

Creative Portfolio

GRAPHIC DESIGNER . ILLUSTRATOR . CREATIVE INDIVIDUAL

Introduction

This portfolio features a small selection of both my personal and professional work, showcasing my creativity, design skills, and versatility as a Graphic Designer.

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PROJECT ONE . BREWSKI

PROJECT TWO . MAG AIRPORTS

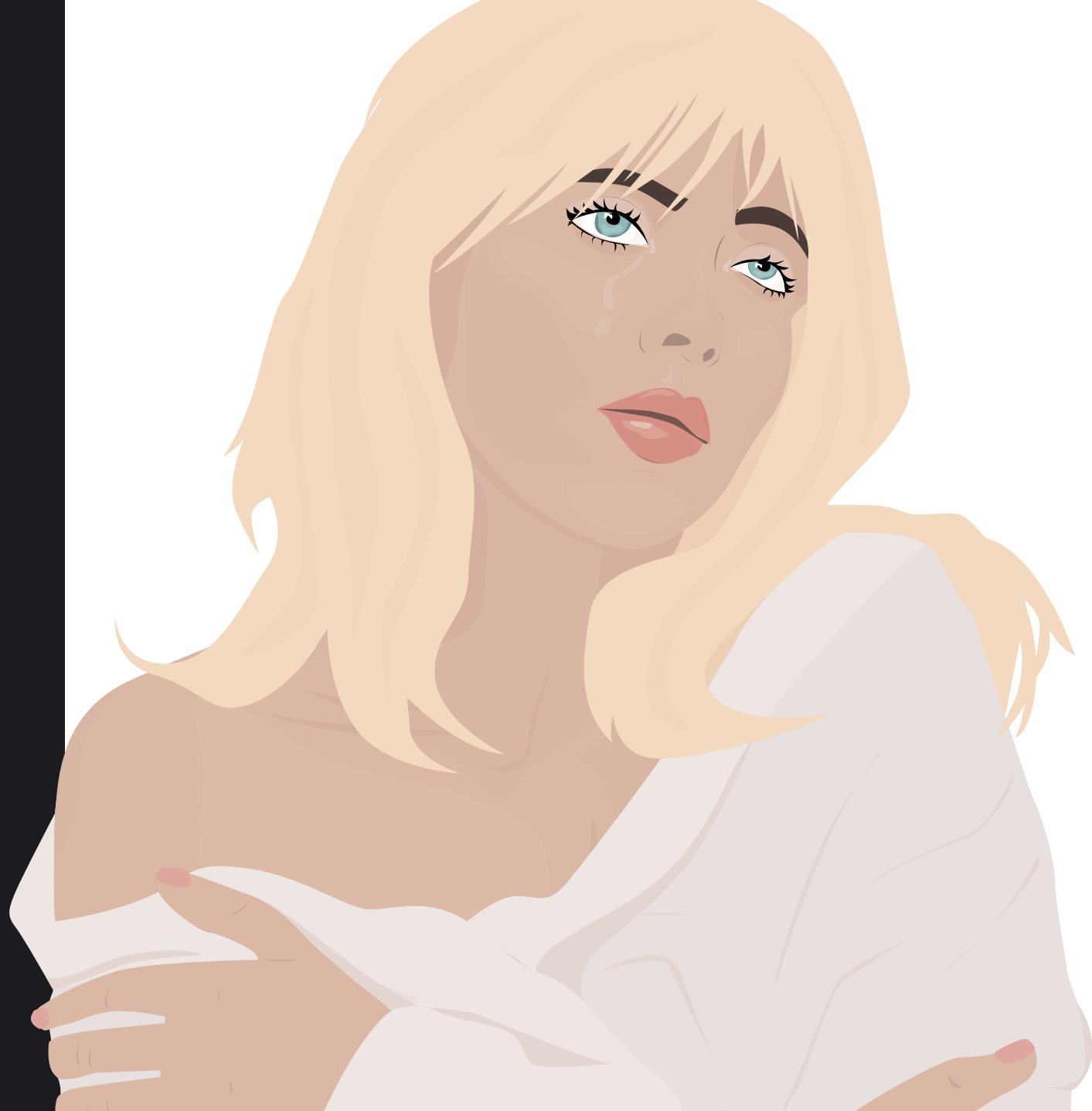
PROJECT THREE . FOX & GRAY

PROJECT FOUR . THE AGENCY CREATIVE

PROJECT FIVE . MINI LOGOFOLIO

PROJECT SIX . WEDDING PORTFOLIO

PROJECT SEVEN . ILLUSTRATION PORTFOLIO



Brewski★

BURGERS

V

VE

GF



HOT
Cheese
DIPS



Milkshakes

**MATE
DATES**

Our Infamous Sharing Platters



Dirty
FRIES



Brewski FOOD MENU



DOUGH AND DIPS

CHEESE STUFFED GARLIC BUTTER NAAN BREAD £4.00
Served with chipotle sour cream and homemade sweet chili

