CONTINENTAL BREAKFAST

Minimum numbers 20 people
£10.50 per person

A selection of:
» Freshly baked mini pastries, croissants and muffins
» Fresh seasonal fruit
» Greek yoghurt with granola and honey
» Freshly brewed fairtrade coffee and tea
» Herbal teas
» Freshly squeezed orange juice

BREAKFAST TREATS

» Freshly baked mini Danish pastry £1.15
» Freshly baked mini croissant £1.15
» Mini savoury croissant platter (ham & cheese or cheese & tomato), serves 10 £19.00
» Platter of mini bagels with smoked salmon and cream cheese, serves 10 £12.45
» Bacon roll £3.15
» Egg roll £2.65
» Ubley tick & creamy yoghurts £1.10
» Fresh seasonal fruit £1.00

BEVERAGES

» Freshly brewed fair trade tea and coffee, per cup £2.10
» Freshly brewed fair trade tea, coffee and biscuits, per cup £3.15
» Apple | orange | cranberry juice, per litre £2.10
» Coca Cola | Sprite | Fanta, per 330ml can £1.15
» Smoothies 330ml (can only be ordered in sets of 8) £2.10
» Still | sparkling mineral water, per litre £2.10
» Selection of Bottlegreen sparkling presses (275 ml) £2.10

CAKES AND BAKES

» Mini muffins – triple berry and triple chocolate £1.65
» Caramel shortbread | flapjack | chocolate brownie £1.55
» Freshly baked scones with butter and jam £2.50
» Selection of cakes £2.00
» Mini macaroons (2 pieces) £1.70

SNACKS

» Olives | Nuts, serves 5 £3.15
» Kettle crisps, serves 5 £3.35
WORKING LUNCHES

Minimum numbers 10 people
Serened 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
» Chicken Satay Brochette
» Hoisin Duck and Vegetable Springroll, light soy and chilli dip
» Chicken Gyoza with ponzu dip
» Mini Cocktail Sausages with honey and mustard
» Crispy Lamb Samosa, coriander and pickled lime dip

FISH
» Teriyaki Salmon Skewers
» Coconut Breaded King Prawn
» Lemongrass and Ginger Prawn Brochette
» Crispy Calamari Cheese Bites
» Cod Buttercrisp Goujons, Tartare Sauce

VEGETARIAN
» Mini Italian Bruschetta Selection
» Spinach and Vegetables Pakoras
» Veg Gyoza and Ponzu Dip
» Mozzarella, Sun-blushed Tomatoes Mini Pizzas
» Baby Brie Wedges with Balsamic Glaze
» Thai Vegetable Spring rolls

SWEETS
» A selection of mini loaf cakes
» Mini brownies, caramel bites and flapjacks
» Mini Cheesecake Selection
» Mini Macaroons
» Fresh Fruit
» Mini Eclairs

£15.00 per person
HOT FORK BUFFET

Minimum numbers 30 people
Served with bread rolls, tea and coffee
Please choose 1 meat or fish and 1 vegetarian main course, 1 salad, 1 side, 1 dessert
We will provide the full buffet as 80% meat/fish and 20% vegetarian unless otherwise specified

MAIN COURSES
» Braised beef mushrooms and shallots
» Chilli beef with mixed beans
» Roasted leg of lamb with apricot and horseradish sauce
» Greek lamb stew with feta, tomatoes and olives
» Chicken rogan josh with mini naan
» Chicken Balti with cucumber raita
» Seafood fricassee with a saffron sauce and mashed potato
» Escalope of salmon, roast red pepper, rocket sauce
» Vegetable korma with mini naan (v)
» Chickpea and roast vegetable tagine in a tomato and apricot sauce (v)
» Mushroom ravioli with parmesan, rocket and cream sauce (v)

SIDES
» Mixed vegetable noodles in black bean sauce
» Vegetable fried rice
» Crushed new potatoes with crispy onion and parsley
» Garlic sautéed green beans

SALADS
» Greek salad
» Celery, apple, fennel, white cabbage and walnut
» Wild rocket, frisée 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
» Tropical fruit salad served with Greek yoghurt and honey
» Cheeseboard with grapes, nuts and dried fruit
» Chocolate ganache tart
» Blueberry brûlée tart
» Baked vanilla cheesecake

£33.00 per person
AFTERNOON / EVENING RECEPTION SELECTION

For parties of 30 or more
Please compile your menu by selecting 6 items.

