



CONFERENCE AND EVENT CATERING MENUS

1st April 2016 – 31st March 2017

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Welcome to QEII Taste by Leith's

The QEII Centre is one of the many prestigious organisations to partner with the Leith's brand. Prue Leith founded her business in 1972 with the motto 'simply better'. Today this integrity is reflected in everything we do, from menu planning to communication with our clients.

We are consistently aiming to achieve and exceed all of your expectations whatever the size of your event. We believe food should be fresh, uncomplicated and contemporary.

We have streamlined our menu offers this year, writing menus that we know you want to see and eat, adding in more options at differing price points and more importantly, bringing in fresh ideas in terms of the content and presentation.

We can assure you that QEII Taste by Leith's will enhance and transform your event into the ultimate dining experience, complimenting a leading venue.

We hope you find them inspirational.



Breakfast and Refreshments

All prices shown are per person unless otherwise stated.

Breakfast and Refreshments

Fairtrade coffee and tea £3.10
(Includes fruit and herbal infusions and decaffeinated coffee)

Fairtrade coffee and tea with biscuits £3.40
(Includes fruit and herbal infusions and decaffeinated coffee)

Full English breakfast (buffet style) £19.90
Poached eggs, sweet cured Suffolk bacon, grilled Westminster sausage, sliced smoked black pudding, tomato, sauté mushrooms and cheddar cheese hash brown
Fruit juice
Fairtrade coffee and tea

Alternative
Hot smoked salmon and free range scrambled eggs
Fruit juice
Fairtrade coffee and tea

Continental breakfast (buffet style) £14.25
Crêpes with sweet cream and Nutella (v)
Breakfast trifle (v)
Array of continental fruits and meats
Smoked salmon bagel with cream cheese
Fruit juice
Fairtrade coffee and tea

Healthy breakfast (buffet style) £19.50
Create your own granola from select grains, oats, dried and fresh fruits (ve)
Low fat organic yoghurt (v)
Sliced breakfast fruits (ve)
Manuka honey and Iron Bark pumpkin flapjack (v)
Fruit juice and tomato juice, fruit and herbal teas

Create your own granola bar
– £6.50 per head (minimum 10 people)

Warm savoury English baps £3.65 each
Dry cured Suffolk back bacon
Scrambled free range egg
Hand made sausage
Warm savoury filled croissants
To add scrambled egg to any warm bap please add £1.45 per bap surcharge

Morning and Afternoon Refreshments

Morning break – sweet selection £2.80 each
A selection of Danish pastries (v)
Fine butter croissants with butter and preserves (v) – 1 per portion
Yoghurt breakfast trifle (v)

Morning break – savoury selection £2.80 each
Severn and Wye smoked salmon and creamed cheese tart
Suffolk dry cured bacon and egg pie
Mini savoury croissant

Afternoon break – sweet selection £3.30 each
Maldon salt caramel chocolate brownie
Carrot cake
Passion fruit melting moments
Home baked cookie and smoothie shot
A selection of home made macaroons (2pp)
Scones with strawberry jam and clotted cream

Afternoon break – savoury selection £3.30 each
Homemade Westminster sausage roll
Homemade chicken and tarragon sausage roll
Roast Gloucestershire beef and horseradish crostini
Fresh baked Berkswell cheese gougère (cheese choux buns) (v)
Individual mini shepherd's pie

Afternoon tea £20.00
All afternoon teas are served with one round of home made sandwiches, a home made scone and a selection of four miniature home made sweet items and cakes.

Breakfast Stations

£16.00 per head
(minimum numbers of 30 people per station apply)

Our breakfast stalls will be set with a variety of food so delegates can choose up to two items per head. Our chefs will take centre stage and cook items live in the room.

Price includes Fairtrade coffee and tea.

Egg stall – all things free range egg
Live poached free range egg served on traditional English muffins as Eggs Benedict, Florentine (v) or Royale. Alternatives include scrambled egg and cheese muffin or bap (v)

American breakfast
Baked vegetarian skillet of roasted English soft vegetables, free range egg and Somerset cheddar (v)

Live chocolate and savoury Canadian waffles, served with bacon and maple syrup, includes cinnamon buns

Westminster station
Live carved sweet cured bacon and Westminster sausages, grilled vine ripened tomato, thyme roasted mushroom, English muffins (v), Victorian morning rolls (v), Chelsea buns (v), traditional English crumpets and Marmite (v)

Juice and smoothie bar
Price for Live Bar – £5.95 per head (minimum numbers 20 people)
Price per litre (pre-ordered jugs) – £4.95 per litre
Traditional English juices with a selection of English seasonal fruit smoothies. From berries in the summer, to orchard fruit in the autumn and forced Yorkshire rhubarb in January (ve)



Canapés

£3.35 each

All of the following items are £3.35 each with a minimum order requirement of 6 items per person. Please note that canapés are not a meal replacement and are designed to last no longer than one hour.