STARTERS

- CHICKEN TENDERS** £8.25
Brewski buttermilk fried chicken tenders served with your choice of dip: BBQ/Butter/Blue Cheese/Chive Ranch
- CAULIFLOWER BITES** £8.00
Deep fried buffalo cauliflower served with chive ranch
- HALLLOUMI FRIES** £9.00
Vodka battered halloumi served with homemade sweet chili and pomegranate seeds
- BUTTER MASALA PRAWNS** £11.50
Pan fried garlic butter king prawns, butter masala sauce and pomegranate seeds served with a cheese stuffed garlic butter naan bread
- PULLED LAMB SHOULDER NACHOS** £9.50
Deep fried corn tortillas topped with cheese sauce, slow cooked lamb shoulder, lamb gravy, blackticks sour cream and crispy onions
- NDUJA AND BOURSIN NUGGETS** £9.00
Nduja and Boursin rolled in panko breadcrumbs and deep fried, served with chipotle sour cream and homemade sweet chili sauce

TACOS

- PORK BELLY** £9.50
Crispy sticky glazed pork belly, pickled chillies, homemade sweet chili, Japanese BBQ sauce
- LAMB** £9.50
Slow cooked and pulled lamb, crispy lamb crackling, chimichurri butter, coriander salsa and pickled onions
- DEEP FRIED CAULIFLOWER** £9.00
Deep fried cauliflower, chipotle sour cream, pickled onions, red chillies, parsley and truffle butter

BIG DIPPERS

THE PERFECT ACCOMPANIMENT TO BURGERS AND BURRITOS

- PEPPERCORN SAUCE** £3.00
Brandy and pink peppercorn sauce
- BEEF GRAVY** £2.50
Homemade red wine beef gravy
- VEG GRAVY** £2.00
Red pepper, basil and fennel gravy



MATE DATES

THE OG £70

- 2 x Double cheeseburgers
- Brewski burrito
- Halloumi burrito
- Hot buffalo fried chicken tenders
- Skin on fries with house gravy and cheese curds
- Pot of BBQ sauce

THE RUBY MURRAY £75

- 2 x sheesh lamb smash burgers
- Lamb steak and king prawn mix grill fries
- Fried chicken tikka poppadom burrito
- Butter masala fondue
- Cheeseburger samosas
- Bombay smash potatoes

STUFFED CRUST BURRITOS

ALL WRAPPED IN A 3 CHEESE QUESADILLA

- BREWSKI BURRITO** £21.00
Slow cooked crispy pork belly, iceberg lettuce, cajun onions, crispy beef, hot sauce, red chillies, pico de gallo, 3 cheese mix and chipotle sour cream, served with fajita fries and a ranch dip
- HALLLOUMI** £26.00
Deep fried halloumi, homemade sweet chili, cajun onions, iceberg lettuce, chipotle sour cream and red peppers, served with fajita fries and a ranch dip
- BOURSIN PHILLY CHOPPED CHEESE** £21.50
Philly cheese style ground beef, cajun peppers and onions, crispy beef, chipotle sour cream, pickled chillies, homemade cajun nachos, served with a pot of Boursin cheese sauce and fajita fries
- FRIED CHICKEN TIKKA BURRITO** £21.50
Tikka marinated fried chicken, mango chutney, red onion, coriander chutney, iceberg lettuce, crushed poppadom, red pepper and a pot of butter masala sauce and garam masala butter fries

Dirty FRIES

- GARLIC BUTTER STEAK** £27.50
Char grilled 8oz sirloin steak served with confit garlic butter tossed homemade fries with brandy peppercorn sauce
ADD BLUE CHEESE SAUCE DRIZZLE £125
ADD PRAWNS £6.75
- BLACK PEPPER AND TRUFFLE BUTTER PARMESAN STEAK** £28.50
Char grilled 8oz sirloin steak served with black pepper and truffle butter tossed homemade fries with brandy peppercorn sauce and freshly grated parmesan
- JAPANESE BBQ GLAZED CRISPY PORK BELLY** £22.50
Crispy slow cooked pork belly with a Japanese BBQ glaze on a bed of salt n pepper fries, spring onion, pickled chillies and crispy onions

