



bhlive**hospitality**

**event
catering**

contact details

For more information,
contact the team today

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about

We are passionate not just for the food we source and serve, but for the guests we collaborate with. We're committed to providing outstanding guest-led experiences that are creatively unique.

Let us take you on this journey, from farm to fork, and show you how we combine sustainable and seasonal foraging with our guests' vision at the heart of our planning.

Inside this brochure you will find menu ideas that can accompany a range of events that you might be planning. But we also love bespoke, so we'd be happy to create a personalised menu that is tailored to your needs. ■

"We're proud of what we put on a plate, where we buy it from and the people we work with"

Stewart Parker,
Group Executive Chef

sustainable suppliers

“Even through
to the food, we
make the effort
to support the
local economy”

Stewart Parker,
Group Executive Chef



We play an active role in the Sustainable Food Cities partnership, paying particular attention to sustainable fishing and farming methods.

Our network and relationships are integral to our ability to produce plates of food that we're proud of. ■

Brewery

► **Southbourne Ales**
41-43 Poole Hill, Bournemouth BH2 5PW

Milk

► **Cotteswold Dairy**
Dairy Way, Northway Lane, Tewkesbury
GL20 8JE

Fish

► **Newhaven Market**
43 High St, Newhaven, East Sussex
BN9 9PA

Meat

► **Springfield Butchers**
182 Herbert Ave, Poole BH12 4HU

Ice-cream

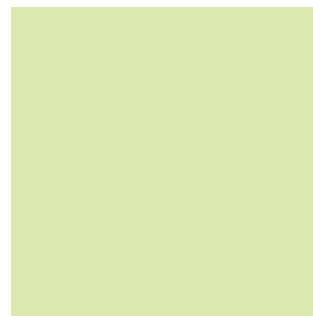
► **Purbeck Ice-cream**
Stoborough, Kingston, Wareham
BH20 5LG

collaborate to create

Our team will place you at the centre of their creative vision and take the time to get to know you and your aspirations before translating this into something extraordinary.

From sophisticated delicate dishes to the accent pink pickled onions in our sandwiches; our passion is working with you to create sustainable taste sensations that hit the mark on every level.

Collaboration, traceability and quirky ideas are where our concepts stem from, and our team enjoy exploring the possibilities with you to find ways to make these visions a reality. ■





it's in the **taste**

Tasting sessions are an integral part of what we do.

It's not just an opportunity for us to show you how we put your products and brand at the heart of our dishes. It's also an opportunity for us to take you on a provenance journey and explain how we got there.

Educating our clients about how we've carefully sourced produce and from where, plays a big part of the process, and also our partnership with you.

Tasting sessions lead to the adaptation, refinement and replication of your chosen dishes, so we're passionate about getting these right. ■



breakfast and lunch

Refreshments

Freshly brewed Fairtrade coffee and tea

Freshly brewed Fairtrade coffee, tea and handmade biscuits

Freshly brewed Fairtrade coffee, tea and mini Danish pastries

(All above include fruit and herbal tea infusions)

Jugs of juice – orange, apple or cranberry

Belu Water (500ml PET) – still or sparkling

Belu Water (750ml Glass) – still or sparkling

Did you know?

Apples are highly effective at waking you up in the mornings because of their high levels of fructose. We recommend you add fruits to your breakfast offer.

Breakfast menu

Baker's basket

A selection of freshly baked mini viennoiserie and sweet muffins

Hot breakfast roll

Choose from smoked back bacon, Cumberland whirl or an omelette with tomato and mushrooms. Served in a rustic ciabatta roll with a selection of condiments

Traditional cooked breakfast

Smoked back bacon, butchers pork sausage, black pudding, hash browns, scrambled egg, slow roasted tomatoes, buttered mushrooms, Heinz baked beans, brown and white toast with butter.

