



# **EVENTS**

## **AT UCL**

**Spring/Summer 2024**

# WHY USE US

**Professional:** We provide a full service, including set up, clear up, and even assist with event organisation. Our team of event managers and head chef tailor their services to your specific needs and budget.

**Convenient:** Our events team will look after all your catering needs so you can focus on the rest of your event

**Delicious:** Our commitment to sourcing high-quality, locally produced ingredients ensures that the food we serve is not only sustainable but also delicious.

**Ethical & Sustainable:** The use of electric vans reduces our carbon footprint, and by supporting local business we minimise food miles. This commitment to ethical and sustainable practices is ideal for those who prioritise environmental and social responsibility, therefore we are disposable free!

**Safe:** We take allergens and food hygiene seriously, ensuring that all necessary precautions are taken to provide safe food options. This commitment to safety is essential for the well-being of event attendees.





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# HOW TO BOOK



To book hospitality you'll need to log in to our booking system 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 and cleaning for your catering via the Room Bookings team. This is not something we provide. Email: [roombookings@ucl.ac.uk](mailto:roombookings@ucl.ac.uk)

To book, please visit <https://ucl.hospitalitybookings.com>

We kindly request the following notice for hospitality orders:

- 3 full working days - beverages
- 5 full 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 matrix and we are happy to answer any questions you have.

Please be aware all our food items are prepared in a kitchen that contains all allergens and cannot guarantee completely free of allergen traces. Click here to view our full [Terms & Conditions](#)

## Contact Us

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

Web: [foodatucl.com/hospitality](http://foodatucl.com/hospitality)

Phone: 0207 679 2153 or 07471 006 301

Email: [UCLHospitality@gatherandgather.com](mailto:UCLHospitality@gatherandgather.com)

For bespoke menus or help with events email our event managers:

- [Gina.Driver@gatherandgather.com](mailto:Gina.Driver@gatherandgather.com)
- [Maria.Thorpe@gatherandgather.com](mailto:Maria.Thorpe@gatherandgather.com)
- UCL East [Veronika.Matohlinova@gatherandgather.com](mailto:Veronika.Matohlinova@gatherandgather.com)



