



**Queen
Mary
Hospitality**


Welcome

Food, drinks, and service are the key elements for a successful event. At QM Food 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 BBQ's.

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

 0207 882 8262

 qmhospitality@qmul.ac.uk

 @qm.food

- *Please contact our team on qmhospitality@qmul.ac.uk if you'd like more information on the allergens and ingredients used in our recipes.*
- *When booking any catering please inform a member of our team if there are any specific dietary requirements*
- *Hospitality food orders for 50+ guests include a member of the team to serve for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours. (please note this is not applicable to sandwich lunches)*
- *Catering food orders for less than 50 guests will not be serviced as a standard. If service is required, additional charges will apply. This excludes seated dinners, canapes receptions, BBQ's and hot fork buffets. Please contact us at qmhospitality@qmul.ac.uk if you have any questions regarding this.*
- *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 IVANTI system.*
- ***There is a minimum spend of £22.00 per order for Mile End, Dept W and Whitechapel campuses. The minimum spend for Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus is £65 per order. This minimum spend is to cover driver costs, ULEZ and Congestion Charge Fees. If you any questions, please contact us on qmhospitality@qmul.ac.uk. All food calorie information listed is per 100g.***



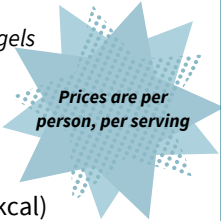
Menus / Breakfast

Breakfast

Classic breakfast bites

Served in either a freshly baked organic baguette or bagels

Minimum order quantity is 10



**Prices are per
person, per serving**

Cold - £3.40 each

Smoked salmon and cream cheese (230kcal)

Smashed avocado and roasted tomato (VE) (197kcal)

Crispy smoked bacon and free-range egg mayo (77kcal)

Hot - £3.40 each

Smoked back bacon (236kcal)

Herb roasted field mushroom and vegan bacon (VE)(232kcal)

Roasted tomato and cheese omelette (98kcal)

Whole fruit (VE)(GF)

£1.10

Fresh cut fruit platter

£3.00

Two freshly baked mini pastries (V) (113kcal)

£2.20

Yoghurt, Granola and fruit compote (V) (148kcal)

£2.50

Frittata bites with herby cream cheese (81kcal)

£4.00


Warm all-day breakfast pasty turnovers (160kcal)

£3.95

*Sausage, bacon, beans and mushrooms baked in puff
pastry & served with tomato ketchup dip*

Breakfast Packages

Minimum order quantity is 10



*Prices are per
person, per serving*

Breakfast package 1 - £4.00

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water, freshly baked pastries (two per person)

Breakfast package 2 - £4.50

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water, yoghurt, granola and fruit compote

Breakfast package 3 - £5.10

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water and a classic breakfast bagel or baguette

Refreshments

We are proud to serve Paddy & Scott's coffee, where for every bag of coffee we purchase Paddy and Scott's provide lunch to one child in coffee growing regions who otherwise may go hungry. All our paper cups and lids are compostable, please dispose of them in the correct bins.

Tea and Coffee - £2.20

Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions, including plant-based milk

Tea, Coffee and wrapped premium biscuits - £2.75

Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions served with an assortment of wrapped biscuits

Juices by the jug (1litre) - £3.25

Orange, apple, cranberry

QM filtered still or sparkling water (1Litre) - £2.10

Hydration station (5litre) - £8.95

Still water infused with fruit and herbs, served in a 5-litre dispenser

Lemon & Ginger

Cucumber & Mint

(Serves 25 guests)



**Vegan & Gluten
free biscuits can be
requested**



**Cakes
bakes
and treats**

Cakes, Bakes and Treats

Selection of mini cakes, £3.85 3 per person (426kcal)

Salted caramel flapjack, £2.75 (VE)(GF)(223kcal)

Triple chocolate brownie, £2.75(VE)(GF) (210kcal)

Afternoon Tea - £15.00 per person (809kcal)

Minimum of 20

Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions

Selection of mini cakes and scones (VE, GF options available)

Finger sandwiches (GF and VE, options available)

Premium Afternoon Tea - £22.50 per person (1024kcal)

