



CATERING MENU NOVEMBER 2016 TO MARCH 2017





INTRODUCTION

99 City Road has been operating for over 15 years and provides outstanding conference and meeting room facilities. We work closely with our clients to create a unique and professional experience for all delegates.

We have a long standing partnership with our in-house caterers, Elixir UK, who are a multi award winning contract catering company. Elixir UK are passionate about providing our clients with an outstanding and memorable experience at 99 City Road.

Inspired by the flavours of the world, our menus have a range of delicious and seasonal options to suit your requirements from breakfast, working lunches, themed buffets, networking packages, canapé receptions and fine dining.

Important Information

All prices are exclusive of VAT.
Please advise us in advance if any of your guests have food allergies or specific dietary requirements. Please be aware that some dietary requirements may incur a supplement charge. Your event organiser will advise you at the time of booking.

Our in house caterers, Elixir UK, take food allergens seriously and follow best practice to minimise the risk of allergen cross contamination. If you have any food allergies or special dietary requirements, please check with the catering team on-site. They can provide you with information so you can choose an appropriate meal for your requirements.

Tastings

For events catering for over 150 guests, we offer a complimentary tasting session for two guests. All tastings include two dishes per course and are held between 2pm - 4pm, Monday-Friday, sessions are subject to availability. Tastings outside of these times or requests for additional guests to attend will result in charges. Wine and other menu options can be tasted at the price quoted in this brochure.

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DAY DELEGATE PACKAGES

LIFT – OFF PACKAGE

Arrival	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with a selection of pastries
Mid-morning	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with biscuits
Lunch	Your choice of a standing two course hot or cold fork buffet
Mid-afternoon	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with biscuits



ORBIT PACKAGE

Arrival	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with a selection of breakfast sandwiches
Mid-morning	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with biscuits
Lunch	Your choice of a standing two course hot or cold fork buffet and an assortment of fruit juice
Mid-afternoon	Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings teas and herbal infusions with afternoon tea treats

REFRESHMENTS

TEA AND COFFEE

£2.70 per person

Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings traditional and herbal infused teas.

TEA, COFFEE AND BISCUITS

£3.85 per person

Slow roasted artisanal ThreeSixty coffee, freshly brewed and served with a selection of premium Twinings traditional and herbal infused teas and a selection of biscuits.

BELVOIR FRUIT DRINKS

£2.35 per bottle

SAN PELLEGRINO CANS

£1.50 per can

SOFT DRINKS

£1.45 per bottle

Coke/Diet Coke/Lemonade

FRUIT JUICE

£4.85 per litre (per six people)

You will receive a variety of fruit juice from the below:

- Brazilian freshly pressed orange nectar
- Cloudy apple
- Organic red berry
- Organic pear
- Cloudy lemonade





BREAKFAST

We offer a variety of breakfasts to inspire those early morning meetings.

PASTRIES

£2.50 per person

Selection of mini pastries, pain au chocolat, croissants and granola squares.

BREAKFAST SANDWICHES

£3.85 per person

A selection of sausage or smoked streaky bacon served in an English muffin or soft white roll, smoked salmon and cream cheese open bagel and blue cheese and chive pâté served in a warm tomato scone.

CHARCUTERIE
BREAKFAST BOARD

£11.85 per person

Selection of cured meats, cheeses, artisan breads and croissants.

HOT BREAKFAST BUFFET

£15.50 per person

Smoked bacon, Cumberland sausages, vine-grilled tomatoes, potato rosti, grilled Portobello mushroom, baked beans and scrambled free-range eggs.

HEALTHY OPTIONS

CUT FRUIT

£3.85 per person

FRUIT BOWL

£9.50 per 4 people

Two pieces of seasonal fruit per person

GRANOLA, YOGHURT
& BERRY POTS

£2.70 per person

SMOOTHIE

£6.85 per litre (per 6 people)

- Guava, carrot and melon
- Kiwi, spinach, cucumber and lime
- Fruits of the forest

GOURMET DELI BOARDS

SUITABLE FOR UP TO 50 GUESTS*

£13.20 per person

- One and a half rounds of artisan rolls
- Chef's choice of premium deli style fillings
- Chef's choice of three finger bite options
- Lightly salted Kettle crisps
- Cut fruit
- An assortment of fruit juices

*A supplement charge will apply for meals served over the suitable guest numbers





HOT DELI BOARDS

SUITABLE FOR UP TO 50 GUESTS*

£8.25 per person

- One and a half rounds of toasted sandwiches on rustic breads
- Chef's choice of premium fillings
- Sweet potato fries
- Fruit bowl
- An assortment of fruit juice

SALAD SELECTION

£6.90 per bowl (five people per bowl)

Salads can be added to enhance your Gourmet Deli Boards or Hot Deli Boards order.
The following salads are available:

- Greek Salad with basil infused feta cheese
- Marinated artichoke and roast pepper salad
- Winter root vegetable slaw
- Lemon dressed kale and cauliflower salad
- Niciose salad
- Seasonal mixed leaves

