

DAY DELEGATE PACKAGE

ARRIVAL

SLOW ROASTED ARTISANAL THREESIXTY COFFEE, FRESHLY BREWED
A SELECTION OF CLIPPER FAIRTRADE AND ORGANIC TRADITIONAL,
HERBAL AND FRUIT TEAS
A SELECTION OF PASTRIES

MID-MORNING

SLOW ROASTED ARTISANAL THREESIXTY COFFEE, FRESHLY BREWED
A SELECTION OF CLIPPER FAIRTRADE AND ORGANIC TRADITIONAL,
HERBAL AND FRUIT TEAS
A SELECTION OF BISCUITS

LUNCH

*Your choice of any standing two course hot or cold fork buffet - options below**

MID-AFTERNOON

SLOW ROASTED ARTISANAL THREESIXTY COFFEE, FRESHLY BREWED
A SELECTION OF CLIPPER FAIRTRADE AND ORGANIC TRADITIONAL,
HERBAL AND FRUIT TEAS
A SELECTION OF BISCUITS AND CAKE BITES

**Please note menus must be chosen by 11am five working days before your event,
if not we can only offer chef's choice.*

HOT FORK BUFFET

The traditional Hot Fork Buffet is served from chafing dishes on catering points. Please choose three main dishes, two side options and a dessert. Minimum numbers of 20 people.

PLEASE CHOOSE THREE MAIN DISHES

Your selection will be split 50% meat, 30% vegetarian and 20% fish

MEAT DISHES

LAMB TAGINE WITH DRIED APRICOTS AND CHICKPEAS IN A TRADITIONAL SPICED SAUCE WITH HERB COUSCOUS
SLICED CAJUN CHICKEN WITH A BLACK BEAN, CORN AND RED PEPPER SALSA, LIME CORIANDER VINAIGRETTE
ROAST BELLY OF GLOUCESTER PORK WITH CRISPY CRACKLING, MUSTARD MASH AND APPLE SAUCE
GNOCCHI WITH SHAVED PARMA HAM, SUN BLUSHED VEGETABLES AND HERITAGE TOMATO SAUCE
BRAISED BLADE OF BEEF BOURGUIGNON, SMOKED BUTTER MASH AND FRESH GNOCCHI
PAN SEARED BREAST OF CHICKEN, SALT BAKED POTATO, WILTED GREENS AND WHITE WINE JUS

FISH DISHES

SEARED SALMON, SAFFRON LINGUINI, CHERRY TOMATO AND SAMPHIRE WITH CREAM SAUCE
SMOKED HADDOCK AND SPINACH ROSTI WITH GLAZED GREENS IN A CREAMY HORSERADISH SAUCE
BREADED SUSTAINABLY CAUGHT HADDOCK WITH CHUNKY CHIPS, MUSHY PEAS AND TARTARE SAUCE

VEGETARIAN DISHES

SEASONAL VEGETABLE RAGOUT WITH TOASTED FREEKEH (VG)
SPANAKOPITA WITH SPINACH, KALE, MUSHROOM AND BUTTERNUT
LENTIL MOUSSAKA, LAYERS OF AUBERGINES AND BRAISED LENTILS
SOYA MINCE LASAGNE WITH SMOKED CHEESE CRUST

GO GREEN OPTIONS

These options are a great choice if you know your delegates have a large variety of dietary needs or if you just want to offer a plant based and planet-friendly menu

THAI RED NOODLE AND VEGETABLE CURRY WITH SHITAKE MUSHROOMS (VG, NF)
LOCALLY SOURCED BEETS AND ROOT VEGETABLE BARLEY RISOTTO WITH INFUSED OILS (VG, DF, GF, NF)
NO MEAT MEAT BALLS WITH TOSSED CONCHIGLIE PASTA IN A RICH TOMATO SAUCE (DF, GF, NF)