POUTINE

- BUFFALO AND BLUE**
Homemade skin on fries with cheese curds and beef or veg gravy topped with buffalo hot sauce, blue cheese and spring onion
FRIED CHICKEN £35.00
DEEP FRIED CAULIFLOWER £33.00
- SALT & PEPPER**
Homemade skin on fries with cheese curds and beef or veg gravy with salt and pepper seasoning, spring onion, red pepper and chillies - served with a choice of...
CRISPY BEEF £17.00
FRIED CHICKEN £16.00
BUFFALO CAULIFLOWER £14.00
- BUTTER MASALA POUTINE**
Homemade skin on fries with cheese curds and butter masala gravy topped with coriander chutney and pomegranate seeds - served with a choice of...
FRIED CHICKEN £16.50
BUFFALO CAULIFLOWER £14.50

BURGERS

- SERVED ON A POTATO Brioche Bun with Skin on Fries**
- CLASSIC** £15.50
Double cheeseburger, salad stack, Brewski burger sauce, pickles and ketchup
ADD BACON £2.25
- HALLLOUMI** £16.00
Deep fried halloumi, iceberg lettuce, red onion, sliced tomato, homemade sweet chili, chipotle sour cream and crispy onions
- THE BONE MARROW TRUFFLE BUTTER** £18.50
Double cheeseburger topped with slow cooked bone marrow onions, truffle butter, crispy onions and parmesan
- ULTIMATE UPGRADE TO GARLIC PARMESAN FRIES AND PEPPERCORN SAUCE** £4.00
- FRIED CHICKEN POPPADOM BURGER** £20.00
Tikka fried chicken, mango chutney, red onion, poppadom, bhaji scraps, coriander chutney served with masala fries and a pot of butter masala sauce
- THE LAMBINTOR** £21.00
Lamb smash patties, pulled lamb shoulder, crispy lamb crackling, lamb gravy moist maker, chimichurri butter, pickled chillies
- VEGGIE BURGER** £15.50
Moving Mountains burger patty, burger cheese, salad stack, Brewski burger sauce, pickles and ketchup

- BREWSKI'S SIGNATURE CRACK, MAC N CHEESE** £8.50
Baked elbow macaroni and Brewski smoky 3 cheese sauce with Ritz cracker crumb
- ORIGINAL POUTINE** £5.50
Homemade skin on fries with cheese curds and beef or veggie gravy
- SALT & PEPPER POUTINE** £6.50
Homemade skin on fries with cheese curds and beef or veg gravy with salt and pepper seasoning, spring onion, red pepper and chillies
- SKIN ON FRIES** £4.50
Homemade fries with garlic chip dust
- SALT & PEPPER FRIES** £5.50
Skin on fries with salt and pepper seasoning, spring onions, chillies, grilled red peppers and cajun onions
- GARLIC PARMESAN FRIES** £6.50
Garlic butter tossed homemade fries topped with parmesan
- TRUFFLE CACIO E PEPE CHIPS** £6.50
Skin on homemade fries tossed in black pepper and truffle butter, topped with parmesan
- DIPS** £1.25
BBQ, sweet chili, buffalo, blue cheese, chipotle sour cream, burger sauce, chive ranch
Sauce Flight - Any 4 dips for £4

Dietary Requirements:
All of the menu items with these icons can be made Vegetarian or Vegan at your request.

Any item with this icon is gluten free.

Allergens: All of our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meals. We cannot guarantee that our dishes are completely "free from" allergens.

Carbon Free Dining:
An optional 99p is added to your bill. This will plant a fruit tree in the developing world to counterbalance the carbon footprint and food waste of your meals and help and poverty. For more information scan the QR code below.



Please Note: A discretionary 10% service charge is added to all tables. Our team receive 100% of restaurant tips.

