LONDON CONFERENCE CENTRE

Mange



Event Catering Menus 2026



Mange has been partnering with **Chicago Booth** for over ten years and is delighted to be working with the team at their new London campus.

Whether you're planning an opening reception, leadership retreat or week-long conference, we would be delighted to put together a bespoke seasonal menu.

Located less than a mile away in Clerkenwell, and with our fully electric fleet of vehicles, we can cater for your event with a very light carbon footprint.

In order for a bespoke quote to be prepared, we require the following information:

- Event date
- Approximate guest numbers
- Event times
- Event space – room/s to be used
- Menu choice
- Drinks choice

Booking an Event - Required Information

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Thank you for choosing the London Conference Center for your upcoming event.

Ordering: All menu choices, amendments, confirmation and cancellation will go via the conference office

Banquet Menus: Menu selections and timings should be submitted to the conference office a minimum of 15 business days prior to the event start date, to ensure our staff can adequately prepare to accommodate your needs. Banquet Event Orders (BEO) will be provided to confirm all menus, meal timing, room locations and number of guests.

Charges include: All prices are inclusive of either food and/or beverage, appropriate waiting staff, white or black linen (limited amount) and delivery of the food. All other charges will be charged on an ad-hoc basis. Prices quoted are exclusive of VAT

Quotations: Prices are valid for 30 days from the date of the quotation; due to the current economic climate, prices may increase prior to the event.

Food and beverage: Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. We specifically prohibit the removal of food from any catered function by the client or any of the invitees. We request proper identification of any person who may appear under the legal drinking age in the UK and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person, who, in our judgment, appears intoxicated.

Staff Bookings: Catering staff will depart approximately 30 minutes following the end of the last service. Beverages will no longer be available unless advised in advance.

Tableware: Costs are included for the confirmed number of guests only.

Overtime charges: Menu prices listed are for specified length of service and time. Should you go over length of event or for any breaks in service, overtime food, beverage and staff charges will apply as deemed necessary by the caterer.

Cancellation: In the unlikely event that you should decide to cancel the event, or any portion of the event, the following charges will apply:

Between event start date and 7 days = 100 % is chargeable
Between 7 and 14 days = 50% is chargeable
Between 14 and 28 days = 25% is chargeable
28 days prior event start date = No cancellation fee applied

Guarantees: For planning purposes, please provide us with an accurate estimate of attendance at time of booking, this will be considered as a guaranteed amount and subject to cancellation terms set out above. A final guest count is due at least 15 business days prior, not subject to reduction. Should guarantees not be provided 15 business days prior, estimated guest count will become guarantee. Final invoice will reflect guarantee or actual attendance, whichever is greater.

Tax: All prices are subject to VAT at prevailing rate

Billing: Client will be billed for catering by the University of Chicago Booth School of Business.

External events: These are subject to terms and conditions setout in your contract and that will supersede catering terms and conditions listed above.

Catering Terms & Conditions

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Breakfast – Menu I per-head prices

£28 *(40-60)* **£25** *(60-80)* **£22** *(80-100)* **£17** *(100+)*

Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant | Pain au Raisin

Gluten Free Granola Pots;
Coconut Yoghurt, Melon Purée
Strawberries & Toasted Almonds *GF / vegan*

Spinach, Feta & Roast Pepper Frittata *GF*

Blueberry Muffins



Breakfast – Menu II per-head prices

£33 *(40-60)* **£30** *(60-80)* **£28** *(80-100)* **£22** *(100+)*

Spiced Apple Muffins

Seeded Sourdough;
Avocado I Lox I Scallion Cream Cheese

Seasonal Fruit Salad Pots *GF / vegan*

Spinach & Parmesan Frittata (Hot) *GF*

Ciabatta Rolls;
Smoked Bacon Ketchup & Brown Sauce (Hot)

Granary Rolls;
Free Range Egg & Portobello Mushroom (Hot)

Hot Alternatives *(for menu II)*

Shakshouka Baked Eggs; Spiced Herbed Tomato *GF*

Baked Eggs Florentine; Spinach & Chives *GF*

Scrambled Eggs;
Wholemeal Toast / Smoked Salmon / Smashed Avocado

Smoked Back Bacon / Baked Eggs / Godfrey's Cumberland Sausages

Portobello Mushrooms / Roast Baby Plum Vine Tomatoes
Sautéed Herb Potatoes *GF / vegan*

