

# EXPERIENCE THE SUMMER WITH OPERA HOLLAND PARK

HOSPITALITY PORTFOLIO
2020

# THE UPCOMING SUMMER SEASON

### 2 JUNE- 8 AUGUST 2020

The fever of first love and the thrill of dance run through Opera Holland Park's 2020 season in five new productions of popular repertoire and rarely heard works. Set in the beautiful surroundings of Holland Park, our venue is the perfect place to spend a summer evening. This year's festival is balanced to appeal to opera aficionados and to welcome new audiences to some of the finest music and drama of the season.

**Eugene Onegin** sees four lives changed forever in Tchaikovsky's perfect tragedy of first love and second thoughts. Packed with exquisite melodies, sparkling dances and dramatic choruses, this cherished and popular opera is a powerful tale of youthful love and heartbreak (2–26 June 2020).

Verdi's scalding exposé of unchecked power, ruined innocence and revenge, *Rigoletto*, promises an evening of potent drama. Featuring some of opera's greatest arias, including 'La donna e mobile' and 'Caro nome', *Rigoletto* is an intense psychological portrait of a man trapped by his obsessions, with a devastating climax (6–27 June 2020).

Champagne, hard cash and sumptuous waltzes fuel Lehár's delicious romantic comedy, *The Merry Widow*. Folk dances, a can-can and sublime serenades form the soundtrack to this will-they-won't-they second-time-lucky romance. *The Merry Widow* is one of the most scintillating and seductive nights in the theatre (18 July–1 August 2020).

And in a double bill combining two rarely heard works of passionate intensity, Delius's only *verismo* opera, the intoxicating and gripping drama *Margot la Rouge*, is paired with Puccini's beautiful tale of heartbreak and supernatural revenge, *Le Villi* (21–31 July 2020).

We are also pleased to collaborate with Charles Court Opera, critically acclaimed for their productions of comedies by Gilbert and Sullivan, in *The Pirates of Penzance* (4–8 August 2020).

Image: Depiction of the opera *The Merry Widow* by artist Rebecca Campbell for the OHP 2020 Season © Opera Holland Park



# HOSPITALITY PACKAGES

Invite your guests to an unforgettable evening filled with music and wonder, and treat them to our popular one-off event packages, perfect for special occasions and corporate entertaining. A variety of pricing is available and we are always happy to explore your ideas and create a bespoke event for you and your guests.

Our catering partners Alexander & Björck and Tophat, two first-rate food purveyors will be on hand to provide a range of spectacular menus for your events.

#### Choose from:

**Fine Dining** From £265+VAT per person\* An exquisite three-course supper, including canapés, champagne and wines, served pre-performance and during the interval.

**Sparkling Reception** From £189+VAT per person\* An elegant alternative to formal dining, with champagne and delicious hot or cold canapés served pre-performance and during the interval.

\*All packages include premium tickets to the performance and a programme for each guest.

Photo: Cold canapés for a corporate entertainment evening at Opera Holland Park © Opera Holland Park



# SUGGESTED EVENT FORMAT

**6pm** – guests arrive to the Main Gate where they are greeted by our VIP hosts

The reception commences, with views onto beautiful Holland Park from one of our two private event spaces

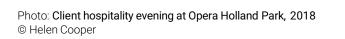
7.30pm – the performance commences

30 min Interval - dessert service

9.15pm – performance resumes

10.15pm – performance comes to an end

Carriages









#### INTRODUCTION

TopHat is a boutique catering and events company, founded by Hattie Mauleverer in 2007. Since conception, the company has grown significantly and now consists of a team of creative and focused individuals who love what they do. Most recently TopHat has been awarded 'Best Small Caterer' at the London Catering Awards 2019. The company has also been recognised in established publications Vogue, Tatler, Country Life and the Evening Standard.

With an eye for detail, and a passion for fabulous food, TopHat has a reputation as one of the UK's best luxury caterer's, creating sensational food that is affordable and deliverable.

TopHat appeals to a range of clients across both the corporate and private world. Their client base has predominantly come from recommendations, and as a result the business has grown organically over the years.





