



Hospitality Portfolio





Welcome...

...to our Hospitality brochure at the Bart's Trust. We provide a wide range of hospitality services whether you are organising a meeting, a training session or a formal event we can cater for your every need.

Our menus are designed to suit all working environments and meeting types providing delicious food for your event.

How to order

We require 48 hours' notice for bookings. Bookings made with less than 48 hours' notice will only be accepted if we are able to cater for the request. Bookings can be made by emailing each site at the following email address. Should you need to speak with someone about your booking please email on the below details where the catering team will be happy to help.

Royal London Hospital - Nicholas.smithers@elior.co.uk or Susana.ribeiro@elior.co.uk

Whipps Cross Hospital - whippscross.hospital@elior.co.uk.

Mile End Hospital - mileend.hospital@elior.com

St Bart's Hospital - Coenraad.Fitzmaurice@elior.co.uk

If you are ordering Hospitality Internally please ensure you complete the relevant order form, once this has been completed please complete Oracle which will then give you the relevant Purchase Order Number (PO). Elior will not accept any Hospitality Order without the relevant order sheet completed which must include the correct PO number

Cancellation

To cancel an event written confirmation is required 48 hours prior. Please email the site's catering department. The full cost of the event will be charged if less than 48 hours' notice of cancellation is received.

Deliveries

It is the client's responsibility to arrange admittance at the point of delivery. Unfortunately, if the organiser is not present to sign for the buffet, we will be unable to leave the buffet/hospitality.

Please ensure that you have provided sufficient table space for us to lay out your catering order at your venue. Occasionally at peak times alternative time slots might be offered due to multiple bookings. We adhere to strict food safety guidelines and therefore all food should be disposed after 2 hours of service

Hospitality service equipment

All hospitality equipment is the property of Elior UK. This equipment is reusable and must not be removed. Any equipment missing after an event will need to be replaced and your account will be charged accordingly.

Allergens

Please inform us if any guest has any allergens or dietary requirements.



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Hot & Cold Drinks

Hot Drinks

A selection of specialty teas &
Freshly brewed Fairtrade coffee

£2.00 per cup - minimum of 5 people

A selection of specialty teas & freshly brewed
Fairtrade coffee, served with a selection of luxury
biscuits

£3.50 per person - minimum of 5 people

Cold Drinks

Bottle of still mineral water – 1 litre

£3.00

Bottle of sparkling mineral water – 1 litre

£3.00

500ml bottle of still mineral water

500ml bottle of sparkling mineral water

£1.40

1 litre apple juice

1 litre orange juice

1 litre cranberry juice

£4.00 - serves 5 people

500ml Fairtrade orange juice

£2.60



Breakfast Menu

Continental Breakfast

A selection of specialty teas & freshly brewed Fairtrade coffee

Chilled water

Fresh baked croissants

Served with butter and preserves

£3.50 per person - minimum of 5 people

Refreshing Working Breakfast

Selection of mini pastries served with a selection of preserves

Greek yogurt pot shots

Fresh fruit and vegetable smoothie shots

Fresh fruit platter

A selection of specialty teas & freshly brewed Fairtrade coffee

£5.50 per person - minimum of 5 people

Breakfast Baps

Red Tractor bacon or Red Tractor sausage baps

A selection of specialty teas & freshly brewed Fairtrade coffee

Chilled water

£3.90 per person - minimum of 5 people

Healthy Start

Freshly fruit platter

£2.55 per person - minimum of 5 people





Sandwich Platters

This type of lunch is delivered to your room and is designed to be taken while your meeting continues. Please see below some example sandwich lunches

When ordering this selection please specify if you require only meat or only vegetarian selections.

Alternatively a mixed selection of 5 varieties (Meat & Vegetarian) will be provided.

Each platter includes one and a half rounds per Person

Minimum order 4 people

Fillings and bread options are changed regularly.

Classic Sandwich Platter

Classic meat platter

Classic Vegetarian platter

Classic mixed platter

Served with crisps

£5.00 per person

Premium Sandwich Platter

Premium meat platter

Premium Vegetarian platter

Premium mixed platter

Served with crisps

£6.00 per person

Premium wrap and roll platter

Premium small roll platter

Premium wrap platter

A selection of fresh fruit

£7.25 per person





Working Lunch

Simply pick from the following options and we will deliver it to your room. It is designed to be taken while you continue your work.

We require a minimum of 5 items per order and for a minimum of 5 people per item

- Falafel with hummus and minted yoghurt - **£1.75 per person**
- Filo prawn with sweet chilli sauce - **£1.75 per person**
- Hot 'n' kickin chicken wings and garlic mayo - **£1.75 per person**
- Chicken yakatori skewers - **£2.00 per person**
- Vegetable pakoras, mango chutney and minted yoghurt - **£1.50 per person**
- Lemongrass chicken skewers with chilli dip - **£2.00 per person**
- Thai seafood dim sum - **£2.00 per person**
- Breaded salmon and garlic goujons with tartare sauce - **£2.00 per person**
- Chinese duck crackers with plum sauce - **£2.00 per person**
- Mini lamb samosas with mango chutney and minted yoghurt - **£2.00 per person**
- Potato crisps - **£0.80 per person**
- Vegetable crisps - **£1.00 per person**





Cold fork Buffet

This style of menu is intended to be served in a separate room away from the meeting. It is a self service lunch from a buffet table.

Cold fork buffet

Platter of smoked fish with lemon wedges and dill mayonnaise

Meat platter board, including ham, beef and chicken served with a selection of mustards and pickles

Vegetarian tartlets (V)

Grilled marinated vegetable skewers (V)

Served with a selection of fresh salads

£9.00 per person - minimum of 10 people





Hot Bowl Food

This style of menu is intended to be served in a separate room away from the meeting. It is a self service lunch from a buffet table.

Choose from

English ale braised beef stew with winter roots and creamy curly kale

5 spice hoi sin belly pork with wok fried vegetables and sticky rice

Pea and mint tortellini, pea, baby leek fricassee, pickled shallots

Hake, pepperonata, spring greens and crispy potato

Wild mushroom and rosemary gnocci with walnut, rocket and blue cheese

£6.95 per person - minimum of 10 people per choice



Desserts

The perfect sweet ending for any of our menus!

Choose from

Strawberry cheesecake with diary cream

Fresh fruit salad with diary cream

Banoffee sponge and custard

Lemon and poppy seed sponge with lemon drizzle and custard

Peanut butter and chocolate brownie sponge with custard

Cherry and apple crumble with custard

£3.50 per person - minimum of 10 people



Afternoon Tea

A great British classic, what more to say.

A selection of traditional Fairtrade tea including, Earl Grey, Peppermint, Chamomile and Green tea.

A selection of finger sandwiches

A selection of cakes

Fruit scone with clotted cream and preserve

£7.50 per person - minimum of 5 people



