

*BAFTA 195 Piccadilly
Autumn & Winter
2014*



 **195**
PICCADILLY

Welcome
to

BAFTA195 PICCADILLY

The home
of the

British Academy of
Film and Television Arts

Proudly introducing
this season's menus...

Specially created by Head Chef Anton Manganaro, our seasonal menus capture the essence of British cuisine with tasteful international flavour combinations and playful filmic references.

Each dish is crafted from the finest ingredients, sourced from award winning suppliers who are proud of their traceability and sustainability.

Club Manager Graham Lloyd-Bennett has combined classic and unexpected grape varieties to create a wine list that breathes the heritage and flair of BAFTA 195 Piccadilly.

Discuss your preferences over a private tasting and choreograph your food and drink to perfection.



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www.bafta.org/venue-hire

Contents

Breakfast Menus

- 1 -

Light Refreshments

- 3 -

Finger Buffet

- 4 -

Buffet Enhancements

- 5 -

Fork Buffet

- 6 -

Sharing Platters

- 8 -

Seated Lunch Menu

- 11 -

Afternoon Tea

- 12 -

Champagne Afternoon Tea

- 13 -

Canapé Receptions

- 14 -

Bowl Food (grazing menu)

- 16 -

Dining

- 19 -

Vegetarian Menus

- 25 -

British Cheese Board

- 27 -

Dining Enhancements

- 29 -

BAFTA 195 Piccadilly
Experiences & Services

- 30 -



Breakfast Menus

CONTINENTAL

Freshly squeezed orange juice
 Organic toasted granola, seasonal berry compote and 'Tims Dairy' Greek yoghurt
 Croissants, pain au chocolat and Danish pastries
 Orange and poppy seed muffins
 Seasonal fruit skewers
 A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

£14.50
per person

BAFTA GREAT BRITISH BREAKFAST

Freshly squeezed orange juice
 'Treaty Farm' grilled sweet cured bacon, Cumberland sausage and black pudding with portabello mushrooms,
 Bloody Mary cherry tomatoes and scrambled eggs, served with toasted sourdough fingers
 A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

£18.50
per person

GRAZING AND BOWL FOOD BREAKFAST

Organic oat porridge with roasted banana, prunes and 'Isleworth' honey
 Smoked haddock kedgeree with 'Rookery Farm' soft boiled egg
 Smoked Scottish Var salmon, scrambled eggs and sourdough fingers
 Buttermilk bagel with cream cheese and smoked salmon
 Streaky bacon, Cumberland sausage or scrambled eggs in a buttermilk bap
 'Treaty Farm' black pudding muffins with tomatoes and mushrooms
 Sliced seasonal fresh fruit platter
 British charcuterie plate of cold meats and cheeses

£6.50
per item per person

SEASONAL FRUIT SMOOTHIES

£4.75
per person



Light Refreshments

OPTION ONE

A selection of biscuits with Fortnum & Mason teas,
Fairtrade filter coffee and herbal infusions

£3.50
per person

OPTION TWO

A selection of freshly baked homemade cookies with Fortnum & Mason teas,
Fairtrade filter coffee and herbal infusions

£5.50
per person

OPTION THREE

A selection of freshly baked muffins and cupcakes with Fortnum & Mason teas,
Fairtrade filter coffee and herbal infusions

£6.50
per person

OPTION FOUR

Miniature croissants, pain au chocolat and Danish pastries,
with freshly squeezed orange juice and Fortnum & Mason teas,
Fairtrade filter coffee and herbal infusions

£7.50
per person

Finger Buffet

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including;

- Severn and Wye smoked salmon with cream cheese
- Farmhouse ham and tomato with grain mustard
- Free-range egg and cress with homemade mayonnaise
- 'Trealy Farm' fennel salami with pickles
- Crispy prawn tails with chilli and lemon mayonnaise
- Lamb and rosemary sausage rolls with mint and apple jelly
- Creamed mushrooms and stilton on toasted rosemary bread (V)
- Spinach and goats cheese tartlets (V)



Selection of almond and apple, mini chocolate and orange curd tarts

Fresh fruit salad



A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions



£26.50
per person

Buffet Enhancements

[Please feel free to enhance your selections with the following items; £3.50 per item]

