

Preparing for Your Event



We only partner with local British suppliers who hold sustainability at the core of their ethos.



All meat, poultry, game, fish and seafood are sourced from livestock production systems that comply with national and international regulatory standards developed by the World Organisation for Animal Health.



Ingredients from Lake District Farmers, Chalk Stream and MiniCrops form the backbone of our menus.



We are signed to the Sustainable Fish City Pledge. Our suppliers work with the Marine Conservation Society, London Food Link, London Fish City, and the Marine Stewardship Council.



We are long-time signatories to the Choose Cage-Free Pledge. We use predominantly British meat from animals raised with the highest standards of animal husbandry.



All our suppliers are accredited and must comply with our environmental performance requirements. Contracts are reviewed annually.



We design menus to achieve minimum waste from ingredients. Any food preparation waste goes to First Mile for composting.



We currently offer 100% electric transport on small events and aim to adopt this for any size event when larger electric refrigerated vehicles are available.



Bubble is part of the Cycle to Work Scheme and we provide shower and bike store facilities to encourage staff to cycle.

At Your Event



We have developed exceptional vegetarian and vegan options to support clients requiring a 100% meat free event with out compromise quality and taste.



We offer British wines, and biodnamic and organic wines from small growers. Our house beer is Toast Ale made from surplus bread from sandwich production.



We pledge £1 for every bottle of Bubble water sold to Just a Drop, a charity which helps millions of people worldwide have access to clean water.



We offer Harry Specter's chocolate truffles, a social enterprise company supporting and educating young adults with autism to create artisan chocolates.



All tea, coffee, juices and chocolate products are Fairtrade.



We avoid single use service ware, but if essential it is 100% biodegradable. All products are alternative to plastic where possible.

After for Your Event



Bubble has provided 1000s of meals for Southwark's Food Banks and we continue to support them with excess food. We also use the Olio food redistribution app.



We have invested in state-of-the-art Hobart Ecomax dishwashers to minimize warehouse water and energy consumption and we use environmentally friendly cleaning products.



Bubble removes all rubbish off site for sorting, recycling or composting. We have contracts with a waste oil company who collect and recycle old oil for other uses and recycle waste food into biofuel.