Prices include Fairtrade Arabica Coffee / English & Herbal Teas

BREAKFAST

Prices based on a minimum of 40 guests, bespoke pricing for smaller numbers

Mange

Coffee Break – all patisserie baked in our Clerkenwell kitchen

Includes Fairtrade Arabica Coffee / English & Herbal Teas
As an add-on to another menu only

1 break - £6.00 per head
2 breaks - £10.00 per head
3 breaks - £12.00 per head
Choose 1 item per break,
(extra item £2 each)

Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant | Pain au Raisin

Blueberry Muffins

Dark Chocolate Brownies

Carrot & Walnut Cake

(This option is only available as an add-on to another service)

Home-made Cookies
includes GF & vegan

Scones, Raspberry Preserve
& Clotted Cream

Oat & Honey Flapjacks
vegan

Dark Chocolate & Seed Protein Balls
GF/vegan

Drinks

Soft Drinks –
Orange, Cloudy Apple & Cranberry Juice, Coke/Diet Coke
£3.00 per person per serving
£5.00 per person unlimited all day



DRINKS & PASTRIES

Prices based on a minimum of 40 guests, bespoke pricing for smaller numbers

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SANDWICH BUFFET PACKAGE

£48 *(40-60)* **£46** *(60-80)* **£44** *(80-100)* **£42** *(100+)*

Includes:

- On arrival; tea/coffee & miniature Vienoisserie
- Mid-morning: tea/coffee, biscuit & cookies selection & fresh fruit
- Sandwich Lunch
- Mid-afternoon: tea/coffee. Muffin of the day
- Selection of soft drinks served with lunch
- Still & sparkling water throughout the day



Sandwich Menu *(per head pricing)*

£33 *(40-60)* **£32** *(60-80)* **£31** *(80-100)* **£30** *(100+)*

Includes a selection on gluten-free bread

Choose 4 types from selection below:

Stoneground Wholemeal: John Ross Junior Smoked Salmon Cream Cheese & Mustard Cress *DF*

Artisan Baguette: Shrimp, Lemon Aioli, Chives & Avocado

Stone-baked Ciabatta: Rare Roast Beef, Gherkin, Watercress & Mustard Mayo

Artisan Baguette: Grilled Chicken, Caeser Dressing & Baby Gem

Multigrain: Mature Cheddar, Onion Chutney & Lambs Lettuce

Ciabatta: Plum Tomato, Buffalo Mozzarella, Wild Roquette & Basil Pesto

Flour Tortilla: Falafel, Pickled Cabbage, Whipped Tahini & Harissa *vegan*

Wholemeal Tortilla: Babaganoush & Potato, Pickles Za'atar & Mixed Leaves *vegan*

Sandwich menus served with…

Seasonal Fruit *GF / DF*

Hand-fried Salted British Crisps

Juices, Coke & Diet Coke

Served with –
Still & Sparkling Water
Juices
Coke/Diet Coke
Coke Zero

LUNCH - SANDWICHES

Prices based on a minimum of 40 guests
bespoke prices for smaller numbers

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FINGER BUFFET PACKAGE

£56 *(40-60)* **£54** *(60-80)* **£52** *(80-100)* **£50** *(100+)*

Includes:

- On arrival - tea/coffee & miniature Vienoisserie
- Mid-morning - tea/coffee, biscuit & cookies selection, & fresh fruit
- Finger Buffet Lunch with 6 items
- Mid-afternoon - tea/coffee. Muffin of the day
- Selection of soft drinks served with lunch
- Still & sparkling water throughout the day



Finger Buffet Menu *(per head pricing, based on 6 items pp)*

£42 *(40-60)* **£40** *(60-80)* **£38** *(80-100)* **£36** *(100+)*
(+£4ph per additional item)

Meat
Parmesan & Basil Crumbed Chicken, Tomato & Chilli Dip *GF / DF*
Honey, Sesame & Gochujang Chicken Skewers *GF / DF*
Bao Bun, Smoked Duck, Watercress, Mooli, Chilli, Sesame & Hoisin Sauce
Sourdough Crostini, Duck Liver Pate & Damson Jam

