



WEDDINGS *at* BluePrint Café



## THE PERFECT BACKDROP FOR ANY EVENT

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Set on the second floor of 28 Shad Thames overlooking the river, BluePrint Café offers a bright and airy pace complete with its own terrace. Benefitting from a private entrance, views of Tower Bridge to the West and Canary Wharf to the East, this unrivalled setting is matched only by its exquisite food with an emphasis on seasonality.

Our space is completely flexible and can accommodate a variety of exclusive events and occasions, from groups to private hire.

During the warmer months, the restaurant's glass doors open to create a sense of alfresco dining on the water. With floor to ceiling windows come rain or shine you can soak up the incredible views.

A dedicated and experienced Event Manager will be your one point of contact to ensure your wedding is seamlessly managed from the initial stages right through to the big day. Whatever your vision may be we will help design the perfect event for you.



## YOUR BIG DAY

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Our breath taking, iconic views of Tower Bridge make BluePrint Café the perfect backdrop for your wedding reception.

We work closely with the team there to ensure the event is seamless and consistent from start to finish. 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.

Let us turn your dreams into reality. With a whole list of fantastic suppliers, every little detail can be brought to life.

We will be happy to organise and manage all your AV requirements in conjunction with our preferred production suppliers

### Capacities

#### **120 people**

*Seated with dance floor*

#### **170 people**

*Standing*

### Contact:

To enquire please contact the events team at BluePrint Café on **0203 196 4959 op 4** or via email: [anaa@danddlondon.com](mailto:anaa@danddlondon.com)













# PREPARING FOR YOUR WEDDING

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## Picking a date

In order to begin planning your big day with plenty of time we offer a provisional booking system which allows you to book your event up to a year in advance. A provisional booking may be made directly with us at BluePrint Café

## When your date is chosen...

Unfortunately BluePrint Café doesn't have a wedding license. However, you can get married at any approved venue or register office in England, regardless of where you live. However, there are certain legal requirements you must do before planning your big day.

If you are both EU citizens you both must give formal notice of your intention to the superintendent registrar of the district in which you reside .

If one or both of you are non-EU citizens then you must apply for special permission for your marriage to take place. Once you have obtained that permission then you must both give formal notice of your intention to a superintendent registrar at a designated register office. Further details of the required documentation are available from any designated registrar office.

You must give a minimum of 15 days notice period prior to your intended wedding date for a wedding license for a wedding license to be issued by the authorities.

Your notices will state where you wish to marry and are valid for twelve months.

**And then it is time to plan your reception!**



# SAMPLE MENUS

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## MENU A

3 courses for £ 42.50

4 courses with cheese for £ 52.50

### Starter

Jersey Royal Potato Soup, smoked ham hock, truffle

Charred Mackerel, horseradish crème fraîche, roasted beetroot

Heritage Tomato, English Buffalo Mozzarella, white balsamic

### Main

Pan Roasted Salmon, summer herbs, caper pesto

Jimmy Butler's Pork Belly, creamed Maris Pipers, bits n' bobs sauce

Charred Cauliflower, spiced butter, barrel aged feta, capers & almonds

Grilled Butcher's Steak, dripping cooked chips, Blueprint Café butter

### Dessert

Michel Cluizel's 72% Chocolate 'Bar', milk ice-cream

BPC Treacle Tart, Devon clotted cream

Lemon Posset, citrus fruits, mint, amaretti biscuits

West Sussex Brie de Meaux,

merlot grape chutney, candied walnuts, biscuits

## MENU B

3-course for £ 55.00

4-course with cheese for £ 65.00

### Starter

Cured Sea Trout, soup of Jersey Royals

Terrine of Cotswold White Chicken, truffle slaw, toast

Salad of Heritage Tomato, Brixham Crab, grilled courgettes, fennel

### Main

Roast Scottish Halibut,

spicy prawn broth, baby peas, broad beans, rock samphire

Grilled Sirloin of Hereford Beef,

dripping cooked chips, Blueprint Café butter, Chef's salad

English Asparagus Tart,

poached heritage hen's egg, hollandaise, summer black truffle

### Dessert

BPC Treacle Tart, Devon clotted cream

Dark Chocolate Gateaux, fresh raspberries, sorbet

West Sussex Brie de Meaux (£10.00 supplement)

merlot grape chutney, candied walnuts, biscuits



## INFORMATION

### MENUS

#### Groups up to 20 guests

Select from one of the group set menus on the day.

