

THE MOWBRAY

& Other Stories

People Make Places



This is our first edition of The Mowbray & Other Stories - a mini journal charting some of the stories from events hosted at The Chimney House, Kelham Island and the launch of our new venue The Mowbray, Neepsend Sheffield.

We're approaching our 9th year for hosting events at The Chimney House - and we're proud that we've built our reputation on our ability to be creative, versatile and flexible, attention to detail and our 'everyone is welcome' ethos made so by our friendly team.

The Mowbray is a greater extension of our hospitality offering the luxury of space for larger events for up to 250 guests and endless possibilities with our own kitchen and chef team. Our saying "let us look after you" forms the foundation of every event we host from corporate events to our in-house Supper Clubs to super special wedding days.

They say that 'people make places' - that's absolutely true for our team and guests alike at The Mowbray and The Chimney House!

We'd love to help you plan your next event!

A tale of two houses



The Mowbray — Newly opened in late 2018 - The Mowbray is housed in a restored building from 1889. It is a 250 capacity venue with a full chef and kitchen team, a separate roof terrace and garden on the first floor and a fully licensed bar. Used daily for business meetings and corporate dining for 15-150 guests and for standing and networking events for up to 250, we also host the most beautiful weddings! Book exclusively or join us for our House events from Supper Clubs to wellness events.



The Chimney House — We opened The Chimney House almost nine years ago as our interpretation of a British modern meeting place in an iconic building we restored on the edge of the waterway on Kelham Island. Used daily for up to 40 guests as a meeting room and up to 50 for dining, over the years we've hosted leaders, innovators, senators, members of parliament, global brand names, celebrities, VIPs, international guests and of course our local Sheffield business community.

At a glance –

The Mowbray and The Chimney House are connected by a short riverside stroll! Use them individually or team up for a double hit of iconic Sheffield buildings. Check out our 'at a glance' guide for getting the most out of your time with us!





Best New Venue The Mowbray

Best City Wedding Venue The Chimney House

WEDDINGS

The Mowbray

One of the most talked about Wedding spaces in the North. We can host 30-160 guests for a seated Wedding Feast and up to 250 guests for maximum capacity for drinks and dancing. We offer two types of hire fee, book either 5hrs or 8hrs with us and we tailor bespoke menus to suit your budget. Tipples? We'll make sure our bar serves up all the classics and your favourites!

The Chimney House

Romantic urban beauty personified on Kelham Island. We're famous for taking care of everything for your big day for boutique weddings specially curated for 20-50 guests. We offer special rates for mid-week hire and have created our signature style for epic seasonal feasts.

Both

Get married at The Chimney House for up to 50 guests. For groups up to 50 guests we can then take care of your Wedding Feast and even take care of your evening party over at The Mowbray. If you'd prefer - use The Chimney House for your wedding ceremony and head on over to The Mowbray for a beautiful day and night all rolled into one... Whatever your heart desires

GATHERINGS

The Mowbray

Putting the glamour into affordable gatherings, standing room only, or casual tables and seating we host drinks parties, launches, cocktails and canapés, celebrations for landmark company milestones to big birthday occasions. Celebrate with up to 250 guests and let us look after food and drink packages tailored to your budget.

The Chimney House

We regularly host intimate gatherings for up to 45 guests at the Chimney House. Perfect for a drinks soirée, a cosy launch or high profile press events. Hire just The House or add in grazing and roaming feasts, Yorkshire canapés, working lunch or a feast to impress the board.

MFFTINGS

The Mowbray

Ideal for any number of guests from 15 guests up to 160. Flexible floor plans means we can accommodate any layout, configuration for affordable, professional, state of the art daily meetings, away days and conferences.

The Chimney House

For 2-45 guests book The Meeting Room or the smaller Living Room for up to 10 guests. Enjoy The Front Room for arrivals and registrations or a smaller breakout space. We'll take care of each mealtime too.

Both

Book one building and use the other for breakout space. Guests frequently book The Mowbray for a day then use The Chimney House to breakout for morning and afternoon sessions before joining together to round up the day at The Mowbray. We'll look after breakfast, lunch, afternoon tea and snacks as and when you need them!

PRIVATE DINING

The Mowbray

With our on-site kitchens we are Feasting Specialists! Dine with up to 160 guests for every event from charity dinners to special occasion dining and secret suppers for a dining hall experience like no other for parties of 25-160 guests. The Mowbray has a fully licensed bar.

The Chimney House

Our most popular Private Dining events are booked to celebrate birthdays, anniversaries and landmark occasions - we host up to 45 guests for a beautiful candlelit dining experience for business or pleasure. The Chimney House has a 'bring your own' drinks policy.

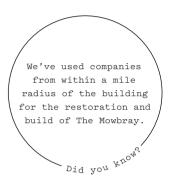
CORPORATE DINING

The Mowbray

The Mowbray has been playing host to guests looking to hit the right note with food, drink, technology and interior design for those times when these things really matter... Dine with 25-160 to impress, make your mark and to celebrate. Choose from our signature menus or we'll even create a bespoke menu with Sheffield and Yorkshire at the heart. We have lots of ways to make a great impact - whatever the occasion.

The Chimney House

After your meeting book in for Yorkshire Nibbles, a Secret Supper or indulge in a gastro feast for up to 50! Lots of our Meeting Room guests will book for dinner to recap on the day's events or to seal the deal. There has been plenty of occasions over the years where guests have celebrated a multi-million pound deal around our feasting tables.