Hot

- Flat iron steak and chip, béarnaise sauce
- Suffolk ham and aged cheddar gougère
- Smoked chicken pie, red onion jam
- Cornish lamb kofta, raita
- Thai sautéed king prawns
- Smoked trout and chervil croquette
- Mini fish pie, chervil crust
- Smoked haddock and sorrel tartlet
- Oxford blue and tarragon arancini (v)
- Carrot and truffle croque-monsieur (v)
- Wild mushroom fritter (v)
- Halloumi brochettes (v)

Cold

- Butter poached Gloucestershire beef, soused mushroom
- Chargrilled asparagus, prosciutto and sunblush tomato
- Mini duck spring roll
- Coriander cured salmon, mango dressing
- Miso seabass and oriental vegetables
- Salmon tartare on fig and fennel bread
- Soused fennel, scorched mackerel, tomato paneer
- Sussex goats cheese and beetroot shortbread (v)
- Coriander and radish summer roll (v)
- Glazed fig, goats cheese, candied pecan (v)

Dessert

- Lemon posset shot in a chocolate cup (v)
- Chocolate and peanut tartlet (v)
- Seasonal fruit macaroon (v)

- Lemon curd cone
- Raspberry melting moment (v)



(v) = Vegetarian (ve) = Vegan | Many of our dishes are dairy and gluten free, please ask for more information. Please note that all of the prices listed are subject to VAT at the current rate and are from 1st April 2016 to 31st March 2017. You will be advised of any variations in availability or price should circumstances dictate.

Sandwich and Finger Food

We have a number of sandwich and finger food lunches available to ensure variety and flexibility. Whatever your budget there will be a combination to suit your requirements, please ask your QEII Taste Event Manager for any further options. All prices shown are per person.

Sandwich and Cake Menu 1 £12.15

Your menu includes one and a half rounds of sandwiches, a choice of two cakes and whole fresh fruit.

Sandwich and Cake Menu 2 £22.05

Your menu will consist of one and a half rounds of sandwiches, two finger food items, a choice of two cakes and whole fresh fruit.

Sandwich and Cake Menu 3 £27.00

Your menu will consist of one and a half rounds of sandwiches, three finger food items, a choice of two cakes and whole fresh fruit.

Finger Food Menu 1 £19.70

Your menu will consist of one round of sandwiches and three finger food items.

Finger Food Menu 2 £24.65

Your menu will consist of one round of sandwiches and four finger food items.

Building Your Menu

Our sandwiches are homemade with different fillings every day. Your lunch will include meat, fish and vegetarian options on four varieties of bread. Please contact your QEII Taste Event Manager for the selection available. Dependant on the menu chosen, please make the appropriate selection from the finger food or cake menu selectors.



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Sandwich and Finger Food

Cold Finger Food Selector

Westminster sausage roll and piccalilli

Ham and tomato tart

Prawn crackers

Prawn summer roll

Smoked salmon, dill and cream cheese tart

Cambozola gougère (v)

Giant cheese straws (v)

Crisp breads and houmous (v)

Mini poppadoms with tandoori chicken yoghurt (v)

Selection of olives and feta cheese (v)

Band of broccoli and blue cheese (v)

Warm Finger Food Selector

Honey roast Westminster cocktail sausages

Lemon chicken brochette

Lamb kofta and mint yoghurt

Vegetable samosa with mango chutney (v)

Sweet potato and onion bhaji with cumin and mint raita (v)

Warm falafel and mint yogurt (v)

Vegetable dim sum sweet chilli and teriyaki sauce (v)

Mozzarella and sunblush tomato dumplings with rose harissa yoghurt (v)

Baked cheese and tomato focaccia pizza (v)

Finger Food Dessert Selector

Poached pear tart fine (v)

Verrine of sticky toffee

Strawberry and cream fool (v)

Honey and cinnamon dredged doughnuts (v)

Mini jam doughnuts (v)

Band of coconut (v)

Belgium chocolate brownie (v)

Home Made Cake Selector

Lemon posset

Ginger cake

Lemon and coconut drizzle cake

Toffee and banana loaf

Dark chocolate brownie

Bowl Food

£33.00 per head

Our two course bowl food menu has been designed as a simple selector. Please choose two hot, two cold and two dessert bowls to make up your menu.

If you require a bespoke bowl food menu, please contact your QEII Taste Event Manager for further information.

