

A collage of various food items arranged on a rustic wooden surface. In the background, a metal tray holds several golden-brown bread rolls. To the right, a white bowl is filled with fresh red strawberries. In the foreground, there are two burgers with meat patties, cheese, and pickles. Next to them are two hot dogs in long buns, topped with mustard and a dark sauce. To the right of the hot dogs are skewers of grilled vegetables and cheese cubes. A small white bowl contains sliced red onions.

EVENTS AT UCL

SPRING - SUMMER 2023

Whatever the time of day, we believe
food brings us together
and makes us **happier**
and more **productive.**

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Your EVENT

Our range of seasonal menus fit in with any meeting or event style, and we are always happy to discuss bespoke options and ideas.

HOW TO BOOK

To book hospitality for your meeting you'll need to log in 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 expenditure code for food and drinks is 22151.

For example:
XXXXXX-XXX-XXXXXX-22151

Please ensure that you have booked furniture for your catering via the Room Bookings team.

To book, please visit
<https://ucl.hospitalitybookings.com>

We kindly request the following notice for hospitality orders:

- 3 working days** - beverages
- 5 working days** - food

DIETARY REQUIREMENTS

Please let us know of any special dietary requirements, allergies and intolerances.

All hospitality will be provided with a full allergen checklist and we are happy to answer any questions you have around this.

CONTACT US:

Our friendly team are available between 9.00am and 5.00pm, Monday to Friday.

foodatucl.com/hospitality

0207 679 2153 | 07471 006301
UCLHospitality@chandcogroup.com

Follow us to find out what's cooking @EventsAtUCL

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

gina.driver@gatherandgather.com
Maria.thope@gatherandgather.com

PROUD TO BE
**sustainable,
ethical &
future forward**

We're committed to delivering food that's as good for the planet as it is delicious



we are **powered by plants**

Our hospitality menus are proudly Powered by Plants. This is a UCL-wide campaign to reduce the carbon footprint associated with UCL's catering. By switching the narrative to vegetarian and vegan cooking we can make substantial carbon savings. This is not a ban on meat or flavour, but rather a celebration of delicious, high-quality cooking with a strong positive impact on the climate.

we are **disposable free**

Our hospitality deliveries are 100% disposable free (except for napkins) and we have significantly reduced the disposables used making your order, completely removing cling-film.

If you would like packaging for any leftovers, please order this at the same time as you place your order. These glass containers are yours to keep in your department. Please reuse them for your next event.





REFRESHMENTS

Fairtrade tea and speciality filter coffee **V, VE**
Organic English breakfast | Green tea | Peppermint
lemon and ginger | Red berry | Decaf

£2.25

Fairtrade tea and speciality filter coffee,
home baked biscuits **V**

£3.50

Fairtrade tea and speciality filter coffee,
mini croissants and Danish pastries **V**

£5.15

Fairtrade tea and speciality filter coffee,
with mini tray bakes **V, VE**

£5.20

Still or sparkling filtered water (750ml)

£2

English apple juice (750ml)

£3.50

Cawston Press (330ml)
Cloudy apple | Apple and rhubarb | Ginger Beer | Elderflower

£1.95

Dash water (330ml)
Raspberry | Blackcurrant | Lemon

£2.60

All prices are quoted per person **VE - VEGAN V - VEGETARIAN**
VEA - VEGAN AVAILABLE ON REQUEST GF - GLUTEN FREE

The Baker's BREAKFAST v

Seasonal fruit bowl
Selection of breakfast pastries & croissants
Fairtrade tea and speciality filter coffee
Fresh sustainable fruit juice
Chilled still and sparkling filtered water

£11.90 | Minimum order: 5

Add on BREAKFAST jar VE

Seasonal compote, coconut yoghurt and
homemade granola **GF**
Pear, apple and peanut butter bircher **VE**
Cut fruit salad **VE GF**

£3.50 | Minimum order: 5

The Bespoke BREAKFAST v

Hot breakfast options available upon request

EVENT MANAGERS:

Gina.Driver@gatherandgather.com
Maria.Thorpe@gatherandgather.com

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Live Well is all about tasty, balanced recipes,
developed by our nutritionists and chefs.

You can be confident you are eating
a well-balanced meal with Live Well.

Individual lunch BOX VEA, GFA

Individually packaged boxes, perfect for a large full day event

Packaged sandwich
Piece of fruit
Canned Life water

£11 | Minimum order: 5

Sandwich selection V, VEA

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, granary and wholemeal bread and wraps.

Seasonal fruit bowl
Crisps
Still and sparkling filtered water

£9 | Minimum order: 5

Why not add a DASH water to your order?

DASH rescue wonky fruit and vegetables and turns them into delicious and naturally-flavoured sparkling waters.

