

# KALEIDOSCOPE CHRISTMAS

Seasonal Celebrations at  
BAFTA 195 Piccadilly



# BAFTA 195 PICCADILLY

## Outstanding Venue in Every Way

Housed in a historic Grade II Listed building in the heart of London's West End, BAFTA 195 Piccadilly is a truly world-class space, providing innovative state-of-the-art facilities for all event needs, whether live, virtual or hybrid.

Spread across five floors and 1,600 square metres of flexible and creative spaces and with an incredible variety of technologically advanced spaces and theatres, BAFTA 195 Piccadilly is a true reflection of BAFTA - a world-leading independent arts charity supporting, developing and promoting the art forms of the moving image.



# OUR THEME

## Christmas at BAFTA 195 Piccadilly

Step into a mesmerising Christmas experience at BAFTA 195 Piccadilly! Immerse yourself in our kaleidoscope-themed Projection Mapping, where intricate patterns come alive, echoing the spirit of the holiday season.

Witness dazzling displays, enjoy festive performances, and indulge in delightful treats, all set against the backdrop of our stunning venue. Don't miss the enchanting celebration that promises to be a visual and culinary delight for all!



# FERN PACKAGE

## Canapé Reception

- Exclusive hire of the Ray Dolby Room & Piccadilly Bar from 6.00pm until midnight (*Bar closes at 11:00pm*)
- Guest arrival from 6.30pm
- Banqueting Manager, dedicated Technician and 2 x cloakroom attendants
- 10 x Canapés
- 3 hours unlimited drinks package inclusive of house wine, beer and soft drinks (*6:30pm until 9:30pm with cash bar to follow*)
- 1 x 'Kaleidoscope' Projection Mapping scene and digital step and repeat board
- DJ, PA system and LED uplighters

 Minimum of 150 guests: £153 + VAT pp

# HOLLY PACKAGE

## Canapé & Bowl Food Reception

- Exclusive hire of the Ray Dolby Room & Piccadilly Bar from 6.00pm until midnight (*Bar closes at 11:00pm*)
- Guest arrival from 6.30pm
- Banqueting Manager, dedicated Technician and 2 x cloakroom attendants
- 3 x Canapés and a glass of Prosecco
- 4 x Bowl Food
- 3 hours unlimited drinks package inclusive of house wine, beer and soft drinks (*6:30pm until 9:30pm with cash bar to follow*)
- 1 x 'Kaleidoscope' Projection Mapping scene and digital step and repeat board
- DJ, PA system and LED uplighters

 Minimum of 150 guests: £172 + VAT pp

# MISTLETOE PACKAGE

## 3-Course Seated Dinner and Reception

- Exclusive hire of the Ray Dolby Room & Piccadilly Bar from 6.00pm until midnight
- Guest arrival from 6.30pm
- Banqueting Manager, dedicated Technician and 2 x cloakroom attendants
- 3 x Canapés and a glass of Prosecco
- 3-Course Seated Dinner with half a bottle of wine and water
- 2 hours unlimited drinks package inclusive of house wine, beer and soft drinks (*bar to close 30 minutes prior to guest departure*)
- 1 x 'Kaleidoscope' Projection Mapping scene and digital step and repeat board
- DJ, PA system and LED uplighters

**Minimum of 80 guests: £284 + VAT pp**

For guests numbers between 120-144 additional reception space may be required.  
Price available on request.

# CHRISTMAS CANAPÉ MENU

*Please choose at least 3 cold and 3 warm options for you and your guests to enjoy*

## Cold Canapés

- Mini buckwheat blinis with Severn and Wye smoked salmon and champagne caviar
- King prawn and avocado cones
- Sage and onion sable with smoked turkey and bacon mayonnaise
- Deviled quail eggs (V)
- Beetroot and goats cheese tacos with pickled walnuts (V)
- Seeded crackers with vegan feta and clementine gel (Vegan, GF)

## Warm Canapés

- Pigs in blankets with cranberry compote (GF)
- Venison puffs with a light curry mayonnaise
- Chilli and orange marmalade glazed pork belly (GF)
- Salt cod and chive fritters with a smoked garlic foam
- Quicke's cheddar and pickled onion croquets (V)

## Dessert Canapés

- Mini mince pies and brandy butter
- Mulled pear crumble tartlets and custard
- Tangerine Macaroons
- Christmas chocolate tiffin
- Marshmallow snowmen

# CHRISTMAS BOWL FOOD MENU

*Please choose at least 2 cold and 2 warm options for you and your guests to enjoy*

