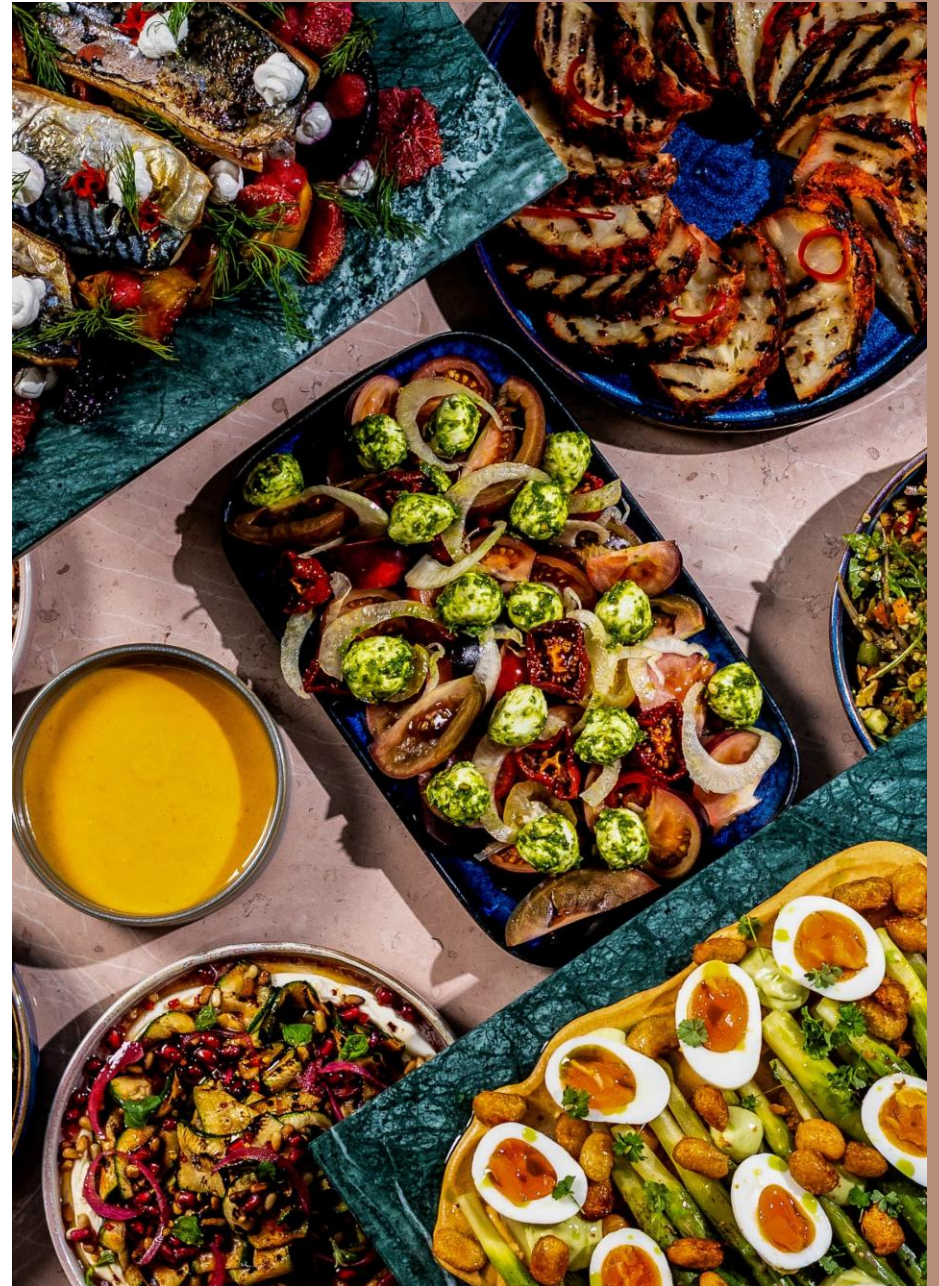




LONDON  
METROPOLITAN  
UNIVERSITY

# HOSPITALITY BROCHURE



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# BOOKING GUIDELINES

## Booking Deadlines

As minimum, we do require 10 working days' notice for all hospitality orders. Please note this will also be the deadline for the payment.

Final numbers are required a minimum of 5 working days

## Dietary Requirements

To ensure a seamless service, all dietary and allergen information must be provided at least 5 working days prior to your event.

Failure to submit this information in advance may result in service delays and/or additional charges.

