



Beit Venues



Catering Pack

beitvenues.org

imperial
college
union



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Please note

Drinks prices include VAT. Food prices exclude VAT. All items subject to availability.



About Beit Venues

Neighbouring the Royal Albert Hall and Hyde Park, Beit Venues are the ideal place in the heart of South Kensington to host your event. With a variety of meeting and event spaces, we can accommodate any occasion, from small meetings to conferences, product launches to theatre productions, dinners to parties, we have just what you need. Our rooms are versatile and can be adapted to suit all types of occasions.

Our dedicated Events Team will assist you in creating a unique event based on your individual requirements. With competitive rates and in-house resources such as catering, bars and entertainments at our fingertips, organising and holding your event at Beit Venues couldn't be any easier.

For more information, visit the Beit Venues website at

beitvenues.org



Breakfast

Drinks

Tea and freshly brewed coffee, selection of fruit teas	£1.65
Fresh fruit juice per jug - orange, apple or cranberry	£3.20
<i>Still or sparkling water (1L)</i>	£1.80

Pastries

Mini Danish selection, Pain au Chocolat and Pain Raisin	£1.60 for two
Butter croissant with preserve and a selection of muffins	£1.75 each

Hot Breakfast

All served with tomato or brown sauce

Bacon roll	£2.50
Sausage roll	£2.50
Cheese & tomato croissant	£1.75
Vegetarian sausage roll	£2.30
Natural yoghurt with chopped fruit, nuts and honey	£2.30
Fresh fruit platter	£10.00

Afternoon Tea

Menu 1 - £5.50 per head

Scones with clotted cream and preserves
Homemade lemon drizzle cake
Freshly brewed tea and coffee

Menu 2 - £8.75 per head

A selection of freshly made finger sandwiches with a variety of fillings
Scones with clotted cream and preserves
Chocolate brownie or carrot cake
Freshly brewed tea and coffee



Working Lunch

Serves five ■ £12.00

Selection of freshly made sandwiches on white and wholemeal bread with meat, fish and vegetarian fillings

Add on items

Bowl of crisps, fresh fruit platter or crudities with dips £2.50 each

Premier Lunch

Serves five ■ £15.50

Selection of freshly made sandwiches on speciality breads and wraps

Selection of English cheeses with celery, grapes and biscuits

Fresh fruit platter

Add on items

Bowls of potato wedges with sour cream, serves five £4.50

Tortilla chips and salsa, serves 5 £3.50

Cream of tomato soup or leek & potato soup, served with croutons, serves 1 £1.95

Tea, coffee, fruit juice (1L), still or sparkling water (1L) £1.80

Platters

Mediterranean Platter for 10 - £30.00

Roasted cherry tomatoes

Artichoke hearts

Marinated peppers, courgettes and aubergine

Mixed olives

Houmous, guacamole and pitta bread

Anti-Pasti for 10 - £50.00

Milano salami

Coppa di Parma

Wild boar & venison salami

Mixed olives, capers, balsamic dressing and bread

British Cheese Board for 10 - £65.00

Blue Stilton

Mature Cheddar

Weald Way Ash goats' cheese

Somerset Camembert

Served with grapes, celery, fig chutney and biscuits

Fruit for 10 - £12.00

Honeydew melon and watermelon

Pineapple, grapes, kiwi, oranges, grapes and strawberries



BBQ

All burgers are served in a bun and sauce ■ Add 50p for cheese

Beef burger	£3.50
Chicken burger	£3.70
bean & vegetable burger	£3.50
Falafel Burger	£3.50

Salads - serves 10

Mixed leaf salad	£4.00
Potato salad	£6.00
Pasta salad	£6.00
Rice salad	£6.00

Gourmet BBQ

All burgers are served in a bun and sauce ■ Add 50p for cheese

Gourmet beef burger	£3.95
Bockwurst hot dog with bun and fried onions	£3.50
Lamb kofta (x2), served with mint dip	£3.95
Butternut squash, goats' cheese and beetroot burger (V)	£3.50
Lime & coriander king prawn skewer (x2)	£3.95
Corn on the cob with butter	£1.50

Salads - serves 10

Sweet potato, pomegranate and natural yoghurt	£7.00
Watermelon, feta cheese, and olives	£7.00
Hot new potatoes with chives and butter	£6.00
Tomato, basil and red onion	£7.00
Red slaw (red cabbage, red onion, beetroot, white cabbage and mayonnaise)	£7.00



Buffet Line

Minimum order for 40 people ■ Price below is price per head

Beef lasagne, mozzarella cheese and garlic bread	£7.25
Chicken curry, coriander rice and naan bread	£8.25
Mediterranean paella and crusty bread	£7.25
Chilli con carne, rice, sour cream and tortilla chips	£7.50
Moroccan lamb with vegetable couscous	£8.50

