

bubble food

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

bubble food The Company

A UNIQUE EXPERIENCE

BESPOKE
LUXURIOUS
INNOVATIVE



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A UNIQUE EXPERIENCE

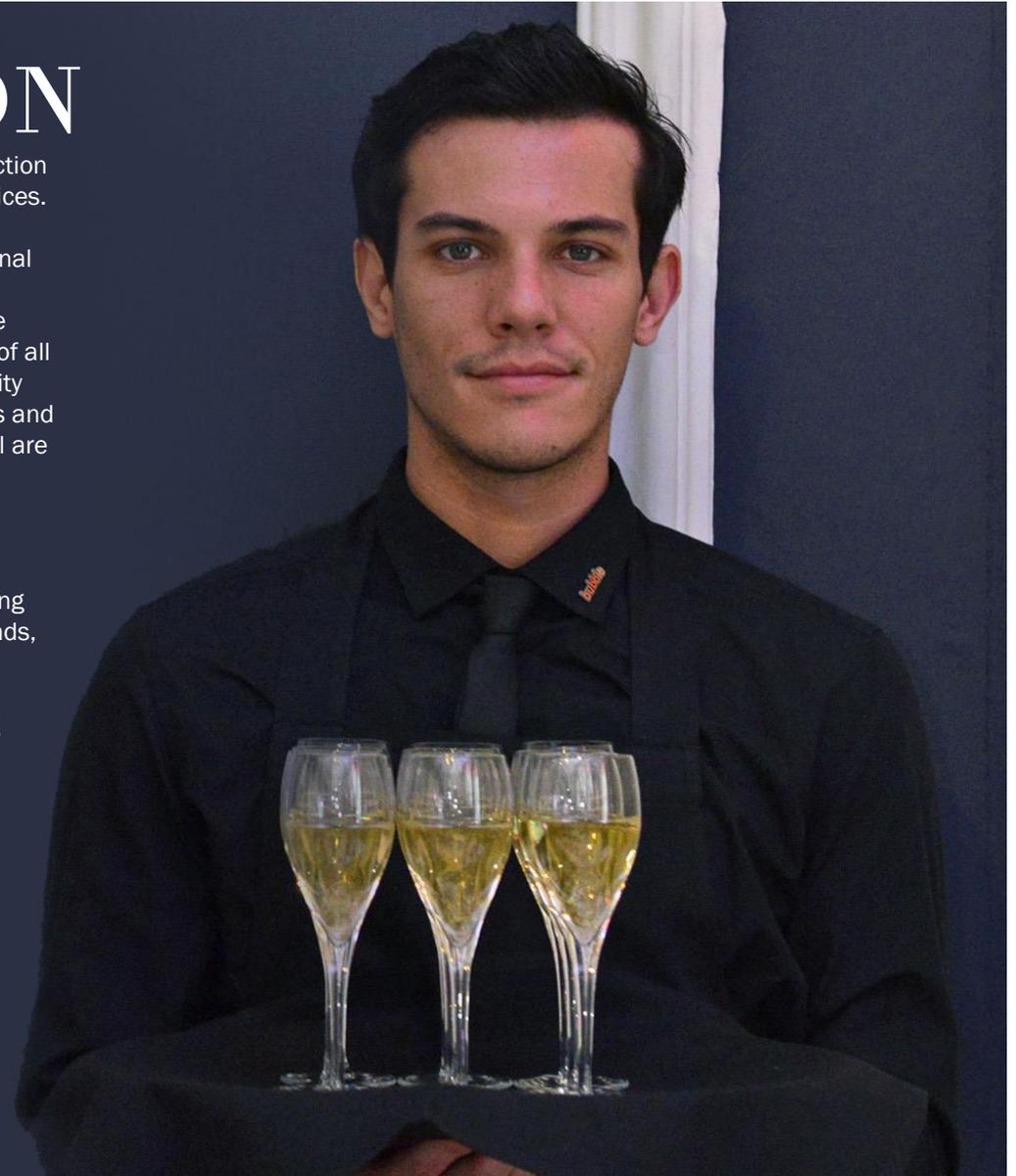
INTRODUCTION

Bubble is London's creative food design and events production company providing bespoke, luxurious and innovative services.

Since its inception in 1999 Bubble has achieved phenomenal success. Priding itself on professionalism, innovation, experience and passion, Bubble offers a stylish and flexible approach to every event whilst meeting the diverse needs of all its clients. Our astounding events boast a wealth of creativity and theatrical flair, underpinned by expertly tailored menus and flawless service. Personal treatment and attention to detail are paramount, as our impressive client list and portfolio of London's most desirable venues attest.

