

**London Metropolitan
External Hospitality
Brochure 2026/27**



BOOKING GUIDELINES

Hospitality Operating Hours

Our hospitality services are available Monday to Friday, 8:00am – 5:00pm. Events or meetings scheduled outside these hours may be subject to additional charges, which will be confirmed at the time of booking. Additional costs will be sent for approval within 48 hours of placing your order.

Dietary Requirements

To ensure a seamless dining experience, all allergen and dietary requirements must be provided at the time of booking with amendments no later than 5 working days prior to your event. Please note, tap water is included with all lunch orders.

Order Deadlines

Final numbers will be required 2 weeks prior to your event taking place,
Should you need to amend your order after this point, please email us and we will do our best to accommodate your request.

Placing Your Order

Once you have made your selection, please contact your events coordinator at conference@londonmet.ac.uk

Contact

To speak to a member of the events team, please email: conference@londonmet.ac.uk



Beverages & Light Bites

Minimum of 10 covers

Fairtrade & organic brewed coffee & selection of teas
& herbal infusions
£3.00

Fairtrade & organic brewed coffee & selection of teas
& herbal infusions with biscuits
£3.50

Fairtrade & organic brewed coffee & selection of teas
& herbal infusions with freshly baked mini pastries
£4.65

Fairtrade & organic brewed coffee & selection of teas
& herbal infusions with seasonal fruit platter
£5.45

Fairtrade & organic brewed coffee & selection of teas
& herbal infusions with freshly baked pastries &
seasonal fruit platter
£7.45

Adults need around 2000 kcal a day



Beverages & Light Bites Minimum of 10 covers

Fairtrade & organic brewed coffee & selection of teas & herbal infusions with homemade cookies, including chocolate chip, triple chocolate & red velvet

£5.00

Fairtrade & organic brewed coffee & selection of teas & herbal infusions with a selection of assorted cakes, including carrot, lemon, chocolate, blueberry & marble

£5.45

Orange, apple & cranberry juice

£3.85 per 1ltr jug

Glass bottled still & sparkling water 750ml

£3.00

Fruit infused water

£2.50 per 1ltr jug

Adults need around 2000 kcal a day



Breakfast

Minimum of 10 covers

Mini Danish Pastries (two per person)
£2.75 per person

Greek/coconut yoghurt, mango coulis, toasted coconut
& pumpkin granola
£3.30 per person

Seasonal fruit platter
£3.30 per person

Smoked salmon & cream cheese bagel
£7.15 per person

Roasted pepper & hummus bagel
£5.50 per person

Morning breakfast roll with smoked turkey bacon,
chicken sausage, plant-based sausage or portabella
mushroom, cheese & spinach
£4.95 per person

Adults need around 2000 kcal a day

Sandwich Classics

Minimum of 10 covers

Standard Sandwich Lunch

Selection of freshly made meat, fish, vegetarian & vegan sandwiches & wraps with apple/orange juice, tea & coffee, seasonal whole fruits, piper's crisps & fruit infused water
£16.50 per head

Premium Sandwich Lunch

Selection of freshly made meat, fish, vegetarian & vegan wraps & baguettes with apple, orange juice or tea & coffee, seasonal whole fruits, piper's crisps, fruit infused water & 3 sides

- Breaded coconut prawn skewer with mango siracha
- Sweet potato falafel with hummus
- Chocolate brownie or fruit flapjack

£19.80 per head

Pre-Packed Lunch Bags

Prepacked sandwich lunch served with crisps, seasonal whole fruit, chocolate bar & bottled water
£11.50 per head



Pizza Lunch

Minimum of 10 covers

Freshly Baked 12" Pizza with your choice of meat, vegetarian or plant-based option

Classic pepperoni or chorizo with mozzarella cheese
£13.75

Classic Margarita or mushroom & mozzarella
£11.50

Classic plant-based Margarita or mushroom & mozzarella
£11.50

All pizzas come with a selection of dips including:

- Garlic mayo
- Sweet chilli
- Hot sauce
- Ketchup

Adults need around 2000 kcal a day





Budda Bowls

Minimum of 10 covers

£12.50 per head

Each Bowl Includes

- Herby bulgar wheat
- Roasted chickpeas
- Smashed avocado
- Pickled vegetables
- Edamame beans
- Baby spinach & kale leaves
- Miso & citrus emulsion
- Soft boiled egg

Protein Selection Please Choose One Per Guest

- Silken tofu
- Herb marinated chicken
- Grilled halloumi
- Salt & pepper salmon fillet (£4.50 *supplement per person*)

Includes water & a selection of soft drinks

**Salmon supplement charged in addition to base price*

**Chicken, halloumi & salmon dishes inc. soft boiled egg*

Adults need around 2000 kcal a day

Finger Food

Minimum of 10 covers

£16.50 per head

Choose 5 from the following selection:

