EVENTS AT UCL

Events at UCL

Autumn - Winter 2026



contents

Why Us	Page 03
How to Book	Page 04
Our Suppliers	Page 05
Tea, Coffee, Breakfast	Page 06
Sandwiches	Page 07-09
Finger Food	Page 10
Buffets	Page 11-13
Something a Little Lighter	Page 14
Conference Package	Page 15
Canapes	Page 16
Paul Rhodes Bakery	Page 17
Something Sweet	Page 18-19
Caravan Coffee	Page 20
Afternoon Tea	Page 21
Sit Down Dining	Page 22-23
Soft Drinks	Page 24
Beers And Cans	Page 25
Wine	Page 26
Bespoke	Page 27
Sustainability Tips	Page 28
T&Cs	Page 30

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.

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).

Feedback
Tell us how we did, scan the QR code to fill in a feedback form



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

We kindly request the following notice for hospitality orders:

Beverages: 3 Full Working Days
Food: 5 Full Working Days

For Calorie information for our brochure please scan the QR code

Dietary Requirements

Let us know in advance of any special dietary requirements, allergies and intolerances. Dietary requirment items are available on our website or booking site . 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

VE - vegan **V**- vegetarian **NGCI** - Non-Gluten Containing Ingredients

Allergens

Allergen matrix will be delivered with each oreder, for special dietary requirments please enquire. All our pre-packaged items have a full list of ingredients.

Monday to Friday
9.00 am to 5.00 pm

Website
foodatucl.com/hospitality

Phone
07471 006 301

Email
uclhospitality@gatherandgather.com

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

UCL Bloomsbury
gina.driver@gatherandgather.com
maria.thorpe@gatherandgather.com

UCL East
veronika.matohlinova@gatherandgather.com

Our Suppliers



CARAVAN
Coffee roasters providing our bespoke Fairtrade UCL coffee bean

SOLSTICE
Fresh produce, high quality ingredients

SOHO SANDWICHES
Handcrafted sandwiches, deli rolls and wraps

BELAZU
Responsibly sourced Mediterranean & Middle Eastern ingredients

LUMINARY BAKERY
Social enterprise

HERMOLIS
Quality Kosher meals

TWO TRIBES
Craft brewery

ELLIS WINES
Family wine merchants based in London

PAUL RHODES
Independent bakery, specialising in breads and pastries

PAXTON & WHITFIELD
Artisan cheese and handmade fine foods

SIMPLY LUNCH
Family-run sandwich supplier

Tea, Coffee & Breakfast

Tea & Coffee

Minimum Order: 5

Fairtrade tea and specialty filter coffee	£3.10pp
with home baked biscuits	£5.10pp
with mini pastries	£5.65pp
with cakes and traybakes	£6.90pp

Extras

Minimum Order: 5

Selection of home baked biscuits	£2.00pp
Selection of mini pastries	£2.75pp
Selection of cakes & traybakes	£3.80pp
Still & Sparkling filtered water (750ml)	£2.30pp
English Apple juice (750ml)	£3.90pp

Bakers Breakfast

Minimum Order: 5

Fairtrade tea and specialty filter coffee
Filtered still water
English apple juice
Cheese & onion mini bagel **V**
Parmesan & herb french toast **V**
Spinach & cherry tomato mini muffin **V**

£13.20 per person



All our filter coffee is made with bespoke Fairtrade beans from local roastery Caravan - specially created just for UCL!



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

VE - vegan **V**- vegetarian **NGCI** - Non-Gluten Containing Ingredients



Sandwich Lunches

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

Our sandwich lunches have had a makeover! You can now order packed lunches or just the sandwich platters, with the option to add the extras you need - from a fresh salad to serve 10, to a fruit platter or individual packets of crisps.