Served alongside jugs of apple and orange juice with Fairtrade coffee and tea

Breakfast bolt-ons

Smoked salmon bagels

With herb and black pepper cream cheese

Porridge station

Traditional porridge with a selection of fruit compotes, spiced apples, nuts, seeds and honey

Smoothie station

A bespoke smoothie bar offering freshly blended smoothies

Breakfast panna cotta

Cereal milk infused panna cotta with caramelised oats, fresh and poached fruits

Fruit salad pot

Chopped fruit salad finished with fresh mint and honey

Fruit bowl

A selection of seasonal fruits

Packed lunch offer

We can offer two levels of packed lunch depending on your guests.

Our standard packed lunch comes in a brown paper bag with a boxed sandwich from our flavours of the moment, a bottle of Belu water, banana, salted crisps and a chocolate bar.

Our executive packed lunch comes in a bespoke box containing a baguette, wrap or bloomer sandwich from our flavours of the moment, a bottle of premium fruit juice, Greek salad or pasta salad snack pot, seasonal fruit salad, salted crisps and a flapjack.

Working lunch menu

Sandwich selection

Chicken and stuffing
Prawn mayonnaise
Double egg mayo and cress
BLT
Ham and cheese
Roast chicken salad
Chicken and bacon
Cheddar ploughman's
Beef and horseradish
Double cheese with red onion chutney
Salmon, mayo and cucumber

Chicken skewer

Flavoured with lemon and pesto.
Served with a tomato dip

Sausage roll

Served warm with a mustard dip

Mature cheddar quiche

With onion and chives

Onion bhaji

Served with a yoghurt dip

Mini American muffins

Double chocolate or blueberry

Freshly brewed hot drink

Fairtrade coffee, tea or fruit infusions

Fruit bowl

Whole pieces of seasonal fruit

finger food

Finger food

Crostini

Goat's cheese, balsamic onion and semi dried tomato

Salami, artichoke, olive and mascarpone

Mackerel, beetroot hummus and fresh horseradish

Smoked chicken with mango and red chilli

Mini filled rolls

Smoked ham, Emmental, beef tomato and basil

Pastrami, pickles, rainbow slaw and Swiss

Hummus, carrot and coriander and black olives

Roast beef, rocket, horseradish and red onion

Roast chicken, beef tomato, baby gem and black pepper mayonnaise

Crayfish, rocket, cucumber, lemon and basil mayonnaise

Mozzarella, avocado, sweet chilli peppers, beef tomato and basil

Smoked salmon, black pepper mascarpone, rocket and pickled cucumber

Tortilla crisp breads

Pulled chicken, feta cheese and chipotle

Hoisin duck, cucumber and spring onion

Smashed beans, chermoula, roasted squash and beetroot

Tuna with a niçoise garnish

Savoury pick ups

Sausage roll with piccalilli

Caramelised shallot and cheddar tart, chive crème fraîche and seared tomato

Smoked bacon and brie tart, basil mascarpone cheese and black pepper

Puff pastry, sun blush tomato, burrata, basil and olives

Cold and rolled

Pastrami roll with rainbow slaw, Swiss cheese and pickles

Smoked aubergine roll, tofu, harissa, quinoa and coriander relish

Smoked salmon, black pepper, spinach, preserved lemon and ricotta

Air dried ham, slow roast tomato, rocket and buffalo mozzarella



Did you know?

The origin of finger food comes from a need to offer food at underground speakeasy's during the Prohibition Era.

Sticky sticks

Lemongrass chicken skewer, sweet chilli jam

Pork and chorizo sausage, red wine glaze, chimichurri

Seared beef skewer, roast pepper, red onion, honey, lemongrass and a ginger glaze

Falafel, courgette and roast pepper skewers with chimichurri

Best of the rest

Asparagus, fava bean, pea and feta frittata

Cod, chorizo and red pepper fish cakes with salsa verde

Smoked salmon, herbed cream cheese, cucumber and dill

Mini Yorkshire puddings filled with pulled beef shin, dill and horseradish cream

Soup station - served in mugs from a tureen

Tomato, red pepper and basil

Carrot, coriander and cumin

Field mushroom, spinach and dill

Roasted celeriac, blue cheese and basil

Butternut squash, chilli, coconut and coriander

Lentil, root vegetable and rosemary

All soups are gluten free and vegan options are available

hot fork and pies

How to order

1. Choose 1 meat or fish and 1 vegetarian option.
This comes with seasonal leaves and a garden salad of tomatoes, cucumbers, celery, peppers and red onions
2. Choose 2 sides from our sides/salad bar selection
3. Add 1 dessert from the sweets selection
4. Salad bar bolt-ons, extra sides and extra desserts are charged at an extra cost

