



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

2009 Dinner Package

The David Lean and Foyer Bar Dinner Package

From £85.00 + VAT per person

Includes the following:

- Room hire for the David Lean Room & The Foyer Bar, 6.00pm to 1.00am
- Red carpet arrival
- 3 Course dinner, including tea, coffee and petit fours
- Half a bottle of red or white wine per person
- A bottle of still or sparkling water per person
- Use of 6 x plasma screens, lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 100 guests

The Princess Anne Theatre and David Lean Room Dinner Package

From £107.00 + VAT per person

Includes the following:

- Room hire for the Princess Anne Theatre and the David Lean Room & The Foyer Bar, 6.00pm to 1.00am
- Red carpet arrival
- 3 Course Dinner, including tea, coffee and petit fours
- Half a bottle of red or white wine per person
- A bottle of still or sparkling water per person
- Use of 6 x plasma screens, lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 120 guests

Extra charges:

- Equipment hire: BARCO video/data projector, with technician from 8.00am – 5.00pm
£1,500.00 + VAT for The Princess Anne Theatre
£750.00 + VAT for The David Lean Room
- Stage for the David Lean Room £300.00 + VAT
- Additional drinks during the event
- Champagne arrival
- Canapé reception
- Cheese Board - from £8.00 + VAT pp
- Mini BAFTA Chocolate masks - £2.60 pp
- Large BAFTA Chocolate masks - £35.00 per mask
- Photographers from £800.00 + VAT
- DJ from £600.00 + VAT
- Dance floor from £350.00 + VAT
- Extra entertainment
- Supplement for a different sit down meals

Please ask for any additional requirement, we would be more than happy to help.

The 3 Course Dinner Menu

Pumpkin, sweetcorn and apple chowder

Wild mushroom and Parmesan tart with green bean and pine nut salad

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Pan-fried fillet of salmon, with a Swiss chard and pecorino risotto cake,
green beans, lemon and tarragon butter sauce

Rosemary scented breast of corn fed chicken, fondant potato, confit
shallot and roasted butternut squash, rosemary and red wine jus

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Pear and apple crumble tonka bean ice cream

Coconut Bakewell tarts, raspberry coulis and lime sorbet

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Tea, filter coffee and petit fours

Supplements for different Dinner menus :

£5.00 Supplement per person

Smoked trout and salmon Rillete on black olive crostini with Secretts farm leaves and horseradish dressing

Gratinated goats cheese with Parma ham, celeriac and apple remoulade with a pine nut, beetroot and tarragon dressing

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Pan-fried fillet of sea bream on herbed mashed potatoes and spinach with a fennel and saffron broth

Herb crusted rump of lamb, balsamic baby onions, roasted root vegetables, cretan potatoes with a redcurrant lamb jus

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Vanilla mascarpone cheesecake, cherry beer sorbet

Earl grey chocolate tart with a white chocolate sorbet and kumquat compote

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Tea, filter coffee and petit fours

We can suggest the following wines to compliment our Dinner Menus:

White Wine

Pinot Greji £22.00 or Marsanne Roussane £21.50

Red Wine

Wildman Shiraz £19.50 or Cabernet Sauvignon Saissac £20.50

£11.00 Supplement per person

Terrine of confit duck, foie gras and smoked duck, chestnuts and truffle with a sherry vinegar and puy lentil dressing

Salmon Gravavlax with a horseradish and beetroot remoulade,

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Fillet of beef with a wild mushroom gratin, pot roasted carrot, celeriac and savoy cabbage, Dauphinoise potatoes and tomato and tarragon jus

Pan-fried fillet of sea bass on Cornish crab, lobster, spring onion and sweetcorn risotto with pea shoots and a crab and cognac bisque

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Trio of desserts

Banana fool, chestnut meringues, and a mini Eccles cake with clotted cream

Apple pannacotta, chocolate mint mouse and a lemon curd sponge with blueberry compote,

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Tea, filter coffee and petit fours

We can suggest the following wines to compliment our Dinner Menu:

White Wine

Riesling Mount Langlui £29.00 or Pouilly Fume £36.00

Red Wine

Cotes du Chore £28.50 or Valpolicella £27.50

Please feel free to add the following supplements:

Amuse bouche - £4.00 per person

Yellow fin Tuna on sushi rice with coriander shoots, soy and lime dressing
Vitello Tonatto

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Classic Italian Rare roasted veal with a tuna and caper dressing

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Cider cured salmon on potato gribiche

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Rosemary polenta cake with a white bean and truffle oil salad

Pre dessert - £4.00 per person

Banana fool

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Blood orange jelly

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Pineapple granite

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Seasonal sorbet

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