MEAT
» Mini Cocktail Sausages with honey and mustard
» Oriental Duck Spring rolls
» Chicken Yakitori Skewers
» Lemongrass and Ginger Chicken Brochette
» Chicken Tikka Skewers

FISH
» Mini Roasted Salmon Skewers
» Red and Charcoal Prawns
» Lemongrass and Ginger Skewers
» Crispy Calamari Cheese Bites

VEGETARIAN
» Indian tiffin bites samosas, bahjis, and pakoras with mango chutney
» Mixed tempura vegetable with lime pickled yoghurt
» 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
» Pistachio Mini Carrot Cake
» Mini Macaroons
» Toffee Chocolate Brownie
» Mini Eclairs

£16.00 per person
Additional items
£2.60 per person
GARDEN BARBEQUE

*Menus available on request*

AFTERNOON TEA

*Minimum numbers 20*

* A choice of freshly brewed coffee and tea – Earl Grey, English breakfast, camomile and peppermint
* Selection of finger sandwiches – cucumber, egg mayonnaise and cress, smoked salmon and cream cheese
* Freshly baked scones with clotted cream and strawberry jam
* Selection of afternoon cakes

PLATTERS

*Prices are per platter*

» Fresh seasonal fruit platter
   serves 5
   £16.00

» Sushi platters, fish | vegetarian
   serves 5
   £18.50

» Deli platter
   serves 10
   Beef striploin | Honey roast ham | Pastrami | Chorizo |
   Serrano ham | Balsamic pickled onions | Caper berries |
   Seared vine cherry tomatoes | Selection of bread
   £89.20

» Fish platter
   serves 10
   Smoked Salmon | Smoked Trout |
   Smoked haddock | Smoked mackerel |
   Prawns | Selection of bread
   £86.50

» 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
   Served with dried apricots, grapes, walnuts and cheese biscuits
   £31.75

SALADS

*Serves 10 people*

Chorizo, roast squash & quinoa salad
£28.00

Smoked salmon with steamed broccoli salad
£28.00

Vegan cheese & roasted cauliflower salad
£22.00

Greek salad
£20.00

Orzo pasta salad with roasted peppers
£20.00

All prices exclude VAT
Canapé Menu

Choose 6 items from the selections below                      £23.00 per person
Add an additional item                                                     £2.85 per item per person

Minimum number of 30 people applies

When ordering any canapés from this selection, Gluten Free (GF), Dairy Free (DF), need to be stipulated on the order

CANAPÉS

MEAT SELECTION

» Glazed Cut Duck Parfait on Pain de Emingé of Smoked Duck
» Smoked Duck with duck mousse and blackberry on ficelle
» Chicken Liver Parfait, Spiced Port Jelly Tower on Toast
» 6 dots smoked chicken mousse on Seeded cracker, mango chutney & pistachio
» Open bagel with smoked chicken mousse toasted Almond flakes & spring onion
» Chorizo and Red Pepper Mouseline with Spring Onion
» Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
» The Bacon Lettuce and Tomato on Toast
» Fig Wrapped in Parma ham, With Stick
» Parma ham rose with mixed peppers and Flat Parsley on Feuillete
» Peppered Beef with Beetroot Chutney and Horseradish on Crouton
» Roast Beef with Horseradish on Yorkshire Pudding

FISH SELECTION

» Tuna Mousseline with Celery & Peppers on White Bread
» Smoked salmon on triangular dark rye bread with garlic and chive cream cheese
» Blinis with Keta and Avruga Caviar
» Tortilla Cup Caesar Salad with Quail Egg and Anchovy
» King prawn ash tartlet with avocado mousse & cherry tomato
» Rolled omelette with Smoked Trout and Keta Blinis
» Smoked Salmon Carpaccio with Mayonnaise keta on Crostini
» Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread
» Spicy crab salad & radicchio in Tortilla Cup avocado salsa
» Quail egg Wrapped with Smoked Salmon with Avruga on Toast
» Pastry Cone filled with Smoked Trout Mousse, Keta Caviar and chives
» Seared Sea Bass with Thai Vegetables on Focaccia
Canape Menu