Dash water (330ml)
£2.60

Working sandwich lunch VEA

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, granary and wholemeal bread and wraps.

Daily salads from the cold buffet menu.

Seasonal fruit bowl

Crisps

Still and sparkling filtered water

£16.50 | Minimum order: 10

Add on finger food

Brie & cranberry wonton **£1.95** a portion

Onion bhaji **£1.95** a portion

Vegetarian samosa **£1.95** a portion

Add on something sweet

Selection of cookies **£1.95** a portion

Selection of traybakes **£2.90** a portion

Selection of cakes **£3.50** a portion

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Please advise us of any dietary requirements or allergies

Fork Buffet Menus

Minimum order | £22.50 | Per person

MONDAY

Aubergine stuffed with cauliflower couscous, pomegranate herbs and vegan feta with tahini yoghurt and chilli dressing **VE**
Asparagus and fennel tart with charred fennel yoghurt dressing **V**
Mixed leaf **VE**
Fresh mango, jalapeño, lime and bitter leaf **VE**
Multigrain tabbouleh **VE**
-
Dessert pot or traybake

TUESDAY

Fresh made lemon & coriander falafel, beetroot humous Coriander & lemon herb dressing. **VE**
Tofu scotched egg, Tzatziki, Pomegranate & herbs **V**
Greek salad **V** or **VE**
Tabbouleh salad **VE**
Bitter leaf & citrus salad **VE**
-
Dessert pot or traybake

WEDNESDAY

Grilled butternut squash, chimichurri, & herb crumb **VE**
Disco cauliflower- Roast cauliflower, tahini dressing, chimichurri, gochujang yogurt, toasted almonds & pomegranate **VE**
Mixed grain salad **VE**
Fattoush salad **V**
Mixed leaf **VE**
-
Dessert pot or traybake



Please advise us of any dietary requirements or allergies

THURSDAY

Buffalo mozzarella , cherry tomato & basil frittata **V**
Breaded aubergine, puttanesca **VE**
Panzanella salad
Roast Mediterranean veg and pesto salad **V**
Rocket & parmesan **VE**
-
Dessert pot or traybake

FRIDAY

Jerked celeriac, sweet potato puree, pineapple salsa & sweet jerk dressing **VE**
Caribbean style fritters **V**
Herb & toasted coconut, chilli bean salad **VE**
Lime & pineapple slaw **VE**
Mixed leaves **VE**
-
Dessert pot or traybake

ADD SOME EXTRAS

Add a Paxton and Whitfield artisan cheese selection with oat biscuits, chutney and grapes for £9 per person
Add a seasonal fruit pot for £4 per person

Hot daily buffets are available upon request, talk to our event managers:

Gina.Driver@gatherandgather.com
Maria.Thorpe@gatherandgather.com

The London LARDER LUNCH v

Paxton and Whitfield's Selection of British cheeses
oat biscuits, ale chutney and grapes

Natures Choice farm seasonal vegetable tart. Chutney and bitter
leaf salad

Waste Knot Our daily salads are made with British vegetables
and fruits that were surplus or rejected by the supermarket

Zero waste vegetable antipasti selection

from **New Covent Garden Market**
Artisan breads & cakes from our local bakeries
Bread Ahead Sweet of the day

£17 | Minimum order: 20

A selection of dishes, inspired by and
supplied by our **local, London suppliers**,
from Borough Market and beyond.

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Conference PACKAGES

HALF DAY DELEGATE

On arrival

Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Home baked biscuits

Lunch

Please see our seasonal fork buffets which can be
found on page 8 for your group.
Served with Fairtrade tea and speciality filter coffee
Still and sparkling filtered water

£27 | Minimum order: 20

FEED YOUR FOCUS

FULL DAY DELEGATE

On arrival

Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Selection of pastries

Mid-morning

Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Home baked biscuits

Lunch

Please see our seasonal fork buffets which can be
found on page 8 for your group.
Served with Fairtrade tea and speciality filter coffee
Still and sparkling filtered water

Afternoon Tea

Fairtrade tea and speciality filter coffee
Still and sparkling filtered water
Selection of cakes

£39.40 | Minimum order: 20

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Something SWEET

Vegan and gluten free options available - please ask

TRAYBAKE SELECTION V

Chef's seasonal selection of traybakes. Examples of what we offer:

Apple shortcake
Caramel shortcake
Chocolate brownie
Flapjack

£2.90 per portion | Minimum order: 5

LOVES AND CAKES V

Chef's seasonal selection of cakes. Examples of what we offer:

Carrot cake
Lemon and poppyseed
Banana, honey and pecan
Chocolate and beetroot

£3.50 per portion | Minimum order: 5

HOME BAKED COOKIES V

Chef's seasonal selection of cookies. Sample flavours:

Oat & raisin
Triple chocolate
Chocolate chip

£1.95 per portion | Minimum order: 5

MINI PASTRIES V

Chef's seasonal selection of mini pastries. Sample flavours:

Croissant
Pain au chocolat
Pain au raisin

£2.50 per portion | Minimum order: 5



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CANAPÉS

Our canapés are great for a standing reception. A staff member will be assigned to serve, which is reflected in the price.