Fish
North Atlantic Prawns, Yuzu Mayonnaise *GF*
Panko Crumbed Spiced Prawns, Chilli-Cilantro Salsa
Haddock Fishcakes with Tartare Sauce
Seared Tuna Tacos, Avocado & Pico de Gallo *DF*

Veg
Bocconcini, Red & Sungold Baby Tomatoes, Arugala Pesto *GF*
Teriyaki Oyster Mushroom & Scallion Skewers *GF / vegan*
Leek and Potato & Mature Cheddar Tartlet
Miso Tofu, Ginger& Scallion Salsa *vegan*
Courgette & Chive Fritter, Babaganoush *GF / vegan*

Sweet
Cherry Bakewell Tart
Danish Apple Cake
Dark Chocolate Brownies
Banana Cheesecake

GF / DF option available

Served with –
Still & Sparkling Water
Juices
Coke/Diet Coke
Coke Zero

FINGER BUFFET

Prices based on a minimum of 40 guests
bespoke prices for smaller numbers

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Fork Buffet Lunch

£44 *(40-60)* **£42** *(60-80)* **£40** *(80-100)* **£38** *(100+)*

Sample Menu A

Green Chicken Curry;
Beansprouts & Bamboo Shoots
GF / DF

Thai Fishcakes;
Sweet Chilli, Lime & Coriander *DF*

Spiced Potato Fritters;
Tamarind Chutney
vegan

Steamed Jasmine Rice *GF / vegan*

Som Tam Salad;
Papaya, Tomato, Long Beans
Sweet, Hot & Sour Dressing
GF / vegan

-

Kaffir Lime Cheesecake

Seasonal Fruit Salad
GF / vegan

Served with –
Still & Sparkling Water
Juices
Coke/Diet Coke
Coke Zero

Sample Menu B

Chicken Basquaise;
Green Olives & Gremolata *GF / DF*

Ratatouille;
Basil Pistou *GF / vegan*

Mediterranean Herbed Rice;
Peppers & Chickpeas
GF / vegan

Grilled Gem, White Beans & Vine Tomato;
Paprika & Lemon Dressing
GF / vegan

Pickled Cauliflower, Tomato & Red Onion Salad;
Sherry Dressing
GF / vegan

St John's White & Wholemeal Baguette
vegan

-

Provençal Lemon & Rosewater Cake

Seasonal Fruit Salad
GF / vegan

FORK BUFFET PACKAGE

£58 *(40-60)* **£56** *(60-80)* **£54** *(80-100)* **£52** *(100+)*

Includes:
- On arrival - tea/coffee & miniature Vienoisserie
- Mid-morning - tea/coffee, biscuit & cookies selection, & fresh fruit
- Fork Buffet Lunch
- Mid-afternoon - tea/coffee. Muffin of the day
- Selection of soft drinks served with lunch
- Still & sparkling water throughout the day



FORK BUFFET

Prices based on a minimum of 40 guests
bespoke prices for smaller numbers

Mange



Meat

Chettinad Chicken Curry *GF / DF*

Chicken & Wild Mushroom Pie;
Tarragon Gravy

Chicken Piccata;
Lemon, Parsley and Caper sauce

Lamb Navarin (+£2.00);
Seasonal Vegetables *GF / DF*

Roast Duck Leg;
Mushrooms and Chestnuts (+£2.50) *GF / DF*

Poached Chicken Breast;
Seasonal Vegetables & Herb Jus *GF / DF*

Rare Roast Beef;
Thai Fish Sauce Dressing, Shallots,
Chilli & Spring Onion *DF*

Fish

Grilled Chalk Stream Trout;
Sauce Vierge *GF / DF*

Grilled Scottish Salmon;
New Potatoes, Peas & Horseradish *GF / DF*

Fish Continued

Seared Yellowfin Tuna (rare) &
Pepperonata (+£2.50) *GF / DF*

Hot Smoked Salmon;
Pickled Fennel, Radish, Dill & Cucumber,
Lemon Crème Fraiche *GF*