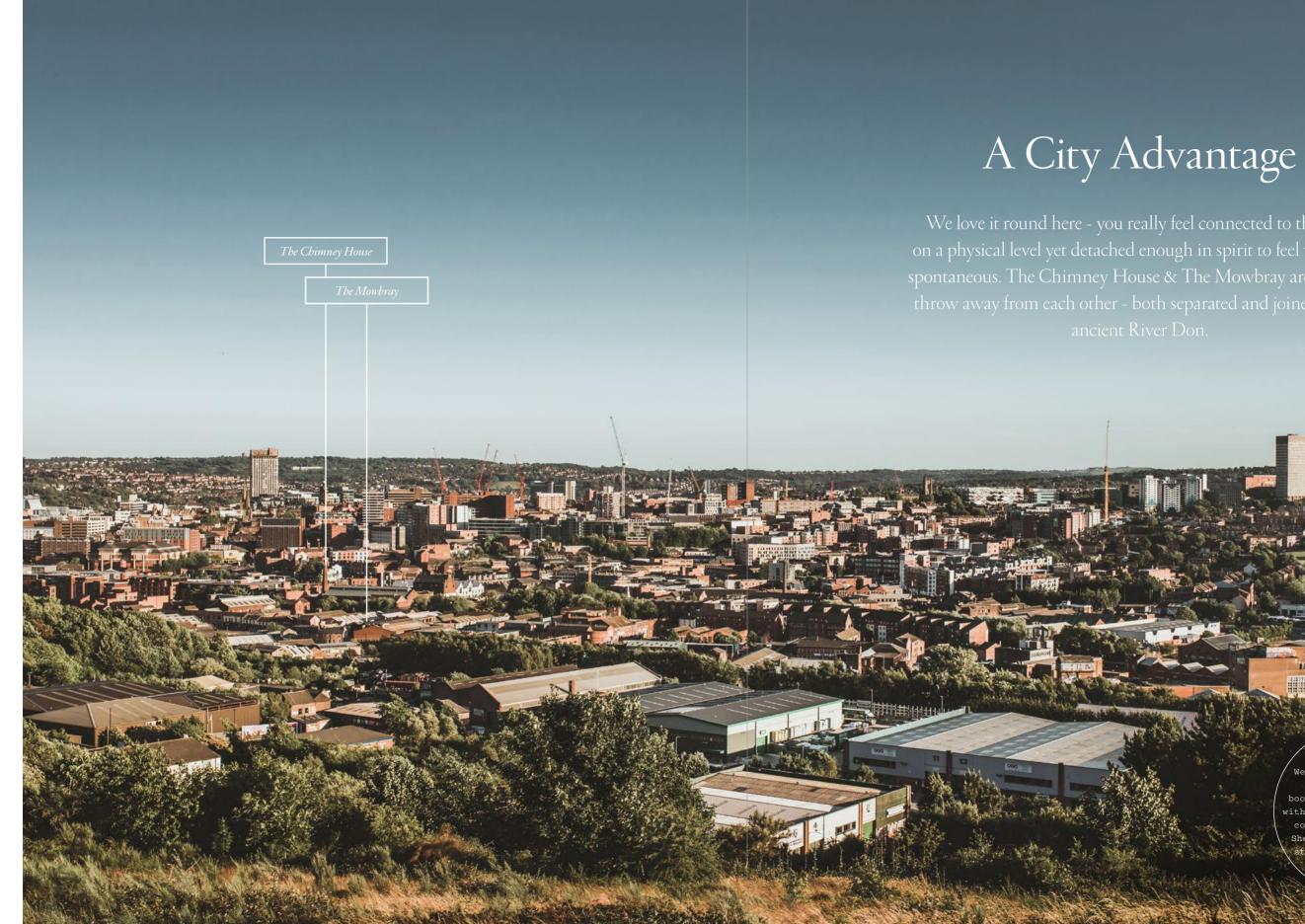
EXHIBITION & SPACE

The Mowbray

A flexible, versatile space means we've recently hosted photoshoots with England Captain Joe Root, filming with Jessica Ennis-Hill, lectures with Levi Roots, exhibitions and base camp set ups with North Face. The Mowbray has been cleverly designed to drive into - so perfect for car launches and those times a grand piano is needed for a concert. We have lots of wall space so ideal for gallery and product launches. Ideal for 5-250 crew and guests.

The Chimney House

Often used for TV interviews and fashion shoots, we welcome TV crews for a last minute interview or photoshoots for the national press. Use all three of our beautiful rooms to launch and showcase watches, jewels and even skincare ranges! We've even hosted the most exquisite concerts with international musicians. Perfect for 2-50 crew and guests.



We're seeing an upward trend of companies booking corporate dining with us with more and more companies requesting a Sheffield and Yorkshire story behind the menu.

Photographer. Tom Kahler

The Mowbray, Neepsend







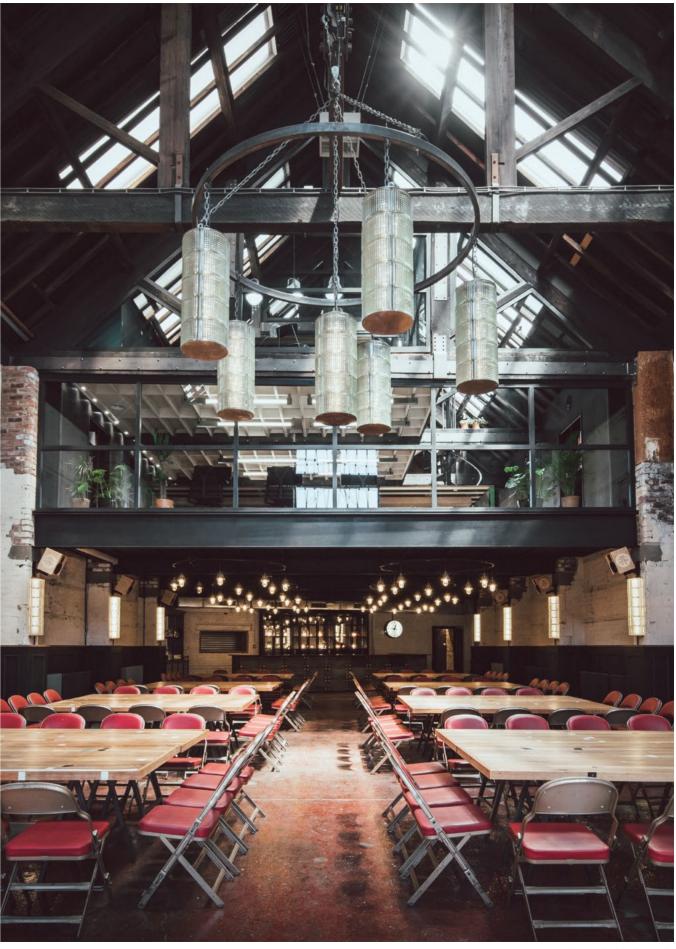












Photography. Tom Kabler, Department Two

MEETINGS *The Mowbray*

Getting Down to Business

FareShare, the UK's largest charity fighting hunger and food waste spent two-days at The Mowbray for a conference for 80 guests. Flexible layouts gave an excellent feeling of 'togetherness' to the group and gave speakers and presenters a feeling of connectivity to everyone in the room.

We took care of lunch for both days - Day One The House Lunch freshly baked breads - milk buns and house focaccia - with seasonal fillings followed by freshly made cakes. Day Two we provided breakfast in the shape of 'straight out of the oven' pastries and a Deluxe Grazing Lunch which starred steak, smoked salmon and house pickles, three types of salad, house fries, squash, fresh bread and butter, followed by chocolate roulade, meringues and roasted fruit.

Guests were also 'treated' to a female Sparrow Hawk sighting on The Mowbray Roof Terrace during the afternoon!

"Thank you so much for hosting our two-day staff event this month. So many of our team commented on how beautiful your venue is, and how unbelievably good the food was!

We had lots of special dietary requests but you rose to the challenge with an innovative and delicious selection of food, and we felt really spoiled. We try hard to take our staff events to unusual and interesting locations, and you really delivered. Special touches, like arranging flowers for us, were noticed and valued. The whole team were thoroughly accommodating throughout, helping out with all of our last minute requests and hasty changes of plan. We had a great couple of days and you really looked after us. Many thanks." FareShare

As standard and included in the price

Easy to follow directions for parking a few minutes walk away, access to the roof garden, freshly ground coffee, Yorkshire Tea, herbal teas and unlimited access to the biscuit tin - plus high speed wi-fi, projector, screen, flipcharts and a fully integrated sound system, natural daylight and ambient heating, deluxe touches including Sheffield cutlery, Aesop hand wash and balm in the washrooms.



