

**NETFLIX**

**Netflix London Events Brochure 2024**



# Booking Guidelines

All catering bookings can be made via:  
[lon-events@netflix.com](mailto:lon-events@netflix.com)

## Booking Cut Off Times

Please see lead times for your required menu choice.  
Notice periods range from 24 hours to 72 hours.  
Prices quoted are per person unless stated otherwise.  
We require 24 hours notice for any cancellations.

## Special Requirements

We'd love to create a unique experience for your next event. For bespoke menus or other requirements please drop us an email here: [lon-events@netflix.com](mailto:lon-events@netflix.com)

# Breakfast

## Simple Breakfast £1.32 per person

\*24 hours notice required

(2 pastries per person)

A selection of mini croissants, pain au chocolate and artisan Danish pastries (V)

## Healthy Breakfast £9.35 per person

\*24 hours notice required

Greek yoghurt with cherry and blueberry granola, Wakefield rhubarb and vanilla compote (V)

Smashed avocado and oven dried tomatoes on toasted sour rye bread, fresh chilli and toasted seeds (VE)

Forman's hot smoked salmon and smashed avocado on English muffin

Seasonal cut fruit platter (VE GF)

## Hot Breakfast Rolls £2.75 per person

\*24 hours notice required

Lake District Farm maple cured bacon in a Brioche roll

Lake District Farm Cumberland sausage in a Brioche roll

Wood Farm free range scrambled egg in a Brioche roll

Roasted Portobello mushroom, oven dried plum tomato and baby spinach in Vegan brioche roll (VE)

## Smoothies and Juices £3.30 per person

\*24 hours notice required

Cold press carrot, orange and ginger juice (VE GF)

Cold press kale, apple, spinach and mint (VE GF)

Blueberry, blackberry and banana smoothie (V GF)

Mango, coconut and passion fruit smoothie (VE GF)

## Breakfast Extras

\*24 hours notice required

Seasonal fruit platter (VE GF) **£3.30**

Greek yoghurt with cherry and blueberry granola, Wakefield rhubarb and vanilla compote (V) **£2.20**

American style pancakes with Canadian maple syrup and cinnamon butter add; crispy bacon **£3.30**

Coconut yoghurt, pineapple and passion fruit compote, with coconut gluten free granola (VE GF) **£3.30**

Fresh fruit bowl (VE GF) **£1.10**



V = Vegetarian  
VE = Vegan  
GF = Made without gluten

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# Working Lunch

## Classic Sandwich Lunch £6.05 per person

\*48 hours notice required

Chicken, smoked bacon mayonnaise and tomato cos lettuce on white bread

Chorizo, guacamole, roasted peppers and rocket on wholemeal bread

Atlantic prawn with Mary Rose, avocado, sundried tomato on wholemeal bread

Spinach falafel, sundried tomato, tomato chutney, rocket on a white bread (VE)

Free range egg mayonnaise with mustard cress and baby spinach on white bread (V)

## Gourmet Sandwich Lunch £9.35 per person

\*48 hours notice required

Atlantic prawn with Mary Rose, avocado, sundried tomato on beetroot wrap

Forman's smoked trout, horseradish cream, cucumber, watercress on mini multi seed bagel

Cajun spiced free range chicken, tomato, cos lettuce on mini oat bridge roll

Mozzarella, basil, roast peppers, rocket, parmesan mayonnaise on focaccia (V)

Spinach falafel, sundried tomato, tomato chutney, rocket on a spinach wrap (VE)



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# Street Food/Sushi

## Street Food

Please select 3 or 6 items from the menu below:

**3 Items £11.00 per person**  
**6 Items £20.90 per person**

\*48 hours notice required

Please select 3 or 6 items from the menu below.

### Meat

Hoisin pork belly bao bun with spring onions and cucumber

Southern fried chicken burger, lettuce, tomato and sriracha mayonnaise

Duck spring rolls with sweet chilli sauce

### Fish

Thai crab cakes with Thai curry mayonnaise

Breaded cod goujons with tartare sauce

Salmon and beetroot quiche with dill cream cheese

### Vegetarian or Vegan

Katsu halloumi with katsu curry sauce (V)

Onion bhaji with mango and nigella seed chutney (VE)

Porcini mushroom arancini with truffle vegan mayonnaise (VE)

### Dessert

Dark chocolate fudge brownie (V)

Banoffee pie tart, whipped mascarpone, dark chocolate shavings (V)

Mini orange & raspberry red velvet loaf (V)

## K10 Sushi Bento Box £11.55 per person

\*48 hours notice required

6 piece selection off fish and vegetarian dragon roll and Nigiri sushi

Spiced edamame beans, rice noodle salad, pickled seaweed and shredded Asian vegetables