Miso Grilled Chalk Stream Trout;
Asian Vegetables,
Black & White Sesame *DF*

Vegetarian Mains

Ratatouille;
Aubergine, Courgette, Peppers, Tomato & Basil
GF / vegan

Courgette & Ricotta Tart;
Parmesan and Thyme

Grilled spiced Cauliflower
Butternut Puree and Sage Butter and Almonds *GF / vegan*

Musaqa'a;
Aubergine, Turkish Peppers, Tomato & Chickpeas
GF / vegan

Truffled Macaroni Cheese;
Baby Spinach & Chestnut Mushrooms

Split Pea & Spinach Dhal
GF / vegan

FORK BUFFET ALTERNATIVES

Mange

Salads

Shirazi Salad;
Tomato, Cucumber, Peppers Spring Onion & Mint
Lemon & Sumak Dressing *GF / vegan*

Potato & Cucumber Salad;
Dill & Pickled Shallots *GF / vegan*

Butter Lettuce;
Gem, Pea and Endive & Avocado,
Lemon and Chive Dressing *GF*

Pickled Red Cabbage,
Charred Red Onion & Tomato Salad;
Pomegranate Molasses *GF / vegan*

Harissa Squash;
Grilled Raddicco, Green bean, Rocket & Pumpkin Seeds
with Orange Dressing *GF*

Roquette Salad;
Pine Nuts, Shaved Parmesan & Balsamic *GF*

Roasted Beets, Heritage Carrots & Kale;
Caramlized Onion Tahini *GF / vegan*

Watercress, Gem, Radish, Apple & Walnut Salad;
Wholegrain Mustard Dressing *GF / vegan*

Vegetarian Sides

Saffron Couscous with Barberries and Almonds *vegan*

Roast Baby Potatoes; Rosemary & Sea Salt
GF / vegan

Plov Rice;
Onion, Carrots, Raisins and Chickpeas *GF / vegan*

Flatbreads;
Humous, Babaganoush, Dukkah & Harissa *vegan*

Aubergine & Tomato Bulgur Pilaf *vegan*

Mac n' Cheese

Orzo;
Fresh Herbs, Peas & Radish

Fregula,
Roast Peppers, Courgetti and Confit Tomato *vegan*

Mejadra rice – Lentil, Crispy Onions and Pomegranate
GF/vegan

Potato Dauphinoise

Desserts

Lemon Tart

Danish Apple & Almond Cake

Tiramisu

Matcha Crepe cake

Carrot, Walnut & Ginger Cake;
Cream Cheese Frosting

Dark Chocolate Torte *vegan*

Eton Mess;
Italian Meringue, Fresh Berries Air Dried Berries
& Vanilla Cream *GF / vegan*

Sticky Toffee Cake;
Caramel Sauce *vegan*

Cinnamon Rice Pudding and Winter berries

Plum Cake

FORK BUFFET ALTERNATIVES

Mange



The service as usual was great – always attentive and always willing to provide the best service possible

Gartner, Dec ‘23

Yesterdays’ event was a success indeed. It’s always a delight working with your whole team. Here’s to many more successful events together!

Pimco, Sept ‘23

Thank you so much to you & the team for looking after us so well! Kate did a fantastic job too. We look forward to working again with you & the team soon.

Spencer Stuart, June ‘23

Once again thank you & your team for a great multitude of events this month! We have had great feedback from the client, has been a pleasure to work with everyone within the team

Gartner, June ‘23

Food was great (the food carts and food display looked lovely) and everything else worked perfectly!

Invesco, Nov ‘22

The food was amazing & service was great. Thank you!

CB Donor Wall Dinner Oct ‘22

This was challenging indeed but everyone was thrilled and absolutely impressed with your team's performance.

So hats off to you all.

Thanks again a million; we would not have been able to pull it off without Mange!!

