

EVENTS AT UCL

AUTUMN - WINTER 2022-2023

Whatever the time of day, we believe

food brings us together

and makes us **happier**

and more **productive.**



QUICK FINDS

How To Book	Page 4
Refreshments	Page 6
Breakfast	Page 7
Lunches	Page 9 - 14
Cakes and Pastries	Page 16
Conference Packages	Page 17 - 18
Cold Buffets	Page 19 - 20
Bowl Food	Page 22
Canapes	Page 23
Casual Dining	Page 26
Fine Dining	Page 27
Wine List	Page 28 - 29
Drinks and Snacks	Page 31
Vouchers	Page 35
Terms and Conditions	Page 36



Your EVENT

Our range of seasonal menus fit in with any meeting or event style, and we are always happy to discuss bespoke options and ideas.

HOW TO BOOK
To book hospitality for your meeting you'll need to log in and have:
• A room booking reference number
• A valid PTAE code.

The Project, Task, Award and Expenditure (PTAE) codes must be separated by a hyphen (-) with no spaces in between. The expenditure code for food and drinks is 22151.

For example:
XXXXXX-XXX-XXXXXX-22151

Please ensure that you have booked furniture for your catering via the Room Bookings team.

To book, please visit **https://api.get-spoonfed.com/1352/chco-university-col-lege-london**

We kindly request the following notice for hospitality orders:

3 working days - beverages
5 working days - food

DIETARY REQUIREMENTS
Please let us know of any special dietary requirements, allergies and intolerances.

All hospitality will be provided with a full allergen checklist and we are happy to answer any questions you have around this.

CONTACT US:
Our friendly team are available between 9.00am and 5.00pm, Monday to Friday.

foodatucl.com/hospitality
0207 679 2153 | 07471 006301
UCLHospitality@chandcogroup.com

Follow us to find out what's cooking @EventsAtUCL

PROUD TO BE SUSTAINABLE, Ethical & FUTURE-FOCUSED

We're committed to delivering food that's as good for the planet as it is delicious



REFRESHMENTS

Fairtrade tea and speciality filter coffee **V, VE**
Organic English Breakfast | Green Tea | Peppermint
Lemon and Ginger | Red Berry | Decaf
£2

Fairtrade tea and speciality filter coffee,
Home baked biscuits **V**
£3

Fairtrade tea and speciality filter coffee,
Mini croissants and Danish pastries **V**
£5.15

Fairtrade tea and speciality filter coffee,
Still or sparkling water and home baked biscuits **V**
£4

Fairtrade tea and speciality filter coffee,
Still or sparkling water with mini tray bakes **V, VE**
£5.20

Still or sparkling filtered water (750ml)
£2

English apple juice (1 litre)
£3.25

Cawston Press (330ml)
Cloudy Apple | Apple and Rhubarb | Ginger Beer | Elderflower
£1.85

Dash water (330ml)
Raspberry | Blackcurrant | Lemon
£2.60

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**

The Baker's BREAKFAST V

Seasonal cut fruit
Selection of breakfast pastries and artisan breads
Essex jams and London honey
Fairtrade tea and speciality filter coffee, apple juice
Chilled still and sparkling filtered water

£11.90 | Minimum order: 5

Live Well BREAKFAST VE

Cranberry, oat and flaxseed bar
Strawberry, pineapple and watermelon skewers
with passion fruit dip
Rhubarb, coconut yoghurt, granola
Super Berry smoothie - *raspberry, blueberry banana and flaxseed*
Flavoured water - *watermelon, mint and cucumber*

Fairtrade tea and speciality filter coffee, apple juice
Chilled still and sparkling filtered water

£12.50 | Minimum order: 5

Live Well is all about **tasty**, balanced recipes, developed by our nutritionists and chefs.

You can be confident you are eating a **well-balanced** meal with Live Well.

