

Events & Hospitality Menus 2019

Mecklenburgh Square London, WC1N 2AB, United Kingdom

Tel: +44 (0)20 7753 0578 Email: events@goodenough.ac.uk





Day Delegate **Packages**

Our Daily Delegate Rates Include:

Hire of main meeting room 9.00am - 5.00pm

Data projector & screen

Silver or Gold catering package

Please note:

Menu selections must be received a minimum of two weeks in advance of your event.

If your guests have any allergen or special dietary requirements please let you event manager know in advance of your event day.

Minimum numbers of 10 and maximum numbers of 70 apply to our sandwich lunch menu

The ratio of 2x meat. 1x vegetarian & 1x fish option will be provided as sandwich fillings unless requested otherwise. Sandwiches are based on 1.5 rounds per head.

Minimum numbers of 20 apply to our Fork Buffet menu.

Only selected hot items are available from our Fork Buffet menu in William Goodenough House. Silver Package (Sandwich Lunch) DDR from £55 (minimum numbers apply)

Arrival Refreshments

Selection of mini Danish pastries & croissants Seasonal fruit bowl Fruit juice Freshly brewed tea & coffee

Mid-morning Beverages Freshly brewed tea. coffee & biscuits

Lunch

Deli sandwich lunch served with crisps, fruit juice, freshly brewed tea, coffee & biscuits.

Please refer to our deli sandwich lunch menu for example fillings

Afternoon Beverages

Freshly brewed tea, coffee & biscuits

Vivreau filtered still & sparkling water available throughout the day

DDP Bolt-One

3 hot finger food items	£6.00
Side Salad (Garden, Greek or Caeser)	£3.00
Dessert	£3.00
Sliced Fruit Platter	£3.00

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All prices are per person and exclusive of VAT

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Gold Package (Fork Buffet Lunch) DDR from £65 (minimum numbers apply)

Arrival Refreshments

Selection of mini Danish pastries & croissants Seasonal fruit bowl Fruit juice Freshly brewed tea & coffee

Mid-morning Beverages Freshly brewed tea, coffee & biscuits

Lunch

Standing hot or cold fork buffet.

Please refer to our fork buffet menu for your selections

Afternoon Beverages

Freshly brewed tea, coffee & biscuits

Vivreau filtered still & sparkling water available throughout the day



Deli Sandwich Lunch

For all day meetings lunch forms an important part of the offer, stimulating the mind to be ready for the afternoon activities. We base our menus on seasonality freshness as our culinary team create menus to ensure you receive the most delicious food.

Deli Sandwich Sample Fillings	£10.95
Sandwich Lunch with 3 Hot Finger Food Items	£16.95
Further Additional Items	£2.50



Deli Sandwich sample fillings

Chef's selection of four varieties on assorted breads and wraps:

Coronation chicken with yoghurt and iceberg lettuce (H)

Chicken caesar salad (H)

Farmhouse ham, mustard and mixed leaves

Peppered pastrami, horseradish and rocket

Cajun tuna and sundried tomato

Scottish salmon and cream cheese

Hummus, roasted vegetables and batavia (VG)

Buffalo mozzarella and plum tomato (V)

Cucumber, tomato, feta, pesto and rocket (V)

Harissa chickpeas, shredded carrot and coriander (VG)

Served with crisps, fruit juice, Vivreau filtered still & sparkling water and freshly brewed tea and coffee

- (V) denotes Vegetarian dishes
- (VG) denotes Vegan dishes
- (H) denotes Halal dishes

Please note:

Sandwiches are based on 1.5 rounds per head.

Minimum numbers of x10 apply. Maximum number is 70.

The ratio of 2x meat, 1x vegetarian & 1x fish option will be provided unless requested otherwise.

If your guests have any allergens or special dietary requirements please let your event manager know a minimum of 3 working days in advance of your event day.

