

— **THE BUTCHERS CLUB** —  
EVENTS AT EDITUS

**EVENTS, VENUE & CATERING PACKAGES**



— THE BUTCHERS CLUB —  
EVENTS AT EDITUS



INTERIOR SHOT

# ABOUT THE BUTCHERS CLUB AT EDITUS

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The Butchers Club at ED1TUS offers the same Butchers Club dining experience it has become famous for, plus more.

By day, it's a New York-style deli, specialising in handcrafted charcuterie, made using only natural and organic ingredients.

By night, the space becomes an extension of the butchery and private dining room of The Butchers Club in Tin Wan, and it can also cater to a wide range of events at any time of the day.

The Butchers Club at ED1TUS is part of a unique concept in the heart of Aberdeen called ED1TUS. This exciting new concept is Asia's only men's fashion and lifestyle showroom, which showcases the best modern luxury brands from Europe and the US in a stunning multi-brand showroom.

The space can be tailored to suit all kinds of events, from small 14 person private dinners, to seated dinners for 120 people or standing cocktail events for up to 400 people, whether for breakfast, lunch or dinner.

A rooftop overlooking Aberdeen can also cater to parties for anywhere between 40 and 800 people, with a variety of marquee options in preparation for Hong Kong's unpredictable weather.

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INTERIOR SHOT



INTERIOR SHOT

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## THE LOOK

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The Butchers Club at ED1TUS is located on the 16th and 17th floor of an industrial building in Wong Chuk Hang. The space maintains an industrial warehouse look and feel, with high ceilings and a lot of stone and steel that gives it a cool, modern appeal. Throughout the space, unique pieces of vintage furniture brought over from Europe give it an elegant charm.

Covering a total of 14,000 square feet over two floors, the space can be used as a blank canvas for almost any kind of event. Whether you'd like to use our furniture, or use the space without any furniture, either way can be arranged to suit the event.'

An open kitchen allows guests to see what goes on in the kitchen, adding to the overall experience of any event.

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INTERIOR SHOT



INTERIOR SHOT



EVENT SHOT

## THE 16<sup>TH</sup> FLOOR

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The Butchers Club at ED1TUS is fortunate to have an indoor space that spans over 7,000 square feet, with a large balcony overlooking Aberdeen harbour. Removable glass panels divide the space into what is ED1TUS and what is The Butchers Club Deli. These can be kept in place for intimate smaller parties, or removed to accommodate larger parties, allowing a great degree of flexibility to suit any sort of occasion.

We can accommodate seated parties of between six and 120 people, whilst for standing events, we can accommodate up to 400 people.

A private dining room designed by Casa Capriz with a wine cellar by Links Concept instantly exudes an air of exclusivity and class. The private dining room, complete with vintage furniture, a bar and a custom built dining table that overlooks the impressive selection of wine in the cellar, seats up to 14 guests.

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EVENT SHOT



EVENT SHOT



# FLOORPLAN



AREA	APPROXIMATE # OF GUESTS		MINIMUM SPEND	COMMENTS
	SEATING	STANDING		
A	40	80	\$20,000	For all of these options, the minimum spend is 100% applicable to F&B
B	14	N/A	\$25,000 (Private Room)	
AB	40	100	\$45,000	
ABC	80	150	\$65,000	
ABCD	250+	300+	\$125,000	
ABCDE	250+	300+	\$145,000	\$125,000 applicable to F&B
CD F	100	150	\$45,000 Upon request	Venue rental fee, not applicable to F&B