Our superbly talented team boasts years of experience in events, resulting in a proven track record of new and existing business, keeping us ahead of both public and market trends, while setting some of those ourselves.

As our testimonials show, we pride ourselves on exceeding expectations and successfully delivering to detailed requirements with precision and flair, whether it's a revitalizing boardroom lunch for ten delegates, a lavish gala dinner for hundreds or an innovative product launch for thousands.



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Sample Menus

A UNIQUE EXPERIENCE

CANAPÉS

Please select five items from the sample menu below:

VEGETARIAN

Parmesan mousse, potato wafer, black fig, basil (v)
Mango discs, Monte Enebro, red onion, micro salad (v)
Puy lentil burger, crispy shallots, thyme relish (v)
Deconstructed gordial olives, giant corn (v)
Pea, mint & ricotta tart, pea shoots, arbequino oil powder (v)
Smoked artichoke cones, truffle mousse, manchego, quince (v)

MEAT, POULTRY & GAME

Beef fillet tartare, parmesan, rocket, truffle dressing
Iberico ham, compressed apple, mustard, fennel pollen
Savoury foie gras éclair, smoked sea salt
Smoked chicken wings, chilli spiked ranch dressing
Grilled sirloin steak and chips, Béarnaise sauce
Confit duck, kumquat, physalis

FISH & SEAFOOD

Crab doughnuts, basil, shellfish snow
Native lobster, watermelon, mint, borage flowers
Poached king prawns, yuzu, lobster bisque sand, samphire
Salmon tataki roll, radish, cauliflower cream
Yellowfin tuna tartare, chilli, lime, tobiko
Grilled miso cod, dashi caviar, hajikami

SWEET

Rose petal and raspberry éclairs
Strawberry and white chocolate bonbons
Black forest lollipops
Coffee ravioli, milk foam, dulce de leche powder
Gold lusted millionaire's shortbread



BOWL FOOD

Please select three items from the sample menu below:

VEGETARIAN

- Potato gnocchi, chanterelles, peas, parmesan crisp, hay-smoked butter emulsion (v)
- Gado Gado: Indonesian vegetable salad, quail eggs, spiced peanut dressing (v)
- Goat's cheese soufflé, beetroot, thyme, olive oil crumble (v)
- Summer risotto of asparagus, nettles, quail egg, candied bergamot (v)
- Buffalo mozzarella, black figs, basil, smoked almonds (v)
- Summer vegetable caponata, green olives, goat's cheese crumble (v)

MEAT, POULTRY AND GAME

- Thai beef salad, peanuts, chilli, lime dressing
- Lamb shank shepherd's pie, potato, cheddar crust
- Lamb fillet mole, sweet potato mash
- Szechuan-pepper glazed beef baby potatoes, snow pea shoots
- Cumin and ginger spiced chicken tikka masala, saffron pilau rice
- Beef carpaccio parmesan, rocket, truffled raspberry dressing
- Serrano ham, honeyed figs, fig pearls, olives, Pedro Ximenez dressing
- Tagine of chicken, sweet potato, apricots, almonds, cous cous, mograbiah

FISH

- Seafood paella, saffron, parsley
- Confit cod loin, sweet pea mash, truffled dashi foam
- Grilled prawns, grapes, almond milk foam
- Smoked haddock, asparagus, cockle consommé
- Poached sea trout, pickled carrots, radish, borage
- Prawn noodle salad, lemongrass, chilli, galangal, coriander
- Grilled salmon, orange salsita, jalapeno hollandaise
- Seared red snapper, peanuts, crispy shallots, coconut ceviche
- Ceviche cocktail of red snapper, cherry tomatoes, fresh coconut, lime



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A UNIQUE EXPERIENCE

Sample Menus

DINNER

FIRST COURSES

Olive oil poached sea trout, clay baked potato, dill pickle, seashore herbs, yoghurt, mustard foam
Hereford beef carpaccio, sourdough wafer, truffled pine nut puree, goat's curd, vinegar powder
Roasted carrot salad, buckler sorrel, linseed crisps, brown butter mayonnaise (v)
Smoked artichoke festival, dates, quince, white truffle, balsamic pearls (v)
Burrata, aubergine caponata, ciabatta croutons, basil, arbequino oil caviar (v)
Foie gras profiteroles, smoked salt, sherry reduction
Seared king scallop, crispy chicken wing, golden raisins, verjus emulsion
Devon crab, lemon balm salad, avocado, lemon jelly

