



WHITECHAPEL GALLERY

Vibrant, distinctive and creative, Whitechapel Gallery is the perfect location for festive celebrations.

With the Gallery's central role in London's cultural landscape, Christmas events at Whitechapel offer an unparalleled choice for stylish event planners who wish to create a world-class party. On the edge of the Square Mile, neighbouring The City, Canary Wharf and Shoreditch, the venue's characterful spaces boast artist-designed features with large brick exposed galleries suitable for sumptuous banqueting dinners and dynamic receptions.

Whitechapel Gallery is the perfect backdrop for the imaginative, stylish and creative events that Bubble is renowned for. Our passionate team of events experts ensure that every exquisite detail is beautifully presented. From our delectable menus to glorious flowers, venue dressing and production, to entertainment and photography. Our valued clients often entrust the organisation of their whole event to Bubble, safe in the knowledge that our impeccable standards will ensure they can relax and enjoy the event as much as their guests.

TESTIMONIALS

"Thank you so much again for an awesome party!!! Everyone has commented how good it was. The food also got much praise so thank you to the chefs and thank you to the events team for being the most perfect hosts! Forever grateful."

Montrica Investment Management LLP

"The food was fantastic and everyone had a really great night. Think I managed to sample pretty much everything and it was all great... hope we can work together in the future."

Vicki Gostling, Google

"It was absolutely the best Christmas party ever and Bubble played a huge part in that. Everyone loved the Bubble service, food and your staff."

Kelly Yeomans, Fisher Productions



CHRISTMAS PACKAGES

CANAPÉS & BOWL FOOD RECEPTION PACKAGES INCLUDE

- Venue hire for 4 hours
- Sparkling welcome cocktail
- Up to eight canapés or five bowls per person
- Unlimited beers, wines and softs during a four hour reception
- DJ, sound and lighting
- Furniture, equipment, linens, event management, cloakroom, staffing and security

PRICES FROM

£110 FOR 50 GUESTS

£99 FOR 100 GUESTS

£84 FOR 200 GUESTS

£74 FOR 300 GUESTS

£70 FOR 400 GUESTS

CANAPÉS

Cheese soufflé toast with honey and truffle (v)
Little chestnut and pumpkin tarts (v)
Puy lentil mini burger with crispy shallots and thyme (v)
Artichoke truffle and quince cones (v)
Walnut bread with stilton and mulled wine pear (v)
Foie-gras with confit of figs
Mulled spiced pork belly with orange and sage jelly
Mini turkey burger with rocket and cranberry salsa
Rosemary shepherd's pie shot with potato foam
Mini venison sausages with rosemary honey
Confit duck with kumquat and physalis chutney
Fish and chips on a spoon with tartare sauce
Lobster and piquillo rouille mini burgers
Potted crab in mini jars with crostini
Salted cod & black garlic croquettes with parsley coulis

SWEET CANAPÉS

Smoked chocolate and aged whisky chocolate truffles
Chocolate fondant with coconut and pomegranate
Almond, white chocolate and raspberry cakes
Little apple crumble with brandy cream
Mini mince pies
Vin santo jelly with a marscapone foam
Christmas cake trifle Individual trifle 'shots'

BOWL FOOD

Wild mushroom crumble, manchego and glazed carrots (v)
Barley risotto with wild mushrooms and winter truffle (v)
Sun dried tomato and mozzarella stuffed gnocchi with pesto (v)
Ratatouille with provencal herbs and rich mash (v)
Macaroni in montgomery and truffle sauce with artichokes (v)
Confit duck, black quinoa, cep snow and argon toffee ice cream
Roast loin of pork, rich mash, winter vegetables and thyme jus
Slow cooked lamb fillet, sweet potato mash and môle sauce
Braised ox cheek with roasted cabbage and apple
Turkey roulade, cranberry stuffing and roasted root vegetables
Pan-fried wild salmon, crushed potatoes and champagne sauce
Confit cod loin, Jerusalem artichoke mash and piquillo salsa
Caramelised scallops, saffron velouté and wild rocket
Seared red snapper with Moroccan spiced wild rice and parsley
Beetroot confit salmon, watercress velouté and pink peppercorn

BOWL FOOD - SWEET

Dark and white chocolate mousse with cointreau glaze
Winter berry shot with spiced syrup and almond crumble
Chilli chocolate pots
Traditional Christmas cake with brandy cream
Bitter chocolate mousse with confit ginger
Mini cheese platter with membrillo
Christmas cake trifle

Free professional photographer for all early bookings





SEATED DINNER PACKAGES INCLUDE

- Venue Hire for 4 hours
- Sparkling welcome cocktail
- Three courses followed by coffee and petit fours
- Half a bottle of wine and unlimited softs
- DJ, sound and lighting
- Furniture, equipment, linens, event management, cloakroom, staffing and security

PRICES FROM

£135 FOR 100 GUESTS

£125 FOR 150 GUESTS

£115 FOR 200 GUESTS

STARTER

Artichoke festival salad with black truffle and dates (v)

Butternut squash, goat's cheese and caramelised onion tart with black truffle (v)

Duck liver pâté with quince aspic and melba toast

Roasted figs with honey and cinnamon, rocket and prosciutto

Trifle of prawns, salmon mousse, tomato and caper jelly

Beetroot and vodka cured salmon, crème fraiche and micro herbs

MAIN

Sage and pumpkin open ravioli with ceps oil and manchego foam (v)

Grilled polenta, porcini mushrooms, hazelnuts, figs and truffle (v)

Lamb shank, roast potatoes, cabbage and cranberry rich sauce

Confit leg of duck with truffle pomme puree and redcurrant sauce

Noisette of turkey breast, chestnut and cranberry stuffing, roasted baby vegetables and rich gravy

Seabass roulade on an island of ratatouille, basil oil and light bisque sauce

Confit cod loin, olive oil mash, tomatoes, saffron and piquillo jus

PUDDING

Black Forest chocolate bubble with white chocolate sauce

Kir Royale jelly with marscapone foam and biscotti

Winter berries mousse with white chocolate and pistachio shortbread

Salted chocolate pots with mulled wine foam

Gingerbread and orange trifle

Orange blossom tart with jasmine meringue crown and pistachios

Bubble packages and menus can be tailored to create the perfect bespoke event. Optional upgrades include pre-dinner canapés, cocktails, food/cocktail stations, light bars, venue styling, Christmas decoration, entertainment, video mapping, stationery and transport.

Free professional photographer for all early bookings

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements. Prices shown are per person and do not include VAT.

bubble food
A UNIQUE EXPERIENCE



020 7703 2653
info@bubblefood.com
www.bubblefood.com