



WEDDINGS *at* BluePrint Café





## THE PERFECT BACKDROP FOR ANY EVENT

---

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

---

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** or via email: [BlueprintCafe@danddlondon.com](mailto:BlueprintCafe@danddlondon.com)







# PREPARING FOR YOUR WEDDING

---

## 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

---

## MENU A

3 courses for £ 36.50

4 courses with cheese for £ 41.50

### Starter

**Leek & Potato Soup (V)**

With Smoked Salmon (optional)

**Tea Smoked Mackerel**

With celeriac remoulade

**Ham Hock and Parsley Terrine**

With Piccalilli and Sourdough

### Main

**Fillet of Salmon**

Tomato, Herb vinaigrette, Crushed potatoes

**Wild Mushroom Risotto**

Parmesan, truffle oil

**Braised Lamb Shoulder**

Peas with mint, Bacon

### Dessert

**Super "Chocolatey"**

Chocolate Brownie

**Vanilla Panna Cotta**

Strawberry coulis

**Cambridge Burnt Cream**

The English version of Crème brulee

### Side Dishes £3.95 each

Hand cut chips, French beans, New Potatoes, Tenderstem Broccoli

## MENU B

3-course for £ 46.50

4-course with cheese for £ 51.50

### Starter

**Cured Salmon, Dorset Crab**

Avocado and radish

**Duck Rilette**

Duck Rilette, on toast, piccalilli

**Beetroot and Goat's Cheese Salad (V)**

With walnuts

### Main

**John Dory**

Braised Chicory, Raisins, Cauliflower Puree

**Fillet of Beef**

Potato and Artichoke Cake, Green beans

**Deep Fried Duck Egg**

Sauce Romesco, baby leeks

### Dessert

**Valrhona Chocolate Mousse**

Caramelised banana and hazelnuts

**Lemon Cream**

With Fresh Berries and Chocolate Crumble

**Selection of British Cheese**

Crackers and jam

## INFORMATION

### MENUS

**Groups up to 20 guests**

Select from one of the selected group menu on the da.

**Groups between 20-30**

**guests**

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

**30 guests and above**

Kindly choose one starter, one main and one dessert for all your guests.

### 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 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 CANAPES

---

**Canapés £21 per person (6 pieces)  
or £4 each.**

## Meat Canapés

Chicken Lollipops with Kimchi Mayonnaise  
Honey & Mustard Chicken Wings  
Ham Hock & Piccalilli  
Parma Ham Grissinis  
Spicy Pulled Pork Bombs  
Lamb Koftas with Cucumber & Mint Dip  
Duck Rilletete with Celeriac Remoulade  
Welsh Rarebit on Toast

## Seafood Canapés

Salt & Pepper Squid  
Mini Fish & Chips with Tartare Sauce  
Prawn Cocktail Tartlets  
Seared Tuna with Sesame & Soy  
Smoked Salmon & Caviar  
Smoked Haddock Scotch Eggs with Curry  
Mayonnaise  
Tea Smoked Mackerel Pate with  
Horseradish

## Vegetarian Canapés

Beetroot Ravioli  
Pumpkin & Sage Arancini  
Ratatouille Tartlets  
Creamed Wild Mushroom Tartlets

## Dessert Canapés

Chocolate Brownie  
Mini Vanilla Custard Tart  
Citrus Cheesecake  
Lemon Meringue Pie  
Carrot Cake

## Macaroons £2.75

Pistachio  
Peach  
Chocolate  
Raspberry  
Toffee  
Vanilla

## Bowl Food 6.50 per item

We recommend 3 bowls per person to be  
added to your selection of canapés

Spiced Lamb Curry, jasmine rice  
Pumpkin Sage Risotto (v)  
Mac & Cheese, bacon  
Mac & Cheese, mushroom (v)  
Mac & Cheese, smoked salmon  
Braised Beef Cheeks, creamed potatoes  
Mini Fish & Chips, tartar sauce  
Honey Roast Vegetables, parsley green  
crumb (vegan)

## Dessert

Rice Pudding, Berry Compote  
Sticky Toffee Pudding  
Chocolate Pudding  
Jam Roly-Poly, Custard







# SAMPLE WINES

---

## Sparkling Wine & Champagne

Prosecco Le Dolci Colline, Prosecco, Veneto, Italy	37.00
Alianca Tinto Bruto Red Sparkling, Baga, Bairrada, Portugal	42.00
La Vida al Camp, Macabeo, Catalunya, Spain	43.00
Chandon Brut Sparkling NV, Mendoza, Argentina	44.00
Nyetimber Classic Cuvee NV, West Sussex, England 2010	70.00
Moët & Chandon Brut Imperial	69.00

## White Wine

Ca' Di Ponti, Cataratto, Sicily, Italy, 2016	21.00
Pinot Grigio Via Nova, Pinot Grigio, Veneto, Italy, 2016	25.00
Domaine Les Grands Presbytères, Muscadet, Loire, France, 2016	27.00
The Listening Station, Chardonnay, Victoria, Australia, 2016	28.00
Sileni, Sauvignon Blanc, Marlborough, NZ, 2016	30.00
Bischöflische, Riesling, Mosel, Germany, 2015	35.00
Camino Cellars, Chardonnay, Monterey, USA, 2014	40.00
Waterkloof, Field Blend, Stellenbosch SA, 2012	41.00
Domaine Petit Métris, Chenin Blanc, Loire, France, 2013	42.00
Prieuré Saint Côme, Chardonnay, Chablis, France, 2015	45.00
Jean-marc Boillot, Chardonnay, Burgundy, France, 2014	64.00

