

BLUE  
PRINT

WEDDING BROCHURE



# HISTORY

Blueprint café (as it was known in the past), was part of the transformation of the 19th century Thames warehouses, originally designed by James Tolley and Daniel Dale as a shipping wharf and warehouse complex. The regeneration of the area was the brainchild of Terrance Conran, calling it the Butlers Wharf “gastrodome”. Blueprint café was also the restaurant that Jeremy Lee (Quo Vadis), made his career. Now Blueprint enters a new chapter as one of London’s premier spaces.



BLUEPRINT

# THE PERFECT BACKDROP FOR YOUR BIG DAY

Blueprint is a hidden gem that occupies the gloriously bright space on the first floor of what used to be London's design museum and is nestled next to Butlers Wharf on the south side of the river Thames overlooking London's iconic, Tower bridge.

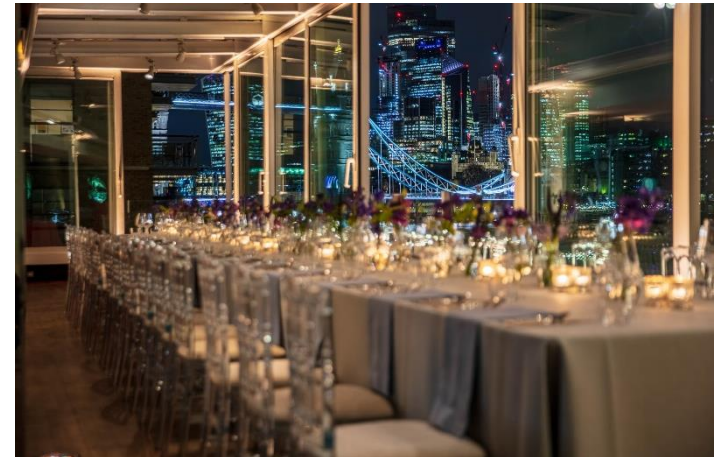
The venue is a bright and airy space with floor to ceiling windows, offering guests some of the best uninterrupted views in the capital, showcasing the river Thames, Tower Bridge and so much more. It is a completely flexible space that can accommodate intimate events or larger parties up to 120 for stand-up receptions.

Blueprint has a contemporary feel offering a flexible open space, coming with the bonus of an outside terrace with views across the City.

The views from the venue provide couples with an unrivalled backdrop for wedding photos.

During the warmer months, Blueprint's glass doors open to create a real sense of alfresco dining, whilst during the winter the floor-to-ceiling windows offer unrivalled views over the Thames.

Located just 15 minutes from London Bridge Blueprint is well connected with local transport, in fact, your guests could even arrive by boat if desired.



## YOUR BIG DAY

We want your whole experience to be as stress-free and memorable as possible. From the build up to the big day itself, our event manager is on hand to assist you every step of the way. Our team have decades of experience delivering seamless successful events and will help you to turn your dreams into reality.

Catering is brought to you by Alexander and Björck, one of London's premier boutique event caterers, whose reputation for outstanding food and fastidious attention to detail is known throughout the industry. Leading the kitchen at A&B is head chef Henry Osbourne, who formally headed up private dining at Gleneagles. He uses seasonal fresh ingredients that are at their peak and makes them 'centre stage'. Using his experience and passion for flavour, he is brilliant at enhancing simple, good ingredients with exciting flavours and textures to create clean, modern, great tasting food.

In addition, we have at our fingertips, some of London's best event suppliers. This allows us to bring all the small details to life and adding the finishing touches that are the mark of a successful event. This includes; floristry, entertainment, AV and production.





















# THE PACKAGE

We have created a simple package to include all of the essential ingredients for your day. If you cant find what you are looking for in this then please ask us and we will endeavour to put a more tailored package together for you.

This does not include drinks as we feel this is personal to yourselves. We have an in-house sommelier who can talk you through available options.

- A dedicated and experience wedding planner who will walk you through the whole process from enquiry to delivery.
- Exclusive venue hire of Blueprint from 5pm – midnight
- Pre- wedding breakfast reception with 5 canapés
- A 3 course dinner menu with coffee and petit fours
- A complimentary tasting of your chosen menu
- Guest menus
- Tables, chairs, cutlery, crockery and linen,
- Experienced team of waiting and bar staff
- Cloakroom
- Security
- In-house led up lighting





## CATERING COSTS

### CANAPÉ RECEPTION AND SEATED WEDDING BREAKFAST

Included within the below cost are:

- 5 canapés per person / 3 course dinner
- All necessary furniture, chairs and dining tables
- All necessary crockery, glassware and cutlery
- All essential service and bar staff
- Event management

### COSTS PER PERSON

30	£235.00
50	£205.00
60	£190.00
70	£180.00
80	£175.00

### DRINKS

We can offer you drinks packages or if you prefer to bring your own drinks let us know and we can discuss corkage options.