**See sides
& sweets
menus
on page 16-17**

Hot fork buffet

Beef shin cottage pie

Root vegetable, buttered mashed potato, cheddar glaze

Lemongrass beef

Slow cooked beef in coconut, lemongrass, ginger and green chilli. Finished with coriander

Seared beef rump cap

Roasted red onions, green pepper, baby corn, chimichurri and steamed rice

Navarin of lamb

Classic lamb stew served with turned vegetables and new potatoes

Slow braised lamb shoulder

Tomato sauce, chorizo, red onions, root vegetables, pesto yoghurt and dumplings

Moroccan spiced chicken

Chickpea and sweet potato tagine, fennel and mint couscous. Finished with coriander yoghurt

Jerk chicken

Roasted red onions, green pepper and butternut squash. Served with rice and peas

North Indian butter curry

Marinated chicken breast cooked in a mild sauce.

Served with herbed rice, bhaji and poppadum

Spiced halloumi and falafel flatbread

Baby tortilla wrap, hummus, chopped salad and yoghurt

Sweet potato and spinach korma

Spiced coconut rice with poppadum and bhaji

Moroccan spiced aubergine and squash

Served with chickpea and sweet potato tagine, fennel and mint couscous. Finished with coriander yoghurt

Jerk spiced field mushrooms and aubergine

Roasted red onions, green pepper and butternut squash.
Served with rice and peas

Field mushroom and roasted shallot stew

With horseradish and dill dumplings

Paella

Traditional paella cooked and served from our giant paella pan

South coast spiced fish

Dry roasted seasonal MSC fish with spices, yellow braised rice, boiled egg, coriander relish

