



TOPHAT  
SENSATIONAL FOOD

## COMPANY OVERVIEW

TopHat started as a small London company which has now grown significantly and consists of a team of creative and focused individuals, who love what they do.

With an eye for detail and love of fabulous food, TopHat has created a reputation over the last 12 years for delivering phenomenal events, impeccable service with the added personal touch in a very competitive market.

Our Managing Director, Hattie Mauleverer started TopHat in 2007 after learning the craft in the kitchens of Rhubarb, By Word of Mouth and Alison Price.

She has grown the business into a luxury boutique catering business which was awarded 'Best Small Caterer' at the London Catering Awards 2019. TopHat has also been recognised by Vogue as one of top ten wedding caterers, one of the UK's best caterers in the Tatler Party Guide for 3 years running and voted one of the best wedding caterers in London by the Evening Standard.





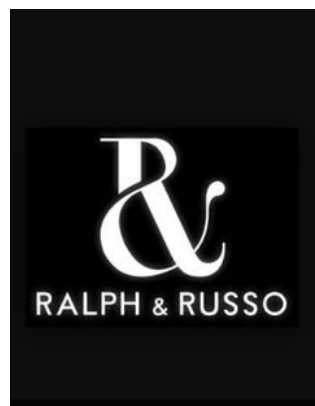
OUR CLIENTS





**FRIEZE  
ART  
FAIR**

**M** | **MADDOX  
GALLERY**



**TIME'  
BASED."**

**TOM FORD**



**HOBBS**  
LONDON



## OUR VENUES

We are currently eligible to cater at the following venues:

Roundhouse  
Garden Museum  
Two Temple Place  
Blenheim Palace  
International Arbitration Centre  
City Pavillion  
Altitude London  
Royal Horticultural Halls  
Science Museum  
Porchester Hall  
October Gallery  
The Chelsea Gardener  
Bankside Galleries  
Flowers Gallery  
Dutch Hall  
Ice Tank  
Somerset House  
Museum of the Order of St John  
Village Underground  
Photographer's Gallery  
One Event Venues  
Music Rooms



OUR EVENTS

1

CLIENT / EVENT

Starlight Foundation

VENUE

Blenheim Palace

DATE

26<sup>th</sup> March 2019

FOOD

Canapés, Three-Course Dinner and Late Night Snacks

GUEST NUMBERS

300





We were delighted to have been asked to partner with Polar Black Events to cater for the very first Starlight Charity Ball at Blenheim Palace.

The event was hosted by the Duke of Marlborough to celebrate his son rowing across the Atlantic earlier this year, and coming second! The charity raised over £800k on the night. Guests were kept entertained by Rory Bremner and a live acoustic performance from Anne-Marie before hitting the dance floor at the Annabel's after party.

We served up delicious seasonal canapés followed by a 3 course menu of beetroot cured salmon, lamp rump and a vegan dessert of poached rhubarb and soy crumble. For those guests still feeling peckish after parting the night away, we wrapped things up with midnight snacks of delicious truffle croque monsieur's.



## M E N U   S N I P P E T S

### C A N A P E S

Chicken liver parfait, rhubarb and apple compote on chicken skin

Herb rolled seared tuna skewers with wasabi mayonnaise

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

### S T A R T E R

Beetroot cured salmon with horseradish crème fraiche and pickled  
cucumber, crisp melba toast

### M A I N   C O U R S E

Seared lamb rump, herbed crushed new potatoes, spring vegetables,  
heritage carrots and a red wine jus

### D E S S E R T

Poached rhubarb and rhubarb puree, soya crumble with toasted  
almonds and pistachio powder

### L A T E   N I G H T   F O O D

Croque monsieur's

Truffle monsieur's

Avocado and tomato bruschetta



CLIENT / EVENT

Ruinart Art Bar

VENUE

Frieze Art Fair London

DATE

October 2018 & 2019

FOOD

Bar Snacks and Canapés

GUEST NUMBERS

100 each day





TopHat have along standing relationship with Moët Hennessey and as part of the annual Frieze Art Fair London collaborated with The House of Ruinart at the Ruinart Art Bar. Guests sipped on Ruinart Blanc de Blancs, Ruinart Rose and Dom Ruinart whilst surrounded by the iconic artwork of Japanese artist Liu Bolin.

TopHat were tasked with putting together a menu of delicious food to compliment their champagne for the five days the Fair was on for. We also provided canapés for VIP clients on the opening day of the Fair.

This iconic event is held annually in Regent's Park and features more than 160 of the world's leading galleries where visitors can view and buy art from over 1,000 of today's leading artists.