- Southern fried chicken Caesar slider
- Chicken kofta, flat bread, chopped summer salad, mint yoghurt
- Beef Slider
- Thai style chicken skewer with coconut red curry dip
- Breaded coconut prawn skewers with sweet chilli dip
- Sweet potato falafel with sun-blush tomato hummus
- Roast pepper & halloumi skewer with salsa Verde
- Buffalo cauliflower with miso mayo
- Tempura king oyster mushroom with miso mayo
- Bocconcini sun-blush tomato & olive skewer
- Vegan sausage roll

Adults need around 2000 kcal a day



BBQ Menu

Minimum of 20 covers

£20.00 per head

Meat-Pick 2

Marinated Chicken & Vegetable Skewers
Breaded Coconut Prawn Skewers with mango siracha
BBQ Glazed Chicken Burger
Cajun Chicken Drumsticks
Beef Burger

Veggie-Pick 2

Grilled Veggie Skewers
BBQ Halloumi Skewers
Veggie Burger
Veggie Hot Dog

Sides-Pick 3

Classic Coleslaw (or vegan slaw)
Potato Salad (creamy or mustard-based)
Pasta Salad
Grilled Corn
Fresh green salad

Dessert-Pick 2

Watermelon slices
Fruit Salad
Grilled pineapple with honey
Brownies or Cookies

Adults need around 2000 kcal a day



Afternoon Tea

Minimum of 20 covers

£13.20 per head

Fairtrade & organic brewed coffee & selection of teas & herbal infusions with a selection of freshly made meat, fish & vegetarian sandwiches, cakes & bakes

Please choose 3 below

- Mini red velvet cake
- Selection of mini scones with clotted cream & strawberry jam
- Chocolate brownies
- Victoria sponge
- Salted Caramel cake
- Lemon & elderflower mini loaf

Adults need around 2000 kcal a day



Canapes

£23.50 per head

Choose 5 from the following selection:

- Chicken satay skewer
- Parma ham & melon skewer
- Venison & horseradish crostini
- Duck hoisin pancakes
- Smoked salmon blinis
- Prawn cocktail cups
- Tuna & caper crostini
- Smoked mackerel pate on melba toast
- Fish goujons with tartare sauce
- Halloumi, honey & chilli skewer
- Tomato, basil & balsamic bruschetta
- Goats cheese & red onion marmalade crostini

Costs are all inclusive of labour & service equipment

Adults need around 2000 kcal a day



Wine List

Sparkling

Prosecco DOC Spumante Adalina, Friuli
Venezia Giulia / Veneto, Italy NV
£21.00 per bottle

White

Domaines Robert Vic, La Source
Reserve Blanc, Pays d'Oc, France 2024
£18.00 per bottle

Rose

La Source Reserve Rose, Les Domaines
Robert Vic, Pays d'Oc, France 2024
£20.00 per bottle

Red

La Source Reserve Rouge, Domaines
Robert Vic, Pays d'Oc, France 2024
£18.00 per bottle

*Further wines available upon request,
including non-alcoholic options*

Adults need around 2000 kcal a day



Drinks

Apple, Elderflower & Mint Sparkle, 1ltr Jug 6.00

Canned drinks (Coke, Sprite, Fanta), 330ml
£1.80

San Pellegrino, 330ml
£2.00

Still & sparkling glass water bottle, 750ml
£3.00

Peroni, 330ml, inc. 0%
£3.85

Red Stripe, 440ml
£3.85

Kopperberg Cider, 500ml, inc. 0%
Strawberry & lime / Pear / Mixed fruit
£5.00

Sangria, 1ltr, 9%
£9.00

Pimms, 1ltr, 5%
£13.00

Adults need around 2000 kcal a day





Nibbles

Olives
£4.40

Nuts
£3.85

Crisps
£2.75

Mixed nibbles inc. Olives, nuts & crisps
£7.15

Homemade cheese straws
£2.50

Adults need around 2000 kcal a day



Standard Delegate Day Package

Minimum of 20 covers
£25.75 per head

Morning

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with morning mini pastries

Mid Morning Top-up

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with biscuits

Working Buffet Lunch

Selection of freshly made meat, fish, vegetarian & vegan sandwiches with apple or orange juice, seasonal whole fruits, piper's crisps & bottled water.