## Cancellations

Please note that cancellations are as per our contractual terms and conditions

## Placing Your Order

Bookings should be made via your event coordinator. Should you require a bespoke order then they can liaise between yourself and the catering team to arrange a quote

## Additional Charges

On occasion depending on your event requirements there may be additional charges, these will be detailed at the time of booking.

## Pricing

All prices are exclusive of VAT and include service and labour from 5pm.



# REFRESHMENTS

## TEA & COFFEE

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Extract Coffee Roasters, selection of teas, and naturally flavoured water  
£3.00 per person

## TEA, COFFEE & BISCUITS

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Extract Coffee Roasters, selection of teas, biscuits and naturally flavoured water  
£3.50 per person

## TEA, COFFEE & PASTRIES

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Extract Coffee Roasters, selection of teas, mini pastries and naturally flavoured water  
£4.75 per person

## TEA, COFFEE & CAKES

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Extract Coffee Roasters, selection of teas, mini cakes and naturally flavoured water  
£4.75 per person



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# COLD DRINKS

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## SELECTION OF COLD DRINKS

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Bottled water (still/sparkling) 750ml  
£2.50 each

Fresh juice (Apple, Orange, Cranberry)  
£7.50 per litre jug

Soft drinks (Coke, Diet Coke, Coke Zero, Fanta, Sprite) 300ml  
£2.50 each

Sustainable drinks (Lemonaid and Frobishers) 330ml  
£3.50 each



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# BREAKFAST

Minimum order of 6

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## SELECTION OF BREAKFAST OPTIONS

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### Croissants

- Filled croissant with mature Barbers cheddar cheese and tomato (v) – £3.50 per person
- Filled croissant with spinach, tomato and cream cheese (v) – £4.00 per person
- Filled croissant with chicken, pesto mayo and rocket – £4.50 per person

### Healthy

One option from the menu below. Served with Extract Coffee Roasters, a selection of teas, fresh juices and water jugs – £11.00 per person

- Malted rye sourdough served with smashed avocado, cherry tomato, chill and olive oil drizzle (vg)
- Turkey ham muffin served with poached egg and Hollandaise

### Add Ons

- Mini pastries (v) – £2.50 per person
- Exotic seasonal (vg) – £3.50 per person



# SANDWICH LUNCH

Minimum order of 6

## OPTIONS

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### Standard\*

A selection of fillings served on a selection of homemade breads and wraps, crisps, seasonal whole fruits and naturally flavoured water – £11.50 per person

### Premium\*

A selection of fillings served on a selection of homemade breads and wraps, crisps, seasonal whole fruits, salted caramel brownie and naturally flavoured water – £15.00 per person

All sandwiches served with a mix of chicken, fish and vegetarian fillings\*

### Add Ons

- Crisps £2.00 per person
- Exotic seasonal cut fruit (v) – £3.50 per person
- Whole fresh fruit (v) – £1.50 per person
- Chocolate brownie (vg) – £2.50 per person
- Soft drinks (Coke, Diet Coke, Coke Zero, Fanta, Sprite 330ml) – £2.50 per person
- Juice (Apple, Orange, Cranberry) – £7.50 per litre

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# NOURISH BOWLS

Minimum order of 10

Choose a salad base and one protein.

Served with a bread roll, protein bar, fresh juices and naturally flavoured water – £11.50 per person

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## Salad

- Couscous tabbouleh, pomegranate and coriander (vg)
- Chargrilled aubergine, puffed quinoa and sumac kefir (v)
- Broccoli, mint and lemon slaw (vg)
- Vine tomato, spring onion, lemon and basil (vg)
- Smoked quinoa, chickpea and green salad (vg)

## Protein

- Lemon roasted chicken
- Tandoori spiced Chalk Stream trout
- Pepper-seared feather blade of beef
- Sweet potato falafel and beetroot hummus (vg)

## Add Ons

- Exotic seasonal cut fruit (vg) – £3.50 per person
- Whole fresh fruit – £1.50 per person
- Chocolate brownie – £2.50 per person



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# FINGER BUFFET

Minimum order of 10

6 items £16.00 per person / 9 items £24.00 per person / 12 items £30.00 per person

Served with naturally flavoured water

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## Meat

- Blue cheeseburger with gem lettuce, Tommy K and cornichons
- Peri Peri chicken burger with roasted red pepper, baby spinach and lime sour cream
- Honey and orange glazed chicken skewers
- Moroccan spiced lamb kofta with aubergine yoghurt

## Fish

- Salmon and coley fishcake with crème fraiche tartare
- Tandoori prawn skewer with curry mango dip

## Plant Based

- Panko aubergine burger with miso sesame (vg)
- Square cut pissaladière with tomato sauce, olives and capers (vg)
- Mature cheddar shortbread with cherry tomatoes and feta(v)

## Sweet

- Tropical fruit brochette (v)
- Bite doughnuts filled with fruit jam (v)
- Vanilla sponge cake (v)



# CONFERENCE PACKAGE

Minimum order of 10

Half day £20.00 per person

Full day £25.00 per person

Served with naturally flavoured water

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## Breakfast

Extract Coffee Roasters, a selection of teas, fresh juices and a selection of mini pastries.

