



EVENTS AT UCL

Autumn - Winter 2024

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WHY US

Professional

We provide a full service, including set up, clear up, and even assist with event organisation. Our team of event managers and head chef tailor their services to your specific needs and budget.

Convenient

Our events team will look after all your catering needs so you can focus on the rest of your event

Delicious

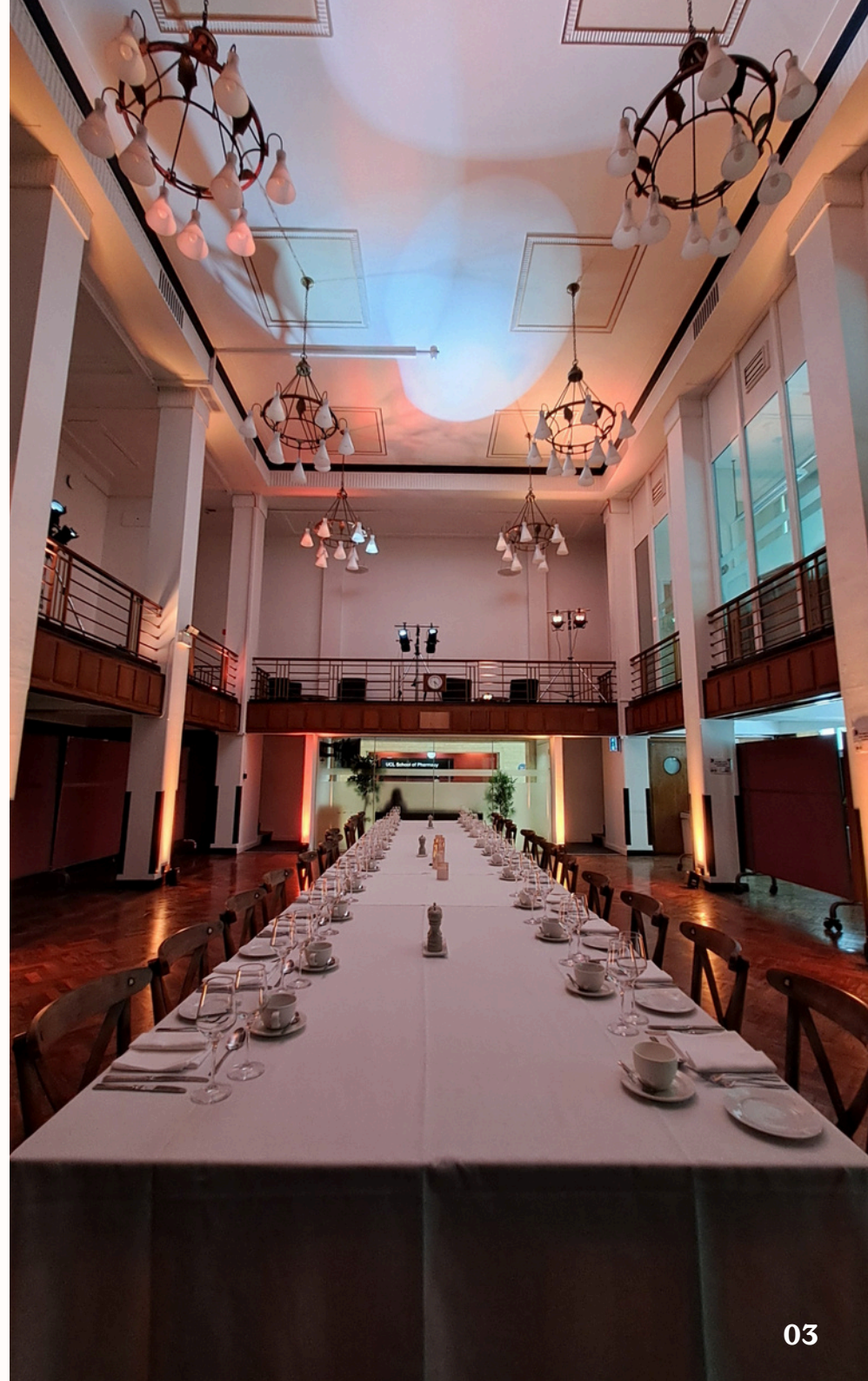
Our commitment to sourcing high-quality, locally produced ingredients ensures that the food we serve is not only sustainable but also delicious.