# TEA, COFFEE & BREAKFAST

## Tea & Coffee

### Minimum order: 5

Fairtrade tea and specialty filter coffee **£2.50pp**

Fairtrade tea and specialty filter coffee, home baked biscuits **£3.75pp**

Fairtrade tea and specialty filter coffee, mini pastries **£5.40pp**

Fairtrade tea and specialty filter coffee, with mini tray bakes **£5.40pp**

## Extras

### Minimum order: 5

Selection of home baked biscuits **£1.95pp**

Selection of mini pastries **£2.50pp**

Selection of traybakes **£2.90pp**

Selection of cakes **£3.50pp**

Still & Sparkling filtered water (750ml) **£2.10**

English Apple juice (750ml) **£3.50**

## Bakers Breakfast

Fairtrade tea and specialty filter coffee

Filtered still water

English Apple Juice

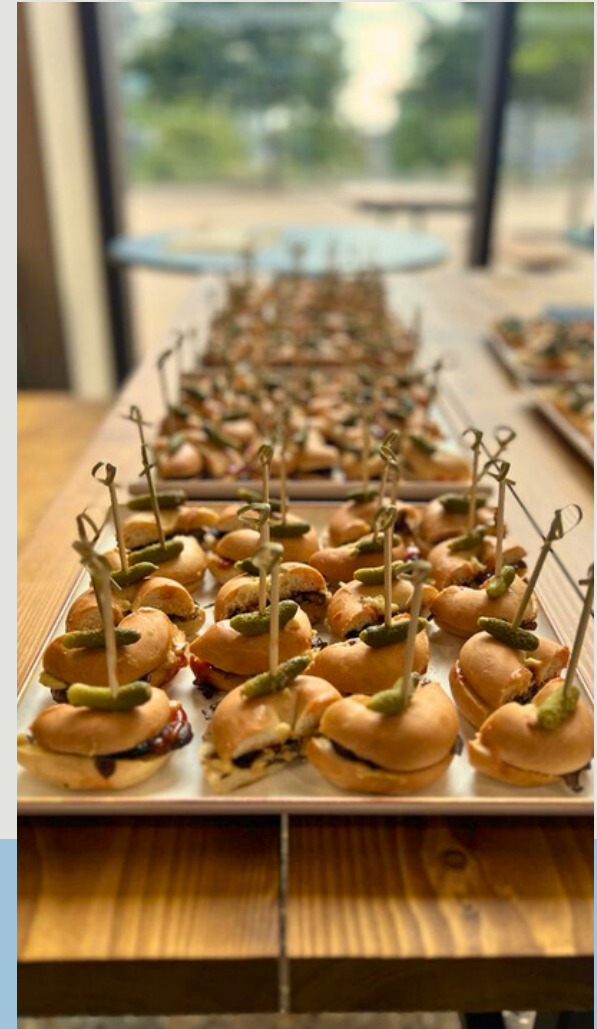
Selection of pastries V

Fruit Pot

Breakfast Bagels (pick a bagel):

- Hummus, tomato and rocket VE
- Ham and Cheddar (+£1)

**£12.50 per person | Minimum order: 5**



Oat milk has a much lower carbon footprint than dairy.

We provide oat milk with each order of tea & coffee

# SANDWICH LUNCHES

**Individually packaged lunch, perfect for on the go**

Packaged Sandwich (Classic selection or Premium selection)

Piece Of Seasonal Fruit

Packet Of Crisps

Canned Water

## Classic Sandwich Selection

Cheddar Ploughman's V

Egg Mayonnaise V

Onion Bhaji Wrap VE

Hummus & Falafel Wrap VE

**£10.50 per bag**

Roast chicken salad +£0.50pp

## Premium Sandwich Selection

Coronation Egg & Cress V

Barber's Cheddar Ploughman's V

Caprese Focaccia V

Chickpea Mango Masala Wrap VE

Vegan Ploughman's VE

**£12.50 per bag**

Chicken & Bacon Caesar +£0.50pp



## Sandwich Selection V/VE

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, wholemeal bread and wraps

Seasonal Fruit Bowl

Crisps

Still And Sparkling Filtered Water

**£9.50pp** | Minimum Order 5

Meat Selection +£1.00pp

## Working Sandwich lunch V/VE

One and a half rounds of freshly prepared deep filled

sandwiches on a variety of white, wholemeal bread and wraps

Two Dishes From The Daily Fork Buffet Menu (Page 06-07)

Seasonal Fruit Bowl

Crisps

Still And Sparkling Filtered Water

**£17.50pp** | Minimum Order 10

Meat Selection +£1.00pp

V - Vegetarian, VE - Vegan



Healthy alternatives to crisps available upon request

Meat sandwiches are available upon request

[UCLHospitality@gatherandgather.com](mailto:UCLHospitality@gatherandgather.com)

[Dietaries brochure available here](#)



# FORK BUFFET

£23.50 per person | Minimum order: 20

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## Monday



- Spinach, feta & honey spanakopita roll V
- Malfouf salad VE
- Vegetarian koftas with mint raita and guindilla chillies V  
(add chicken kofta +£3)
- Baba ghanoush with grilled flatbread VE
- Stuffed peppers with spiced tomato bulgur wheat VE

## Tuesday



- Jalapeño hummus with sticky mushroom skewers VE
- Spiced black bean sausage rolls with harissa mayonnaise V  
(add pork sausage rolls +£3)
- Corn, tomato and chilli salsa VE
- Grilled Padron peppers with green mojo sauce VE
- Tomato and chipotle gazpacho/soup (cold or hot) VE

## Wednesday



- Kale Caesar, parmesan flakes V  
(add grilled chicken breast +£3)
- Build your own bruschetta VE
- Fregola with cashew & pepper pesto, chickpeas, rocket & confit tomatoes V
- Grilled courgette & sugar snaps with a mint & pistachio yoghurt dressing VE
- Radicchio, orange, mozzarella, chives and a truffle honey dressing V



V - Vegetarian, VE - Vegan

# FORK BUFFET CONTINUED

£23.50 per person | Minimum order: 20

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## Thursday Medium Carbon

Tandoor cauliflower, mint raita and tomato & cucumber salsa VE  
(add tandoor trout fillet +£3)

Carrot pakoras, tamarind chutney and fresh pomegranate VE

Spiced halloumi skewers with mango chutney & pickled onion V

Turmeric giant couscous with aubergine & green harissa VE

Naan V

## Friday Low Carbon

Grilled cabbage with miso yoghurt and chilli oil VE

Sesame and lime smashed cucumbers VE

Udon noodles, Kimchi dressing, red pepper and edamame beans VE  
(add grilled chicken thighs +£3)