CB Campus Grand Opening March ‘22

TESTIMONIALS

Some feedback from Chicago Booth events over the last few years…

Mange

Meat

Beef Ragout & Parmesan Arancini

Chicken Pakora;
Mango Chutney & Curry Leaf *GF / DF*

Smoked Duck Breast Crisp Pancake;
Cucumber, Spring Onion & Hoisin *DF*

Chorizo Croquettes and Aioli

Chicken liver and Pomegranate;
Toasted Flat Bread with Za'atar

Panko Cornfed Chicken Goujons;
Wasabi Mayo

Chicken Polpette;
Tomato & Basil

Beef Fillet;
Crostini & Chimichurri *DF*

Lamb Kofta with Coriander Yoghurt *GF*

Fish

Crab Fritter, Lemon & Dill Aioli

Croquetas de Gambas al Ajillo

Spiced Salmon Tartare;
Rice Cake & Lumpfish Caviar *GF/DF*

Salmon Teriyaki Skewers *GF/DF*

Citrus & Dill Loch Duart Gravadlax;
Rye Bread & Remoulade

Sesame Prawns, Hot Green Sauce *DF*

Steamed North Atlantic Prawns;
Smoked Paprika Aioli *GF*

Pissaladiere;
Anchovy & Olives *DF*

Rare Tuna;
Crisp Corn Taco, Pico de Gallo Chilli Aioli
GF

Popcorn Shrimp & Caviar;
Marie Rose Sauce

Canapé Menu *(per head pricing, based on 5 items pp)*

£38 *(40-60)* **£36** *(60-80)* **£34** *(80-100)* **£32** *(100+)*
(+£4ph per additional item)



CANAPÉS

Prices based on a minimum of 40 guests,
bespoke pricing for smaller numbers

Mange

Canapé Menu *(per head pricing, based on 5 items pp)*

£38 *(40-60)* **£36** *(60-80)* **£34** *(80-100)* **£32** *(100+)*
(+£4ph per additional item)



Vegetarian

Crustade, Cep Mushroom Duxelle

Tomato Galette, Basil Pistou

Spanish Tortilla and Tomato relish
GF

Crisp Artichoke, Romesco *vegan*

Satay Tofu Skewers with Chilli Sauce
vegan

Egyptian Falafel;
Schug & Tahini *GF / vegan*

Rosemary GF Melba Toast;
Butternut Relish
GF / vegan

Grilled Polenta, Puttanesca Relish
GF / vegan

Potato and Cauliflower Fritter;
Sweet Tamarind
GF / vegan

Sweet

Ginger Cheesecake Cones,
Caramelized Banana & Toffee Sauce

Strawberry Victoria Sponge

Fritta Leche with Cinnamon Sugar

Matcha Cheesecake;
Fennel Biscuit and Strawberry

Key Lime Pie *vegan*

Pavlova;
Coconut Cream & Fresh Berries
GF / DF option available

Strawberry jam & Custard Tartlet

Apple & Cinnamon Puff Pastry Tart

Lemon Posset Tartlets;
Basil Gel *GF*

Miniature Chocolate Tartlets

CANAPÉS

Prices based on a minimum of 40 guests,
bespoke pricing for smaller numbers

Mange

Bowl Food Menu *(per head pricing, based on 4 items pp)*

£38 *(40-60)* **£36** *(60-80)* **£34** *(80-100)* **£32** *(100+)*

(+£5ph per additional item)

Meat

Confit Duck Cassoulet;
Potato Mash *GF*

Ras el Hanout Chicken;
Houmous, Pomegranate
Flat Bread Croutons
DF

Jerk Chicken;
Rice and Peas, Fried Plantain
& Jerk 'Ketchup' *GF / DF*

Chettinad Chicken;
Plov Rice
GF / DF

Gochujang Beef;
Kimchi Fried Rice *GF / DF*

Bao Bun;
Cumin Lamb, Sesame
& Szechuan Pepper *DF*

Fish

Grilled Monkfish; Chinese Broccoli
& Lotus Root Crisp, Ginger Scallion oil
GF / DF

Stone Bass;
Turmeric Potatoes & Okra
& Spice Tomato Broth *GF / DF*

Miso Glazed Stone Bass;
Edamame, Cucumber
Wakame & Yuzu Dressing *DF*

Seared Tuna,
Spanish White Bean Stew
GF / DF

Haddock;
Ghalieh Mahi & Batata Harra
GF / DF

Hot Smoked Salmon;
Lemon Crème Fraiche
Pickled Cucumber, Avocado
& Watercress Salad *GF / DF*