## M E N U   S N I P P E T S

### R U I N A R T   A R T   B A R   M E N U

Charcuterie platter with crispy ciabatta

Manchego, quince and sourdough cracker

Finger sandwich platter  
smoked salmon, cucumber & cream cheese, egg and cress

Baby vegetables and hummus

Lobster & bacon club baguette

Beef tagliata style salad

### V I P   C L I E N T   C A N A P E S

Beef tartare, fried quail's egg, sourdough sticks and smoked salt

Chicken liver parfait, rhubarb and apple compote on chicken skin

Lime cured sea bass avocado croustade

Scallop ceviche and fennel purée on crispy black rice cake

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

Compressed watermelon, shallots, basil and chevre on a  
black sesame cone



3

CLIENT / EVENT

Big Group on behalf of Aurum and Rolex  
*Celebrating a World of Firsts*

VENUE

Victoria House Basement

DATE

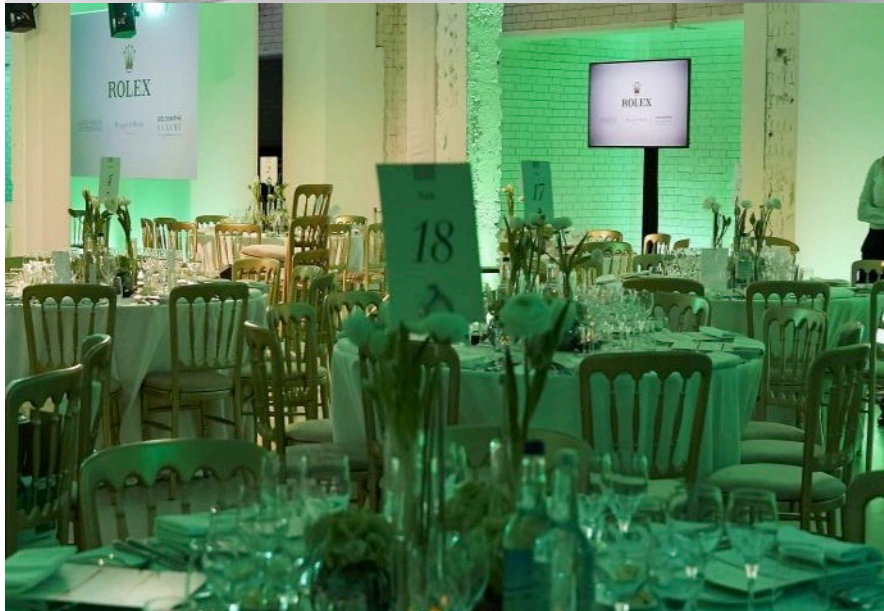
2<sup>nd</sup> May 2017

FOOD

Canapés and dinner

GUEST NUMBERS

250



The celebration of a world of firsts was considered one of Rolex's most important and largest events in their calendar. The event was held in honour of iconic dates including the very first time Rolex reached the peak of Mount Everest on the wrist of Sir Edmund Hillary in 1953, as well as accomplishing the 6.8 mile Deep Sea Dive in Mariana Trench in 2012.

Due to the extensive build of the event, our client had organised all of the production to be carried out during the day as well as carefully installing their most treasured and sought after time pieces. Our meticulous management of logistics and a full team in place, enabled us to set up the blank canvas dining space and fully equipment kitchen for 250 guests within two hours.

Guests enjoyed a canapé reception, followed by a seated three course dinner. We dedicated the main course to the founder of Rolex, Hans Wilsdorf as well as his journey. His very first manufacturer was based in Bienne, Switzerland, so our main course suggestion remained true to the Rolex heritage. Painting a picture of Swiss landscapes and produce from mountainous terrains, the main course consisted of earthy ingredients, fresh in flavour and powerful in colour.



## M E N U   S N I P P E T S

### C A N A P E S

Steak and Ale pies with a shot of Newcastle Brown ale

Aged Comté and Gruyère croquettes with aioli and aged Parmesan

Crispy chicken skin, with chicken liver parfait and cherry drops

### S T A R T E R

Black truffle and ricotta tortellini - lobster velouté - chervil - Parmesan crisp

### M A I N   C O U R S E

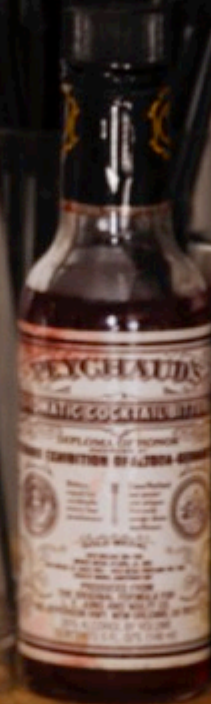
Charred bavette of Cornish beef - tartiflette - braised shin croquette -  
roscoff onions - sweet corn purée- bordelaise

Buttered spätzle– charred leeks – roasted beetroot - sorrel  
and tarragon velouté (v)

### D E S S E R T

Poached rhubarb and custard tart - muscavado crumble - Chantilly cream

## CLIENT REFERENCES



## QUINTESSENTIALLY WEDDINGS

*I have had the pleasure of working with Top Hat Catering on a number of events over the past two years and have been delighted with the results.*

*Hattie and her team are open, friendly, efficient and have delivered over and above the required briefs.*

*Top Hat food has been innovative and delicious and our clients have been very happy with all elements of the planning, food and service.*

*I have no hesitation in recommending Hattie and her Top Hat team for any events.*

SOPHIE HALE  
Senior Wedding Planner



## HATS OFF EVENTS

*I've been working with TopHat for a few years and cannot recommend them enough. I've had challenging and creative events where they have had to come up with cost effective but original menu plans which have wowed my clients and kept within budget.*

*Their positive, easy going, fuss free nature is so great to work with and I know that they will go above and beyond to make the events that they work on stand out from the rest. Every enquiry that I put to them, no matter the size is always dealt with quickly and efficiently and they listen to the brief perfectly.*

*They are a pleasure to work with and I am looking forward to many more events to come with them.*

LAURA HATTON  
Director

## FALCON CHAMBERS

*I have used Hattie Mauleverer-Jones and her company TopHat catering for over 11 years. She was initially recommended to me by another set of chambers. We have used her services for numerous events from small drinks and canapé parties to larger outdoor events and a sit down dinner for over 80 people. At all times I found Hattie to be thoroughly professional and highly responsive, but possibly most importantly the food has always been excellent and of a consistently high standard. The staff that she employs are always helpful, smart, friendly, neat and tidy.*

*I would not hesitate to recommend Hattie and her company.*

EDITH A. ROBERTSON  
Chamber Director



THANK YOU

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