#### SPARKLING CANAPE RECEPTION



This package includes: 1 Premium ticket to the chosen production 1 programme magazine 8 savoury canapés 2 sweet canapés Half bottle of prosecco Unlimited still and sparkling water

> 20-40 guests - £210+VAT 41-99 guests - £199+VAT 100+ guests - £189+VAT

Please note there is a minimum guest number of 20 for this package – any smaller groups will require a bespoke quotation



#### CANAPE MENU

From the land

#### SERVED COLD

Tea smoked fillet of lamb, cranberry caponata, toasted flat bread

Chicken liver parfait, rhubarb and apple compote, crispy chicken skin

Beef tartare, fried quails egg, sourdough sticks and smoked salt

#### SERVED HOT

Deconstructed black pudding scotch egg, tarragon bearnaise

Crispy beef wontons, sweet chilli plum dip

Vietnamese caramel pork belly skewers, ginger, chilli, cucumber ribbon





#### SAMPLE CANAPE MENU

From the sea

#### SERVED COLD

Smoked Cornish mackerel, chives, horseradish, pickled kohlrabi, cassava crisp

Wasabi and seaweed crackers, Japanese spiced salmon tartare

Proper taramasalata, crispy salmon skin, smoked cod roe and dill emulsion

#### SERVED HOT

Salt cod fritter with avocado chipotle cream

Crunchy prawns, miso mayo, seaweed

Keralean scallop, curried onion puree, curry leaves, coconut, yellow rice cracker





#### SAMPLE CANAPE MENU

From the field

#### SERVED COLD

Goji berry biscotti, creamed feta and frosted walnuts

Seeded crackers, baba ghanoush

Oven-dried tomato, whipped goat's curd and parmesan shortbread

#### SERVED HOT

Heritage beetroot samosa, coconut, galangal, aubergine pickle

Pressed Agria potatoes, carrot and rosemary puree, raw heritage carrots

Chestnut, spinach and gorgonzola arancini, smoked tomato dip





#### CANAPE MENU

For sweet lovers

Pear frangipane tartlet, apricot glaze

Chocolate ganache wafer cone, scorched pineapple

Almond and chocolate delice

Mini passionfruit red peppercorn panna cotta on a spoon

Banoffee bavarois, caramel popcorn in a chocolate pastry cup

Praline, chocolate cardamon crème brulee, burnt orange on a spoon







## THREE COURSE DINNER



#### THREE COURSE DINNER



ΤΟΡΗΑΤ

SENSATIONAL FOOD

This package includes: 1 Premium ticket for the chosen production 1 programme magazine Pre-dinner canapés with glass of Champagne 3 course dinner Petit fours Tea and coffee Half bottle of wine Unlimited still and sparkling water

10-30 guests - £295+VAT per person 31-50 guests - £285+VAT per person 51-80 guests - £265+VAT per person

Please note there is a minimum guest number of 10 for this package – any smaller groups will require a bespoke quotation

#### SAMPLE STARTERS

#### LAND

Beef tartare, pickled red onion, quails eggs, horseradish and crisp shallot rings

Ham hock and baby leek terrine with piccalilli and sourdough toast

#### SEA

Charred mackerel with celeriac remoulade, crispy capers, watercress and herbs

Ceviche of trout with radishes, avocado and chilli

#### FIELD

Roasted beetroot salad, goat's curd, pickled shallots and candied walnuts

Lemon and sour cherry quinoa iman bayildi, minted yoghurt





#### MAIN COURSES

#### LAND

Slow cooked brisket and rare bavette of beef, butternut squash, fricassee of peas, little gem and bacon

Lamb cutlets on a white bean puree, pine nut, raisins, aubergine and green pepper salsa

#### $\mathsf{S}\mathsf{E}\mathsf{A}$

Fillet of ocean perch, charred leeks, herbed lemon scented risotto and salsa verdi

Cornish sea trout, crusted with gremolata, purple sprouting broccoli, kohlrabi, spinach and caper butter

#### FIELD

New potato and onion tarte tatin, crispy capers and toasted hazelnuts

Herb and parmesan gnocchi, beets, cashew pesto and radishes



#### DESSERTS



Pistachio and olive oil cake, oranges and Chantilly cream Panna cotta, espresso syrup and caramelised banana Vanilla pod parfait, dried chocolate brownie, raspberry gel, almond brittle Lemon and rosemary posset, crystallised lemon and shortbread





## SHARING BOARDS



#### SHARING BOARDS

This package includes:

1 Premium ticket for a chosen performance 1 programme magazine A choice of sharing board Half bottle of wine Unlimited still and sparkling water

10-40 guests - £249+VAT per person 41-99 guests - £239+VAT per person 100+ guests - £229+VAT per person

Please note there is a minimum guest number of 10 for this package – any smaller groups will require a bespoke quotation. Minimum 2 person per board



#### SHARING BOARDS

#### LAND

Jamon Iberico, salami Genovese and coppa prosciutto with rocket, grilled marinated vegetables, caper berries, pickled beetroot, buffalo mozzarella and toasted focaccia

#### $\mathsf{SEA}$

Beetroot and dill cured salmon, taramasalata, peppered mackerel, grilled prawns with celeriac remoulade, baby watercress, horseradish cream, pickled cucumber, toasted granary bread

#### FIELD

Grilled artichoke heart tart, aubergine and courgette, roasted heirloom tomatoes, piquillo peppers, rocket, hummus, baba ghanoush, olives and toasted focaccia

#### SWEET

Chocolate hazelnut pots, raspberry meringue nests, gooseberry fool,

and elderflower panna cotta



# no der n michelin standard food











## CANAPÉS MENU A SUMMER 2020

This package includes: 1 Premium ticket for a chosen performance, 1 programme magazine, 1 nibbles, 6 savoury canapés & 2 pudding canapés, Half bottle of sparkling wine, soft drinks.