MAIN COURSES

Roast venison loin, beetroot polenta, stuffed savoy leaves, juniper and venison jus
Roast fillet of beef, savoury granola, sour cherries, celeriac cream, shallot sauce
Pan roasted salmon fillet, grilled spring onions, bacon powder, roasted corn puree
Slow cooked duck breast, candy striped beetroot textures, sorrel, duck jus
Confit cod loin, celeriac mash, piquillo raviolo
Roast sea bass fillet, black quinoa, sprouting broccoli, crab emulsion
Roast halibut fillet, barley miso, baby spinach, fennel crisps, chive oil
Saffron wild mushroom risotto, gold parmesan rocks, tomato air (v)
Sesame miso glazed aubergines, rice noodle crisps, edamame, shisu leaf dressing (v)
Goats cheese soufflé, beetroot ravioli, thyme crumble, beet leaves, balsamic pearls (v)
Butternut squash, sage and ricotta lasagne, artichokes, cherry tomatoes, parmesan air (v)
Dashi-poached guinea fowl, langoustine, ceps, leek seedling tempura, langoustine caramel

DESSERTS

Chocolate ganache, griottine cherries, crystallized walnuts, rum and raisin sabayon
Deconstructed crème brûlée, caramel powder, burnt sugar shards
Passion fruit curd tart, black sesame puree, meringue kisses, argan oil
Peanut and salted caramel parfait, cherry and vanilla compote
Macerated lychees, rosewater ice-cream, Thai basil, dark chocolate shards
Cinnamon doughnuts, buttermilk sorbet, chocolate sauce, crispy raspberries
Rhubarb raviolo, pistachios, buttermilk sorbet
Chrysanthemum tea pannacota, macerated lychees, blackcurrant sorbet
Yoghurt parfait, pistachio cake, lemon balm shoots, milk chocolate ganache



CONFERENCES

FORK BUFFET

Bresola, parmesan, raspberries, wild rocket, balsamic glaze dressing
Seared artichokes, quails' eggs, French beans, black olives (v)
Caramelised beetroot, sweet potato, spicy pickle, almonds, rocket (v)
Whole side of beetroot marinated salmon, blinis, dill mustard sauce
Roasted butternut squash, goat's cheese, toasted pine nuts (v)
Smoked mackerel, new potatoes, horseradish, watercress
Smoked chicken panzanella, avocado, parmesan, basil
Thai beef salad, peanuts, fresh mint, coriander

SALADS

Celeriac, lentils, hazelnut, mint (v)
Quinoa salad, parsley, dried figs, nutmeg (v)
Watercress, pomegranate, cucumber salad (v)
Tabbouleh, bulgar wheat, mint, coriander, parsley (v)
Avocado, spring onion, coriander, citrus salad (v)
French beans, Dijon vinaigrette, capers, garden cress (v)
New potato salad, caramelised red onions, herb vinaigrette (v)
Moroccan jewelled couscous, chickpeas, orange honey dressing (v)

SWEET

Elderflower, seasonal berry jellies
Lemon posset, jumble biscuit
Individual fine French patisserie
Rich chocolate tarts, whipped cream
Orange and pistachio polenta cake, orange syrup
Citrus salad, orange flower water, pine nuts
Belgian chocolate brownies, candied walnuts, orange
Little coconut and passion fruit trifles, pineapple, chocolate
Cheese board biscuits, bread sticks, celery, fruit, pickles

FINGER BUFFET

Corn cakes, chipotle, guacamole (v)
Crab tart, lemon, parsley, chilli
Quails' eggs, seven spice rub (v)
Little steak ale pies
Artichoke, emmenthal tarts (v)
Red pepper and onion mini frittatas (v)
Crispy chilli chicken, fresh coriander
California crab cakes, pineapple salsa
Lamb and courgette koftas, lemon yoghurt
Israeli falafels, minted yoghurt, fresh green chillies (v)
Prosciutto wrapped tiger prawns, ginger jam
Pan-seared salmon brochettes, lemon and thyme
Contemporary crudités, harissa humous (v)
Honey, wholegrain mustard glazed chipolatas

