



STANDING RECEPTION PACKAGES 2019

Boulevard
events

A LITTLE ABOUT US

We are a family company at heart, in our second generation, in fact that's two of the current directors in front of the original Boulevard restaurant! Our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients and you have a formula for a really special experience. One that's been putting smiles on our clients' faces since the story began in 1988.

Event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see the dishes prepared fresh in front of their eyes. Over the years we have refined our service styles and explored new and exciting ways to deliver amazing food, which you will read about in this brochure.

One thing that will always be consistent in all our menus, is taste! Our Executive chef Adam Neale keeps things simple, combining familiar flavours effortlessly to create truly delicious plates. We have been three times crowned the Square Meal Canapé Cup Champions, so he is doing something right!

We really are passionate about what we do and would be honoured if you granted us the opportunity to show you how that passion can transform your event.





YOUR EVENT

We understand that every brief is unique, no one wants to put a set of stabilisers on their event and that goes for theming, production, service styles, and especially menus.

That's why we put together our best and most popular menus and some unique suggestions for food service styles, but maintain that it is very much your event. If you would like to go off script that is fine with us.

Our team of chefs will write a menu to fit your brief, whether it's Rio carnival, healthy eating or fusion dining, the menu should reflect the direction of the event and we are experts at making that happen.

That being said, its great to have some inspiration, so we have put together our very best menus including several of our award winning canapés to get you started.



CANAPE MENU

MEAT

The Hunters' Gathering –Smoked venison with wild mushroom, celeriac and truffle puree, pancetta, fresh blackberry and a sweet Rioja jus collected in a crisp potato basket (£2.50 supplement per canapé)

Back from Rio: Black bean taco, sweetcorn and pea puree, loin of lamb, pancetta, chorizo, crackling and smoked paprika jus (£2.50 supplement per canapé)

Roast loin of venison with rösti and celeriac puree

Slow cooked Duck and wild mushroom with truffle potato puree

Wild boar, pancetta, red onion marmalade and a potato crisp

Confit of guinea fowl with carrot puree served on a spiced ginger blini

Parmesan crusted cannon of lamb with sweet mustard

Mini Yorkshire pudding with roast fillet of beef and horseradish

FISH

Marinated tiger prawns with coriander and lemon grass

Seared king scallop served with pea puree and balsamic

Smoked salmon on a lotus root crisp with crème fraiche

Crab salad on a linseed cracker with wasabi mayonnaise





CANAPE MENU

VEGETARIAN

Coconut and coriander dhal on a poppadum with coconut crisps

Roasted butternut squash with shitake and pea salad

Wild mushroom and tarragon tortellini with white wine truffle sauce and amaranth

Poached pear and Roquefort with red onion marmalade on granary bread

Sweet potato puree, walnut and honey salsa with feta cheese served on tostada



DESSERT

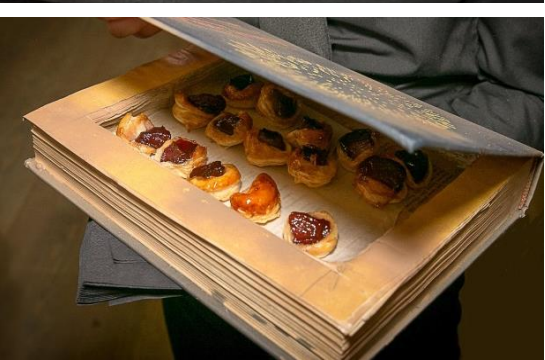
00Heaven – Chocolate delice on a salted caramel and chocolate crackling base, baileys mousse with fresh strawberry, chocolate soil and honeycomb, finished with dehydrated strawberry (£1.50 supplement per canapé)

Apple tarte fine with crème fraiche

Warm rich chocolate brownie with Hazelnuts

Poached pear tarte tatin

Lemon curd and raspberry tart



BOWL FOOD MENU

MEAT

Roast pulled pork with black bean feijoada, wild mushroom, crackling and baby celery cress

Roasted loin of venison with broad beans and hickory mash

Roast fillet of beef with triple cooked chips and béarnaise sauce

Marinated loin of lamb, crispy kale, sweet potato puree and lamb sauce

Chicken and truffle croquette, charred baby gem & beetroot Caesar dressing

FISH

Tiger prawn bhuna with coconut, almonds and lemon served with naan bread

Korean monk fish, vegetable noodles, butternut squash puree with red chilli and coriander sauce

