



EVENTS AT UCL

Spring - Summer
2025

Why Us	Page 03
How to Book	Page 04
Tea, Coffee, Breakfast	Page 05
Lunches	Page 06
Finger Food	Page 07
Buffets	Page 08
Something a Little Lighter	Page 11
Conference Package	Page 12
Sharing Platters	Page 13
Canapes	Page 14
Something Sweet	Page 15
Afternoon Tea	Page 16
Sit Down Dining	Page 17
BBQ	Page 18
Soft Drinks	Page 19
Beers And Cans	Page 20
Wine	Page 21
Bespoke	Page 22
Sustainability Tips	Page 23
T&Cs	Page 24



CONTENTS

WHY US?

Professional

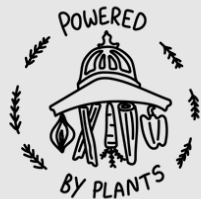
We provide a full service, including set up, clear up, and even assist with event organisation. Our team of event managers and head chef tailor their services to your specific needs and budget.

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, fresh, and locally produced ingredients ensures that the food we serve is not only sustainable but also delicious.



Ethical & Sustainable

We reduce our environmental impact through delivering a primarily plant-based & disposable free hospitality service mainly on foot! (when not possible we use electric vehicles) This commitment to ethical and sustainable practices is ideal for those who want to prioritize environmental responsibility.

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.

HOW TO BOOK



To book, please visit:

<https://ucl.hospitalitybookings.com>

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 general expenditure code for food and drinks is 22151.

For example: XXXXXX-XXX-XXXXXX-22151

However, please be aware that not all Projects (P) or Awards (A) codes allow the 22151 expenditure code. Hence, upon booking please ensure that the full PTAE code is valid and not just the PTA. If it is incorrect, we will need to contact you at the end of the month for a new PTAE code.

Ensure that you have booked furniture and cleaning for your catering via the Room Bookings team. This is not a service we provide.

Email: roombookings@ucl.ac.uk

We kindly request the following notice for hospitality orders:

Beverages: 3 Full Working Days

Food: 5 Full Working Days

Contact Us

Monday to Friday
9.00 am to 5.00 pm

Website

foodatucl.com/hospitality

Phone

0207 679 2153 or 07471 006 301

Email

uclhospitality@gatherandgather.com

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

hayley.gosling@gatherandgather.com

maria.thorpe@gatherandgather.com

UCL East

veronika.matohlinova@gatherandgather.com

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**.

TEA, COFFEE & BREAKFAST

Start your day right with our sustainable breakfast options. Our tea, coffee, and sugar is Fairtrade and we provide oat milk with each order of tea & coffee to help you reduce the environmental impact of your morning brew.



Tea & Coffee

Minimum Order: 5

Fairtrade tea and specialty filter coffee

£2.70pp

with home baked biscuits

£4.70pp

with mini pastries

£5.25pp

with mini tray bakes

£5.60pp

Extras

Minimum Order: 5

Selection of home baked biscuits

£2.00pp

Selection of mini pastries

£2.55pp

Selection of traybakes

£2.90pp

Selection of cakes

£3.50pp

Still & Sparkling filtered water (750ml)

£2.10pp

English Apple juice (750ml)

£3.50pp

Bakers Breakfast

Fairtrade tea and specialty filter coffee

Filtered still water

English Apple Juice

Selection of pastries

Fruit Pots

Egg Bite Omelette

£12.50 per person

Minimum order: 5



SANDWICH LUNCHES

Individually Packaged Lunch, Perfect for On the Go!

Simply ask us if you'd like to adjust these menus to fit your needs, we can source a range of healthier snacks, meat based sandwiches, or delicious soft-drinks. - just ask!