V - Vegan **VE** - Vegetarian
NGCI - Non-Gluten Containing Ingredients

Packed Lunch

Classic Meat Sandwich Packed Lunch

Chef's choice of:
Chicken sandwich
Seasonal piece of fruit
Bag of crisps
Canned water - still or sparkling

£12.50 per bag/person
Minimum order 5

Premium Meat Sandwich Packed Lunch

Chef's choice of:
Premium chicken sandwich
Seasonal piece of fruit
Bag of crisps
Sweet treat
Canned water - still or sparkling

£14.50 per bag/person
Minimum order 5

Classic Sandwich Packed Lunch V/VE

Chef's choice of:
vegetarian/vegan sandwich
Seasonal piece of fruit
Bag of crisps
Canned water - still or sparkling

£11.50 per bag/person
Minimum order 5

Premium Sandwich Packed Lunch V/VE

Chef's choice of:
Premium Vegetarian/Vegan sandwich
Seasonal piece of fruit
Bag of crisps
Sweet treat
Canned water - still or sparkling

£13.50 per bag/person
Minimum order 5

Platters

Minimum order 1 platter

Vegetarian Sandwich Platter
6 whole sandwiches quartered

£34.00

Vegan Sandwich Platter
6 whole sandwiches quartered

£35.00

Halal Chicken Sandwich Platter
6 whole sandwiches quartered

£37.00

NEW!

Vegetarian Wrap platter
4 whole wraps quartered

£34.00

Vegan Wrap Platter
4 whole wraps quartered

£35.00

Vegan Sandwich Mini Platter
3 whole sandwiches quartered

£20.00

Vegetarian Sandwich Mini Platter
3 whole sandwiches quartered

£20.00

Extras

Seasonal fruit platter (serves up to 10) £24

Chef's choice salad V (serves 10) £45

Packet of crisps £1.55

Piece of fruit £1

Water can still or sparkling £1.30

V - Vegan **VE** - Vegetarian **NGCI** - Non-Gluten Containing Ingredients

Finger Food

Perfect addition to our sandwich lunches or with drinks for a crowd

Classics

Pakora **VE NGCI**
Samosa **VE**
Spring roll **VE**
Gyoza **VE**
Giant salted corn **VE**

£2.35 Per item
minimum order 10

Meat

Ham and Manchego croquette

£3.35 Per item
minimum order 10

Premium Finger Food

Crispy cream cheese stuffed peppers **V**
Croxton Manor mac and cheese bites **V**
Cheese straws **V**
Feta & spinach samosa **V**
Diced wensleydale **V**
Chilli and cheese nugget **V**
Spicy corn fritter **VE NGCI**

£3.00 Per item
minimum order 10

Sweet Finger Food

Churros **V**
Mini doughnuts **V**
Apple & cinnamon samosa **VE**

£3.00 Per item
minimum order 10

V - Vegan **VE** - Vegetarian **NGCI** - 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 & traybakes, perfect for a sweet finishing touch.

£26.50pp | Minimum Order: 20

V - Vegan **VE** - Vegetarian
NGCI - Non-Gluten Containing Ingredients



French

Monday

Tomato fine tart **V**

Confit leek niçoise **V**

Tartiflette - potato & brie **V**

Carlin Pea Cassoulet **VE**

Mushroom Parfait, rye bread **V**
swap for chicken and apricot terrine +£3pp

CO2e per serving
1.34 Vegetarian
2.21 with meat



Fusion

Tuesday

Kimchi radish fried rice **VE**

Gochujang glass noodles **VE**
+ Chicken thigh £3pp

Prawn-less crackers **VE**

Spring onion pancakes,
katsu sauce **V**

Japanese potato salad **V**

CO2e per serving
0.76 Vegetarian
1.82 with meat



Italian

Wednesday

Vegan bacon & parmesan pasta amatriciana **V**

Caponata arancini **V**

Braised Tuscan beans **V**

Radicchio, fennel,
braised orange chicory,
hazelnut vinaigrette salsa **VE**

Pearl barley, squash, ve-du-ya salad **VE**
+ Parma ham £3pp

CO2e per serving
1.62 Vegetarian
with meat



Indian

Thursday

Kala chana -
black chickpea curry **VE NGCI**
+ shredded chicken to curry £3pp

Lentil kachori **V**

Peshwari naan **V**

Mini spiced cauliflower pie, green chutney **VE NGCI**

Bombay potato salad **VE NGCI**

CO2e per serving
1.11 Vegetarian
with meat



Greek

Friday

Falafel, tzatziki **V NGCI**

Mini pitta bread, Melitzanosalata - Aubergine dip **VE**

Braised orzo **VE**

Kolokithokeftedes – courgette fritters **V**

Beetroot, olive, pine nut & pomegranate salad, trochanteric dressing - feta & pepper dressing **V**
+Flaked Trout £3pp

CO2e per serving
2.76 Vegetarian
3.34 with meat



Something lighter

Our London Ploughman's is sourced from local suppliers showcasing the best of British produce!