Crispy soft shell crab with spring onion, chilli and coriander

Slow cooked salmon with avocado puree, mushrooms, yakitori and potato crisps

Cod with chorizo crumb, sweet potato gnocchi and smoked paprika sauce





BOWL FOOD MENU

VEGETARIAN

Coconut and coriander dhal, mini poppadum and onion bhaji (*vegan*)

Ricotta and tarragon croquette, glazed fig and red onion and peppercorn salsa

Goats cheese potato gnocchi served with pesto, sun dried tomatoes and rocket salad

Roasted tomato and mozzarella arancini with smoked paprika mayonnaise

Chargrilled Halloumi with golden beetroot , radish salad with lamb's lettuce

DESSERT

Chocolate and Bailey's delice with caramel crack

Hazelnut and chocolate ganache, salted caramel cream, brandy snap and butterscotch

Eton mess with Chambord and a raspberry tuile

Oriental panna cotta with granola

Banoffee pie with grilled banana and sweet cream



DRINKS SERVICE

PRE-PURCHASED ALLOCATION

We are able to offer a huge range of beers, wines, spirits and soft drinks which can be ordered in advance of your event to be supplied on the evening. Wines can be matched to your budget and menu but as a guide, our House wines are priced as follows:

Solano vino blanco, Galicia, Spain	£15.90
Solano vino tinto, Galicia, Spain	£15.90
Enrico Bedin Prosecco Frizzante, Veneto, Italy	£18.50
Bottled beers and lagers from	£ 3.50
Soft drinks by the glass	£ 1.20

UNLIMITED DRINKS PACKAGE

Our unlimited drinks packages start from £7.50 per hour for the first two hours and £6.80 per hour thereafter. This includes unlimited service of House wines, beers and soft drinks for a duration of your choosing. Upgrades on wines or to include spirits or a 'fizz' option are available on request.

CASH BAR

We would be delighted to offer a cash bar for guests and the option of placing an allocation "behind-the-bar". There is a guaranteed minimum spend of £1000.00 payable for all cash bars.



SAMPLE PRICING

In order to allow for maximum flexibility when choosing the number of canapés and bowls for your event, we keep staff and equipment costs separate from the food prices. This allows you to calculate the cost for different quantities of canapés and bowls more easily.

The table below outlines the prices per head for each guest, which vary depending on the number of guests attending the event. The first three hundred guests are priced at a fixed rate, thereafter a reduced rate is applied per 100 additional guests. All guests above 500 are priced at the same rate.

GUEST BRACKET	STAFF AND EQUIPMENT	PER CANAPÉ	PER BOWL
FIRST 300	£10.50	£2.50	£6.00
300-400	£9.90	£2.15	£5.40
400-500	£9.25	£1.75	£4.85
500+	£8.65	£1.35	£4.40

As a guide, the table below indicates the average price per head for staff and equipment and also the average price per bowl and per canapé based on different numbers of guests.

EXAMPLE NUMBER OF GUESTS	STAFF AND EQUIPMENT	PER CANAPÉ	PER BOWL
300	£10.50	£2.50	£6.00
400	£10.35	£2.41	£5.85
500	£10.13	£2.28	£5.65
600	£9.88	£2.13	£5.44
700	£9.71	£2.01	£5.29
800	£9.58	£1.93	£5.18

The table below gives some example totals for an offering of four canapés and four bowls per person, our most popular level of catering for a standing reception

EXAMPLE NUMBER OF GUESTS	STAFF AND EQUIPMENT	FOUR CANAPÉS	FOUR BOWLS	TOTAL
300	£10.50	£10.00	£24.00	£13,350.00
400	£10.35	£9.65	£23.40	£17,360.00
500	£10.13	£9.12	£22.60	£20,925.00
600	£9.88	£8.50	£21.77	£24,090.00
700	£9.71	£8.06	£21.17	£27,255.00
800	£9.58	£7.73	£20.73	£30,420.00

MAGIC BREAKFAST

Boulevard Events are proud to be working with the charity Magic Breakfast whose aim is to end hunger as a barrier to education in UK schools. Over half a million children in the UK arrive at school hungry, which has a huge impact on their ability to learn. It costs just 22p a day to give a child a nutritional breakfast as fuel to give them better brain function, energy and capacity to concentrate.

In order to support this incredible charity we offer our clients the opportunity to donate a voluntary £0.30 per guest, which we will add to your invoice as a charitable donation, exempt from VAT. Boulevard Events will match this donation, which means together we will be feeding two children for every guest at your event. If you would like to find out more about the amazing work Magic Breakfast are doing, take a closer look at their website here www.magicbreakfast.com. This is completely voluntary and we will only add this to your invoice if instructed to do so. If you have any questions or suggestions regarding other ways you can get involved, please do share them.



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Charity Partners