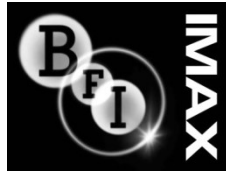


bubble food

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



Day Delegate Rates



Venue Details

Our inclusive Day Delegate Rate package includes:

- Exclusive use of the IMAX
- Mineral water for all delegates on seats
- Cloakroom Facilities
- Breakfast and/or lunch with drinks refreshments as selected
- Related catering equipment
- Catering assistant
- Break-out area available

BT Openzone is available, please discuss on application

£ Price will be quoted upon application as it will vary according to your delegate numbers, period of hire and day of the week. All prices are exclusive of VAT

Half Day

08.00 to 12.00
17.00 to 22.00

Full Day

09.00am to 17.00pm

(Please enquire if you would like to go outside these sessions. Additional charges may apply)

BFI IMAX Capacity

Minimum of 150 delegates Theatre Style, Maximum of 480 delegates

AV and Staging pricing on application if required

Facilities

Largest cinema screen in the country 20m x 26m
Stadium style seating for up to 480
Reception capacity for 320 and 150 in the foyers
Air conditioned
IMAX 2D and 3D, 70mm and 35mm film projectors
Facilities for all other projections
1 minute from Waterloo international station



Breakfast Delegate Packages

Breakfast Package A from £30.00 a head*

Mini Danish pastries and croissants
Orange juice
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Breakfast Package B from £31.95 a head*

Mini Danish pastries and croissants
Fresh fruit platter
Orange and cranberry juice
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Breakfast Package C from £33.50 a head*

Mini Danish pastries and croissants
Fresh fruit platter
Little egg mayo and crispy bacon rolls
Smoked salmon and cream cheese mini bagels
Orange and cranberry juice
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Breakfast Package D from £35.50 a head*

Mini Danish pastries and croissants
Fresh fruit platter
Little egg mayo and crispy bacon rolls
Smoked salmon and cream cheese mini bagels
Granola pots with natural yoghurt and berry coulis
Little blueberry pancakes
Orange and cranberry juice
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Please refer to 'Choices' page for optional additions

*** Minimum numbers will apply, price shown based on full capacity**



Half/Full Day Delegate Packages

Half Day Delegate Package A from £39.50 a head*

On Arrival
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Mid Morning
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Lunch
A selection of finger sandwiches with
various meat, fish and vegetarian fillings

Root vegetable crisps

Mineral waters
Orange juice

Full Day Delegate Package B from £42.50 a head*

On Arrival
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Mini Danish pastries

Mid Morning
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Lunch
A selection of finger sandwiches with
various meat, fish and vegetarian fillings

Root vegetable crisps

Fresh fruit platter

Mineral waters and orange juice

Afternoon
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Full Day Delegate Package C from £46.50 a head*

On Arrival
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Mini Danish pastries

Fresh fruit platter

Mid Morning
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Lunch
A selection of finger sandwiches with
various meat, fish and vegetarian fillings

A choice of five finger food items

Mineral waters and orange juice

Afternoon
Fair Trade coffee
Selection of herbal, fruit & traditional teas

Full Day Delegate Package D from £51.50 a head*

On Arrival
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Mini Danish pastries

Fresh fruit platter

Mid Morning
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Lunch
A choice of two hot or cold main dishes

A choice of side cold salads

A choice of sweet

Mineral waters and cranberry juice

Afternoon
Fair Trade filter coffee
Selection of herbal, fruit & traditional teas

Please refer to 'Choices' page for selections/ optional additions
*** Minimum numbers will apply, price shown based on full capacity**



Choices

Breakfast	Priced as Optional Extra
Super seed muffins (v)	£1.50
Chocolate chunk muffins (v)	£1.50
Lavender brioche (v)	£1.50
Little pear pancakes (v)	£1.50
Little blueberry pancakes (v)	£1.50
Mini Danish pastries and croissants (v)	£1.50
Jumbo croissants Danish pastries (v)	£2.00
Mandarin polenta cake with crème fraiche and Lavender infused honey	£1.50
Fresh fruit platter (v)	£3.00
Granola pots with Greek yoghurt, and grapefruit and cardamom jam	£2.00
Smoked salmon bagels with lemon and black pepper crème fraiche	£2.00
Fired-red pepper and herbed goats cheese bagels	£2.00
Egg mayonnaise wholemeal rolls (v)	£2.00
Egg mayonnaise and crispy bacon wholemeal rolls	£2.00

Finger Food	Priced as Optional Extra
Fish	
Smoked trout fishcakes with chive mayo	£1.50
Pan-fried salmon cubes with tropical fruit salsa	£1.50
Lemon, garlic and chilli tiger prawn skewers	£1.50
Sesame roasted salmon cubes	£1.50
Thai salmon cakes with sweet chilli sauce	£1.50
Prosciutto wrapped tiger prawns with ginger jam	£1.50
Caviar and cream cheese dill Yorkshire puddings	£1.50
Teriyaki salmon skewers with ginger and soy sauce	£1.50
Breaded coconut prawns with a rich Thai sauce	£1.50