London Ploughman's V

Broccoli, tomato & cheddar quiche **V**
+ add trout £3pp

Three seasonal cheeses **V**

Selection of Antipasti: Pickled onion, Mixed olives, caper berries, marinaded sundried tomatoes, celery sticks **VE**

Olive bread **VE**

Seeded crackers **VE**

Cheese Straws **V**

Chef's seasonal chutney **VE**

Two Chef's choice salads **V**

Bakewell mini tarts **V**

£20.00pp | Minimum order 10

CO2e per serving
2.76 Vegetarian
3.34 with meat

Snack Bowls

Serves 4-6

Crisps bowl **VE**	£4.20
Pretzel bowl **VE**	£4.50
Gordal olives **VE**	£5.90
Popcorn **VE**	£4.00

V - Vegan **VE** - Vegetarian **NGCI** - Non-Gluten Containing Ingredients

Conference Package



Half Day Delegate

On arrival

Fairtrade tea & specialty filter coffee

Still & sparkling filtered water

Selection of pastries

Lunch

Refer to our seasonal buffets found on page 12-13

Fairtrade tea & specialty filter coffee

Still & sparkling filtered water

£32.45pp I Minimum order: 20

V - Vegan **VE** - Vegetarian
NGCI - 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 12-13

Fairtrade tea and specialty filter coffee

Still & sparkling filtered water

Afternoon Tea

Fairtrade tea & specialty filter coffee

Still & sparkling filtered water

Selection of muffins

£45.50pp I Minimum order: 20

Canapes

Chefs Choice of

Parmesan sable, pear relish, fresh pear flower **V** CO2e 0.22

Squash tortilla, whipped goats, deep fried sage **V NGCI** CO2e 0.17

Brie and chive Pomme dauphine, hot honey labneh **V** CO2e 0.3

Polenta, saffron aioli, crispy artichoke, confit shallot **VE NGCI** CO2e 0.09

Olive bread, pepponata, green olive and pine nut salsa, basil cress **VE** CO2e 0.05

Corn tostada, candied jalapeno, Sichuan pickled yellow radish, feta cheese, mint cress **V NGCI** CO2e 0.18

Courgette and mushroom rouleaux, pickled shimeji, nasturtium **V NGCI** CO2e 0.07

Tiramisu waffle **V** CO2e 0.25

4 Canapes £15.60pp | Minimum order 20
6 Canapes £23.40pp | Minimum order 20

V - Vegan **VE** - Vegetarian **NGCI** - Non-Gluten Containing Ingredients





Paul Rhodes Bakery

Paul Rhodes Bakery is an independent, family-run bakery based in Greenwich, London — and one of our valued local suppliers.

Founded in 2003 by Paul Rhodes, the bakery handcrafts a wide range of breads and pastries using traditional techniques and quality ingredients. With a real focus on craftsmanship, consistency and responsible sourcing, everything is made from their Greenwich bakery and supplied fresh to businesses across London.

We're proud to use Paul Rhodes Bakery across a range of our offerings, from our **London Ploughman's** and delicious **cakes and traybakes,** to our **Baker's Breakfast.**

Great food, made locally, and something we're delighted to share with you!



Team UCL on a site visit at Paul Rhodes bakery



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.

V - Vegan **VE** - Vegetarian
NGCI - Non-Gluten Containing Ingredients



Cookie selection

Chef's choice ofcookies

Oat & Raisin
Double Chocolate
White Chocolate Chip

£2.00 pp
Minimum Order: 5

Mini pastry selection

Selection of pastries:

Croissant
Pain Au Chocolat
Pain Au Raisin
Danish Pastry

£2.75 pp
Minimum Order: 5

Mini Muffin selection

Selection of muffis:

Chocolate
Lemon
Blueberry
White Chocolate & Raspberry

£2.70 pp
Minimum Order: 5

Traybake & cake selection

Chef's choice of bakes

Carrot cake
Banana chocolate chip
Lemon drizzle
Tahini millionaire shortbread

£3.80 pp
Minimum Order: 5

Plant based selection

Chef's choice of bakes

Berry muffin
Banana chocolate chip muffin
Mocha mini loaf

£4.00 pp
Minimum Order: 5

CARAVAN

Caravan Coffee Roasters

We partner with local coffee roastery Caravan Coffee, based in North London, to supply the Fairtrade coffee we use across our hospitality filter coffee offering.