@brewskirestaurantsco
@brewskirestaurants
@brewskirestaurantsco



COCKTAILS

HOUSE FAVOURITES

Van's Martini

On fruit infused vodka, liqueur with pineapple and sparkling prosecco shot

£9

Win Up North

£9

Serve: The botanicals of gin and Vinio combine in this gin Collins served over crushed ice with a cheeky Vinio drizzle

Bird of Paradise

£9.50

Serve: Strawberry infused Apoc with Rum, Earl Grey and pineapple juice. Doory, fruity and delicious

Bakewell Sour

£9.50

Flavours of your favourite Cherry Bakewell cake with a tart lemon finish

CLASSICS COCKTAILS
AVAILABLE ON REQUEST

BEER & CIDER

On Draught

COORS (4%) Easy drinking lager
MADRI (4.6%) Crisp, clean and refreshing lager
BREWSKI PALE ALE (4.2%) Citrusy and juicy
BLUE MOON (5.4%) Belgian style wheat beer
ASPALL CYDER (4.5%) Refreshing cider
AND ROTATING CRAFT BEERS

£5.20
£6.25
£5.80
£6.00
£5.80

Bottles & Cans

MILLER GENUINE DRAFT (4.7%) Crisp, clean, refreshing lager
REKORDERLIG CIDER (4%) A selection of fruit ciders
SCHÖFFERHOFER (2.5%) Grapefruit wheat beer
MAGIC ROCK SAUCERY (3.9%) Fruity session IPA, Gluten Free
LUCKY SAINT (0.5%) Low alcohol lager

£4.50
£5.80
£5.50
£5.00
£5.00

WINE & BUBBLY

175ml | Bottle

£5.50 | £20.00
£6.50 | £24.00

£5.50 | £20.00

£5.50 | £20.00
£6.50 | £24.00

£6.50 | £26.00

WHITE
CA DEL LAGO PINOT GRIGIO
FAIRWAY CHENIN BLANC

ROSE
CA DEL LAGO PINOT GRIGIO ROSÉ

RED
BLASS SHIRAZ
TRIVENTO TRIBU MALBEC

FIZZY
CHIO PROSECCO

125ML AND 250ML WINE MEASURES ARE ALSO AVAILABLE









Your T2 guide:

Landside

MAG Manchester Airport

T2 West Express Pick-up

Landside



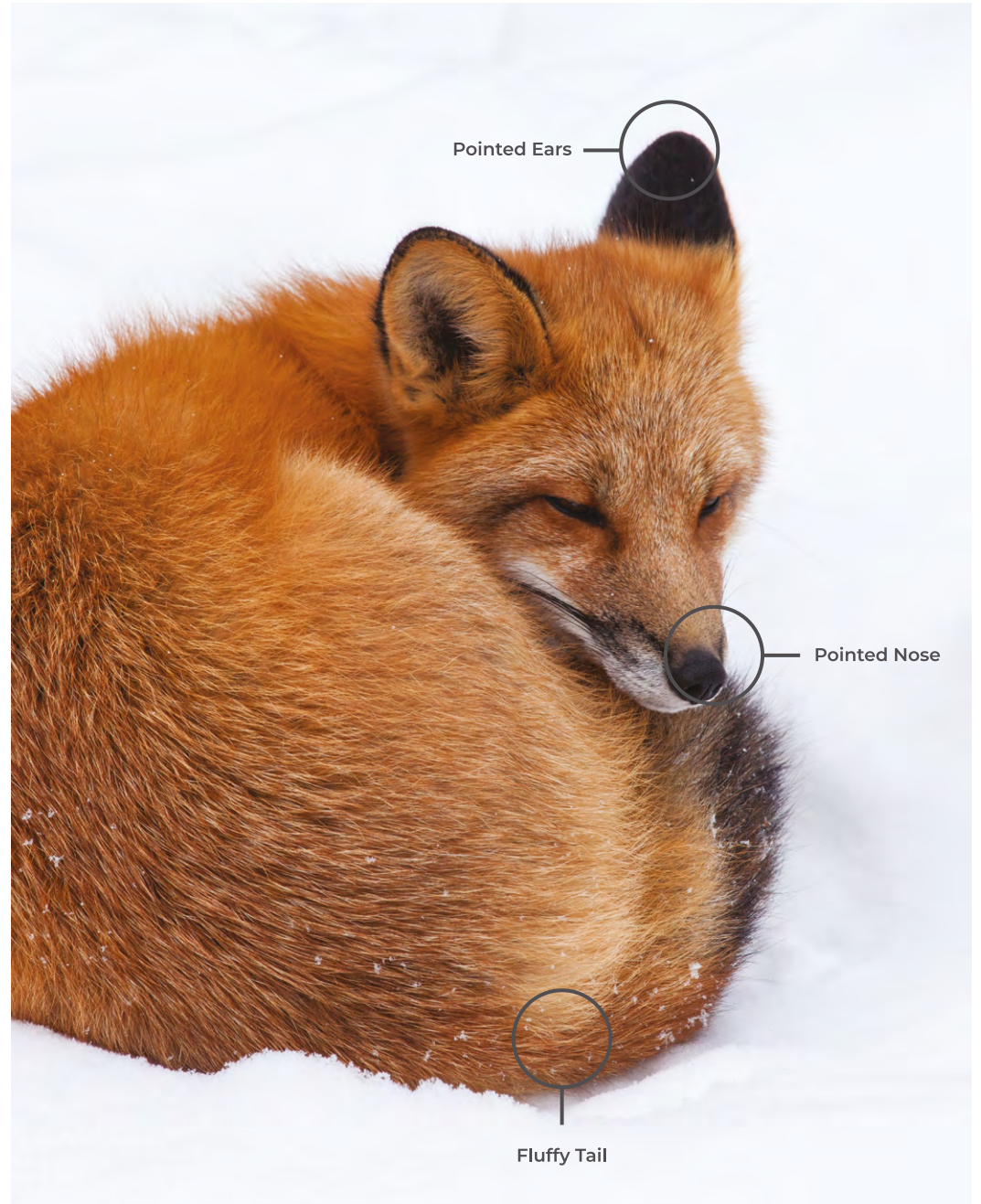


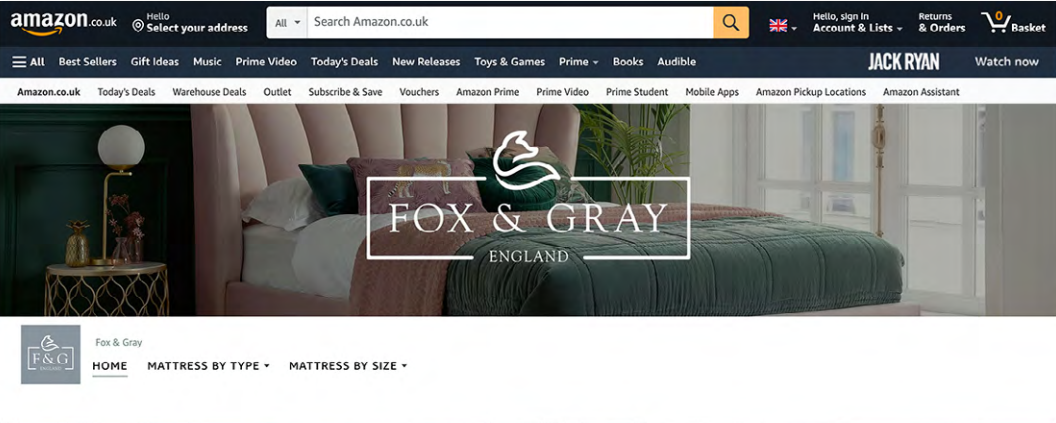


Aa

Goudy
Old Style

COMFORT | BRITISH HERITAGE | QUALITY







theagency
creative



BRAND GUIDE



BRAND COLOURS

Primary Colours

NAVY
CMYK (90,85,48,69)
RGB (0,0,45)
#00002d

PURE WHITE
CMYK (0,0,0,0)
RGB (255,255,255)
#ffffff

Secondary Colours

TURQUOISE #3bc1c5

ORANGE #e85218

PINK #e9438f

These secondary colours have been chosen to display the brand style of The Agency Creative.

Third party colours may be carefully chosen providing that they complement the above. Tones, tints, opacities, and gradients of the agency colours are allowed if necessary.

LOGO

Primary Logo

theagency
creative

Submark

a.

Combined Logo

a. | theagency
creative

theagency
creative

a.

a. | theagency
creative

ICON STYLE

Simple line icons to complement logo & font:



Example of application (services):

Graphic
Design

Digital
And SEO

WEB
Design

 **WEB
Design**

**Branding
& IDENTITY** 

 **Graphic
Design**

**Signage & Wall
Graphics** 

**Video &
Motion** 

 **Photo
graphy**

**Logo
Design** 

**Content
& Copy** 

CGI 

 **PRINT
Design**

**Brochure
DESIGN** 

**Digital
And SEO** 

Project Proposal

Client Name



Our Design Process

1. Discover & Plan

We will schedule a project kick-off call to gain a deeper understanding of your business. During this session, we'll explore your goals, vision, audience, and challenges to identify how design can offer the best solutions. Following this, we'll conduct market research, analyse your competitors, and gain insights into your target audience—all while brainstorming creative concepts to set your brand apart.