Hot

Hand made sausage, warm potato and tomato salad

Torn ham, mashed potato, parsley sauce

Chicken and apricot tagine, sumac spiced couscous

Turkey and oregano meatballs tomato and Parmesan sauce, braised rice

Gloucestershire beef jalfrezi, pilau rice

Beef tortellini, tomato and caramelised onion sauce

Mini lamb kofta skewers, cumin lentils, mint yoghurt

Fish and chips with Tartare sauce and lemon

Sautéed wild mushroom, baby gem, grilled brioche (v)

Poached pea, Gloucestershire asparagus, radish, barley broth (v)

Roasted pepper, courgette and lentil tagine, currant rice (v)

Wild mushroom macaroni cheese with dark truffle and sage (v)

Cauliflower and cave matured cheddar cheese (v)

Spinach and ricotta tortellini, truffled Parmesan cream (v)

Aloo Gobi (roast cauliflower, curried potato, pilau rice) (v)

Tomato Keftedes (tomato and potato fritter), fried olive, lemon, thyme and tomato ragout (v)

Cold

Free range chicken Caesar salad verrine

Saffron chicken and herb verrine

Traditional French Lyonnaise salad

Flaked salmon, crushed potato, rocket crème fraîche

King prawn, spiced aubergine and coconut salad

Tikka roast salmon, spiced potato salad

Truffled broccoli velouté (v)

Verrine of scorched tomato and white beans (v)

Mango and red cabbage ceviche, compressed Onion (v)

Verrine of poached squash and red onion (v)

Spanakorizo salad (olive, cumin and dill rice with spinach) (v)

Sesame Pepper, mooli rice noodle (v)

Dessert

Orange and cherry crème brûlée

Rose water and raspberry mousse

Layers of cinnamon spiced apple and crispy pastry (v)

Saffron yoghurt pannacotta

Lemon and wild blueberry fool (v)

Verrine of tiramisu (v)

Cinnamon and honey dredged doughnuts (v)

Band of coconut (v)

Poached peach, set yoghurt and pistachio crumbs

Rose water and cardamom rice pudding (v)

White chocolate and lime mousse

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Fork Buffet

Our two course fork buffet menu has been designed as a simple selector.

Fork Buffet Menu 1 **£39.00 per head menu only**

For menu 1 please choose one hot meat or fish dish, one vegetarian dish, one hot vegetable accompaniment, two salads and two desserts.

Both fork buffet menus will also include fresh whole fruit.

Fork Buffet Menu 2 **£37.00 per head menu only**

For menu 2 please choose one hot meat or fish dish, one vegetarian dish, one hot vegetable accompaniment, one salad and two desserts.

Meat/Fish Hot Buffet

Roast English salmon, sautéed onion and potato hash

Free roaming sumac chicken laksa, lemongrass and ginger rice

Free roaming chicken and New Forest mushroom cream, tarragon roast new potatoes

Stroganoff of Kent turkey and rice

Doom Bar braised Gloucestershire beef and onion, horseradish mashed potato and mushroom

Kleftiko of lamb (Lamb braised in lemon, olive and potato), braised rice

Seafood broth with prawn, mussels and fennel, braised rice

Vegetarian Hot Buffet

Miso and sesame braised vegetables, lemongrass, ginger rice (ve)

Butternut squash and macaroni cheese (v)

Pans of leek and asparagus with a parsley crust, roast new potatoes (v)

Gratinated vegetable briám (baked summer vegetables in tomato sauce) (v)

Sumac roasted cauliflower, braised celery and butternut squash (ve)

Hot Vegetable Accompaniment

Your QEII Taste Event Manager will let you know the seasonal vegetable choice of the day

Salads

Mixed leaf (ve)

Torn cos and gem (ve)

Confit cherry tomato and bocconcini salad

Baby spinach, dates and shaved onions (ve)

Confit tomato and roast lemon salad (ve)

Cucumber and mixed bean salad with red pepper (black eyed and French beans) (ve)

Saffron poached potato, celery and feta

Sautéed courgette, borlotti bean, lemon parsley dressing (ve)

English broccoli, edamame and coconut salad (ve)

Spiced chick pea, mango and coriander (ve)

English mushroom, radicchio and barley (ve)

Roasted English beets and goats cheese (v)

Dessert

Roast fig crème brûlée

Lime and buttermilk pannacotta

Strawberry and cream Eton mess (v)

Coconut and mango Cambridge cream

Passion fruit tart

Rocky road mousse

Wild blueberry cheesecake (v)

Egg custard and nutmeg tart (v)



Daily Catering Packages

The Delegate Package Prices include the following:

- Arrival, tea and coffee
- Mid morning tea, coffee and biscuits
- Mid afternoon tea, coffee and biscuits
- Lunch as chosen
- One glass of juice at lunch
- Filtered water at all breaks and lunch
- All special diets (excluding kosher)

Sandwich and Cake Menu 1	£22.90	Bowl Food Package	£43.75
Sandwich and Cake Menu 2	£32.80	Fork Buffet Package 1	£49.75
Sandwich and Cake Menu 3	£37.75	Fork Buffet Package 2	£47.75
Finger Food Package 1	£30.45		
Finger Food Package 2	£35.40		



Street Food

Our street food concept can be served as full themed stalls where guests can pick and choose from a variety of food items from two or three stalls. This service works best for a more relaxed environment such as a reception or networking event.

For conferences and events where lunch times are set and turnarounds tight, we can offer bespoke buffet points with differing themes and variety.

The experience is tailored dependant on your requirements, please choose one, two or three themes and let your QEII Taste Event Manager know your event requirements.

