

# Boulevard events

DAY DELEGATE PACKAGE 2023

# ABOUT BOULEVARD

Boulevard Events are a family company at heart, in our second generation, and our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients, and you have a formula for a special experience, one that has brought smiles to our clients' faces since the story began in 1988. In fact, to your left you can see one of our directors is all smiles in front of the original Boulevard Restaurant!

We know that event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see dishes prepared fresh in front of their eyes. Over the years we have refined our service styles, and regularly explore new and exciting ways to deliver some of our amazing food.

One thing that will always be consistent in all our menus, is taste! Our kitchen team keeps things simple, effortlessly combining familiar flavours to create truly delicious plates. We have also been thrice-crowned the Square Meal Canapé Cup Champions, so we must be doing something right!

We really are passionate about what we do and would be honoured to bring this to your event.





## DAY DELEGATE PACKAGE

Your day delegate package is inclusive of the following elements:

### **SERVED ON ARRIVAL**

Continental breakfast with service of tea, coffee and fresh orange juice

### **MID-MORNING BREAK**

Service of teas and coffee with freshly baked cookies

### **LUNCH BREAK**

Light lunch menu served with a selection of juices

### **MID-AFTERNOON BREAK**

Service of teas and coffee with freshly baked cookies

### **AVAILABLE THROUGHOUT THE DAY**

Self service tap water station



## REFRESHMENTS

Served either in china mugs or Vegware disposable cups – please select one option for your conference

### OUR COFFEE

Our filter coffee bar sources beans from small-batch roastery [Missing Bean](#) in Oxfordshire. Their beans are carefully sourced from around the world, and focus on flavour and sustainability. Our House variety is:

*Columbia, El Calapo* – tasting notes of crème brûlée, rhubarb & orange

### OUR TEA

We have a variety of Twinings teas available along with classic PG Tips

### ADDITIONS

We serve our teas and coffees with a selection of dairy and non-dairy milks, sugar and sweeteners

### UPGRADE IDEA

Add on a barista machine to give attendees an espresso or cappuccino boost!





## BREAKFAST & BREAKS

**CONTINENTAL BREAKFAST** – please select three options:

- Selection of freshly baked croissants and Danish pastries
- Seasonal fruit bowls (vegan)
- Bircher muesli
- Banana loaf (vegan)
- Flapjacks with golden syrup

**LIGHT REFRESHMENTS** – please select one option for each break:

- Freshly baked cookies
- Pistachio loaf (vegan)
- Pastel de nata
- Orange & polenta cake (vegan)
- Chocolate brownie (vegan)

### UPGRADE IDEA

Offer hot breakfast rolls on arrival or additional treats for each break!



## LIGHT LUNCH

### INCLUDED

Served from stations around the room on either china plates or Vegware disposable boxes, the Light Lunch Menu includes the following:

- Selection of wraps and ciabattas with up to three fillings
- Three items per person from our “sticks and skewers” or vegan ‘light bites’ menu *(from a choice of up to five varieties)*
- A salad pot per person *(from a choice of up to two varieties)*
- A dessert per person *(from a choice of up to two varieties)*

### UPGRADE IDEA

Serve a more substantial hot fork buffet in the winter months, or an informal BBQ during the summer!





## LIGHT LUNCH MENU

**WRAP AND SANDWICH FILLINGS** – please select three options:

- Mature cheddar cheese, caramelised red onion chutney (v)
- Smoked trout, citrus cream cheese
- Egg mayonnaise, chopped shallots, watercress (v)
- Beef pastrami with sauerkraut
- Cucumber, cream cheese, dill, chives (v)
- Roast chicken, Caesar dressing
- Hummus, roasted Mediterranean vegetables (vegan)



## LIGHT LUNCH MENU

Please select five options in total from the below two menus:

### STICKS AND SKEWERS

- Chicken & leek yakitori
- Jerk chicken
- Beef satay
- Chicken tikka, coriander
- Lemon grass, ginger & garlic prawn
- Piri-piri prawns
- Tomato, mozzarella, balsamic (v)
- Roasted pepper, grilled halloumi (v)

### VEGAN LIGHT BITES

- Chickpea & spinach falafel, coriander
- Cumin & cardamom roasted cauliflower, turmeric
- Crispy onion bhaji, chilli & avocado salsa
- King oyster mushroom sticky 'ribs'
- Fajita samosa, chilli, pepper
- Ginger, chilli & lemon empanada
- Pulled jackfruit bao bun





## LIGHT LUNCH MENU

**SALAD POTS** – please select two options:

- Butternut squash, baby spinach, feta cheese, cherry tomato
- Quinoa, red onion, lemon, spring onion, cherries
- Giant cous cous, sumac & lemon roasted middle eastern vegetables
- Pearl barley, leek, ginger, turmeric
- Puy lentils, shallots, green beans, oyster mushrooms
- Chickpeas, cider vinegar, courgette, fennel
- Green beans, runner beans, shallots, yoghurt dressing
- Broccoli, red onion, King William pears
- Golden beetroot, radish, lamb's lettuce
- Wild red rice, balsamic-roasted onion, celery, ginger, sautéed leek, chervil





# OUR SUSTAINABILITY APPROACH



**STREETS KITCHEN**  
#SOLIDARITY NOT CHARITY

**magic  
breakfast**  
fuel for learning

We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from [Vegware](#), a company that produces fully compostable and biodegradable plant-based items. These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event.

We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging. We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too.

We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging. We are also fully certified as a Fairtrade company and working towards attaining the sustainable restaurants accreditation.

We work closely with [Streets Kitchen](#), offering our kitchen facilities two nights a week at no charge for their team to prepare meals for the local community, and any excess ingredients or food is given straight to the team, ensuring it goes where it is most needed.

We also work with [Magic Breakfast](#), a charity dedicated to providing breakfast for children who would otherwise go without. Their goal, with our help and the help of other partners, is to ensure that no child goes to school hungry – this costs as little as 34p a day per child. We match any donation that a client makes, our suggested amount is 34p per guest, meaning we can feed two children for every guest at your event.



# Boulevard

## events

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