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MOSIMANN'S

From a quiet dinner for two to a royal banquet for 1,000, Venetia van Kuffeler discovers the private dining club, catering company and cookery academy quietly serving London's diplomatic and international communities



Headed up by Anton Mosimann OBE, Mosimann's has been a family-run business for over 25 years. Found in the heart of Belgravia, Mosimann's Club is one of the most prestigious private dining clubs in the world. Members come from all over the world to enjoy its exemplary cuisine, wines and bespoke service, set in the luxurious and intimate atmosphere of a stunningly converted nineteenth-century church in the heart of Belgravia, with its relaxed Balcony Bar, grand Main Dining Room and seven private dining rooms.

The Private Dining Rooms are perfect for those seeking an inspiring venue for corporate or personal engagements. Each one is individually sponsored by distinguished brands including Lalique, Bentley and Montblanc, and capacities range from the Montblanc Room – the world's smallest private dining room for two and popular for marriage proposals – to the Garrard Room seating up to 50 guests. Crucially, guests do not need to be a member to take one of these rooms.

Mosimann started his apprenticeship at a local hotel at the age of 15, and at the age of 25 became one of the youngest chefs to receive the coveted Chef de Cuisine Diploma. At the age of 28, he was appointed Maitre Chef des Cuisines at the Dorchester Hotel in London – the youngest ever to hold this position.

During his 13-year tenure he was awarded two Michelin stars; the first time such an accolade had been given to a hotel restaurant outside of France. In 1988 Mosimann acquired a Scottish Presbyterian Church off Belgrave Square and set about creating Mosimann's Club.

He also established a catering company, Mosimann's Party Service, and created The Mosimann Academy in a converted Victorian school in Battersea, with a demonstration kitchen featuring an enviable list of cookery courses and one of the world's most extensive libraries of over 6,000 cookery books dating back to the fifteenth century.

In 2000, Anton Mosimann received a Royal Warrant of Appointment from HRH The Prince of Wales for catering and today Mosimann's caters for anything from a quiet dinner for two to a royal banquet for over 1,000 guests – not to mention HM The Queen's Diamond Jubilee luncheon at Westminster Hall, quickly followed by London 2012 and Sochi 2014 Olympics.

Anton Mosimann's sons, Philipp and Mark, joined the business in 2007 as joint Managing Directors of the firm. Philipp joined Mosimann's after three years in Switzerland, where he was Chief Operating Officer for Movenpick Restaurants overseeing their 22 restaurants in Germany and Switzerland. Mark joined Mosimann's after four years in Shanghai where, as the General Manager of the highly-regarded Laris restaurant at the prestigious Three on the Bund complex, he took the company from pre-opening to winning the 2005 and 2006 "Best Restaurant of the Year."

Mosimann's has recently announced that it will be the official caterer for the UK Pavilion at Milan Expo, a very special event where the world comes to bear witness to what countries have to offer. With such amazing success, one shouldn't forget where it all started: the dining club itself. Together, the Mosimann family has created London's best kept secret: an exclusive but intimate atmosphere where you'd like to take not only your most important guests but your loved ones too. From cooking classes to the private dining and catering spectacular events, Mosimann's provides a culinary experience at an extraordinary level.

Mosimann's Club

11B West Halkin Street, London SW1X 8JL

T: +44 (0)20 7235 9625

www.mosimann.com

Mosimann's Academy

T:020 7326 8330 E: academy@mosimann.com

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