HOT

Hot Canapés are available upon request.

Contact our event managers:

Maria.Thorpe@gatherandgather.com

Gina.Driver@gatherandgather.com

COLD

Blue cheese shortbread, fig jam & dill **V**

Crostini topped with goats cheese & balsamic caramelised onion **V**

Watermelon cube with balsamic reduction & vegan feta **VE**

Tostada topped with green mango, lime & chilli **VE**

Cucumber cup with hoisin king oyster mushroom & Asian garnish **VE**

Chickpea blini, whipped vegan feta & vegan salmon **VE**

SWEET

Mini lemon meringue **V**

Chocolate & pistachio brownie **V**

Vegan mini cupcake **VE**

4 Canapés £12.50, 6 Canapés £18.75

Minimum order: 20 people

Maximum order: 100 people

Over 100 people please contact Hospitality directly

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FINE DINING

STARTER

Vegan salmon and avocado rilette, nori and parsley caviar on sourdough crumpet with micro herb salad **VE**

Mushroom pâté, gooseberry chutney, tarragon purée and fresh brioche **VE**

Baby vegetable salad, hazelnut rolled goats cheese, tomato and basil gel, balsamic roast cherry tomato and seed cracker **V**

Butternut squash velouté, truffle & Parmesan Arancini with smoked butter **V**

Herb gnocchi, summer truffle & port cream, grilled baby courgette with leek & Parmesan gratin **V**

MAIN COURSE

Thai coconut cream, grilled courgette, fresh peas, tempura courgette flower bread crumbed Thai rice **VE**

Char siu tofu, lemon & black pepper pak choi, black bean & sesame sauce, grilled spring onion, fried sushi rice and red pepper oil **VE**

Root vegetable, cabbage and potato pithivier, Wild garlic and lemon velouté **V**

Pea risotto, Parmesan foam, Parmesan crisp, pea cress and fresh peas **V**

DESSERT

Brioche summer pudding, stewed fruits and lemon crème fraîche **V**

Coconut pannacotta, blood orange textures and lemon tuille **V**

Chocolate mousse, honeycomb, warm cookie vanilla ice cream **V**

Peach crumble- poached peach, scorched peach, set custard and crumble **VEA**

White chocolate torte, fresh and macerated cherries, cherry ice cream **V**

FANCY A LITTLE EXTRA

+ cheese plate £9pp **V**

+ Fairtrade tea and speciality filter coffee with petit fours £3.95pp **V**

3 courses for £49 | Minimum order 6

Please choose one option from each course

All prices are quoted per person VE - VEGAN V - VEGETARIAN

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Summer BBQ TIME

Vegan and gluten free options available - please ask

BBQ Mains

Please pick only 2 main options

Spicy bean burger **V**

Beetroot and quinoa burger **VE**

Grilled Cumberland-style sausage **VE**

Shawarma style mushrooms **VE**

Halloumi & Mediterranean vegetable skewer **V**

BBQ Side dishes

New potato salad, mayonnaise or dressing based **VEA**

Rainbow slaw **V**

Two salads of the day **V**

All with brioche or vegan buns, sauces and relishes **VEA**

£25 per person | Minimum order: 40

Staffing for the BBQ is included

Additional charge for drinks service if required

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Drinks

SOFT DRINKS

Still or sparkling filtered water (750ml)
£2

Coca-Cola (330ml)
£1.70

Diet Coke (330ml)
£1.70

English apple juice (750ml)
£3.25

Cawston Press (330ml)
Cloudy apple | Apple and rhubarb ginger
Beer | Elderflower
£1.85

Dash water (330ml)
Raspberry | Blackcurrant | Lemon
£2.60

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BEERS

Peroni Nastro Azzuro (300ml) 5.1% ABV
£3.95

Birra Moretti (300ml) 4.6% ABV
£3.95

Becks Blue alcohol-free (300ml) 0.0% ABV
£3.65

Support local!