Roasted broccoli & courgette with a curried coconut yoghurt and  
toasted coconut VE

Carrot and ginger soup (hot or cold) VE

With every buffet you will receive a selection of cakes and traybakes

### Add on

Add a cheeseboard +£50

Selection of cubed cheese, crackers, dried fruit, grapes & chutney

Serves 8-10 people



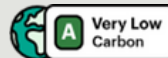
# BBQ TIME

Vegan and non gluten containing options available

## BBQ Main

Please pick 3 options:

- Beetroot and mint burgers, brioche bun V
- Cumberland style plant-based sausages, caramelised onion, pretzel bun VE
- Spiced falafel, pitta, raita, pickled cabbage VE
- Sriracha, honey, ginger, and garlic chicken wings (+£3.50pp)
- Lime and coriander pulled pork, floured bap (+£4.50pp)



## BBQ Sides

Please pick 3 options:

- Caesar salad V
- Corn on the cob, jalapeño butter VE
- Panzanella salad VE
- Spiced Potato wedges, harissa yoghurt VE
- Courgette and pesto orzo salad V



**£25.00pp | Minimum order 30**

Staffing for the BBQ is included

Additional charge for drinks service if required

# SOMETHING LIGHTER

## London 'Picnic' Larder

Selection of artisan bread VE

Two salads of the day VE

Selection of British cheeses, oat biscuits, ale chutney and grapes V

Sundried tomato muffins with paprika hummus V

Vegetable savoury pies VE

(Swap for pork pies +£4.50)

Brownie Bites V

**£17.50pp**

Minimum order 10



## Tapas Sharing Board V

Padron Peppers

Tomato, red onion & pepper brioche

Feta stuffed peppers

Cheddar, olive & thyme breadsticks

Seeded cracker

Aubergine dip

Chimichurri hummus

Spanish tortilla

**£40 Per Platter**

Serves 5

## Snack Bowls

Crisps bowl VE **£4**

Vegetable crisp bowl VE **£4.50**

Gordal olives VE **£5.50**

Popcorn VE **£4**

Serves 4-6



# CONFERENCE PACKAGES

## Half Day Delegate

### On arrival

Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water  
Home baked biscuits

### Lunch

Please see our seasonal fork buffets which can be found on page 7-8 for your group  
Served with Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water

**£28pp | Minimum order: 20**

## Full Day Delegate

### On arrival

Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water  
Selection of pastries

### Mid-morning

Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water  
Selection of home baked biscuits

### Lunch

Please see our seasonal fork buffets which can be found on page 7-8 for your group  
Served with Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water

### Afternoon Tea

Fairtrade tea and specialty filter coffee  
Still and sparkling filtered water  
Selection of cakes

**£41pp | Minimum order: 20**



# FINGER FOOD & CANAPES



## Cold Finger Food

- Jalapeno Poppers, Chive Sour Cream V **£2.20**
  - Onion Bhaji, Mango Chutney VE **£2.20**
  - Samosa, Raita VE **£2.20**
  - Gyoza, Soy Sauce VE **£2.20**
  - Vegetable Spring Roll, Chilli Sauce VE **£2.20**
  - BBQ Jackfruit Spring Roll, Mayonnaise VE **£2.20**
  - Lemon & herb grilled chicken skewer **£2.50**
  - Pork Sausage Roll Bite **£2.50**
- Minimum order: 20

## Canapes



A selection of the following:

- Tortilla, Gordal olive & romesco sauce, flaked almonds V
- Blue corn tostada with avocado puree, corn salsa & coriander cress VE
  - Add chicken (+£1)
- Egg and cress Vol-au-vent with quail's egg V
- Focaccia with pistachio pesto, tomato caviar and mizuna cress V
- Crispy sushi rice, miso mayo, pickled shitake, nori seaweed VE
- Spinach blinis, beetroot hummus, black radish, grapefruit & watercress V
- Chocolate orange cheesecake VE
- Blueberry and kiwi tart filled with Chantilly tart V

**4 Canapes £14pp | 6 Canapes £21pp**

Minimum order 20, Maximum order 100

V - Vegetarian, VE - Vegan



# SOMETHING SWEET



## Traybake Selection

Selection of Traybakes:  
Raspberry & Coconut,  
Brownie,  
Millionaire Shortbread,  
Vegan Fruit Flapjack  
**£2.90pp**  
Minimum Order 5



