



BLUEPRINT

EVENT SPACE

CHRISTMAS
2023

Blueprint Café, as it was once known, has entered a new lease of life as Blueprint Event Space - a versatile venue that can host any sort of Christmas Party, from big corporate gatherings to an intimate festive dinner with friends.

Alexander & Björck handles all of the catering at Blueprint and boasts a long history catering for boutique events across London. If you're planning a Christmas event with food, contact the team at Blueprint and they will be on hand to tailor menus to suit your event, whether it's a sit-down Christmas meal, or a stand-up party for your friends and colleagues.





PACKAGES

3 COURSE LUNCH

From £99.50 pp + VAT

Guest numbers from 20 – 110

3 course dinner
Christmas crackers
Staffing
Equipment
In-house background music
Led up lighting

LUNCH UPGRADE

£12 pp + VAT

3 x Pre- lunch canapés

VENUE HIRE

From £1,500 + VAT

DRINKS PACKAGE A

(4 HOURS)

£28.00 pp

- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE C

(4 HOURS)

£55.00 pp

- Nyetimber NV reception(1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE B

(4 HOURS)

£35.00 pp

- Prosecco reception(1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE D

(4 HOURS)

£75.00 pp

- House champagne NV reception(1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

3 COURSE DINNER

From £105.00 pp + VAT

Guest numbers from 20 – 110

3 course dinner
Christmas crackers
Staffing
Equipment
In-house background music
Led up lighting

DINNER UPGRADE

£12 pp + VAT

3 x Pre-dinner canapés

VENUE HIRE

From £2,000 + VAT

DRINKS PACKAGE A

(5 HOURS)

£36.00 pp

- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE C

(5 HOURS)

£63.00 pp

- Nyetimber NV reception (1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE B

(5 HOURS)

£47.00 pp

- Prosecco reception (1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS PACKAGE D

(5 HOURS)

£83.00 pp

- House champagne NV reception (1 hour)
- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

3 HOUR RECEPTION

From £48.00 pp + VAT

5 HOUR RECEPTION

From £54pp + VAT

Guest numbers from 50 – 150

3 x Canapés
3 x Bowls
Staff
Equipment
Led up lighting
In-house background music
Christmas decor

VENUE HIRE

From £2,000 + VAT

DRINKS PACKAGE

(3 HOURS)

£23.00 pp

- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

DRINKS UPGRADES

Welcome glass of fizz

- Prosecco
- Nyetimber NV
- House champagne NV

DRINKS PACKAGE

(5 HOURS)

£36.00 pp

- House wine
- Bottled lager / pale ale
- Soft drinks
- Mineral water

£5.00 pp
£15.00 pp
£22.00 pp

Cocktail upgrade (2 cocktails)

- Cocktail upgrade 3 hours
- Cocktail upgrade 5 hours

£20.00 pp
£35.00 pp



Ruinart
CHAMPAGNE
BLANC DE BLANCS
MAISON FONDÉE EN 1727

FESTIVE MENUS

SMALL BITES

Venison tartar | pickled red currants | cornichons | wookey hole cheddar

Sage & onion pig in blanket roll | spiced brown sauce

Smoked haddock | basil & preserved lemon doughnuts

Gin cured salmon | cucumber & lime gel

Prawn toast | black sesame | Korean pepper mayo

Cornish crab choux | parsley & chilli mayo

Shropshire blue rarebit | chestnut mushroom & truffle honey tartlet (v)

Truffled arancini | roasted garlic aioli (vg)

Spiced cauliflower | golden raisin & smoked almond parcel (vg)

Salt baked celeriac | black bean & smoked tofu (vg)

Gingerbread | Confit Kumquats | Mulled Wine | Candy Cane

Mini Apple | Mascarpone | Cinnamon Crisp



LARGE BITES

Prawn po' boy slider | lemon mayo

Beef slider | secret sauce & pickles

Crispy chicken slider | smoked anchovy & parmesan

KFC mushroom burger | black truffle aioli | wild mushroom ketchup (vg)

BOWL FOOD

Schezwan pork belly | chilli & garlic sprouts | spicy peanut sauce

Salt cod fishcakes | pumpkin | salsify & gremolata

Pulled beef short rib | honey & thyme glazed parsnips | smoked almond granola

Turkey & cumin koftas | pistachio & green olive couscous

Smoked cod | salmon & prawn chowder | smoked bacon & sweetcorn

Cauliflower | raclette & black truffle dressing (v)