SAVOURY

- Rare roasted beef with horseradish cream-filled mini Yorkshire puddings
- Smoked Lincolnshire trout rillettes with pickled cucumber
- Smoked salmon and dill fish cakes with preserved lemon mayonnaise
- Miniature baked potato, sour cream and keta caviar
- Sesame prawn toast with dipping sauce
- Smoked haddock fishcakes with aioli sauce
- King prawn filo wrap with sweet chilli jam
- Selection of sushi and sashimi with tamari soy sauce
- Lamb samosas with tamarind and date dipping sauce
- Mozzarella stuffed arancini (V)
- Crispy spinach, pine nut and goats cheese parcels with minted yoghurt (V)
- Spicy lentil fritters with yoghurt and mint (V)
- Tallegio, wild rocket and red onion marmalade wrap (V)



DESSERT

- Egg custard and nutmeg tart
- Mulled pear, meringue and Chantilly cream mess
- White and dark chocolate brownies
- Treacle tart and 'Rodda's' clotted cream



£3.50
per item

Fork Buffet

Selection of 'Treatly Farm' charcuterie with homemade pickles

Spinach, leek, tarragon and 'Quickes' cheddar tarts

Please choose three dishes for your main, to include one vegetarian option:

Roast Devonshire chicken with bacon lardons, baby onions and black cabbage with truffled jus

Tagine of slow cooked lamb shoulder with pumpkin, dried apricots, dates, almonds and Moroccan spiced sauce

Sticky feather blade of beef with parsnip purée, parsley relish and crispy salsify

195's 'Shepherd's pie'; slow braised shoulder of Berkshire Downs lamb with creamy potato gratin

Stir fried fillet of pork with pak choi, shitake mushrooms and black beans

Asian spiced slow roasted 'Old Spot' pork belly with kimchi, coriander and radish salad

Roast fillet of pork, chestnuts, mushrooms and buttered leeks with a chestnut cream sauce

Smoked fillet of Finnan haddock with creamed spinach, shallot confit and grain mustard sauce

Fillet of salmon with a brown sugar and mustard glaze, seared purple sprouting broccoli and lemon butter sauce

Seared fillet of Cornish hake with confit fennel, green olive and saffron broth

Wild mushroom risotto cake, black cabbage pesto and a mascarpone and Taleggio cream (V)

Cauliflower and broccoli macaroni cheese with a Montgomery Cheddar and cider glaze (V)

Potato gnocchi with butternut squash, baby spinach, Berkswell flakes and crispy sage (V)

Served with:

Braised rice

Skin on roasties with lemon, thyme and garlic butter

Seasonal vegetables



£34.00
per person

[Please choose two of the salads below:]

Seasonal leaves with balsamic dressing

Potato, beetroot and red onion salad

Purple sprouting broccoli, lemon and cracked black pepper dressing, spring onion and coriander

Celeriac, apple, toasted hazelnut and grain mustard

Cabbage, carrot and caraway slaw

Tabbouleh salad with tomato, cracked wheat, a chiffonade of mint and parsley with a lemon and olive oil dressing

Honey roasted squash, pomegranate and pine nuts



Chef's selection of 195 desserts

A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions



Sharing Platters

To supplement any finger or fork buffet, canapé or bowl food reception; these platters are ideal for enhancing the 195 offering for lunches and receptions

[A minimum of 10 orders per platter are required to add to any other menu]

SELECTION OF CHARCUTERIE

Air-dried bresaola, fennel salami and pork loin
Kilner jars of chicken liver parfait with toasted sour dough fingers
Handmade pork pies with piccalilli
Smoked chicken and celeriac salad on crispy ficelle

£14.00
per person

SELECTION OF SEAFOOD

Severn and Wye smoked Var salmon with pickled cucumber
Goujons of plaice with sauce gribiche
Pickled herrings with beetroot relish, sour cream and dill
Kilner jars of smoked mackerel and horseradish pate with rye crackers