## Rose Wine

False Bay, Field Blend, Stellenbosch, SA, 2016	25.00
Domaine Du Grans Cros, Field Blend, Provence, France, 2015	35.00
Franz Strohmeier, Blauer Wildbacher, Styria, Austria, 2013	42.00

750ml

37.00  
42.00  
43.00  
44.00  
70.00  
69.00

750ml

21.00  
25.00  
27.00  
28.00  
30.00  
35.00  
40.00  
41.00  
42.00  
45.00  
64.00

750ml

25.00  
35.00  
42.00

## Red Wine

Ca Di Ponti, Nero d'Avola, Sicily, Italy, 2015	21.00
False Bay, Pinotage, Stellenbosch, SA, 2014	28.00
Windfall Merlot, Merlot, Elgin, South Africa, 2013	32.00
Finca La Florencia, Malbec, Mendoza, Argentina, 2015	33.00
Maggie Estate, Shiraz, Barossa, Australia, 2015	35.00
Jean Foillard, Gamay, Beaujolais, France, 2015	39.00
Urbina, Tempranillo, Rioja, Spain, 2008	40.00
Urbina, Tempranillo, Rioja, Spain, 1999	45.00
Vallet Freres Bourgogne, Pinot Noir, Burgundy, France, 2014	47.00
Waterkloof, Field Blend, Stellenbosch SA, 2012	48.00
Le Volte dell'Ornellaia, Sangiovese, Tuscany, Italy, 2014	60.00
Neudorf, Pinot Noir, Nelson, NZ, 2014	68.00
Ontanon, Tempranillo, Rioja, Spain, 2005	(1500ml) 80.00

750ml

21.00  
28.00  
32.00  
33.00  
35.00  
39.00  
40.00  
45.00  
47.00  
48.00  
60.00  
68.00  
80.00

## Cocktails and Non Alcoholic Cocktails

Available on request and can be tailored to your event.  
We offer prices per glass, in jugs or for per bottle for spirits.

## Beers

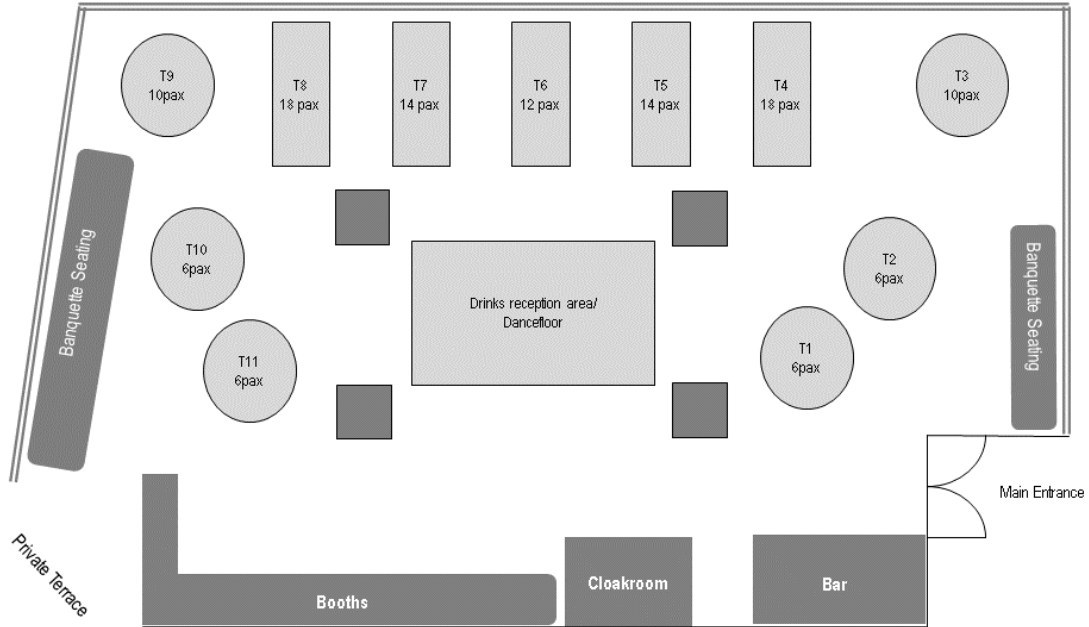
Peroni Nastro Azzuro 5.1%	4.50
Camden Hells Lager 4.6%	5.00
Meantime Wheat 5%	5.00
Five Points Pale, 4.4%	5.00
BeaverTown Gammaray, 5.4%	5.00

Please note that we can always offer a wider selection of Champagnes and Wines or order special items on your behalf\*.

**T&C\*:** Should you prefer a different Champagne or wine we can always accommodate your request and order for you but we will need you to commit to taking on the whole agreed delivered amount.

# SAMPLE FLOOR PLAN

120 Guests seated with drinks reception area & dancefloor







## CONTACT

---

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:**

To enquire please contact the events team at Blueprint Café on

[BlueprintCafe@dandlondon.com](mailto:BlueprintCafe@dandlondon.com)  
or call **0203 196 4959**