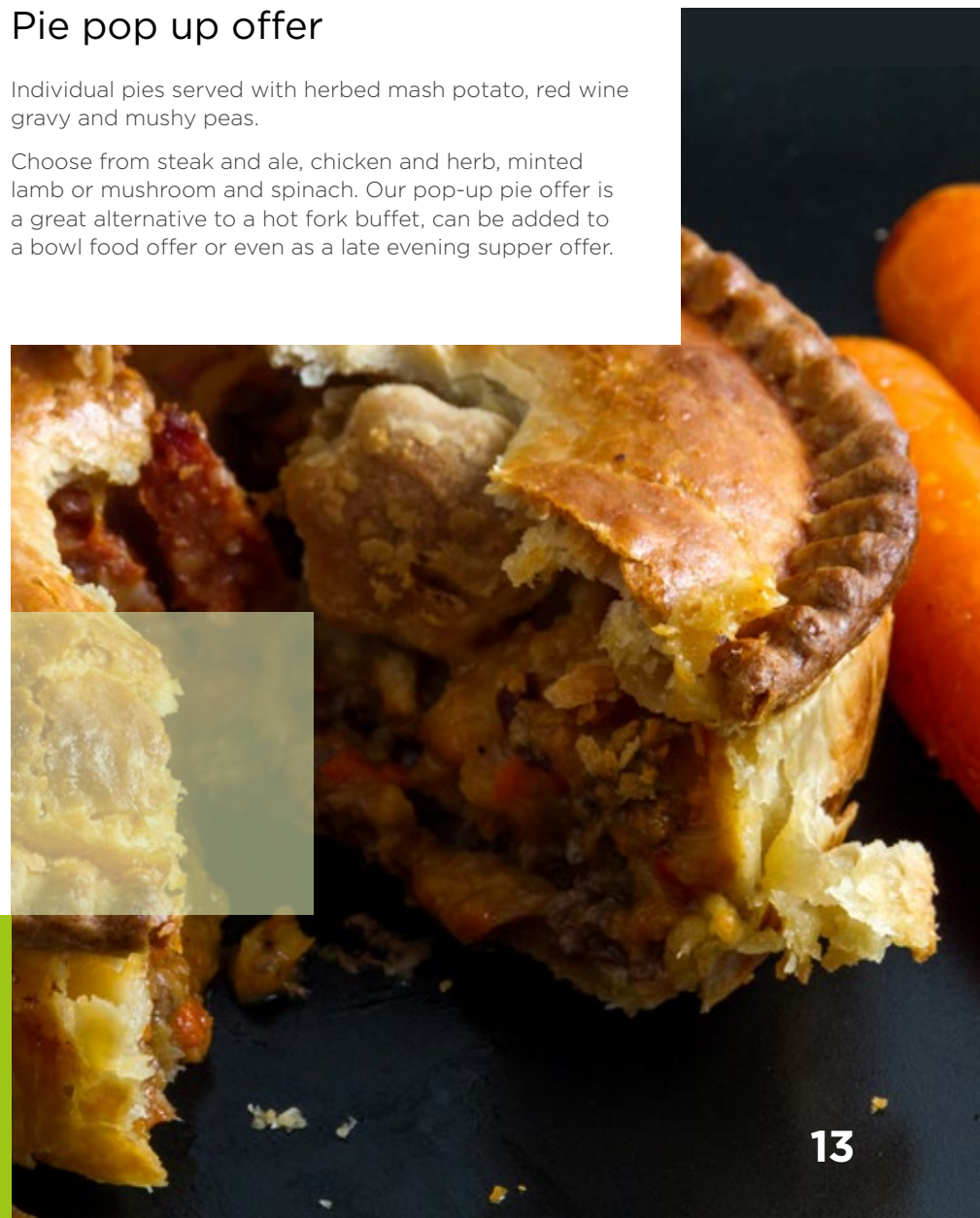
Fisherman's pie

Seasonal white and smoked fish, salmon and prawns in a dill cream. Topped with mash and a cheddar glaze

Pie pop up offer

Individual pies served with herbed mash potato, red wine gravy and mushy peas.

Choose from steak and ale, chicken and herb, minted lamb or mushroom and spinach. Our pop-up pie offer is a great alternative to a hot fork buffet, can be added to a bowl food offer or even as a late evening supper offer.



bowl food

Cold bowl food

Rare loin of beef

Glass noodles, vegetable spaghetti, papaya, mango dressing and black sesame

Persian chicken terrine

Sultana couscous, coronation emulsion, pickled vegetables and cress

Jerk chicken Caesar

Baby gem, Caesar emulsion, focaccia crouton, olives and boquerones

Ham hock

Minted pea purée, pickled vegetables, mustard seeds and cress

Kiln smoked salmon

Smashed garbanzo beans, preserved lemon yoghurt and micro greens

Scorched mackerel

Onion bhaji, curried bean purée, pickled fennel and micro coriander

Seared tuna

Sweet potato, black sesame, edamame and coconut kale

Burrata

Heritage tomato, pickled carrot and parsley emulsion

Goat's cheese panna cotta

Beetroot, poached pear, Blue Vinny granola and honey

Dolmades

Hummus, harissa, chickpeas, feta, salted cucumber, red pepper, micro herb and fennel

Coronation cauliflower

Roasted cauliflower, curried hummus, coriander cress, toasted almonds and sultana dressing





Hot bowl food

Boozy beef

Beef cooked in local ale, crushed root vegetable and tempura broccolini

Glazed beef

Mac and cheese, crispy kale and truffled focaccia crumb

Sausage and mash

Pork and herb sausage, potato purée, tempura onion ring and red wine reduction

Sweet and sour pork

Five spice pork belly, vermicelli, fennel, pomegranate, pea shoots, honey and molasses

Seared pigeon and chorizo

Served on patatas bravas with aioli and fine herbs

Chicken “pie”

Poached rosemary chicken, sweetcorn broth, pickled mushroom, dill dumpling

Thai salmon

Sticky rice, edamame beans, salted cucumber, black sesame, fennel and pea shoots

South coast crab

Crab arancini, risotto Milanese, parmesan crisp, micro herb, preserved lemon mascarpone