£14.00
per person

A SELECTION OF SLIDERS

Pulled slow-cooked pork shoulder with chipotle mayonnaise and caramelised apples
Cornish crab and dill patties with lemon mayonnaise and crispy slaw
28-day Aberdeen Angus beef patties, Oglesfield cheese, tomato relish and crispy lettuce

£18.50
per person





Seated Lunch Menu

[Please choose one starter, one main course and one dessert for all your guests to enjoy]

STARTERS

- Mushroom, lentil and confit duck soup with chestnuts and sour cream
- Ham hock, pistachio and chicken confit terrine with piccalilli and toasted sour dough
- Goats cheese and spinach tart, winter leaves and pine nuts with a balsamic dressing

MAIN COURSES

- Roast breast of corn fed chicken with a pumpkin and rosemary risotto cake with roasted endive and Café au Lait sauce
- Roast fillet of pork fillet, sage and onion creamed potatoes, roast butternut and charred broccoli
- Baked fillet of hake, crème fraîche and shallot crushed potatoes, winter greens and grain mustard sauce

DESSERTS

- Apple and plum crumble with cinnamon ice cream
- Rhubarb and custard with vanilla cookies
- Poached pear and almond tart, chocolate mousse and stem ginger syrup



£36.00
per person

Afternoon Tea

OPTION ONE

Selection of freshly baked cakes and cookies
Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

£9.95
per person

OPTION TWO

Traditional English finger sandwiches;
Severn and Wye smoked Var salmon with cream cheese
Farmhouse ham and tomato with grain mustard
Free range egg and cress with homemade mayonnaise
Scones with seasonal homemade jam and clotted cream
Afternoon tea cake
Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

£18.00
per person



Champagne Afternoon Tea

OPTION THREE

A glass of Taittinger Brut Réserve
Traditional English finger sandwiches;
Severn and Wye smoked salmon with cream cheese
Farmhouse ham and tomato with grain mustard
Free range egg and cress with homemade mayonnaise
Freshly baked scones with seasonal homemade jam and clotted cream
Selection of homemade pastries
Pink macarons
Toasted crumpets and tea cakes
Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

£33.00
per person

Canapé Receptions

3 canapés and a glass of Champagne Taittinger; £20.00 per person
 3 canapés and a BAFTA signature cocktail; £20.00 per person

COLD OPTIONS

Salmon tartar, seeded granary croute, cucumber pickle, fennel fronds and salmon caviar

Blood orange jelly with Cornish crab salad and pickled beetroot

Smoked chicken and slow cooked ham hock terrine with honey roasted pumpkin foam and crispy pork skin

Carpaccio of 28-day aged Aberdeen Angus sirloin steak with rocket cress and black truffle mascarpone, served on a croûte with parmesan shavings

Duck liver and autumn truffle parfait, grape and sauternes jelly, toasted hazelnuts on crispy caramelised bread

Lincolnshire smoked trout rillettes on a caramelised shallot sablé with horseradish Chantilly cream

Smoked Var salmon, pickled cucumber, preserved lemon crème fraîche and chive shoots

Poppy seed shortbreads with pickled pear, Berkswell cheese foam and crispy parsnip (V)

Cauliflower mousse with piccalilli on crispy rye bread (V)

Berkshire blue cheese with spiced apple and onion roulade, crusted with toasted walnuts (V)



WARM OPTIONS

Honey and sesame glazed Cumberland sausages with Dijon mustard mayonnaise or homemade HP sauce

Roast 28-day aged Aberdeen Angus fillet steak, thrice cooked chips and béarnaise sauce or peppercorn mayonnaise

Slow cooked Old Spot pork belly, caramelised apples and sesame seeds with chipotle or caramelised mayonnaise

Smoked chicken and apricot crispy parcels with tarragon mayonnaise

Salt cod and chive fish cakes with gribiche dressing sauce

Seared Isle of Man queen scallops with creamed cauliflower and black pudding crumble

'Mi Cuit' salmon skewers with lemon and thyme beurre blanc

Smoked Finnan haddock, leek and quails egg tartlets with hollandaise sauce and sweet paprika

Wood roasted red pepper tart with basil mayonnaise and crispy shallots (V)

Autumn mushroom arancini with Parmesan foam (V)

