Private Groups & Chefs

BESPOKE DAYS, BUILT TO YOUR BRIEF · EAST NEUK SEAWEED

When the brief will not fit the standard products. Built around your group, your menu and your tide: incentive groups on the shore, chef teams developing with wild ingredients (Gleneagles, Skibo Castle and Sodexo chefs among them), schools, festivals and filming. Send the shape of the day and the dates; we come back with what the tide allows and a price against the brief.

AT A GLANCE

DURATION
By design

GROUP
By arrangement

FOR
Incentives, chef teams, schools, festivals, filming

SEASON
Matched to your dates and the tides

SETTING
Shore, kitchen or venue — yours or ours

INCLUDES
Designed with you — from forage-and-feast to menu development

DIETARY
Vegetarian, vegan & gluten-free with 7 days' notice — shellfish always avoidable*

ADD-ONS
Seafood Tasting Course £40 pp (East Neuk lobster, Scottish oysters & caviar) · Premium Beverage Flight £25 pp (Champagne on arrival, extended single-malt flight) · both £58 pp

PRICE
Priced per brief (POA)

2027–28 season prices

HOW THE DAY RUNS

1. A conversation about what you want from the day
2. We match the shore and the tide to your group
3. On the day: safety briefing, then foraging and cooking sized to your programme
4. Formats: forage-and-feast, menu development, demos and talks, wild swim with a fireside cook-up
5. Follow-up: species notes and supply conversations for kitchens

> One point of contact throughout. FAM visits for trade partners are always welcome.

GOOD TO KNOW

Chefs & kitchens: species knowledge, supply conversations, cooking with seaweed from rock to plate.

Teams & private groups: a shared day out that ends with lunch you gathered yourselves.

Schools & community: hands-on coastal education with safety built in.

Festivals & events: walks, demos and talks, sized to your programme. Priced on application.

* Every menu is built on wild seaweed, so traces may be present in any dish; tell us about allergies at booking.

Book & live dates: eastneukseaweed.com/workshops/groups-and-chefs — dates follow the tides.
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WILD · LOCAL · SEASONAL