170 Queen’s Gate
London

Menus

CONTINENTAL BREAKFAST

Minimum numbers 20 people
Served between 07.30 and 10.30

£9.80 per person

A selection of:

» Freshly baked mini pastries, croissants and muffins served with butter and preserves
» Fresh seasonal fruit
» Greek yoghurt with granola and honey
» Freshly brewed fairtrade coffee and tea
» Herbal teas
» Fresh orange juice

BREAKFAST TREATS

£1.10

» Freshly baked mini Danish pastry
» Freshly baked mini croissant
» Mini savoury croissant platter, serves 10
» Platter of mini bagels with smoked salmon and cream cheese, serves 10
» Bacon roll
» Scrambled on egg toast

BEVERAGES Available all day

£2.05

» Freshly brewed fair trade tea and coffee, per cup
» Freshly brewed fair trade tea, coffee and biscuits, per cup
» Apple | orange | cranberry juice, per litre
» Coca Cola | Sprite | Fanta, per 330ml can
» Smoothies 330ml
» Still | sparkling mineral water, per litre
» Selection of Bottlegreen sparkling presses (275 ml)

CAKES AND BAKES

£1.60

» Mini muffins – triple berry and triple chocolate
» Caramel shortbread | flapjack | chocolate brownie
» Cinnabun
» Freshly baked scones with butter and jam

SNACKS

£3.10

» Olives | Nuts, serves 5
» Kettle crisps (small / large)
» Fresh seasonal fruit

Prices exclude VAT
WORKING LUNCHES

Minimum numbers 10 people
Serived with sandwich and roll selection and finest Kettle crisps.
Please compile your menu by selecting 3 items.
Add an additional item for £2.50 per item.

MEAT
» Short crust miniature pie selection
» Chicken tikka with yogurt cucumber and mint dressing
» Lemon grass and ginger chicken brochette
» Mini cocktail Cumberland and chutney turnovers
» Oriental duck parcel with sweet soy dipping sauce

FISH
» Mixed fish sushi platter
» Lemon garlic and coriander king prawn skewers
» Salmon goujons with aioli
» Tempura prawns with sweet chili glaze
» Panang king prawn skewer

VEGETARIAN
» Ricotta filled baby peppers
» Vegetable sushi platters
» Baby brie wedges with balsamic and beetroot glaze
» Falafel bites with tzatziki
» Mozzarella sun blush tomato and rocket pizza bites

SWEETS
» A selection of mini loaf cakes
» Mini brownies, caramel bites and flapjacks
» Mini Macaroons
» Fresh fruit
» Mini éclairs

£14.50 per person

Prices exclude VAT
HOT FORK BUFFET
For parties of 30 or more
Served with bread rolls, tea and coffee
Please choose 2 main course items, 2 salads and 2 desserts

MAIN COURSES - select two
» Braised beef in red wine with mushrooms, bacon and shallots and potatoes
» Chilli beef with mixed beans and rice
» Roast butterfly leg of lamb with apricot and horseradish sauce, served with potatoes
» Greek lamb stew with tomatoes and olives, served with potatoes or rice
» Chicken with red and yellow peppers and tomato sauce, served with potatoes or rice
» Chicken rogan josh with mini naan and rice
» Seafood fricassee with a saffron sauce and mashed potato
» Escalope of salmon, roast red pepper, rocket sauce and potatoes
» Vegetable korma with mini naan and rice (v)
» Chickpea and roast vegetable tagine in a tomato and apricot sauce with rice or potatoes (v)
» Sweet potato chilli with rice (v)
» Melanzane parmigiani - aubergine, tomato and parmesan bake, served with potatoes (v)

SALADS - select two
» Greek salad
» Celery, apple, fennel, white cabbage and walnut
» Wild rocket, frissee salad, parmesan cheese and croutons
» Mixed roasted vegetables with couscous
» Crispy rainbow salad - mixed leaf and seasonal vegetables
» Pesto pasta, spinach, pine nuts and cherry tomatoes

DESSERTS - select two
» Tropical fruit salad served with Greek yoghurt and honey
» Cheeseboard with grapes, nuts and dried fruit
» Chocolate ganache tart
» Peach and almond tart
» Key lime pie
» Blueberry brûlée tart