■ Grey areas - Not accessible to clients



'A STEAK REBELLION' ROOFTOP EVENT

## THE ROOFTOP

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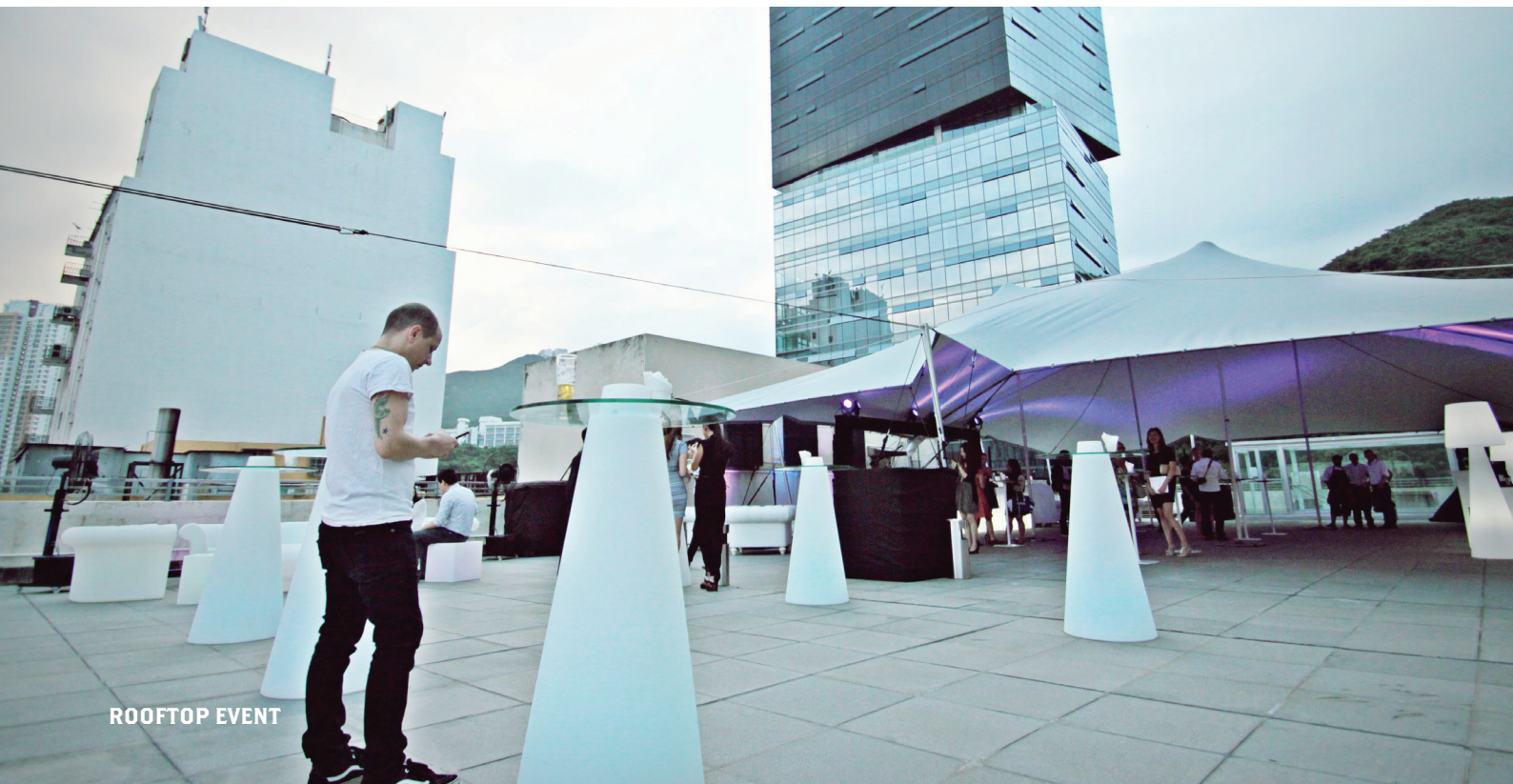
The Butchers Club at ED1TUS is fortunate to have a 7,000 square foot rooftop overlooking Aberdeen harbour and the Jumbo Floating Restaurant. With outdoor space hard to come by in Hong Kong, particularly of this size, we are able to accommodate a wide variety of events, from corporate dinners, to high-end weddings and birthday parties, to farmers markets with multiple food stations and a whole host of other options.

Our rooftop event space can seat a maximum of 400 guests, or 800 standing.

