**BEVERAGES ALL DAY**  
*Minimum numbers 8, served all day*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fairtrade tea and coffee, <em>per cup</em></td>
<td>£2.05</td>
</tr>
<tr>
<td>Fairtrade tea, coffee and biscuits, <em>per cup</em></td>
<td>£3.10</td>
</tr>
<tr>
<td>Apple</td>
<td>Orange</td>
</tr>
<tr>
<td>Still Sparkling mineral water, 1lt</td>
<td>£2.05</td>
</tr>
<tr>
<td>Bottlegreen sparkling presses, 275ml, ginger and lemongrass, elderflower or lime</td>
<td>£2.05</td>
</tr>
<tr>
<td>Coca Cola</td>
<td>Sprite</td>
</tr>
<tr>
<td>Fruit Smoothies 330ml</td>
<td>£2.05</td>
</tr>
</tbody>
</table>

**BREAKFAST TREATS**  
*Minimum numbers 8, served all day*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly baked mini Danish pastry</td>
<td>£1.10</td>
</tr>
<tr>
<td>Freshly baked mini croissant</td>
<td>£1.10</td>
</tr>
<tr>
<td>Platter of mini bagels with smoked salmon and cream cheese, serves 10</td>
<td>£12.30</td>
</tr>
<tr>
<td>Bacon roll</td>
<td>£3.10</td>
</tr>
<tr>
<td>Scrambled eggs on bread roll</td>
<td>£2.60</td>
</tr>
</tbody>
</table>

**CONTINENTAL BREAKFAST**  
*Minimum numbers 20, served between 7.30 - 10.30*

- A selection of freshly baked mini pastries, croissants and muffins with butter and preserves
- Greek yoghurt with granola and honey
- Fresh seasonal fruit
- Fairtrade tea and coffee
- Herbal teas
- Orange juice

- £9.80 per person

**PLATTERS**

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh seasonal fruit, <em>serves 5 / serves 10</em></td>
<td>£15.40 / £25.70</td>
</tr>
<tr>
<td>Classic sandwich platter, meat</td>
<td>fish</td>
</tr>
<tr>
<td>Sushi platters, fish</td>
<td>vegetarian, <em>serves 5</em></td>
</tr>
<tr>
<td>Deli platter, <em>serves 10</em></td>
<td>£89.20</td>
</tr>
<tr>
<td>beef strip loin</td>
<td>honey roast ham</td>
</tr>
<tr>
<td>Mediterranean vegetable platter, <em>serves 10</em></td>
<td>£82.00</td>
</tr>
<tr>
<td>chargrilled peppers and courgettes</td>
<td>grilled artichokes</td>
</tr>
<tr>
<td>Greek meze platter, <em>serves 10</em></td>
<td>£67.65</td>
</tr>
<tr>
<td>chargrilled green peppers</td>
<td>stuffed vine leaves</td>
</tr>
<tr>
<td>English cheese platter, <em>serves 5 / serves 10</em></td>
<td>£30.75 / £61.50</td>
</tr>
<tr>
<td>grapes</td>
<td>chutney</td>
</tr>
</tbody>
</table>

**CAKES AND BAKES**  
*Minimum numbers 8, served all day*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini muffins</td>
<td>£1.60</td>
</tr>
<tr>
<td>triple chocolate</td>
<td>blueberry Mini bites</td>
</tr>
<tr>
<td>caramel shortbread</td>
<td>flapjack chocolate</td>
</tr>
<tr>
<td>Mini doughnuts</td>
<td>£1.50</td>
</tr>
<tr>
<td>jam</td>
<td>chocolate</td>
</tr>
<tr>
<td>Selection of cakes</td>
<td>£3.60</td>
</tr>
<tr>
<td>Freshly baked scones with clotted cream and jam</td>
<td>£2.90</td>
</tr>
</tbody>
</table>

**SNACKS**

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olives, <em>serves 5</em></td>
<td>£3.10</td>
</tr>
<tr>
<td>Nuts, <em>serves 5</em></td>
<td>£3.10</td>
</tr>
<tr>
<td>Kettle Chips, <em>serves 5</em></td>
<td>£4.10</td>
</tr>
<tr>
<td>Fresh seasonal fruit</td>
<td>£1.10</td>
</tr>
</tbody>
</table>
Menus

WORKING LUNCHES
Minimum numbers 10, served between 11.30 and 14.30
Served with a sandwich or roll selection and kettle crisps. Compile your menu by choosing 3 items from the selections below.
Add another item for £2.50 per person

Meat
Oriental duck parcel
Chicken tikka with yogurt, cucumber and mint dressing
Lemongrass and ginger chicken brochette
Shortcrust mini pie selection
Steak and ale|cheese, leek and potato|chicken and bacon
Mini cocktail Cumberland and chutney turnover

Fish
Roasted salmon skewers
Salmon goujon with aiolis
Oriental king prawn
Tempura prawns with sweet chili glaze
Lemon sole goujon

Vegetarian
Baby peppers filled with ricotta cheese
Falafel bites with tzatziki
Vegetable samosa
Baby brie wedges with balsamic glaze
Mozzarella sun-blushed tomatoes and rocket pizza bites

Dessert
A selection of mini loaf cakes
Mini macaroons
Mini éclairs
Fresh fruit
Mini brownie, flapjack and caramel bites

*Please indicate any dietary requirements

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 sandwiches - cucumber, egg mayonnaise and cress and smoked salmon
Freshly baked scones with Cornish clotted cream and strawberry jam
Selection of afternoon cakes

AFTERNOON / EVENING RECEPTION SELECTION
Minimum numbers 30, served from 16.00 onwards; select 6 items per person; add an additional item for £2.50 per person
£15.40 per person

Meat
Mini chicken tikka naan breads
Mini sausage and mash
Oriental duck parcels
Southern coated chicken goujon

Fish
Oriental king prawn roll
Tempura battered prawn
Mini roasted salmon skewer
Mini crab cake with lime pickled yoghurt

Vegetarian
Indian tiffin bites samosas, bahjis, and pakoras with mango chutney
Mixed tempura vegetable with lime pickled yoghurt
Luxury mini quiches
Breaded mini brie wedges with balsamic glaze

Cakes
Mini macaroons
Mini éclairs
Coconut tray bake
Lemon drizzle cake

Vegan options
Chickpea and kale falafel
Thai vegetable spring roll
Sweet potato curry bite
Mini Lincolnshire sausage

All prices exclude VAT
HOT FORK BUFFET
Minimum number 30, served with bread rolls, tea and coffee

£30.75 per person

Please choose 2 main courses, 2 salads or sides and 2 desserts

Hot Mains
Braised beef, cranberries and shallots
Chicken Balti
Greek lamb, feta cheese and olives
Smoked haddock, prawns and saffron paella
Mushroom ravioli and cream sauce (V)
Chickpea, aubergine and tomato casserole (Vg)

Salads
Waldorf salad (nut free)
Oriental noodle salad
Penne pasta, parmesan, pesto and sun-blushed tomatoes
Baby leaf salad
Cherry tomato, cucumber and spring onion salad

Sides
Basmati pilaf rice
Crushed new potatoes with crispy onion and parsley
Roasted sweet potatoes and red onion
Garlic sautéed green beans

Desserts
Fresh fruit salad
Chocolate torte
Baked vanilla cheesecake
Lemon merengue pie
Blueberry frangipane tart

*Please indicate any dietary requirements
MINIMUM CATERING SPEND
A minimum catering spend include audio visual equipment applies as follows:

<table>
<thead>
<tr>
<th>Time</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.

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 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

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.