Photographer. Danni Maytree and Helena Dolby

Corporate Wellness

Investing in wellbeing for your company is a win win. Not only does it fulfil corporate responsibility, it is proven to improve your bottom line by reducing sick days and increasing productivity. The Mowbray offer curated wellness workshops ideal for company away days and team building.

Workplace wellness workshops can range from short lunchtime seminars to full days. Each wellness programme can be designed with your Workshops in Sheffield. Our companies needs in mind. Various activities can be included for example nutrition workshops on easy ways improve your daily lunchbox or seminars on improving focus, productivity and banishing the post finish providing a relaxing lunch slump or how to reduce stress. and inspirational setting for a

Yoga programmes include beginners introduction to yoga, breathing techniques for productivity, improved sleep and energy levels or guided meditations and yoga nidras for full body restoration.

All levels of knowledge and ability are catered for. Whatever your need or focus we can use our knowledge and skills to develop a wellbeing package to suit you and support your business.

Hosted at The Mowbray

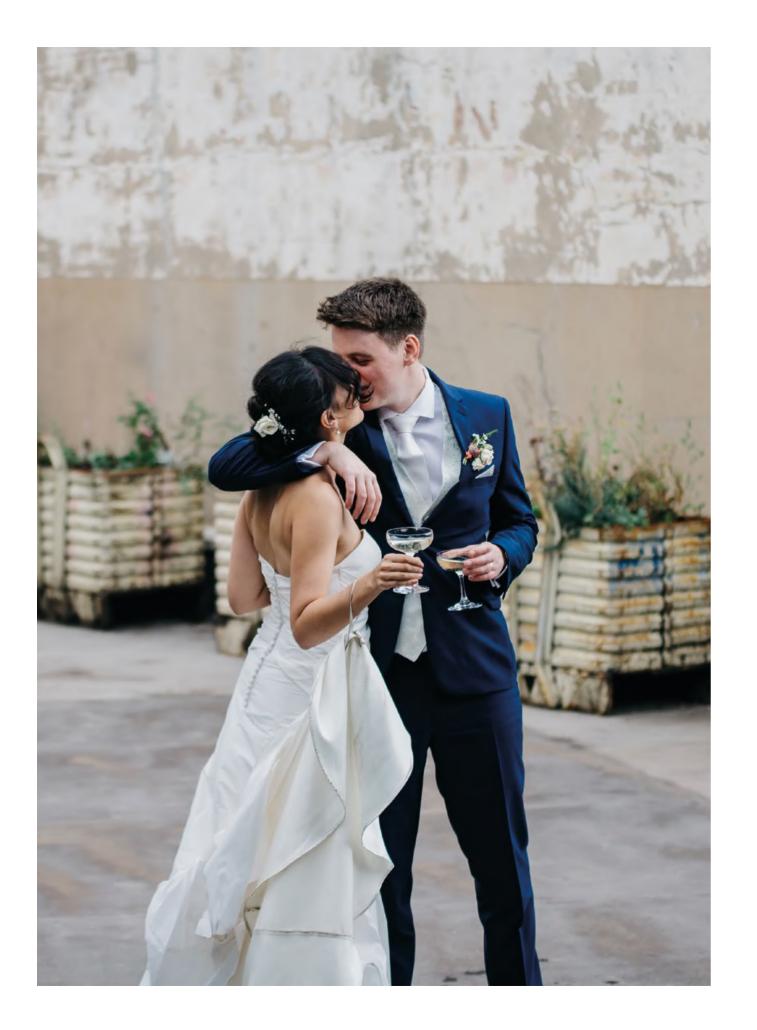
The Mowbray is the perfect location for hosting Corporate Wellness flexible floorspace, luxurious touches and our commercial kitchen and dedicated chef team means we can take care of every detail from start to productive and motivational day.

> Our space means we can host different activities in dedicated sections of the building and making good use of our private roof terrace in the warmer months.

> > Did you Kn'



Photographer. Polly A. Baldwi



Into My Arms

We took care of Mary & Eamon's heavenly wedding in September, 80 guests for the daytime and extra guests for the evening taking guest numbers up to 120.

Mary and Eamon are real foodies -Mary's a chef - so it was really important to them that their wedding feast was their perfect match! They chose our three course Laden Table menu for a long lazy paced luncheon served up straight from The Mowbray Kitchen hatch by our team to the soundtrack of the Buena Vista Social Club. Margaritas, speeches and dancing followed ...

We have to admit one of our favourite moments so far was of Mary & Eamon dancing their first dance under our 1940's chandelier against the soft, plushy backdrop of our Mowbray Green velvet drapes to Nick Cave & The Bad Seeds, Into My Arms ...

As midnight approached, guests feasted on a roaming cheese board with Mowbray made chutney, relishes and artisan crackers for tasty snacks.

The Day

Arrivals at 3pm, goodnights at midnight. Mary & Eamon chose an 8 hour hire of The Mowbray and added an extra hour on to accommodate an earlier wedding ceremony.

Guests enjoyed House Serve G&T, House Wine, Estrella Damm, Kelham Island Easy Rider, White Russians and Margaritas. We arranged a drinks package to include a welcome glass of fizz served in champagne saucers and half a bottle of wine per guest on the table.

We took care of all of the extras, table favours, the cake arrangements including slicing, introducing the Father of the Bride, a private photoshoot on the roof garden and taxis for guests.

As standard and included in the price

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Viewings, consultations and finishing touches, table styling, house stems and candles, a dedicated Wedding planner, access to the roof garden, 'cake management' for arranging and slicing, toast takeovers and recommendations with our LOVE list. A fully integrated sound system, natural daylight and ambient heating, deluxe touches including Sheffield cutlery, Aesop hand wash and balm in the washrooms, easy to follow directions for parking a few minutes walk away.