American

Guests will be able to choose from two burger style offerings. Burgers are still London's biggest food trend, this is one of our most popular street food offerings:

Smoked brisket, soused red cabbage, brioche bap

Spiced pulled pork and sweetcorn, salsa, grilled carrot bread

German

A perfect autumn or winter offering in the style of a traditional German market. Guests will be able to choose from the following sausages in a roll and QEII Taste take on accompaniments:

Bockwurst and Krakauer sausages

Served in a traditional roll with soused red onions, chilli relish, shaved fennel

French

For a sophisticated version of street food, indulge in the rich and exquisitely presented Parisian themed menu, guests will be able to enjoy:

Confit duck leg, Savoy and celeriac remoulade, artisan baguette

Hot smoked salmon, shaved cucumber, compressed fennel, poached egg, Hollandaise sauce, milk bun

Italian

Guests can indulge in these classic Italian delicacies free from guilt, a real treat:

Macaroni cheese, sauté wild mushrooms, truffle oil

Macaroni and butternut squash fritter, saffron roué

Vietnamese

A new style of comfort food, guests can choose from two traditional Ramen dishes:

Coriander confit beef, shaved fennel, miso broth

Vermicelli noodles and grilled tofu, lemongrass broth

Moroccan

Guests will choose from two lightly spiced dishes inspired by the Moroccan souks:

Ras el Hanout lamb shoulder, flat bread, pickled cabbage salsa

Harrisa spiced cod, cumin lentil purée on flat bread

Japanese

Light and fresh with delicate flavours, your guests will choose from:

Summer rolls with prawn, chicken, tofu and chilli ponzo traditional sushi selection

British

Our unique take on the British love of roast chicken, inspire your guests to eat differently with two choices:

Parsley buttermilk chicken, red cabbage coleslaw

Coca-Cola chicken pieces, thyme mayonnaise

With all of the above vegetarian options will be provided, and your QEII Taste Event Manager will inform you of the choices for each theme.

Plated Menu

£49.50 per head

We continue to offer a fixed price for our menu. Please choose one first course, one main, one vegetarian and one dessert to make up a set menu. All menus include coffee and petit fours.

First Course

Fish

Confit smoked salmon, shaved fennel, beetroot and tonic purée, sorrel oil

Wasabi tuna carpaccio, coriander purée, lime gel, fried wild rice, pickled oriental vegetables

Soused red mullet, saffron and carrots

Scorched citrus glazed mackerel, Parmesan and pea crumble, soft herb salad

Meat

Seared fillet of beef, celeriac and mustard purée, roast wild mushroom

Gressingham duck and orange parfait, soused celery, grilled brioche

Soft poached quails egg, smoked chicken, charred baby gem, parsley purée, Parmesan dressing

Pressed Suffolk ham terrine, pea aioli, pickled English vegetables

Vegetarian

Gloucestershire beetroot, goats cheese, Parmesan sable (v)

Asparagus and pea pannacotta, endive salad (v)

Inca tomato and poached peach, basil mascarpone (v)

Kent cucumber, olive, fire roast red pepper, artichoke, shaved red onion (ve)

Main Course

Fish

Lemon poached bass, carrot purée, confit onion, red chard, oyster mushrooms

Pan roast cod, grilled potato, confit tomato, summer squash, lemon and chilli dressing

Grilled grey mullet, wild mushroom, saffron and roasted garlic potato purée

Pan seared salmon, wilted greens, cockle and mussel broth and cream mashed potato

Meat

Thyme confit lamb rump, horseradish fondant, carrot fondant, pea purée and merlot jus

Butter poached contra fillet of beef, truffled smoked pomme purée, scorched baby leek and tenderstem broccoli, beer and shallot jus

Confit corn fed chicken, tarragon potatoes, summer radish, mushroom fricassee

Roast Gressingham duck, shiitake ravioli, pak choi roasted pepper, ginger jus

Cider cured pork fillet, grilled potato, braised cabbage, apple sage sauce

Vegetarian

Wild mushroom arancini, pea soubise, truffled rocket salad (v)

Artichoke ravioli, scorched summer squashes, olive tapenade (v)

Seared polenta, scorched heritage tomatoes, Cardinal spinach (ve)

Broad bean and asparagus risotto, horseradish crème fraîche (v)

Dessert

Blood orange Jaffa Cake Hazelnut, passion fruit, chocolate mousse

Pear Bakewell, spiced cream (v) A selection of British Cheeses with chutney, quince and biscuits is available at a supplement of £5.75 per head.