2. Create & Ideate

This is where the creative process comes to life. With your input we will begin refining selected concepts into high-quality designs tailored to your brief and requirements, ensuring a visually compelling and impactful result.

3. Feedback & Refine

This stage is all about refinement and collaboration. We will gather your feedback, implement any necessary revisions, and fine-tune the design to perfection. This iterative process continues until final approval.

4. Finalise & Deliver

Once you're fully satisfied, we will prepare and send the final files in the required formats, ensuring optimal resolution, precise dimensions, and adherence to all project specifications.

Your Investment
£10,000

All prices exclusive of VAT

Everything included:



We'll also integrate
the important stuff



+



+



Our Services



theagencycreative.co.uk | 0145 941 4015



Meet our team



Nick
Managing Director



Clare
Business Development Manager



David
Multimedia Manager



Jordan
Graphic Design Executive



Jess
Graphic Design Executive



Paul
Digital Marketing



Alex
Web Developer

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Check out our client base

We work with clients across a range of sectors including property, hospitality, transport, aviation, professional services and technology.



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mini
Logofolio



Wedding
Portfolio



Bride & Groom

Mother & Father
of the Bride

Mother & Father
of the Groom

One

Annette
Gary R
Sharon
Gary H
Kaitlen
Julie
Martin

two

Eddie
Kate
Jordan
Josh
Abbie
Scott
Berthany

three

Tash
Alex
Roman
Megan
Paul
Poppy
Archie
Millie

four

Danielle
Lloyd
Gillian
Lloyd
Nichola
Shane
Mylos

five

Michael
Daniel
Eveline
Kieran
Justine
Natalie
Nathan

six

Will
Kirsty
Molly
George
Daisy
Bryan
Rose
Matt

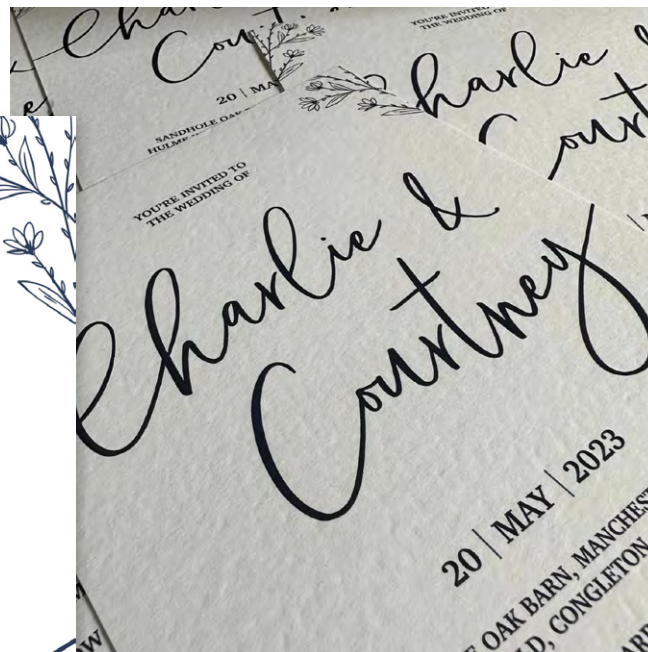
seven

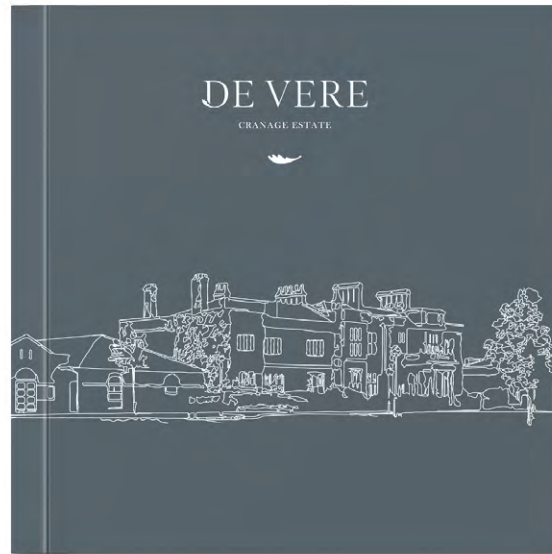
Paul R
Marie
Frankie
Charley
Haydn
Georgia
Jamie

eight

Imelda
Rebecca
Dave
Sam
Indiya
Ben
Eleanor







Vegan Menu



Starter

Herbloom and sun-dried tomato bruschetta with olives and shallots topped with aged balsamic and ripped basil

