

45 MILLBANK
bubble food
A UNIQUE EXPERIENCE



Day Delegate Rates

45MILLBANK Venue Details

Our inclusive Day Delegate Rate package includes:

- Hire of an appropriately sized room
- Mineral water for all delegates on tables
- Use of two Flip charts, pens and pads (extra flip charts available for hire)
- Cloakroom Facilities
- Breakfast and/or lunch with drinks refreshments
- Related catering equipment
- Catering assistant
- Furniture and linen
- Free Wi-Fi access
- Access to ornamental garden

£ Price will be quoted upon application as it will vary according to which room and what your numbers are. All prices are exclusive of Value Added Tax charged at 15%

Half Day

08.00am to 13.00pm; 13.00pm to 17.00pm; 17.00pm to 22.00pm

Full Day

09.00am to 17.00pm

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

Red Room

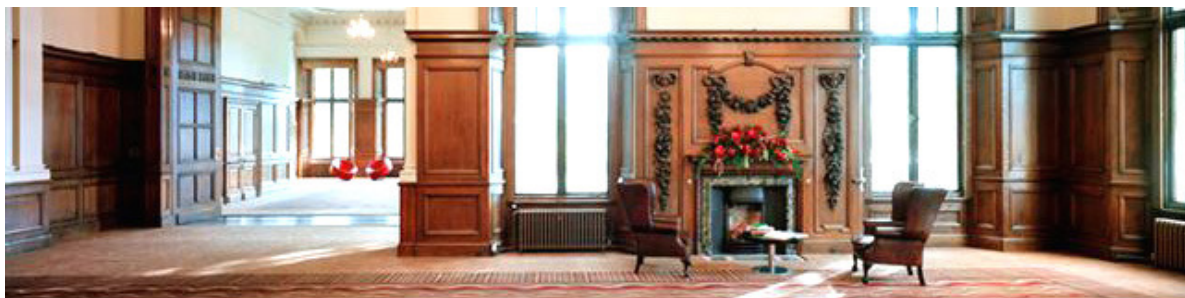
Minimum of 30 delegates Boardroom Style or Cabaret Style, Maximum of 50 delegates Cabaret Style

Banqueting Hall

Minimum of 50 delegates, Maximum of 80 delegates Cabaret Style

Facilities

	Red Room	Banqueting Hall
Lighting	Yes	Yes
Controls in room	Yes	Yes
Dimmers	Yes	Yes
Black out	Yes	Yes
Daylight Filters	Yes	Yes
Natural Daylight	Yes	Yes
Disabled Access	Yes	Yes
Disabled Toilets	Yes	Yes
ISDN	Yes	Yes



Half/Full Day Delegate Packages

Half Day Delegate Package A from £52.50 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

Mineral waters
Orange juice

Example Sandwich Fillings (for reference only)
Egg, caper and watercress (v), Cheese and pickle (v), Provencal chicken, poached salmon with dill aioli, Roast chicken salad, Tuna fish and bean, Prawn Marie Rose, Smoked salmon and cream cheese, roasted vegetables and hummus (v) Etc.

Full Day Delegate Package B from £54.50 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 wholemeal and seeded rolls 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 £59.50 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 £62.50 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 four 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 of thirty guests, based on an eight hour service period**



Delivery Only Prices

Breakfast A from £12.50 a head**

Mini Danish pastries and croissants
Fresh fruit platter
Little egg mayo and crispy bacon rolls
Smoked salmon and cream cheese mini bagels

Breakfast B from £14.50 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

Lunch A from £16.50 a head**

A selection of wholemeal and seeded rolls with various meat, fish and vegetarian fillings

Root vegetable crisps

Fresh fruit platter

Lunch B from £19.50 a head**

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

A choice of five finger food items

Root vegetable crisps

A choice of sweet

Fresh fruit platter

Please refer to 'Choices' page for selections/optional additions
45 Millbank will supply drinks on request
**** Minimum numbers of ten guests**



45 Millbank 'Add-On' Packages

Canapes Prices from £35.00*

Savoury Canapés

- Crab crostini with lemon, parsley and chilli
- Fennel mash with caramelised baby beetroot and Sakura cress (v)
- Curried potato and pea cones with apple chutney (v)
- Chopped gravadlax bruschette, with cucumber, beetroot and horseradish cream
- Chorizo and caramelised red onion crostini
- Quails eggs with seven spice rub (v)
- Little, open steak sandwiches with wild rocket and parsley pesto

Sweet Canapé

- Tart au pommes with brandy cream

Canapes & Bowls Prices from £38.00*

Savoury Canapés

- Tiger prawns wrapped in prosciutto with ginger jam
- Sun-blush tomato and Stilton risotto balls (v)
- Brioche rounds with spiced wild mushrooms (v)
- Bowl Foods**
- Pesto gnocchi with wild rocket and parmesan curls (v)
- Casserole of lamb with baby spring vegetables and crème fraiche
- Mild Thai green curry of seafood with water chestnuts and straw mushrooms, and Basmati rice

Sweet Canapé

- Chocolate cappuccino mousse

Two Course Meal Prices from £65.00**

Starter

- Baked asparagus & baby spinach tart with Roquefort and pine nuts (v)

Main Course

- Fillet of cod with olive mash, plum tomatoes and wild herbs
- Mille-feuille of Portobello mushrooms and lentils (v)

Or

Sweet

- Sweet lemon brown-buttered apples with clotted cream

Three Course Meal Prices from £70.00**

Starter

- Grilled oyster mushroom & artichoke salad with soft goats cheese and roasted almonds (v)

Main Course

- Chicken breasts stuffed with saffron risotto served with glazed shallot and grainy mustard sauce
- Tomato, basil and ricotta tart with crisp shredded leeks (v)

Sweet

- Chocolate tart with whipped cream and candied orange peel

Menus are suggested, please request additional 'add on' menus if required

* Minimum of thirty guests, based on a two hour service period. Drinks charged on consumption

** Minimum of thirty guests, based on a three hour service period. Drinks charged on consumption

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 Lorraine)	£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	
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
Tabouleh 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 7514 8514 – 45 Millbank
020 7703 2653 – Bubble Food

By Email;
45millbank@chelsea.arts.ac.uk
info@bubblefood.com

Notes

Minimum orders apply
All prices are per head
Prices exclude VAT