Spicy heritage potato and spinach fritters with Greek yoghurt or mango chutney relish (V)

ASIAN STYLE CANAPÉS

Organic salmon or tuna California rolls served with your choice of wasabi mayonnaise or yuzu marinated soy sauce

Smoked chicken with a bang bang sauce and spring onion and cucumber salad

Pork belly, Chinese cabbage and spring onion dim sum with black vinegar and ginger dipping sauce

Steamed pork buns with smokey BBQ sauce

Thai fish cakes with sweet chilli sauce or coconut, lime leaf and tamarind dipping sauce

Crispy vegetable spring rolls with Vietnamese dipping sauce or sweet chilli and coriander dipping sauce (V)



DESSERT

Black Forest mousse in chocolate cases

Heritage apple and cinnamon crumble with vanilla custard

Pistachio Madeleine lollipops with white chocolate

Bitter chocolate and sea salt macarons

Yuzu citrus and vanilla curd meringue tarts

Mini gingerbread biscuits sandwiched with golden raisin and apple compote

Frozen banana and dark rum chocolate spheres with popping candy

£19.00
6 items per person

£25.00
8 items per person

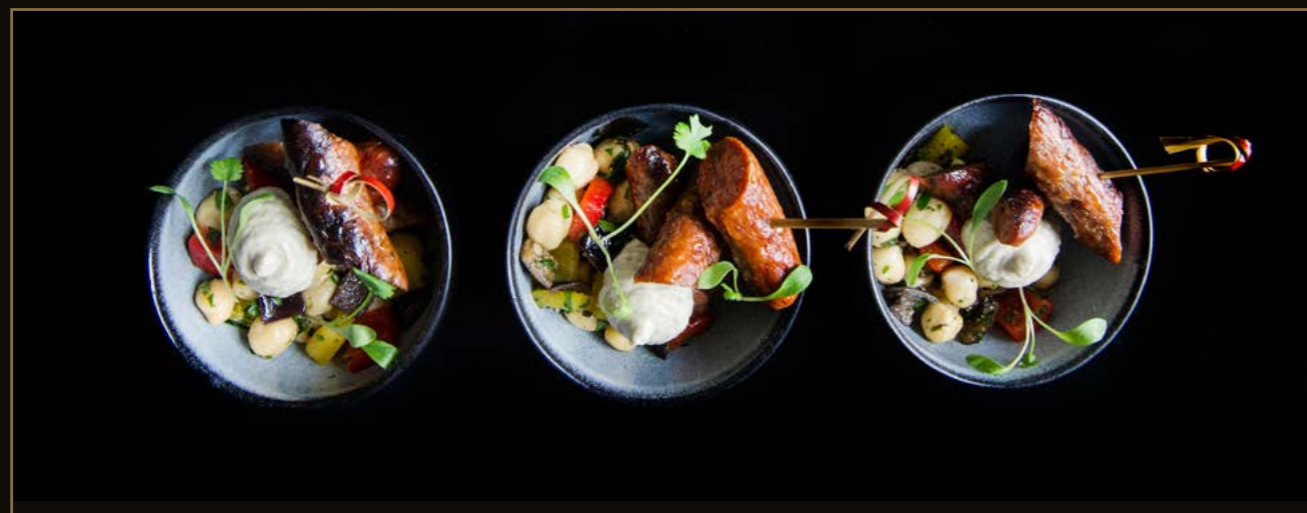
£28.00
10 items per person

Bowl Food (grazing menu)

Four bowls: £26.00 per person
 Five bowls: £31.00 per person

HOT OPTIONS

- Grilled lamb merguez, parsley salad, chunky chickpea relish and smoky aubergine
- 195's 'Shepherd's Pie'; slow braised lamb shoulder topped with cheddar glazed creamy mashed potato
- Sticky feather blade of beef with parsnip purée, smoked bacon, parsley relish and crispy salsify
- 28-day Aberdeen Angus beef patties, Oglesfield cheese, tomato relish and crispy lettuce in a brioche bun with skinny fries
- Fish pie of smoked haddock and prawns topped with a champ potato crust
- Baked scallop and crab thermidor on a bed of winter vegetables on the shell
- Mini cones of fish and chips with homemade tartare sauce
- Seared fillet of cod with sweet carrot purée, crispy potatoes, brown shrimp and caper butter
- Wild mushroom and soft leek risotto with goats cheese foam and black truffle butter (V)
- Potato gnocchi with roasted Ironbark pumpkin, Calvo Nero pesto and crispy cabbage (V)
- Singapore noodles with crispy tofu and Chinese mushrooms (V)