Ethical & Sustainable

We are committed to ethical and sustainable practises. By using electric vans and delivering on foot where possible we have reduced our carbon food print. We champion local social enterprises to support our community and deliver disposable free as standard.

Safe

We take allergens and food hygiene seriously, ensuring that all necessary precautions are taken to provide safe food options. This commitment to safety is essential for the well-being of event attendees.



HOW TO BOOK

To book hospitality you'll need to log in to our booking system 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 and cleaning for your catering via the Room Bookings team. This is not something we provide.

Email: roombookings@ucl.ac.uk

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

We kindly request the following notice for hospitality orders:

- 3 full working days - beverages
- 5 full 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 matrix and we are happy to answer any questions you have.

Please be aware all our food items are prepared in a kitchen that contains all allergens and cannot guarantee completely free of allergen traces. Click here to view our full

Terms & Conditions.

Contact Us

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

Web: foodatucl.com/hospitality

Phone: 0207 679 2153 or 07471 006 301

Email: UCLHospitality@gatherandgather.com

For UCL East: UCLEastHospitality@gatherandgather.com

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

Gerson.soares@gatherandgather.com

Maria.Thorpe@gatherandgather.com

UCL East

Veronika.Matohlinova@gatherandgather.com



TEA, COFFEE & BREAKFAST

Tea & Coffee

Minimum order: 5

Fairtrade tea and specialty filter coffee **£2.70pp**

Fairtrade tea and specialty filter coffee,
home baked biscuits **£4.70pp**

Fairtrade tea and specialty filter coffee,
mini pastries **£5.25pp**

Fairtrade tea and specialty filter coffee,
with mini tray bakes **£5.60pp**

Extras

Minimum order: 5

Selection of home baked biscuits **£2.00pp**

Selection of mini pastries **£2.55pp**

Selection of traybakes **£2.90pp**

Selection of cakes **£3.50pp**

Still & Sparkling filtered water (750ml) **£2.10pp**

English Apple juice (750ml) **£3.50pp**

Bakers Breakfast

Fairtrade tea and specialty filter coffee

Filtered still water

English Apple Juice

Selection of pastries

Fruit Compote & Greek Yoghurt

Savoury Breakfast Muffins

£12.50 per person | Minimum order: 5



Oat milk has a much lower carbon footprint than dairy. We provide oat milk with each order of tea & coffee along with dairy milk

SANDWICH LUNCHEs

Individually packaged lunch, perfect for on the go

Packaged Sandwich (Classic selection or Premium selection)

Piece Of Seasonal Fruit
Packet Of Crisps
Canned Water

Premium Sandwich Selection

Coronation Egg & Cress
Barber's Cheddar Ploughman's
Caprese Focaccia
Chickpea Mango Masala Wrap **VE**
Vegan Ploughman's **VE**

£13.00 per bag
Chicken & Bacon Caesar +£0.50pp

Classic Sandwich Selection

Cheddar Ploughman's
Egg Mayonnaise
Onion Bhaji Wrap **VE**
Hummus & Falafel Wrap **VE**

£11.00 per bag
Roast chicken salad +£0.50pp



Sandwich Selection V/VE

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

Seasonal Fruit Bowl
Crisps

Still And Sparkling Filtered Water

£10.00pp | Minimum Order 5
Meat Selection +£1.00pp

Working Sandwich lunch V/VE

One and a half rounds of freshly prepared deep filled sandwiches on a variety of white, whole meal bread and wraps

Two chef's choice salads

Seasonal Fruit Bowl

Crisps

Still And Sparkling Filtered Water

£18.00pp | Minimum Order: 10
Meat Selection +£1.00pp



Meat sandwiches are available upon request
UCLHospitality@gatherandgather.com

FORK BUFFET

£24.00pp | Minimum Order: 20

Monday - British

Coronation chickpea scotch eggs
(swap for pork scotch eggs at **£3.00**)
Leek, feta & chives filo
Piccalilli with sourdough toast **VE**
Waldorf salad
Grilled pear & chicory salad, stilton dressing



Tuesday - Indian

Beetroot raita **VE**
Potato, spinach & pea patties
Roti, pumpkin chilli oil **VE**
Paneer & sweet potato tikka masala dressing
(swap for chicken tikka masala skewers at **£3.00**)
Jeera rice



