

BLUE STRAWBERRY
an improbable name, but seriously good food



SUMMER NEWSLETTER 2010

There's been lots going on here at Blue Strawberry, so much so that we've decided to send out another summer newsletter to tell you about our latest events; from fun-fair events, garden parties to luxury brand soirées and high profile dinners. We've also featured two fantastic venues; Tate Britain and Tate Modern, two of London's most iconic British buildings. Feel like entertaining your friends? Try out our recipe of the month; 'crab & asparagus fettuccini' - it makes a perfect dinner party dish paired with a few glasses of crisp white wine. We hope you enjoy reading about our news and don't forget to follow us on [facebook](#) for daily news and updates; serach Blue Strawberry, Specialist Event Caterers.

GARDEN AFFAIR AT THE IMPERIAL WAR MUSEUM



For the first time ever, the gardens at the [Imperial War Museum](#) were in use for the Lloyd's broker, Newman Martin and Buchan LLP summer party. On the hottest day of the year, 200 guests were welcomed into the garden which boasts an impressive military cannon. Post reception, an elegant dinner was held in the Main Exhibits Hall where guests dined below a rare Battle Spitfire suspended above them, and next to Ole Bill, a 1911 London bus requisitioned to transport troops to the front line. Their three course dinner consisted of a Cheltenham beetroot terrine and goat's cheese mousse, followed by a choice of roast cannon of lamb, Loch Duart ginger salmon or aubergine cannelloni, and a decadent dessert of warm chocolate fondant with blood orange sorbet.

TWO HIGH PROFILE DINNERS FOR EMG



US based Event Management Group brought guests from a Fortune 500 company to London on an exciting hospitality programme which took place in the stunning [Kensington Palace](#) and the [V & A Museum](#). At Kensington Palace, following an 'Orangery' theme, guests enjoyed drinks on the terrace surrounded by the orange 'glow' of the uplighting. Dinner was then served inside the Orangery itself, where tables were decorated in keeping with the theme with orange flower centerpieces, orange seat pads and orange napkins. During dinner, an impressive piano performance serenaded the guests and further contributed to the elegance of the evening. The

following night, at the V&A, as guests sipped champagne in the Madejski gardens, a group of charming choir boys entertained the crowd before they stepped into the Dome for dinner, where a selection of opera singers set the scene. The room was decorated with a platinum and purple colour scheme and the striking Chihuly chandelier looked alive as it was lit from beneath with moving lights.

A FUN AFFAIR FOR HAKLUYT



Hakluyt held a wonderful summer fete at Kensington Palace for 350 of their clients and they couldn't have chosen a better evening for it. As the sun shone, colourful stalls, including a coconut shy, cork gun shoot and 'test your strength' hammer entertained guests (prizes being the classic fun-fair cuddly toys). With circus music in full swing, unicyclists and magicians galore, the atmosphere was high-spirited and continued to be so as glasses of Pol Roger champagne and classic vodka martinis were enjoyed with enthusiasm.

Venue Focus: TATE BRITAIN



Tate Britain, home to the greatest collection of British art in the world and known to be Millbank's most impressive landmark, is also a perfect events venue. Architecturally rich, Tate Britain encompasses diverse entertaining spaces, from classical and formal galleries to modern and contemporary; the venue lends itself to all manners of corporate entertaining. The Victorian Gallery 9, Manton Foyer, North and South Duveens including the Sackler Octagon are all impressive and imposing spaces, each offering a combination of capacities (receptions up from 350 to 600 and dinners from 120 to 200).

And the ... TATE MODERN



Why not entertain at the top of one of London's most iconic and best loved buildings, the Tate Modern, with the City's stunning skyline as a backdrop. Capture an unforgettable vista of London and host a drinks reception for up to 130 guests in the impressive Members Room. Guests can wander freely onto the North and South balconies to view the City's skyline and the calming River Thames. For more information about becoming a Corporate Partner of the Tate, which entitles you to hold events and provides tickets to exhibitions, please contact the Tate Events Team quoting reference BSTATE0710.