COLD OPTIONS

- Cornish crab salad with blood orange jelly, sea vegetables and crispy sour dough
- Scottish Var smoked salmon on soda bread with lemon butter and cucumber pickle
- Smoked chicken on a salad of celeriac, apple grape jelly, herb mayonnaise and toasted hazelnuts
- Scorched baby gem lettuce, black olive and aged feta salad with golden raisin and pine nut dressing (V)
- Buffalo blue cheese with bitter leaves and pear salad, toasted walnuts and a lemon and honey vinaigrette (V)

DESSERT OPTIONS

- Pineapple and lychee salad with coconut foam and pineapple crisps
- Lemon posset with clementine jelly, burnt marshmallow and poppy seed tuille
- Sticky toffee pudding with salted caramel sauce, toffee popcorn and 'Rodda's' clotted cream ice cream
- Autumn fruit crumble with cinnamon sugar and hazelnut ice cream
- Valrhona chocolate mousse with peanut butter shortbread, peanut brittle and vanilla cream




£26.00
4 bowls per person

£31.00
5 bowls per person



Dining

Menu prices are determined by your selection
Please choose one option from each course for all your guests to enjoy
Average menu £52.00

[Please make your selection from the below]

STARTERS

Smoked Lincolnshire trout rillettes, grilled Sarladaise potatoes, crispy quails egg and pea shoot salad with liliput capers and organic egg dressing

**Grillo, Uriel, Sicily, IGT, Poggio, Anima*

Roast breast of quail on a salad of celeriac, apple and slow-cooked quail leg, grape jelly, herb mayonnaise and toasted hazelnuts

**Bourgogne Rouge, Laforet, Joseph Drouhin*

Terrine of rare roasted and smoked salmon with avocado and crab relish, gribiche dressing and lemon oil

**Quintaluna, Verdejo, Rueda Blanco, Ossian*

Beetroot cured Loch Duart salmon with pickled radishes and heritage carrots, beetroot jelly and Yuzukoshō dressing

**Quintaluna, Verdejo, Rueda Blanco, Ossian*

Loch Duart salmon ballotine and Var smoked salmon mousse with pickled watermelon radish, cucumber jelly, keta caviar and beetroot oil

**Voyager Estate, Sauvignon Blanc Semillon, Margaret River*

Seared hand-dived scallop on brandade galette with Ironbark pumpkin velouté, smoked bacon and seaweed salad

**Riesling, QBA, Screwcap, Schloss Lieser*

Cornish crab and scallop lasagne with a shellfish cream sauce and carrot spaghetti

**Grillo, Uriel, Sicily, IGT, Poggio, Anima*

Potted rabbit rillettes with duck liver and black truffle parfait, balsamic and beetroot jelly, preserved apricot purée, pickles and crispy sour dough

**Nero d'Avola, Asmodeus, Sicily IGT, Poggio, Anima*

Confit duck leg roulade with pickled autumn mushrooms, raisin purée, red cabbage relish and toasted walnuts and raisins

**Grüner Veltliner, Am Berg, Bernhard Ott*

***Wines have been recommended by our BAFTA 195 Club Manager
Graham Lloyd-Bennett, to complement each dish**



Dining

[Please make your selection from the below]

MAINS

Seared loin of Shetland Isles cod, smoked mashed potatoes, purple sprout tops and a mussel, clam and fennel broth

**Roero, Arneis, Matteo Correggia*

Grilled fillet of Cornish hake with preserved lemon and caramelised shallot crushed potatoes, bok choy, crispy cabbage, black olive, soya beans and saffron butter sauce

**Sancerre, Lucien Crochet*

Cumin rubbed Berkshire Downs lamb rump on preserved lemon and black olive couscous and a pine nut, pequinillo pepper and saffron jus

