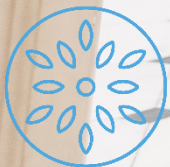


No.4

Hamilton
Place



BLUE
STRAWBERRY

BLUE STRAWBERRY

Why us?

Planning a flawless event demands a unique blend of expertise, imagination, and an unwavering commitment to precision. At Blue Strawberry, we embody these qualities and more, setting the stage for unforgettable experiences with our impeccable event services and innovative food design.

As an independent and privately owned catering company, we have earned a reputation as one of the most sought-after names in the UK, consistently delivering excellence with our wealth of experience.



OUR FOOD



Expertly crafted

Our chefs are passionate about pushing the boundaries and exploring culinary innovation while paying homage to modern British cuisine. Trained in some of the UK's most prestigious Michelin-starred restaurants, our development chef explores flavours and cooking techniques used around the world to create dishes that leave guests wanting more.

Seasonal & bespoke

Menus are designed to reflect the seasonality of British produce and are changed twice a year, developed using only the freshest ingredients that provide the boldest flavours. In addition to these collections, we develop bespoke menus for any client brief. Your options are limitless - join us on our culinary journey!

Responsibly sourced

Our chefs create seasonal menus that utilise the whole product wherever possible, thereby minimising waste. Fish is sourced from Daily Fish Supplies, meat from women-owned bespoke butchery Alternative Meats, and fresh produce from County Supplies, which sources its ingredients from sustainable farms around the UK.

RECEPTIONS

Canapé receptions from £80.00

6 x canapés per person from our seasonal menus
3 x glasses of house wine or beers per person *
Unlimited sparkling elderflower soft drink and bottled water
Event staff for a 3-hour reception

Bowl food receptions from £90.00

4 x bowls per person from our seasonal menu
3 x glasses of house wine or beers per person *
Unlimited sparkling elderflower soft drink and bottled water
Event staff for a 3-hour reception

Optional enhancements

2 (additional) canapés per person	£14
Add prosecco option within 3 glass allowance	£6
Add Champagne option within 3 glass allowance	£22
Cocktails	POA
Additional hour including 1 extra drink	£10
Cloakroom attendant (per 100 guests)	£275

*Additional drinks are charged on consumption

All Prices are per person, based on a minimum of 50 guests and are subject to VAT.







SUMMER BARBEQUE

Barbeques from £115.00

Choose from the set menu or upgrade

2 meat/fish options

1 vegetarian/vegan option

2 sides, including a seasonal salad

1 dessert per person from a choice of 2

4 x glasses of house wine or beers per person *

Unlimited sparkling elderflower soft drink and bottled water

Event staff for a 4-hour reception

Optional enhancements

Menu upgrade (from 2 menus)	£5 – £10
2 (additional) canapés per person	£14
Add prosecco option within 3 glass allowance	£6
Add Champagne option within 3 glass allowance	£22
Cocktails	POA
Additional hour including 1 extra drink	£10
Cloakroom attendant (per 100 guests)	£275

*Additional drinks are charged on consumption

All Prices are per person, based on a minimum of 50 guests and are subject to VAT.

LUNCH & DINNER

Lunch or Dinner from £120.00

1-hour welcome reception including 1 glass of prosecco per person *
3 course seasonal menu
Coffee/tea and petit fours
3 x glasses of house wine per person *
Unlimited sparkling elderflower soft drink and bottled water
Event staff for a 4-hour event

Optional enhancements

2 canapés per person	£14
Upgrade to Champagne for welcome drink	£8
Cocktails	POA
Additional hour including 1 extra drink	£10
Upgraded tableware	POA
Cloakroom attendant (per 100 guests)	£275

*Additional drinks are charged on consumption

All Prices are per person, based on a minimum of 30 guests and are subject to VAT.







DAY DELEGATE

Fork buffet lunch from £72.00

Arrival tea & coffee plus 2 additional servings
Hot two-course standing buffet lunch (main and dessert)
Fresh juices with lunch
Afternoon tea and biscuits

Sandwich lunch from £28.00

Arrival tea & coffee plus 2 additional servings
Deli market lunch (sandwiches) crisps and fruit skewers
Fresh juices with lunch
Afternoon tea and biscuits

Optional enhancements

Continental Pastries	£5
Assorted muffins	£4.50
Superfood yoghurts	£6
Breakfast Baps	£7
Break time Snacks	£4.50
Afternoon Tea	£7.50
Soft drinks and bottled water	charged on consumption

All costs are based on a minimum of 20 delegates and are subject to VAT.



OUR EXCEPTIONAL TEAM

Culinary team

With an impressive track record spanning over thirty years, we take great pride in our status as a leading culinary force in London's event industry.

Our team boasts a brigade of Michelin Star-trained chefs who have mastered the art of developing experiential and innovative menus for events using responsibly sourced ingredients.

Event managers

Renowned for our personal approach, impeccable service, and creative vision, our distinguished events team have decades of experience delivering extraordinary events worldwide.

Unique to Blue Strawberry, our event managers oversee every event's sales and operational side, meaning they are not separated. This ensures no small detail is ever forgotten.

Waiting staff

We partner with only the best of the best in the industry. We employ a strong front of house team, trusted to deliver an outstanding dining experience. Each individual is known for their professionalism, attentiveness, and dedication to exceeding your guests' expectations.

No detail goes unnoticed, and no guest goes unserved. We're proud of our team and trust them to deliver only the very best!

BESPOKE EVENTS

*Comprehensive
event planning*

Some events require a personalised experience. Our creative team will design a fully tailored offering, specific to your brief including styling and artistic direction if required.

Alongside our catering services, we offer fully comprehensive event planning. Elevating your event with additional touches can make all the difference. Be that floristry, entertainment or production, we can recommend our trusted partners who will deliver to your brief.

Please contact us to discuss your vision and receive your bespoke proposal.





SUSTAINABILITY

Our approach

Our conscientious approach to Corporate & Social Responsibility runs through our business at all levels, informing our decision-making and all the processes we undertake to deliver our range of services. We work alongside Planet Mark, a sustainability certification and net-zero provider that supports us in reducing our carbon emissions through operational efficiencies.

Carbon offsetting

We provide our clients with the opportunity to offset the carbon generated by catering their event at just 10p per guest. All funds raised support Gold Standard initiatives such as 'Improved Cookstoves for Conservation of Ibanda-Makera Gallery Forest in Rwanda' and 'Mozambique Safe Water Project', ensuring locally made cookstoves reduce emissions and firewood consumption, protect biodiversity, and provide safe drinking water.

Tree planting

From January 2020, Blue Strawberry Group pledged to plant a tree for every event confirmed across the business. As a result, the team has proudly partnered with The Tree Council and will volunteer it's time to plant trees in November and March of each year.

We would love to
hear from you...

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