> 20-40 guests - £225+VAT per person 41-99 guests - £210+VAT per person 100 + guests - £200+VAT per person

#### ALEXANDER & BJÖRCK





#### FISH CANAPÉS

#### COLD

Summer crab salad|ginger|rhubarb Tuna temaki|wasabi|sambal gel Grapefruit cured salmon|tobiko|avocado

#### MEAT CANAPÉS

#### COLD

Smokedduck | cherry umeboshi | crispy skin Beef sirloin | rosemary potato | blueberry gel Best end of lamb | goats curd | heritage beetroot

#### WARM

Cardamom tiger prawn | coriander emulsion | lime 'Fish pie | Montgomery cheesy mash Crab cake | lime | tomato jam

#### WARM

Pork belly | millionaires shortbread Chicken katsu | black daikon | Japanese mayo Lamb croquette | caper and mint salsa | blackcurrant gel





#### **VEGETARIAN CANAPÉS**

#### COLD

Burrata | air dried yellow cherry tomato | basil gel Beetroot meringue | goats cheese | mustard dust Courgette tempura | miso mayo | rice wafer

#### WARM

Black truffle beignet | truffle soil | red chilli emulsion Aubergine croquette | harissa mayo

#### **VEGAN CANAPÉS**

#### COLD

 $Tequila\,macerated\,watermelon\,|kalamata\,olive\,|\,dukkah$ 

Beetroot tartar | quinoa crisp | tofu aioli

#### WARM

Spring onion bhajis | coconut chutney| passion fruit gel Chickpea wafer | fizzy figs | cashew cheese

#### NIBBLES

Rasel hanout | buckwheat | caramelised nuts

Sea salt | truffle popcorn

Friedbroad beans | mint | Sicilian lemon

#### **DESSERT CANAPÉS**

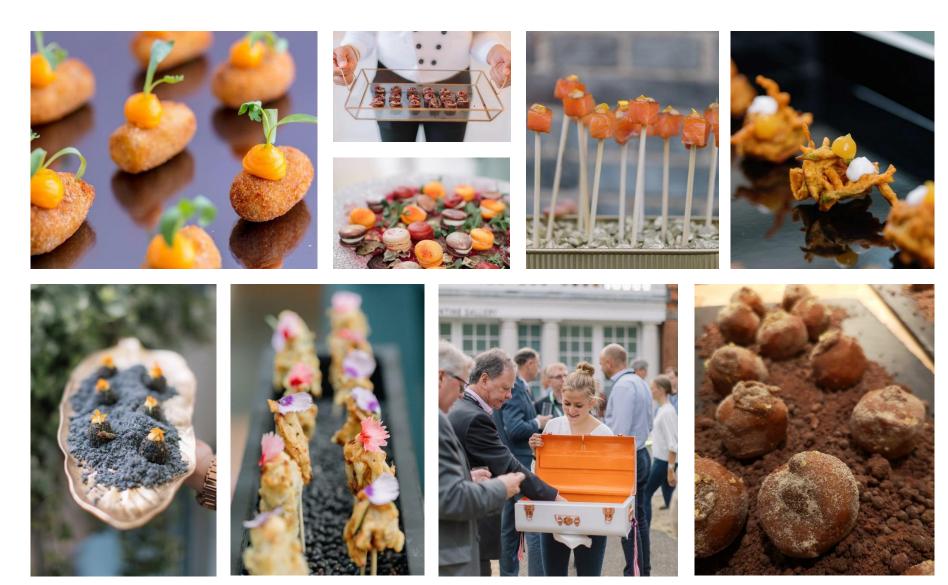
Mini Brownies

Caramel doughnut | sea salt

'After eight' | mint white chocolate cremeux















# CANAPÉS MENUB

#### SUMMER 2020

This package includes: 1 Premium ticket for a chosen performance, 1 programme magazine, 1 nibbles, 6 savoury canapés & 2 pudding canapés, Half bottle of sparkling wine, soft drinks.