Roasted vegetable lasagne, mozzarella cheese and garlic bread	£7.25
Sweet potato & chickpea curry, pilaf rice and naan bread	£7.25
Mushroom risotto, parmesan shaving and rocket	£7.25
Quorn chilli con carne, rice, sour cream and tortilla chips (v)	£7.25
Vegetable tagine, couscous and green salad (v)	£7.25
Mushroom stroganoff, rice and green salad (v)	£7.25

Extra items - serves 10

Mixed leaf salad	£4.50
Red cabbage coleslaw	£6.00
Minted new potatoes	£6.00
Fresh steamed vegetable medley	£6.00
Penne pasta with roast vegetables	£6.00

Desserts

Tarte au Citron	£3.25
Alabama fudge cake	£3.25
Fresh fruit salad and cream	£3.25



Dinner

Minimum order for 30 people

£30 per head ■ Choose two starters, one main course and one dessert

Starters

Breaded Brie wedge with fruit coulis
Slow roasted plum tomatoes with mozzarella, walnut and basil oil
Crayfish & potato salad with Marie Rose sauce and rocket
Chicken liver pâté with melba toast and red onion marmalade
Tomato & pea soup and croutons
Smoked mackerel pâté with cucumber and melba toast

Mains

Steak & ale pie with mashed potatoes, baton carrots and green beans
Stuffed chicken breast, dauphinoise potatoes and savoy cabbage with bacon and cream
Wild mushroom risotto with rocket and parmesan shavings
Baked salmon fillet with spinach, new potatoes and hollandaise sauce
Stilton & leek tart with green salad and new potatoes
Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Desserts

Sticky toffee pudding, caramel sauce vanilla ice cream
Profiteroles and chocolate sauce
Baked vanilla cheesecake with fruit coulis
Fresh fruit salad with cream
Chocolate brownie with vanilla ice cream
Eton Mess

Premier Dinner

Minimum order for 30 people

£45 per head ■ Choose two starters, one main course and one dessert

Starters

Scotch smoked salmon with capers and black pepper
Grilled spiced tiger prawns with roast garlic aioli
Bayonne ham filled with celeriac remoulade toasted hazelnuts and seasonal leaves
Pumpkin risotto with parmesan shavings and rocket
Wild mushroom tart with mixed leaves and balsamic dressing

Mains

Beef Wellington with roast potatoes, baton carrots, green beans and red wine jus
Lamb shank with olive oil, mash roasted root vegetables and red currant jus
Seared Sea bass with crushed new potatoes, wilted spinach and sauce vierge
Carrot & Emmental gateaux with spicy sauce, Lyonnaise potatoes and savoy cabbage
Duck breast with honey glaze, dauphinoise potatoes, savoy cabbage and red currant jus

Desserts

Warm strawberry & almond tart, vanilla ice cream and balsamic dressing
Apple Tarte Tatin with crème anglaise
Crème brûlée with raspberries
Carrot cake with honeycomb ice cream
Selection of English cheeses with fig chutney, celery sticks, grapes and biscuits

Canapés

All items on this menu are served cold.

For three and five pieces the minimum order is for 30 people (100 or 150 canape pieces).

For orders of eight pieces, the minimum order is for 90 people (700 canape pieces).

We require at least four working daies notice of any cancellations, and some fees will still be chargeable.

We are unable to guarantee our products are allergen free.

Chef's Special Selections

Three pieces per person £8.00 ■ Five pieces per person £13.00 ■ Eight pieces per person £20.00

Spicy naan with smoked chicken mousse, coriander and mango
Grilled gammon with mixed meppers and curly endive on ficelle
smoked salmon tartar with mascarpone on blinis
King prawn with mayonnaise in tortilla cup
smoked salmon with salmon mousse and lemon zest on brown bread
Avocado mousse with parmesan and black olive on mediterranean bread (v)
Caviar d'Aubergine and sweet pepper on a mini yorkshire pudding
North African minted couscous on carrot
Crunchy vegetables wrapped in spinach tortilla
Goats' cheese with Italian parsley and sundried tomato on feuilleté
French bread, mozzarella, sunblushed tomato and pesto
smoked Applewood Cheese fan with red fruit jam on blinis
French goats' cheese with chives and red peppers on shortbread

Premium Selections

Three pieces per person £9.20 ■ Five pieces per person £15.00 ■ Eight pieces per person £22.40