Please also choose x3 finger food items from our menu on page 9

Adults need around 2000 kcal a day

Standard Delegate Day Package Continued

Afternoon

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with morning with afternoon cakes

Evening (Additional £15.00 per head)

Selection of red & white wine, bottled beers, soft drinks & nibbles

This package is based on a two-hour evening reception with labour & linen included

Half Day Option (£19.50)

Working buffet lunch with either the Morning or Afternoon option

Adults need around 2000 kcal a day





Premium Delegate Day Package

Minimum of 20 covers
£30.00 per head

Morning

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with morning mini pastries & seasonal fruit platter

Mid Morning Top-up

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with biscuits

Premium Working Lunch

Hot buffet with meat, vegetarian & plant-based options & dessert. Please speak to the catering manager to discuss menu options. Sample menu:

- Thai green chicken or vegetable curry with steamed basmati rice
- Chicken shawarma or falafel shawarma with couscous, rainbow slaw, khobez bread & hummus
- Lemon posset

Adults need around 2000 kcal a day



Premium Delegate Day Package continued

Afternoon

Fairtrade & organic brewed coffee, selection of teas & herbal infusions with morning with afternoon cakes

Evening (Additional £15.00 per head)

Selection of red & white wine, bottled beers, soft drinks & nibbles

This package is based on a two-hour evening reception with labour & linen included

Half Day Option (£21.00)

Working buffet lunch with either the Morning or Afternoon option

Adults need around 2000 kcal a day

Standard Drinks Package

Minimum of 20 covers
£26.00 per head

Enjoy a selection of Peroni, Moretti, Kopparberg, BrewDog Pale Ale, Peroni 0.0%, and house red, white and rosé wines. Coke, Sprite & San Pellegrino also included

Includes service staff and all event labour costs.

The Standard Drinks Package is available for a minimum four-hour service period and is subject to responsible alcohol service policies. A dedicated service team member is required at a minimum ratio of one server per 30 guests. All pricing is based on minimum guest numbers and the agreed event duration. Additional staffing, extended service periods, or venue-specific requirements may incur supplementary charges.

See full terms and conditions on page 22.

Adults need around 2000 kcal a day





Premium Drinks Package

Minimum of 20 covers
£35.00 per head

Upgrade your event with a selection of Peroni, Moretti, Kopparberg, BrewDog Pale Ale, Peroni 0.0%, and house red, white and rosé wines accompanied by mixed olives, premium nuts, Kettle crisps and cheese straws. Coke, Sprite & San Pellegrino also included

Includes service staff and all event labour costs.

The Unlimited Drinks Package is available for a minimum four-hour service period and is subject to responsible alcohol service policies. A dedicated service team member is required at a minimum ratio of one server per 30 guests. All pricing is based on minimum guest numbers and the agreed event duration. Additional staffing, extended service periods, or venue-specific requirements may incur supplementary charges.

See full terms and conditions on page 22.

Adults need around 2000 kcal a day



Fine Dining

Minimum of 20 covers

From £70.00 per head

Please contact the catering team to discuss your event. All costs are included.

Sample menu

Starters

- Pan seared cod, girolle mushrooms, truffle, chicken & miso jus, nasturtium
- Burrata, pickled kohlrabi, peach, chilli & basil

Mains

- Gressingham duck, summer beet gnocchi, confit leg bonbon, rhubarb & orange ketchup
- Pan seared & confit salmon, prawn tortellini & pea textures
- Asparagus & heritage tomato mille feuille, baby artichoke, wild garlic pesto
- Corn fed chicken, truffled pomme puree, charred gem, pistachio granola, confit egg yolk



Fine Dining Continued...

Desserts

- Lemon cheesecake, shortbread, compressed strawberries, basil syrup, black pepper meringue
- Blueberry & mascarpone mousse, orange gel, honeycomb
- Chocolate marquise, griottine cherry compote, crème fraîche

Drinks

- Arrival bubbles
- ½ Bottle of wine per person at the table
- Still & sparkling bottled water
- Non-alcoholic options

DRINKS PACKAGE TERMS & CONDITIONS

Package Overview

The Unlimited Drinks Package includes the agreed selection of beers, wines and alcohol-free beverages as detailed within the event proposal. The package is offered on an unlimited consumption basis for a minimum service period of four (4) consecutive hours.

Service Staff

A dedicated server is required for all unlimited drinks packages. Staffing is charged at one team member per 30 guests as a minimum. Additional staffing may be required depending on guest numbers, service style, licensing requirements, or client requests. Service staff costs are included within the package pricing unless otherwise stated.

Duration

Package pricing is based on a 4 hour service period. Requests to extend service beyond four hours will incur additional charges for beverages and labour. Service commencement and finish times must be agreed in advance.

Responsible Service of Alcohol

All alcohol will be served in accordance with licensing legislation and company policies. Service staff reserve the right to refuse service to any guest who appears intoxicated or whose behaviour may compromise safety, wellbeing, or legal compliance. The client's event organiser must support all responsible alcohol service decisions made by the catering team.

Product Availability

Products listed within the proposal are subject to supplier availability. Should a listed product become unavailable, a suitable alternative of equal or greater value will be provided.

Stock

Drinks are supplied for consumption during the agreed service period only. Unopened stock remains the property of the caterer unless otherwise agreed in writing.