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ROOFTOP EVENT



ROOFTOP EVENT

— THE BUTCHERS CLUB —  
EVENTS AT EDITUS

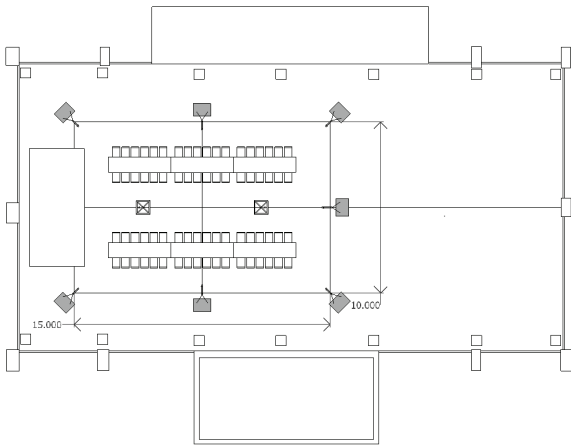
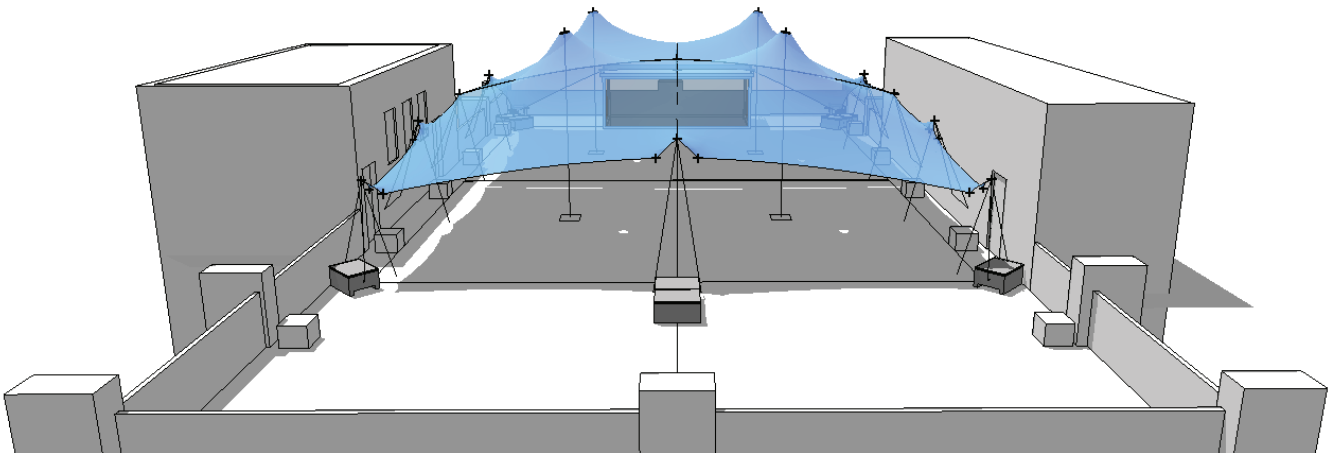