Lemon textures (v)

Mojito and pistachio trifle

Additional 4th Course

Cheese and biscuits **£13.25 supplement per head**

Sorbet **£6.50 supplement per head**

Wine List

White Wine

Alto Bajo Sauvignon Blanc, Central Valley, Chile **£21.00**

Operetto Garganega Pinot Grigio della Venezie, Italy, Veneto **£23.00**

Villa dei Fiori Fiano Puglia, Italy, Puglia **£23.00**

Arc de Anges Vermentino/Sauvignon Blanc, France, South of France **£24.00**

Valdivieso Curico Sauvignon Blanc, Chile, Curico Valley **£26.00**

Riva Leone Gavi, Italy, Piedmont **£26.00**

The Spee'wah Houseboat Chardonnay, Australia, Murray Darling **£27.00**

Kleine Rust Fair trade Chenin/Sauvignon, South Africa, Stellenbosch **£26.00**

Chateau Petit Moulin Bordeaux Blanc, France, Bordeaux **£28.00**

Jean Biecher & Fils Riesling, France, Alsace **£28.00**

Viognier de l'Hospitalet, France, Languedoc-Roussillon **£29.50**

Tokomaru Bay Sauvignon Blanc, New Zealand, Marlborough **£31.00**

Jean Biecher & Fils Pinot Gris, France, Alsace **£33.00**

Gnarly Head Viognier, USA, California, **£36.00**

Chablis Bernard Legland Domaine des Marronniers, France, Burgundy **£38.00**

Sancerre Blanc Domaine de la Chezatte, France, Loire **£38.00**

Pouilly Fumé les Affaubertis Eric Louis, France, Loire **£40.00**

Red Wine

The Old Press Shiraz, Australia, South Eastern **£21.00**

Les Sablons Cote du Ventoux Rouge Cave TerraVentoux, France, Rhône **£23.00**

Fico Grande Sangiovese di Romagna Poderi dal Nespole, Italy, Emilia-Romagna **£24.00**

Arc de Anges Carignan/Merlot, France, Languedoc **£24.00**

Riva Leone Barbera, Italy, Piedmont **£26.00**

Argento Malbec, Argentina, Mendoza **£26.00**

Larosco Merlot, Chile, Central Valley **£26.00**

Kleine Rust Fairtrade Pinotage/Shiraz, South Africa, Stellenbosch **£26.00**

Castillo Clavijo Rioja Crianza, Spain, Rioja **£28.00**

Little Eden Pinot Noir, Australia, Murray-Darling **£29.50**

Tim Adams Bluey's Block Grenache, Australia, Clare Valley **£31.00**

Graham Beck The Game Reserve Cabernet Sauvignon, South Africa, Robertson **£38.00**

Chateau Lugagnac Bordeaux Superieur, France, Bordeaux **£38.00**

Gnarly Head Pinot Noir, USA, California **£39.00**

The Colonial Estate Explorateur Old Vine Barossa Shiraz, Australia, Barossa **£40.00**

Wine List

Rose Wine

Wandering Bear Rosé, South Africa, Western Cape	£23.00
La Maglia Rosa Pinot Grigio Blush, Italy, Veneto	£25.00
Belle Combe Cotes du Ventoux Rose Cave TerraVentoux, France, Rhône	£25.00
Vin de Pays des Maures Rose Domaine d'Astros, France, Provence	£27.00

Sparkling Wine & Champagne

Prosecco DOC Bel Star, Italy, Veneto	£30.95
Pannier Brut Reserve NV, France, Champagne	£39.00
Palmer & Co Brut Reserve NV, France, Champagne	£42.95
Palmer & Co Brut Rose NV, France, Champagne	£42.95
Palmer & Co Blanc de Blanc NV, France, Champagne	£54.95

Fine, English, Organic and Fairtrade Wines

Please contact your QEII Event Manager who will liaise with our Wine Merchant to discuss your specific requirements.

In the unlikely event of any variation in availability or price of wines, we will advise you immediately and recommend appropriate alternatives.



Spirits and Beers

House Spirits

The Famous Grouse Whisky	25ml	£3.00
Gordon's Gin	25ml	£3.00
Smirnoff Red Label	25ml	£3.00
Barcardi	25ml	£3.00
Malibu	25ml	£3.00
Archers	25ml	£3.00
Cuervo Tequila Gold	25ml	£3.00
Southern Comfort	25ml	£3.00

Premium Spirits

Jack Daniel's	25ml	£3.20
Glenfiddich (12 Year Old)	25ml	£3.95
Laphroaig (10 Year Old)	25ml	£3.95
Smirnoff Black	25ml	£3.10
Bombay Sapphire Gin	25ml	£3.10

Bottled Beers

Bottled beer	275ml	£4.10
Bulmers Original Irish Cider	500ml	£5.00
London Pride	500ml	£5.00
Magners Irish Cider	500ml	£5.00
Spitfire	500ml	£5.00
Meantime London Lager	330ml	£5.00
Meantime London Pale Ale	330ml	£5.00

Aperitifs

Martini Bianco	50ml	£2.80
Martini Rosso	50ml	£2.80
Pernod	25ml	£2.80
Harveys Bristol Cream	50ml	£2.80

Digestifs

Fonseca Bin 27	50ml	£3.90
Courvoisier VSOP	25ml	£5.70
Courvoisier ***	25ml	£4.90

Liquers

Amaretto Saroni	25ml	£2.80
Baileys Irish Cream	25ml	£2.80
Cointreau	25ml	£2.80
Tia Maria	25ml	£2.80
Sambucca Luxardo	25ml	£2.80
Pimm's	1ltr	£24.25

Soft Drinks

Airline mixers/juices	150ml	£1.35
Assorted canned drinks	330ml	£1.55
One Water still and sparkling	330ml	£1.90
One Water still and sparkling	750ml	£4.10
Freshly squeezed orange juice	1ltr	£7.00
Orange/apple juice	1ltr	£4.10
Cranberry juice	1ltr	£6.00
Assorted dry snacks		£3.25 per person

Drinks Packages

What better way to sum up a long day of meetings, lectures and seminars than with one of QEI Taste's cocktail receptions? The only decision you need to make, is which package to choose. Alternatively, choose one of these packages for your pre-dinner drinks reception.