Classic Sandwich Packed Lunch

Chef's choice of:

Cheddar Ploughman's **V**
Egg Mayonnaise **V**
Onion Bhaji Wrap **VE**
Hummus & Falafel Wrap **VE**

- Seasonal piece of fruit
- A bag of Crisps
- Canned water - still or sparkling

£11.00
per bag/person

Roast Chicken Salad
+£0.50 per person

Premium Sandwich Packed Lunch

Chef's choice of:

Coronation Egg & Cress **V**
Barber's Cheddar Ploughman's **V**
Caprese Focaccia **VE**
Chickpea Mango Masala Wrap **VE**
Vegan Ploughman's **VE**

- Seasonal piece of fruit
- A bag of Crisps
- Canned water - still or sparkling

£13.00
per bag/person

Chicken & Bacon Caesar Salad
+£0.50 per person

Sandwich Platter Selection V/VE

One and a half freshly prepared deep filled sandwiches on a variety of white, wholemeal bread and wraps. Also includes:

- Seasonal Fruit Bowl
- A bag of Crisps
- Still And Sparkling Filtered Water

£10.00
per person

Minimum Order: 5

Meat Selection
+£1.00 per person

Working Sandwich Lunch V/VE

One and a half freshly prepared deep filled sandwiches on a variety of white, wholemeal bread and wraps. Also includes:

- Two Dishes From The Daily Fork Buffet Menu
- Seasonal Fruit Bowl
- A bag of Crisps
- Still And Sparkling Filtered Water

£18.00
per person

Minimum Order: 10

Meat Selection
+£1.00 per person



FINGER FOOD

Perfect addition to our sandwich lunches or as a yummy snack

Minimum order 10

Vegetable Spring Rolls **VE**

Vegetable Samosa **VE**

Spicy Vegetable & Chili Gyoza **VE**

Feta and Spinach Samosa **V**

Onion Bhajis **VE**

£2.20 per item

Pakora **VE**

Poppadoms, Aubergine Pickle **VE**

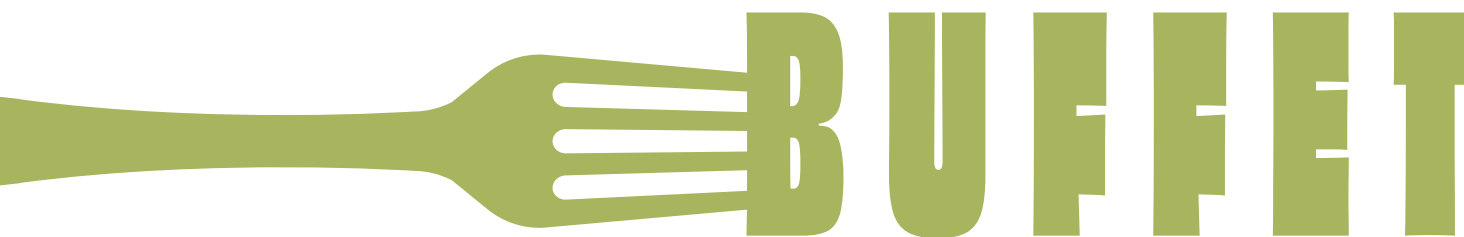
£2.20 per item

Meat Options:

Jerk Chicken Skewers

Apple & Black Pudding Pork Pie

£2.50 per item



Fresh, Flavorful & Perfect for Any Occasion

Our fork buffets are a delicious, hassle-free way to enjoy a variety of freshly prepared dishes served cold, a different menu each day of the week.

Each buffet is thoughtfully curated with seasonal ingredients, offering a selection of vibrant salads, hearty mains, and artisan sides. To complete the experience, **every buffet is served with a selection of cakes and traybakes**, perfect for a sweet finishing touch.

Our cold fork buffets bring great taste and quality to every table,
perfect for Spring/Summer time!