Soy sauce, pickled ginger and wasabi



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# Canapes

\*72 hours notice required

Please select 3 or 6 items from the menu below

3 Items £9.90 per person

6 Items £19.80 per person

## Meat

Chicken liver pate, red onion marmalade on brioche toast

Lake District Farm aged beef tartare, soya, spring onion, coriander, wasabi emulsion and furikake

Thai ginger and chilli chicken cakes with coriander lime mayonnaise

Cumberland pork, onion and sage sausage rolls with burnt apple sauce

## Fish

Smoked Scottish mackerel rilette, horseradish cream, caviar and dill blini

Forman's salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel

Prawn and avocado maki rolls with pickled ginger and wasabi emulsion

Brixham crab and gruyere cheese tarts with spring onion mayonnaise

## Vegetarian & Vegan

Pressed onion and red pepper tortilla with vegan saffron aioli (VE GF)

Whipped vegan cream cheese and truffle honey croustade (VE)

Butternut squash and sage arancini with butternut puree (V)

Truffle egg custard tarts with mushroom ketchup (V)

## Desserts

Lemon & lime toasted meringue pie (V)

Dark chocolate brownie, morello cherry, vegan Chantilly (V)

Coconut cheesecake, mango, pistachio sable (V)



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# Grazing Boards

\*48 hours notice required \*Minimum of 4 guests per board  
\*Each board caters to up to 10 people: additional portions will be charged at a per-person cost

## From The Sea - £77 per board

(Numbers above 10 will be charged at £7.70 per person)

Forman's & Sons beetroot cured salmon, smoked trout, smoked mackerel, crayfish cocktail

Served with caperberries, lemon and dill cream cheese, blinis

## British Black Foot Charcuterie Board - £77 per board

(Numbers above 10 will be charged at £7.70 per person)

Organic pork and fennel sausage roll, organic bresaola, air-dried ham

Served with sundried tomatoes, chargrilled artichokes, campagrain baguette

## Vegetarian & Vegan Anti Pasti - £55 per board

(Numbers above 10 will be charged at £5.50 per person)

Chargrilled aubergine and mixed peppers, spiced beetroot falafel, Spanish tortilla (V)

Served with kalamata olives, artichokes, sun blush tomatoes, beetroot hummus (VE)

## British Cheese - £77 per board

(Numbers above 10 will be charged at £7.70 per person)

Godminster cheddar, Bosworth Ash goats cheese, Wigmore, Cashel blue (V)

Selection of chutneys, grapes, quince and biscuits



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# Finger Food

\*48 hours notice required

**Please select 3 or 6 items from the menu below**

**3 Items £9.90 per person**

**6 Items £19.80 per person**

## **Meat**

Free range pork and nduja sausage roll with a saffron aioli

Panko breaded Gochujang chicken with a lime and kewpie dipping sauce

Pepper crusted rare roast beef crostini with a grape seed mustard mayonnaise

## **Fish**

Mini lobster and crayfish rolls with lemon and chive crème fraiche

Salmon and spring onion yakatori skewers with a sweet soy dressing

Mini spiced crab cakes with a burnt corn salsa

## **Vegetarian/ Vegan**

Kale and spinach falafel scotch eggs with a spiced jalapeno hummus (V)

House nachos with guacamole, chipotle salsa and sour cream (V)

Potato and roasted red pepper no egg tortilla with a vegan smoked paprika mayonnaise (VE GF)



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# Cakes & Bakes

\*24 hours notice required \*Minimum of 4 guests per cake

Dark chocolate brownie, morello cherry, vegan Chantilly (VE) **£2.75 per person**

Lemon pistachio and blueberry cake (V) **£2.75 per person**

Raspberry bakewell shortbread bar (V) **£2.75 per person**

Carrot cake, cream cheese frosting with Biscoff crumb (V) **£2.75 per person**



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# Drinks

## Beer

Peroni **£1.95 per bottle**

Peroni Zero **£1.00 per bottle**

Peroni Gluten Free **£1.50 per bottle**

Corona **£1.40 per bottle**

Beavertown Neck Oil Session IPA **£1.50 per can**

## Wine

### Sparkling

Borgo del Col Alto **£9.23 per bottle**

### Rose

Rose Languedoc - Le Poussin **£10.95 per bottle**

### White

Whale Point - Sauvignon Blanc **£8.00 per bottle**

La Vigneau France - Chardonnay Reserve **£8.80 per bottle**

### Red

The Impressionist - Pinot Noir **£8.25 per bottle**

Doppio Passo - Primitivo **£9.65 per bottle**

Soft Drinks - **£1.25 per unit**



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