



Here are some of our highlights ...

It's high time we told all of our newsletter readers what has been going on here at MJT Holdings, the home of Blue Strawberry and Table Talk. It's been non-stop events since spring. We've been helping to celebrate 25th and 70th birthday parties, centenaries, corporate client evenings, summer weddings and of course the start of Wimbledon. We've been spotted serving pimm's at Ralph Lauren, nestled inside the walls of Chiswick Garden, at the Louise Blouin Foundation and at one of Blue Strawberry's most popular wedding venues, Kew Gardens. Scottish haggis has been seen on the menu, tantalising antipasti stalls, barbecues and buffets as well as our delicious three-course dinners, all of which have been enjoyed with mouth-watering effects ...

COOL AND CLASSY CORPORATE ENTERTAINING

In Wimbledon offices ...

It was an evening of canapes, cocktails and colour for a corporate company as they entertained their clients in style and sophistication. Around 150 guests made their way onto the office roof terrace to enjoy a night of networking. Exquisite bites consisting of hot smoked salmon fishcakes and mini cheese souffles as well as more substantial mini meals, seared tuna salad, Moroccan lamb tagine and crispy red pepper risotto. A perfect occasion to chat business in an informal environment in the evening twilight.



At the Royal Academy ...

An astonishing 700 guests arrived for a corporate party and private viewing of the Royal Academy's renowned summer exhibition. With champagne in abundance there was also a selection of thirst-quenching and exotic soft drinks including fresh watermelon juice infused with basil as well as grapefruit and lychee juice. As well as canapes and mini meals being passed around (including shredded duck salad and fish 'n chips) an authentic 'Antipasti food stall' enticed guests to platters of cured meats, Italian cheeses and a selection of breads and olive oils.



WONDERFUL SUMMER WEDDINGS AT ...

The Louise Blouin Foundation

For the first time ever, Blue Strawberry was seen at the Louise Blouin Foundation for a private summer wedding. Just under 200 guests mingled in the gardens and enjoyed an evening of celebrations grazing on delicacies such as salt cod Scotch quails egg, lobster thermidor tarts and duck sausage rolls. The reception rolled on to a sumptuous dinner where delicate racks of spring lamb filled plates and were accompanied by rosemary potatoes and other spring seasonal vegetables. Square tables, modern furniture and effective lighting gave the evening a stylish and youthful atmosphere as guests enjoyed rose petal martinis as well as the separate coffee and cheese bars.



Kew Gardens, Cambridge Cottage and Orangery

Blue Strawberry helped to maintain the high wedding spirits of April at a stylish celebration held at Kew Gardens in the historic Cambridge Cottage and famous Orangery. The bride and groom with 200 guests commenced the party with a champagne reception at Cambridge Cottage before relocating to the Orangery which had been transformed into a stunning setting for dinner and dancing. Magnificent flowers in white and green featured at both venues. Seared beef carpaccio, caramelised onion tarte tatin and mini egg Florentines paved the way for a glorious three course dinner. Poached Loch Duart salmon fillet with black truffle potato to start with, followed by perfectly pink seared fillet of beef. Dessert was a classic for pudding lovers and the bride's favourite, a delicious individual banoffee decorated with gold leaf. As the bar opened, mojitos, cosmopolitans and kegs of Guinness were hot property at the bars as guests danced the night away to the Soho House DJ.



WIMBLEDON FEVER AT RALPH LAUREN

What better way to mark the start of Wimbledon with a glamorous evening of champagne, canapes and clothes at the Ralph Lauren store in Brompton Cross. It was the place to be seen as well-known faces filled the three floors of the store including tennis ace Boris Becker as well as Sienna Miller and Sabrina Guinness. Pimms was aplenty as were an array of delicately formed bites such as cucumber sandwiches, Cornish crab salad and the quintessential Wimbledon delicacy - strawberries & cream (although on this occasion it was in miniature form consisting of a tiny strawberry basket filled with strawberries, meringue and cream). Game, set, match!



CELEBRATING MILESTONE OCCASIONS ...

Tullow Oil's 25th Birthday Party

Inside the walled gardens at Chiswick House, 230 guests gathered to celebrate Tullow Oil's 25th birthday party. It was an evening celebrating all things British - BBQ's, ice cream tricycles, pints of Pimms and cocktails aptly named 'English Country Garden'. A pitched marquee enabled guests to wander freely into the shade and enjoy the hearty buffet and barbeque. Sizzling beef burgers, tiger prawns, Cumberland sausages and marinated chicken breasts satisfied hungry tummies and were heartily enjoyed with enormous salads boasting charred asparagus spears, buffalo mozzarella, vine cherry tomatoes and other summery greens. The evening ended sweetly as large vases of Eton Mess and chocolate roulade's plump with fresh berries enticed guests back for yet another feast. It was after all a good reason to celebrate.



70th Birthday Party at Royal Hospital Chelsea

What better way to celebrate a 70th birthday party than with a grand dinner at Royal Hospital Chelsea. With a reception and dinner in the Great Hall, the evening was an example of style and sophistication. For the 220 guests dinner involved a starter lemon, dill and crayfish pancake followed by boned quail with foie gras. But the real highlight of the evening had to be the dessert which has been specially chosen in celebration of Easter - cracked dark Easter egg filled with a light passion fruit and coconut mousse served with a shot glass of Eton mess. If that wasn't enough to spoil the taste buds, cheese boards abundant in the last of the seasons Vacherin filled the tables. The host of the evening, being a Master of Wine served some of his favourite and elegant wines, perfectly complimenting the dinner menu and fragrant choice of cheese. Four male voices from The Eton Place Music Company jollied the evening along and performed a short recital in front of the merry guests.



