

TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

SUMMER NEWSLETTER 2010

Summer is in full swing; we're in week two of Wimbledon, and the event industry is flourishing! The phones are going crazy here at Table Talk and the kitchen is as busy as ever preparing mouth-watering treats to make all our clients and their guests happy. We've got lots of events to tell you about this month, Ralph Lauren, Kurt Geiger, Cordon Bleu to name a few and of course we've included our favourite cocktail of the month, a zesty 'Campari Crush'. Need some summer entertaining inspiration? See our feature below and look out for our new Table Talk event manager, Tori Howarth, who we're delighted to welcome on board the MJT ship!

KURT GEIGER SHOE EXTRAVAGANZA



Kurt Geiger's three day 'shoe extravaganza' was not to be missed by journalists, buyers and well-heeled individuals. With a breakfast brunch consisting of delicate mini pastries, a sumptuous buffet of luxurious salads, roast rib of beef and an exquisite afternoon tea with mini brownies and irresistible cookies, Kurt Geiger showcased their new Autumn/Winter shoe collection and hosted a business conference and evening staff party. In fitting with the new collection, a white and silver theme featured throughout the space with mirrored icicles, fake snow and cool blue up lighting – Table Talk's choice of white Perspex canapé trays and stylish contemporary equipment including glassware and buffet equipment matched this modern and contemporary event perfectly.

RALPH LAUREN PRE-WIMBLEDON PARTY ...



Ice cold jugs of Pimms, champagne and the most delicious canapés (including tennis ball macaroons) were the order of the evening at the Ralph Lauren pre-Wimbledon party last week. Old and new tennis stars from Boris Becker to Venus Williams descended upon the Bond Street store to help raise awareness for Too Many Women, a charity dedicated to raising money for breast cancer. Other well known faces including Gwyneth Paltrow, Elizabeth Saltzman and Friends actor Matt Le Blanc also attended the event and sampled some of Table Talk's mouth-watering canapés. Silver trays filled with delights such as Earl Grey smoked duck breast and elderflower chutney, salt cod 'Scotch' quails egg to asparagus and truffle tart and smoked fillet of lamb were hungrily devoured as charity chat and tennis talk made up conversation.

SOLANGE AZAGURY-PARTRIDGE STORE OPENING



This month we've also been celebrating the launch of Solange Azagury-Partridge's new Bond Street store. The boutique welcomed the fashionable crowd, including actress Thandie Newton, who browsed Azagury-Partridge's precious jewellery. Table Talk were busy shaking Morello Cherry Martinis, pouring glasses of champagne and serving up exquisite trays of canapés such as smoked haddock and spring onion fishcakes, fresh tiger prawns wrapped in kataifi pastry and smoked salmon 'pastrami' on a skinny toasted bagel (*pictured left to right*).

ELEGANT SUMMER ENTERTAINING - Why less is more?



Having a celebratory dinner doesn't have to be an expensive or extravagant affair. Often less is more at an event so opting for simple colours, elegant glasses and lots of candles and lanterns can create a relaxed atmosphere that makes entertaining seem almost effortless. Crisp white linens matched with an earthy biscuit tone works well on the table and perhaps finished with a paper gift tag name placecard and night light candles. Cool cocktails always breaks the ice as guests arrive but choose a style of glass and cocktail ingredients that get them talking; perhaps a kumquat martini or pineapple mojito? Again with flowers, think outside the box and pick out some unusual shaped vases that you can arrange in clusters of three. There's no need to ensure every table centre looks the same, so mix and match the vases on each table to add a bit of variety. Keep flower colour to a minimum, always thinking what works with the linen you've chosen.

CORDON BLEU AT NATIONAL MARITIME MUSEUM



On a warm summer's evening in Greenwich, 450 Cordon Bleu students attended their graduation ceremony at the impressive National Maritime Museum. The evening began with a savoury canapé reception where students could sample the likes of citrus cured Portland scallop ceviche and spiced quail and chicken pastilla before being seated for the ceremony itself. Mini printed flags were arranged in vases on each table, including showing the Cordon Bleu logo, Union Jack, French flag as well as the other countries represented by the students. The evening drew to an end as guests were invited outside to enjoy some exquisite dessert canapés under the colonnades.