£24.00pp | Minimum Order: 20

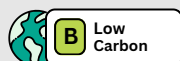
BUFFET



MONDAY - AMERICAN

Cornbread
Smoky BBQ Beans
Cajun Coleslaw
Southern style potato salad
Cobb Salad

Add Turkey Bacon £3



TUESDAY - MIDDLE EASTERN

Manakeesh (Flat bread)
m'Jadarrah (Lentil and Rice salad)
Fattoush (Middle Eastern Salad)
Ful medames salad (Bean Salad)
Grilled halloumi, salsa

Add Grilled Chicken Breast £3



WEDNESDAY - KOREAN

Fresh Kimchi
Bibimbap (Seasonal Rice Salad)
Spring onion pancakes, sesame wakame
Gaji Mari - Aubergine rolls
Japchae noodles

Add Chicken Thigh £3



£24.00pp | Minimum Order: 20



THURSDAY - GERMAN

Kartoffelsalat (Traditional Potato Salad)

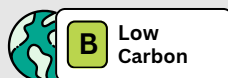
Sauerkraut Salad (Fermented white cabbage)

Tomatensalat (tomato salad)

Gurkensalat, crusty baguette (Cucumber salad)

Nudelsalat (Mayonnaise pasta salad)

Add Bratwurst £3



Each Buffet is served with a selection of traybake and cakes



FRIDAY - CHINESE

Black bean green beans

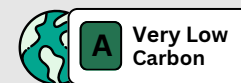
Chop suey (Stir-fried seasonal vegetables)

Broccoli and sesame noodles

Egg fried rice

Char sui edamame beans

Add Trout £4



£24.00pp | Minimum Order: 20



SOMETHING LIGHTER



London 'Picnic' Larder

Our London Larder is sourced from New Convent Garden Market showcasing the best of British Producers

Selection of artisan bread **VE**

Two chefs choice of salads of the day **VE**

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

Spinach & Feta turnover

(swap for our meat option - Apple & Black

Pudding Pork Pie at **£4.50**)

Savoury muffin - Vegan bacon, corn & jalapeno

Mini Red Velvet Cake

£18.00pp

Minimum order 10



Snack Bowls

Crisps bowl **VE** **£4.00**

Vegetable crisp bowl **VE** **£4.50**

Gordal olives **VE** **£5.50**

Popcorn **VE** **£4.00**

Swaha Crisps **£5.00**

Serves 4-6



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 8-10 for your group (which includes a selection of traybakes and cakes)
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

£41.50 pp I Minimum order: 20

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 8-10 for your group (which includes a selection of traybakes and cakes)
Served with Fairtrade tea and specialty filter coffee
Still and sparkling filtered water

£28.50pp I Minimum order: 20

SHARING PLATTERS

Serves 5 people | £45.00 per platter



MEDITERRANEAN - VEGETARIAN

Mini melba toast

Bean dip

Tapenade

Burrata

Focaccia



GREEK - GLUTEN FREE

Taziki Dip

Courgette & Chilli Egg Cup

Feta Stuffed Green Peppers

Spinach Tortilla Chips

Almonds



BRITISH - VEGAN

Tomato Chutney

Mini Baguettes

Pesto Pastry Straws

Cornichons

Mushroom pate



Chef's Choice of:

Blinis, smoked cheddar & pineapple chutney,
pickled chilli **V**

Pommes Anna, smoked aubergine,
& rocket cress **VE**

Poppadom, masala chickpeas, Bombay mix,
& coriander cress **VE**

Trout, creme fraiche, sea herbs & caviar
vol-au-vent

Brie & cranberry wonton baskets
& fresh red current **V**

Salad niçoise cup **V**

Spring vegetable muffin, horseradish
& radish **V**

French toast, cheesecake & strawberry

Chocolate orange cookie,
ganache & honeycomb **VE**

Meringue kiss, jam sponge & fresh berry

4 Canapes £14.80pp | 6 Canapes £22.20pp

Minimum order 20

CANAPES





SOMETHING SWEET

Tray Bake Selection

Chef's Choice of tray bakes:
Raspberry & Coconut
Brownie
Millionaire Shortbread
Vegan Fruit Flapjack