'A STEAK REBELLION' ROOFTOP EVENT

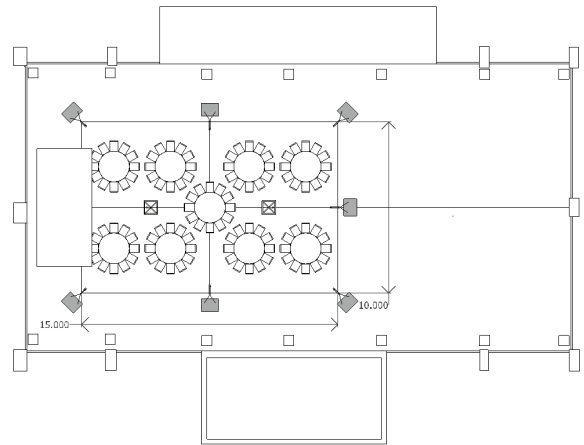


ROOFTOP EVENT

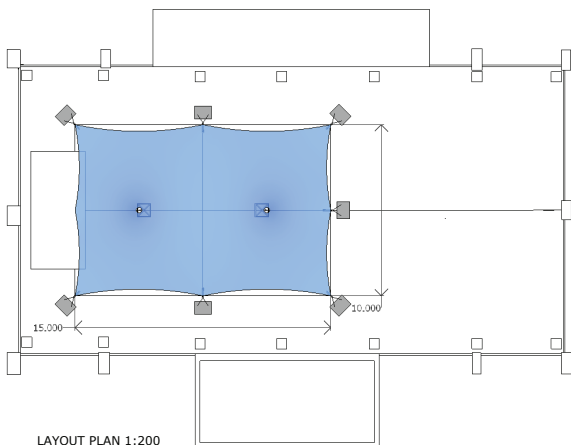
# ROOFTOP LAYOUTS



LAYOUT \_LONG TABLE 1:200



LAYOUT \_ROUND TABLE 1:200



LAYOUT PLAN 1:200

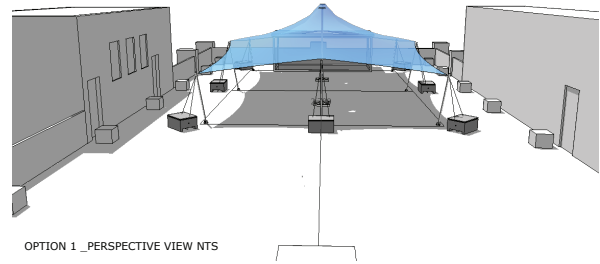
**CAPACITY**

- > BANQUET LONG TABLE \_72 pax
- > BANQUET ROUND TABLE \_108 pax
- > COCKTAIL \_150 pax

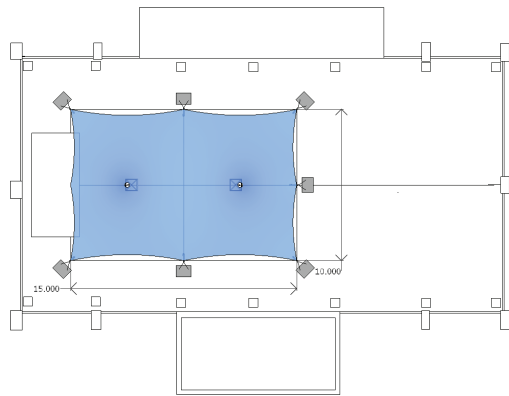
# ROOFTOP LAYOUTS



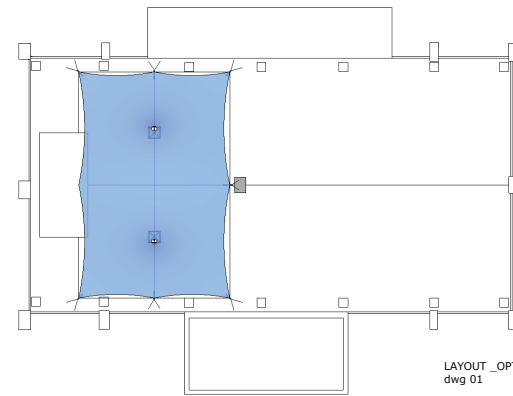
OPTION 1 \_LONG SECTION 1:200



OPTION 1 \_PERSPECTIVE VIEW NTS

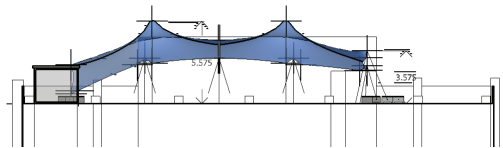


OPTION 1 \_15M X 10M  
LAYOUT PLAN 1:200

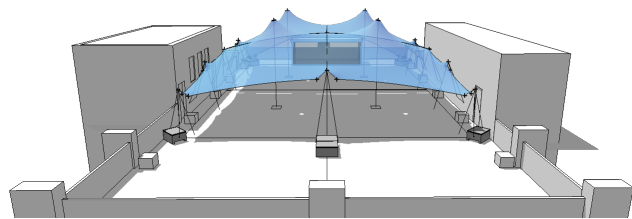


OPTION 2 \_15M X 10M  
LAYOUT PLAN 1:200

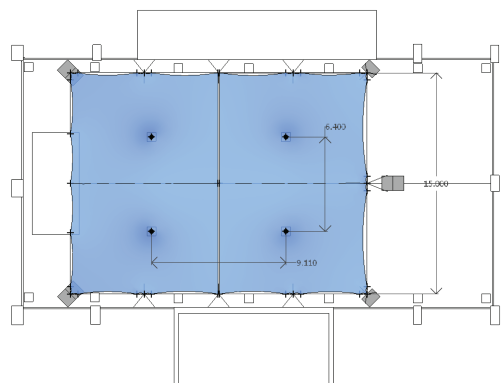
LAYOUT \_OPTION 1 & 2  
dwg 01  
15m x 10m CANOPY  
April 2014



OPTION 3 \_LONG SECTION 1:200



OPTION 3 \_PERSPECTIVE VIEW NTS



OPTION 3 \_15M X 20M  
LAYOUT PLAN 1:200

# OUR PARTNERS

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To ensure you have the best event possible, we have relationships with only the best suppliers in the industry for essentials such as marquees, furniture, lighting and sound rental. We are more than happy to connect you with these partners, but are of course welcome to third party suppliers, should you wish to use a company of your choice.

We have an exclusive partnership with Event Canopies Asia, who provide one of a kind marquees in a multitude of sizes and layouts to stop Hong Kong's unpredictable weather spoiling your event.

For high-end events of any nature, our furniture partner IROCO Design can provide a wide range of beautiful designer furniture. Their bespoke service works with your personal vision and theme for the event to ensure consistency and comfort throughout your event.

We also work closely with a handpicked selection of lighting, sound and entertainment companies, which we can recommend at your convenience to ensure that you have only the

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# THE CATERING PACKAGES

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Whether you are looking to organise a casual cocktail party, a corporate breakfast function, an all-day wedding celebration or a sit-down dinner for 300 guests, we have catering packages to match your every need.

