



Private hire at the Blueprint Café



This relaxed riverside venue offers space and flexibility making it an ideal location for wedding receptions, corporate events, private parties or formal dinners.

We can accommodate up to 120 guests for a seated lunch or dinner and up to 150 guests for a standing reception; as well as offering a variety of catering options from formal to informal dinners, canapé receptions and buffets.

With dedicated & experienced Events Manager to assist and make recommendations in regards to all aspects of your event and will be on hand from the enquiry stages through to the day itself.

Melissa Sargin | Events, Sales & Marketing Manager | Blueprint Cafe | melissasargin@danddlondon.com
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www.blueprintcafe.co.uk



Testimonials

'Your professionalism shone all through the night, the evening was executed to the highest level, the room looked fantastic, the food was exquisite, and the level of service from indeed yourself with your team was first class'

Jacqueline Butt
Manager – UK Exhibitions & Promotions
DAF Trucks UK Headquarters

'Thank you very much for your generous hospitality yesterday evening. Our event was very enjoyable and very successful and ran very smoothly thanks to you and your colleagues. A great venue with excellent service'

Maria Thomas
Brit Insurance Limited

'It was a spectacular success and we very much appreciated the wonderful food, hard-working staff and ambience that made the evening so special. We will certainly recommend you to all our friends!'

Martin and Loraine Connell

"My wife and I recently had our wedding reception at the Design Museum and the Blueprint Cafe. Even on a grey drizzly February day, the setting could not have been more amazing, with beautiful views over the Thames. Everyone said it was easily the best food they had ever had at a wedding. The service was absolutely fantastic, the staff were fantastic, everything went like clockwork, which meant that we were able to just enjoy the day. I could not recommend the Blueprint Cafe and the Design Museum highly enough."

Harley & Katie Jaffar
Wedding reception





Sample private hire menu

2 courses from £28.50 per person or 3 courses from £33.50 per person,
25 guests & over - 1 dish per course

Starters

Soup

Grilled asparagus, poached hens egg, hollandaise sauce + £2.00

Smoked trout parfait, lemon crème fraiche, Secrett's salad

Chicken liver parfait, spicy tomato chutney

Beetroot salad, goats' curd, aged balsamic

Seared wood pigeon, hazelnut salad + £3.00

Mains

Parsley gnocchi, wild mushrooms, rocket and aged parmesan

Pan fried fillet of bream, wilted spinach, mussel and saffron broth

Delice of lemon sole, crushed Ratte potatoes, chive cream sauce

Supreme of English chicken "Forestiere "

28 day aged rump of beef, fondant potato, spinach, red wine sauce +£3.00

Slow cooked rump of Elwy Valley lamb, Dauphinoise potato, fine beans, rosemary jus + £5.00

Desserts

Lemon posset, raspberries, shortbread biscuits

Bitter chocolate pot, griottine cherries, Chantilly cream

Seasonal fruit fool

Lemon meringue pie, raspberry coulis

Sherry trifle

A plate of British cheese's + £3.00



Canapé menu

From £21 per person for a choice of 5

Chicken Satay skewers

Devils or angels on horseback

Peppered beef kebabs, peppercorn sauce

Cherry tomato & bocconcini sticks with basil pesto

Cocktail chorizo

Baked asparagus & gruyere wraps

Smoked salmon on blinis, dill crème fraiche

Wild mushroom tartlet

Chicken liver parfait on a croute

Colchester rock oysters

Steak tartare

Lemon meringue pie

Mini scones, clotted cream and jam

Chocolate tartlet





Sample buffet options

£31.50 per person

Please choose 1 meat, 1 baked & 1 fish dish, 3 salads & 1 dessert

Meats

Herb marinated chicken

Braised beef in red wine

Pork medallions, marinated prunes

Fish

Poached salmon, chive cream sauce

Delice of plaice, baked with mushrooms

Sea bream, roasted fennel, lemon & olive oil

Vegetarian

Gnocchi, wild mushrooms & parmesan

Spinach and ricotta ravioli, tomato and basil sauce

Leek and blue cheese tarts

Salads

Potato & grain mustard

Fennel, orange and coriander

Heritage tomato, watermelon and mint

Cucumber, shallot & dill

Spiced cous cous

French beans, aged balsamic and shallot

Pickled cabbage, sultana and chive

Dessert

Lemon tart, raspberry coulis

Chocolate pot, griottine cherries

Seasonal fruit jelly, Chantilly cream

British cheese board + £5.00