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Hot Finger Food

Piri-piri chicken skewers with a spicy dip (H)
Chicken satay with peanut sauce (H)
Lamb kofta with tzatziki
Pork and cranberry sausage rolls
Pulled pork in hirata buns
Chicken tikka pakoras (H)
Thai fish cakes with soya and chilli dip
Battered cod goujons with tartare sauce
Wild mushroom arancini (V))
Onion bhajis with tamarind chutney (VG)
Vegetarian spring rolls with sweet chilli dip (V)
Sweet potato wedges (VG)
Mediterranean Vegetable Tart (V)

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Hot or Cold Fork Buffet

Standing Fork Buffet

Selection of 2 hot or cold main courses 3 salads, bread rolls Fruit juice Vivreau filtered still & sparkling water Tea & coffee

Minimum numbers of 20 apply

Seated Fork Buffet

Selection of 3 hot or cold main courses 4 salads, bread rolls Fruit platter or dessert Fruit juice Vivreau filtered still & sparkling water Tea & coffee Minimum numbers of 30 apply

Minimum numbers of 30 apply

Dessert Bolt-on to Standing Fork Buffet **£3**

Salads

£25

£34

Greek salad with feta, tomato and peppers (V) Classic caesar salad (V)

Cherry tomato and rocket salad (V)

Mixed bean salad (VG)

Chickpea, coriander and harissa (VG)

Quinoa, sundried tomato and butternut squash (VG)

Tenderstem broccoli, peas, batavia (VG)

Freekeh wheat, sweet potato and pomegranate (VG)

Rocket, pea shoots and batavia (VG)



Hot main courses

Butternut squash risotto (V) (Vegan on request)

Beef strips in blackbean sauce with fried rice

Tandoori chicken masala with naan bread (H)

Pan fried chicken with bacon, onion, and mushroom in red wine jus

Lamb kofta with tzatziki (LH only)

Pork loin steaks with wild mushroom sauce

Beef lasagne with garlic bread

Beetroot crusted salmon with tomato and caper butter (LH only)

Wild mushroom arancini with tomato and basil sauce (V) (LH only)

Mediterranean vegetable and feta tart with caramelised onion chutney $\left(\mathsf{V} \right)$

Thai vegetable curry (VG)

All served with seasonal vegetable and rice or potatoes

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- (VG) denotes Vegan dishes
- (H) denotes Halal
- (LH only) denotes only available at London House

Please note:

Menu selections must be received a minimum of two weeks in advance of your event.

If your guests have any allergen or special dietary requirements please let you event manager know in advance of your event day. Please ensure you include a vegetarian choice within your main selections.

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Cold main courses

Ploughman's platter

Artichoke and goat's cheese tarts with onion chutney (V)

Fish and seafood platter: Poached salmon, smoked mackerel, mixed seafood

Meat platter: Farmhouse ham, peppered pastrami, chorizo, roast turkey and chutneys

Mediterranean platter: Buffalo mozzarella, plum tomatoes, sundried tomato, olives, caper berries, balsamic onions (V)

Desserts

Carrot cake Mini creme brule Coconut and mango tart Chocolate brownie Fruit platter

All prices are per person and exclusive of VAT



Refreshment & Additional Items





Tea and coffee options

Freshly brewed tea & coffee	£2.75
Freshly brewed tea, coffee, Vivreau water & biscuits	£3.50
Tea, coffee, water & Cookies	£4.75
Freshly brewed tea, coffee, Vivreau water & pastries	£5.95
Freshly brewed tea, coffee, Vivreau filtered water & chef's selection of afternoon cakes	£6.50
Soya milk is available on request	
Beverages	-
Beverages Vivreau filtered still and sparkling wat	e r £1.95 (per bottle)
U	
Vivreau filtered still and sparkling wat Fruit juice:	(per bottle) £5.20
Vivreau filtered still and sparkling wat Fruit juice: Orange, apple, pineapple, cranberry	(per bottle) £5.20 (per litre) £5.20

Additional Food Items

Breakfast rolls: Egg/sausage/bacon	£3.75 (per roll)
Sliced fruit platter	£30.00 (per 10 guests)
Additional fruit portions'	£3 per person
Fruit bowl	£1.50
Cheese platter: Soft, cheddar & bleu with crackers and chutney	£30.00 (per 10 guests)
Nuts, crisps and olives	£4.95
Salad: Garden/Caeser/Greek	£3.00