Since we care about each and every one of our events, no matter how large or small, we can tailor our menus to suit exactly the sort of concept you are going for. We can also arrange menu tastings in advance to make sure that you are happy with your selection. Additional charges may apply.

The following pages list a series of catering packages that we offer for all kinds of events, which can of course be tailored by request.



# BREAKFAST

(MINIMUM 15 PORTIONS PER SELECTION)

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## CONTINENTAL

*\$90 per person*

FRESHLY BAKED PASTRIES, MUFFINS AND BREADS SERVED WITH WHIPPED BUTTER  
HOUSE-MADE JAMS AND PRESERVES  
HOUSE-MADE GRANOLA AND ORGANIC GREEK YOGURT  
FRESH FRUIT PLATTER WITH SPICED HONEY  
FRESHLY SQUEEZED ORANGE JUICE, TEA & COFFEE

## HOT BREAKFAST BUFFET

*\$120 per person*

SCRAMBLED EGGS OR TOFU  
BACON, SAUSAGE OR SMOKED SALMON  
CRISPY HOMEFRIES  
WHITE OR WHOLE WHEAT TOAST  
FRESH FRUIT PLATTER WITH SPICED HONEY  
FRESHLY SQUEEZED ORANGE JUICE, TEA & COFFEE

## ADD ONS

*\$25 per person*

FRESHLY BAKED BAGELS WITH JAM & CREAM CHEESE  
WAFFLES WITH MAPLE SYRUP, BUTTER, WHIPPED CREAM & BERRY COMPOTE  
PANCAKES WITH MAPLE SYRUP, BUTTER & BERRY COMPOTE  
ROSTI WITH SOUR CREAM & SMOKED SALMON

# LUNCH BUFFETS

(MINIMUM 15 PORTIONS PER SELECTION)

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## THE DELI

### *Sandwiches*

*\$90 per selection*

**SMOKED SALMON,  
SMOKED MEAT,  
CORNED BEEF, ROAST BEEF,  
CHICKEN SALAD, TUNA SALAD,  
EGG SALAD**

### *Salads*

*\$60 per selection*

**MIXED GREENS, CAESAR SALAD,  
SUGAR SNAP PEA SALAD,  
GREEK SALAD, QUINOA SALAD,  
POTATO SALAD, PASTA PESTO SALAD**

### *Soups*

*\$60 per selection*

**TOMATO SOUP,  
CREAM OF CAULIFLOWER, MUSHROOM,  
CHICKEN & BARLEY,  
LENTIL & SWEET ONION,  
LEEK AND POTATO**

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## THE DINER

### *Vegetarian*

*\$120 per person*

**ROASTED MUSHROOM & SPINACH LASAGNE**  
**CHICKPEA & WHITE BEAN STEW**  
in a spicy tomato curry  
**MAPLE GLAZED ROASTED ROOT VEGETABLES**  
with crushed hazelnuts & goat's cheese

### *Seafood*

*\$180 per person*

**ROAST BARRAMUNDI FILLETS**  
with lemon butter sauce & fresh dill  
**SEAFOOD PAELLA**  
with clams, mussels & squid  
**SEARED TUNA NICOISE**  
with butter lettuce, cherry tomatoes, eggs,  
beans and anchovy dressing

### *Meat*

*\$180 per person*

**ROAST BEEF SIRLOIN**  
with mustard and caramelised onion gravy  
**BBQ CHICKEN BREAST**  
with house-made sauce  
**HOUSE-MADE SAUSAGES**  
with sweet peppers & spicy tomato sauce

### *Sides*

*\$80*

**ROASTED NEW POTATOES**  
with fresh herbs and roasted garlic butter  
**CREAMY HOMESTYLE MASHED POTATOES**  
with gravy  
**QUINOA PILAF**  
with toasted almonds and currents,  
**MIXED GREEN SALAD | CAESAR SALAD | GREEK SALAD**

*Plated*

# LUNCH & DINNER MENUS

(MINIMUM 75 GUESTS)