## Cake Selection

Selection of Cakes:  
Red Velvet VE,  
Lemon Poppyseed,  
Chocolate Beetroot,  
Carrot Cake  
**£3.50pp**  
Minimum Order 5



## Home Baked Cookie Selection

Selection of Cookies:  
Oat & Raisin,  
Triple Chocolate,  
Chocolate Chip,  
Jaffa VE  
**£1.95pp**  
Minimum Order 5



## Mini Pastries Selection

Selection of Pastries:  
Croissant,  
Pain Au Chocclat,  
Pain Au Raisin,  
Danish Pastry  
**£2.50pp**  
Minimum Order 5

# AFTERNOON TEA

Well grounded filter coffee

Selection of tea

Sparkling elderflower

Selection Of Sandwich:

- Cucumber V
- Coronation chickpea VE (Swap For Coronation Chicken +£1.50pp)
- Zalmon™ & Cream Cheese V (Swap or Trout & Cream Cheese + £1.50pp)

Selection of mini cakes by Luminary bakery:

- Flourless chocolate V
- Plant-based Victoria Sponge VE
- Carrot Cake V

Homemade Mini Scones With Clotted Cream & Jam V

**£25.00pp | Minimum 20**

+£5 A Glass Of Fizz (Sparkling Wine Or Non-alcoholic Mocktail)

We work with social enterprises and charities to produce a delicious afternoon tea that drives positive change with every bite & slurp you take!

To learn more visit:

[www.luminarybaker.com](http://www.luminarybaker.com) [www.nemiteas.com](http://www.nemiteas.com)

<https://notescoffee.shop/>





# SIT DOWN DINING



April/May

## STARTERS

Dhal, cauliflower bhajis, carrot chutney, coriander oil VE

Pepperonata, ricotta, focaccia, herbs VE

Blue cheese & onion rice croquettes, radicchio, orange segment, truffle honey, croutons V



## MAINS

King oyster mushroom, cider & mustard cream sauce, crisp cavolo nero, tempura enoki V

Confit leeks, tempura samphire, leek and potato puree, braised onion, salsa verde VE

Grilled artichokes, braised chicory, fresh peas, whipped goats cheese, hazelnut and sorrel pesto V

Chicken supreme, carrot escabeche, grilled purple sprouting broccoli, pumpkin seed pesto, wild garlic velouté (+£5 Surplus)



## DESSERT

Rhubarb and frangipane galette, sauce anglaise V

Blood orange curd and meringue tart V

Milk & dark chocolate tart, fresh raspberry V

## FANCY A LITTLE EXTRA

- Cheese plate **£7pp** V
- Fairtrade tea and specialty filter coffee with petit fours **£4pp** V

**3 courses for £49.50 | Minimum order 6**

Please choose one option from each course

# DIETARY REQUIREMENTS

If you or your guests have dietary needs we can still provide suitable food. All our food is delivered with an allergen matrix which states what allergens are in every dish, although we cannot guarantee anything is allergen free due to all preparation happening in the same kitchen.

If you are **gluten free** or **nut free** we can supply dishes that do not contain these ingredients but cannot guarantee no traces, if you need a packaged item that has come from a gluten free or nut free supplier we have a dietary requirement brochure with these included.

Link to dietary requirement brochure [here](#).

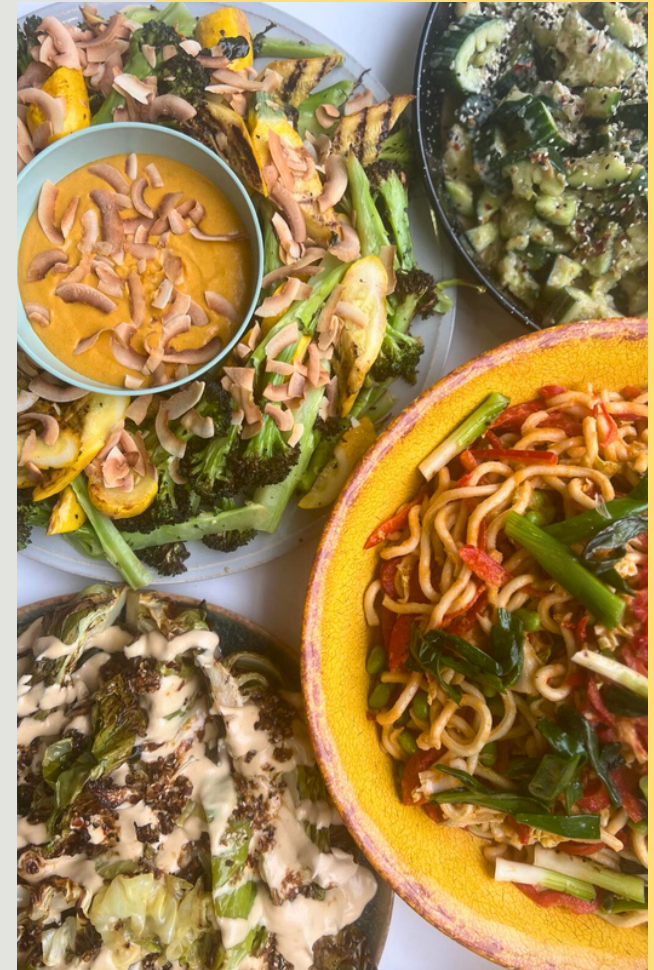
If you are looking to place your order online you will find all the dietary items under one tab along this side called dietary requirements.