Chorizo and red pepper mousseline with spring onion
Emincé of smoked duck with sesame seeds on baguettine
Mini bagel of smoked chicken mousse with grapes
Duck parfait with rhubarb vanilla essence on brioche
Cointreau marinated chicken with kumquat on crostini
Bacon lettuce and tomato on toast
Parma ham on ciabatta with parmesan shaving
Blinis with keta and avruga caviar
Prawn tower with thai curry brown bread
Tartlet of caesar salad with quail egg and anchovy
Mini bagel with smoked salmon tartar, mascarpone and chives
Honeyed fresh salmon with avocado and lemon on french bread
Rosette of smoked salmon and lemon zest on blinis
Quail egg and tomato on baguettine with tuna tapenade
Fresh asparagus, sundried tomato and black blive on ficelle
Mixed roasted peppers with red pepper pesto on fsicelle
carrot cup with grated celeriac salad and red pepper
Diced avocado salsa salad caprice on ficelle
Quail egg with spicy mayonnaise on focaccia bread
parmesan shortbread, mozzarella, sunblushed tomato and pesto
Caprice ficelle tricolour (mozzarella, yellow pepper and cherry tomato)



Reception

Minimum order 25

Three items per person £5.75 ■ Five items per person £8.50 ■ Eight items per person £12.00

Meat

Chicken, lime and coriander skewers
Lamb koftas with yoghurt & mint dip
Chipolata sausage with honey & grain mustard dip
Chicken goujons with lemon mayonnaise
Duck spring roll with Hoisin sauce
BBQ chicken wings
Cheese burger crostini

Fish

Thai fish cakes with sweet chilli sauce
King prawn skewers with garlic lime and coriander
Breaded plaice goujons and tartar sauce
Squid strips and lemon mayonnaise
Mexican fish cake with chilli mayonnaise

Vegetarian

Wild mushroom risotto cake and sour cream
Caramelised red onion & goats' cheese tart
Potato wedges with sour cream
Vegetable dim sum with soy sauce
Battered onion ring and tomato sauce
Fig & goats' cheese parcels
Cranberry & brie wontons



Photo: Mince pies for Fetcham Park, Parallel Venues by Mandalina Bakery, Farnborough © www.mandalina.co.uk.
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Christmas Buffet Menu

Minimum order for 25 people ■ Six items per person £12.95 ■ Eight items per person £15.95

Meat

Pigs in blankets
Turkey coronation tart
Mini Beef Wellingtons
Minted lamb kofta with mint & yoghurt dip
Chicken satays with peanut dip

Fish

Smoked salmon & cream cheese bagel
Breaded butterfly prawns with sweet chilli dip
Salmon bites with lemon mayonnaise
Thai fish cakes with sweet chilli dip

Vegetarian

Vegetable satays with peanut dip
Veggie sausage rolls
Mushroom & stilton tart
Cranberry & brie wontons
Vegetable spring rolls with sweet chilli dip

Dessert

Mince pies with brandy butter
Italian chocolate cups
Tarte au Citron



Catering Terms & Conditions

All orders must be made at least two weeks before the start of your event. We will expect final numbers for your catering options no later than a week before the start of your event. If the client requests the numbers to be changed later than this date, Beit Venues reserves the right to charge for the original catering order.

If your event includes people with food allergies, we would appreciate if these are known to us in advance.

All catering will be accompanied with china plates and steel cutlery apart from our BBQ menu where paper plates and plastic cutlery will be provided.

If your event is booked in a space that is usually a clear space (Activity Spaces, Dining Hall, Concert Hall and Metric) tables and chairs will be provided upon the client's request. Clients must note that additional setup will incur additional staff costs for their event.

Clients are aware that external catering is not permitted in the Imperial College Union building.

If a client requests a diet specific menu, we will do our best to cater for them.

All food that is prepared for an event must be paid for.

Prices stated are subject to change according to the market price of products and with final guaranteed number of guests. Our caterer will inform the client of market price changes no later than 30 days prior to the event. The client will have the option of revising products and service to reduce costs prior to payment. Upon payment the final price is fixed and may only change due to a change in number of guests or mutually agreed upon changes in the services and products provided.

Client must not enter to the kitchen to collect food. The client will need to inform a member from the events team to do this on their behalf.

Caterer's performance is contingent upon the absence of strikes, labour disputes, accidents, severe weather, or any other cause beyond the caterer's control. The caterer assumes no responsibility in the event the event the facility is unwilling or unable to have the event take place on the event date.

Imperial College Union

Beit Quadrangle
Prince Consort Road
London
SW7 2BB

Registered Charity No: 1151241 VAT Reg No. GB 240 5617 84

Tel: 020 7594 2560
Fax: 020 7594 8065
Email: beitvenues@imperial.ac.uk
Twitter: @icunion