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## THE BASICS

*\$700 per person*

### *Start*

**BABY LETTUCE SALAD**  
with currants, toasted almonds,  
cucumbers & shallot vinaigrette

*or*

**ROASTED MUSHROOM SOUP**  
with goats cheese crème fraîche  
& hazelnut crumble

### *Mains*

**72 HR BRAISED US ANGUS  
PRIME BEEF SHORT RIBS**  
with potato puree, green beans &  
horseradish jus

*or*

**CONFIT BLACK GROUPER**  
with potato puree, green beans  
& tomato butter sauce

### *Dessert*

**DARK CHOCOLATE GATEAU**

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## THE BISTRO

*\$900 per person*

### *Start*

**COUNTRY STYLE SMOKED HAM  
HOCK TERRINE**  
with grainy mustard, parsley salad  
& fresh bread

*or*

**SCOTTISH SMOKED SALMON**  
with pickled vegetable salad & caperberry  
crème fraîche

### *Mains*

**SLOW COOKED BACON WRAPPED  
US PRIME ANGUS TENDERLOIN**  
*(served medium)*  
with sweet potato & sage gratin,  
creamed spinach & blackcurrant jus

*or*

**SPENCER GULF JUMBO KING  
PRAWN & JUMBO HOKKAIDO  
SCALLOPS BROCHETTE**  
with sweet potato & sage gratin,  
creamed spinach & béarnaise sauce

### *Dessert*

**CLASSIC VANILLA CRÈME BRULEE**

## *Plated*

# LUNCH & DINNER MENUS

(MINIMUM 75 GUESTS)

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## THE BUTCHERS CLUB

*(served family style on sharing platters)*  
\$1100 per person

### *To Start*

**FRESHLY SHUCKED COFFIN BAY OYSTERS,  
LIVE JUMBO STORM CLAMS & HOUSEMADE  
BLOODY MARY OYSTER SHOOTERS**

served with mignonette, lemons, cocktail sauce & mango salsa

### *Cheese Board*

**HAND SELECTED ARTISAN FRENCH CHEESE**

with bunches of black grapes,  
chili spiced apricot chutney, crackers

### *Mains*

**50-DAY DRY-AGED THICK-CUT BONE-IN  
RIB STEAKS, THrice-FRIED DUCK FAT CHIPS,  
FRESH GREEN SALAD WITH SHALLOT VINAIGRETTE**

served with béarnaise, apple tarragon ketchup,  
beer & horseradish mustard, chimichurri & peppercorn jus

### *Dessert*

**HOUSE-MADE NY STYLE CHEESECAKE**

with blueberry caramel sauce

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## THE FANCY PANTS

\$1600 per person

### *To Taste*

**LIGHTLY POACHED COFFIN BAY OYSTER**

with cucumber pearls, lime peel & shallot

### *To Start*

**BRANDY SOAKED ROUGIE FOIE GRAS TORCHON,**

pickled raspberries, croutons & brandy syrup

*or*

**HOKKAIDO SCALLOP CARPACCIO**

tempura bits, candied lemon rind,  
red leaf salad, chive dressing

### *In Between*

**“FRENCH 75”**

Champagne sorbet, gin & lemon juice

### *The Mains*

**ROUGIE DUCK LEG CONFIT**

with house andouille sausage,  
white bean puree, roast carrots & foie gras sauce

*or*

**ROAST LINE-CAUGHT BARAMUNDI**

white bean puree, roast carrots & lobster hollandaise

### *To Finish*

**CHERRY BAVAROIS & FLOURLESS CHOCOLATE CAKE**

chantilly cream

*Plated*

# LUNCH & DINNER MENUS

(MINIMUM 75 GUESTS)

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## THE BIG RED

*(For Winemakers and Wine Lovers.)*  
\$1600 per person

### *For The Table*

**FRESHLY BAKED PULL-APART BREAD**  
basted with drippings and dry aged beef salt

### *First Course*

**60-DAY DRY-AGED BEEF TENDERLOIN TARTARE**  
with poached egg & manchego

### *Second Course*

**72 HOUR BRAISED BEEF SHORT RIB**  
with baby vegetables and black truffle jus

### *Main Course*

**CHAR-GRILLED 60-DAY DRY-AGED BEEF STRIPLOIN**  
with pommes pont neuf & béarnaise

### *To Finish*

**ARTISANAL CHEESE BOARD**  
with apricot chutney & black grapes

# BUFFET DINNER MENUS

(MINIMUM 25 PORTIONS PER SELECTION)