Maximum of 30

Freshly brewed Paddy & Scott's coffee, selection of Twining's teas and herbal infusions

Selection of mini cakes and individual dessert pots (VE & GF, options available)

Homemade open sandwiches (VE, GF, options available)

Mini scone, jam and clotted cream

Please choose 2 Finger Food options from our menu

For that special occasion add a glass of Prosecco for £5.50 per person

Menus / Lunches



Health and Wellbeing Lunch

*Choose 2 salads and one protein option for all guests, £13.00 per person
Choose 3 salads and two protein options for all guests, £16.00 per person
Minimum of 10*

Salads

Gem wedges, tomato, charred green pepper, avocado, sweetcorn chilli lime dressing (VE)(141kcal)

Gluten free penne pasta, pea, red chilli, rocket and basil (GF)(252kcal)

Broccoli, courgette and roast red onion with red pesto dressing (GF)(VE)(84kcal)

Curried cauliflower, new potato, baby spinach, crispy shallot with coriander coconut yoghurt (VE)(94kcal)

Heritage carrot, farro grain, radicchio and golden raisins (VE)(130kcal)

Beetroot, pea, lollo rosso, pumpkin seeds and tarragon dressing (156kcal)

Protein


Orange, cumin, chipotle chicken breast (Halal, GF)(119 kcal)

Tarragon and lemon dressed salmon (204kcal)

Sticky hoi sin tofu with pickled chilli (VE)(184kcal)

Masala paneer with mango chutney (V)(375kcal)

Beet falafel with herby hummus (VE)(GF)(183kcal)



**Additional
protein
£3.50 per guest**

Bento Boxes

An individual lunch delivered to your meeting.

Please choose one option for all you guests, vegetarian, vegan, gluten free options will be accommodated within that choice.

£14.50 per person, minimum of 10 , maximum of 60

Lebanese Nuzha Box - (267kcal)

Beet and roast carrot Fattoush salad (VE)

Spinach and kale falafel (V)

Chargrilled pitta bread

Tomato, pumpkin seed and chilli dip (V GF)

Lemon drizzle cake (V)

Plant Power Box - (249kcal)

Beetroot and dill hummus (VE)

Khobez crackers (VE)

Sweet potato and chickpea bites (VE)

Tofu and carrot larb (VE)

Chocolate brownie (VE, GF)

Indian Thali Picnic Box - (300kcal)

Charred squash aubergine and chickpea salad with green chilli and coriander (VE)

Green tandoori chicken skewer (GF)

Onion Bhaji (VE)

Pickled mango chutney

Vegan flapjack (VE, GF)

Working Lunches



Traditional Sandwich lunch £10.00

Minimum of 6 (286kcal)

A selection of sandwiches

(1 round per person)

Fresh whole fruit bowl

Salted crisps

Fruit juice and water (88kcal)

Artisan Sandwich lunch £12.50

Minimum of 4 (222kcal)

Selection of wraps and sandwiches

(1 round per person)

Fresh whole fruit bowl

Salted crisps

Fruit juice and water (88kcal)

Working Lunches

Luxury Sandwich lunch £18.50

Minimum of 4 (222kcal)

A selection of sandwiches

(1 round per person)

Fresh whole fruit bowl


Salted crisps

Fruit Juice and water (88kcal)

Selection of mini cakes

(2 cakes per person)

Please choose 2 Finger Food options from our menu



**Add a chocolate
bar for £0.95**

'Grab and Go' bags £8.45

Minimum of 6 (286kcal)

Pre-packed sandwich

(meat, fish, vegan, vegetarian or gluten free)

Piece of fresh whole fruit

Bag of crisps

Can of water

Sushi Platters

Sushi Platters

*Serves 6 guests, 4 pieces per portion
Minimum order quantity of 3 platters*

Vegetarian Sharing Platter - £40.00, 24 pieces (192kcal)

*Egg and fried tofu nigiris
spicy tofu and veggie California rolls.
Includes wasabi, soy sauce, ginger, sweet chilli soy and crunchy fried onions.*

Fish Sharing Platter - £40.00, 28 pieces (187kcal)