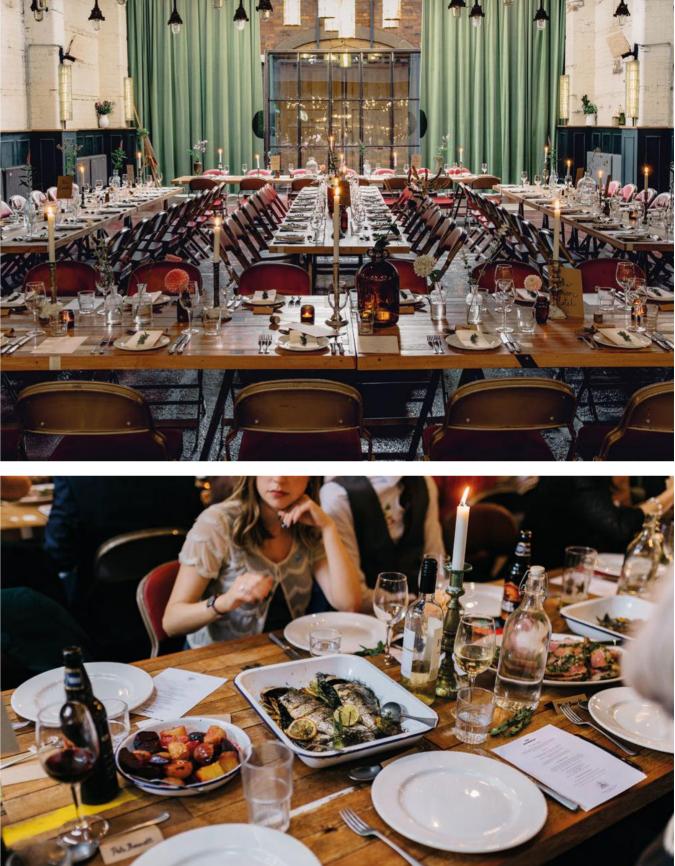


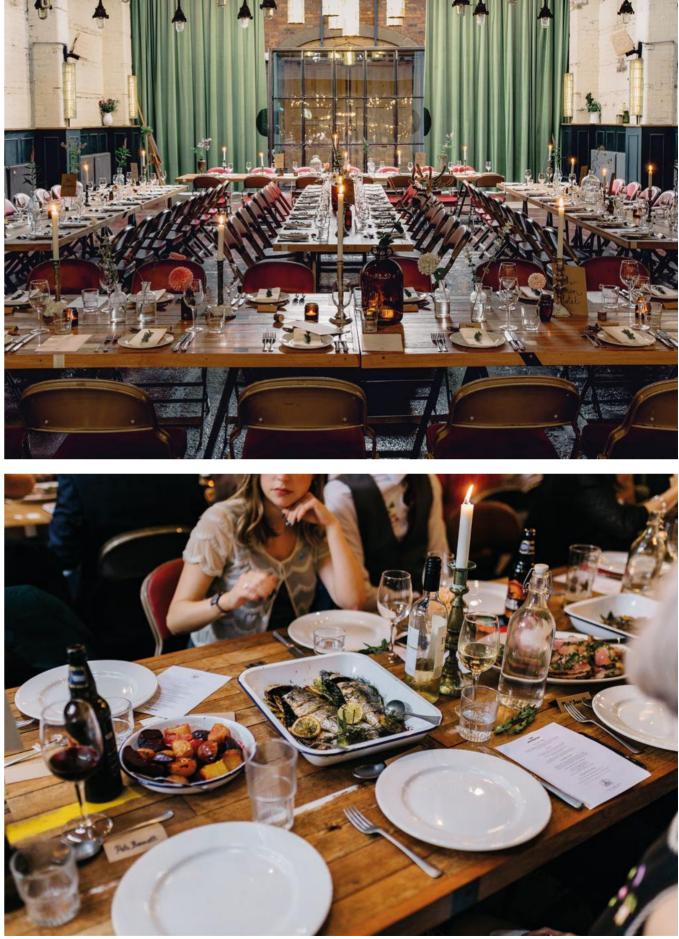
"Thank you so much it was a wonderful day, everyone was really blown away by the venue and the food!"

"We cannot recommend The Mowbray and its staff enough. From the decor to the food, every detail was thought out and delivered beautifully while being so relaxed it really allowed us, as the couple, to simply enjoy the experience. Flawless." Mary & Eamon

The Laden Table

To Start — Mowbray Focaccia, Fresh Pesto Dip & Cold Pressed Yorkshire Rapeseed Oil & Balsamic Vinegar, Wild Boar Terrine with Hendos Pickled Shallots & Wholegrain Mustard, Courgette & Leek Fritters with Herby Sour Cream (V) Whipped English Ricotta, Salted Walnuts & Pickled Plums (V). The Main Event — Chargrilled 32 Day Aged Yorkshire Picanha Steak, sliced and dressed (a Brazilian cut with a nice piece of fat on top to keep the meat juicy and delicious) - dressed with Salsa Verde. Whole Roasted Bream with Lemon & Herbs. Kale with Caramelised Fennel (V), Chicory, Yorkshire Blue & Walnuts (V), Fat Mowbray Chips (V), Beetroot with Chilli & Yorkshire Fruit Vinegar (V). Followed By Pudding --- Chocolate Tart with Crème Fraiche & Orange Zest. Blueberry Frangipane Tart with Lemon Curd & Greek Yoghurt.





Photographer. Brad Matthew





Photographer. Mariola Zoladz

Photographer. Paul & Nanda



WEDDINGS The Chimney House

Luxe Enough

We welcomed Sally and Duncan for their wedding day for 40 guests at The Chimney House for a gorgeous Autumn wedding day filled with luxury touches, an eye on style (a custom made gown and Vivienne Westwood tailoring) and a magnificent feast!

Amazing food is always at the heart of The Chimney House weddings and we served up our signature foodie lovers feast - The Laden Table. crammed with Sheffield and Yorkshire delights across two long feasting tables which we styled with the most romantic stems from Swallows & Damsons and accessorised with our favourite local artisan chocolatier - Coco Mester whose chocolates where served up as edible place settings and were a mixture of delicious fillings, amaretto and apricot, coconut & cardamom, sticky toffee pudding and chocolate nut bars with salted caramel. Large chocolate hearts were gifted to the teenagers and triple disc lollipops for the kids.

The Day

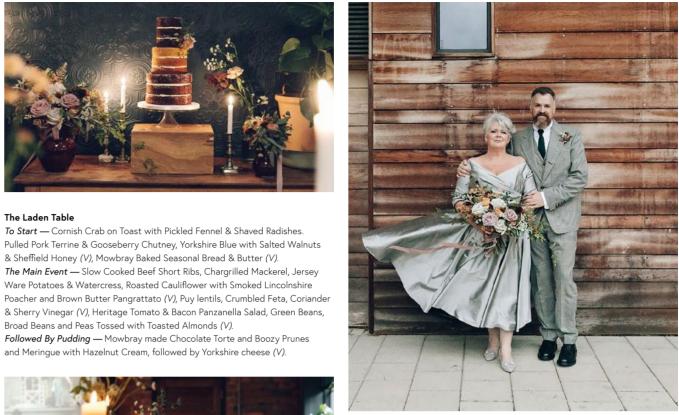
Guests arrived all aboard a beautiful vintage bus just as dusk was drawing in at 5pm. Sally & Duncan took our standard 4 hour hire of The Chimney House and added extra hours for extra luxurious timings and goodbyes at 11pm.

The Chimney House is a 'bring your own' venue and the couple choose their favourite wine to match The Laden Table and of course Champagne on arrival. We took care of everything from consultations, styling, menus and everything in-between.