Not any old nachos

Fried tortilla, bean chilli, coriander soured cream, smashed avocado, pico de gallo, olives and sweetcorn

Tortelloni

Buttered tortelloni, white bean purée, peas, asparagus, edamame beans and pea cress

Curried sweet potato

Chana masala, vegetable pakora, lime pickle aioli and samphire

Taco

Chicken, vegetable or fish in a soft corn tortilla, yoghurt, charred corn, avocado, pico de gallo

**We
recommend:**

**Bowl food is
a space-saving
alternative
to a buffet
at your event.**

sides

Side dishes / salad bar

Tomato and marinated courgette salad

Pickled red onion and basil

Roasted cauliflower

Smoked almonds, orange and basil gremolata

Cucumber

Nigella seeds, pomegranate, dill, fennel

Marinated broccolini

Hazelnuts, mozzarella, sweet red chilli and dill

Coronation cauliflower

Fennel, sultanas, coriander leaf

Minted farrotto salad

Peas, edamame beans and pickled celery

Herbed giant couscous

Cherry tomato, red onion, feta, pepper and cucumber

Steamed bulgur wheat

Shredded carrot, hazelnut, coriander and olives

New potato

Wilted fennel and mint crème fraîche

Roasted squash

Tahini, parsley, lemon and dukkah

Chickpeas

Aubergine, yoghurt and chermoula

Spiced carrot salad

Harissa, mixed grains and seeds

Mixed beans

Pico de gallo, chilli and coriander

Traditional coleslaw

Chive and lemon mayo

Kale-slaw

Our healthy take on the original. Red and white cabbage, carrot, pumpkin and kale tossed in a lemon dressing

Caesar salad

Baby gem, croutons, Grana Padano cheese tossed with our signature Caesar dressing

Did you know?

Tomatoes are actually fruits and are made of 94.5% water.

Salad bar bolt-ons

Add a selection from the below to your salad bar

toasted seeds | chutney selection | focaccia croutons |
crispy onions | marinated olives

hummus | tzatziki | baba ganoush | humitas |
foul moudamas | pesto | pesto rosso

basil oil | lemon oil | garlic oil | chilli oil | extra virgin olive oil |
cold pressed rapeseed oil

balsamic vinegar | sherry vinegar | black rice vinegar |
herbed vinegar

sweets

Mini pots

Fruit salad

With a Pimms jelly

Dark chocolate ganache

Orange rind and mascarpone cheese

White chocolate ganache

Lime mascarpone cheese and raspberry

Apple fool

Cinnamon crumble

Panna cotta

Gin infused blackberry

Lemon curd mess

Whipped cream, crystallised ginger and meringue

Eton mess

Whipped cream, berries, meringue

Lemon posset

Amaretti biscuit

Did you know?

Alfred Bird invented instant custard powder in 1837 when he decided to create an egg free alternative for his wife.



Cakes and puddings

Salted caramel opera

Layered salted caramel gâteau

Black forest delice

Chocolate and cherry layers with whipped cream

Milk chocolate and mango entremet

Milk chocolate and mango mousse layered cake

Baked vanilla cheesecake

With blueberry compote

Chocolate and raspberry torte

With chocolate and raspberries

Muffin selection

American glazed muffins in various flavours

Seasonal fruit crumble

Served warm with custard

Bread and butter pudding

Served warm with custard

We also offer afternoon tea consisting of sandwiches, scones and delicate cakes. Please contact us for more information.



fine dining

Starters

Glazed goat's cheese

Spiced aubergine purée, candied tomatoes, curried granola and basil oil

Harissa lamb bon bon

Roasted pumpkin, chickpea purée, crispy kale and dukkha

Spiced chicken terrine

Coronation emulsion, pickled vegetable with onion bhaji strings and micro greens

Gin infused salmon

Juniper carrot purée, wilted fennel, micro coriander, cumin seed brittle, cucumber and dill