Vegetarian

Grilled Halloumi;
Watermelon, Chilli & Watercress
GF

Potato Fritter & Green Chutney *DF*

Parmesan & Mozzarella Arancini;
Tomato Basil Sugo

Soft Polenta;
Mushroom Ragout & Spinach *GF*

Roasted Beets, Carrots and Greens;
Tahini *DF*

Heritage Tomatoes
& Buffalo Mozzarella;
Roquette & Basil Oil *GF*



Sweet

Sticky Toffee Pudding;
Toffee Sauce & Vanilla Ice Cream

Strawberry Eton Mess;
Teardrop Meringues
& Coconut Cream *vegan*

Pistachio Creme Brulee

Apple & Blueberry Crumble

BOWL FOOD

Prices based on a minimum of 40 guests,
bespoke pricing for smaller numbers

Mange

Fine Dining Plated Dinner

£95 *(40-60)* **£90** *(60-80)* **£85** *(80-100)* **£80** *(100+)*

(Sample menu)

Starter

Roast Corn Puree;
Courgette Fritter, Confit Tomato Oil

Main

Cornish Lamb Rump
Baby Potatoes, Rainbow Chard
& Rosemary Jus *GF / DF*

Or

Mushroom Risotto,
White Truffle Oil, Parmesan & Crisp Sage
GF

Dessert

Pear & Star Anise Tarte Tatin;
Poire Williams Chantilly, Caramel Sauce
Amaretti Crumble
-
Fairtrade Arabica Coffee



DINNER

Prices based on a minimum of 40 guests,
bespoke pricing for smaller numbers

Mange

Fine Dining Plated Dinner **£95** *(40-60)* **£90** *(60-80)* **£85** *(80-100)* **£80** *(100+)*

Starters

Beef Carpaccio;
Watercress Salad, Crisp Capers
& Mustard Dressing *GF / DF*

Home Smoked Duck;
Poached Pears, Beetroot, Rocket with
Walhnut & Port Dressing
GF / DF

Cornish Crab Tartlet and Pickles Salad

Bruschetta;
Ricotta, Minted Peas, Broad Beans, Radish
Asparagus & Chilli Dressing

Smoked Salmon;
Pickles Fennel & Cucumber,
Crème Fraiche and Melba Toast
GF / DF

Burrata;
Nasturtium Leaves, Pine Nuts
& Charred Tomatoes and Pesto *GF*

Crisp Artichokes & Green Beans;
Romesco & Hazelnut Gremolata
GF / vegan

Mains

Roast & Confit Guinea Fowl;
Fondant Potato, Spinach & Red Wine Jus
GF / DF

Ras el Hanout Lamb;
Charred Hispi
Tomato & Aubergine Bulgar Pilaf *DF*

North Atlantic Roast Cod;
Sweet Red Pepper sauce, Confit Tomato
GF / DF

Roast Halibut; *£5 premium*
King Oyster Mushrooms
Spinach & Truffle Sauce *GF / DF*

Wild Seabass; *£5 premium*
Turmeric Potatoes, Okra & Ghalieh Mahi
GF / DF

Crab Linguine;
Tomato, Chilli & Parsley *DF*

Vegetarian

Gnocchi;
Watercress pesto, Peas & Pecorino

Harissa Cauliflower;
Whipped Tahini, Harissa & Dukkah Butter
Boulanger Patato
GF / vegan

Creamed Polenta;
Mushroom Ragout
Wilted Greens & Parmesan
GF

Wild Mushroom and Truffle
Pappardelle;
Olive and Garlic Bread Crumb

Courgette Fritters;
Pea Puree &
Sweet Potato Parmentiere *GF/Vegan*

Miso Celeriac;
Butternut Puree, Boulanger Potato
Pickled Radish *GF*

Dessert

Pear & Star Anise Tarte;
Vanilla cream
Caramel Sauce & Amaretti Crumble

Belgian Dark Chocolate Torte;
Raspberry Purée,
& Vanilla Cream

Pear & Almond Crumble;
Vanilla Custard & Pickled Blackberries

Banana Praline Parfait;
Caramelised Banana, Peanut Brittle
& Halva Cream

Treacle Tart;
Ginger Crème Fraîche

Neals Yard Regional British Cheeses;
Keen's Cheddar, Duckett's Caerphilly
Karts Goats & Tunworth
Crackers, Grapes & Chutney

