



# Events at UCL

Spring - Summer 2026

# Contents

<b>Why Us</b>	Page 03
<b>How to Book</b>	Page 04
<b>Tea, Coffee, Breakfast</b>	Page 05
<b>Lunches</b>	Page 06-07
<b>Finger Food</b>	Page 08
<b>Buffets</b>	Page 09-11
<b>Something a Little Lighter</b>	Page 12
<b>Conference Package</b>	Page 13
<b>Sharing Platters</b>	Page 14-15
<b>Canapes</b>	Page 16
<b>Something Sweet</b>	Page 17-18
<b>Afternoon Tea</b>	Page 19
<b>Sit Down Dining</b>	Page 20
<b>BBQ</b>	Page 21
<b>Soft Drinks</b>	Page 22
<b>Beers And Cans</b>	Page 23
<b>Wine</b>	Page 24
<b>Bespoke</b>	Page 25
<b>Sustainability Tips</b>	Page 26
<b>T&amp;Cs</b>	Page 27

# 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.

## 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.

## 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.

## Convenient

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

## 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).

# How to book?

Go to <https://ucl.hospitalitybookings.com> to book an event.

Log in to our booking system and have:

- A room booking reference number.
- A valid PTAE code.
- Date and time

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.

Eg: 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.

Please book furniture and cleaning for your catering event via the Room Bookings team as we do not provide this service.

Email:  
[roombookings@ucl.ac.uk](mailto:roombookings@ucl.ac.uk)

We kindly request the following notice for hospitality orders:

**Beverages: 3 Full Working Days**

**Food: 5 Full Working Days**

## Dietary Requirements

Let us know in advance of any special dietary requirements, allergies and intolerances. All hospitality events will be provided with a full allergen matrix. Please be aware all our food items are prepared in a kitchen that contains all allergens and we cannot guarantee completely free of allergen traces. Click here to view our full [T&C's](#).

## Dietary Key

 Vegan  Vegetarian  Non-Gluten Containing Ingredients

## Allergens

Scan the QR code for allergens  
**[COMING SOON]**

## Website

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

## Phone

07471 006 301

## Email

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

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

## UCL Bloomsbury

[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)

**Monday to Friday  
9.00 am to 5.00 pm**

# Tea & Breakfast

## Tea & Coffee

Minimum Order: 5

Fairtrade tea and specialty filter coffee	£2.90pp
with home baked biscuits	£4.90pp
with mini pastries	£5.45pp
with cakes and traybakes	£6.70pp




## Extras

Minimum Order: 5

Selection of home baked biscuits	£2.00pp
Selection of mini pastries	£2.55pp
Selection of cakes & traybakes	£3.80pp
Still & Sparkling filtered water (750ml)	£2.20pp
English Apple juice (750ml)	£3.70pp

## Bakers Breakfast

Minimum Order: 5

Fairtrade tea and specialty filter coffee  
Filtered still water  
English apple juice  
Leek and mushroom pastry   
Parmesan & herb french toast   
Savoury mini muffin 

**£12.70 per person**



We provide oat drink with each order of tea & coffee to help you reduce the environmental impact of your morning brew



# Sandwich Lunches

**A selection, perfect for sharing, or individually packaged lunch!**

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.

**ve** Vegan

**v** Vegetarian

**NG CI** Non-Gluten Containing Ingredients

**ve** Vegan

**v** Vegetarian

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## Classic Sandwich Packed Lunch V/VE

### Chef's choice of:

- Cheddar ploughman's **v**
- Egg mayonnaise **v**
- Sweet potato and beetroot **ve**
- Hummus & falafel wrap **ve**

Seasonal piece of fruit

Bag of crisps

Canned water - still or sparkling

**£11.50 per bag/person**

Minimum order 5

Chicken & sweetcorn  
+£1.00 per person

## Premium Sandwich Packed Lunch V/VE

### Chef's choice of:

- Double egg & spinach **v**
- Barber's cheddar ploughman's **v**
- Caprese focaccia **ve**
- Vegan Ploughman's **ve**

Seasonal piece of fruit

Bag of crisps

Canned water - still or sparkling

**£13.50 per bag/person**

Minimum order 5

Chicken & n'duja wrap  
+£1.00 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

Seasonal fruit bowl

Bag of crisps

Still & sparkling filtered water

**£11.00 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

Two dishes, Chef's choice

Seasonal fruit bowl

Bag of crisps

Still & sparkling filtered water

**£18.50 per person**

Minimum order: 10

Meat Selection  
+£1.00 per person

# Finger Food

Perfect addition to our sandwich lunches or as a side snack

- Potato rosti baton **v**
- Prawn-less crackers **ve**
- Pea kachori **ve**
- Peppadew bites **v**
- Goats cheese and caramelised onion arancini **v**
- Spicy vegetable gyoza **ve**
- Samosa **ve**
- Spring Roll **ve**
- Jamaican chicken patties +£1