Tomato salad

Pickled shallot, avocado purée, capers, tomato jam, basil oil

Honey roasted ham hock terrine

Pickled vegetables, mustard emulsion and micro cress

Crab arancini

Saffron and chervil aioli, fennel, samphire, fine herbs and seared baby tomato

Smoked trout fish cake

Marinated stem broccoli, black olive, baby tomato, potato pearls and warm beurre blanc

Mains

Roast loin of beef

Beef dripping fondant, beef shin bon bon, pumpkin purée, kale and jus

Blade of beef

Dill potato, roasted asparagus, crispy shallots, anchovy breadcrumbs and a red wine reduction

Rump of lamb

Root vegetable dauphinoise, spiced carrot confit, stem broccoli and a black cardamom jus

Glazed pork belly

Cheek croquette, crackling crumb, apple and sage suet pudding, kale and jus

Roast chicken

Bubble and squeak, chorizo crumb, wilted vegetable spaghetti, spinach and basil cream

Lemon and rosemary chicken

Fine ratatouille, herb pomme purée, white bean purée, gremolata crumb and aioli

Hand rolled herb pasta

Asparagus, squash, confit fennel, slow roast tomato and herb beurre blanc

Black sesame risotto and crisp vegetable gyoza

Crisp salt and pepper tofu with asparagus, edamame beans, peas, micro pak choi, ginger, spring onion and samphire





Did you know?

The term restaurant is French, once used to describe the rich bouillons served at taverns to restore the spirits and relieve ailments.

Desserts

Dark chocolate tart

Ginger sorbet, black cardamom praline and spiced orange curd

Carrot cake

Orange sorbet, candied walnuts, carrot curd, lemon balm and steamed yoghurt

Yoghurt panna cotta

Pistachio, roasted apple, crystallised rose petal and rhubarb syrup

Cheese plate

Local and continental cheeses with crackers, chutney, pickled apple, farmhouse butter and fennel

Fruit platter

Poached, fresh and roasted seasonal fruits. Served with rose sorbet, fresh mint and green cardamom praline

Cranachan

Set whisky cream, raspberry sorbet, caramelised oats and raspberries

Warm chocolate fondant

Diplomat crème, cherry sorbet, chocolate crumb, cherry jelly and drunken cherries

Lemon tart

White chocolate crumb, raspberry ripple ice cream, orange curd, micro basil and raspberries

canapés

Canapés

Meat

Smoked ham on brown bread with mustard and gherkin
Duck parfait, rhubarb compote on flat bread
Bacon mousseline tartlet, sliced celery and paprika
Sliced Cumberland mini sausages, onion compote, spring onion with a Yorkshire pudding
Fan of ham, mustard, caper on muffin
Spicy naan with smoked chicken mousse coriander and mango
Pastrami, mustard, gherkin on ciabatta
Baguette with parfait de canard and confit d'orange

Fish

Smoked salmon tartare with mascarpone on blinis
Open prawn with tomato mousseline on white bread
Tuna mousseline with celery and peppers on white bread
Cut smoked salmon mousse, square rye bread, saffron butter and long chive
Smoked salmon mousse on Madeleine
King prawn with mayonnaise in tortilla cup
Smoked salmon with salmon mousse and lemon zest on brown bread
Blinis with mascarpone and avruga caviar

Vegetarian

Tomato tapenade, red and yellow peppers on tomato bread
Grape with cream cheese and pistachio nut
Stilton mousse with pecan nut, fig purée on blinis
Half quail egg, spicy mayonnaise and leek on ficelle
Roasted cherry tomato, olive and tomato tapenade, shallot salsa on tomato bread
Caviar d'Aubergine and sweet pepper on Yorkshire pudding
Herb and garlic cream cheese, cut fresh tomato, square rye bread with yellow pepper salsa
Cut mild goat's cheese, fig chutney, grape on feuillet
Mozzarella base and stick with tomato tapenade, shallot salsa on a thin slice of black olive
Avocado mousse with parmesan black olive on Mediterranean bread
North African minted couscous on carrot
Crunchy vegetables wrapped in spinach tortilla
Goat's cheese with Italian parsley and sundried tomato on feuillet
French bread of mozzarella sun blushed tomato and pesto
Smoked Applewood cheese fan with red fruit jam on blinis
Goat's cheese with chives and red peppers on shortbread