*A supplement charge will apply for meals served over the suitable guest numbers

COLD FORK BUFFET

£20.50 per person

Minimum 20 people

The cold fork buffet is accompanied with a variety of dressings and artisan breads. Please choose four boards, two salads and one dessert*:

MEAT BOARD

- Mediterranean mezze platter
- Hand raised gala pie with a spiced plum chutney
- Charcuterie platter
- Grilled lemon, thyme and garlic Suffolk chicken
- Horseradish rubbed roast beef with watercress and pesto and Parmesan crisps

FISH BOARD

- Smorgasboard
- Thai dress king prawns skewers on a bed of seaweed
- Grilled mackerel with kimchi and lime yoghurt
- Poached Severn & Wye salmon served with chervil hollandaise and preserved lemon salsa
- Dill scone with beetroot gravlax and a beetroot salsa

VEGETARIAN BOARD

- Piquillo pepper and manchego cheese tortilla with toasted potato crisps
- A selection of flavored hummus with anti pasti vegetables and grilled pitta bread
- Char grilled lemon marinated courgette with minted feta and olive tapenade
- Goats cheese, pea and sun blushed tomato open filo pie
- Aged balsamic tomato and baked onion tart

SALADS

- Greek Salad with basil infused feta cheese
- Marinated artichoke and roast pepper salad
- Winter root vegetable slaw
- Lemon dressed kale and cauliflower salad
- Niciose salad
- Seasonal mixed leaves

DESSERT BOARD

- Sicilian lemon tart
- Double chocolate and raspberry brownie & Blondie selection
- Red velvet cheesecake
- Chocolate and orange gateaux
- Cur fruit

¹⁴ *For larger events with over 50 guests, we recommend a 50:50 split of cut fruit and one dessert board





HOT FORK BUFFET

£20.50 per person

Minimum 20 people

Please choose one of the following themed two course menus:

BRICK LANE

- Murgh Shahjahani (Imperial chicken)
- Bengali spiced cod cooked in a banana leaf
- Coconut fried okra with grilled spiced cauliflower and aubergine
- Aromatic pilaf rice
- Poori, poppadums and sambals
- Caramelised orange rice pudding

HOXTON

- Honey roast Suffolk ham
- Salt baked beetroot with a fennel and broad bean fricassee
- Rosemary sautéed potatoes
- Braised red cabbage
- Winter root vegetable slaw
- Baked apple and cinnamon crumble with vanilla cream

CLERKENWELL

- Pesto marinated chicken with Parma ham chips with sage butter and warm potato cakes
- Wild mushroom tortellini in a truffle cream sauce
- Lemon roasted courgettes
- Marinated artichoke and roast pepper salad
- Olive focaccia
- Sicilian lemon tart

HOT FORK BUFFET

£20.50 per person
Minimum 20 people

Please choose one of the following menus:

SPITALFIELDS

- Coq au vin with crispy smoked bacon lardons
- Walnut rolled goats cheese served on a toasted lentil stew
- Parsley and chervil roasted new potatoes
- Sautéed savoy cabbage
- Roasted Chantilly carrots
- Profiteroles with chocolate sauce

REGENTS PARK

- Paprika marinated chicken paella
- Grilled pepper tortilla
- Sauté green beans
- Lemon dressed kale and cauliflower salad
- Seville orange and chocolate tart

Please Note:

*For larger events with over 50 guests, we recommend a 50:50 split of cut fruit and dessert





FINE DINING

A sit down lunch or dinner is a formal and impressive way of entertaining and is ideal for special occasions. Our Head Chef will tailor-make a menu for your event.

Please see two sample menus below:

TWO COURSE MENU

- Wild mushroom consommé
- Seared corn fed chicken breast, celeriac and shallot purée with fondant of root vegetables
- Lemon mille-feuille served with a red berry coulis

THREE COURSE MENU

- Confit of lamb shoulder croquette and rosemary crumbled lamb cutlet served with a red current jus and parsnip crisps
- Pan roasted halibut, lemon boulangère and seafood bisque
- English pear and apple with calvados and elderberry syrup topped with molasses crumble and served with crème anglaise*

Quotations can be provided upon request.

* Contains Alcohol



DRINKS PACKAGES

MINIMUM 50 PEOPLE

CHAMPAGNE RECEPTION

£16.00 per person

Our house Champagne, Veuve Delaroy Brut NV, has intense apple and fresh citrus aromas with a hint of creamy, biscuit flavours and lots of fine, delicate bubbles.