VG = Vegan

NF = Nut Free (Please beware this is prepared in an environment that handles nuts)

DF = Dairy Free

GF = Gluten Free

HOT FORK

BUFFET

CONTINUED

PLEASE CHOOSE TWO SIDES

SIDES

DAUPHINOISE POTATOES COOKED IN GARLIC, CREAM AND CHEESE
ROASTED MEDITERRANEAN SALAD WITH ROAST CHERRY TOMATOES AND NUT-FREE PESTO
MOROCCAN SPICED COUSCOUS WITH TOASTED PINE NUTS, HERBS AND DRIED FRUITS
QUINOA AND ROAST CHILLI BUTTERNUT SALAD WITH SUGAR SNAP PEAS AND POMEGRANATE
ROAST NEW POTATOES INFUSED WITH ROSEMARY
ROASTED SEASONAL SQUASH WITH HERB BUTTER
MAPLE ROASTED CARROT AND ONIONS
ROASTED BEETROOT, BROCCOLI AND RED ONION
CHILLI FRIED CHICKPEAS WITH TOMATO SAUCE
BROCCOLI AND CAULIFLOWER BAKE

PLEASE CHOSE ONE DESSERT FROM EACH OF THE MENU OPTIONS BELOW

All dessert will include a split of 60% sweet choice and either 40% cut fruit or 40% British cheese

DESSERT ONE

OREO COOKIE CHEESECAKE
SALTED CARAMEL BRULEE
LEMON MERINGUE TARTLET
PECAN NUT TART WITH CLOTTED CREAM
PROFITEROLES
DARK CHOCOLATE AND CAPPUCINO MOUSSE
APPLE AND RHUBARB CRUMBLE WITH CUSTARD
WARM CHOCOLATE FONDANT

DESSERT TWO

CUT FRUIT
BRITISH CHEESE AND FARMHOUSE BISCUITS

COLD FORK BUFFET

*The Cold Fork Buffet is served from catering points.
Please choose one of the following menu options and one dessert.
Minimum numbers of 20 people.*

Your selection will be split 50% meat, 30% vegetarian and 20% fish on all options

OPTION ONE

TAPAS STYLE CHICKEN, WITH SOFT BAKED POLENTA, RED PEPPER HUMMUS
AND PICKLED CUCUMBER SALSA SPINACH

LIGHTLY SMOKED SALMON CAESAR SALAD WITH CRISP GEM LETTUCE,
BRIOCHE CROUTE AND ITALIAN HARD CHEESE

LEEK AND MUSHROOM QUICHE WITH BASIL MASCARPONE

SEASONAL LEAVES

CHEF'S CHOICE SALAD

TORN ARTESIAN BREAD SELECTION

OPTION TWO

BRAZILIAN GLAZED BEEF, SLOW ROASTED WITH HERB INFUSED POTATOES

POACHED SEASONAL FISH, GRILLED ASPARAGUS AND PEA SHOOT SALAD

SWEET POTATO FALAFEL WITH TOASTED FREKKAH AND MINT YOGHURT

SEASONAL LEAVES

CHEF'S CHOICE SALAD

TORN ARTESIAN BREAD SELECTION

OPTION THREE

SELECTION OF CURED MEATS (MORTADELLA, PARMA HAM, PASTRAMI)

TRIO OF SMOKED FISH WITH BABY LEAVES

ANTI PASTI SELECTION OF MARINATED VEGETABLES, OLIVES AND CHEESE

SEASONAL LEAVES

CHEF'S CHOICE SALAD

TORN ARTISAN BREAD SELECTION

PLEASE CHOSE ONE DESSERT FROM EACH OF THE MENU OPTIONS BELOW

All dessert will include a split of 60% sweet choice and either 40% cut fruit or 40% British cheese

DESSERT ONE

OREO COOKIE CHEESECAKE

SALTED CARAMEL BRULEE

LEMON MERINGUE TARTLET

PECAN NUT TART WITH CLOTTED CREAM

PROFITEROLES

DARK CHOCOLATE AND CAPPUCCINO MOUSSE

APPLE AND RHUBARB CRUMBLE WITH CUSTARD

WARM CHOCOLATE FONDANT

DESSERT TWO

CUT FRUIT

BRITISH CHEESE AND

FARMHOUSE BISCUITS

HOT FORK

BUFFET WITH A TWIST

A great option to help your delegates network. Without catering points, mains are served in boxes and trays. Please check your floor plan with your events coordinator. Minimum numbers of 20 people.