Wednesday - Mediterranean

Fusilli pasta, aubergine caponata sauce **VE**
Onion & olive pissaladière
Burrata nicoise salad
(swap for trout nicoise salad at **£3.00**)
Cheddar & herbs, stuffed courgette
Fasolokia (green beans and potato)



FORK BUFFET CONTINUED

£24.00pp | Minimum Order: 20



Thursday - Malaysian



Nasi goreng, banana leaf

Carrot rendang **VE**

(swap for chicken rendang at **£3.00**)

Curry mee noodles **VE**

Satay tenderstem broccoli & sugar snaps **VE**

Crispy pitta chips, grilled chillies **VE**



Friday - African



Apricot & harissa cous cous **VE**

Fava bean dip, flatbread bread **VE**

Roasted red cabbage, chermoula **VE**

Res el hanout & tomato butter beans & feta

Chickpea, pepper & green bean tagine **VE**

(swap for chicken tagine at **£3.00**)



With every buffet we serve a selection of cakes and traybakes.

Add on

Add a cheeseboard +£50

Selection of cubed cheese, crackers, dried fruit, grapes & chutney

Serves 8-10 people

SOMETHING LIGHTER

London 'Picnic' Larder

Selection of artisan bread **VE**

Two salads of the day **VE**

Selection of British cheeses, oat biscuits, ale chutney and grapes

Potato, leek, squash and sage pie

(swap for braised chicken leg potato, leek, squash and sage pie at **£4.50**)

Mushroom, thyme and cheddar muffin

Mini Lemon cheesecake

£18.00pp

Minimum order 10, Maximum 150



Snack Bowls

Crisps bowl **VE** **£4.00**

Vegetable crisp bowl **VE** **£4.50**

Gordal olives **VE** **£5.50**

Popcorn **VE** **£4.00**

Serves 4-6

CONFERENCE PACKAGES

Half Day Delegate

On arrival

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

Lunch

Please see our seasonal fork buffets which can be found on page 7-8 for your group
Served with Fairtrade tea and specialty filter coffee
Still and sparkling filtered water

£28.50pp | Minimum order: 20



Full Day Delegate

On arrival

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

Mid-morning

Fairtrade tea and specialty filter coffee
Still and sparkling filtered water
Selection of home baked biscuits

Lunch

Please see our seasonal fork buffets which can be found on page 7-8 for your group
Served with Fairtrade tea and specialty filter coffee
Still and sparkling filtered water

Afternoon Tea

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

£41.50 pp | Minimum order: 20

SHARING SNACKS



Feta peppers

Porcini mushroom arancini

Cheese straws

Buffalo cauliflower bites, ranch dip **VE**

Japanese rice cracker mix

Poppadom's, aubergine pickle **VE**

Mozzarella bocconcini, grilled olive & chilli skewers

Corn ribs, chipotle salsa **VE**

Vegetable pakora, tamarind chutney **VE**

Homemade pitta chips, guacamole **VE**

Dolmades (grapes leaves with rice) **VE**

Dough balls with garlic butter

Feta and spinach parcels

Lamb koftas, salsa + **£2 supplement**

4 Snacks £8.80pp | 6 Snacks £13.20pp

Minimum order 10, Maximum order 100

CANAPES

Chef's Choice of:

Cheddar scone, apricot chutney, pickled celery

Polenta, truffle cream, chestnut mushroom **VE**

Chinese pancake, hoisin, cucumber, spring onion, coriander **VE**

Beetroot & feta tart, pine nuts, watercress & bee pollen

Crispy spaghetti basket, parmesan, Neapolitan sauce, black olive

Grilled courgette, burrata, spicy jalapeño salsa

Zalmon sushi, corn, sriracha mayonnaise, ginger, wakame **VE**

Pea & mint muffins, pea puree, fried quails egg

Macaroons

4 Canapes £14.80pp | 6 Canapes £22.20pp

Minimum order 20, Maximum order 100



SOMETHING SWEET

Tray Bake Selection

Chef's Choice of Tray bakes:
Raspberry & Coconut
Brownie
Millionaire Shortbread
Vegan Fruit Flapjack

£2.90 pp

Minimum Order: 5

Cake Selection

Chef's Choice of Cakes:
Red Velvet
Lemon Poppy seed
Chocolate Beetroot
Carrot Cake