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**



Sandwich BOX VE

Selection of sandwiches with a piece of seasonal fruit
Allotment garden crudités - with assorted peppers, breakfast radishes, cherry tomatoes, carrots,
Houmous, guacamole with olive and flaxseed oil
Canned Life Water

£14 | Minimum order: 5

Sandwich SELECTION V, VE

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, granary and wholemeal bread, wraps and rolls
Seasonal fruit bowl, crisps
Still and sparkling filtered water

£9 | Minimum order: 5

Salad BOX VE

SALADS - please choose one
Sweet potato falafel, freekeh and beetroot hummus

Vegan Caesar salad

Farro and roasted peppers with garden peas and spring onions with a citrus dressing

ENERGY BITES - please choose one
Mango and coconut energy ball
Oatmeal cookie energy bites

FRUIT POTS - please choose one
Red Pot - watermelon, strawberry, grapes, apple and pomegranate with toasted pumpkin seeds

Fresh fruit pot with lime and mint

Canned Life Water

£16.50 | Minimum order: 5



The London
LARDER LUNCH V

Selection of **Paxton and Whitfield** artisan cheeses,
oat biscuits, chutney, celery, and grapes
Rhodes Bakery bruschetta
watercress, broccoli and roast garlic pesto
Borough Market squash, caramelised red onion
and Lincolnshire Poacher cart
Belazu antipasti of marinated olives, balsamic onions,
pickled char-grilled vegetables and stuffed Piquillo peppers
Natures Choice leaves and herbs
Roasted new potatoes, spring onion and chives
from **New Covent Garden Market**
Artisan breads & cakes from our local bakeries
Bread Ahead chocolate brownie and lemon drizzle loaf

£17 | Minimum order: 20

A selection of dishes, inspired by and
supplied by our **local, London suppliers,**
from Borough Market and beyond.

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**

MEZZE & GRAZING

MEDITERRANEAN GRAZING V

Falafel with beet houmous
Spinach and feta Spanakopita with Tzatziki
Belazu antipasti
Tabbouleh with apricots
Tomato and pomegranate with torn basil
Rocket, preserved lemon and toasted seeds
Char-grilled artisan breads - Ciabatta, Pitta and Tortillas
Baklava with lavender honey pistachios

£16.50| Minimum order: 10

VEGAN GRAZING VE

Spiced butternut squash and corn fritters with harissa dip
Sweet potato falafel with mixed salad leaves
Olives and piquillo peppers
Red pepper houmous
Vegan Applewood cheese, grapes
Blackened cauliflower salad with walnuts, pomegranate and agave syrup
Lentil salad with tomatoes, parsley and a balsamic dressing
London bakery breads with rapeseed oil and balsamic vinegar
Orange sponge slices

£16.50 | Minimum order: 10

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**





Something SWEET

Traybake Selection V

Apple shortcake
Caramel shortcake
Lemon drizzle
Chocolate brownie
Flapjack

£2.90 per portion | Minimum order: 5 portions per item

Loaves and Cakes V

Carrot cake
Lemon and poppyseed
Banana, honey and pecan
Chocolate and beetroot
Courgette, lemon and pistachio
Bakewell

£3.50 per portion | Minimum order: 5 portions per item

vegan and gluten free options available - please ask

CREAM TEA V

Freshly baked fruit and plain scones
Cornish clotted cream, Essex jam and London honey

£4.65 | Minimum order: 5

All prices are quoted per person **VE - VEGAN V - VEGETARIAN**

CONFERENCE PACKAGES

HALF DAY DELEGATE

On Arrival
Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Home baked biscuits

Lunch
Please see our seasonal fork buffets which can be found on pages 21-22 for your group.
Served with Fairtrade tea and speciality filter coffee
Still and sparkling filtered water

£27 | Minimum order: 20

Feed
YOUR
FOCUS

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**

FULL DAY DELEGATE

On Arrival
Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Apple juice
Selection of pastries

Mid-morning
Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Home baked biscuits

Lunch
Please see our seasonal fork buffets which can be found on pages 21-22 for your group.
Served with Fairtrade tea and speciality filter coffee
Still and sparkling filtered water

Afternoon Tea
Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Two mini afternoon cakes

Please choose two
Cranberry oat and flaxseed bar **VE**
Golden wheat carrot cake **VE**
Chocolate and black bean brownies **VE**
Dark chocolate and raspberry cake **VE**
Whole wheat courgette and banana bread **V**
Scones with jam and vanilla whipped cream **V**

£39.40 | Minimum order: 20

Fork Buffet Menus

£22.50 | Minimum order: 20 | Served cold

MONDAY

Artisan breads, oils and butters **V**
Balsamic roasted red onion, goats cheese and watercress tart **V**
Sweet potato falafel, chickpea and rocket salad **VE**
Beetroot quinoa with crushed avocado,
orange segments and chia seeds **VE**
Butternut squash, pomegranate, pine nut, feta and mint **V**
Seasonal leaf salad with dressing **VE**
-
Eton berry mess, coconut yoghurt, agave syrup **VE**