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## *Vegetables*

*\$120 per selection*

**ROASTED MUSHROOM  
& SPINACH LASAGNE**

**CHICKPEA & WHITE BEAN STEW**  
in a spicy tomato curry

**MAPLE GLAZED ROASTED  
ROOT VEGETABLES**  
with crushed hazelnuts & goats cheese

## *Meats*

*\$180 per selection*

**ROAST BEEF SIRLOIN**  
with mustard and caramelised  
onion gravy

**BBQ ORGANIC CHICKEN**  
with tangy house-made sauce

**HOUSE MADE SAUSAGES**  
with sweet peppers & spicy tomato sauce

## *Seafood*

*\$180 per selection*

**ROAST BARRAMUNDI FILETS**  
with lemon butter sauce & fresh dill

**SEAFOOD PAELLA**  
with clams, mussels & squid

**SEARED TUNA NICOISE**  
with butter lettuce, cherry tomatoes, eggs,  
beans & anchovy dressing

## *Sides*

*\$80*

**ROAST POTATOES**  
with fresh herbs and roast garlic butter

**CREAMY HOME STYLE MASHED POTATOES WITH GRAVY**

**SAUTÉED GREEN BEANS**  
with brown butter and almonds

**QUINOA PILAF**  
with toasted almonds and currants  
(add \$20/pp)

**MIXED GREEN SALAD | CAESAR SALAD | GREEK SALAD**

## *Lunch or Dinner* **FOOD STATIONS**

(MINIMUM 25 PORTIONS PER SELECTION)

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### **THE CARVERY**

*\$240 per person*

**ROAST BEEF WITH DUCK FAT ROAST POTATOES,  
HOMEMADE GRAVY, MINI YORKSHIRE PUDDINGS**  
artisanal mustards, horseradish cream & onion marmalade

### **THE OYSTER BAR**

*\$220 per person*

**FRESHLY SHUCKED COFFIN BAY OYSTERS  
BLOODY MARY OYSTER SHOOTERS**  
mignonette, lemons, cocktail sauce & horseradish

### **THE SALAD BAR**

*\$120 per person*

**ARUGULA, ROMAINE, MIXED GREENS, QUINOA,  
CHICKPEAS, FETA, CRUMBLLED GOATS CHEESE,  
OLIVES, BEETS, GREEN BEANS, EDAMAME, TUNA,  
GRILLED VEGETABLES, OLIVE OIL,  
PREMIUM VINEGARS, SPICED YOGURT**

### **THE HOG ROAST**

*\$180 per person*

*(Minimum 50 people)*

**12-HOUR SLOW-ROASTED WHOLE PIG**  
served with housemade bbq sauce, mustard, chimichurri,  
whipped butter, coleslaw and soft baked rolls

### **THE SAUSAGE STAND**

*\$125 per person*

*(pork, beef, lamb or boerewors)*

**MADE TO ORDER AND SERVED ON SESAME SEED ROLLS  
WITH CURRY KETCHUP, HOUSE MADE MUSTARD,  
SAUERKRAUT AND CHEDDAR.**

*Includes A Tutorial Where You Can Make Your Own!!*

### **MAKE YOUR OWN POUTINE**

*\$90 per person*

**CHOICE OF MUSHROOM OR BEEF GRAVY, BACON, HAM,  
CHEDDAR, MOZZARELLA, CHICKEN, CORNED BEEF,  
BROCCOLI, PEAS**

### **MAKE YOUR OWN TACOS**

*\$140 per person*

**ROASTED FISH, GRILLED CHICKEN, PULLED PORK,  
QUESO FRESCO, LETTUCE, PICO DE GALLO, GUACAMOLE,  
SOUR CREAM, PICKLED JALEPENOS, CORN SALSA,  
PINEAPPLE RELISH**

# DESSERT SWEET TABLES

(MINIMUM 15 PORTIONS PER SELECTION)