Ingredients

2 tbsp extra virgin olive oil
 1 shallot, peeled and finely diced
 1 tbsp fresh lemon thyme leaves
 2 tsp anchovy essence
 150 ml (5fl oz) dry white wine
 150 ml fish stock (can be bought)
 350 g asparagus, trimmed and cut into 2.5cm pieces
 350 g fresh white crab meat (or frozen or 2 x 170g tins), allow to drain if necessary
 400 g fettuccine pasta
 10g unsalted butter
 Juice of 1 lemon
 4 tbsp chopped fresh parsley
 Freshly ground black pepper

Recipe of the Month:

Crab & Asparagus Fettuccine

(Recipe serves 4)

1. Heat the olive oil in a heavy-based frying pan, add the shallot and cook gently until soft but not brown.
2. Add the lemon thyme leaves, anchovy essence, wine and stock. Bring to the boil and reduce to a simmer. Allow to simmer for 5 minutes.
3. Meanwhile bring a large pot of water to the boil. Add the asparagus and cook for 4 minutes or until just tender. You do not want to overcook it, keep it nice and green.
4. Add the asparagus to the shallot and wine mixture along with the crab meat. Cook the pasta for 3-4 minutes depending on its freshness (if dry then follow the instructions on the packet). Bring the crab mixture to simmering point. Drain the fettuccini and add to the crab sauce.
5. Heat the butter in a frying pan until nutty and golden. Add the lemon juice and fresh parsley then pour over the pasta just before serving. Toss well.
6. Season to taste with plenty of black pepper and serve immediately with a fresh green salad and some warm ciabatta bread.

SUMMER PARTY AT KEW GARDENS IN 3 VENUES



The renowned Kew Gardens was the setting for the Permira summer party and for the first time ever Blue Strawberry used all three main venues; Cambridge Cottage, The Princess of Wales Conservatory and the Orangery. Starting with an elegant tea at former royal residence Cambridge Cottage, 100 guests tucked into cucumber and cream cheese sandwiches, chocolate éclairs and mini bowls of strawberries, before being ushered into the Princess of Wales Conservatory for a pre-dinner reception. The Conservatory, famed for its rare orchid collection and free roaming Chinese Water Dragons has ten environmental zones ranging from arid to wet tropics which guests can explore. Also on show was the temporary butterfly exhibition, with hundreds of butterflies, many of which fluttered around during the reception. A selection of savoury canapés were passed, highlights being: lapsang smoked duck breast with pickled vegetables and nashi pear elderflower chutney, organic beef carpaccio and truffled brie on a rosemary sable. Quenching Champassion cocktails (passion fruit puree and champagne), mojitos and tall glasses of Veuve Clicquot champagne were also enthusiastically enjoyed before guests were led on a short stroll to the Orangery, Kew's most elegant building, for a barbecue dinner. Tables brimmed with sumptuous salads of roasted haloumi and sweet potato, fresh fig, goat's cheese and rocket and the barbecue

sizzled with butterfly legs of lamb, seared miso glazed fillets of salmon and delicious cannellini bean parcels. If that wasn't enough, the dessert of all desserts was beautifully presented and lured even the most savoury palleted guests; dark Valrhona chocolate dome with lime cream and blood orange sorbet.

ELIZABETH ARDEN AT 33 FITZROY SQUARE



Floaty summer dresses, killer heels and the fragrant scent of perfume were in abundance at the Elizabeth Arden party which celebrated both 100 years of the brand and the sampling of new fragrances. Fresh Attitude Communications transformed the three floors of 33 Fitzroy Square into a cool, contemporary space in fitting with the glamorous and fashionable crowd. Guests, including Holly Valance, Erin O'Connor and Tamara Beckwith, were welcomed up to the first floor for Blue Strawberry Rose Petal Martinis and chilled champagne, to mingle amongst models sampling the perfumes, before being ushered downstairs to the Hot 100 Room. Here, small bags of casino chips were handed out as guests took to the Roulette and Black Jack tables. In the heat of the gambling, goblets of our famous Basil Collins and Passion Fruit Mojitos were offered to refresh the players, on-lookers and other party-goers.

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