"The Chimney House is a perfect venue and the decoration and attention to detail is sublime. Lucy was fabulous throughout the whole planning and made everything so easy. Hannah & Hannah looked after us so beautifully in the evening and the food was simply awesome. The food was tasteful, plentiful and beautifully presented, everyone of our family and friends said it was the best food they had had in a long long time. I still crave the Yorkshire blue, honey and walnuts..." Sally & Duncan

As standard and included in the price

Viewings, consultations and finishing touches, table styling, a dedicated Wedding planner, 'cake management' for arranging and slicing, toast takeovers and recommendations with our LOVE list. A fully integrated sound system, natural daylight and ambient heating. Aesop hand wash and balm







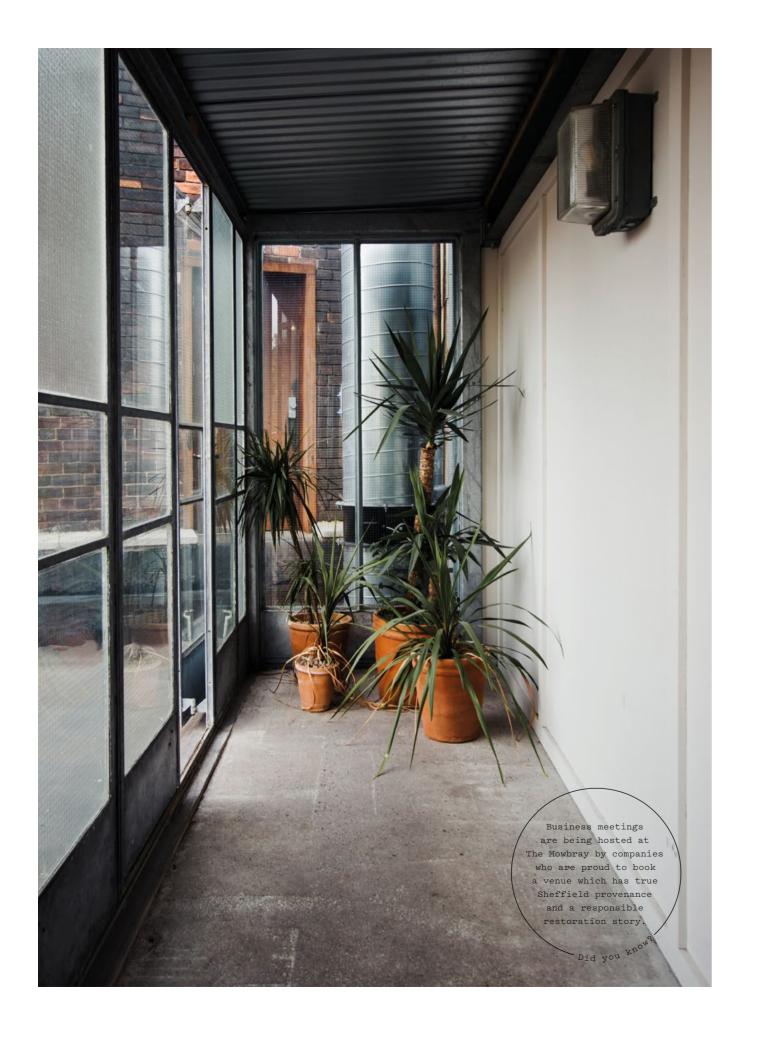


Get Married at The Chimney House

All new for 2019

After many requests, we are now licensed for Marriages & Civil Ceremonies for up to 50 guests! We're already booking up fast for Weddings for 2019 and beyond. Let us take care of every detail from dreamy flower arches to gentle styling touches and of course the most magical of candlelit ceremonies, followed by a splendid wedding feast at either The Chimney House or The Mowbray - we love love!

Photographer. India Hobso





LAUNDRY FOR HAIR Love your hair!

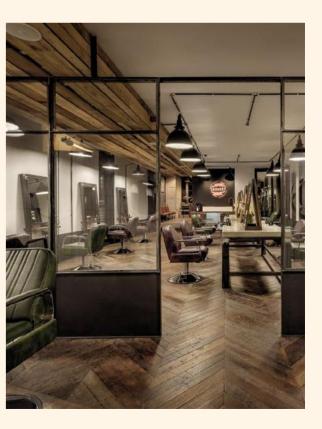
COMING TO AN EVENT AT THE MOWBRAY OR THE CHIMNEY HOUSE?

Book into Laundry for some expert haircare for cuts, colors and styles, plus enjoy barista coffee and treats in the coffee shop for the ultimate time out.



As an extra treat we've arranged 10% off selected stylists Monday - Thursday. Just quote your event date and either The Mowbray or The Chimney House when you book!

151 Sellers Wheel Arundel Street. Sheffield England. S1 2NU Book in. 0114 276 3645 hello@wearelaundry.co.uk wearelaundry.co.uk



GATHERINGS *The Mowbray*

Milestones & Mortar

Leading architect firm Bond Bryan came to see us well before The Mowbray was finished to look for a venue for their event. It was a cold dark evening when we first showed the team around, it was more building site than party space. They knew immediately that this was where they'd celebrate the firm's 30th milestone and booked us there and then.

We worked with the London and Sheffield office to arrange the birthday - the aim was to get some high profile awareness of the success of the company over the last 30 years and to also unveil the new brand ID and a sneak preview of the website! Of course great food and drink featured heavily in proceedings!

It just so happened that the event date fell on a date of the World Cup and one of the England games... So naturally we had to show it!

"We were fortunate enough to have Bond Bryan's 30th birthday celebration at The Mowbray. The way in which the building has been reworked and restored is amazing and the venue truly is stunning. From the industrial chic of the existing brick walls alongside the beautifully restored original features, to the striking use of lighting throughout the venue, this place is a wonder to behold. The staff were truly fantastic and throughout the night they were always very attentive. This added to the already excellent atmosphere created by the venue and as the night went on the staff did not falter in their service and were always there to help keep us refreshed. Later on the venue bought out a delectable spread for us which went down a treat with all of our staff and our guests. We have since received many compliments from our guests regarding the event and the venue and we would highly recommend this venue as a setting for any corporate parties or events - or even just some after work drinks!" Bond Bryan

As standard and included in the price

Viewings, consultations and finishing touches, styling, House stems and candles, a dedicated Events planner, access to the roof garden, a fully integrated sound system, natural daylight and ambient heating, deluxe touches including Sheffield cutlery, Aesop hand wash and balm in the washrooms, easy to follow directions for parking a few minutes walk away.



Photography. Brad Matthews, Department Two





Photography. Pro:Direct Cricket

Captain in the House

We've already welcomed some pretty epic legends into The Mowbray, England Captain Joe Root, filming with Jessica Ennis-Hill, lectures with Levi Roots - we've even hosted heroes of the outdoors North Face for training, a product showcase and tent display.