DINNER

Prices based on a minimum of 40 guests,
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Mange

Drinks Package I

£24.00 per head, 2 hours duration
£18.00 per head, 1 hour duration

House Red & White Wine
Meantime Lager & Pale Ale
Lucky Saint 0%
Elderflower & Pomegranate Pressé
Cold Pressed Orange Juice
Cold Pressed Apple, Mango & Raspberry Juice
Belu Still & Sparkling Water

£28.00 per head, unlimited 2 hours duration
(+ £4.5 per head/ per additional hour)

Drinks Package II

£28.00 per head, 2 hours duration
£22.00 per head, 1 hour duration

House Prosecco, Red & White Wine
Meantime Lager & Pale Ale
Lucky Saint 0%
Elderflower & Pomegranate Pressé
Cold Pressed Orange Juice
Cold Pressed Apple, Mango & Raspberry Juice
Belu Still & Sparkling Water

£32.00 per head, unlimited 2 hours duration
(+ £6.5 per head/ per additional hour)

Drinks Package III

£36.00 per head, 2 hours duration
£30.00 per head, 1 hour duration

Mid-range Champagne, Red & White Wine
Meantime Lager & Pale Ale
Lucky Saint 0%
Elderflower & Pomegranate Pressé
Cold Pressed Orange Juice
Cold Pressed Apple, Mango & Raspberry Juice
Belu Still & Sparkling Water

£40.00 per head, unlimited 2 hours duration
(+ £8.5 per head/ per additional hour)

House wines

Prosecco – Ca di alte, Prosecco Spumante, Veneto, nv
Light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and white flowers. Bright and clean with a refreshing finish.

Borgo Selene, Catarratto/Inzolia, Sicilia, Italy, 2024
Crisp and refreshing on the palate with a lifted acidity that lingers on a dry finish.

Evaristo, Vinho Regional Lisboa Tinto, Portugal, 2022
Deep ruby in colour. Aromas of ripe cherries, juicy blackberries and blackcurrants on the nose. Plush tannins give a lovely mouthfeel and a crisp acidity carries mellow fruit flavours on to a smooth finish.

Mid-Range (drinks package III)

Devaux, Grande Reserve, Champagne, nv
A lovely Pinot Noir richness on the nose, with aromas of baked apples and vanilla. On the palate, it is full, rounded and well balanced, with a lively, persistent finish.

Santiago Ruiz, 'O Rosal' Albarino Rias Baixas, Spain, 2023
Precise and concentrated flavours are complemented by a stony minerality and balanced by a vibrant acidity, resulting in a crisp and clean finish.

Heirloom Vineyards, Adelaide Hills Pinot Noir, South Australia, 2023
Well-balanced with natural acidity. Bright, crunchy red fruit flavours and supple tannins. The finish is long and lingering.

DRINKS PACKAGES

Prices based on a minimum of 40 guests, bespoke pricing for smaller numbers

Add nibbles for £4 per head

- Black & Green Olives -
- Almonds, Cashews, Peanuts -
- Home-Pickled Crudités –
- Lentil chips / Pretzels -

ASIAN STREET FOOD

Pani Phuri;
Puffed Rice & Sev / Mango Chutney
Tamarind & Date Chutney / Mint Chutney

Pad Thai;
Chicken / Prawn / Tofu
Rice Noodles, Lime, Coriander, Peanuts & Sesame

Banh-Mi;
Beef / Pork
Chicken Pate, Pickled Vegetables
Fragrant herbs and Sweet Chilli

DOWNTOWN CHICAGO

Chicago Beef Hot Dogs;
Steamed Poppy Bun, Tomatoes, Pickles
Red Onion, Sport Pepper, Pickled Green Relish
Yellow Mustard & Celery Salt

Sliders:
Beef Patties, Gherkins, Tomato & Sauce

Fries;
Ketchup & Mustard

Baked Cheesecake Pots

BRITISH PICNIC

Neal's Yard Cheese
Colston Bassett Stilton / Lincolnshire Poacher
Innes Brick / Gorwydd Caerphilly
Biscuits, Apple Chutney, Figs, Grapes