Food at UCL worked with Caravan to source a Fairtrade certified bean just for UCL.

Caravan is committed to responsible roasting and thoughtful sourcing, with a focus on building a more sustainable coffee industry.

Their approach to quality and sourcing aligns with our own commitment to making considered choices about the products we serve.





Team UCL on a roastery tour and filter tasting

NEW!

Afternoon Tea

Filter Coffee
Selection of tea by Trampoline Teas
Sparkling elderflower

Selection of Sandwiches:
Egg mayonnaise & cress **V**
Cream cheese & cucumber **V**
Mini brioche bun, cheddar cheese, truffle and lettuce mayonnaise, cornichon **V**
add pastrami +£1

Homebaked scones
With jam and clotted cream

Selection Of Mini Cakes By Luminary Bakery:
Flourless Chocolate & Salted Caramel **V NGCI**
Plant-based Victoria Sponge **VE**
Carrot Cake **V**

£27pp I Minimum 20
+£5 A Glass Of Fizz*
*Sparkling Wine Or Non-alcoholic Mocktail

VE - vegan **V**- vegetarian **NGCI** - Non-Gluten Containing Ingredients

We work with local social enterprise Luminary Bakery and Trampoline teas to produce a delicious afternoon tea that drives positive change with every order!



Sit Down Dining

October/November Menu

Please choose one option from each course

Starter

Labneh, grilled Squash, pumpkin seed and cavelo nero gremolata, crispy black cabbage **V**

Romesco sauce, roasted Leek, sofrito, crispy potato, paprika **VE**

Fig, goats cheese and caramelised onion tart, lambs lettuce, honey **V**

Main

Parmesan polenta, saffron braised fennel, Kale, ve-du-ya beurre noisette sauce, capers **V**

Grilled hispi cabbage, red miso yoghurt, edamame and ginger wonton, vegan xo sauce **VE**
+ Confit duck leg £7

Grilled artichokes, confit fennel salsa, green goddess sauce, Beetroot and feta rice ball **V**

For Calorie information for our sit down dining please scan the QR code

Dessert

Mascarpone and blueberry ice-cream, lemon tart V

Honey panna cotta, roasted plums, cinnamon doughnut V

Raspberry pavlova, Clotted cream and vanilla ice cream V

3 Courses for £55.00 I Minimum 6

V - Vegan **VE** - Vegetarian **NGCI** - Non-Gluten Containing Ingredients

Fancy something a little extra?

Cheese Plate **V**	**£9.50pp**
Fairtrade tea & coffee with petit fours **V**	**£5.00pp**



Sit Down Dining

November/December Menu

Please choose one option from each course

Starter

Sprout, parmesan and pomegranate salad, double mustard dressing, black garlic **V**

Cider cooked turnip flower, broccoli and spinach puree, grilled tender stem, salsa Verde **VE**

Tempura paneer, shaved cauliflower, green apple, roasted cauliflower puree, pickled red chilli, coriander oil **V**

Main

Spelt and freekeh Jerusalem artichoke risotto, artichoke crisps, hazelnut vinaigrette **VE**

Celeriac fondant, burnt apple puree, golden raisin chutney, apple braised roscoff onion, onion crumb **V**

Caramelised onion and braised red cabbage tart, mornay sauce, sliced chestnut, fresh redcurrants and watercress **V**
+ add confit turkey leg & turkey jus £5

For Calorie information for our sit down dining please scan the QR code

Dessert

Chocolate fondant, chocolate & orange ice cream **V**

Pistachio tiramisu **V**

Clementine & cranberry tart, meringue V

3 Courses for £55.00 I Minimum 6

V - Vegan **VE** - Vegetarian **NGCI** - Non-Gluten Containing Ingredients

Fancy something a little extra?

