



Food for thought

Ice breakers, deal makers and table talk are all about food, service, ambience and buzz.

The more wow factor you put into your gala dinner, drinks reception or everyday event catering, the more wows and engagement you'll get back from your delegates.

We're putting on the ritz for corporate, professional and public sector clients every day, serving drinks and light refreshments to speakers, exhibitors and delegates from our Terrace bars, cafés and carts.

Every event brings a new challenge in banqueting and fine dining, creating another opportunity to show just how much we bring to the party.

Lush Fresh Handmade Cosmetics:
Corporate Events



AFC Bournemouth:
End of Season Player Awards



Dorset Chamber of Commerce and
Industry (DCCI):
Dorset Business Awards



Bournemouth Borough Council:
Bournemouth Tourism Awards



Everybody Engage:
One Bauer Media Awards



Corporate Events



Who

Lush is one of those defining brands that needs little introduction. Inspired by food, fragrance, freshness and fair trade – and more than a hint of hippy culture - Lush has been creating its game-changing handmade cosmetics since the nineties. Today Lush employs more than 9,000 people globally with over 900 stores in 49 countries selling its unique, sweet smelling products.

The brief

Lush events call for a great deal of culinary imagination to create eyecatching dishes that taste as good as they look and appeal to vegans, vegetarians and carnivores alike.

We needed to capture the essence of the Lush brand, express the spirit of current ethical campaigns and respect the wide range of diets and food ethics followed by its cultural and ethnically rich international team.

A themed signature dish to express the Lush brand has to be part of the package.

What we did

We replicated Lush's winter selection as desserts using Lush soap moulds, created a garden-inspired vegan buffet, provided pop-up Italian-themed serveries and a Dorset-inspired cheese-board, and created a themed backdrop, cocktails and dinner menu to reflect the Fight Animal Testing campaign.

We served cocktails in lab beakers, with a chilli swizzle stick that made the drinks froth and steam. We created a starter, fashioned into pipettes. And, for a grand finale, a meringue dessert on a bed of Lush-scented, smoking dry ice.

"Our strong working partnership with BH Live enables us to move into the venue for the week and make it our own. Everything looks, feels and even smells like Lush. It's the perfect place to bring colleagues from around the globe for launches and special events like our 20th anniversary celebrations, 2015 Christmas product showcase and Retail Awards evening."

Amanda Taylor, Lush Fresh Handmade Cosmetics





AFC Bournemouth End of Season Player Awards

Who

AFC Bournemouth rose from fourth tier mediocrity and the brink of bankruptcy in 2008 to take the Championship title to the wire in 2015, qualifying for the Premier League in the season's final days after a decisive win against Bolton Wanderers. This meteoric rise called for a right royal celebration to which the whole town was invited.

The brief

The end of season cliffhanger called for a bigger space than usual for the End of Season Player Awards, with the event switching from club HQ to Bournemouth International Centre at the last minute.

We had just five days to move from a pilot tasting menu to a glittering reception and bespoke dinner for over 400 guests.

What we did

We teamed up with Brighter Productions to up the glitz and glamour to Premier League standard and create a magnificent themed backdrop in the familiar Cherries' red and black. And we served up player-sized portions of chicken with black pudding bonbons from a pop-up kitchen.

Next day, we served a champagne buffet at Bournemouth Pavilion for the club to thank its staff for the contribution to its outstanding achievement.

"BH Live did a great job in hosting our End of Season Player Awards Dinner in fine style at very short notice. The food, drink, service and entertainment were all superb."

Jeff Mostyn, AFC Bournemouth



Dorset Business Awards



Who

Every year, the Dorset Chamber of Commerce & Industry (DCCI) hosts the Dorset Business Awards to celebrate the achievements of local businesses and the unsung heroes who have invested time and effort in creating them. In 2014, the event paid tribute to many outstanding businesses, from a 500-year-old family butchers in Bridport, to a global air traffic management and airports consultancy in Poole.

