

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



# Breakfast Delegate Packages

## Breakfast Package A from £39.95 a head\*

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

## Breakfast Package B from £42.00 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 £44.00 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 £45.50 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**



# Half/Full Day Delegate Packages

## Half Day Delegate Package A from £48.50 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 £51.50 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 £55.50 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 £60.50 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 numbers will apply



# 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
<b>Fish</b>	
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

<b>Meat</b>	
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

<b>Vegetarian</b>	
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
<b>Hot Mains Dishes</b>	
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
<b>Substantial Salads (Cold Mains)</b>	
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
<b>Side Salads</b>	
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
<b>Sweet</b>	
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 . .

<b>Snacks</b>	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

<b>Drinks</b>	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

<b>Optional Equipment</b>	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;  
f.desquesnes@chelsea.arts.ac.uk  
info@bubblefood.com

## Notes

Minimum orders apply  
All prices are per head  
Prices exclude VAT