£2.90 pp

Minimum Order: 5

Cake Selection

Chef's Choice of Cakes:
Red Velvet
Lemon Poppy seed
Chocolate Beetroot
Carrot Cake

£3.50 pp

Minimum Order: 5

Home Baked Cookie Selection

Selection of Cookies:
Oat & Raisin
Double Chocolate
Milk Chocolate Chip
White Chocolate Chip

£2.00 pp

Minimum Order: 5

Mini Pastries Selection

Selection of Pastries:
Croissant
Pain Au Chocolat
Pain Au Raisin
Danish Pastry

£2.55 pp

Minimum Order: 5

AFTERNOON TEA

Well Grounded Impact Filter Coffee

Selection Of Tea By NEMI Teas

Sparkling Elderflower

Selection Of Sandwich:

British Cheddar Ploughman's

Egg & Cress

Veggie New Yorker **(VE)**

(Swap For Chicken Wrap +£1.50)

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**

£25pp | 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

www.nemiteas.com

www.wellgrounded.org

SIT DOWN DINING



APRIL MENU

Starters

Mushroom parfait, balsamic marinated oyster mushroom, hazelnuts, sourdough

Grilled Baby corn, XO sauce, edamame beans, kohlrabi (VE)

Goats cheese croquette, watercress mayonnaise, courgette ribbons, mustard dressing

Main

Baby aubergine Parmigiana, pomme anna, butterhead salad leaves with caper, parmesan, mustard vinaigrette & basil oil

Spinach gnudi, morel and sorrel butter sauce

Grilled bok choy, Thai red curry, crispy enoki mushrooms, crispy wonton, coriander oil (VE)

Meat option:

Chicken supreme, butter chicken sauce, fondant potatoes, tandoor grilled baby carrots, pomegranate and cucumber relish (**£5** supplement)

Dessert

Rhubarb cheesecake, white chocolate cremeux

Passionfruit pavlova, caramel lychee, coconut flakes

Pain perdu, marinated strawberries, strawberry gel, chantilly cream

3 courses for £51.00 | Minimum order 6

Please choose one option from each course

Fancy a Little Extra

Cheese plate **V £9pp**

Fairtrade tea and specialty filter coffee with petit fours **V £4.20pp**




SUMMER BBQ



Summer Salads:

- V** Watermelon, feta and mint dressing
- V** Grilled cabbage with Caesar dressing, vegan bacon
- VE** Caponata fusilli pasta
- VE** Curried rice salad
- VE** BBQ Beans

BBQ Mains:

- | | |
|-------------------------------------|---------------------------------------------------------------------------------------|
| Harissa chicken burgers |  |
| Jerk chicken skewers |  |
| Bratwurst sausages |  |
| VE Vegan Cumberland sausages |  |
| VE Spiced Moroccan burgers |  |
| VE Plant Based BBQ Patty |  |
| V Tandoor halloumi skewers |  |

Choose 3 Salads and 2 Proteins for £26.00 Per Person

Minimum 40 People



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 (IL)	£4.00
Jug of Elderflower Presse (IL)	£4.00
Selection of Coca-Cola, diet coke, 7up, Fanta	£1.75
Selection of Cawston Press sparkling Juice	£1.90
Selection of Dash Water	£2.60
Selection of Karma Drinks (Gingerella, Raspberry Lemonade, Cola (sugar free), Lemony Lemonade, Orangeade)	£1.95

SOFT DRINKS

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

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 & CIDER

No Alcohol

- Peroni 0%
- Lucky Saint 0.5%
- Kopparberg Strawberry & Lime 0% Kopparberg Mixed Fruit 0%

Low Alcohol Cans

- Shandy Shack IPA Shandy 2.8% GF
- Shandy Shack Pale & Ginger 2.2%
- Shandy Shack Elderflower Lager Top 2.5%

Beers

- Peroni 5.1 %
- Birra Moretti 4.6%
- Gluten Free Peroni 5.1 %

- £3.70
- £3.65
- £3.95
- £3.95

Two Tribes 

Local brewery - Two Tribes

- Classic Helles Lager 4% **£3.95**
- Metroland Session IPA 3.8% **£3.90**
- 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**

- £4.00
- £4.00
- £4.00

WINE LIST

All our wines are by Ellis Wines and are vegan.