*Prawn, salmon & smoked salmon nigiris
salmon & avocado and chicken katsu rolls.
Includes wasabi, soy sauce, ginger, sweet chilli mayo and crunchy fried onion.*

Vegan Sharing Platter - £38.00, 25 pieces (191kcal)

*Carrot & burdock and spicy tofu rolls
Pumpkin and roasted red pepper nigiris.
Includes soy sauce, wasabi and ginger*



Menus / Buffets

Finger Buffet

Choose 6 item - £12.00 per person

Choose 8 items - £16.00 per person

Minimum of 10

Fish

Crispy king prawns with sweet chilli dip (50kcal)

Sesame miso glazed salmon and pickled radish en croute (168kcal)

Smoked salmon, cream cheese and chive pinwheel (115kcal)

Meat

Hoisin duck spring roll (137kcal)

Pesto chicken skewer (136kcal)

Korean BBQ chicken skewer (70kcal)

Vegetarian - Vegan

Mini vegetable samosa with mango chutney (86kcal)

Spicy onion & carrot pakora with coconut mint yoghurt (VE)(122kcal)

Spinach & kale falafel with vegan dill yoghurt (VE)(113kcal)

Vegetable gyoza with soy dip (VE)(110kcal)

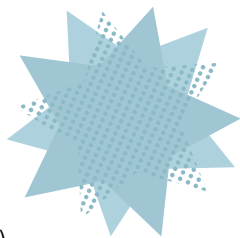
Dessert

Mini dessert pot selection (180kcal)

(Including chocolate ganache, tiramisu, lemon meringue, raspberry mousse)

Blackberry crumble slice (VE, GF)(223kcal)

Chocolate brownie (VE, GF)(210kcal)



Hot Fork Buffet

*Choose one menu for all your guests
Special dietary requirements will be catered for
£ 18.00 per person, minimum of 20*

Menu A - (192kcal)

Beef stroganoff (GF)

Garlic and rosemary salmon (GF)

Wild mushroom stroganoff (VE, GF)

Steamed basmati rice (VE, GF)

Green beans, rocket, pea shoot, crumbled goat's cheese, pickled shallots (VE, GF)

Sourdough loaf (VE)

Menu B - (198kcal)

Braised shoulder of lamb tagine (GF)

Sumac spiced seabass (GF)

Vegetable tagine (VE, GF)

Lemon and coriander couscous (VE)

Roasted aubergine, labneh, pomegranate, avocado, salad leaf (GF)

Toasted flatbread (VE)

Menu C - (134kcal)

Griddled peri-peri chicken thighs (GF)

Hickory smoked peri-peri sea bream (GF)

Spiced butternut squash and halloumi stack (V, GF)

Quinoa, Edamame beans, pomegranate, and soft herbs (VE, GF)

Roasted broccoli, red onion, green beans, rocket, yoghurt dressing (GF)

Charred flatbread (VE)




Menus / Sharing Boards

Sharing Boards

Each platter serves 6 persons

Kent Cheeseboard - £31.50 (326kcal)

Ashmore Farmhouse, Canterbury Cobble, Chaucer's, Kelly's and Kentish Blue cheese with fruit chutney, celery, and crackers



*Perfect for a
standing
reception*

Charcuterie Platter - £26.00 (212kcal)

A range of sliced deli meats, fresh baked organic baguette and mixed olives

Vegan Mezze Platter - £24.50 (192kcal)

Selection of mixed olives, vegan feta, roasted peppers and courgette, fresh baked organic baguette, beetroot and dill hummus, spinach and kale falafel and tomato chilli dip

Halal Meat Platter - £28.00 (224kcal)

Lemon and thyme chicken, turkey breast, halal pepperoni slices, roasted peppers, olives, freshly baked organic baguette, and a tomato red pepper dressing

Menus / Canapés



Canapés

Minimum number of 20

Option 1 - £13.50 (239kcal)

Cold canapes

Thai red chicken, pickled carrot, baby coriander and coconut yoghurt
Sweet chilli and lemon cream cheese, roasted corn and crispy shallot (VE)
Hot smoked salmon paté, lemon and caper on blini
Avocado purée, confit tomato, pomegranate, coriander cress (V)(GF)