> We welcomed Pro:Direct Cricket to The Mowbray to shoot the New Balance product range for 2019 with Joe Root as the star of the show.

"We were looking for a location to shoot the 2018/19 New Balance product range featuring Joe Root the England Test Captain. The theme for the shoot was to put the player and product in locations that elevated cricket out of the grand sporting arenas and back to the everyman. With Joe being a Sheffield local, The Mowbray offered an ideal location for us being in central Sheffield just off Kelham Island. It epitomised a modern urban and industrial theme being an old warehouse that had been redeveloped and re-purposed to represent a new generation.

The location itself offered a number of different setups from the main hall with a more renovated aesthetic and a roof terrace which gave great additional textures and features.

EXHIBITION & SPACE

The big grand doors and windows gave us good options for backdrops and allowed plenty of light to flood in, whilst the big curtains, a nice feature in their own right, allowed us to block it out when required! A nice additional find for us was the re-purposed tables which were made from old sports hall flooring complete with line markings. For a sports-based shoot, these were a real bonus for us.

Friendly and helpful staff with the on site kitchen offering catering saved us time and hassle of going out for supplies. All in all a great venue that was value for money and provided everything we needed."

Pro:Direct Cricket

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As standard and included in the price

Easy to follow directions for parking a few minutes walk away, access to the roof garden, freshly ground coffee, Yorkshire Tea, herbal teas and unlimited access to the biscuit tin* - plus high speed wi-fi, projector, screen, flipcharts and a fully integrated sound system, natural daylight and ambient heating, deluxe touches including Sheffield cutlery, Aesop hand wash and balm in the washrooms. *Day events only.



Photographer. Brad Matthews

PRIVATE DINING The Mowbray & The Chimney House

Wine & Dine

We have developed our own feasting style to suit every occasion from when the sun rises until the stars come out, we've got it covered. Think breakfast, lunch, afternoon tea, secret suppers, celebrations, landmarks, milestones and dinner. We are proud champions of local and regional ingredients and forage, bake, make, cure, pickle and preserve our way through each month and season.

The Mowbray

"I just want to say thank you for all that you did. The event was a great success and we had so many compliments on the food. You took care of every intricate detail, the service was fantastic, and the place looked incredible on the night. Thank you, thank you!" AMRC with Boeing

"The Mowbray is one of those unique venues that just works, with such a feel good vibe from the minute you walk through the door, it's perfect. The food, the service, the attention to detail provided by The Mowbray team and all the finishing touches made our event feel so unique and special. I can't thank them enough for helping to create such a wonderful evening." Sheffield Children's Hospital 'The Champions Dinner

The Chimney House

"I wanted a relaxed elegant event for the British Fertility Society Executive Committee to unwind after a hard day of meetings. The Chimney House came up with the right environment with some exquisite dining in unique surroundings and impeccable service. The evening was a huge success and made the right impact. Thank you." University of Sheffield Medical School





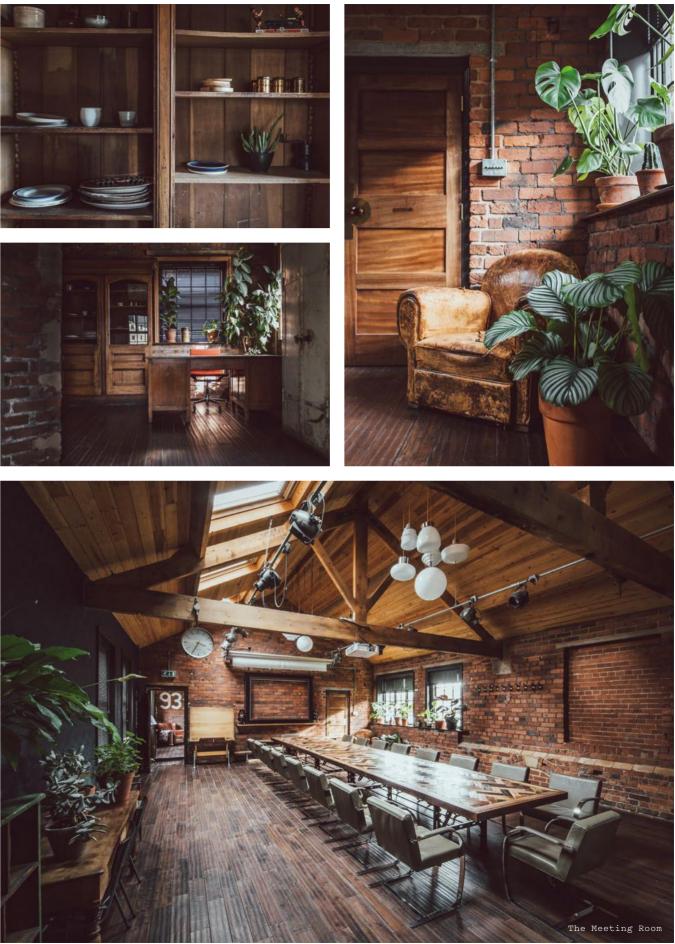
Photographer. Brad Matthews











Photographer. Tom Kahler

MEETINGS *The Chimney House*

What They Say

We've been hosting daily meetings, away days, mini conferences, dining and product launches at The Chimney House for almost nine years. Welcoming business and brands from all over the UK and from our home city of Sheffield. Recently our diary has been filled with Rolex product launches, board of directors dinners, small meetings just for two and away days to shake things up!



"We held one of our

Executive Board Meetings at The Chimney House and it was an outstanding success. The feedback from the delegates was fantastic and everyone commented on how great the venue and the food was. It was pleasure to work with Sally and her colleagues who provided an exceptional service throughout the whole event, many thanks to you all. My second event is already booked and I can't recommend this unique stylish venue highly enough!" B. Braun Medical Ltd



"Thank you for a fantastic day - the quirky and informal nature of the venue set the tone for our day brilliantly... encouraging relaxed debate through the day, and fun and laughter later on. The food was AMAZING too and everyone's commented on how well everything worked." Plusnet "The Chimney House is an incredibly unique venue and space for an inspirational meeting or planning day out with the team. Excellent services and the lunch provided was a real treat and showcased local food. Massive thanks to everyone who ensured our stay was comfortable and memorable." England and Wales Cricket Board



Freshly Baked

The Mowbray has its own Sheffield cutlery - with a custom finish - made by W.Wright.

Did you

Regular guests at The Mowbray are getting familiar with corridors filled full of the homely waft of baking bread and cakes fresh out of the oven. We are heavily influenced by a month by month account of the year and all that it brings - weather, harvests, tides, foraging, optimal growth times and peak picking times! We are champions of ultra fresh produce, pickling, preserving, fresh bread and cake baking and of course working with the best ingredients and suppliers that we can find. The Kitchen interconnects into the main space at The Mowbray or can be completely private allowing guests to be as involved in day to day kitchen life as they'd like to be. The ultimate treat during any event is to have a peek over the pass and see what's cooking!