Sparkling

Veuve de Valmante Brut, N.V, France	£23.50
Prosecco Portenova, Veneto, Italy	£25.00
Cava Brut Traditional Purpitre, Penedes, Spain	£28.00
Blanquette de Limoux, France	£32.00

White

Pardillo/Chardonnay, El Zafiro '18, Estremadura, Spain	£19.00
Chardonnay, Hamilton Heights '20, South East Australia	£20.00
Vinho Verde Barrete AB Valley, Minho, PTG	£24.00
Sauvignon Blanc, Turning Heads, Marlborough, New Zealand	£25.00
Albarino Pazo dde Mirasoles Parra Jimenez, La Mancha, Spain	£26.00
Chenin Blanc Harmonie Complices de Loire, Loire Valley, France	£28.00

Red

Shiraz /Tempranillo, El Zafiro '17, Estremadura, Spain	£19.00
Sangiovese Allegri, Rubicone, Italy	£20.50
Regard D'Artiste Rouge Clair Languedoc, France	£22.00
Pinot Noir, Whale Point '19, Southeast Australia	£22.50
Primitivo Doppio Passo, Puglia, Italy	£26.00
Cotes du Rhone, Mistral Famille Suter, Southern Rhone, France	£28.00

Rose

La Chita Rose Josep Masachs, La Mancha, Spain	£22.00
Bardolino Chiaretto Gorgo, Veneto, Italy	£27.00



BESPOKE

If you fancy something a little different, we can definitely assist!

Just contact one of our Event Managers and they will be able to work with you to bring your vision to life!

Hayley:
Hayley.Gosling@gatherandgather.com

Maria:
Maria.Thorpe@gatherandgather.com

UCL East

Veronika:
Veronika.Matohlinova@gatherandgather.com

We have previously completed:

3 course dinner in Wilkins refectory for 236 guests
Student Care packages
Graduation packages
Mad Hatter Tea Party
Sweet cart for student engagement
Breakfast canapes
Seasonal themed events and many more.



MAKE YOUR EVENT SUSTAINABLE IN 3 EASY STEPS

PROVIDE LEFTOVER-BOXES

We have sourced plastic-free leftover boxes from [Notpla](#). **These innovative boxes are lined with seaweed.**

We know anticipating what people will eat is hard, that's why we sourced these, so you can simply add these boxes to your order when placing through the platform and give your guests the opportunity to take our delicious food home with them.



POWERED BY PLANTS

We support the UCL campaign 'Powered by Plants' to reduce your department's carbon footprint by switching to 100% plant-based catering.

Switching to a plant-based meal can help cut emissions, save water, and protect biodiversity.

Sign your department up to the pledge and switch to fully plant-based catering.



Want a carbon labelled menu for your event?
Just ask!



DONATE UN-NEEDED FOOD

We get it, plans change and less people show up than registered.

Just let us know at point of delivery and we can take the excess portions away and donate it for you to St Mungo's Homeless Hostel.

Help us feed bellies not bins.



TERMS & CONDITIONS

- G&G is UCL's sole chosen provider of hospitality and catering across the campus.
- 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, Monday to Friday 9 am to 5.30 pm. A member of our team will be happy to discuss possible options if your request falls outside of these hours (Please note a minimum spend may apply).
- 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 equipment will be charged.
- 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 on all orders
- [Click here for the full T&Cs.](#) By placing an order you are agreeing to the Terms and Conditions