## Cold Bowls

- Severn and Wye smoked trout salad with Atlantic prawns, spicy avocado and citrus dressing
- Flaked ham hock terrine with baby gem, puffed pork skin and celeriac, apple and mustard relish (GF)
- Citrus cured salmon with beetroot caviar, vodka cream and pickled radishes on crispy croutes
- Seared 28 day aged Brechin beef carpaccio, black garlic mayonnaise, beer pickled baby onions, London honey and parsley relish (GF)
- Roasted beets with Rachel farm goat's cheese, toasted buckwheat granola and orange salad (GF, V) (can be made vegan)
- Vegan blue cheese with sour dough croutes, Mulled wine poached pear, black garlic soya yoghurt and candid walnuts (Vegan)

## Warm Bowls

- Bronze legged Turkey with Roast Potatoes, sprouts and roasted root Vegetables, Sage and Onion Stuffing and Gravy
- Turkey sausages wrapped in Trealy farm bacon with apple and sage mashed potato, crispy onions and spiced cranberry compote
- Braised shoulder of Berkshire downs lamb with spiced parsnip puree, crispy potatoes, mint and apple jelly (GF)
- Scorched fillet of hake on champ potatoes, roasted Jerusalem artichokes, garlic and herb croutons and a chive champagne sauce (GF)
- Seared fillet of sea trout and almonds with crushed horseradish potatoes, greens and lemon butter sauce (GF)
- Brussel sprout and root vegetable Bubble and squeak cakes with a slow cooked free range egg, crispy wild rice, lemon butter sauce and tomato oil (V)
- Roasted Butternut Squash, chestnut and wild mushroom Coulubiatic with truffled celeriac puree and mushroom sauce (Ve, GF)



## Sweet Bowls

- Traditional Christmas pudding served with vanilla and Cognac custard (V)
- Griottine cherry and chocolate yule log with cherry gel and Tonka bean meringues (V)
- BAFTA trifle with 100's and 1000's (V)
- Gingerbread and vanilla cheesecake with tangerine sorbet and freeze dried yoghurt crispies
- Glazed Panettone with mixed spiced ice cream, caramelised apple and salted caramel mousse
- Sweet mincemeat and almond croustillant with cranberry gel and cinnamon custard (V)

# CHRISTMAS DINNER MENU

*Please choose one starter, one main course and one dessert for you and your guests to enjoy*

## Starters

- Seared carpaccio of 28 day aged beef from Brechin, Berkswell cheese crisps, pickled Shimeji mushroom and black garlic mayonnaise (GF)
- Gravavlax of Loch Duart salmon, butter milk Foam, pickled and charred carrots with keta caviar and rye croutes
- Corn fed chicken and duck breast terrine with tarragon mayonnaise, saffron pickled onions, crispy chicken skin and a truffle lentil dressing (GF)
- Salad of Lincolnshire smoked trout with a warm potato and dill cake, soft poached quail eggs and pea shoot salad with horseradish dressing and parsley oil

## Vegetarian & Vegan Starters

- Roasted and pickled wild mushrooms with a kohlrabi and apple salad, pumpkin seed and vegan cheese brittle with parsley and cashew nut pesto (Vegan/GF)
- Burrata with marinated beetroot's, caramelised onion and chickpea relish, aged balsamic (Vegan/GF)
- Celeriac panna cotta with pickled carrots, salt baked celeriac, hazelnut and cranberry granola and pear gel (Vegan)

## Main Courses

- Roast bronze legged turkey breast, duck fat potatoes, glazed carrots and winter sprouts with chestnut and sage stuffing, pork chipolatas wrapped in bacon, served with roast gravy, warm spiced bread sauce and slow cooked cranberry sauce
- Roast rump of lamb with slow cooked smoked shoulder of lamb, rosemary potatoes, marinated red cabbage, sheep's yoghurt, pine nuts and pine oil
- Slow roasted loin of 28 day aged beef from Brechin with bone marrow crumb, Maxim potatoes, confit shallot, buttered spinach and winter truffle jus (GF)
- Charred fillet of cod with a salt cod fish cake, spinach puree and a shrimp, caper and parsley, brown butter sauce

## Vegetarian & Vegan Mains

- Jerusalem artichoke and potato blini, Colston Bassett stilton, butternut squash, apple, winter leaf and hazelnut salad
- Confit Hispi cabbage, crispy potato terrine, mushroom ketchup and whipped tahini (Vegan) (GF)
- Maple glazed beetroot tart with roast pumpkin, baby pickled onions and a celeriac truffle cream (Vegan)