Option 2 - £15.50 (599kcal)

Cold canapes

Thai red chicken, pickled carrot, baby coriander and coconut yoghurt
Rare roast beef, crushed pea, watercress and tarragon gremolata
Avocado puree, confit tomato, pomegranate, coriander cress (V)(GF)
Sweet chilli and lemon cream cheese, roast corn and crispy shallot (VE)
Hot smoked salmon pate, lemon and caper on blini
Ridge gourd squash, shrimp and crisp shallot

Canapés

Minimum of 20

Option 3 - £16.00 (301kcal)

Hot and cold canapes

Hot

Tarro fritter with chilli coriander chutney

Lamb shoulder bon bon, caramelised carrot puree

Cold

Thai red chicken, pickled carrot, baby coriander and coconut yoghurt

Avocado purée, confit tomato, pomegranate, coriander cress (V)(GF)

Option 4 - £19.00 (451kcal)

Hot and cold canapes

Hot

Tarro fritter with chilli coriander chutney

Lamb shoulder bon bon, caramelised carrot puree

Salmon, pea and dill fish cake, saffron aioli

Cold

Thai red chicken, pickled carrot, baby coriander and coconut yoghurt

Avocado purée, confit tomato, pomegranate, coriander cress (V)(GF)

Hot smoked salmon paté, lemon and caper on blini

Menus / Bowl Food



Bowl Food

*Please choose 4 bowls from the menu below
£30.00 per person, maximum number of 400
Available in areas on campus that have access to hot prep and service space*

Cold

Butterscotch miso salmon, radish slaw,
potato and edamame salad (87kcal)

Chipotle, orange and cumin chicken,
black bean tomato rice salad, avocado
purée (162kcal)

Bang bang roasted broccoli, vegetable
noodle salad, pickled chilli (48kcal)

Hot

Gruyere and Sharps Cheddar
macaroni with shallot and thyme
crumb (71kcal)

Crispy prawn, herby crushed
potato, steamed spinach served
with tartare sauce (105kcal)

Piri piri chicken, tomato and
sweetcorn rice, crushed macho
peas (126kcal)



Menus / Skewers & Sliders

Skewers & Sliders

A substantial two bite skewer and slider combination to be served instead of canapés to offer a more filling evening reception option.

Available in areas on campus that have access to hot prep and service space.

Please choose 4 options from the menu below

£25.00 per person, minimum order number of 20

Skewers

Hot

Sticky hoisin chicken with spring onion (40kcal)

Cold

Smoked paprika and red pepper salmon skewer (190kcal)

Beetroot falafel, smoked aubergine, yoghurt and pomegranate (55kcal)

Sliders

Hot

Tempura prawn sub, chilli pickled cucumber, coriander salsa (76kcal)

Cold

Fishless tuna open sandwich, roasted pepper and caper salsa, rocket and dill cream cheese (97kcal)

Fishless goujon, baby gem and avocado brioche roll with sriracha mayo (125kcal)



Sustainable Menu / Green Mary

Green Mary Low Waste Menu

*Chef's choice menu served for vegetarian, vegan, and gluten free diets.
To reduce food waste we will be using all parts of the vegetable/fruit. This style
of cooking reduces food waste helping us send less to composting or landfill.
We work solely with a wonky produce supplier for these menus that rescue food
from markets deemed ugly or going to waste. Dishes are in season.
Minimum order of 20*

Finger Food - £8.50

Broccoli and Stilton puff pastry tart
Cauliflower wings with siracha mayo
Beetroot falafel with coconut yoghurt dip
VFC strips with hickory smoked BBQ

Hot Fork Buffet - £18.00

Kale and cauliflower Biryani
Tarka Dahl
Carrot Dhansak
Bombay Aloo Gobi with crispy shallots
Steamed rice
Mango chutney

Canapes - £16.00

Cold

Wild mushroom, mushroom
duxelles, truffle on gluten free
toast

Roasted root vegetable tart and
preserved tomato compote

Hot

Leek and cheddar arancini served
with pea purée

Vegan sesame toast with sweet
chili dip

**Queen
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Hospitality
Venues**