Choose from our signature seasonal feasting menus, great for both seated and grazing styles or let us curate a bespoke menu to fit your objective, budget and occasion. Our consultation process is creative, intuitive and always delicious!

Christmas

"The staff, food, decor absolutely everything was amazing and completely exceeded my expectations. We'd absolutely love to host next year's party at The Mowbray if you'll have us again. It is an absolutely stunning venue and our guests loved it. Thanks so much for all of your help and for helping us to secure our first headline sponsor - it is much, much appreciated." The Better Together Project

Christmas Drinks

As well as enjoying a knock-out range of top tipples from our 150 year old mahogany drinks cabinet - starring craft ales from Sheffield Brewery and local gins, our guests have been knocking back deluxe Mowbray tipples - here's what you missed!

The Mowball:

Our signature Christmas cocktail. It's a boozy wonderland - this is The Mowbray version of a Snowball so of course it has Advocaat - but also expect a splash of brandy and fizz top!

The Mowbray Merry: Hannah's choice gin, infused with Mowbray Christmas spices of cardamom, anise, clove, bay, orange and cranberry served tall with tonic and a slice. December saw all sorts of Christmas events from corporate get togethers, jolly Christmas parties, Christmas drinks and nibbles for friends and family and of course our Festive Feast Supper Clubs, 'Mowballs' and giving back to our community.

We're pleased to have had a fully booked Christmas at The Chimney House and The Mowbray for 2018. We're already taking bookings for 2019 - so get in quick!

2018 was our first Christmas at The Mowbray. We hosted many private events, as well as a special series of House Christmas events including WREATH a full house wreath making school, two sold out Supper Clubs known as 'Festive Feasts' and a luxury Christmas Brunch.

Let's Get Together This Christmas!

The Better Together Project are a small community group, who are passionate about combating loneliness and providing companionship for elderly people in Sheffield. For the last 3 years, The Better Together Project have hosted a Christmas party for many elderly people in Sheffield, who may otherwise be spending the festive season alone, this year we were delighted to host this very special Christmas Party at The Mowbray.

Christmas 2019

Let us know if we can help with your Christmas plans for 2019. We start Christmas early - from mid November. We can host any size party from 25-150 for a seated Christmas feast and for 50-250 for a grazing feast and drinks.

As standard and included in the price

Viewings, consultations and finishing touches, table styling, Christmas crackers, Christmas styling, House stems and candles, a dedicated Christmas planner, toast takeovers and recommendations with our GIFT list. A fully integrated sound system, natural daylight and ambient heating, deluxe touches including Sheffield cutlery, Aesop hand wash and balm in the washrooms, easy to follow directions for parking a few minutes walk away.



stographer. Department Tu

2019 House Events

We usually host one House Event a month - but sometimes we host two or even three!

Keep your eyes on our online events calendar for the latest.

themowbray.co.uk/events



Burns Supper

We've teamed up with The Caledonian Society of Sheffield who were founded even before The Mowbray was built in 1889. Founded in 1822 they are proud of their Scottish heritage and it remains a close knit community consisting of patriots and anyone who shares an affinity with the highland way! In 1821, four Scotsmen residing in Sheffield, Messrs Brown, Ormiston, Cameron and Bideford, united by their shared love of the Motherland formed The Sheffield Caledonian Society. The spirit of taking care of others has always been an intrinsic part of the Society, but the beating heart is the national poet Robert Burns. Together we'll present an evening of epic proportions with storytelling, pipes, lashings of tradition, feasting and plenty of whisky! £55 per ticket.



<u>27.01.19</u> CAST

Join the exceptional guys from CAST! A truly sublime Sunday afternoon of bespoke jewellery making followed by a decadent Yorkshire roast and hearty pud - straight from The Mowbray Kitchen. Tickets are limited £90.



Chocolate

Our February collaboration is with Sheffield based bean-to-bar craft chocolatiers Bullion to present an evening of pure delight. We'll be presenting a luxurious 7 course tasting menu style dinner to celebrate this incredible Sheffield-based product which is scooping up every award going! £55 per ticket.



<u>02.03.19</u> Love

We love love! Our Love event is the ultimate showcase of Weddings at The Mowbray. We've teamed up with some of the best independent designers, makers and life and style brands in Sheffield to bring you a day of utter indulgence and inspiration. We're also hosting Mowbray Meal Times throughout the day - so be sure to book on and join us for something really special. Free Entry, Mowbray Meal Times from £15 per ticket.

Event Review

Urban Retreat at The Chimney House

We had a full house for our first Urban Retreat at The Chimney House. Our host was one of London's leading holistic nutrition and yoga guru's -Libby Limon. Retreat guests took part in a 2hr morning vinyasa practice fuelled by Plenish juices. Libby hosted a lunchtime nutrition workshop and we indulged in a candlelit lunchtime feast together followed by a luxurious 2hr relaxation and restorative session. Guests left with Happiness Kits including Essence & Alchemy, Lixir Skin, Clipper Organic Green Tea, OmBar, Geo Mitchell, Sönd, Alkimi and Aura, Cocoa Mester, Albus and Flora, Cocunat, Seeds + Pots and Plenish Juices. £100 per ticket.

Supper Club: All Hallows Feast at The Mowbray

The Mowbray Feast of All Hallows was a sold out event which began at sunset on November 2nd - midway between the Autumn equinox and the Winter solstice. In the name of tradition from ancient Pagan Festival Samhain, Mexican Festival, Dia de Muertos and Hallowe'en, we presented a sumptuous feast of epic proportions inspired by ancient traditions marking the end of an abundant summer and a plentiful yield of fruit and fat of the land. These rituals inspired a magnificent All Hallows feast, filled with ancient techniques of pickling, fermenting and smoking. £35 per ticket.

DINER: The Best Burger in Town!

Our first DINER event was a sell out! An alternative to our popular Supper Clubs - DINER is a Friday night 'afterwork' social where guests can drop in for an all inclusive meal and tipple - it's an excellent chance to view The Mowbray and to try out treats from The Mowbray Kitchen. The first ever DINER saw the factory doors open at 5.30pm for super casual vibes with an excellent jukebox selection for the perfect Friday social wind down - burgers and booze! £12 per ticket.

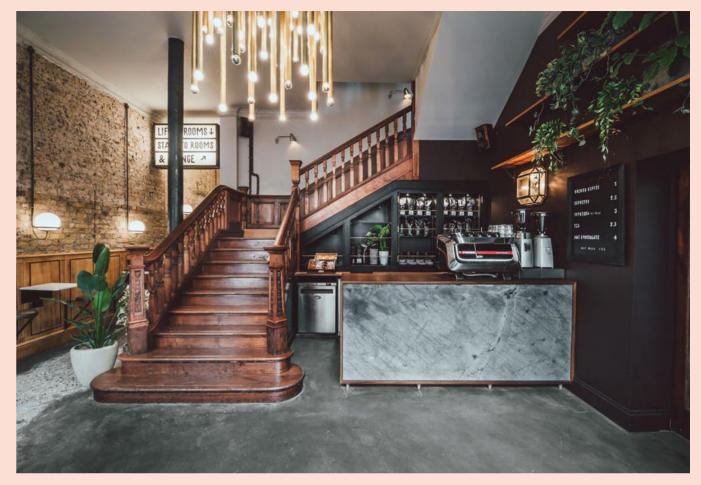
93

The Mowbray and The Chimney House have both been designed and made by our award-winning design studio, 93. We also take care of the brand, digital and content for both.