**£2.35 Per item**

minimum order 10

**v** Vegan   **v** Vegetarian   **NG CI** Non-Gluten Containing Ingredients



# Buffet

**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, perfect for a sweet finishing touch.

**£25.50pp | Minimum Order: 20**

**ve** Vegan

**v** Vegetarian

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## Indian Monday

Mushroom biriyani

Butter curry sauce, halloumi  
cheese, mint yoghurt

**+ Butter curried trout £3** 

Crispy aloo palak pakora - spinach  
& potato

Usili - lentil salad

Paratha bread



## Turkish Tuesday

Turkish cheese cigars –  
spring roll pastry

Sourdough flatbread,  
ezme dip

Taze fasulye - runner bean dish

Shakshuka

Piyaz salad, labneh

**+ Grilled chicken thigh £3** 



## Italian Wednesday

Caponata fregola, yellow  
courgette, piquillo pepper, smoked  
almond

Pesto & mozzarella arancini

Kale Caesar salad  
**+ Roasted chicken breast £3**

Salsa Verde beans with mozzarella

Melon, ricotta, chill, basil oil





## British Thursday

Bubble and squeak pancakes,  
tartar sauce

Coronation potato salad  
**+ Coronation chicken £3** 


Chive & onion savoury muffins,  
chive cream cheese

Crostini with chicory, walnut &  
mustard

Fennel, leek, green bean, broccoli,  
pea, radish, mint, basil salad



## Spanish Friday

Guindilla, olive and padron  
skewers, romesco sauce  
**+ Chorizo £3** 

Saffron rice arancini

Pisto, giant beans

Crispy potato pave, shaved  
artichoke, Calabrian chilli aioli,  
pickled onions, hazelnuts

Piquillo peppers stuffed with goats  
cheese, rocket and honey



# Something lighter

## London 'Picnic' Larder

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

Two seasonal salads

Selection of cheese

Sundried tomato, garlic and herb bread pinwheels

Squash, corn, chilli & parmesan empanada

Caponata arancini

Mini apple doughnuts, chantilly

**£19.00pp | Minimum order 10**

## Snack Bowls

Serves 4-6

Crisps bowl 	£4.00
Vegetable crisp bowl 	£4.50
Gordal olives 	£5.70
Popcorn 	£4.00

 Vegan

 Vegetarian

 Non-Gluten Containing Ingredients

# Conference Package

## Half Day Delegate

### On arrival

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

### Lunch

Refer to our seasonal buffets found on page 10-11  
Fairtrade tea & specialty filter coffee  
Still & sparkling filtered water

**£30.00pp | Minimum order: 20**

 Vegan  Vegetarian  Non-Gluten Containing Ingredients

## Full Day Delegate

### On arrival

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

### Mid-morning

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

### Lunch

Refer to our seasonal buffets found on page 10-11  
Fairtrade tea and specialty filter coffee  
Still & sparkling filtered water

### Afternoon Tea

Fairtrade tea & specialty filter coffee  
Still & sparkling filtered water  
Selection of muffins

**£43.95pp | Minimum order: 20**



# Sharing Platter

Perfect for an intimate drinks reception or as a delicious addition to your sandwich selection. Our sharing platters are thoughtfully designed to serve around five people, making them ideal for enjoying together. They also feature a selection of lovely new summery items, giving you the perfect opportunity to try something fresh and seasonal.

 Vegan  Vegetarian  Non-Gluten Containing Ingredients

# Sharing Platters

Serves 5 people | £45.00 per platter



## Chinese Vegetarian

Spring rolls

Chilli oil cucumber skewers

Soy eggs

Soy radish & green beans  
(crispy garlic and shallots)

Edamame, ginger and spring  
onion crispy wontons



## Indian NGCI\*

Samphire pakoras

Paneer tikka skewers

Mini poppadoms

Chickpea & potato chaat dip

Spicy mango salad

**\* Non-gluten containing  
ingredients**



## Fusion Vegan

Crispy corn with furikake  
seasoning

Mushroom gyoza

Sweet potato falafel  
Gochujang mayo

Wasabi peas

Kimchi rice paper rolls/square

# Canapes

## Chefs Choice of

Leek rosti, blue cheese, candied walnut, kumquat, red chicory **v** **NG** **B**

Vol au vent, grilled hispi cabbage, Caesar dressing, quail's egg, chives **v** **NG** **C**  
**+ Chicken £1** **NG** **D**