The brief

DCCI wanted to create a star-studded, red carpet atmosphere to reflect its high regard for the fantastic contribution its members make to the regional economy and community.

They wanted glitz, glamour, champagne, gourmet-style dining, jazz and Charleston.

What we did

We created a 1920s, black-tie event to welcome 680 guests to a champagne reception and Great Gatsby-themed gala dinner. We designed an extravagant, three-course fine dining menu using fresh, sustainably sourced local ingredients and representing the very best of Dorset fare and including imaginative choices for vegetarian diners. On the menu was Wild Mushroom, Cognac and White Truffle Paté to start, followed by Pan Roasted Guinea Fowl and finished off with a dessert of Dorset apples and pears.

"BH Live did us proud, creating a fabulously smart and stylish setting, with food to match, including a dessert branded with our logo etched into a rice paper disc. We're looking forward to doing it all again in even grander style in 2015."

Ian Girling, DCCI



Bournemouth Borough Council

Bournemouth
**TOURISM
AWARDS**

Who

In February 2015, around 350 guests assembled to recognise the region's best services and attractions and their contribution to the town's economy and status as the best coastal resort¹. The awards, which have been running for eight years, recognise hotels, holiday parks, restaurants, night-time venues, visitor attractions and other businesses.

The brief

With the accent on tourism, Bournemouth Borough Council wanted a theme that reflected Bournemouth's green credentials and great coastal location.

A relaxed, authentic setting, with great food in a holiday atmosphere.

What we did

We created a sub-tropical, coastal backdrop with lush green plants and bright floral table centres.

After an arrival drink at the popular 1812 bar, guests made their way to the Pavilion Ballroom for a three-course dinner.

Our menu reflected Dorset's finest produce in simple, elegant dishes to appeal to everyone, including vegetarians and those with other dietary needs. Guests were entertained by a steel band, video footage highlighting Bournemouth's main attractions and an after dinner DJ.

"The event proved a tremendous success with the BH Live team working closely with us to deliver a memorable evening. Turning the Pavilion Ballroom into a tropical paradise, complete with palm trees, was a logistical challenge met by all concerned with enthusiasm and vigour."

**Jon Weaver, Bournemouth
Borough Council**

¹ UK Travel Awards 2014



One Bauer Media Awards



Who

We worked with experiential agency Everybody Engage to stage a landmark awards ceremony for multi-platform Bauer Media. The Copper Box Arena – the Box that Rocks – was chosen for its prime location in Queen Elizabeth Olympic Park and its association with success and celebration. The stars of Bauer Media's digital, magazine and radio brands were recognised in stellar style, with a pixel theme that covered everything from square signage and seat ushers bearing cubed lights, through to 8-bit after show arcade games played on a record-breaking big screen.

The brief

Food and drink was to be an essential component, providing an inspired choice and style to match the high octane theme and dynamics of the event. It should appeal to the discerning tastes of a sophisticated audience of more than 1,700 media creatives.

Everybody Engage set the bar particularly high for our hospitality team, with a brief to replicate the cosmopolitan buzz and aroma of London's street food scene inside the arena.

What we did

To kick the event off, we placed drinks beneath every guest seat in the arena and gave them a flag to wave whenever they wanted a refill, whereupon a can pack usher in a Thirsty? T-shirt would turn up at the end of the row with a tippie top-up.

Of the ten, eye-catching street food options we brought to the tasting table, Bauer Media chose five to be served at its themed food stations. There was something to suit all tastes and appetites, from gourmet burgers and red Thai curry to continental platters, tapas and burritos. All served with the panache and speed of a street trader.

"We were given plenty of creative food choices to fit in with our theme. We attended a fabulous tasting, all the stops were pulled out. The brief was to provide quick and easy to eat food while the guests were socialising and serve it from catering outlets around the venue, creating a street vendor style of food. BH Live delivered, the food was plentiful, tasty and the service from the team, spectacular."

Sarah Payne, Everybody Engage