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Afternoon Tea

£19.95+VAT

Minimum numbers of 20 apply Cucumber and cream creme fraiche finger sandwiches Egg and cress finger sandwiches Smoked salmon and cream cheese pinwheels Coronation chicken open sandwiches Pork sausage rolls and Veg sausage rolls Victoria sponge cake Banana and coconut cake Mini sultana scones Clotted cream, strawberry jam Freshly brewed tea & coffee Soya milk is available on request

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Breakfast Meeting Catering

Breakfast is the most important meal of the day. Choose from one of our following breakfast menus and start the day like a King

Minimum numbers of 20 apply





Continental	£7.95	Healthy Breakfast	£10.95
Croissants (V)		Muesli (V)	
Danish pastries (V)		Greek yoghurt, honey and toasted	
Orange juice		almonds (V)	
Freshly brewed tea & coffee		Fresh cut fruit (VG)	
Vivreau filtered still & sparkling water		Rustic bread, butter and preserve (v	7
		Sliced ham & cheese	
Working Breakfast	£9.95	Orange juice	
Mini cumberland sausage soft rolls –		Fresh fruit smoothie shot (V)	
mini soft rolls filled with bacon		Freshly brewed tea & coffee	
Orange juice		Vivreau filtered still & sparkling wat	er
Fresh fruit smoothie shot (V)			

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Freshly brewed tea & coffee

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Vivreau filtered still & sparkling water

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Canapés

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Please let us know if you have a specific theme or experience in mind so that we can help make your event here at Goodenough College a fantastic outing.

4 pieces per person	£10.95
6 pieces per person	£14.95
8 pieces per person	£18.95

Minimum number of people for canapés is 20



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Hot

Piri-piri chicken skewers (H) Beef and parmesan meatballs on sauce marinara Honey and mustard cumberland sausages Panko breaded king prawns Wild mushroom and oxford blue tartatin (V)

Butternut squash arancini (V)

Vegetable sheesh kebab (VG)

Cold

Smoked duck with celeriac remoulade Smoked salmon, cucumber and cream cheese Bocconcini, cherry tomato and pesto brochette (V)

Artichoke, sundried tomato & olive skewer (VG) Avocado salsa tartlets (V)

Desserts

Mini chocolate brownie bites Mini lemon tarts Chocolate mousse cups Mini scone, cream & jam

Bowl food

3 bowls	£18.00
5 bowls	£25.00
Additional bowls	£5.00 each

Minimum number of people for bowl food is 30

Hot Bowls

Beer battered fish & chips & homemade tartare sauce Mini cumberland sausages & grain mustard mash with rich red wine & onion gravy Szechwan chilli chicken on stir fried rice noodles Chicken tikka masala, basmati rice & mini naan Lamb tagine & a spicy couscous Roasted mediterranean vegetables on lemon couscous (V) Three bean chilli (V) or Mexican chilli with steamed rice & sour cream Beef casserole with sauté potatoes Thai vegetable curry with rice (VG) Penne arrabiata with shaved parmesan Wild mushroom risotto (V)

Cold Bowls

Quinoa, roasted butternut squash and pomegranate salad (VG) Pasta, sundried tomato and pesto salad with gin and beetroot cured salmon

Greek salad with feta and marinated olives (V)

Classic chicken caesar salad or vegetarian caesar salad (V)

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Fine Dining

2 Course fine dining menu	£36.00
3 Course fine dining menu	£42.00
Minimum numbers of 20 apply	

Starters

Chicken liver pate, toasted brioche, plum chutney

Tian of crab, smoked and poached salmon dome, with wasabi dressing and toasted rustic bread

Vodka and beetroot cured salmon, pickled cucumbers, chive creme fraiche

Mediterranean mezze platter: Smoked mozzarella, stuffed peppers, sundried tomatoes, balsamic onions and olives (V)

Artichoke, red onion and ash goat's cheese tart, micro herb salad, reduced balsamic (V)

Confit duck rillete, apple & walnut salad

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Mains

Duxelle stuffed chicken breast, sweet potato dauphinoise, and red wine jus (H)

Mozzarella and sundried tomato stuffed chicken with potato rosti and tarragon sauce (H)

Duo of pork belly and fillet, parsnip puree, wild mushroom cream

Saddle of lamb roulade, minted jus, garlic mash (£5.00 supplement)

Fillet of beef wellington, sauté potatoes, and thyme jus (£5.00 supplement)

