

Perfectly Organised Parties

By

Skye Bond & Donna Barnett

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POP

Perfectly Organised Parties is an intimate party planning service managed by Skye Bond and Donna Barnett. Offering a uniquely competitive and personal assistance, POP guarantees delivery of meticulous events produced as a result of a bespoke planning process throughout which, our time is yours. The policy of POPs is for your event to become our event. With Donna and Skye every booking is a unique opportunity to create a special memory, so together we will be dedicated to you to ensure that every element of your special occasion is planned perfectly.

Skye Bond

Skye is the only resident chef based within the magical Garden Museum and has remained the sole caterer for internal museum functions since early 2007. These began with the Capital Jazz festival of 2007, continued with the ongoing program of Vista debates and ticketed dinners and include private evening gatherings of the Museum's Board of Trustees and their guests.

Providing deliciously divine dishes for gala dinners, weddings and corporate receptions, Skye consults with his clients to ensure the bespoke menus created are inline with and reinforce the message of your event and ensure your guests leave with taste buds that have been satisfied and tantalised. Such success is a result of Skye's flexible response to the event concept coupled with a creative, inspired approach to menu design that incorporates menu items inspired by initial discussions with our clients.

Donna Barnett

An expert in the field of event management, Donna has been planning corporate and private events for over a decade. With a client base that includes Topshop, Grazia Magazine, The National Theatre, The English Gardening School, Channel 4 and Great Ormond Street Hospital, I have also created events for a huge host of private clients. While Skye creates your culinary delights, Donna will manage the logistical elements of your event including design and decoration, equipment hire, drink supplies, seating plans, staffing, entertainment and on the night event execution.

If you are holding an event at the Garden Museum and would like to enquire about the services that POP can provide then please do not hesitate to contact us at donna@purcellbarnett.com

Canapé Menu



Salmon filo tarts with parsley aioli

Beetroot, basil and parmesan puff pastries

King prawn, chorizo and roasted red pepper skewers

Crostini with smoked trout pate and rocket

Marinated Thai beef salad in baby gem leaves

Cucumber cups filled with plum duck

Mussels on the shell with smoked salmon and lemon crème fraiche

Carpaccio of beef with parmesan cheese and fresh rocket served on garlic crostini

Figs wrapped in parma ham served with truffle oil

Bruchetta with Bresola and roasted peppers

Little dishes of roasted peppers and mozzarella with fresh rocket (V)

Mozerella sunblush tomato Skewer (V)

Courgette cakes with a dill and yoghurt dip (V)

Chargrilled balsamic chicken skewers with a lime and garlic sauce

Courgette and hallumi fritters with a lemon and dill dip(V)

Mini bruschetta with black olive tapenade, sunblush tomatoes and mini mozzarella (V)

Roasted butternut squash & feta cheese kebabs with fresh mint and a drizzle of fresh lemon (V)



Dinner Menus

Menu 1

Asparagus and beet-leaf salad with home-made goat curd cheese and lemon oil

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Hot smoked ham with caper and mustard sauce, minted jersey royals and Chantenay carrots

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A rice pudding of fig, pistachio and caramel

Menu 2

Butter-braised cod cheeks served with a fennel, apple and pea-shoot salad with parsley dressing

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Roast lamb fillet with fennel and pastis puree, extra fine beans

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Warm almond brownie with hot sweet cherries and Chantilly

Menu 3

Duck and wild mushroom broth

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Spatchcocked Poussin with rocket, fig and 'salad blues', pomegranate dressing

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Plum tart with dark sherry syrup

Menu 4

Beetroot-cured salmon with horseradish and mizuna

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Braised Ox-cheek in spiced wine reduction; buttered swede and cavalo nero

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Baked fruit flognarde with cream





Burn's Night Dinner ~ Private Client

- Guest Numbers ~ 120
- Venue ~ The Garden Museum



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