Two Tribes 

A King's Cross based brewery

Classic Helles Lager (4.0%) 330ml
£3.90

Metroland Session IPA (3.8%) 330ml
£3.90

Dream Factory Pale Ale (4.4%) 330ml
£4.00

SNACK BOWLS

Tyrells crisps
£3.75

Vegetable crisps
£4.50

Marinated olives
£5.50

Sweet or salted popcorn
£3.75

Each bowl serves 5 guests

WINE LIST

SPARKLING

Prosecco, Frizzante Bollicine, N.V Treviso, Italy	£23
Veuve de Valmante Brut, N.V France	£23
Cava Brut Reserva, Mont Marcal '18 Catalunya, Spain	£30
Trillian's Sparkling Red 'Polish Hill River', N.V Clare Valley, Australia	£30

WHITE

Pardillo/Chardonnay, El Zafiro '18 Estremadura, Spain	£19
Chardonnay, Hamilton Heights '20 Southeast Australia	£20
Sauvignon Blanc, Le Potager du Sud '19 Cotes de Gascogne, France	£22
Le Pinot Auxerrois, Jean-Baptiste Adam '19 France - Biodynamic	26.50
Pecorino, Terre di Chieti Abruzzo, Italy	£26.50

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RED

Shiraz /Tempranillo, El Zafiro '17 Estremadura, Spain	£19
Grenache Noir, La Loupe '19 Languedoc, France	£20
Pinot Noir, Whale Point '19 Southeast Australia	£22
Montepulciano, Coste di Moro '16 Aburuzzo, Italy - Biodynamic	£26.50
Malbec, Cahors Chateau Croze de Pys '18 France	£26.50
Merlot, Chateau Peybonhomme Les Tours '18 Bordeaux, France - Biodynamic	£26.50

ROSÉ & ORANGE

'Il Parradosso' rosato Terre Siciliane Sicily	£19
Carignan Rosé, La Loupe '20 Languedoc, France	£23.50
Malvasia Orange' Ancestrale' Skin Contact '20 Aburuzzo, Italy - Biodynamic	£32

Why not add a member of staff to
 serve, that way you are only charged
 for what is opened



Looking for something **a little different?**

Our Piaggio and coffee trike are available for hire for outdoor drinks receptions.

Hire cost includes staffing and equipment
Please contact us for more details.

We also offer pizza menus and fully bespoke menus,
just send us an email:

Maria - maria.thorpe@gatherandgather.com

Gina - gina.driver@gatherandgather.com

UCLHospitality@gatherandgather.com



SERVING UP SUSTAINABILITY

Our tips to help you throw a more sustainable event by reducing food waste and the environmental impact of your order.

- **Inform Gather & Gather if the attendance rate significantly drops**, we can donate uneaten food – but **only if it doesn't leave our kitchen**.
- Consider **asking participants to bring their own container** in case there is food left over after the event, or **order containers** when you place your order. These will be yours to keep at your department.
- Ensure that any food waste that occurs (that cannot be redistributed safely) is disposed of in the **orange food waste stream** – Remove it from it's packaging first.
- Opt for filtered still or sparkling water rather than bottled.
- **Oat milk** has a much lower carbon footprint than dairy. Choose this for your tea and coffee order.
- **Support local businesses** and **reduce food miles** by ordering from the **London Larder menu** or the **Two Tribe beers**
- 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.



For more information, or if you have any questions on how to reduce the environmental impact of your event, get in touch directly with our **Gather & Gather sustainability manager**

VOUCHERS

Enjoy your meeting break in one of our cafés, where your team can enjoy a Fairtrade barista-made coffee.

Click here to book your vouchers
Select your voucher denomination
Select your chosen cafe for collection

We will have them ready for you at your chosen cafe on the day of your event.

TERMS AND CONDITIONS OF VOUCHERS

Vouchers are valid for the date shown only and are not refundable or transferable.

£3.50 minimum spend. No cash alternative will be given. Requests for vouchers must be made 1 working day in advance so that we have sufficient time to deliver them to you.

TERMS AND CONDITIONS

- Gather & Gather is the university's chosen provider of hospitality and catering across all campuses. When you use us, you support the institution and ensure high standards and fair wages from farm to fork. If you can't see what you're looking for, please get in touch to see how we can help.
- Before booking any hospitality, we ask that you ensure that a room is booked and is suitable for the consumption of food.
- The food options in this brochure are for service and delivery between 7.30am and 5.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside of these hours. Additional charges apply. A quote will be provided.
- The layout of certain buildings may, for health and safety reasons, restrict the service we can offer. Building and maintenance works throughout the university may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.
- Please make sure that all catering areas are step free or lift accessible.
- All food is for immediate consumption.
- All the hospitality equipment delivered must stay in the room. Any missing will be charged.
- Cancellations made on the day will be charged in full.
- Cancellation Charges:
 - 2 working day's notice given - 100% of bill
 - 4 working day's notice given - 50% of bill
 - 5 working day's notice given - 0% of bill
- 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

Whatever the time of day, we believe
food brings us together
and makes us **happier** and more **productive**.