We also are able to buy in food from an external supplier 'Hermolis' who offer **Kosher** food, this would need to be ordered with us directly via email.

Due to the majority of our food being vegan or vegetarian we are also able to cater for **Halal** guests.

If there is anything else we can assist with please do not hesitate to contact:

[UCLHospitality@gatherandgather.com](mailto:UCLHospitality@gatherandgather.com)





# SOFT DRINKS

Our still and sparkling filtered water is served in reusable water bottles rather than disposable to reduce waste.

Still & sparkling filtered water (750ml) **£2.10**

English apple juice (750ml) **£3.50**

Jugs of peach iced tea (1L) **£4.00**

Jug of elderflower presse (1L) **£4.00**

Selection of Coca-Cola, diet coke, 7up, Fanta cans **£1.70 each**

Selection of Cawston Press cans **£1.85 each**

Selection of Dash Water cans **£2.60 each**

Selection of Soho Juice cans **£2.60 each**



Ensure your guests do not take our reusable crockery, service ware or cutlery.

*Nobody wants to fork out for more.*

Items need to be reused between 100-250 times (CIRAIG, 2019) before their environmental impact is lower than disposables.

You will incur a charge if items are taken

# BEERS & CANS

## No Alcohol

Peroni 0% **£3.70**

Lucky Saint 0% **£3.65**

Smashed Pale Ale 0% **£3.90**

Smashed Berry Cider 0% **£3.95**

Kopparberg Strawberry & Lime 0% **£3.95**

Kopparberg Mixed Fruit 0% **£3.95**

## Low Alcohol Cans

Shandy Shack IPA Shandy 2.8% GF **£3.80**

Shandy Shack Pale & Ginger 2.2% **£3.80**

Shandy Shack Elderflower Lager Top 2.5% **£3.80**

## Beers

Peroni 5.1% **£3.95**

Birra Moretti 4.6% **£3.95**

Gluten Free Peroni 5.1% **£3.95**

Two Tribes Classic Helles Lager 4% **£3.90**

Two Tribes Metroland Session IPA 3.8% **£3.90**

Two Tribes Dream Factory Pale Ale 4.4% 330ml **£4.00**

## Cider

Bulmer's Classic 500ml 4.5% **£5.00**

Bulmer's Red Berry & Lime 500ml 4.5% **£5.00**





# WINE LIST



All our wines are by Ellis Wines and are Vegan

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## Sparkling

Veuve de Valmante Brut, N.V, France **£23.50**

Prosecco, Frizzante Bollicine, N.V, Treviso, Italy **£25.00**

Cava Brut Reserva, Mont Marcal '18, Catalunya, Spain **£28.00**

Blanquette de Limoux, France **£32.00**

Cremant D'Alsace Rose JB Adam, France **£32.00**

## White

Pardillo/Chardonnay, El Zafiro '18, Extremadura, Spain **£19.00**

Chardonnay, Hamilton Heights '20, South East Australia **£20.00**

Sauvignon Blanc, Le Potager du Sud '19, France **£22.50**

Pecorino, Terre di Chieti, Abruzzo, Italy **£25.00**

Viognier, Biodynamic, Viento Aliseo, Organic, Spain **£27.00**

Macon Lugny Dom, Rochebin, Burgundy, France **£35.00**

Albarino 'Genio y Figura' Rias Baixas, Spain **£40.00**

Le Pinot Auxerrois Vieilles Vignes, France **£47.00**

## Red

Shiraz /Tempranillo, El Zafiro '17, Extremadura, Spain **£19.00**

Grenache Noir, La Loupe '19 , Languedoc, France **£21.00**

Pinot Noir, Whale Point '19, Southeast Australia **£22.00**

Malbec, Punto Alto, Argentina **£23.00**

Merlot, Ojo Rojo, Chile **£24.00**

Primitivo, Ruminat, Organic, Orsogna, Italy **£29.00**

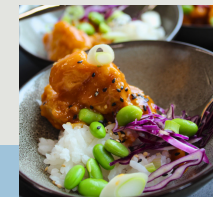
Domain de L'Amandine, Cotes Du Rhone, France **£35.00**

Pesquera, Ribera del Duero, Spain **£55.00**

## Rose

Carignan Rosé, La Loupe '20, Languedoc, France **£21.00**

Domain Fredavell, Organix Rose, Provence **£30.00**



If you fancy something a little different, we can definitely assist!  
Just contact one of our Event Managers and they will be able to produce something that fits your needs!

Gina: [Gina.Driver@gatherandgather.com](mailto:Gina.Driver@gatherandgather.com)

Maria: [Maria.Thorpe@gatherandgather.com](mailto:Maria.Thorpe@gatherandgather.com)