PLEASE CHOOSE THREE BOXED OPTIONS

CITY STREET

CHICKEN SATAY, STEAMED RICE AND SAUTÉ VEGETABLES

KOREAN STICKY CHICKEN, GLASS NOODLES AND CRISPY GREENS

PAD THAI CHICKEN

SPICY PORK MEATBALLS, TOMATO INFUSED COUS COUS WITH AN AVOCADO AND MANGO SALSA

TANDOORI STYLE CHICKEN, PILAF RICE SHREDDED ONION BHAJIS AND MINT YOGHURT

TIJUANA FRIES TOPPED WITH PULLED BEEF CHILLI, SOURED CREAM AND GUACAMOLE

TIJUANA FRIES TOPPED WITH CHILLI SIN CARNE , SOURED CREAM AND GUACAMOLE

PAD THAI VEGETABLES

FRIED HALLOUMI CHIPS, FRESH HUMMUS WITH A RED QUINOA, KALE AND POMEGRANATE SALAD

PLEASE CHOSE ONE DESSERT FROM EACH OF THE MENU OPTIONS BELOW

All dessert will include a split of 60% sweet choice and either 40% cut fruit or 40% British cheese

DESSERT ONE

OREO COOKIE CHEESECAKE

SALTED CARAMEL BRULEE

LEMON MERINGUE TARTLET

PECAN NUT TART WITH CLOTTED CREAM

PROFITEROLES

DARK CHOCOLATE AND CAPPUCINO MOUSSE

APPLE AND RHUBARB CRUMBLE WITH CUSTARD

WARM CHOCOLATE FONDANT

DESSERT TWO

CUT FRUIT

BRITISH CHEESE AND

FARMHOUSE BISCUITS

HOT FORK

BUFFET WITH A TWIST

A great option to help your delegates network. Without catering points, mains are served in boxes and trays. Please check your floor plan with your events coordinator. Minimum numbers of 20 people.

PLEASE CHOOSE TWO MEAT AND ONE VEGETARIAN OPTION

BURGER AND BURRITO

CLASSIC CHARGRILLED BEEF PATTY WITH SOFT BRIOCHE BUN

BUTTERMILK BREADED CHICKEN WITH SOFT BRIOCHE BUN

VEGGIE BURGER WITH MELTING MOZZARELLA AND SESAME SEED BUN

FAJITA CHICKEN AND RED PEPPER BURRITO IN TOMATO TORTILLA

CHIPOTLE STYLE BEEF, ONIONS AND JALAPENOS IN SALT AND

PEPPER TORTILLA

SWEET POTATO FALAFEL, REFRIED BEANS AND GREEN TOMATO

SAUCE IN SPINACH TORTILLA

PLEASE CHOSE ONE SIDE OPTION

Your side option will be served in the baskets of your above selected dishes

SEASONED FRIES

BACON AND CHEDDAR WEDGES

CHEESY NACHOS

PLEASE CHOSE ONE DESSERT FROM EACH OF THE MENU OPTIONS BELOW

All dessert will include a split of 60% sweet choice and either 40% cut fruit or 40% British cheese