TUESDAY

Artisan breads, oils and butters **V**
Roasted aubergine and toasted ciabatta with
rocket and tamarind **VE**
Spring onion and gordal olive tortilla, salsa brava dressing **V**
Quinoa, cherry vine tomato, cucumber, avocado and
green lentil hummus with pitta shards **VE**
Charlotte potato and watercress salad, rocket pesto **V**
Seasonal leaf salad with dressing **VE**
-
Courgette and lemon cake, pistachio cream **V**

WEDNESDAY

Artisan breads, oils and butters **V**
Roasted fig and vegan feta tart, roast hazelnuts,
fig molasses dressing **VE**
Miso ginger tofu and black quinoa poke **VE**
Israeli couscous and chickpea salad, crumbled feta, pomegranate **V**
Spiced roasted carrot salad with tahini and lentils **VE**
Seasonal leaf salad with dressing **VE**
-
Passionfruit and mango delice, coconut and raspberry cream **V**

THURSDAY

Artisan breads, oils and butters **V**
Feta, squash, piquillo pepper and spinach filo pie with watercress,
apple and kohlrabi salad **V**
Vietnamese vermicelli bowl, miso-roasted broccoli, salted peanut,
lime and coriander dressing **VE**
Spiced baked cauliflower, tzatziki and pomegranate dressing **VE**
Roasted aubergine and pepper panzanella salad **VE**
Seasonal leaf salad with dressing **VE**
-
Chocolate and clemantine torte, Chantilly cream **V**

FRIDAY

Artisan breads, oils and butters **V**
Purple sprouting broccoli, spring onion and goats cheese tart **V**
Moroccan-spiced falafel, baba ghanoush, khobez bread **VE**
Soba noodle salad, charred portobello mushroom, crispy
seaweed and sriracha dressing **VE**
Balsamic red and yellow peppers with lilliput capers, parsley and
shallot salsa **VE**
Seasonal leaf salad with dressing **VE**
-
French apple tart, Devonshire clotted cream with cinnamon **V**

Add a Paxton and Whitfield artisan cheese selection with oat biscuits, chutney, celery and grapes for £9 per person

Add a seasonal fruit platter for £4 per person

Bowl FOOD

HOT

Montgomery Cheddar and apple croquette, seasonal greens
and goosebery chutney **V**
Paneer masala with mango chutney, yoghurt
and coriander **V**
Beetroot and goats cheese gnocchi, with kale,
garlic and hazelnut pesto **VE**
Indian chickpea and potato chaat,
taramind chutney and coconut yoghurt **VE**
Truffled Macaroni Cheese with parsley and shallot crumb **V**
Imam Bayildi, baked tomatoes, flat bread,
with parsley and soya yoghurt **VE**

COLD

Garden salad with oak-aged Graceburn feta
and salad shoots **V**
Roasted heritage carrots and beluga lentil salad
with toasted hazelnut granola **V**
Heirloom tomatoes, olive soil, buffalo mozzarella,
sourdough crisps, capers and basil **V**
Poke bowl with miso ginger tofu and black quinoa **VE**

SWEET

Caramel roasted pineapple, pink pepper and
pistachio crumb, banana sorbet **VE**
Cheesecake with maerated strawberries and
baked white chocolate **V**
Black Forest gateau, black cherries, chocolate sponge,
Kirsch coconut cream **VE**
Lemon posset, Lemon verbena shortbread and candied zest **V**
Chilled tonka bean rice pudding,
mango jelly and crystallised ginger **VE**

4 bowls £21, 6 bowls £31.50 | Minimum order: 25 people

CANAPÉS

HOT

Wild mushroom Beignet, black garlic puree, white onion **VE**
Jerusalem artichoke cream, goats cheese and truffle bonbon **V**
Caramelised Roscoff onion tart **VE**
Cacio e Pepe arancini with mozzarella **V**
Crispy tempura jackfruit, jathap manis **VE**
Sweet potato falafel with Turkish cacik **VE**
Butternut squash veloute, puffed quinoa **V**