INSTITUTE OF CHARTERED SHIPBROKERS CENTENARY

Over 400 guests gathered at the National Maritime Museum to celebrate the Institute of Chartered Shipbrokers' centenary. A magnificent gala dinner (prepared by Table Talk) was put on for a wealth of shipping personalities from around the world. An English inspired menu starting with baby asparagus and quail egg salad was followed by roast rump of lamb with colourful roast violet artichokes and a dessert of semi candied strawberries with verbena ice cream. Over dinner, guest speaker TV and radio personality Gyles Brandreth entertained the guests with colourful stories of his career as a British member of Parliament.



HAMPTON COURT PALACE MUSIC FESTIVAL

During the busy month of June, Blue Strawberry catered for the prestigious Hampton Court Palace Music Festival - a series of music concerts that included Jools Holland, Bryan Adams and Westlife. Catering a series of dinners, located all over the Palace, guests were invited to a pre-concert canapé reception and two-course dinner, which included lightly smoked and roasted rump of Launceston lamb served on a bed of grilled Mediterranean vegetables with basil pesto, and for dessert an apple and thyme tarte tartin with crème fraiche.



VISIT SCOTLAND AT THE VICTORIA AND ALBERT MUSEUM

Visit Scotland celebrated their annual summer party with a Scottish themed event accompanied by all the great Scottish ingredients; bagpipers, Scottish dancers and of course haggis, neeps and tatties! Other Scottish culinary delights included cured smoked salmon bites on lemon scones, Colcannon (leek and cabbage with a poached egg and Isle of Mull cheddar sauce) and venison sausages. Dessert was another Scottish favourite, 'Cranachan' consisting of layers of raspberry with whiskey cream and toasted oats. Heather purple hued flowers filled the rooms adding warmth and colour and guests were invited to sample oysters from the oyster shucker and try a variety of peaty whiskeys.



NUMBER ONE NEW VENUE LISTINGS FOR BLUE STRAWBERRY

One Marylebone

Built in 1826 on its own 'island' in the heart of the capital, One Marylebone has rapidly become a firm favorite for event organisers and private clients looking for an elegant, yet flexible venue. Beautifully refurbished to the original designs of Sir John Soane, the Grade I listed venue boasts 3 unique spaces plus landscaped garden, moments from Regents Park.



One Mayfair

Built in 1825, One Mayfair has recently reopened its doors and is set to be London's newest and most spectacular venue. This historic landmark in London's exclusive West End has been carefully restored and retains all of its timeless majesty required to host a wide range of events. After years of neglect and lack of funding this historic Grade I listed building has undergone months of refurbishment bringing it back to its former glory. As one of the largest event spaces in the Mayfair area and since its launch the grandeur has already attracted renowned brands.



The Museum of London

The Museum of London is located in the heart of the Square Mile and has a selection of unique and flexible spaces for events. Whether you need a reception space for 1,000 people, a glamorous fine dining experience for 300, or a 220-seat theatre and intimate meeting space for ten, the Museum's new £20m galleries have the perfect setting in the heart of the City of London. The Museum of London uses its collection of over 7 million unique objects and personal stories to inspire a passion for London. The Sackler Hall is defined by London's only fully commissionable digital ellipse - a 28m digital plasma screen that can be tailored to suit each event on a bespoke basis, from a twinkling chandelier effect, bubbling coloured lava or up to the minute London facts and figures.



DEFENCE DINNERS, BEATING THE RETREAT AND SUMMER RECEPTIONS

Blue Strawberry's military style operations were on full display in June when they were once again selected to cater the prestigious London Chamber of Commerce Annual Defence Dinner at the Imperial War Museum and the Royal College of Defence Studies Annual Summer Reception and Beating the Retreat at the Tower of London.

In the stunning setting of the Imperial War Museum, Secretary of State for Defence the Rt Hon Liam Fox engaged the assembled audience of defence companies and representatives from the armed forces as he spoke of the increased threat of cyber terrorism and how this was the greatest threat facing the UK today. This speech was followed by an exceptionally well received dinner of Slow cooked sea trout with its own tartare, avocado and horseradish cream, golden trout caviar and glacial salad followed by slow cooked shin of beef with cavalo nero, braised baby root vegetables and wild mushroom stuffed potato dumplings and completed by a colourful dessert of tutti frutti summer tart with hazelnut and meringue semifredo.

The Tower of London played host to the Royal College of Defence Studies Summer Reception in the presence of

the Constable of the Tower General Lord Dannatt GCB CBE MC ADC, who took the salute and Tower Group Director Colonel Dick Harrold OBE, the Band of the Irish Guards, previously on parade just weeks earlier at Trooping the Colour carried out a captivating Beating the Retreat. Guests from the armed forces were joined by their colleagues from armed forces from across the world who had all studied together on a year-long course in defence strategy. A best of British menu including mini steak and ale pies, confit duck scotch eggs and steal baguettes was thoroughly enjoyed by all.



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