Broccoli and cheddar round, roasted cauliflower, mustard, radish **v** **NG** **C**

Sweet potato, chilli & pumpkin seed wonton **ve** **NG** **A**

Polenta, balsamic onions, labneh, hazelnuts **v** **NG** **B**

Cottage cheese blinis, crispy cabbage, sour cream, cornichon, dill **v** **NG** **C**

Crispy paratha, curry oyster mushroom, golden raisin chutney, coriander **ve** **NG** **A**

Dark chocolate torte, fresh berries **v** **NG** **D**

**4 Canapes £15.20pp | Minimum order 20**

**6 Canapes £22.80pp | Minimum order 20**

**v** Vegan **v** Vegetarian **NG** **CI** Non-Gluten Containing Ingredients





# Something Sweet

A delightful sweet treat, perfectly suited to accompany a tea or coffee break. The ideal addition to any meeting, bringing a touch of indulgence and giving guests something special to look forward to during longer discussions.

 Vegan

 Vegetarian

 Non-Gluten Containing Ingredients



## Cookie selection

Chef's choice of cookies

Oat & Raisin  
Double Chocolate  
Milk Chocolate Chip  
White Chocolate Chip

**£2.00 pp**

**Minimum Order: 5**

## Mini pastry selection

Selection of pastries:

Croissant  
Pain Au Chocolat  
Pain Au Raisin  
Danish Pastry

**£2.55 pp**

**Minimum Order: 5**

## Mini Muffin selection

Selection of muffins:

Chocolate  
Lemon  
Blueberry  
White Chocolate & Raspberry

**£2.60 pp**

**Minimum Order: 5**

## Traybake & cake selection

Chef's choice of bakes

Carrot cake  
Chocolate marble  
Banana bread  
Lemon cake

**£3.80 pp**

**Minimum Order: 5**

## Plant based selection

Chef's choice of bakes

Double choc-chip cookie  
Berry muffin  
Banana chocolate chip muffin  
Mocha mini loaf

**£4.00 pp**

**Minimum Order: 5**

## Tart selection

Selection of tarts:

Pecan  
Chocolate & salted caramel  
Bakewell  
Treacle

**£4.40pp**

**Minimum Order: 5**

# Afternoon Tea

Filter Coffee

Selection of tea by Trampoline Teas

Sparkling elderflower

## Selection of Sandwiches:

Egg mayonnaise & cress 

Cream cheese & cucumber 

Mini brioche bun, cheddar cheese, truffle and lettuce  
mayonnaise, cornichon 

**add pastrami +£1**

## Homebaked scones

With jam and clotted cream

## Selection Of Mini Cakes By Luminary Bakery:

Flourless Chocolate & Salted Caramel  

Plant-based Victoria Sponge 

Carrot Cake 

**£26pp | Minimum 20**

**+£5 A Glass Of Fizz\***

\*Sparkling Wine Or Non-alcoholic Mocktail

 Vegan  Vegetarian  Non-Gluten Containing Ingredients



We work with social enterprises and charities to produce a delicious afternoon tea that drives positive change with every order!



# Sit Down Dining

## April/May Menu

Please choose one option from each course

### Starter

Grilled baby leek, whipped goats cheese, chicory, white balsamic and mustard dressing, oregano, balsamic pearls **v**

Miso and saffron braised fennel, pickled fennel, grapefruit, radishes, ranch dressing, parsley **v**

Textures of courgette, broccoli puree, capers, pickled kohlrabi, herb salsa **ve**

### Main

Grilled runner beans, charred hispi cabbage leaves, spiced oyster mushrooms, black garlic puree, harissa hummus, coriander **ve**

Burrata, watercress velouté, grilled artichokes, olive and pine nut salsa, pea shoots **v**

Crispy potato rosti, purple sprouting broccoli, chive aioli, hazelnut salsa **ve**

Confit duck leg, polenta, asparagus, wild garlic emulsion, salsa Verde +£7.50

### Dessert

Almond swiss roll, rhubarb and custard, blood orange **v**

Coconut rice pudding, fresh passionfruit, toasted coconut, lemon shortbread **ve**

Chocolate mousse, macadamia nuts, honeycomb, blackberry and clotted cream ice-cream **v** **NG CI**