COLD

Picos Blue, pear jelly, savoury shortbread **V**
Grilled violet artichoke and St Jude frittata **V**
Grilled baby artichoke crostini, horseradish creme fraiche **V**
Rice paper wraps, Asian greens, onion seed, sweet soy,
and spring onion **VE**
Kidney bean taco, crushed avocado and lime **VE**
Chickpea blinis, cashew sour cream, apple and dill **VE**
Merlot beet jelly, almod cheese and rye crisp **VE**

SWEET

Pineapple tarte tatin with Szechuan peppercorn praline **V**
Pistachio and dark chocolate macaron **V**
Passionfruit tart, coconut and mango **VE**
Raspberry financier **VE**
Shortbread, Dulce de Leche **VE**

4 Canapés £12.50, 6 Canapés £18.75 | Minimum order: 20 people

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**



Casual DINING

STARTER

Caramelised Roscoff onion soup, Gruyere croutons **V**

Charred tenderstem broccoli, Cerney Ash goats cheese, quince terrine, hazelnut **V**

Yeasted cauliflower raisin, capers and mint **VE**

Beetroot carpaccio, roasted beets, hazelnut butter, verjus jelly **V**

MAIN COURSE

Superfood salad of ancient grains, broccoli, pomegranate and vine tomatoes **VE**

Pumpkin risotto with wild mushrooms and truffle **V**

Roasted squash, caramelised shallot and feta tart **V**

Courgette, spelt and cumin fritters, courgette, parsley and cashew salad **VE**

DESSERT

Coconut mousse with passionfruit, lime and roasted pineapple **VE**

Rhubarb Eton Mess **V**

Creme brulee, vanilla poached fruits **VE**

Selection of British cheeses from Paxton and Whitfield **VE**

3 courses for £38.50 | Minimum order 6

Please choose one option from each course

FINE **DINING**

STARTER

Whipped Dorstone goats cheese, salad of heritage beetroot and Cabernet vinaigrette **V**

Cream of Jerusalem artichoke, morel mushroom and truffled brioche **V**

King Oyster ‘scallops’, shaved cauliflower, celeriac and apple puree **VE**

Salt-baked carrots, butterbean puree, dukka and coriander oil **VE**

MAIN COURSE

Ravioli of Crown Prince squash and wild mushrooms, cavolo nero and sage infusion **V**

Spiced aubergine with turmeric and coconut sauce cashew butter and crispy kale **VE**

Hay-baked celeriac, mushroom ketchup, truffle vinaigrette and parsnip puree **VE**

Spiced cauliflower Wellington, roasted heritage tomato, smoked aubergine and rocket oil **V**

DESSERT

Caramelised pineapple with pink peppercorns, banana and coconut sorbet **VE**

Pear and star anise Tarte Tatin, Calvados cream and pear granita **V**

Chocolate cheesecake with mandarin and pistachio **VE**

Selection of British cheeses from PAxton and Whitfield **V**

3 courses for £49 | Minimum order 6
Please choose one option from each course

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**



WINE LIST

SPARKLING

Prosecco, Frizzante Bollicine, N.V *Treviso, Italy*	£23
Veuve de Valmante Brut, N.V *France*	£23
Cava Brut Reserva, Mont Marcal ‘18 *Catalunya, Spain*	£30
Trillian’s Sparkling Red ‘Polish Hill River’, N.V *Clare Valley, Australia*	£30

WHITE

Pardillo/Chardonnay, El Zafiro ’18 *Estremadura, Spain*	£19
Chardonnay, Hamilton Heights ‘20 *Southeast Australia*	£20
Sauvignon Blanc, Le Potager du Sud ‘19 *Cotes de Gascogne, France*	£22
Le Pinot Auxerrois, Jean-Baptiste Adam ‘19 *France* - Biodynamic	£26.50
Pecorino, Terre di Chieti *Abruzzo, Italy*	£26.50

RED

Shiraz /Tempranillo, El Zafiro ‘17 *Estremadura, Spain*	£19
Grenache Noir, La Loupe ‘19 *Languedoc, France*	£20
Pinot Noir, Whale Point ‘19 *Southeast Australia*	£22
Montepulciano, Coste di Moro ‘16 *Aburuzzo, Italy* - Biodynamic	£26.50
Malbec, Cahors Chateau Croze de Pys ‘18 *France*	£26.50
Merlot, Chateau Peybonhomme Les Tours ‘18 *Bordeaux*, *France* - Biodynamic	£26.50

ROSÉ AND ORANGE

‘Il Parradosso’ rosato Terre Siciliane *Sicily*	£19
Carignan Rosé, La Loupe ‘20 *Languedoc, France*	£23.50
Malvasia Orange’ Ancestrale’ Skin Contact ‘20 *Aburuzzo, Italy* - Biodynamic	£32

All prices are quoted per bottle. All our wine is suitable for vegans.