## Break 1

Extract Coffee Roasters, a selection of teas and biscuits

## Lunch

1 Nourish bowl, 2 finger food items, bread roll, whole fruit and a soft drink selection

## Break 2

Extract Coffee Roasters, a selection of teas and biscuits

## Add Ons

- Crisps £2.00 per person
- Exotic seasonal cut fruit (v) – £3.50 per person
- Whole fresh fruit £1.50 per person
- Chocolate brownie (vg) – £2.50 per person
- Soft drinks (Coke, Diet Coke, Coke Zero, Fanta, Sprite) 330ml – £2.50 each



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# COLD BUFFET

Minimum order of 10

3 Mains, 3 Sides and 1 Dessert

Served with a selection of soft drinks and naturally flavoured water £25.00 per person

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## Mains

- Mature cheese and asparagus frittata with caramelised onion (v)
- Mediterranean chicken skewers
- Sun dried cherry tomato and fresh basil pasta (vg)

## Sides

- Roasted broccoli, sesame and white radish (v)
- Supergreen salad with mixed leaves, alfalfa, cucumber, chia seeds, roasted pumpkin seeds, pomegranate and olive oil dressing (vg)
- Heritage tomato salad (vg)

## Dessert

- Vanilla sponge cake (v)





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# HOT BUFFET

Minimum order of 10

**3 Mains, 3 Sides and 1 Dessert**

Served with a selection of soft drinks and naturally flavoured water £25.00 per person

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## Mains

- Roast vegetables ravioli with rich tomato and basil sauce (vg)
- Cream tarragon and leek chicken breast
- Coley baked fish with a rich shrimp velouté

## Sides

- Celeriac and fennel mash potato (v)
- Green beans with toasted flaked almonds (vg)
- Crispy artisan bread (v)

## Dessert

- Millefeuilles (v)



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# CANAPES

Minimum order for 25 guests - 6 items.

6 items £33.00 per person /

Additional item £3.75 per person

Served with naturally flavoured water

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## Meat

- Duck and rhubarb parfait
- Thai chicken bagel
- Yorkshire pudding with rare beef and horseradish

## Fish

- Smoked salmon tartar with mascarpone on blinis
- Open prawn with tomato mousseline on white bread
- Tuna mousseline with celery and peppers on white bread

## Plat Based

- Grape with cream cheese and pistachio (v)
- Halloumi and sweet pepper rice salad with shallot salsa tartlet (v)
- Tomato tapenade, red and yellow peppers on brown bread (vg)
- Confit carrot and tamari crisp (vg)

## Dessert

- Chocolate dipped strawberries (v)
- Wildberry crumble tart (v)



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# BEVERAGES

## BAR MENU

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- House Red 750 ml – £18.50 each
- House White 750ml – £18.50 each
- House Rose 750ml – £18.50 each
- Peroni 0.0, 0% ABV 330ml – £3.50 each
- San Miguel, 5% ABV 330ml – £4.00 each
- Peroni, 5% ABV 330ml – £4.50 each
- Kopparberg (Mixed Fruits, Strawberry & Lime), 4% ABV/ 0% also available 500ml – £6.50 each

# PACKAGES

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## OFFERINGS

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### Bar Package

A selection of beer, cider, red and white wine, soft drinks and crisps (based on 2 drinks per person) £11.00 per person

### Conference Package

**£66.76 per person | Minimum 120**

Full-day Great Hall hire with AV technician, dedicated conference coordinator and table-linen set-up.

Includes breakfast, two refreshment breaks and a working lunch with Extract Coffee Roasters catering.

Optional catering add-ons available.

### Summer Party Package

**£85 per person | Minimum 120**

Exclusive indoor or outdoor event space (subject to weather) with a BBQ.

Two hours of free-flowing beer, wine, cider and non-alcoholic drinks.

Includes PA or background music, dedicated coordinator, security and catering staff.



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# TAILOR MADE

If you have a specific requirement or fancy something not on our brochure, our on-site team are on hand to support and make your order perfect!



HOSPITALITY BROCHURE  
2026