



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Autumn 2008 Daily Delegate Package

The David Lean and Foyer Bar Day Delegate Package

From £78.00 + VAT per person

Includes the following:

- Room hire for the David Lean Room & The Foyer Bar, 8.00am to 5.00pm
- 3 x servings of tea/coffee
- During lunch a choice of juice, soft drink or still/ sparkling mineral water
- James Bond Finger Buffet
- Use of 6 x plasma screens, lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 120 guests

The Princess Anne Theatre and David Lean Room Day Delegate Package

From £95.00 + VAT per person

Includes the following:

- Room hire for the Princess Anne Theatre and the David Lean Room & The Foyer Bar, 8.00am to 5.00pm
- 3 x servings of tea/coffee
- During lunch a choice of juice, soft drink or still/ sparkling mineral water
- James Bond Finger Buffet
- Use of 6 x plasma screens, lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 120 guests

The Run Run Shaw and the Mezzanine Day Delegate Package
From £79.00 + VAT per person

Includes the following:

- Room hire for the Run Run Shaw and the Mezzanine from 8.00am to 5.00pm
- 3 x servings of tea/coffee
- During lunch a choice of juice, soft drink or still/ sparkling mineral water
- James Bond Finger Buffet
- Use of a lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 40 guests

The Board Room and Gallery Day Delegate Package
From £70.00 + VAT per person

Includes the following:

- Room hire for the Board Room and the Gallery from 8.00am to 5.00pm
- 3 x servings of tea/coffee
- During lunch a choice of juice, soft drink or still/ sparkling mineral water
- James Bond Finger Buffet
- Use of 2 x plasma screens, lectern, microphones, easels and 2 x flipcharts
- The rate applies for a minimum charge of 30 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
£250.00 + VAT for The Run Run Shaw
- Stage for the David Lean Room £300.00 + VAT
- Additional drinks/ alcoholic drinks during the event
- Supplement for a fork buffet or sit down meal.

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

The Autumn DDR James Bond Finger Buffet

Selection of open and closed sandwiches, baguettes & bagels
Hand-cooked crisps

~

Chargrilled courgette and red pepper bruschetta with
parmesan flakes and oregano

Wild mushroom quiche

Miniature vegetable samosa's, cucumber raittha

Cocktail Cumberland sausages, grain mustard mayonnaise

~

Sweet Options

A selection of mini chocolate and Lemon tarts

Seasonal fruit bowl

(An average of 8 items per person)

Supplements for different Refreshments :

£1.80 supplement per person

Miniature croissant, pain au chocolate and Danish pastries

Filter coffee, tea or herbal infusions

£3.00 supplement per person

Miniature Danish pastries, muffins and savoury pastries

Filter coffee, tea or herbal infusions

£5.95 supplement per person

A selection of cakes and cookies

Filter coffee, tea or herbal infusions

£11.95 supplement per person

A selection of open and closed sandwiches

Scones with strawberry jam and clotted cream

Afternoon tea cake

Filter coffee, tea or herbal infusions

Supplements for different Finger Buffet menus :

Goodfellas Finger Buffet - £2 supplement per person

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

~

Potato wadas, raitha

Sole goujons, tartar sauce

Miniature goat's cheese and black olive tartlets

Mini merguz with cucumber raitha

Coronation chicken with mini poppadoms

~

Sweet Options

A selection of chocolate Brownies and apple turnovers

Seasonal fruit bowl

~

Filter coffee or tea

(An average of 10 items per person)

Fargo Finger Buffet - £5 supplement per person

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked Vegetable crisps with guacamole and tomato salsa

~

Lamb samosa's, date and tamarind dip

Chicken and apricot sausage rolls

Potato wadas, cucumber raitha

Mozzarella and black olive pizetta with pesto dressing

Filo prawns, sweet chilli dipping sauce

~

Sweet Options

A selection of Mini éclairs and Mini Bakewell tarts

Seasonal fruit bowl

~

Filter coffee or tea

(An average of 10 items per person)

Supplements for a Fork Buffet menus :

Casablanca Fork Buffet - £3.50 supplement per person

Swiss chard, Mushroom and Parmesan tart (V)

A selection of charcuterie with pickles

Maize-fed chicken with bacon lardoons, baby onions and chestnuts

Steamed fillet of salmon with a champagne and chive cream sauce

~

Riz pilaff

New potatoes

Seasonal vegetables

Potato coleslaw

Tomato, cucumber and black olive salad

Tossed leaf salad

~

Selection of desserts

Fresh filter coffee or tea

The Graduate Fork Buffet - £7.50 supplement per person

Spinach and stilton tart

A selection of charcuterie with pickles

Roast loin of pork with apricots and dates

Winter fish stew flavoured with fennel and saffron

~

Turmeric Riz pilaff

Rosemary and garlic roasted new potatoes

Seasonal vegetables

~

Potato, beetroot and red onion salad

Three bean, spring onion and coriander salad

Waldorf salad

Mixed leaves

~

Selection of desserts

Fresh filter coffee or tea

Supplements for a 3-Course Seated menu :

Sit Down 3-Course Lunch - £7.50 supplement per person

Goats cheese tart with winter leaves and balsamic dressing

Ham hock and confit chicken terrine with piccalilli

Mushroom and lentil soup with chestnuts

~

Salmon on crushed potatoes, green beans with a tarragon and white wine sauce

Thyme and garlic roasted chicken breast, duchess potatoes, cauliflower gratin and red wine jus

Roast loin of pork, savoy cabbage sage and confit onion polenta cake, with a sultana and pine nut jus

~

Vanilla Rice pudding with rum roasted pineapple

Prune and Amagnac savarin, Chantilly cream

Crème brûlée, almond cantuccini

~

Tea, filter coffee and Florentines

Sit Down 3-Course Dinner - £10.50 supplement per person

Pumpkin, sweetcorn and apple chowder

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

~

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

~

Pear and apple crumble, tonka bean ice cream

Coconut bakewell tarts, raspberry coulis and lime sorbet

~

Tea, filter coffee and petit fours