LAURENT-PERRIER CHAMPAGNE

£24.00 per person

Delicate, with notes of citrus and peach this champagne is fresh on the palate with rounded and expressive fruit flavours

ALL-INCLUSIVE DRINKS PACKAGES

MINIMUM 50 PEOPLE

Our unlimited drinks packages include:

- La Croix Grenache Merlot Vin de Pays
- La Croix Vermentino Sauvignon Blanc Vin de Pays
- Selection of beers - Kronenburg 1664, Peroni and Meantime craft beer
- Selection of fruit and soft drinks
- Still and sparkling water

ONE HOUR PACKAGE

£16.00 per person

TWO HOUR PACKAGE

£26.50 per person

THREE HOUR PACKAGE

£45.00 per person





DRINKS LIST

CHAMPAGNE & SPARKLING WINES

Prosecco Valdobbidene Brut Jeio Bisol NV 75cl	£26.00
Champagne Veuve Delaroy Brut NV	£50.00
Champange Veuve Delaroy Rose NV	£55.00
Champagne Laurent-Perrier Brut NV	£60.00

WHITE WINES

La Croix Vermentino Sauvignon Blanc Vin de Pays	£17.50
Saam Mountain Paarl Chenin Blanc	£18.00
Alisios de Seival Pinot Grigio/Riesling	£18.50
Ricossa Gavi	£21.00
Prinz Von Hessen Dachsfilet Riesling	£46.50

ROSE WINES

Dinastia Vivanco Rioja Rosado	£19.00
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RED WINES

La Croix Grenache Merlot Vin de Pays	£17.50
Argento Seleccion Malbec	£19.00
Ceppaiano Chianti	£23.00
Beaujolais Villages Vieilles Vignes Mommessin	£23.00
Dinastia Vivanco Rioja Reserva	£35.00

BEER

Meantime craft beer	£4.40
Peroni	£4.30
Kronenburg 1664	£3.85

SOFT DRINKS

San Pellegrino cans	£1.50
Coke/Diet Coke/Lemonade	£1.45
Belvoir Sparkling Fruit Drinks	£2.35
Fruit Juice	£4.85 per litre

There is a minimum spend of £750.00 ex VAT for drinks receptions.



NETWORKING BOWL FOOD

£21.50 per person

Minimum 15 guests

Served in bowls and designed to be eaten standing. It is a more substantial alternative to finger food and canapés. We cater for three bowls per person.

Please find below a sample menu. We will create a bespoke menu to reflect your style of event.

SAMPLE MENU

- Philly steak pie topped with jalapeño crust
- Blackened squash and bean stew with dirty rice
- Creamy chicken korma with pilau rice
- North Indian spiced king prawns with Bombay potatoes
- Braised Irish lamb stew with leeks and creamy mashed potatoes
- Chestnut mushroom, leek and stilton pie with colcannon mash
- Sticky toffee pudding with vanilla cream
- Pecan and maple bourbon pie served with apple infused cream*

* Contains Alcohol





NETWORKING CANAPÉS

£16.50 per person
Minimum 30 people

Please find below a sample menu. Our Head Chef can create a bespoke menu or we can provide you with a list of options you can choose from. We suggest you choose three cold and three hot canapés.

COLD CANAPÉS

- Green tea and smoked salmon macaroon
- Spiced rum beef carpaccio
- Labneh and preserved lemon cheese scone

HOT CANAPÉS

- Smoked cauliflower and pickled onion bhaji
- Thai fish and chip cone
- Za’atar spiced chicken shawarma

NETWORKING FINGER BITES

£17.95 per person

£3.80 per individual item

We suggest that you choose three hot and three cold bites from the below.

HOT MEAT BITES

- Honey and mustard glazed sausages
- Pulled BBQ chicken cupcake
- Herb crusted spring lamb kofta

COLD MEAT BITES

- Spiced chicken satay
- Griddled asparagus wrapped in Serrano ham
- Rare roast beef and forest mushroom

HOT FISH BITES

- Crab and quinoa cakes
- Tempura prawns with a Thai tartar sauce
- Smoked haddock and Gruyère croquette

COLD FISH BITES

- Gravavlax salmon and beetroot salsa on a herb scone
- Crayfish Bloody Marie cocktail
- Lemon glazed tiger prawn skewers

HOT VEGETARIAN BITES

- Spinach and pomegranate pide
- Three cheese stuffed salt baked mini potato
- Burnt caramelised onion and feta pitta bread with pea salsa

COLD VEGETARIAN BITES

- Tomato relish, lemon and basil marinated crostini
- Confit tomato and Montgomery cheese tart
- Glazed fig and goats cheese mousse bruschetta





BAR SNACKS & HOT OPTIONS

- Lightly salted kettle crisps
- Gourmet popcorn
- Bar mix
- Marinated olives
- Cuban corn fritters
- Triple cooked chunky chips
- Mini Fullers London Pride beer battered fish and chips*
- Mini sliders – classic cheese burger, buffalo chicken with blue cheese dressing burger, slow roast bourbon pulled pork burger*
- Thai style chicken and chips

£4.05 per five people

£4.05 per five people

£6.20 per five people

£9.30 per five people

£2.20 per person (two per person)

£3.45 per person

£4.95 per person

£5.90 per person

£5.90 per person

* Contains Alcohol



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CONTACT DETAILS

If you need any assistance selecting your menu or want to discuss your event requirements in more detail please do not hesitate to contact us. We want to ensure your catering experience is one to remember.

Our details are as follows:

Direct Line: 0207 728 1106

email: conference.centre@inmarsat.com

Working in partnership with