SANDWICHES

Moroccan spiced lamb, smoky aubergine puree, pomegranate
Oven roasted sweet tomato, creamy mozzarella, ripped basil (v)
Chicken, tahini, crunchy salad, pickles
Lemon crayfish, avocado, rocket
Farmhouse cheddar, apple, date chutney (v)
Serrano ham, fig jam, manchego shavings
Miniature bahn-mi: Vietnamese style chicken, chilli, coriander
Kipperd trout, Hampshire watercress, peppered cheese
Free-range egg, capers, watercress (v)
Salt beef, dill, pickle
Lemon chicken, garden salad
Smoked salmon, cream cheese and dill
Roasted peppers, goat's cheese (v)
Chorizo, manchego, rocket, red pesto



bubble food Packages

A UNIQUE EXPERIENCE

DRINKS RECEPTIONS

PACKAGE INCLUDES

- Sparkling welcome cocktail
- Unlimited beers, wines and soft drinks during a three hour reception
- Poseur tables, equipment and linen
- Event management, staffing and cloakroom

CANAPÉS RECEPTION

- Eight canapés per person

PRICES FROM

150-249 people from £52.00 per guest

250-349 people from £50.00 per guest

350-450 people from £48.00 per guest

CANAPÉS AND BOWL FOOD RECEPTION

- Five canapés and three bowls per person

PRICES FROM

150-249 people from £60.00 per guest

250-349 people from £58.00 per guest

350-450 people from £56.00 per guest

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements.

Prices shown are based on three hour service and do not include VAT.



bubble food Packages

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DINNER

PACKAGE INCLUDES

- Sparkling welcome cocktail
- Unlimited beers, wines and soft drinks during a three hour event
- Three course plated menu with vegetarian alternatives
- 5ft round tables, banqueting chairs, equipment and linen
- Event management, staffing and cloakroom

PRICES FROM

150-249 people from £102.00 per guest
250-349 people from £98.00 per guest
350-450 people from £95.00 per guest

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements.

Prices shown are based on three hour service and do not include VAT.



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CONFERENCES

BRONZE

(Finger buffet)

ON ARRIVAL

Miniature Danish pastries
Refreshments*

MID-MORNING

Biscuit selection
Refreshments*

LUNCH

Selection of finger food
Selection of baguettes
Kettle crisps
Seasonal fruit platter
Refreshments*

AFTERNOON

Biscuit selection
Refreshments*

PRICES FROM (PER GUEST)

150-249 people £42.00
250-349 people £39.00
350-450 people £38.00

* Refreshments: coffee, selection of traditional, herbal and fruit teas, selection of juices and mineral water

**For the Platinum package this also includes a selection of fresh fruit and vegetable juices

SILVER

(Mixed buffet)

ON ARRIVAL

Miniature Danish pastries
Mini muffins
Refreshments*

MID-MORNING

Luxury biscuit selection
Refreshments*

LUNCH

Choice of 1 cold dish and 2 salads
Selection of finger food
Selection of sandwiches
Seasonal fruit platter
Refreshments*

AFTERNOON

Salted caramel bubble bars,
Stem ginger and apricot flapjacks
Refreshments*

PRICES FROM (PER GUEST)

150-249 people £52.00
250-349 people £49.00
350-450 people £48.00

GOLD

(Fork buffet)

ON ARRIVAL

Seasonal fruit platter
Miniature Danish pastries
Mini muffins
Refreshments*

MID-MORNING

Luxury biscuit selection
Salted caramel bubble bars
Stem ginger and apricot flapjacks
Chocolate brownies with walnuts
Refreshments*

LUNCH

Choice of 3 hot or cold dishes and 3 salads
Selection of artisan breads
Choice of sweet
Seasonal fruit platter
Refreshments*

AFTERNOON

Miniature afternoon tea, comprising
chocolate brownies & orange polenta cakes
Refreshments*

PRICES FROM (PER GUEST)

150-249 people £67.00
250-349 people £64.00
350-450 people £63.00

PLATINUM

(Fork buffet)

ON ARRIVAL

Bircher muesli
Spinach and labneh frittata
Greek yogurt, granola and seasonal fruits
Superfruit and power vegetable smoothies
Refreshments**

MID-MORNING

Quinoa and apricot muffin
Dehydrated fruit bars
Dried fruit and nuts
Refreshments**

LUNCH

Choice of 3 hot or cold dishes and 4 salads
Selection of wholegrain artisan breads
Choice of sweet
Seasonal superfruit platter
Refreshments**

AFTERNOON

Pistachio, orange and olive oil cakes
Lightly salted popcorn
Seasonal superfruit platter
Refreshments**

PRICES FROM (PER GUEST)

150-249 people £77.00
250-349 people £74.00
350-450 people £73.00

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements.

Prices shown are based on service over a 6 hour seminar/conference, include event management, staffing, equipment and linen, and are subject to VAT.

Additional upgrade options include breakfast buffet, evening canapé reception, seated dining, cocktails, interactive food stations and production elements.

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