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BUBBLE OVER

For a wedding to remember, Bubble Food will create a menu that really wows

Bubble Food, one of London's leading food design and events companies, has been busily creating some of the nation's most innovative and talked about weddings for over a decade.

One of the many reasons so many people choose Bubble Food is because of its flexibility. The company is happy to work within just about any parameter, often offering innovative ways on how to apportion a budget to achieve maximum value and impact.

Attention to detail and personal service are equally as important and a client will be assigned a project manager who can be contacted at any time, night or day.

Also setting the company apart from the competition is its unrivalled portfolio of venues, ranging from the quiriness of House of St Barnabas and the traditional beauty of Grove House through to the Thames-side romance of the Garden Museum and the stately splendour of Somerset House.

The fact that Bubble Food has its own in-house design team means that when it comes to dressing a venue, its imagination knows no bounds. 'You name it, we've done it,' laughs MD Michael Collins. 'When we launched as a company our specialty was film premieres that often required an innovative approach both in terms of décor and food and drink. We now bring this experience to bear on many of the events we organise, weddings



'When we launched our speciality was film premieres which often required an innovative approach. We now bring that experience to bear on many of the events we organise, weddings included'



included. At the moment we're in the process of arranging an amazing Moroccan themed reception, where the guests will be entertained by belly dancers and snake charmers in a grand Bedouin tent. The food meanwhile is going to be served on elegant sharing plates, which will create an informal but intimate ambience. Having said that, we're equally capable of creating something pretty special in your back garden!

Another point of difference for the company is, not surprisingly, its rather fab food. Bubble Food can cater for everything from canapés and bowl food through to fine dining, but it was a desire to give its clients something truly unique that inspired the team to introduce a molecular range last year.

Exciting and surprising, these gastronomic and sensory experiences are guaranteed to bring the 'wow factor' to any wedding or special event, as guests partake of such delicacies as Deconstructed Smoked Nicoise Salad or imbibe Champagne with Grenadine Caviar.

Such is the impact of Bubble Food's molecular creations that they can help break the ice at even the most formal of weddings. 'Strangers strike up conversations as they try to guess what they're about to taste,' says Michael. 'You'll hear gasps of surprise as the glass cloche is lifted off a langoustine salad that brings a whole new meaning to the term smoked fish. Not to mention the reaction we get from guests who tuck into our liquid nitro poached whiskey and coke mousse only to find clouds of misty smoke coming out of their nose.'

So there you have it. Whether it's a traditional wedding in a stately country pile, a molecular wedding breakfast in a cutting-edge London venue or an intimate gathering at home, find out why so many brides-to-be are saying 'I do' to Bubble Food!

020 7703 2653; bubblefood.com