

bubble food

A U N I Q U E E X P E R I E N C E

BUBBLE FOOD BECOMES THE FIRST EVENTS COMPANY TO PUT MOLECULAR GASTRONOMY ON THE MENU

With delicacies like *Gold Porcini Risotto with Chervil Hot Jelly & Beetroot Air*, *Chaud-froid Smoked Salad Niçoise in a Martini Glass* and *Red Rose Trifle with Freeze-dried Raspberries* on the menu, you could be tucking into a feast at The Fat Duck or elBulli. Now however, thanks to the pioneering achievements of the team at Bubble Food, molecular cuisine, for so long the exclusive right of multi Michelin star restaurants, can now be enjoyed at any type of corporate or public event.

It was just over a decade ago that Michael Collins founded what was to become London's most creative food design and events company. Since then, Bubble Food has carved out a formidable reputation for its professionalism, innovation and passion. Now it's leading the way once again, designing unprecedented gastronomic and sensory experiences that bring the 'wow factor' to any event.



Hickory Smoked Langoustine Micro Salad with Celeriac, Bramley Apple & Saffron

Molecular gastronomy combines culinary processes with scientific methods and technical equipment to transform the physical and chemical elements of ingredients beyond their original state. The result? Exciting, surprising and inspirational works of art beyond your wildest imagination!

Recognising the growing trend towards molecular cuisine and always keen to push the boundaries, Bubble Food realised how molecular cuisine could be harnessed to totally transform conventional event catering, reinvigorating it with refreshed passion and interest. A serendipitous meeting with supremely talented Head Chef Alejandro Diaz, a man with a passion for groundbreaking and trend-setting molecular gastronomy, allowed the company to make its dream a reality.

Bubble Food's kitchens were refurbished with the latest scientific equipment and, under the guidance of Diaz, its expert chefs were given free rein to deconstruct conventional menus and, through molecular metamorphosis, reintroduce them as fascinating and unprecedented culinary experiences.



Mango Discs with Goat's Cheese, Red Onion & Micro Rocket

Bubble Food is now the only caterer in the UK able to offer an entire molecular range, from canapés and bowl food through to a more formal fine dining experience. In addition, the company is about to introduce an unparalleled tasting menu which will showcase Alejandro's most popular dishes accompanied by expertly selected wines and cocktails.

When it comes to those aforementioned cocktails, needless to say there's not a conventional Caipirinha or mediocre Mojito in sight. Instead molecular mixology involving the use of gels, powders, foams, atomised sprays and elements such as liquid nitrogen, generates both unparalleled intensities and varieties of flavour and extraordinary visual displays. The result is a collection of avant-garde cocktails that include everything from *Liquid Nitro Margerita* and *Martini Stuffed Olives* to the *Casino Royal* - a glowing party favourite that dramatically emits volcanic steam.



Pina Colada with Pineapple Rum Foam & Coconut Ravioli; Caramel Popcorn with Candy Floss & Pistachios and Fizzy Cherry Chocolate Truffle

Whether it's a film premiere, boardroom lunch or wedding, Bubble Food's molecular gastronomy is the ultimate ice breaker, ensuring that any event is talked about for weeks to come.

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