Courgette ribbons, sun dried tomatoes and rosemary roasted beetroot, cauliflower crumb (GF)

Leek and asparagus terrine, onion marmalade, crisp pea shoots (GF)

Main

Roasted vegetable and chick pea tagine, black quinoa, apricot and coriander hummus (GF)

Braised root vegetable hot pot, steamed herb dumplings and sautéed green vegetables

Pea, courgette and spinach risotto, crispy sage (GF)

Dessert

Dark chocolate and orange pot, shortbread biscuit

Apple and raspberry crumble, vegan vanilla ice cream

Grilled watermelon and pineapple, mint syrup, mango sorbet (GF)

Children's Menu



Starter

Cheesy garlic bread (V)

Honeydew melon, purple grapes and strawberries with strawberry sauce (VE, GF)

Vegetable crudités (carrot, cucumber, pepper) and hummus (VE, GF)

Fresh tomato soup with toasted granary croutons (VE, GF)

Main

Toad in the hole, with mashed potato and roasted roots

Katsu chicken goujons, with a mild curry sauce and steamed rice

Macaroni cheese with garlic bread and baby leaf salad (V)

Ciabatta pizza with fresh tomato sauce, roasted veggies and mozzarella (V)

Dessert

Chocolate pudding, chocolate sauce, vanilla ice cream

Warm banana and toffee sponge with custard

Ice cream sundae with strawberries, smarties, marshmallows and whipped cream (GF)

Warm chocolate chip cookie dough with ice cream



A night to cherish

Accommodation and Leisure

Cranage Estate can provide the perfect accommodation for you and your guests.

Why not make your wedding day last the weekend.

With 152 luxurious bedrooms, you and your guests will enjoy a comfortable night's sleep at Cranage Estate, perfect to unwind from a fantastic day. All rates are inclusive of a full English breakfast in the contemporary Tempus Restaurant where you can catch up with the excitement from the previous day, before making full use of our extensive Leisure facilities. Guaranteed accommodation rates will be offered to all of your guests and make sure to ask about our VIP Packages available to add an extra special element to your stay.

Leisure

Indulge yourself in 'THE CLUB' at Cranage Estate during your stay. You can relax in the Sauna, de-stress in the 'touch all senses' Steam room and unwind in the poolside Jacuzzi. After the excitement of a wonderful wedding day you can wake up to a swim in the indoor heated swimming pool. The boys will also be kept happy with a 3 a side football pitch and tennis court for a spot of action. Aerobic Studio and state-of-the-art gymnasium are also available for overnight guests to use at their leisure.

Please note there are restricted SPLASH TIMES when children under the age of 18 years can use the pool facilities.



DE VERE

CRANAGE ESTATE

The Next Step

Cranage Estate can provisionally hold any date for up to 14 days with no obligation.

Deposit Request

A £1000.00 deposit is required to secure your booking along with a signed copy of your wedding contract (Please read carefully through the terms and conditions before signing).

The Coming Months

3 months prior to your wedding date a 50% invoice will be sent out to you requesting the next instalment of payment (this amount will be based on the minimum numbers signed and as stated in the contract).

4-6 weeks prior to your wedding date you will be invited in to meet with the Wedding Co-ordinator and finalise all details.

Full payment is required 14 days prior to the wedding date.

Select Photograph's have been provided courtesy of:

Carpe Diem - www.carpediemphotographycheshire.co.uk
Helen Williams Photography - www.helenwilliamsphotography.co.uk
© Chris Morse Photography - www.chris-morse.co.uk

Although we cannot guarantee exclusive use of Cranage Estate your wedding will be the only wedding taking place on the date that you confirm.



Cranage Estate, Byley Lane, Cranage, Holmes Chapel, Cheshire CW4 6EW
01477 536 666 | cranage.weddings@devere.com
www.devere.com/cranage-estate

Illustration
Portfolio







**JLowe
Graphics**

Thank you.