£3.50 pp

Minimum Order: 5

Home Baked Cookie Selection

Selection of Cookies:
Oat & Raisin
Double Chocolate
Milk Chocolate Chip
White Chocolate Chip

£2.00 pp

Minimum Order: 5

Mini Pastries Selection

Selection of Pastries:
Croissant
Pain Au Chocolat
Pain Au Raisin
Danish Pastry

£2.55 pp

Minimum Order: 5



AFTERNOON TEA

Well Grounded Impact Filter Coffee

Selection Of Tea By NEMI Teas

Sparkling Elderflower

Selection Of Sandwich:

British Cheddar Ploughman's
Egg & Cress
No Duck Wrap
(Swap For Duck Wrap +£1.50)

Selection Of Mini Cakes By Luminary Bakery:

Flourless Chocolate **V**
Plant-based Victoria Sponge **VE**
Carrot Cake **V**
Homemade Mini Scones With Clotted Cream & Jam **V**

£25pp | Minimum 20

+£5 A Glass Of Fizz (Sparkling Wine Or Non-alcoholic Mocktail)



We work with social enterprises and charities to produce a delicious afternoon tea that drives positive change with every bite & slurp you take!

To learn more visit:
www.luminarybaker.com
www.nemiteas.com
<https://notescoffee.shop/>

SIT DOWN DINING

November/December

Starters

Celeriac Tom Yum soup, crispy seaweed and chili oil
Wild Mushrooms, fried quail egg, gherkin and caper emulsion, pickled pear
Roasted swede, coconut sauce, charred corn, baby turnips, hazelnuts and chive oil

Main

Braised tamarind red cabbage, samphire pakoras, sesame raita and coriander aioli
Miso, tahini purple cauliflower, pistachio pesto, Treviso & golden raisin chutney, golden beetroot crisps
Potato, truffle and cheddar gratin, caramelised onion stuffed leek, olive crumb, crispy cabbage, cider veloute

Meat option:

Confit turkey leg, pickled red cabbage, sprout and chestnut tart with mornay sauce, turkey jus
(£5 supplement)

Dessert

Crème caramel, clementine, hazelnut crumb
Lemon tart, coconut ice-cream, coconut flakes
French apple tart, salted caramel ice-cream, flaked almonds

3 courses for £51.00 | Minimum order 6

Please choose one option from each course

Fancy a Little Extra

Cheese plate **V £9pp**

Fairtrade tea and specialty filter coffee with petit fours **V £4.20pp**



SOFT DRINKS

Our still and sparkling filtered water is served in reusable water bottles rather than disposable to reduce waste.

Still & Sparkling filtered water (750ml)	£2.10
English Apple juice (750ml)	£3.50
Jugs of Peach iced tea (IL)	£4.00
Jug of Elderflower Presse (IL)	£4.00
Selection of Coca-Cola, diet coke, 7up, Fanta	£1.75
Selection of Cawston Press	£1.90
Selection of Dash Water	£2.60
Selection of Karma Drinks (Gingerella, Raspberry Lemonade, Cola (sugar free), Lemony Lemonade, Orangeade)	£1.95

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.

You will incur a charge if items are taken.





BEERS & CANS

No Alcohol

Peroni 0%	£3.70
Lucky Saint	£3.65
Kopparberg Strawberry & Lime 0%	£3.95
Kopparberg Mixed Fruit 0%	£3.95

Low Alcohol Cans

Shandy Shack IPA Shandy 2.8% GF	£3.80
Shandy Shack Pale & Ginger 2.2%	£3.80
Shandy Shack Elderflower Lager Top 2.5%	£3.80

Beers

Peroni 5.1 %	£4.00
Birra Moretti 4.6%	£4.00
Gluten Free Peroni 5.1 %	£4.00

Two Tribes

Local brewery - Two Tribes

Classic Helles Lager 4%	£3.95
Metroland Session IPA 3.8%	£3.90
Dream Factory Pale Ale 4.4% 330ml	£4.00

Cider

Bulmer's Classic 500ml 4.5%	£5.00
Bulmer's Red Berry & Lime 500ml 4.5%	£5.00

WINE LIST

All our wines are by Ellis Wines and are vegan.