Please note that each package is based on a one hour reception. Any time extension will result in either charges on consumption or a revised package price.

Package I **£13.90 per head**

Alto Bajo Sauvignon Blanc, Central Valley, Chile & The Old Press Shiraz, Australia

Bottled beer, orange juice & mineral water

Assorted dry snacks

Package II **£19.85 per head**

Prosecco DOC Bel Star

or

Valdivieso Curico Sauvignon Blanc, Curico Valley, Chile & Argento Malbec, Argentina, Mendoza

Bottled beer, fruit breeze cocktail (non-alcoholic) & mineral water

Assorted dry snacks

Package III **£23.30 per head**

Pannier Brut Reserve NV

or

Valdivieso Curico Sauvignon Blanc, Curico Valley, Chile & Argento Malbec, Argentina, Mendoza

Bottled beer, fruit breeze cocktail (non-alcoholic) & mineral water

Premium dry snacks



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Exhibitor Catering

Savoury offers

Canapés (for 10 people) £100.50

Selection of 30 cold bites

Breakfast canapés (for 10 people) £100.50

Selection of 30 hot bites (3 Types)

Hot breakfast baguettes (10 items) £36.50

A selection of nibbles (for 10 people) £45.00

- Crisp flat bread with houmous (v)
- Marinated antipasto mix of olives, grilled peppers, sun blush tomatoes, mini salted pretzels (v)
- Tortilla with sour and chive dip (v)

Sweet offers

Fresh fruit basket (20 items) **£23.00**

A selection of sliced fresh melon and pineapple (10 portions) **£23.70**

A selection of mini Viennoiserie for 10 people **£28.00**

Bowls of fruit sweets and mints (500g) **£4.70**

Individual ice cream pots **£4.35**

Lunch bags £12.85

- Sandwich
- Bag of crisps
- Wrapped cake or muffin
- Piece of fruit
- Mineral water

Premium lunch bags £19.35

- Sandwich or wrap
- Boxed salad
- Wrapped cake or muffin
- Fresh fruit salad
- Mineral water or fruit juice

Beverage ideas

House wine **£21.00**

Prosecco Doc Bel Star **£30.95**

Pannier Brut Reserve NV **£39.00**

Bottled beers and lagers from **£4.10**

One Water still & sparkling mineral (750ml) **£4.10**

One Water still & sparkling mineral (330ml) **£1.90**

Orange juice (1 litre) **£4.10**

Assorted canned drinks (330ml) **£1.55**

Filtered water (per 100 delegates) **£62.50**

Other items

Fairtrade coffee and tea flask (8 cups) **£12.90**

Packets of home made retro biscuits (20 per pack) **£42.00**

Staff member (per 4 hour shift) **£62.50**

Staff member (per 8 hour shift) **£124.00**



(v) = Vegetarian (ve) = Vegan | Many of our dishes are dairy and gluten free, please ask for more information.

Please note that all of the prices listed are subject to VAT at the current rate and are from 1st April 2016 to 31st March 2017. You will be advised of any variations in availability or price should circumstances dictate.

Exhibitor Catering

Equipment Hire (All prices are for a one day hire)

Campanini coffee machine This single cup brewing system uses pods to make espressos, lattes, cappuccinos, tea, and hot chocolate	£174.00
Box pods (16 pax)	£5.80
Disposable pack (includes cups/lids/sleeves/ stirrers/sugar for 60 servings)	£35.00
Cappuccino/Espresso bars If you would like to offer a bespoke barista led coffee service please ask your QEII Taste Event Manager for a quotation.	
Popcorn machine Includes a staff member to make and serve a variety of flavours including salt and sugar, one tub of kernels and 50 take away boxes.	£210.00
Exhibition trolley service Includes a trolley and one member of staff selling hot and cold beverages, non-perishable snacks such as breakfast pastries, chocolate bars, premium crisps, sweets and assorted wrapped savoury snacks.	£124.00

Fridge	Price on Request
Cold water cooler dispenser (Inc 1 x 18.9ltr barrel)	£112.00
Hot and cold water dispenser (Inc 1 x 18.9ltr.) (Including tea and coffee supplies for approximately 60 servings)	£147.00
Additional tea and coffee supplies (approximately 60 servings)	£35.00
Additional water barrel	£35.00
White exhibitor table cloth (70' x 144')	£6.00
White cabaret table cloth (90' x 90')	£4.00
White poseur table cloth	£4.00
N.B. Coloured cloths can be quoted for if required.	
N.B. Additional beverage services are available through approved third party suppliers, who will invoice directly. Please speak to your QEII Taste Event Manager for further details.	
Drinks service charge N.B. If you wish to provide your own beverages, a drinks service charge will apply. Please contact your QEII Taste Event Manager for a quote.	