NEW! MJT Event Manager

CAMPARI CRUSH Recipe



We are delighted to announce a new MJT arrival; Tori Howarth, who will be working as an event manager here at Table Talk. Previously working at Moving Venue, Tori has 3 years of experience in events and is excited about stepping into her new role ...

How did you get into the events industry?

I accidently fell into the events industry whilst at University studying a degree in English, Film and Television. Initially I worked to fit around studying, however very soon I became excited by the whole process and wanted to learn more, initially working as a team leader then Chalet Manager at the Farnborough and Paris Airshows. I ran events at the Haynes Motor Museum in Somerset before moving back to London and working for Moving Venue Caterers as an Event Manager in 2007.

How does your new role differ from your previous role?

My new role will offer me the chance to be hands on with clients throughout their whole event, selecting beautiful tableware and linen to compliment their menu as well as ensuring their whole event runs smoothly on the night. I will be able to fully utilize my operational skills which will further develop my all round event management capabilities.

What are you most looking forward to in your new role?

I am excited about working with venues I know well, but also working with new venues and meeting new people. Table Talk have a reputation for such amazing food and attention to detail, I am really looking forward to working with such a highly acclaimed team, not to mention all the yummy food! Table Talk have a very varied client base and I am looking forward to working with so many prestigious brands!

What do you like best about running events?



How about a zesty Campari Crush - certain to get the taste buds excited? It's somehow not too sweet but still wonderfully refreshing and a couple of these slip down rather too easily. We recommend you make a jug of the the cocktail, a nice alternative to Pimms and a great thirst quencher after a game of tennis or kick about outside.

Campari Crush Recipe

*x 1 shot Millers gin
x 1 shot Campari
Dash of gomme syrup
Fresh orange wedges
Lime wedges
Soda water
Crushed ice*

Combine the gin, Campari, gomme syrup and muddle with the fresh orange and lime wedges. Pour over crushed ice and top up with soda water. Stir well and garnish with an orange wedge.



We also love a refreshing mojito, packed with fresh mint and tons of crushed ice. Why not experiment with flavours by adding fresh strawberries to make a strawberry mojito, passionfruit or even raspberries. Check out our kumquat mojito in our March cocktail

events?

We get the opportunity to work in fantastic venues, which is such a privilege. I am still amazed at how quickly venues can be utterly transformed from public spaces into beautiful settings for any event. No two events are ever the same and therefore, neither are any two days so live in events is always diverse, interesting and often highly entertaining!

recipe blog.
recipe blog.

Classic Mojito Recipe

- 2 x shot white rum
- Juice of 1/2 lime (cut into chunks)
- Handful fresh mint
- 1 tsp brown sugar / dash of gomme syrup
- Dash of Angostura
- 2 x shot soda water
- Crushed ice

AHEAD OF THE GAMES - Get Motivated!

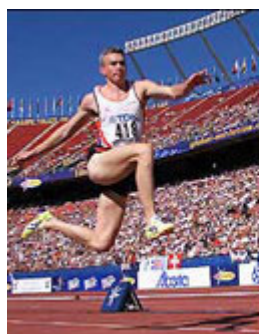


Table Talk firmly believe in the Olympic motto swifter – higher – stronger and have applied its principles to all aspects of their business, bringing catering excellence to events throughout London and the south east. We are delighted to be able to offer our clients the opportunity to ensure their businesses are gold standard by attending the 'Ahead of the Games' conference at Lord's Cricket Ground on 28 September 2010. Hear from outstanding Olympic motivational speakers and leaders from global organizations in this unrivalled opportunity to meet, question and learn from some of the UK's top achievers such as Jonathan Edwards CBE, Colin Jackson CBE, Steve Backley OBE and James Cracknell OBE. Tickets are priced at just £299 plus VAT, to book please contact office@mtc-uk.com or call 020 7935 8000.

THE TENNIS BUG HAS HIT MJT HOLDINGS ...



As the second week of Wimbledon kicks off with a swing, our tennis inspired canapés have been something of a 'big hit' at recent events – Ralph Lauren are literally going mad about them! Think tennis ball yellow macarons with a Pimms and chocolate filling and strawberry shortbread sandwiches served on 'green grass' canapé trays. Out of the office and on the court, we've even managed to catch a glimpse of Director Joanna Browner (*far left*), Senior Event Manager Simon Youngman (*middle*) and Operations Director Matt Hubbard (*right*)

getting some practice in preparation for the MJT Tennis Tournament later this summer. Watch this space for the results!



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