









Le Basque is an internally-renowned full-service catering and event design company, celebrated for curating events distinguished by their simplistic elegance. Urbanologie member and president of Le Basque, Alejandro Muguerza provides his top tips for all your summer soirees...

If you're planning a summer soiree for the upcoming summer months, Le Basque's president has some trendsetting top tips for U to discover...

- Display an assortment of fresh pottager herbs like rosemary, thyme and sage arranged in mint julep cups and using oversized vases filled with big viburnum, fig branches, light colored leaves and wild flowers. The key is fresh, informal green touches (even for an formal event) or even incorporating vegetables from your veggie garden or fruits that are in season. For a more romantic setting, add Spanish moss and paper lanterns to hanging branches to simulate silk worm cocoons.

- As for the menu, serve an abundance of seafood dishes, such as crab cakes, lobster medallions, grilled octopus, or sea bass tempura served with pickled onion compote. End the meal with a classic and refreshing Eton Mess dessert and your guests will be raving for weeks to come.

With a meticulous eye for detail, Le Basque provides bespoke catering and elite coordination and planning services for private occasions, weddings and corporate events. Their many high-profile and private clients range from President Barack Obama to Harry Winston.

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