These costs are a guide only, final costs are subject to a full brief; taking into account the event timings, chosen menu, drinks consumption and styling.

Please note these prices are inclusive of VAT.



## CAPACITIES AND RATES

### WEDDING BREAKFAST

Multiple tables

90

One long table

50

### HIRE RATES

Venue hire from

£6,000.00

## LICENSING AND CATERING

### LICENSING

Alcohol license and DJ till 11pm, guests depart by 12.30am

### CATERING

In - house catering by Alexander and Björck

*Please note these prices are inclusive of VAT.*





## FREQUENTLY ASKED QUESTIONS

### WHAT IS YOUR MAXIMUM CAPACITY?

We can accommodate up to 80 guests for a sit down wedding breakfast and up to 140 for a standing reception.

### ARE THERE ANY RESTRICTIONS ON YOUR TERRACE?

Guest are unable to smoke, amplified music is not allowed and the terrace is closed while DJ is playing, this is out of respect to our neighbours.

### DO YOU HAVE ACCESS FOR GUESTS WITH DISABILITIES?

Yes but this needs to be arranged in advance and is provided via access to a lift.

### CAN WE INVITE ADDITIONAL GUESTS FOR THE EVENING RECEPTION?

This would need to be planned in advance as we would need to move furniture out of the room to create additional space, depending on the number of guests that attended the sit down meal. We can run through all of this with you.

### WHAT TIME CAN I HAVE ACCESS TO THE VENUE ON MY WEDDING DAY?

As standard, you are permitted access to the venue from 5pm on your wedding day.

If you would like to arrive earlier please discuss this with your wedding planner.

### CAN I BRING MY OWN DJ?

Yes you can, but this would need to be agreed in advance and they would need to supply us with all the necessary insurance documents.

### HOW LATE CAN THE EVENT RUN?

Amplified music needs to cease at 11pm (then 30 minutes background music is permitted).

Last drinks served at 11.30pm and all guests cleared by 12.30am

### WILL I BE ABLE TO SET UP THE DAY BEFORE?

If the venue is available the day before your wedding we will do our best to allow you access for set up. However, this is not guaranteed and subject to charge.

### WHAT IS THE BOOKING PROCESS?

To secure your wedding date we require a 50% deposit based on estimated number of guests attending. You will also be required to sign a contract subject to our terms and conditions. A further 30% deposit is required three months before your wedding date. A balance invoice will then be raised the day after your wedding to capture any last minute add-ons or account bar tabs.

## FREQUENTLY ASKED QUESTIONS

### WHEN DO YOU NEED FINAL GUEST NUMBERS?

We require final guest numbers no later than 10 working days before your wedding date.

### DO WE HAVE TO USE YOUR RECOMMENDED SUPPLIERS?

Please use our recommended suppliers list as an experienced helping hand. Where our suppliers cant provide the service that you require then we can happily discuss other options.

### DO YOU HAVE ONSITE PARKING?

There is no street parking but there is an NCP car park on Gainsford street, 5 minutes walk from the venue.

### CAN I PROVISIONALLY BOOK A DATE?

We can provisionally hold dates for two weeks or until we get another enquiry for the date. To provisional book your date please contact us.





## ENVIRONMENT AND SUSTAINABILITY

As a team, the protection of our environment is central to how we both live personally and operate as a business. This is something that we don't just pay lip service to but something we truly believe in. We view the protection of our planet as an opportunity to re-think the way we work whilst constantly striving to make our business more sustainable.

### BUT WHAT DOES THAT MEAN IN PRACTICE?

It means working with the seasons to deliver creative and innovative menus. Only working with suppliers that have good environmental credentials that provide us with complete traceability of all their products, enabling us to determine the sustainability of everything that we buy. In addition to this, we selectively choose meat from farms that follow good husbandry practices such as free range and naturally fed animals. Our fish and seafood are sourced from sustainable fisheries that are recommended by the Marine Conservation Society to ensure that we select species that are not endangered.

The wines on our wine list are all sourced from producers who can prove their environmental credentials and follow best practice in their industry. We strive to showcase winemakers who share our environmental values.

We look at the resources that our entire business consumes; moving to fully biodegradable food grade catering essentials such as cling films, vacuum pack bags. Managing our waste effectively; recycling used cooking oil into biofuel, our food waste goes through a BioHiTech food digester.

There are many more small steps we take throughout our operation to reduce our impact on the environment, please do see our sustainability policy for more in-depth information.

We believe the best way to affect change is in lots of little ways, these small things add up to make a tangible difference.



[www.blueprint.london](http://www.blueprint.london)

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