



Drinks Menu

Autumn/Winter 2026

WELCOME

Food, drinks, and service are the key elements for a successful event.
At QM Hospitality, we are experts in delivering memorable events and experiences.

We can deliver hospitality across all of our London campuses, from refreshment breaks to multi-day conferences, private dining, weddings, cocktail receptions and BBQs.

We take inspiration from international food trends and industry developments, whilst maintaining our focus on good quality, fresh, sustainable and honest food.

Allergen Information: For peace of mind, do contact our team on qmhospitality@qmul.ac.uk if you'd like more information on any of our ingredients and recipes in our menus. Please note, whilst we endeavour to accommodate dietary requirements and allergies, we are unable to guarantee that we can meet all requests.

Hospitality food orders for 50+ guests include a member of the team to serve for up to 90 minutes. Further staffing requirements should be booked in advance; additional charges will apply on an hourly basis for the total hours required (please note this is not applicable to sandwich lunches).

Catering food orders for less than 50 guests will not be serviced as standard. If service is required, additional charges will apply. This excludes Seated Dinners, Canape Receptions and Hot Fork Buffets. Please contact us at qmhospitality@qmul.ac.uk if you have any questions regarding this.

Our standard operating hours are 8:00am - 6:00pm, Monday to Friday, at Mile End and Whitechapel campuses, and 8:30am - 6:00pm, Monday to Friday, at all other sites. Events requiring services outside these hours may incur additional charges, particularly where extended hours create additional costs, such as taxi fares for late finishes. Any additional charges will be discussed and quoted with the organiser in advance.

It is the booker's responsibility to ensure adequate furniture is set up in your venue. If no permanent furniture is available in your chosen space, this should be booked in with the Porters through the Service Now booking system.

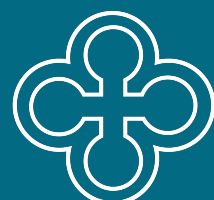
Minimum spend per campus are as follows:

Mile End - £25.00 per order

Dept W and Whitechapel - £37.50 per order

Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus - £75.00 per order plus £9.00 per day Congestion Charge contribution

This minimum spend is to staffing driver and staffing costs. If you have any questions, please contact us on qmhospitality@qmul.ac.uk



WINE LIST

SPARKLING

Glassware will be provided in
accordance with exact orders
(6 glasses per bottle)

Prosecco Spumante Brut 'Adalina', Veneto, Italy NV

£30.50

Fresh and vibrant with aromas of apple, pear, and lemon. The palate shows sweet peach and apple, balanced by crisp acidity and a clean finish.

Freixenet, 0.0% Alcohol Free Prosecco, Spain NV

£13.00

Pale straw yellow with fine bubbles. Fresh and fruity on the nose with tropical and citrus notes. Light, lively palate showing soft fruit flavours, balanced acidity, and a clean, refreshing finish.

WHITE

Luminata White, Spain NV

£21.90

A soft, easy-drinking white with gentle orchard-fruit notes and a smooth, light finish.

Il Narratore Pinot Grigio, Veneto, Italy NV

£24.90

A vibrant and aromatic white with zesty citrus and a hint of white peach.

Perola do Lima Vinho Verde, Adega Ponte Lima, Portugal

£27.60

Crisp and light with bright citrus, green apple, and subtle floral aromas. Lively acidity with a gentle spritz and a refreshing, vibrant character.

ChiChiBio Pecorino Terre di, Chieti, Organic, Abruzzo, Italy

£28.30

Bright straw yellow with floral and stone fruit aromas. Fresh, mineral and well-balanced palate showing apricot, peach and citrus notes with lively acidity.



Ad Libitum White Rioja, Spain

£33.80

Fresh aromas of citrus, green apple, and white flowers, with subtle herbal notes. Crisp, vibrant palate with refreshing acidity and a delicate mineral finish.

Louis Robin, Chablis, France NV 2018

£42.40

Fresh and mineral-driven with aromas of green apple, lemon, and grapefruit, alongside subtle flinty notes. Dry and lively on the palate with bright acidity and a crisp, elegant character.



WINE LIST

RED

Petalo Red, Bodegas Gallegas, Spain NV

£21.90

Aromas of ripe plum, prune, and warming spice. Soft, fruit-driven palate with balanced acidity and a smooth, rounded character.

Les Peyrautins Pinot Noir, Pays d'Oc, France

£24.00

Juicy and fruit-forward with aromas of cherry, raspberry, and subtle spice. Light to medium-bodied with fresh red berry flavours, fine acidity, and soft, silky tannins.

Maison de la Paix Carignan, Vieilles, Vignes, Pays d'Oc, France 2019

£25.20

Rich and fruit-forward with aromas of blackberry, dried herbs, and spice. Lush palate showing cherry, raspberry, and plum, with a smooth, gently spiced character.

Primitivo 'Grifone', Puglia, Italy NV 2019

£28.40

Full-bodied and fruit-driven with aromas of blackberry and liquorice. Rich palate showing plum and stewed cherry, with soft tannins and a warm, rounded character.

Querciavalle Chianti, Classico, Italy NV 2016

£33.20

Aromatic with cherry, red berry, and subtle spice notes, alongside hints of leather and earth. Dry, structured palate with bright acidity, fine tannins, and a smooth, balanced character.

ROSE

Rube Cerasuolo d'Abruzzo, Citra Vini, Chieti, Abruzzo, Italy 2020

£23.95

Bright and fresh with aromas of cherry, strawberry, and subtle floral hints. Crisp, lightly textured palate with red berry fruit, lively acidity, and a delicate herbal touch.

Côtes de Provence, Mas Fleurey Rosé

£29.95

Delicate aromas of strawberry, raspberry, and peach. Dry, crisp palate with delicate red berries, refreshing acidity, and an elegant finish.



OTHER DRINKS

LAGERS/ALES

- Selection of lagers - **£4.95**
330ml
- Peroni Gluten Free - **£4.95**
5% ABV, 330ml
- Lucky Saint Superior - **£4.40**
0.5% ABV 330ml
- Renegade Detour - **£5.25**
Pale Ale
4.1% ABV 330ml
- Lucky Saint Superior - **£4.40**
Hazy IPA
0.5% ABC 330ml

CIDERS

- Gravity Theory - **£5.25**
Cider
4.5% ABV 330ml
- Caple Road - **£5.25**
Craft Cider
5.2% ABV 330ml

PORT/DESSERT

- Port**
Vieira de Sousa, Fine Ruby,
Portugal NV- **£35.00**
- Dessert**
Château Simon, Sauternes,
Bordeaux, France 2015 - **£43.50**

COCKTAILS & MOCKTAILS

MIN ORDER OF 10

Cocktails, per glass **£6.80**

NEW **Bramble**

Gin, blackberry liqueur, lemon juice, sparkling water

NEW **Spiced Pear Punch**

White rum, spiced pear, apple juice, lime, sparkling water

NEW **Fig Royale**

Fig liqueur, elderflower cordial, prosecco, sparkling water

NEW **Winter Mule**

Vodka, cranberry juice, cherry and plum, lime juice, ginger beer

MIN ORDER OF 5

Mocktails, per glass **£3.95**

NEW **Orchard Collins**

Spiced pear, apple juice, lemon juice, lemonade

Orange & Cranberry Spritz

Orange juice, cranberry juice, sparkling elderflower

NEW **Ruby Fizz**

Cranberry juice, cherry and plum, lime juice, lemonade