#### Groups between 21-30 guests

We ask you to send us an advance **individual pre order** from your chosen menu

#### 31 guests and above

Kindly choose one starter, one main and one dessert for **all** your guests. All dietary requirements are catered for separately

### Choosing your food

We will help you find the ideal menu for your wedding: from a wedding reception with champagne and canapés, to a chic cocktail party, or a glamorous banquet.

Our array of menus are designed by our Head Chef and only use the freshest seasonal produce therefore these menus are subject to seasonal changes.

Our team can also suggest the perfect complement of wines and Champagnes for your chosen menu. Wedding parties are invited to enjoy a complimentary menu tasting at the restaurant.

# SAMPLE BITES & BOWLS

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## Canapés - £3.00 per piece

Carlingford Oysters, two ways,  
with jalapeno, sour apple or natural with lemon and tabasco

London-Cured Smoked Salmon  
on malt loaf with orange, coriander

Spiced Crab Croquette  
brown crab mayonnaise

Black Pudding Rissole  
caramelised apple

English Mozzarella Tart  
heritage tomato, basil

Spiced Lamb Croquettes  
chickpea hummus, preserved apricot

Brie Bon Bon  
beetroot ketchup

Chicken Liver Parfait on Brioche  
fruit chutney

## Bowls - £6.50 per bowl

Fragrant-Spiced Roasted Cauliflower,  
capers, almonds

Breaded Plaice  
peas, tartare sauce, crispy potatoes

Tiger Prawn Macaroni  
tarragon, shellfish cream

Slow-Cooked New Season Lamb  
spring vegetables, wild garlic, creamed Maris Pipers



## Dessert Canapés - £3.00 per piece

Michel Cluizel's 72% Chocolate 'Bar'  
passion fruit

Treacle Tart  
Devon clotted cream

Mini Fruit Tartlet







# SAMPLE WINE & DRINKS

## WHITE WINES

	125ml/Btl
2016 Cuvee Jean Paul Gascogne / Colombard, Ugni Blanc / France	4.5/22
2017 Principato / Pinot Grigio / Italy	5/25
2017 Chateau Fontarache / Viognier / France	6/29
2017 Sileni / Savignon Blanc / New Zealand	7/32
2016 Bischoffliche / Riesling / Germany	8/35
2016 The Listening Station / Chardonnay / Australia	28
2016 Domaine Les Grands Presbytères / Muscadet / France	30
2015 Waterkloof / Chenin Blanc / SA	37
2014 Camino Cellars / Chardonnay / USA	40
2015 Sharpsham Dart Valley / Madeleine Angevine / England	41
2013 Domaine de la Motte Chablis / Chardonnay / France	47
2015 Adelina / Riesling / Australia	47
2015 Jean-marc Boillot / Chardonnay / France	64

## SPARKLING WINES

	125ml/Btl
Le Dolci / Prosecco / Italy	6/35
Chandon Brut / Chardonnay, Pinot Noir / Argentina	8.5/44
Moët & Chandon / France	13/62
La Vida al Camp Cava / Macabeo / Spain	43
Hambleton Classic Cuvee / Blend / England	55
Nyetimber Classic Cuvee / England	70

## Cocktails

Fairy tale Martini	9.5
Tanqueray Gin, Cranberry and Elderflower	
Bay Breeze	9.5
Havana Club 3yr with Apple juice, Elderflower and Lemonade	
T&G	9.5
Brockmans Gin, Lemon Juice, Chamomile, Ginger Ale	
Sunrise	9.5
Ketel One Vodka, Disaronno, Frangelico, Pineapple juice	
Burnt Orange Crisp	9.5
Orange Infused Campari, Tanqueray, Martini Rosso	
White Vortex	9.5
Hendricks Gin, Cucumber, Egg white	