Zatar crusted salmon, avocado, tomato and caper butter

Pan fried seabass, crushed Jersey Royals & salsa verde (£3.00 supplement)

Butternut squash risotto, grilled asparagus, parmesan crisp and truffle oil (V)

Grilled vegetable and tofu stack, tomato fondue (VG)

All served with chef's selection of seasonal vegetables

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Desserts

Citrus tart with raspberry coulis Classic creme brule with cranberry biscotti

Chocolate cheesecake with berry compote

Coconut panacotta with mango salsa

British cheese platter with crackers and chutney

Fine dining includes freshly brewed tea & coffee, artisan bread and petit fours







Drinks Packages

Summer Drinks Packages One arrival glass of Prosecco or Mimosa Pimm's No1 cup cocktail House wines and selection of beers Fruit juice Vivreau filtered still & sparkling water

Winter Drinks Packages

One arrival glass of Prosecco or Mimosa Mulled wine House wines and selection of beers Fruit juice Vivreau filtered still & sparkling water

Unlimited drinks for you and your guests

2 Hours drinks package	£18.50
3 Hours drinks package	£26.50

Drinks Menu

Beer	£ per bottle	Spirits
Corona Peroni Becks Becks Blue (no	£3.70 £3.40 £3.40	Gin: Gordons Hendricks
San Miguel	£2.30 £3.20	Rum Bacardi Negra Bacardi Carta
Ale London Pride Goose IPA	£ per bottle £3.40 £3.40	Vodka Smirnoff Absolut
Cider Bulmers Origir Bulmers Red B		Whiskey Laphroaig Glenfiddich Jameson Famous Grouse Jack Daniels Mixers

£ £2.50 £4.50 £2.50 legra £2.50 Carta £2.50

£3.50

£6.50

£5.00

£3.00 £3.00

£3.50

£1.00

per litre Elderflower Spritzer £5.20 per litre Raspberry Lemonade £7.50 per litre Vivreau filtered still £1.95 & sparkling water per bottle

£

£5.20

Soft Drinks

Fruit Juice

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Wine List

White

Boatman's Drift Chenin Blanc £16.00 South Africa (V)

This grape arrived in the Cape of Good Hope with the Dutch settlers and continues to produce lime and honeyed aromas and flavours. No Oak.

Ca'Luca Pinot Grigio Italy (VG)

Made from Pinot Grigio Grapes in Veneto in the North of Italy made in stainless steel for ultimate freshness and floral finish.

Whale Point Sauvignon Blanc £20.00 South Africa (VG)

Sauvignon Blanc takes on complex aromas of cut grass and melons when it is grown in the cool onshore wines of the Cape. The coldness gives the fresh lemon zest and the sun the ripeness - the perfect balance.

Picpoul de Pinet 'Trois Mats' £22.00 Languedoc, France (VG)

Piquepoul (sic) the grape is mainly grown in one small area of South of France. It has a ripe white peach and quince blossom aroma and is great on its own or with seafood.

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Red

£ per bottle

£18.00

Whale Point Pinot Noir

South Eastern Australia (V) Made from the Pinot Noir which has thin skins and therefore produces lighter and more fragrant reds. This one sings of Red fruits and violets and is perfect house drinking.

Hamilton Heights Shiraz South Australia (VG)

Made from the Shiraz grape in South Australia – bold and cinnamon spicy with a soft tannins and a round supple finish. Bottled in Lightweight glass in the UK to save the Carbon Footprint.

La Playa, Cabernet Sauvignon £20.00 Colchagua Valley, Chile (VG)

Grown on the sandy" beach like" banks for the Tinguiririca River that enjoys an exceptional climate that is perfect for growing balanced Cabernet Sauvignon. No Oak.

Doppio Passo Primitivo Salento, Italy (VG)

Made from the Primitivo grape in the far south of Italy the skins are "double passed" for extra extraction of colour when making this wine.

£ per bottle **Sparkling**

£16.00

£18.00

£22.00

£ per bottle

Le Monde Prosecco Spumante £27.00 Venetto, Italy (VG) A complex and charming

Prosecco with ripe sunny citrus fruit and peaches with a fine fizz indicating quality.