wines

White

Short Mile Bay Chardonnay, 12.5%
South-Eastern Australia

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

Schmitt Söhne Riesling-Pinot Blanc, 13.5%
Rheinhessen, Germany

Pale-straw coloured wine made from a blend of Riesling and Pinot Blanc grown in the Rheinhessen region, situated on the left bank of the River Rhein between Worms and Bingen. Refreshing, the wine is medium-dry and shows floral notes of honeysuckle alongside hints of pink grapefruit and tangerine.

Chablis, 12.0%
Paul Deloux, France

Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.

Rosé

Parini Pinot Grigio 12.0%
Rosé delle Venezie, Italy

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

Red

Kleine Zalze Merlot, 14.0%
Stellenbosch, South Africa

Cooler climate Merlot exudes blackcurrant ripeness enhanced by creamy oak.

Portillo Malbec, 14.0%
Uco Valley, Mendoza, Argentina

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

Waipara Hills Pinot Noir, 14.0%
Central Otago, New Zealand

Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice.

Sparkling

Galanti Prosecco Extra Dry, 11.0%
Italy

Louis Dornier et Fils Brut, 12.0%
France

Veuve Clicquot Yellow Label Brut, 12.0%
France

Alcoholic drinks reception

Prosecco reception
(one drink per person)

Bottled beer or cider, house wine or soft drink
(two drinks per person)
(Peroni, Magners, Kopparberg, all 330ml)

Single spirit and mixer, bottled beer, house wine or soft drink
(three drinks per person)
(Gordon's gin, Bacardi rum, Captain Morgan's spiced rum, Smirnoff vodka, Bell's whisky, Jack Daniel's whiskey)

Cocktail receptions are available on request. Please contact us for more information and for our full wine list.

essential

information

We hope this brochure provides a helpful insight into what we can do. However, if bespoke is what you're after, our events team and chefs would love to collaborate to ensure you personally leave an excellent lasting impression on your guests.

From the food to the execution of the event itself, our teams are dedicated to alleviate any pressures. ■

venue information

Bournemouth International Centre

The largest purpose-built event venue on England's south coast. A favourite destination with corporate brands, major associations, trade unions and public sector organisations.

Room capacities

Cabaret – 312 – 776
Banquet – 330 – 960
Class room – 350 – 800
Reception – 800 – 2500
Theatre-style – 1100 – 4012

We can provide

- General exhibition lighting delivering an average of 450Lux
- Lighting rig for stage lighting
- Back of house area for loading / unloading
- D&B and Bose 802 sound systems
- Conference, production and communication packages
- Additional AV equipment and packages
- MEWPs and access platforms
- Audio and visual routing
- On-site venue technician to give advice and assist in integrating with BIC infrastructures

Subject to charges, availability and dependent on room.

Bournemouth Pavilion

Bournemouth Pavilion offers great spaces for fine dining, award ceremonies and dinner dances. There's no finer place to celebrate and reward great achievements.

Room capacities

Banquet – 500

Reception – 900

Theatre-style – 650 – 1448

We can provide

- Concert platform stage
- Draping
- Lighting including LED wash lights and uplighters with dedicated lighting operator
- Room theming
- D&B sound system and microphones with dedicated sound engineer
- Additional AV packages
- Client liaison technician
- Truss lectern

Subject to charges, availability and dependent on room.

getting here

Car

From the M3, M27, A31 and A338.

Just two hours from London, Bristol and Brighton.

Take the A338 to Bournemouth West roundabout and then follow signs to Bournemouth International Centre or Bournemouth Pavilion. Our car parks are cashless.

Rail

London, Bristol and Brighton are approximately two hours away, and Bournemouth station is just a 10 minute drive from our venues. Fast train services also offer regular direct connections to and from other major UK business centres.