> 20-40 guests - £235+VAT per person 41-99 guests - £225+VAT per person 100 + guests - £210+VAT per person

#### ALEXANDER & BJÖRCK





#### FISH CANAPÉS

#### COLD

Summer crab salad | ginger | rhubarb Seabass tartare | lime aioli | potato wafer Tuna temaki | wasabi | sambal gel Grapefruit cured salmon | tobiko | avocado Cured halibut | pea wafer | gala melon | saffron mayo Crayfish roll | mini brioche | caviar

#### **MEAT CANAPÉS**

#### COLD

Beef tartare| raspberry | parmesan rocks Duck liver parfait cigar | cep powder Smokedduck | cherry umeboshi | crispy skin Beef sirloin | rosemary potato | blueberry gel Chicken salad | mango gel | black sesame Best end of lamb | goats curd | heritage beetroot

#### WARM

Argentinian prawn | coconut | nori crisp Red mullet | black bean | chorizo | pickled lotus Cardamom tiger prawn | coriander emulsion | lime 'Fish and chips' | potato paper | malt vinegar powder

#### WARM

Pork belly | millionaires shortbread Steak | frites | béarnaise Chicken katsu | black daikon | Japanese mayo Lamb croquette | caper and mint salsa | blackcurrant gel





#### **VEGETARIAN CANAPÉS**

#### COLD

Courgette tempura | miso mayo | rice wafer Beetroot | goats cheese | cigar Burrata | air dried yellow cherry tomato | basil gel Beetroot meringue | goats cheese | mustard dust

#### VEGAN CANAPÉS

#### COLD

Tequila macerated watermelon |kalamata olive |dukkah Beetroot tartar | quinoa crisp | tofu aioli Fermented mushroom pate | lapsang souchong jelly | sourdough Wild garlic 'sushi roll' | brown rice |pickled ginger | soy aioli

#### WARM

Black truffle beignet | truffle soil | red chilli emulsion Broad bean fritter | sumac | pomegranate gel \* Spring onion bhajis | coconut chutney | passion fruit gel \*

#### WARM

Spring onion bhajis | coconut chutney| passion fruit gel Chickpea wafer | fizzy figs | cashew cheese Sweetcorn fritter | chipotle mojo sauce





#### NIBBLES

Summer truffle | black olive wafers Ras el hanout | buckwheat | caramelised nuts Sea salt | truffle popcorn Gordal olives | lovage pesto straws Fried broad beans | mint | Sicilian lemon

#### **DESSERT CANAPÉS**

Meringue | blackberry

'After eight' | mint white chocolate cremeux

Caramel doughnut | sea salt

Tonka bean cookie | dulche de leche | coconut

Valrhona chocolate tart |salted caramel



























## ALA CARTE MENU SUMMER 2020

This package includes: 1 Premium ticket for a chosen performance, 1 programme magazine, 1 nibbles, 6 savoury canapés & 2 pudding canapés, Half bottle of sparkling wine, soft drinks.

> 10-30 guests - £325+VAT per person 31-50 guests - £305+VAT per person 50+ guests - £285+VAT per person

#### ALEXANDER & BJÖRCK





# **STARTERS**

Tuna crudo | compressed watermelon | miso and ginger cream Crab tartare | pomelo | espelette crème fraiche | red mustard

Burrata | heritage tomato| purple basil | bottarga (v)

Beef tartare | comté wafer | egg yolk emulsion | mange tout and mandarin

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Heritage baby beetroot | ash rolled goats cheese | red wine and mustard emulsion (vegan)





# MAIN COURSES

Scottish venison | carrot | pickled blackberries | hazelnuts Best end of lamb | jersey royals | pea cream | gooseberry salad Beef fillet | glazed carrot | pommes anna | red wine jus Roast duck breast | crispy leg croquette | cherry remoulade Miso roasted cod | sweet potato | citrus beurre blanc

Roasted heritage carrots | harissa chickpeas | carrot sauerkraut (vegan)





## DESSERT

Eton mess | orange poached rhubarb | apple blossom Star anise and vanilla cheesecake | chilli pineapple | black coconut ice cream Itakuja

cremeux | passionfruit | coconut meringue

Yuzu ganache | soft meringue | oat biscuit | dark chocolate ice cream (vegan)

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# Contact Us

If you have any questions, or would like to discuss hosting an event at Opera Holland Park, please contact:

Eleanor Ranson Development Officer <u>eleanor.ranson@operahollandpark.com</u> 020 3846 6213

**Registered Address:** Opera Holland Park 37 Pembroke Road London W8 6PW

Theatre Address: Opera Holland Park Ilchester Place London W8 6LU

Photo: Lucy Hall as Echo, Elizabeth Cragg as Naiad and Laura Zigmantaite as Dryad in *Ariadne auf Naxos*, 2018 © Ali Wright

www.operahollandpark.com