Cremant de Loire Brut Amirault

Loire Valley, France £33.00 (Fined with Casin) Made from 100% Chenin Blanc but with rich yeasty flavours only achieved in the Method traditionelle, the same method of production as Champagne but with a nicer price tag.

Avala Brut Champagne £45.00 France (V)

The real deal - made in the village of Ay in Champagne with Chardonnay Pinot Noir and Pinot Meunier. Bollinger's little sister.

£ per bottle

£23.00

Le Poussin Rosé

Provence, France (V) Made in the south of France with a blend of three grapes. Very pale pink orange in colour and bone drv in style.

Organic/Biodynamic

Rosé

Ladybird Chenin Blanc £21.00 South Africa (VG)

Straw gold colour and made with the Chenin Blanc this smooth white has more depth than the French but is still bone dry and made using sustainable agricultural techniques. Ladybirds do all the pest control.

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Summer Packages

Summer BBQ Package

Venue hire (18.00 - 23.00) Classic BBO menu Summer drinks package (2 Hours) Cash Bar Event manager Complimentary wet weather option

Based on minimum numbers of 50. BBQ menu & drinks package can be upgraded.

£65.00 per person

Summer Reception Package per person

£55.00

Venue hire (18.00 - 23.00) Canapé menu (6 pieces per person) Nuts, crisps & olives Summer drinks package (2 Hours) Cash Bar **Event Manager**

Complimentary wet weather option

Based on minimum numbers of 50. Canapé menu & drinks package can be upgraded.



BBQ Menu

Classic Package

Barbecue chicken drumsticks Beef burgers Veg burgers (V) Lamb & mint sausages Mediterranean vegetable skewers (VG) Corn on the cob(V)Coleslaw (V) Potato & chive salad (V) Cucumber, tomato & red onion salad (V) Shredded lettuce (V) Lebanese mix bean salad (V) Served with burger buns, sliced cheese, gherkins and appropriate sauces

(V) denotes Vegetarian dishes (VG) denotes Vegan dishes

Please note:

Minimum numbers of 30 apply to our BBQ menus.

If your guests have any allergens or special dietary requirements please let your event manager know in advance of your event day.

£29.00

per person

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£35.00 per person

Piri-piri chicken thighs Barbecue pork ribs Grilled king prawns Lamb koftas / vegetable koftas (V) Vegetable & halloumi brochette (V) Corn on the cob (V) Jacket potatoes (V) Fennel slaw (V) Pasta, green pesto & pepper salad (V) Kale salad with edamame & carrot (V) Cucumber, tomato & red onion salad (V) Shredded lettuce (V)

Premium Package

Served with pita bread, sliced cheese, gherkins, tzatziki and appropriate sauces



Wedding Packages





Gold Package

Welcome drinks (one glass of champagne)
Hot & cold canapés (choice of 4)
4 course dinner (4th course as sorbet)
Half bottle of house wine per person
Unlimited Vivreau filtered water
Freshly brewed tea & coffee and petit four
Champagne toast (one glass per person)

Silver Package

Welcome drinks (one glass of prosecco) Hot & cold canapes (choice of 3) 3 course dinner Half bottle of house wine per person Unlimited Vivreau filtered water Freshly brewed tea & coffee and petit four Prosecco toast (one glass per person)

Minimum numbers of 30 apply

Drinks Package Add-On

£82.00

£68.00

Cheese Plate (per person)	£4.50
Cheese Platter (serves 10 people)	£40.00
Cold/Hot buffet (per person)	£25.00
Classic deli sandwich package with 3 items of hot finger food (per person	

Drinks Package

£18.50

3 Bottles of beer (variety)

2 Glasses of house wine (red or white)

Unlimited soft drinks, elderflower spritzers and still & sparkling Vivreau filtered water

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Cancellations

Should you need to cancel a confirmed a confirmed booking at any time prior to the event taking place, the College will make every effort to re-sell the facilities, but reserve the right to charge a cancellation charge. Cancellations charges are as follows:

- a. Within 90 days of the event, 50% of the estimated cost of the event.
- b. Within 30 days of the event, 75% of the estimated cost of the event.
- c. Within 14 days of the event, 100% of the estimated cost of the event.
- d. All cancellations must be received in writing.

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