DESSERT ONE

OREO COOKIE CHEESECAKE

SALTED CARAMEL BRULEE

LEMON MERINGUE TARTLET

PECAN NUT TART WITH CLOTTED CREAM

PROFITEROLES

DARK CHOCOLATE AND CAPPUCINO MOUSSE

APPLE AND RHUBARB CRUMBLE WITH CUSTARD

WARM CHOCOLATE FONDANT

DESSERT TWO

CUT FRUIT

BRITISH CHEESE AND

FARMHOUSE BISCUITS

BREAKFAST PACKAGES

BREAKFAST PASTRIES

SELECTION OF FRESHLY BAKED CONTINENTAL PASTRIES AND CROISSANTS

PANCAKES AND WAFFLES

WITH A SELECTIONS OF TOPPINGS

PORRIDGE STATION

FRESHLY MADE PORRIDGE WITH YOUR CHOICE OF TOPPINGS

HOT BREAKFAST ROLLS

SELECTION OF CUMBERLAND SAUSAGE, DRY CURED BACON AND SCRAMBLED EGG WITH SPINACH FILLED ROLLS

FRUIT POTS

SELECTION OF FRESH MIXED FRUIT

YOGHURT POTS

FRESH FRUIT PULP TOPPED WITH LOW FAT YOGHURT AND GRANOLA OR OATS

REFRESHMENTS

TEA AND COFFEE

SLOW ROASTED ARTISANAL THREESIXTY COFFEE, FRESHLY BREWED
A SELECTION OF CLIPPER FAIRTRADE AND ORGANIC TRADITIONAL,
HERBAL AND FRUIT TEAS

TEA AND COFFEE WITH BISCUITS

SLOW ROASTED ARTISANAL THREESIXTY COFFEE, FRESHLY BREWED
SERVED WITH A SELECTION OF CLIPPER FAIRTRADE AND ORGANIC TRADITIONAL,
HERBAL AND FRUIT TEAS
A SELECTION OF BISUITS

FRUIT JUICE

AFTERNOON TREAT

SELECTION OF AFTERNOON CAKE BITES

MUFFIN AND COOKIES

GRAZING SAVOURY SNACKS

SELECTION OF CRUDITÉS AND DIPS, DRIED FRUITS, NUTS AND SEEDS,
POPCORN, FLAPJACKS AND TOPPED CRACKERS

DRINKS & BITES

DRINKS RECEPTION

Drinks receptions are based on a minimum spend, once this has been reached drinks will be charged on consumption.

SERVICE INCLUDES A MANNED BAR AND A LIMITED SELF-SERVICE OPTION OF PRE-POURED DRINKS. AN OFFERING OF A SELECTION OF HOUSE RED AND WHITE WINES, BOTTLED BEERS, SOFT DRINKS AND FRUIT JUICE.

50 - 100 DELEGATES	MINIMUM SPEND OF £850.00*
100 - 150 DELEGATES	MINIMUM SPEND OF £1,000.00*
150 - 200 DELEGATE	MINIMUM SPEND OF £1,200.00*
200 - 250 DELEGATES	MINIMUM SPEND OF £1,500.00*

NETWORKING SNACKS

MARINATED OLIVES AND SUN BLUSHED TOMATOES

MINI PRETZEL KNOTS

VEGETABLE CRISPS

KETTLE CRISPS

PAPRIKA NUTS

PIZZA 12"