CANAPÉS

VEGETARIAN SELECTION

» Stack of Mozzarella and Roast Vine tomato with Pesto and Yellow Salsa
» Walnut Bread with Mature Stilton and Figs
» Goats cheese log with beetroot dust on Paprika shortbread with yellow salsa
» ½ Baby Artichoke Heart, Porcini Mousse, Mixed Peppers
» Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
» Goats cheese pistachio Pink pepper Corn, and cranberry ball with pick
» Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
» Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
» Half Quail Egg, Spicy Mayo, Leek on Ficelle
» Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
» Zucchini & Pine Nut Omelette with marinated Roast Peppers
» Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

GLUTEN FREE AND DAIRY FREE CANAPÉS

» Mille Feuille of Smoked Chicken, Red Pepper Mousseline, Grapes
» Chargrilled Asparagus with cured Ham and Sundried Tomato
» Cut Roasted potato, Smoked Salmon Rosette, Avruga
» Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa (V)
» Tiny Vegetable on grilled Courgette with Asparagus tip (V)
» Aubergine Mousseline and Sweet Pepper on Roasted Potato (V)
» Carrot Cup with Grated Celeriac Salad and Red Pepper (V)
» Bundle of Julienne vegetable bundle chives balsamic dressing (V)
» Gluten free bread green Avocado salsa, Black Olive Crumble fresh half-moon tomato (V)

DESSERT SELECTION

» Fresh Fruit on Creamy Genoise
» Pistachio and Blackcurrant Tartlet
» Lemon Curd meringue tartlet
» Mini Carrot cake, Vanilla Beans dusting with Crystallised Ginger
» Rich Chocolate Brownie with Fresh Raspberry’s & Cream (Nuts)
» Rich Chocolate Brownie with Seared Apple Fan & Apple Cream (Nuts)
» Sable Biscuit, passion fruit mousse, candied lime zest
» Mini Fresh Fruit Tartlet with Vanilla Cream
» Lemon and Almond Scone topped a lemon mousse and Kiwi (Nuts)
» Rhubarb Cream Brule & Pistachio dessert Tart (Nuts)
» Mini Banoffie Pie
» Mini Opera Gateau (Nuts)
» Lemon tartlet, Lemon Zest
MINIMUM CATERING SPEND
A minimum catering spend including audio visual equipment applies as follows:

<table>
<thead>
<tr>
<th></th>
<th>Garden Room</th>
<th>College Room</th>
<th>Oak Room</th>
<th>Ballroom</th>
<th>Billiard Room</th>
<th>Boardroom</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.00–18.00</td>
<td>£1,200*</td>
<td>£200</td>
<td>£100</td>
<td>£500</td>
<td>£500</td>
<td>£300</td>
</tr>
<tr>
<td>18.00–22.30</td>
<td>£1,200</td>
<td>£600</td>
<td>£600</td>
<td>£800</td>
<td>£800</td>
<td>£400</td>
</tr>
</tbody>
</table>

* if room is booked for sole use

The minimum catering spend does not reduce if a half-day meeting has been booked.

The catering services we provide are recharged at cost to our clients. The service is not for profit.

CANCELLATION / REDUCTION OF ROOMS
Due to high demand on bookings, the cancellation and/or reduction period is now as follows:
- For bookings where the minimum spend is below £1,000: In the event of meeting rooms being cancelled within 10 working days prior to the start of the event, the Catering department reserves the right to charge 100% of the minimum spend.
- For bookings where the minimum spend is above £1,000: In the event of meeting rooms being cancelled within 20 working days prior to the start 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 58 Prince’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](http://www.imperial.ac.uk/health-and-wellbeing/smoke-free-imperial)

ACCESS TO 58 PRINCE’S GATE
58 Prince’s Gate is a listed building. The main entrance includes stairs, which limits accessibility for wheelchair users.

USE OF 58 PRINCE’S GATE
As 58 Prince’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 58 Prince’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 58 Prince’s Gate is to be consumed only on the premises.