Interior . Brand . Website

Our latest project, The Mowbray, represents many things to us. Not only is it our studio's headquarters, it also encapsulates our 'made in Sheffield' ethos of urban regeneration and renewal, designing and manufacturing using responsible and reclaimed materials. The skills of our workshop and manufacturing division can also be seen through many of the custom made pieces of furniture and lighting. The Mowbray perfectly demonstrates 93's enthusiasm to create the extraordinary and the team's ability to conceptualise, visualise and deliver a fully immersive brand experience for those who visit. 93ft.com





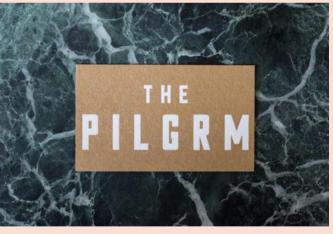
The Pilgrm Hotel, Paddington, London

93 has designed and made London's newest design hotel, The Pilgrm, in Paddington. Working across all disciplines, we have tipped hotel design sideways to explore every touchpoint of the hotel experience. As well as the interior architecture of the 73 bedrooms and public spaces, we have orchestrated over 1,000 unique pieces of furniture that have been designed and made by our Sheffield workshop. To create the fully immersive experience, we have also created the brand and the website.

thepilgrm.com

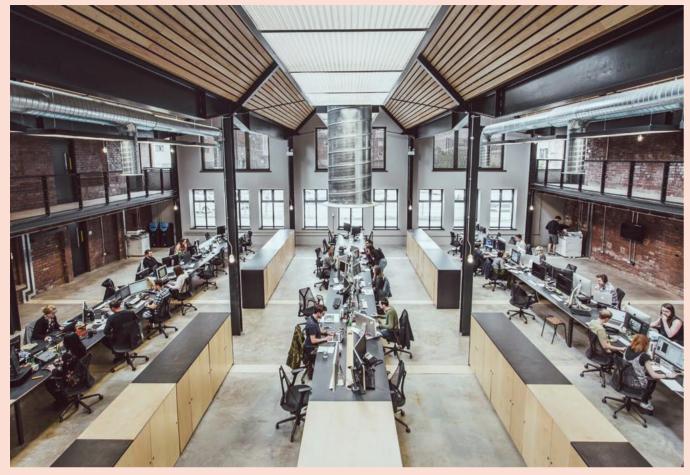
As seen in >>>







Photographer. Tom Kahler



Jaywing, Albert Works, Sheffield

We took a derelict factory site from the 18th century and transformed it into a dynamic and inspiring home for a team of 100+ as a cutting edge studio for workers in Leeds and London and as a permanent home for the core Sheffield team.

93 were tasked with creating a world class interior that was multi-dimensional over 25 rooms and an open office atrium. The brief was set to major on operational functionality and staff wellbeing and productivity whilst promoting social interaction. With a strong focus on bespoke, we designed and manufactured custom elements from architectural lighting to furniture.

Awards >>>





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Our Coffee

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ARBORETUM

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CROW TREE ark yet bright, Crow Tree is a rarity am quality, high altitude Arabicas are mo felt that this only tells half their story. I en we are able to roast dad

is our best seller and is perfe

We've been working with Huddersfield roasters, Darkwoods Coffee for a number of years. Some of our recent work includes re-envisioning their range of coffee packaging which features the wondrous and sophisticated work of Swiss illustrator Julia Marti. We've also designed and developed a new website, 'zine', point of sale and architectural signage for their headquarters.

darkwoodscoffee.co.uk

LAMPLIGHT DECAF

Our Lamplight Decaf is gently decaffeinated using the Swin had This not only removes the co harsh chemicals but also

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- Tales behind the -DARKWOODS COFFEE

ity informs our roasting and blending philosophy. Though all speciality fiers from areat producers, not all explore the full range of flavours locked within them. Lighter roasting and origin character but often misses the kind of nutty, caramel and chocolate sweetness developed ask. By roasting at a range of levels from light to dark, we aim to deliver familiar flavours but with an miliar vibrancy and death

Crow Tree

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Crow Tree

TASTES OF PURE DARK CHOCOLATI

DARKWOODS

COFFEE

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DARKWOODS COFFEE



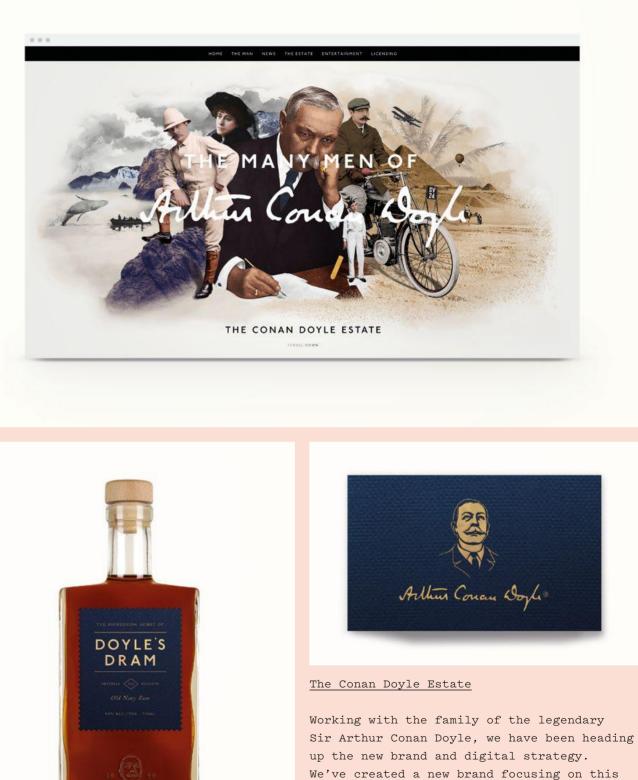






Living Ventures

We've enjoyed a long working relationship with Living Ventures. Spanning close to a decade, we worked on developing and refining a number of their own brands such as Blackhouse, The Alchemist, Red Door, Australasia and Gusto. We also co-created a series of high street 'pub' brands, namely; The Botanist, The Oast House, The Smugglers Cove, The Club House and The Trading House all of which form the award-winning brands of The New World Trading Company.



incredible and historic figure, best known for his creation of one of the most famous literary characters of all times - Sherlock Holmes. Complete with a website showing some of the family's collection of archive photography and footage as well as the Estate's latest licences with global brands.



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