

**BLUE STRAWBERRY**  
an improbable name, but seriously good food



*We hope you enjoyed our recent Christmas-inspired newsletter packed with ideas for your festive parties. We've been busy bees here at MJT Holdings, so much so, that we're bursting to tell you about our latest news and events, which included trips to Cannes, venue updates as well as exclusive featured events.*



In need of some cocktail inspiration? We've been sourcing all sorts of new and delicious cocktails to help you swing your way into the festive season. A warming **spiced mulled cider**, complete with all the trimmings is perfect for those chilly Autumnal nights. Virgin or **bloody Mary's** are always a big hit for brunch, lunch and pre-dinner cocktails or for something more delicate an **apple bellini** or **Chelsea rose** (gin, apple juice, raspberry puree and elderflower) will hit the spot and get your party guests in the spirit.

## EXTRA TIME AT THE IMPERIAL WAR MUSEUM



The Imperial War Museum London makes a spectacular space for a Christmas party and this season is offering extra time for all events. Whether it's a **dinner dance for 400** or **reception for 1,000**, guests will have the chance to enjoy a private view of the latest exhibits. For smaller more intimate events, the **Upper Boardroom** is an elegant space, showcasing paintings from the Museum's Collections and an **internal balcony overlooking military planes and tanks** in the Large Exhibits Gallery. Contact the Events team, Olivia and Debbie to help you create a Christmas party like no other year. Please quote **Strawberry10** when making your enquiry.

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## FESTIVE EVENTS AT HOUSEHOLD CAVALRY MUSEUM



The Household Cavalry Museum has teamed up with both Blue Strawberry and our sister company Table Talk to provide **exclusive Christmas packages**. They will also offer their acclaimed bespoke service for clients wishing for a high-profile dining experience. To complement the grandeur and beauty of the Grade I listed building, the museum will be **decorated with a traditional festive theme** (with the option of having live background music). Enjoy a stylish and classic Christmas party within the most **wintery of settings**, a **working stable with live horses**. Please contact us using the details below for more information. For more information about the Christmas packages please contact Ruth Lawton-Owen on 0207 326 5748 or [email](#).

## CONDE NAST DINNER AT THE TOWER OF LONDON

Slow cooked salmon with pickled Braeburn apples, white radish and watercress salad with watercress emulsion

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Roast leg of Welsh lamb stuffed with caramelised onions, root vegetables and dauphinoise potatoes

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Brandy snap box filled with toffee sponge, salted caramel butter cream, toffee popcorn and confit of apples



Renowned interior designer and perfumier Clive Christian and his daughter Victoria invited some of their top clients to a dinner hosted by **Architectural Digest Magazine**, part of the **Conde Nast family**. Guests flew in from Europe and the US to marvel at the Crown Jewels before enjoying dinner in the White Tower which was dressed in the company's trademark colours of black and gold. Clive Christian kitchens can be found in some of the world's most luxurious homes and Blue Strawberry were the natural partner for this important event.

**NEW AT KEN PALACE**

**NEW HOUSE VODKA**



For a limited time only, **Apartment 1a** at **Kensington Palace** will be available to hire for daytime and evening events. A former private residence, Apartment 1a offers a **contemporary space for daytime lunches and meetings** or can be hired in the evening for intimate dinner parties for up to 40 guests and receptions for up to 60. A personal guide is also available to give guests an insight into the fascinating history of the palace and the people who have lived here.



Boutique brand '**Chase**' creators of the English potato vodka are winners all round and will now be the **MJT new 'house vodka'**. It was awarded the world's best vodka in the most respected spirit awards in San Francisco. Each bottle is handsigned and batch numbered using traditional methods to produce a truly artisan vodka. Chase has also designed a '**crisp and elegant**' gin as well as **English apple juice** and liqueurs made using fresh fruit (elderflower, blackcurrant, raspberry and rhubarb).

## CHARITIES EVENT AT KEW



## GUESTS OVER THE MOON



In September, Blue Strawberry delivered a three-course dinner to guests attending the **annual Kew Autumn Ball** taking place in the **Orangery in Kew Gardens**. The 240 Kew residents gathered to support two local charities, the **St Anne's Tercentenary Appeal** and the children's charity, **REACT**. After dinner guests enjoyed a live auction, cocktails, dancing and a casino.

Internationally famous astronaut and first man on the moon, Neil Armstrong, charmed guests at a drinks reception at the **Tower of London**. Held in the historic **Wakefield Tower**, site of Anne Boelyn's trial and the reputed murder of Henry III, **Neil Armstrong recounted his own piece of history** as guests enjoyed delicious canapés and explored the fascinating rooms.

## LAUNCH OF CUNARD'S LUXURY OCEAN LINER: Queen Elizabeth



*"As always Blue Strawberry have done a terrific job. Your excellent food, service and professionalism make you a company I choose to return to time and time again. Nothing is ever too much trouble and I have total confidence that you will deliver. Once again, you pulled it off - thank you!" (Quote from Partner at Fleet Maritime Events)*

To mark the launch of the **new Queen Elizabeth ocean liner** Blue Strawberry were invited by the ship's owner's Cunard to prepare a sumptuous afternoon tea for **650 VIP guests dockside in Southampton**. The official launch, attended by the ship's Godmother and namesake HM Queen Elizabeth, drew crowds who looked on in awe at the nearly **300 metre long ship** which stands taller than Nelson's column. Blue Strawberry's delicious menu was also well received as guests feasted on tempting afternoon tea treats displayed on 3-tiered cake stands which sat elegantly on glass poséur tables. Champagne and an assortment of teas flowed as guests looked on through the viewing gallery at the spectacular new liner.

A traditional **string quartet sporting boater hats** added merriment to the occasion as trays of **mini orange cheesecakes, scones** with all the trimmings and **decadently rich fruit cake** were eagerly enjoyed. Savoury finger sandwiches, confit **duck scotch eggs with truffle mayonnaise** and savoury tarts were also on offer as guests enjoyed what was a thoroughly British occasion, evoking the spirit of glamour and **high society of the 1930s and 40s**.

## GET IN GEAR WITH YOUR GARNISH



**Cucumber curls, roasted coconut shavings, rosemary sprigs and raspberry skewers ...** We've been searching high and low for some new, innovative drinks garnishes and we've come up with some ideas. Add a twist to your gin & tonics with a **long thin slice of cucumber** or alternatively a **cucumber finger** (perfect for stirring too). Or add charm to your rum cocktail with some coconut shavings. We light to think outside the box when suggesting cocktails and garnishes for our clients. Your **choice of glassware** is also important so look out for some stylish, modern and chic alternatives to the ordinary classics.

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