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## WAFFLE SUNDAE STATION

*\$120 per person*

FRESHLY COOKED WAFFLES WITH WHIPPED CREAM, MAPLE SYRUP, CINNAMON AND ASSORTED CANDIES, CHOCOLATES AND NUTS

## CARAMEL & CHOCOLATE POP STATION

*\$140 per person*

APPLES, BERRIES, CHEESECAKE POPS, RUM BALLS ON LOLLY STICKS FRESHLY COATED IN WARM CARAMEL AND CHOCOLATE

## BUILD YOUR OWN SMORES STATION

*\$100 per person*

BONFIRE TOASTED MARSHMALLOWS, GRAHAM CRACKERS, FINE CHOCOLATES AND ASSORTED TOPPINGS

## ADULT SIZED CANDY STATION WITH JELLO SHOOTERS

*\$100 per person*

ALL OF YOUR FAVOURITE CHILDHOOD SWEETS SERVED WITH HOUSE MADE JELLO SHOOTERS

## CHOCOLATE STATION

*\$120 per person*

ALL THINGS CHOCOLATE IN ONE PLACE INCLUDING HANDMADE TRUFFLES, CAKES, TARTS & BONBONS



# PASSED SNACKS

SERVED BY THE DOZEN, EITHER PASSED OR ON PLATTERS

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## SAVOURY CANAPÉS

### MINI STEAK SANDWICHES

with onion marmalade & horseradish cream on a Scotch bap

### THIN SLICED ROAST BEEF

on a mini Yorkshire pudding with gravy

### MINI BURGERS

with caramelised onion sauce, cheddar & lettuce

### MINI BARAMUNDI AND CHIPS

in a paper cone

### PRAWN MAYONNAISE

with coleslaw & dill

### MINI FRIED CHICKEN AND WAFFLES

with honey & hot sauce

### MINI HOMESTYLE CHICKEN POT PIE

CHARRED PIQUILLO PEPPERS  
stuffed with Chevre

### MINI EGGPLANT PARMESAN

with mozzarella & tomato sauce

### MINI BAGELS WITH SCOTTISH SMOKED SALMON

caper relish and cream cheese

### ROASTED CAULIFLOWER BROCHETTES

with stilton fondue

### FOIE GRAS & CAMELISED ONION

### DEVILLED EGGS

### DUCK CONFIT RILETTES

with caper relish in a mason jar

### SWORDFISH AND PANCETTA BROCHETTES

with tomato aioli

### JUMBO STORM CLAMS

live or ceviche on the half shell

### FRESH COFFIN BAY OYSTERS

live or Kilpatrick on the halfshell

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## SWEET CANAPÉS

### CHOCOLATE COVERED LEMON CHEESECAKE POPS

with graham cracker crumble

### CHOCOLATE FUDGE COOKIE ICE CREAM SANDWICHES

with pistachio ice cream

### MINI AUSTRIAN STYLE APPLE STREUDELS

### HAND-ROLLED RUM BALL POPS

### MINI HONEY-GLAZED CARROT CAKES

with rosemary cream cheese

### SOUS-VIDE CHOCOLATE ZABAGLIONE

with whiskey poached pears & spiced cookie spoons

### WILD BLUEBERRY & GOATS CHEESE CLAFOUTIS

### MINI DOUGHNUTS

sour cream-glazed, chocolate dip or hawaiian

### OLIVE OIL CAKE

with orange & poppy seed

### COMPRESSED WATERMELON

with whipped cream & red peppercorns

### MINI ECLAIRS

with vanilla cream and chocolate glaze

### FERRERO ROCHER SHOOTERS

# THE HIGHLIGHTS

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- 7,000 square foot interior event space
- 7,000 square foot rooftop with stunning views overlooking Aberdeen harbour
- Flexible event space, suitable for any kind of private event
- 16th floor can seat from 6 to 120 people, or cater standing events for up to 400 people
- Rooftop can seat up to 400 people, or cater standing events for up to 800 people
- Private VIP dining room for 14 people
- Suitable for:

- |                           |                                       |
|---------------------------|---------------------------------------|
| • <b>CATWALKS</b>         | • <b>BIRTHDAYS</b>                    |
| • <b>ART SHOWS</b>        | • <b>WEDDINGS</b>                     |
| • <b>PRODUCT LAUNCHES</b> | • <b>CORPORATE EVENTS</b>             |
| • <b>WINE TASTINGS</b>    | • <b>LITERALLY ANY EVENT YOU NEED</b> |

- 24-hour freight lift access
- Custom-built dry-ageing room
- Tailor-made catering packages to suit each and every occasion, eg:

- |                                  |                        |
|----------------------------------|------------------------|
| • <b>FORMAL SIT-DOWN DINNERS</b> | • <b>ROASTS</b>        |
| • <b>FOOD STATIONS</b>           | • <b>BARBECUES</b>     |
| • <b>BUFFETS</b>                 | • <b>CANAPÉS, ETC.</b> |



— **THE BUTCHERS CLUB** —  
EVENTS AT EDITUS

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**IF YOU HAVE ANY QUERIES OR  
WOULD LIKE ANY ADDITIONAL INFORMATION  
PLEASE DON'T HESITATE TO CONTACT US**

**[INFO@BUTCHERSCLUB.COM.HK](mailto:INFO@BUTCHERSCLUB.COM.HK)**

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**THE BUTCHERS CLUB AT EDITUS  
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18 WONG CHUK HANG ROAD,  
ABERDEEN, HONG KONG.**

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**[WWW.BUTCHERSCLUB.COM.HK](http://WWW.BUTCHERSCLUB.COM.HK)**