QEII Taste Sustainable Policy Statements

People

Keeping our employees, clients and consumers safe is number one on QEII Taste agenda. We are committed to encouraging the continuous development of our people, with the objective of maximising both their career potential and the overall performance of the business.

Sustainable Sourcing

The provenance and origin of the food we buy is a key consideration to us. We are committed to a policy of sustainable procurement, working in partnership with our suppliers and distributors to manage the impact of our business:

- Offer Fairtrade certified products (guarantees a better deal for third world producers) QEII Taste coffee and tea is Fairtrade.
- Minimise vehicle miles by offering products from locally and sustainable sourced ingredients QEII Taste are able to offer seasonal menus and is able to state with confidence, the origin and route to market of all the products it uses. These menus generate a donation to our charity of the year.
- Please speak to your QEII Taste Event Manager if you wish to offer a seasonal menu.
- Offer Rainforest Alliance certified coffee.
- QEII Taste has MSC CoC Certification and offers seafood from MSC certified fisheries.

Wellness and Nutrition

QEII Taste can also offer balanced choice menus with health claims, guided daily allowance, green light and nutrition analysis.

Environment

- Reduce our carbon footprint by measurement of emissions and setting targets.
- QEII Taste encourages it's staff to use public transport.
- Initiate good housekeeping that includes energy management to control cooking, lighting, and water.
- Providing recycle bins for collection.
- QEII Taste paper for printing is made from 100% recycled paper.
- Where possible, disposables are made from a recycled source. Where not available, made from recyclable, sustainable forest or biodegradable (BioWare).
- QEII Taste promotes the use of electronic marketing and media. QEII Taste brochures are now in PDF format with links to a web address.

Community

Involve staff in the sharing and caring scheme. Give as You Earn is the simplest way for employees to make a regular commitment to charity by giving through their payroll every month.

“QEII Taste has always strived to use fresh and seasonal ingredients within its menus and by default has been environmentally aware. It now realises that it has more corporate social responsibilities and therefore has created a Corporate Responsibility Framework that reflects QEII Taste views and attitudes.”



Terms and Conditions

1. Definitions

In these terms of trade the following words shall have the following meanings: "the Company" means Leith's Limited"; "the Customer" means the person, firm or company which engages the Company to provide the Services at Queen Elizabeth II Conference Centre here in referred to as the "QEII Centre"; "the Services" means the provision of catering services, function services and supply of consumables; "Consumables" means the food, drink, wines, and spirits supplied by the Company at the Event; "the Event" means the banquet, function, conference or specified occasion, the date of which has been agreed by the parties at which the Company is engaged to provide the Services.

2. Consumables

- a) The Company has the sole right to the provision of the Services in its designated areas at the Event and no Consumables may be brought into these areas. Where with the Company's consent Customers consume their own beverages a corkage charge shall be applied.
- b) All listed drinks are sold on a sale or return basis and the Company reserves the right to charge for all opened bottles, even if unconsumed, unless you have requested a non stock item.
- c) When Consumables are charged on a consumption basis, the Customer shall check the opening and closing of stocks of Consumables in the presence of the Company's representative(s). In the event of a Customer refusing or delaying to do so, the figures recorded by the Company shall be conclusive.
- d) It is the Customer's responsibility to notify the Company of its authorised representative(s) for the Event and to ensure that all orders of Consumables are signed for by the authorised representative of the Customer. Where the Customer fails to notify the Company of its authorised representative(s) or orders are placed by persons other than a Customer's authorised representative, the figures recorded by the Company shall be conclusive and the Customer shall be bound to pay the charges for the Services. The Company will not accept any adjustments to the price unless this procedure is followed.
- e) All Consumables offered are subject to availability. Where Consumables are not available, all reasonable endeavours will be made to offer a substitute.

3. Numbers Attending

- a) At the time of booking with the QEII Centre the Customer shall provide details of the expected number of persons attending the Event overleaf. The Catering Contract and Deposit Invoice will be based on these numbers.
- b) Final catering numbers are required 5 working days (excludes Saturday and Sunday) before the Event. Charges for the Services will be based on that number or the number actually attending, if greater. If the Company provides the Services for any number less than the Guaranteed Minimum Number previously advised on the front page of these terms and conditions the Company's charge to the Customer based on the number previously advised, will nevertheless apply in full.

4. Room Hire

Any rooms or areas made available to the Customer are by agreement with QEII Centre to whose Terms and Conditions of Hire to the Customer is subject. Charges quoted by the Company to the Customer are exclusive of the cost of any room hire charges and/or any entrance ticket charges payable to QEII Centre pursuant to their Terms and Conditions of Hire.

