



SPRING  
GARDEN

AT RHS CHELSEA

Official  
hospitality  
partner

# Spring Garden

at Chelsea Flower Show

Royal Hospital, Chelsea  
21 May - 25 May 2024



For further information please contact [enquires@csm.com](mailto:enquires@csm.com) or call the Hospitality team on 020 7593 5289



# Spring Garden Experiences

## at Chelsea

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Spring Garden is a haven away from the everyday, nestled in the heart of the world's most renowned flower show. Explore, forage and discover food and drink served straight from the earth, with minimum disruption to the natural world.

Chef Patron Skye Gyngell, of Spring, Heckfield Place and formerly of Petersham Nurseries, has become one of Britain's most respected and acclaimed chefs. Renowned for her signature style of seasonal and elegant cooking, she has created an ingredient led bespoke menu for Spring Garden.

This exciting new restaurant will be a true collaboration between Skye and London's foremost luxe caterer Alison Price & Company.

Join us to reconnect, unwind and rediscover a living place that celebrates the slow and simple.

At Spring Garden, all the menus are designed by acclaimed chef Skye Gyngell.

Join us in a private chalet for an exclusive experience, available for only one week of the year. All chalets and experiences marry together the natural world and London's fine dining scene.

From the excitement of the RHS Chelsea Flower Show, enter an abundant garden filled with herbs and vegetables, ready to be discovered and bring your culinary journey to life.

Elevate your next special occasion or bring together your team for corporate hospitality.

Whether you are enjoying one of our shared tables or have hired a full chalet just for your chosen guests, we look forward to welcoming you to Spring Garden.



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# Spring Meridien

Daytime

Tuesday 21 May

Wednesday 22 May

Thursday 23 May

Friday 24 May

Saturday 25 May



## Schedule

8.00 am	Show grounds open to guests
9.00 am	Spring Garden opens Light breakfast is served
11.30 am	Bar opens with Champagne and hand-crafted cocktails
12.00 noon	Lunch is served
3.45 pm	Afternoon tea served
5.00 pm	Spring Garden closes Guests depart to further enjoy the show grounds

## Your Hospitality Includes

- Light breakfast served with peach bellinis to the chalets, with sandwich station in the gardens
- Four course lunch with a choice of main course
- Afternoon tea served in the garden with gelato cart
- Garden bar including Champagne and hand-crafted cocktails
- Barista coffee
- Live entertainment including pianist and a live band
- Garden hosts with perfumery and flower crown experiences
- Show programme, 1 per 2 guests
- Private cloakroom facilities within the garden

*Upgrades available upon request private chalets only*

*Private chalets are available for parties of forty guests or higher. Dining experiences are available as private tables for groups of two or higher*



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# Spring Nocturne

Dinner

Tuesday 21 May

Wednesday 22 May



## Schedule

- 15.30 Show grounds open to guests with welcome Champagne & collection of programmes
- 18.00 Spring Garden opens  
Drinks & bar snacks on the terrace
- 18.45 Champagne & canapés served
- 19.30 Dinner is served
- 20.30 Fromagerie station opens
- 21.45 Bar closes
- 22.00 Spring Garden closes  
Guests depart

## Your Hospitality Includes

- Bar snacks
- Champagne & canape reception
- Four course dinner
- Fromagerie station served in the garden with paired wines
- Garden bar including Champagne and hand-crafted cocktails
- Live entertainment from roaming band
- Garden hosts with perfumery & flower crown experiences
- Show programme, 1 per 2 guests
- Private cloakroom facilities within the garden

*Upgrades available upon request private chalets only*

*Private chalets are available for parties of forty guests or higher. Dining experiences are available as private tables for groups of two or higher*



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# Spring Nocturne

Tasting Dishes

Wednesday 22 May

Thursday 23 May

Friday 24 May



## Schedule

- 15.30 Show grounds open to guests with welcome Champagne & collection of programmes
- 18.00 Spring Garden opens  
Drinks & bar snacks on the terrace
- 18.45 Champagne & canapes served
- 19.30 Tasting dishes are served
- 20.30 Fromagerie station opens
- 21.45 Bar closes
- 22.00 Spring Garden closes  
Guests depart

## Your Hospitality Includes

- Bar snacks
- Canapes and array of tasting dishes
- Fromagerie station served in the garden with paired wines
- Garden bar including Champagne and hand-crafted cocktails
- Live entertainment from roaming band
- Garden hosts with perfumery & flower crown experiences
- Show programme, 1 per 2 guests
- Private cloakroom facilities within the garden

*Upgrades available upon request private chalets only*

*Private chalets are available for parties of forty guests or higher. Dining experiences are available as private tables for groups of two or higher*



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## Prices (ex VAT per person)

Date	Spring Meridien All day	Spring Nocturne Evening Dinner	Spring Nocturne Evening Tasting Dishes
Tuesday 21 May	£895	£695	n/a
Wednesday 22 May	£880	£625	£595
Thursday 23 May	£795	n/a	£595
Friday 24 May	£575	n/a	£440
Saturday 25 May	£425	n/a	n/a



# Thank you

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