ Seasonally inspired feasting menu cooked over fire
- ♦ Fire Brewed herbal teas
- ♦ Toasted marshmallows

Starting at £6,000

This package is suitable for up to 80 guests.

All prices exclude VAT

There is a minimum drinks spend of £30 per person



Nomadic Bespoke Experiences

Created for those looking to have a creative outlet and **full flexibility in event design** and in **bringing their ideas to life**.

Whether looking to inspire attendees, elevate brand activations or delight loved ones with something truly special, your bespoke activation at Nomadic will be treated as a creative brief with an end-to-end response that brings into play our full capabilities in food and drinks, set design, event production and client activities.

Our team will be hands-on pre, during and post-event to ensure an unforgettable time for you and your guests, delivering **Nomadic's best-in-class hospitality** throughout.

Starting from £25,000 *(excl vat)*



The How?

How do we help a non-alcoholic drinks brand showcase its sustainable credentials and on board trade customers

The What

A mouth watering feast cooked over fire in the middle of the woods by a MasterChef Winner paired with non alcoholic Everleaf cocktails to a curated guestlist of leading bartenders from Londons best bars and restaurants

The Result

[WATCH VIDEO](#)



Nomadic Platinum Experience



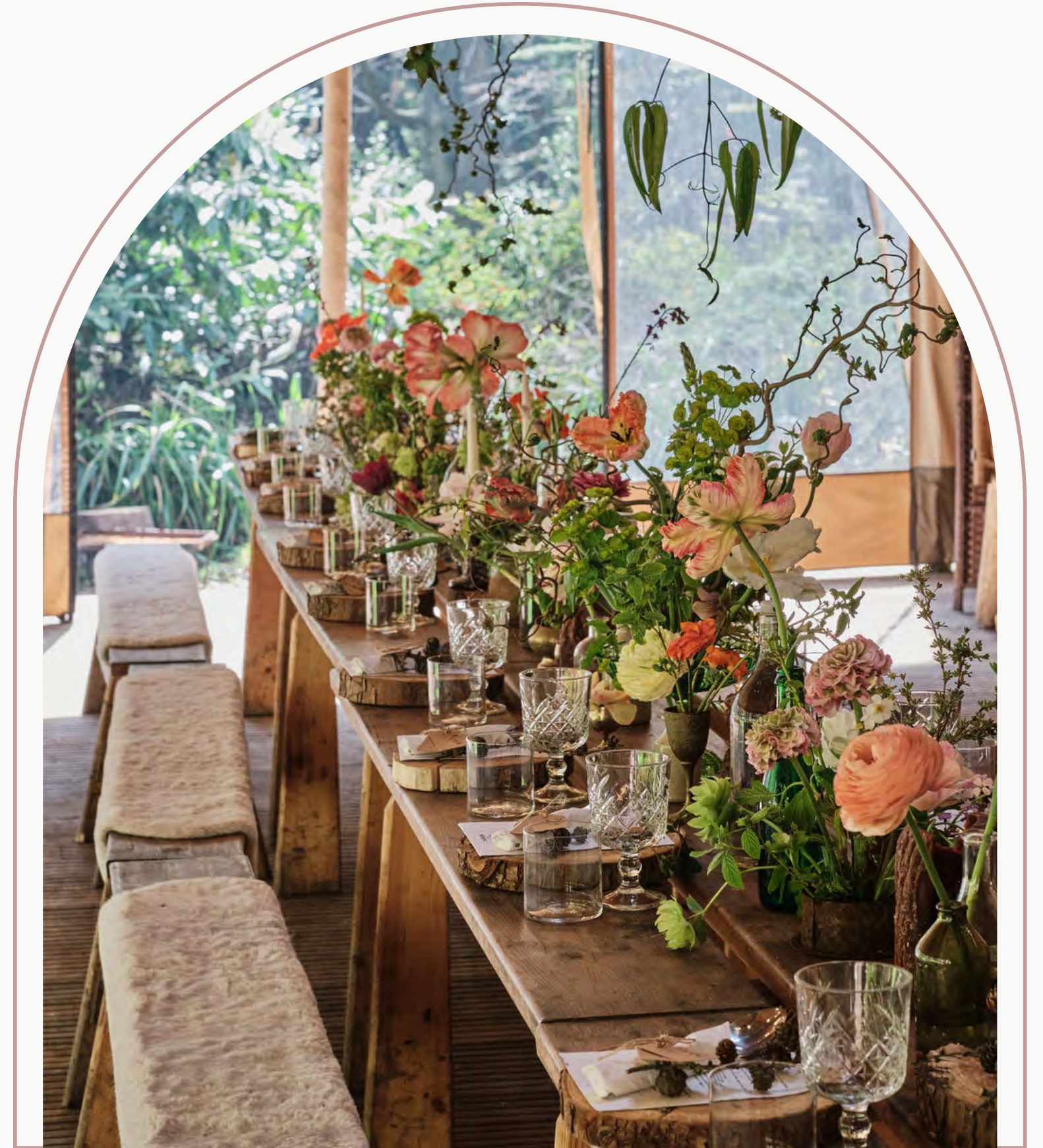
Suitable for individuals or brands looking to create that **once in a lifetime experience**, which will be etched in memories for years to come.

Our **VIP package** offers a turnkey solution featuring; Michelin starred chefs, spectacular musical performances, luxurious glamping accommodation, champagne cocktails and canapes on arrival and live entertainment to surprise and delight your guests.

Prices start from £75,000.00 *(excl vat)*

Supplements

From floristry to fireworks, cocktail making to cacao ceremonies. Please contact us for more details.





Sample Summer Menu

CANAPÉ

Gin, beetroot and fennel cured trout, nettle seed cracker & horseradish cream.

Bread & dips (burnt tomatoes, garlic confit, sorrel butter)

STARTER

Creamy polenta, sautéed summer greens, Somerset pecorino & crispy sage

MAIN

Cedar-planked river trout, herb-roasted courgettes, sorrel tzatziki & watercress

DESSERT

Elderflower pastry cream, gooseberry compote, roasted wild strawberries & almond crisp



Sample Winter Menu

CANAPÉ

Jerusalem artichoke and chestnut vichyssoise
Bread & dips (burnt tomatoes, garlic confit & sorrel butter)

STARTER

Charred leek with truffles

FISH

River trout with sorrel butter

MAIN

Venison fillet with chestnut purée and morels

DESSERT

Quince poached in red wine and spices, served with cream, chocolate sauce, almonds crumble

What our clients have to say ...

“It was the perfect way to disconnect from our busy daily lives and bring everyone back into nature”

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“It was a pleasure working with Nomadic, a brand which like Allbirds prioritises sustainability, to celebrate the launch of our newest trainer. The team at Nomadic did an amazing job.”

allbirds

“Nomadic went above and beyond in all of the preparation in advance of our special event to make sure that every little touch was thought through.”



“The venue looked stunning and we heard nothing but compliments – amazing job!”



“Another wonderful get together with clients yesterday thanks the wonderful Nomadic team! A day of foraging, exquisite food and fabulous company, all in a safe and delightful environment.”



“Nomadic created the most wonderful bespoke experience for our brand which blew our guests away”





Contact Us

Find more information in our **FAQ** page or contact us at
enquiries@nomadichotel.org