**Rosso di Montalcino, Le Ragnaie*

Slow cooked feather blade of Brechin beef, herb and potato purée, roasted marrow bone filled with caramelised smoked bacon, baby onions and mushrooms with creamed and crispy parsnips

**Château Valade, St Emilion Grand Cru, 2009*

Slow cooked Old Spot pork belly, fondant potato with black pudding, winter greens and a sherry vinegar and red wine jus

**Barbera d'Alba, Elio Altare*

Roasted venison, slow cooked braised red cabbage, gratin potatoes, honey roasted apple and bitter chocolate sauce

**Rosso di Montalcino, Le Ragnaie, 2010*

Slow roasted breast of free range Devonshire chicken, salt baked celeriac purée, charred purple sprouting broccoli, thyme roasted potato and lentil and tarragon gravy

**Mâcon Uchizy, Gerald et Philibert Talmard*

Roast breast of guinea fowl, butternut and honey purée, crispy butternut and potato tube, prunes wrapped in smoked bacon and winter sprouts with juniper infused jus

**Atalayas de Golban, Ribera del*

Pan-fried fillet of bass on Cornish crab, spring onion and sweetcorn risotto, buttered spinach with a crab and cognac bisque

**Roero, Arneis, Matteo Correggia*

****Wines have been recommended by our BAFTA 195 Club Manager Graham Lloyd-Bennett, to complement each dish***



Dining

[Please make your selection from the below]

DESSERTS

Sicilian lemon posset with poppy seed cake, blood orange sorbet and bergamot foam with vanilla shortbread

Hazelnut and milk chocolate parfait with a dark rum and banana mousse with homemade petits fours and pralines by Hotel Chocolat

Apple meringue with caramelised apple, apple jelly and frozen fennel snow

Crispy hazelnut, bitter chocolate and white chocolate layered cake, salted caramel foam and caramelised pine nuts

Red and white currant meringue with mulled autumn pear and vanilla and yoghurt sorbet

Baked egg custard tart, banana fritter and nutmeg ice cream

Carrot and walnut cake with orange marmalade and cream cheese ripple ice cream, ginger bread crumbs and golden raisins

Vanilla panna cotta with chestnut cream cannelloni, saffron poached pear, chocolate gelato and hazelnut crumble

Valrhona 70% bitter chocolate tart with peanut butter ice cream, vanilla crème fraîche and salted caramel sauce

A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions with homemade petits fours and pralines by Hotel Chocolat

**Wines have been recommended by our BAFTA 195 Club Manager Graham Lloyd-Bennett, to complement each dish*



Vegetarian Menus

VEGETARIAN STARTERS

'Quickes' cheddar and grain mustard twice baked soufflé with a sweet and sour celeriac salad, rhubarb jelly, Cotswold cider and white onion soup

Domaine Montrose, Viognier, IGP Côtes de Thongue

Sussex Slipcote curd cheese, apple and sauternes jelly, pickled radish, micro leaves, cracked hazelnuts and crispy root vegetables

Mâcon Uchizy, Gerald et Philibert Talmard

Roasted beetroot, goats cheese and pistachio salad with red onion marmalade, mixed leaves and balsamic dressing

Riesling, QBA, Schloss Lieser or Barbera d'Alba, Elio Altare

VEGETARIAN MAIN COURSES

Roasted butternut and spinach crispy potato cannelloni with sautéed wild mushrooms, pumpkin purée, herb oil and lemon butter sauce

Grüner Veltliner, Am Berg, Bernhard Ott

Black truffle gnocchi with Swiss chard, roasted pumpkin, Berkswell shaved cheese and mushroom butter foam

Barbera d'Alba, Elio Altare

Parsley and wild mushroom risotto with crispy salsify, goats cheese foam and sprouting herb salad

Bourgogne Rouge, Laforet, Joseph Drouhin



British Cheese Board

BAFTA 195 Piccadilly and Paxton & Whitfield:

We are delighted to offer Paxton and Whitfield's of Jermyn Street as our nominated cheese supplier. With over 300 years of history Paxton's have presented a list of some of the finest British cheeses to accompany your menu at BAFTA.