UCL East, Veronika: [Veronika.Matohlinova@gatherandgather.com](mailto:Veronika.Matohlinova@gatherandgather.com)

We have previously completed:

Student Care packages

Graduation packages

Mad Hatter Tea Party

Sweet cart for student engagement

Breakfast canapés

Seasonal themed events and many more.

Inform Gather & Gather if the attendance rate significantly drops,  
we can donate uneaten food – but only if it doesn't leave our kitchen

We have relationships with lots of food waste charities at UCL,  
discuss with your Event Manager about redistributing your left-over food

# SUSTAINABILITY



- At UCL we try to be 'Powered by Plants'. This University wide campaign aims to reduce our carbon footprint by switching to 100% vegetarian catering. The meat and dairy industry produces 60% of agriculture's greenhouse gas emissions and it is considered to be the leading cause of species extinction, ocean dead zones, water pollution, habitat destruction and land desertification. Please consider ordering vegetarian catering for your event to honor this pledge.



- Consider asking participants to bring their own container in case there is food left over after the event or ask to order reusable containers from UCL Hospitality which would be yours to keep.



- Ensure that any food waste that occurs (that cannot be redistributed safely) is disposed of in the orange food waste stream – Remove it from its packaging first.



- Support local businesses and reduce food miles by ordering from the London Larder menu or the Two Tribe beers.



- All fish and seafood we serve is rated 'good' or above by the Marine Conservation Society. We do not serve fish that has a high impact on our oceans or environment. This is why you won't find Salmon, Tuna and prawns on our menu.



- We are so excited to be working with Waste Knot. An incredible amount of perfectly decent fruit and vegetables are wasted every year. Waste Knot came about as a way of getting surplus veg out of farmers' fields and into chefs' kitchens. Their aim is to ensure farmers receive fair value for their produce whilst also helping businesses to enhance their sustainability credentials and providing chefs the opportunity of making great food from seasonal ingredients.



- UCL is a Fairtrade certified university. All the tea, coffee, sugar, chocolate and bananas you are served are Fairtrade accredited as standard.



# TERMS & CONDITIONS

- Gather & Gather is UCL's chosen provider of catering across all campuses. When you use us, you support the institution and ensure high standards and fair wages from farm to fork.
- Ensure that the room booked is suitable for the consumption of food and has step free access.
- The food options in this brochure are for service and delivery between 9.00am and 5.00pm 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.
- Deliveries will be made to the location you requested, please ensure someone meets the delivery so it is not left unattended. Gather and Gather take no responsibility for deliveries after they have been made.
- All food is for immediate consumption, it can only be out for 90 minutes.
- All the hospitality equipment delivered must stay in the room. Any missing will be charged.
- Cancellations made on the day will be charged in full.
- Cancellation Charges:
  - 2 working day's notice given - 100% of bill
  - 4 working days' notice given - 50% of bill
  - 5 working days' notice given - 0% of bill
- Final numbers and allergens must be confirmed at least 1 week before your event
- 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.
- £25 minimum spend
- [Click here](#) for the full T&Cs. By placing an order you are agreeing to the Terms and Conditions