£30.75 per person

Prices exclude VAT
AFTERNOON / EVENING RECEPTION SELECTION

For parties of 30 or more
6 items
Additional items

£15.40 per person
£2.60 per item per person

MEAT
» Mini chicken tikka naan breads
» Lamb samosas
» Oriental duck parcels
» Southern coated chicken goujons

FISH
» Salmon lime and ginger skewer
» Chilli and mango prawns
» Miniature smoked salmon dill and caper tarts
» Panang king prawn skewer

VEGETARIAN
» Indian tiffin bites samosas, bahjis, and pakoras with mango chutney
» Vegetable satay with peanut dipping sauce
» Luxury mini quiches
» Breaded mini brie wedges with balsamic glaze

VEGAN
» Chickpea and kale falafel
» Thai vegetable spring rolls
» Mango and tomato salsa wonton
» Carrot and coriander sausages

SWEETS
» Coconut tray bake
» Lemon drizzle cake
» Mini macaroons
» Mini éclairs

Prices exclude VAT
GARDEN BARBEQUE

Menus available on request  
£31.00 per person

AFTERNOON TEA

Minimum numbers 20  
Served between 15.30 and 17.30  
£14.35 per person

- A choice of teas – Earl Grey, English breakfast, camomile and peppermint
- Selection of sandwiched – cucumber, egg mayonnaise and cress, and smoked salmon
- Freshly baked scones with Cornish clotted cream and strawberry jam
- Selection of afternoon cakes

PLATTERS

Prices are per platter

- Fresh seasonal fruit platter  
  serves 5 / serves 10  
  £15.40 / £25.70
- Sushi platters, fish | vegetarian  
  serves 5  
  £18.00
- Deli platter  
  serves 10  
  Beef striploin | honey roast ham | pastrami | chorizo | serrano ham | balsamic pickled onions | caper berries | seared vine cherry tomatoes | rustic baguette  
  £89.20
- Mediterranean vegetable platter  
  serves 10  
  Chargrilled peppers and courgettes | grilled artichokes | stuffed vine leaves | sunblushed tomato tapenade | rustic baguette  
  £82.00
- Greek meze platter  
  serves 10  
  Chargrilled green peppers / stuffed vine leaves / campagnola olives / houmous / tzatziki / sunblushed tomatoes / flatbread  
  £67.65
- English cheese platter  
  serves 5 / serves 10  
  £30.75 / £61.50

Prices exclude VAT
MINIMUM CATERING SPEND
A minimum catering spend include audio visual equipment applies as follows:

<table>
<thead>
<tr>
<th>Time</th>
<th>Council Room</th>
<th>Solar Room</th>
<th>Drawing Room</th>
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</thead>
<tbody>
<tr>
<td>08.00–18.00</td>
<td>£1,000</td>
<td>£500</td>
<td>£500</td>
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<tr>
<td>18.00–22.30</td>
<td>£2,000</td>
<td>£1,200</td>
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The minimum catering spend does not reduce if a half-day meeting has been booked.

CANCELLATION / REDUCTION OF ROOMS
In the event of meeting rooms being cancelled within 10 working days prior to the date of the event, the Catering department reserves the right to charge 100% of the minimum spend.

ALL NOTIFICATIONS MUST BE IN WRITING. VERBAL INSTRUCTIONS WILL NOT BE ACCEPTED.

FINAL CATERING NUMBERS
(a) Five working day notice is required for change in numbers of more than 10%.
(b) Three working day notice is required for change of numbers of less than 10%.

SMOKING POLICY
In accordance with governmental legislation, smoking is not permitted at 170 Queen’s Gate. Details of additional smoking zones on campus can be found via the following link:
www.imperial.ac.uk/health-and-wellbeing/smoke-free-imperial

ACCESS TO 170 QUEEN’S GATE
170 Queen’s Gate is a listed building. The main entrance includes stairs, which limits accessibility for wheelchair users.

USE OF 170 QUEEN’S GATE
As 170 Queen’s Gate is accessible to a large number of people, we cannot take responsibility for any items left in the cloakroom, meeting rooms or catering areas. We would suggest that you make your delegates/guests aware of this and provide appropriate cover.

The meeting rooms at 170 Queen’s Gate are not sound-proof. Therefore, total silence from other users of the building cannot be guaranteed.

Visitors and delegates are not permitted to consume food, alcoholic or non-alcoholic beverages on the premises that have not been supplied by the venue.

All food served at 170 Queen’s Gate is to be consumed only on the premises.