[Your selection will be presented with homemade apple, grapes, chutney and a selection of crackers]

Baronet
Reblochon style Jersey milk cheese
Wiltshire

Westcombe Cheddar
Traditional West Country farmhouse cheddar
Somerset

Oglesfield
Semi-hard Jersey milk washed-rind cheese
Somerset

Lincolnshire Poacher
Unpasteurised, traditional rennet hard cow's milk cheese
Lincolnshire

Beenleigh Blue
Ewe's milk blue cheese
Devon

Tunworth
Camembert-style cows milk cheese
Hampshire

Berkswell
Hard ewes milk cheese
West-Midlands

Baltic
Washed-rind cows milk cheese
Northumberland

Cornish Blue
Traditional rennet blue cheese
Cornwall

Double Gloucester
Traditional double Gloucester from Jonathan Crump
Gloucestershire

*Wines have been recommended by our BAFTA 195 Club Manager Graham Lloyd-Bennett, to compliment these cheeses:

White wine

Riesling, QbA, Schloss Lieser

Grüner Veltliner, Am Berg, Bernhard Ott

Red wine

Barbera d'Alba, Elio Altare

Mountadam Shiraz, Barossa

3 choices of cheese

£8.00
per person

4 choices of cheese

£11.00
per person



Dining Enhancements

PRE-DINNER

Glass of Champagne Taittinger and Chef's selection of three canapés

£19.00
per person

Chef's selection of four canapés

£13.00
per person

AMUSE-BOUCHE

Little appetizers to get the tastebuds going

Crab bisque with crab rouille on wholemeal toast

Rare seared tuna with a soba noodle salad

Smoked eel on a caramelised shallot sable with horseradish Chantilly

Dorset crab cakes with a hollandaise sauce

Filo triangles filled with artichoke, feta and mint on bed of soured avocado (v)

£4.00
per item

PRE-DESSERT

Little palate cleansers

Citrus salad with lemongrass ice cream

Pineapple granite with a coconut mousse

Amalfi lemon jelly with an Earl Grey Madeleines

Rhubarb compote with English vanilla cream

Blackcurrant sorbet with lime jelly

£4.00
per item

BRITISH CHEESE BOARD

A selection of fine seasonal cheeses from the British Isles with wheat biscuits and homemade grape chutney

£8.00
per person

CHOCOLATES*

Mini BAFTA Chocolate masks (ideal with coffee or boxed as table favours)
* served at the EE BAFTA Awards 2014
Hotel Chocolat gift boxes available on request

£4.00
per person

BAFTA 195 Piccadilly Experiences & Services

WE INCLUDE THE FOLLOWING IN ALL OUR MENU PRICING:

'BAFTA 195 Piccadilly' cutlery, crockery and glassware

A selection of 6ft trestle tables, 5ft round tables and poseur tables

Perspex chairs with black seat pads

Crisp white napkins

Professional service staff
(in white shirts, black trousers and
BAFTA waistcoat and BAFTA bowtie)

An Event Manager to assist with your event

ADDITIONALLY WE CAN PROVIDE THE FOLLOWING SERVICES:

Gold or red seat pads

£1.50
per person

Linen in a range of colours and textures from:

£2.00
per person

Hand-cut glassware, from:

£1.50
per person

Range of lounge and dining furniture:

POA

Circular bars, from:

£800

ACCREDITED LIST OF SUPPLIERS:

Flowers, lighting, entertainment and production are all available from our great suppliers who regularly work with us.

Your dedicated Events Manager will assist with advice and guidance, or visit our website for further information:

<http://www.bafta.org/venue-hire/about/oursuppliers>

TASTINGS

We are delighted to arrange a number of interesting and informative food and beverage tastings, from our partners and in-house experts, to enhance your event.

Food tastings - price on request

Cheese tasting with Paxton and Whitfield

Drinks tastings hosted by Beverages Manager,

Graham Lloyd-Bennett - price on request

Cocktail Masterclass
recreating the BAFTA Signature Cocktail

Champagne tasting

Prices excluding delivery / collection and VAT
Any further requests are available on application



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