## 3 Courses for £53.00 | Minimum 6

**ve** Vegan   **v** Vegetarian   **NG CI** Non-Gluten Containing Ingredients

### Fancy something a little extra?

Cheese Plate **v**

£9.00pp

Fairtrade tea & coffee with petit fours **v**

£4.80pp



# Summer BBQ

Choose 2 mains & 3 salads

## Mains

- BBQ broccoli & oyster mushroom skewer **ve**
- Cumberland sausage in pretzel bun **ve**
- Grilled hot honey halloumi cheese burger **v**
- Butterflied spiced chicken breast burger **£4**
- Mint & rosemary lamb burger **£4**

## Salads


- Grilled pineapple salsa **ve**
- Asian slaw **ve**
- Blue cheese potato salad **v**
- Chicory, beetroot, walnut and mustard salad **ve**
- Melon, ricotta, chilli and basil **v**

**£27.00pp | Minimum people: 40**

**ve** Vegan **v** Vegetarian **NG CI** Non-Gluten Containing Ingredients



# Soft Drinks



Still & sparkling filtered water 750ml	<b>£2.20</b>
English apple juice 750ml	<b>£3.70</b>
Jugs of peach iced tea 750ml	<b>£4.00</b>
Jug of elderflower presse 750ml	<b>£4.00</b>
Selection of Coca-Cola, Diet Coke, 7Up, Fanta	<b>£1.85</b>
Selection of Heartseas	<b>£1.95</b>
Selection of Dash Water	<b>£2.60</b>
Selection of Glug juices	<b>£2.60</b>
Selection of Hip Pop Kombucha	<b>£2.60</b>

# Beers & Cider

## No Alcohol

Peroni 0%	£3.80
Lucky Saint 0.5%	£3.80
Kopparberg Strawberry & Lime 0%	£3.95
Kopparberg Mixed Fruit 0%	£3.95

## Low Alcoholic 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

## Cider

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

## Beers

Peroni 5.1 %	£4.00
Birra Moretti 4.6%	£4.00
Gluten Free Peroni 5.1 %	£4.00

## Local Brewery - Two Tribes

Classic Helles Lager 4%	£4.00
Metroland Session IPA 3.8%	£4.00
Dream Factory Pale Ale 4.4% 330ml	£4.00



# Wine List

## Sparkling

Veuve de Valmante Brut, N.V, France <b>v</b>	£24.00
Prosecco Portenova, Veneto, Italy <b>ve</b>	£25.00
Cava Brut Traditional Purpitre, Penedes, Spain <b>ve</b>	£28.00
Blanquette de Limoux, France <b>v</b>	£32.00

## White

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

## Red

Shiraz /Tempranillo, El Zafiro '17, Estremadura, Spain <b>ve</b>	£19.00
Sangiovese Allegri, Rubicone, Italy <b>ve</b>	£20.50
Pinot Noir, The Impressionist, Macedonia <b>ve</b>	£22.50
Primitivo Doppio Passo, Puglia, Italy <b>ve</b>	£26.00
Cotes du Rhone, Mistral Famille Suter, Southern Rhone, France <b>ve</b>	£28.00

## Rose

Languedoc Pale Rose <b>ve</b>	£22.00
Bardolino Chiaretto Gorgo, Veneto, Italy <b>ve</b>	£27.00

**ve** Vegan   **v** Vegetarian   **NG CI** Non-Gluten Containing Ingredients



# Bespoke



If you fancy something a little different, we can definitely assist. Contact one of our Event Managers and they will be able to work with you to bring your vision to life!

## **UCL Bloomsbury**

[gina.driver@gatherandgather.com](mailto:gina.driver@gatherandgather.com)

OR

[maria.thorpe@gatherandgather.com](mailto:maria.thorpe@gatherandgather.com)

## **UCL East**

[veronika.matohlinova@gatherandgather.com](mailto:veronika.matohlinova@gatherandgather.com)

## **We have previously completed**

3 course dinner in for 236 guests

Student care packages

Graduation packages

Mad Hatter tea party

Sweet cart for student engagement

Breakfast canapés

Seasonal themed events and many more

# Steps for Sustainability



## Reducing our impact

We reduce our environmental impact through delivering a primarily disposable free hospitality service mainly on foot!



## Donate un-needed food

Sometimes plans change and less people show up than registered. Let us know during delivery and so we can donate any excess portions to St Mungo's Homeless Hostel. Help us feed bellies not bins.



## Powered by plants

We support the UCL campaign 'Powered by Plants' to reduce your department's carbon footprint. 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.

# 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).
- We cater weekend and evenings, you just need to contact us directly at [UCLHospitality@gatherandgather.com](mailto:UCLHospitality@gatherandgather.com)
- 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, ensure your guests do not take our reusable crockery, service ware or cutlery. 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