## RED WINES

	125ml/Btl
2016 Cuvee Jean-Paul Gascogne / Grenache, Syrah / France	4.5/22
2016 Les Oliviers Pays d'Oc / Merlot / France	6/31
2017 Bellefontaine Pays d'Oc / Malbec / France	7/33
1999 Urbina / Tempranillo / Spain	9/45
2016 Vallet Freres Bourgogne / Pinot Noir / France	9.5/49
2016 Bellefontaine / Cabernet Sauvignon / France	25
2017 Pietas / Carignan / France	26
2014 False Bay / Pinotage / SA	28
2015 58 Guineas Claret / Merlot, Cabernet Sav / France	35
2015 Black Craft / Shiraz / Australia	36
2015 Paterna Societa Agricola / Sangiovese / Italy	36
2012 Franc Cardinal / Blend / France	38
2015 Jean Foillard / Gamay / France	39
2008 Urbina / Tempranillo / Spain	40
2014 Waterkloof / Syrah, Merlot Blend / SA	48
2014 Neudorf / Pinot Noir / NZ	68

## ROSE WINES

	125ml/Btl
2017 False bay / Field Bend / SA	5/25
2017 Domaine des Tourelles / Field Bend / Lebanon	40

## Lagers

	Ales
Peroni, 5.1%	4.5
Schiehallion Craft, 4.8%	5
Camden Hells, 4.6%	5
Piston Head, 4.6%	5

## Cider

Hawkes Urban Orchard	5.5
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## Soft drinks 3.2

Coke	Lime & Soda	Ginger Ale	Lemonade
Diet Coke	Sparkling Elderflower	Ginger Beer	

## Juices 3.5

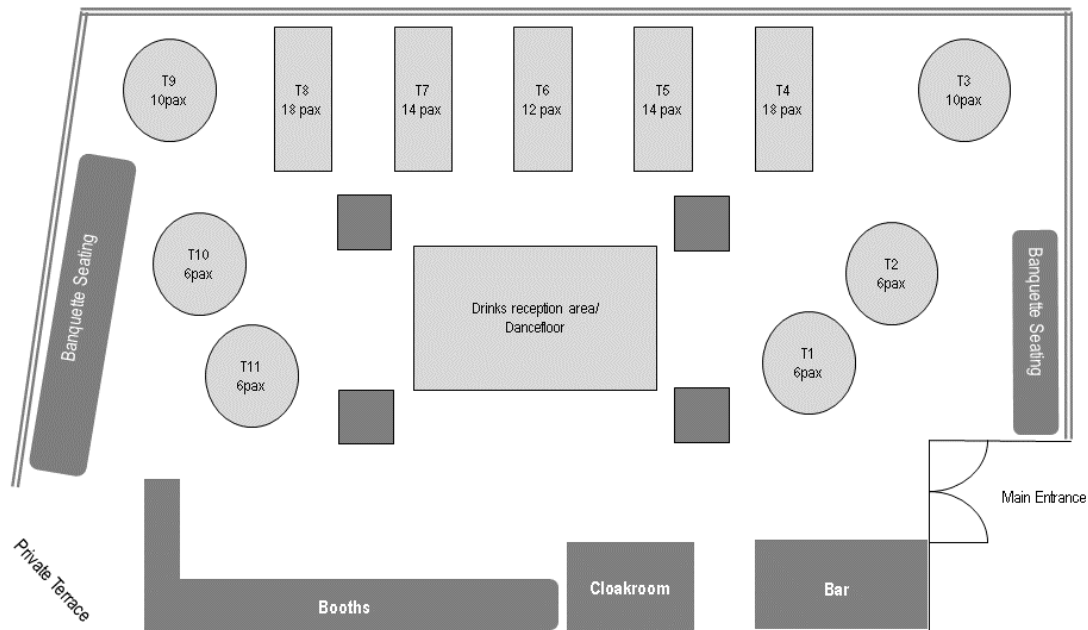
Fresh Orange Juice	Apple Juice	Cranberry
Pineapple	Tomato	





# SAMPLE FLOOR PLAN

120 Guests seated with drinks reception area & dancefloor



## CONTACT

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Set on the banks of the Thames with elevated panoramic views of Tower Bridge and The City to the West and Canary Wharf and Docklands to the East. The floor to ceiling windows at The Space@BluePrint offers a bright and airy venue that can be set up on rounds for dinner or maximise space with a perfect standing reception for up to 170.

Our space is completely flexible and can accommodate a variety of private events and occasions, from groups to private hire. During the warmer months, the restaurant's glass doors open to create a sense of alfresco dining, while during the winter the floor-to-ceiling windows offer unrivalled views

**Contact:**

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