Meat	
Crispy chilli chicken with fresh coriander	£1.50
Mini Cumberland sausages with rosemary and honey	£1.50
Fresh fig skewers with salami	£1.50
Pancetta and shallot tarts (quiche Loraine)	£1.50
Chinese chicken bites with plum sauce	£1.50
Little steak and ale pies	£1.50
Crispy chilli chicken with fresh coriander	£1.50
Chicken and asparagus cream pies	£1.50
Mini Yorkshire puddings with rare roast beef and creamed horseradish	£1.50

Vegetarian	
Griddled asparagus with wasabi aioli and sesame seeds (v)	£1.50
Sun blush tomato risotto balls (v)	£1.50
Quails eggs with seven spice rub (v)	£1.50
Israeli falafels with minted yoghurt and fresh green chillis (v)	£1.50
Artichoke tarts and Emmenthal tarts (v)	£1.50
Red pepper frittata (v)	£1.50
Roast vegetable and goat cheese tarts (v)	£1.50
Pastry tarts with creamy spiced wild mushrooms (v)	£1.50
Asparagus and rocket aioli and Maldon (v)	£1.50
Nicoise stack; ratte potato, pea puree, tapenade and quails eggs (v)	£1.50
Sweet potato and onion bhajis with raita dip (v)	£1.50
Chickpea and spinach cakes with beetroot tzatziki (v)	£1.50



Choices Cont . .

Lunch Buffet	Priced as Optional Extra
Hot Mains Dishes	£4.00
Tiger prawn Singapore laksa with coconut rice	£4.00
Casserole of pork with sage, onion, apples and a rich calvados sauce, and seasonal vegetables	£4.00
Casserole of lamb with baby vegetables and crème fraiche	£4.00
Mild thai green chicken and sweet potato curry with Basmati rice	£4.00
Chicken tagine with Moroccan spices, dried figs, grilled almonds and coriander	£4.00
Steak and ale casserole with a panache of seasonal vegetables	£4.00
Aromatic beef with orange and apricots and seasonal vegetables	£4.00
Aubergine and chick pea stew (v)	£4.00
Aduki bean, miso and shiitake mushroom casserole (v)	£4.00
Vegetable ratatouille (v)	£4.00
Substantial Salads (Cold Mains)	
Spicy chicken, bulgar wheat, wild rice, carrots, sultanas and pomegranates	£4.00
French bean, mange tout, baby plum tomato, tofu and roasted salmon with soy and sweet chilli dressing	£4.00
Poached salmon with wild rocket and lime dressing	£4.00
Poached chicken with fresh mango, edamame and lemon vinaigrette	£4.00
Chorizo and piquillo peppers, with new potatoes	£4.00
Taboule salad with griddled tiger prawns	£4.00
Mediterranean feta, caper and sun-blush salad (v)	£4.00
Toasted-halloumi salad with mixed beans and herbs (v)	£4.00
Side Salads	
Broccoli antipasti with garlic and chilli (v)	£2.50
Classic new potato and chive salad (v)	£2.50
Chunky roasted Mediterranean vegetable cous cous (v)	£2.50
Roasted butternut squash and pumpkin with toasted seeds (v)	£2.50
Barley and roasted artichoke (v)	£2.50
Wild rice salad with dried figs, apricot and herbs (v)	£2.50
Roasted aubergine, walnuts and spiced yoghurt (v)	£2.50
Broad beans, peas and mint (v)	£2.50
Sweet	
Chocolate tulips with fresh cream and strawberries	£2.00
Lemon drizzle squares	£2.00
Fresh fruit tarts	£2.00
Blackberry fool	£2.00
White chocolate and raspberry cheesecake	£2.00
Double chocolate fondant	£2.00
Banoffee tart	£2.00
Fruit scones with clotted cream and preserve	£2.00
Fairy cakes	£2.00
Millionaire's shortbread	£2.00



Choices Cont . .

Snacks	Priced as Optional Extra
Cheese board selection with water biscuits and apple chutney (v)	£3.50
Baby carrots, sugar snaps and asparagus spears with Moroccan hummus (v)	£3.50
Hand rolled, herbed and seasoned bread sticks (v)	£1.50
Selection of crisps and nuts (v)	£1.50
Garlic and red pepper marinated olives (v)	£1.50
Selection of bar snacks and nibbles (v)	£1.50
Fresh fruit (apple/orange/banana)	£1.00
Wasabi peas	£1.00
Spicy broad beans	£1.00
Asian rice crackers	£1.50
Chocolate biscuit assortment	£1.00

Drinks	Priced as Optional Extra
Fair trade coffee	£1.50
Selection of herbal, fruit and traditional teas	£1.00
Orange juice (per 1ltr)	£3.50
Cranberry juice (per 1 ltr)	£3.50
Still and sparkling mineral water (per 1.5ltr)	£3.00
House wine; Moon Valley Sauvignon/Merlot (per bottle)	£12.00
Bottled beer (per bottle)	£2.50
Veuve Cliquot Champagne (per bottle)	£30.00

Optional Equipment	Priced as Optional Extra
4' or 5' Round tables	£14.50
Round linen cloths – any colour	£14.50
Trestle tables	£14.50
Rectangle linen cloths	£14.50

Orders

By Phone;
020 7960 3130– BFI IMAX
020 7703 2653 – Bubble Food

By Email;
lucy.jennings@bfi.org.uk
info@bubblefood.com

Notes

Minimum orders apply
All prices are per head
Prices exclude VAT