Cash bar with a minimum spend is available.

Drinks

BEERS

Peroni Nastro Azzuro
(300ml) 5.1% ABV
£3.95

Birra Moretti
(300ml) 4.6% ABV
£3.95

Camden Hells London Larger
(300ml) 4.6% ABV
£3.95

Meantime London Larger
(300ml) 4.5% ABV
£3.95

Meantime London Pale Ale
(300ml) 4.3% ABV
£3.95

Becks Blue Alcohol-Free
(300ml) 0.0% ABV
£3.65

SOFT DRINKS

Still or sparkling filtered
water (1 litre)
£2

Coca-Cola (330ml)
£1.70

Diet Coke (330ml)
£1.70

English apple juice (750ml)
£3.25

Cawston Press (330ml)
Cloudy Apple | Apple and Rhubarb
Ginger Beer | Elderflower
£1.85

Dash water (330ml)
Raspberry | Blackcurrent
Lemon
£2.60

SNACK BOWLS

Tyrells Crisps
£3.75
Vegetable Crisps
£4.50
Marinated Olives
£5.50
Sweet or Salted Popcorn
£3.75
Each bowl serves 5 guests

All prices are quoted per person **VE - VEGAN** **V - VEGETARIAN**

Tabletop Sharing
PLATTERS

SAMPLE MENU

Allotment pots with black olive soil and beetroot hummus **VE**
Antipasti of olives, piquillo peppers and balsamic onions **VE**
Parmesan-style cheese and rosemary lollipops **V**
Pitta shards, chickpeas, sundried tomatoes and
vegan za'atar Greek yoghurt **VE**
Basil picos breadsticks **V**
Truffle and pecorino nut mix **V**
Vegetable crisps **VE**

£20 per person
Each platter serves 10



LOOKING FOR SOMETHING
a little different?

Our Piaggio and Coffee Trike are available for hire for outdoor drinks receptions.

Hire cost includes staffing and equipment
Please contact us for more details.

Maria - **maria.thorpe@gatherandgather.com**
Gina - **gina.driver@gatherandgather.com**
UCLHospitality@gatherandgather.com



VOUCHERS

Enjoy your meeting break in one of our cafes, where your team can enjoy a Fairtrade barista-made coffee.

Click here to book your vouchers
Select your voucher denomination
Select your chosen cafe for collection

We will have them ready for you at your chosen cafe on the day of your event.

TERMS AND CONDITIONS OF VOUCHERS
Vouchers are valid for the date shown only and are not refundable or transferable.

£3.50 minimum spend. No cash alternative will be given. Requests for vouchers must be made 1 working day in advance so that we have sufficient time to deliver them to you.

TERMS AND CONDITIONS

• CH&Co is the University's chosen provider of hospitality and catering across all campuses. When you use us, you support the institution and ensure high standards and fair wages from farm to fork. If you can't see what you're looking for, please get in touch to see how we can help.

• Before booking any hospitality, we ask that you ensure that a room is booked and is suitable for the consumption of food.

• The food options in this brochure are for service and delivery between 7.30am and 5.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside of these hours. Additional charges apply. A quote will be provided.

• The layout of certain buildings may, for health and safety reasons, restrict the service we can offer. Building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.

• All food is for immediate consumption.

• All of the hospitality equipment delivered must stay in the room.

• Cancellations made on the day will be charged in full.
Cancellation Charges:
1 working day's notice given - 100% of bill
3 working day's notice given - 50% of bill
5 working day's notice given - 0% of bill

• Invoices are generated automatically in the Hospitality booking system. A confirmed PTAE code needs to be applied to confirm booking. Hospitality will be charged monthly to your department.

• All tariffs are per person and exclude VAT at the current rate.

Whatever the time of day, we believe

food brings us together

and makes us **happier** and more **productive.**