FINGER FOOD LIGHT BITES

SELF SERVICE WITH THREE COLD OPTIONS, SAMPLE MENU ON REQUEST

CANAPE LIGHT BITES

SELF SERVICE WITH THREE COLD OPTIONS, SAMPLE MENU ON REQUEST

FINGER FOOD, CANAPES AND BOWL FOOD

FINGER FOOD

TRAY SERVICE WITH THREE HOT OPTIONS AND THREE COLD OPTIONS

SAMPLE MENU ON REQUEST

CANAPES

TRAY SERVICE WITH THREE HOT OPTIONS AND THREE COLD OPTIONS

SAMPLE MENU ON REQUEST

BOWL FOOD

TRAY SERVICE WITH THREE BOWLS PER PERSON

SAMPLE MENU ON REQUEST

**Minimum spend covers your service provision*

GOURMET DELI BOARD

*Suitable for numbers up to 50 delegates**

FOUR PIECES PER PERSON

SELECTION OF ARTISAN ROLLS WITH PREMIUM FILLINGS

CHEF'S CHOICE OF THREE SAVOURY SNACKS

VEGETABLE CRISPS

SLICED FRUIT

SELECTION OF FRUIT JUICES

**A supplement charge will apply for orders over the suggested delegate number*

BEVERAGE LIST

**Vintage and price subject to change*

PROSECCO (BISOL VALDOBBIADENE BRUT JEIO NV)

CHAMPAGNE DE CASTELLANE CROIX ROUGE

LAURENT PERRIER CHAMPAGNE BRUT NV

ARGENTO PINOT GRIGIO (HOUSE)

KLEINE RUST CHENIN SAUVIGNON - FAIRTRADE

LA CROIX BELLE CHARDONNAY DOMAINE

ARGENTO MALBEC (HOUSE)

VALDIVIESO MERLOT

THE SPEE'WAH SHIRAZ CABERNET SAUVIGNON

ARGENTO MALBEC ROSE

MEANTIME BEER (LARGER, PALE ALE)

PERONI

FRUIT JUICE (1 LITRE JUG)

BOTTLED SOFT DRINKS (COKE/DIET COKE AND LEMONADE)

BELVOIR PRESSE

SAN PELLEGRINO SPARKLING

BOOKING GUIDE

IMPORTANT INFORMATION

ALL PRICES ARE EXCLUSIVE OF VAT AND PER PERSON CHARGES, EXCEPT WHEN STATED OTHERWISE.

PLEASE ADVISE US IN ADVANCE IF ANY OF YOUR GUESTS HAVE FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.

PLEASE BE AWARE THAT SOME DIETARY REQUIREMENTS MAY INCUR A SUPPLEMENT CHARGE. YOUR EVENT ORGANISER WILL ADVISE YOU AT THE TIME OF BOOKING.

BENNETT HAY TAKE FOOD ALLERGENS SERIOUSLY AND FOLLOW ALL BEST PRACTICE TO MINIMISE THE RISK OF ALLERGEN CROSS CONTAMINATION IN THE FOOD WE SERVE. IF YOU ARE ALLERGIC TO ANY FOODS OR HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE DO CHECK WITH THE CATERING TEAM ON SITE, WHO WILL BE HAPPY TO GUIDE YOU IN MAKING A SAFE FOOD CHOICE.

TASTINGS

FOR EVENTS CATERING FOR OVER 150 DELEGATES WE OFFER A COMPLIMENTARY TWO GUEST TASTING SESSION.

TASTINGS ARE TO BE HELD BETWEEN 2PM - 4PM, SUBJECT TO THE BUSINESS ON THAT DAY.

GUESTS WILL BE ABLE TO CHOOSE TWO, TWO COURSE MENUS OPTIONS. TASTINGS OUTSIDE OF THESE TIMES OR WHO REQUIRE MORE PEOPLE TO ATTEND WILL RESULT IN AN ADDITIONAL CHARGE. WINE AND OTHER MENU OPTIONS CAN BE TASTED AT THE PRICE QUOTED IN THIS BROCHURE.

CONTACT INFORMATION

IF YOU NEED ANY ASSISTANCE SELECTING YOUR MENU OR WANT TO DISCUSS YOUR EVENT REQUIREMENTS IN MORE DETAIL PLEASE DO NOT HESITATE TO CONTACT US. WE WANT TO ENSURE YOUR CATERING EXPERIENCE IS ONE TO REMEMBER.

DIRECT LINE: 0207 728 1106

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WORKING IN PARTNERSHIP WITH:

bennett hay
GROWING TOGETHER

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