5. Charges

- a) All charges for the Services will be the charges quoted by the Company at the time of booking or where no charge is quoted, the charge listed in the Company's published price list at the date of acceptance of the Customer's booking.
- b) All charges are subject to Value Added Tax at the current rate.
- c) All payments are required in pounds Sterling.
- d) Once a signed Catering Contract is received, a Deposit for 100% of the expected catering spend will be issued. The catering booking will not be considered confirmed until the designated deposit has been paid in full. The Company reserves the right to cancel the provision of Services to any Event for which the deposit has not been paid by the due date.
- e) The Company reserves the right to make additional charges for Events commencing before or after the operating hours of 7am – 12 midnight (see essential information).
- f) Customers shall pay the balance of any charges outstanding within 14 days of the invoice date. The Company reserves the right to charge interest on overdue accounts at a rate of 2% per month.
- g) All queries relating to amounts invoiced must be notified in writing to the Company within 10 days of the date of the Event invoice.
- h) If the Customer fails to make payment of any charges on the due date then, without prejudice to any other rights or remedy available to the Company, the Company shall without liability to the Customer, be entitled to cancel the provision of the Services and any orders for future Services from the Customer and charge the Customer the cost of recovery of payments outstanding.

6. Cancellation by the Company

- a) The Company may cancel the provision of the Services to an Event and forthwith terminate this Agreement and the rights granted to the Customer if:
 - (i) The QEII Centre or part of the QEII Centre has to be closed for reasons beyond the Company's control; or
 - (ii) The Customer is already in arrears with any payment due to the Company and/or QEII Centre or
 - (iii) The Customer is in breach of any of these terms and conditions and/or QEII Centre Terms and Conditions of Hire and fails to rectify such breach within 7 days of written request so to do by the Company and/or QEII Centre; or
 - (iv) A petition is presented or a resolution is passed for the winding up of the Customer (except for the purpose of a reconstruction, amalgamation or members voluntary liquidation); or the Customer stops or threatens to stop payment of its debts or ceases or threatens to cease to carry on its business; or
 - (v) An encumbrancer takes possession or a Receiver is appointed over the whole or part of the assets or undertaking of the Customer; or
 - (vi) The Customer is unable to pay its debts within Section 123 of the Insolvency Act 1986 or any statutory modification or re-enactment thereof; or
 - (vii) An application is made to the Court under Section 9 of the Insolvency Act 1986 for an Administration Order in relation to the Customer or if the Customer passes a resolution for the making of any such application to the Court; or
 - (viii) A proposal is made under Section 1 of the Insolvency Act 1986 for a voluntary arrangement in relation to the debts or affairs of the Customer; or
 - (ix) The Customer shall convene a meeting of or propose to enter into any arrangement with its creditors generally; or
 - (x) The Customer (being an individual) is adjudicated bankrupt or dies;

7. Cancellation by the Customer

- a) A confirmed booking shall only be deemed to be cancelled when the Company receives written notification of the cancellation.
- b) Where a customer cancels the provision of the Services the Customer shall pay to the Company the following charges:
 - (i) Over 18 weeks notice of cancellation – No cancellation charge
 - (ii) Between 18 and 12 weeks notice of cancellation – 10% of full charge
 - (iii) Between 12 and 8 weeks notice of cancellation – 25% of full charge.
 - (iv) Between 8 and 4 weeks notice of cancellation – 50% full charge.
 - (v) Less than 4 weeks notice of cancellation – 100% of full charge

8. Liability

- a) The Company shall not be liable to the Customer by reason of any delay in performing or any failure to perform any of the Company's obligations in relation to the Services if such delay or failure is due to any cause beyond the Company's reasonable control.
- b) The Company shall have no liability to the Customer for any consequential loss to the Customer arising out of or in connection with the provision of the Services pursuant to the Contract (except in respect of death or personal injury resulting from negligence) and the total liability of the Company for any other loss of the Customer shall not exceed the price payable by the Customer for the Services.
- c) All goods of any kind placed in the care of the Company, or that of QEII Centre, are entirely at the owner's risk.

9. General

- a) No variation to these terms and conditions shall be effective unless agreed in writing and signed on behalf of the Company and the Customer.
- b) These terms and conditions shall prevail over any conditions offered by the Customer.
- c) If the expression the Customer includes more than one person those persons shall be jointly and severally liable under these terms and conditions.
- d) The Company may assign, transfer, novate, delegate and/or subcontract its rights and obligations under these terms and conditions at any time
- e) Provided always that the Company is notified in writing of any claim for payment of the same within 3 months of the date of the Event, bookings placed by authorised and approved agencies of QEII Centre may be eligible to receive a commission of 8% on the amount of the total prebooked food and beverage expenditure for which the Company has been paid.
- f) These terms and conditions shall be governed and construed in accordance with English Law and each party agrees to submit to the nonexclusive jurisdiction of the English Courts as regards any claim or matter arising.



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