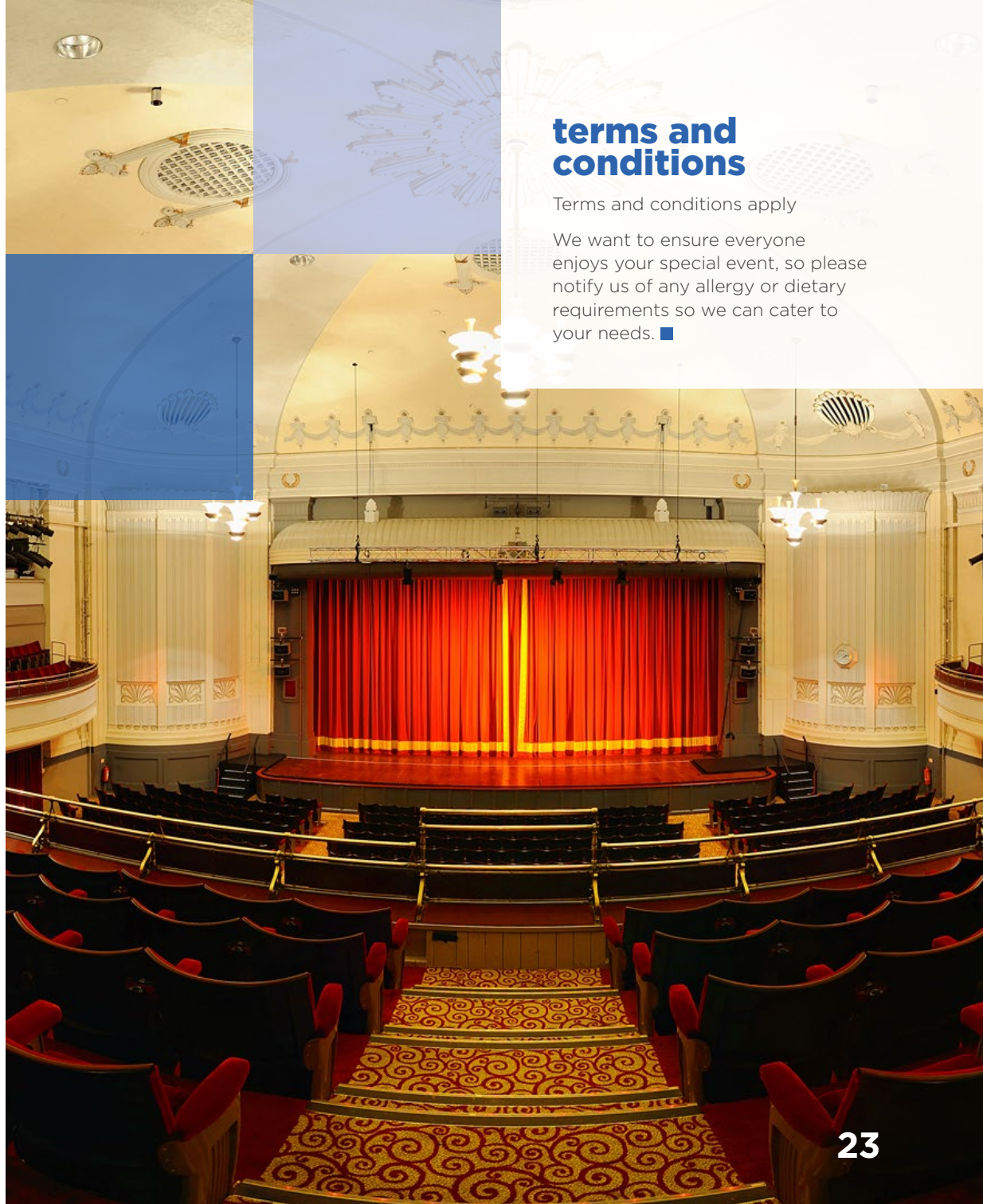
Bus

Buses run frequently from Bournemouth Interchange and drops you close to our venues. The journey takes about 10 minutes, or you can walk it in about half an hour.

terms and conditions

Terms and conditions apply

We want to ensure everyone enjoys your special event, so please notify us of any allergy or dietary requirements so we can cater to your needs. ■



contact details

For more information,
contact the team today

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