Cheese Plate **V**	**£9.50pp**
Fairtrade tea & coffee with petit fours **V**	**£5.00pp**



Soft Drinks



Still & sparkling filtered water 750ml	**£2.30**
English apple juice 750ml	**£3.90**
Jug of elderflower presse 750ml	**£5.00**
Selection of Coca-Cola, Diet Coke, 7Up, Fanta	**£1.95**
Selection of Heartseas	**£2.00**
Selection of Dash Water	**£2.60**
Selection of Glug juices	**£2.60**
Selection of Hip Pop Kombucha	**£2.60**
Still or sparkling water cans	**£1.30**

Beers

No Alcohol

Peroni 0%	**£4.00**
Lucky Saint 0.5%	**£4.00**

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**

Beers

Peroni 5.1 %	**£4.25**
Birra Moretti 4.6%	**£4.25**
Gluten Free Peroni 5.1 %	**£4.25**

Local Brewery - Two Tribes

Classic Helles Lager 4%	**£4.25**
Metroland Session IPA 3.8%	**£4.25**
Dream Factory Pale Ale 4.4% 330ml	**£4.25**



Wine List

Sparkling

0% Sparkling Blush, Wild Life Botanicals **VE**	**£23.00**
Veuve de Valmante Brut, N.V, France **V**	**£24.00**
Prosecco Portenova, Veneto, Italy **VE**	**£25.00**
Cava Brut Traditional Purpitre, Penedes, Spain **VE**	**£28.00**
Blanquette de Limoux, France **V**	**£32.00**

White

Pardillo/Chardonnay, El Zafiro '18, Estremadura, Spain **VE**	**£20.00**
Vinho Verde Barrete AB Valley, Minho, PTG **VE**	**£24.00**
Pinot Grigio, San Antini, Veneto, IGT, Italy **VE**	**£25.00**
Picpoul de Pinet, Sel de Sable, France **VE**	**£25.00**
Albarino Pazo de Mirasoles Parra Jimenez, La Mancha, Spain **VE**	**£26.00**
Chenin Blanc, 'Harmonie', France **VE**	**£28.00**

Red

Shiraz /Tempranillo, El Zafiro '17, Estremadura, Spain **VE**	**£20.00**
Sangiovese Allegri, Rubicone, Italy **VE**	**£22.00**
Carignan Vielles Viegnes Roche de Belanne, France **VE**	**£25.00**
Paraiso sur Cabernet Sauvignon, Chile **VE**	**£26.00**
Coleccion Organic Monastrell Bodegas La luz, Spain**VE**	**£28.00**

Rose

La Belle Eternelle Rosé 'Languedoc' Pale Rosé, France **VE**	**£25.00**
La Loupe Cinsault Carignan Rose, Languedoc, France **VE**	**£25.00**

V - Vegan **VE** - Vegetarian **NGCI** - 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
OR
maria.thorpe@gatherandgather.com

UCL East
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 Sustainablility



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.

Past Events

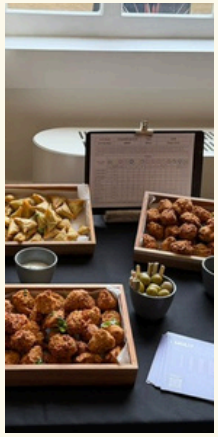


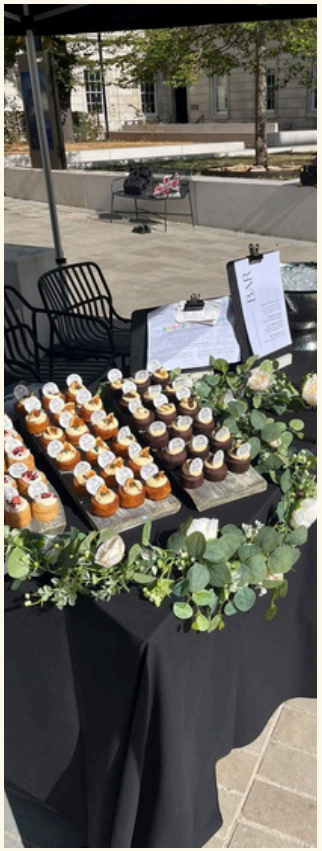


















Terms & conditions

- 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
- 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 + 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