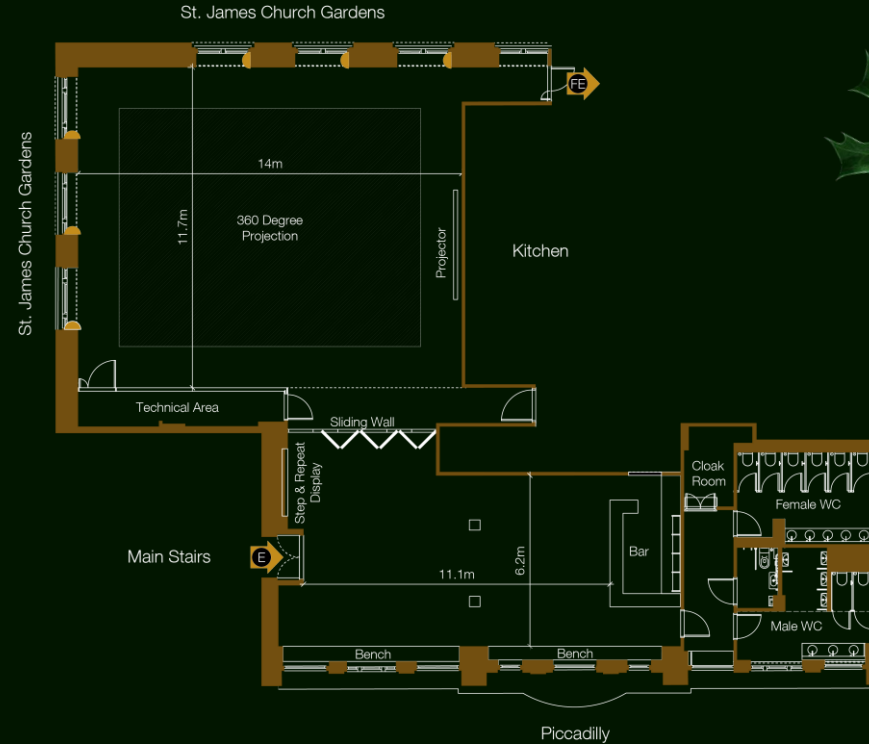
## Desserts

- Christmas pudding with brandy and ginger sauce
- Apple tart fine with Christmas ice cream, toasted almonds and salted caramel sauce
- 195 sherry trifle with 100's and 1000's and buttermilk ice cream (GF)
- Blood orange jelly with cream cheese mousse, gingerbread crumble and lemon curd Crèmeux

# SPACE AND SPECIFICATIONS

## Ray Dolby Room & Piccadilly Bar

An elegant and spacious room with cutting edge technology built into its fabric, oodles of natural light and full blackout capabilities, the Ray Dolby Room surpasses every expectation. Amazing projection mapping capabilities, stunning HD projection, crystal clear sound through QSC speakers and a digital 'step and repeat' wall means we are able to create endless possibilities for your event.



Technical Specifications

Step and Repeat LED Screen for photo opportunities and branding / 9 floor boxes for ease of connectivity / QSC audio system for a 3D immersive sound experience / Full wall display projection mapping via 12 ceiling-mounted Christie projectors / Single 16:9 full HD Christie projector for presentation and content / Full capabilities for conference and presentation / Technicians booth with playback capabilities for digital content / Total blackout capabilities

144 seated  
300 reception

★ Subject to room set-up

Capacity

# CSR

## Sustainability at the core of our venue

Taking a building designed for needs of the 1880s and making it suitable for the requirements of 2020s has been no easy task. We are proud to say that creating a sustainable environment was at the core of the redevelopment of BAFTA 195 Piccadilly and our designers worked tirelessly to ensure the building is as sustainable as possible.

### *This includes:*

- A building management system that utilises the light and heat from the rooflight structures to heat and cool the building
- High efficiency heat pumps to deliver to only those areas in use
- Greater levels of insulation
- Reductions in carbon emissions
- All systems exceeding the building regulations energy efficient benchmarks

Alongside the work done on making BAFTA 195 Piccadilly as sustainable as possible, we are proud to say that BAFTA is the home of albert, the authority on environmental sustainability for film and television, which leads a creative industry wide charge against climate change.

As a world-leading independent arts charity, BAFTA plays a vital role in finding and supporting the next generation of talent via its year-round global learning and talent development programmes, and is working to build a more inclusive industry, both in front of and behind the camera.

The BAFTA 195 Piccadilly redevelopment is a vital investment in the future of the film, games and television industries internationally, with the building acting as the central hub for BAFTA's activity across the globe. The increased space, improved technology and revenue generated by the redevelopment will allow BAFTA to dramatically expand its charitable work, increasing public and industry support and engagement. By holding your event at BAFTA 195 Piccadilly you are enabling us to expand and deliver our extensive charitable activity.

# GET IN TOUCH

[baftapiccadilly@bafta.org](mailto:baftapiccadilly@bafta.org)

+44 (0)20 77340022



**BAFTA**  
195 PICCADILLY