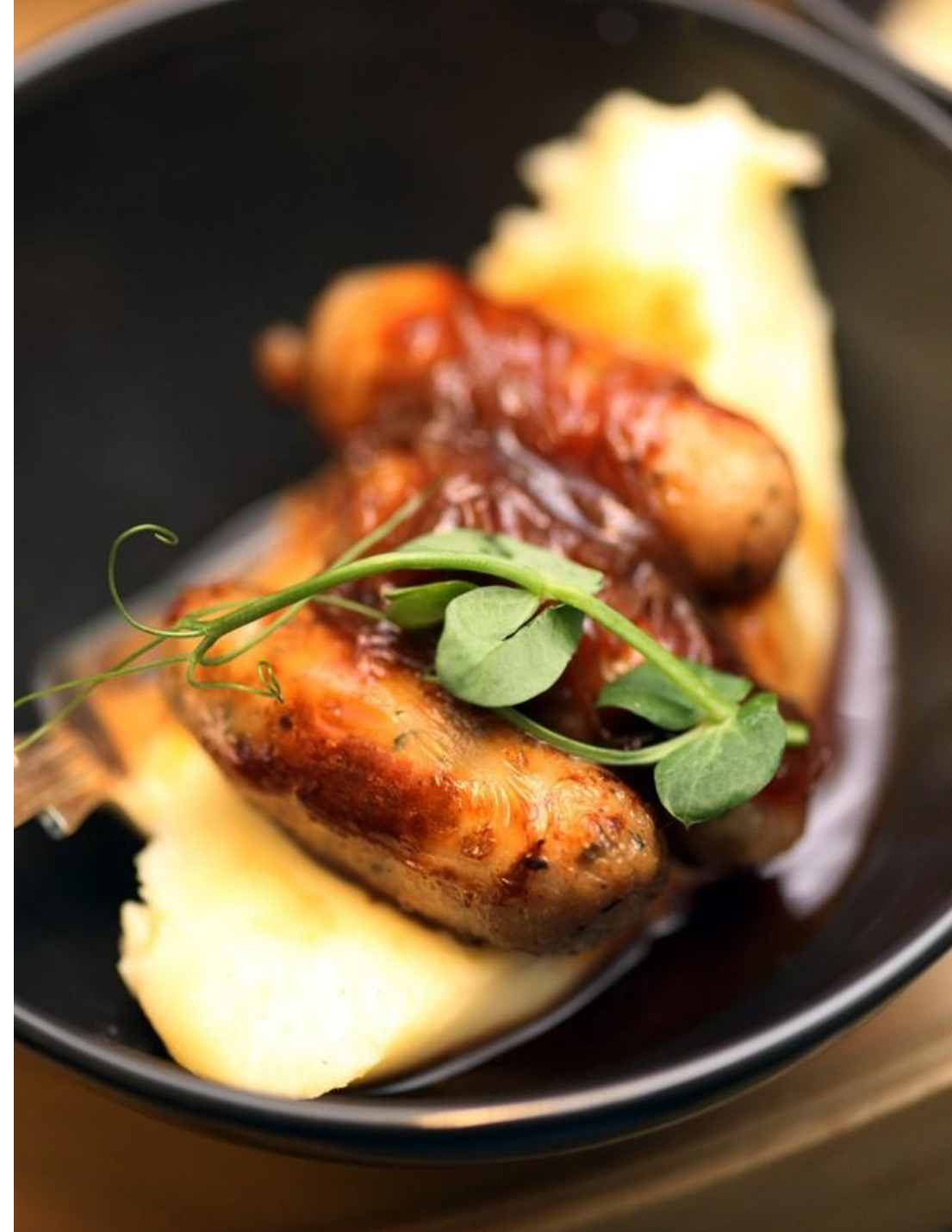
Pumpkin | red lentil Makani | toasted cashews | wild rice (v/vg)

Festive falafel | spiced carrot hummus | pickled chilli & tahini (vg)

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Sticky Toffee | Sesame | Miso | Clotted Cream

Brioche & Butter Pudding | Apricot | Chilled Fennel Custard



3 COURSE MENU

Pink peppercorn cured salmon | burnt dill | pickled radish | avocado & rye

Smoke haddock & parlour clam chowder | sweetcorn | chive & sourdough salad

Chicken liver terrine | prosciutto | chestnut puree | spiced apple & mulled cider jelly

Baked chevre goats' cheese | pickled cranberries | walnut granola & truffle honey(v)

Heritage beetroot | pine nut | orange caramel | chicory (vg)

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Pan fried trout fillet | watercress | Jerusalem artichoke & caviar

Oven roasted cod fillet | leek fricassee | saffron potatoes & preserved lemon beurre blanc

Norfolk bronze turkey | sage & pork mince stuff | all the trimmings

Glazed short rib | honey & sesame glazed parsnips | buttered kale & crispy onions

Chargrilled pumpkin | madeira glazed salsify | chard | gremolata

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Christmas pudding | cranberry compote

Chocolate delice | rocky road | rum & raisin

Brioche & butter pudding | apricot | chilled fennel custard



OPTIONAL
EXTRAS

ENTERTAINMENT

Choose from a wealth of entertainment options from our partners at Young Guns.

DJ

Speak to the team for costs and options.