Sparkling

Veuve de Valmante Brut, N.V, France	£23.50
Prosecco, Frizzante Bollicine, N.V, Treviso, Italy	£25.00
Cava Brut Reserva, Mont Marcal '18, Catalunya, Spain	£28.00
Blanquette de Limoux, France	£32.00
Ridgeview Bloomsbury, English Sparkling Wine	£52.00

White

Pardillo/Chardonnay, El Zafiro '18, Extremadura, Spain	£19.00
Chardonnay, Hamilton Heights '20, South East Australia	£20.00
Sauvignon Blanc, Le Potager du Sud '19, France	£22.50
Vermentino, Sensas IGP d'Oc, France	£24.00
Pecorino, Terre di Chieti, Abruzzo, Italy	£25.00
Viognier, Biodynamic, Viento Aliseo, Organic, Spain	£27.00

Red

Shiraz /Tempranillo, El Zafiro '17, Extremadura, Spain	£19.00
Grenache Noir, La Loupe '19 , Languedoc, France	£21.50
Pinot Noir, Whale Point '19, Southeast Australia	£22.50
Carignan, Vieilles Vignes Roche de Belanne, France	£24.00
Merlot Grenache, Le Bourdon, Organic, France	£26.00
Primitivo, Ruminat, Organic, Orsogna, Italy	£29.00

Rose

Carignan Rose, La Loupe '20, Languedoc, France	£21.00
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BESPOKE

If you fancy something a little different, we can definitely assist!

Just contact one of our Event Managers and they will be able to produce something that fits your needs!

Gerson:
Gerson.Soares@gatherandgather.com

Maria:
Maria.Thorpe@gatherandgather.com

UCL East
Veronika:
Veronika.Matohlinova@gatherandgather.com

We have previously completed:

Student Care packages
Graduation packages
Mad Hatter Tea Party
Sweet cart for student engagement
Breakfast canapes
Seasonal themed events and many more.

Inform Gather & Gather if the attendance rate significantly drops, we can **donate** uneaten food - but only if it doesn't leave our kitchen.
We have relationships with lots of **food waste charities** at UCL, discuss with your Event Manager about redistributing your left-over food.



SUSTAINABILITY



- At UCL we try to be 'Powered by Plants'. This University wide campaign aims to reduce our carbon footprint by switching to 100% vegetarian catering. The meat and dairy industry produces 60% of agriculture's greenhouse gas emissions and it is considered to be the leading cause of species extinction, ocean dead zones, water pollution, habitat destruction and land desertification. Please consider ordering vegetarian catering for your event to honour this pledge.
- Consider asking participants to bring their own container in case there is food left over after the event or ask to order reusable containers from UCL Hospitality which would be yours to keep.
- Ensure that any food waste that occurs (that cannot be redistributed safely) is disposed of in the orange food waste stream - Remove it from its packaging first.
- Support local businesses and reduce food miles by ordering from the London Larder menu or the Two Tribe beers.
- All fish and seafood we serve is rated 'good' or above by the Marine Conservation Society. We do not serve fish that has a high impact on our oceans or environment. This is why you won't find Salmon, Tuna and Prawns on our menu.
- We are so excited to be working with Waste Knot. An incredible amount of perfectly decent fruit and vegetables are wasted every year. Waste Knot came about as a way of getting surplus veg out of farmers' fields and into chefs' kitchens. Their aim is to ensure farmers receive fair value for their produce whilst also helping businesses to enhance their sustainability credentials and providing chefs the opportunity of making great food from seasonal ingredients.
- UCL is a Fairtrade certified university. All the tea, coffee, sugar, chocolate and bananas you are served are Fairtrade accredited as standard.

TERMS & CONDITIONS

- Gather & Gather is UCL's chosen provider of catering across all campuses. When you use us, you support the institution and ensure high standards and fair wages from farm to fork.
- Ensure that the room booked is suitable for the consumption of food and has step free access.
- The food options in this brochure are for service and delivery between 9.00am and 5.00pm 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.
- Deliveries will be made to the location you requested, please ensure someone meets the delivery so it is not left unattended. Gather and Gather take no responsibility for deliveries after they have been made.
- All food is for immediate consumption, it can only be out for 90 minutes.
- All the hospitality equipment delivered must stay in the room. Any missing equipment 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 days' notice given - 50% of bill
 - 5 working days' notice given - 0% of bill
- Final numbers and allergens must be confirmed at least 1 week before your event
- 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 on all orders
- [Click here for the full T&Cs.](#) By placing an order you are agreeing to the Terms and Conditions