Free Range Pork Pies / Scotch Eggs
Old Spot Sausage Rolls

Piccalilli, Pickled Chantenays & Mustards

Quiche
Montgomery's Cheddar & Caramelized Red Onion

LONDON SMOKE & CURE

Sashimi grade Cold Smoked Salmon

Air-dried Coppa

Koji cultured Bresaola

Air-dried Lomo, Coppa & Saucisson

St John Breads

Cornichons & Caper Berries





FOOD STATIONS

Bespoke prices available on request

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FOOD STATIONS

Pani puri station at the Campus Grand Opening - 2022

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WHITE

Borgo Selene, Catarratto/Inzolia
Sicilia, Italy, 2024
It is crisp and refreshing on the palate with a lifted acidity that lingers on the dry finish.
£22.00

Azevedo, Loureiro / Alvarino
Vinho Verde, Portugal, 2023
Wonderfully refreshing on the palate with aromatic citrus and stone fruit notes, a lively acidity and a crisp and clean finish.
£24.00

Kim Crawford, Pinot Gris
Marlborough, New Zealand, 2023
Weighty and textural, with concentrated flavours of tropical fruits and spice on the finish.
£26.00

Pieropan, Soave Classico
Veneto, Italy, 2023
Rounded with flavours of ripe fruit perfectly balanced by a fresh, clean acidity that enhances its long length.
£28.00

Santiago Ruiz, 'O Rosal'
Albariño/Godello/Loureiro/Treixadura/Caíño Blanco, Rias Baixas, Spain, 2023
Precise and concentrated flavours are complemented by a stony minerality and balanced by a vibrant acidity, resulting in a crisp and clean finish.
£32.00

Laroche, Chablis Villages 'Les Chanoines'
Burgundy, France, 2024
The elegant palate is driven by vibrant acidity and expressive flavours of citrus and stone fruit.
£38.00

Maisons Les Alexandrins, Saint-Joseph Blanc
Northern Rhone, France 2023
A remarkable balance between freshness and vivacity, bitterness and acidity. Fresh and delicate with citrus aromas.
£40.00

Domaine Sautereau, Sancerre, 'Le Vignoble des Sarrottes' Loire, France, 2022
Very dynamic with a pleasant touch of salinity adding complexity to this wine.
£50.00

RED

Evaristo, Vinho Regional Lisboa Tinto
Portugal, 2022
Plush tannins give a lovely mouthfeel and a crisp acidity carries the mellow fruit flavours onto the smooth finish.
£22.00

`I Muri` Primitivo, Vigneti del Salento,
Puglia, Italy 2024
Sourced from old bush vines aged in new French oak for 12 months. It boasts intense aromas of cherries, blackberries and spice coupled with velvety tannins and a lingering finish.
£24.00

Bodegas LAN, Rioja Crianza
Spain 2021
Full bodied with silky tannins and a bright acidity which carries the aromas onto the lingering finish.
£26.00

Heirloom Vineyards, Adelaide Hills Pinot Noir
South Australia, 2024
Well-balanced with natural acidity and powdery tannins. The finish is long and lingering.
£30.00

Maison Les Alexandrins, Crozes-Hermitage Rouge
Northern Rhône, France, 2023
Beautiful freshness, characteristic of the vintage, that marries perfectly with silky tannins and a rounded mouthfeel.
£34.00

Jane Eyre, Fleurie
Burgundy, France, 2023
The fruit-driven palate is complemented by notes of liquorice, with well-integrated tannins and a juicy finish.
£40.00

G.D. Vajra, Barolo 'Albe'
Piemonte, Italy, 2021
Aromas of redcurrant, cherries, cooked strawberries alongside herbal notes of mint, rosehip, rhubarb, lavender and liquorice. Generous, layered and youthful with ripe tannins and a smooth finish.
£50.00

Château Moulin Riche, Saint-Julien
Bordeaux, France, 2017
Medium-bodied with ripe tannins and opulent fruit, which continues through to the finish.
£55.00

WHITE & RED WINE

Alternative drinks choices are available on request, including a range of fine wines and bespoke cocktails

Ice will be added to drinks costs at £12.50 per 30lb bag

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PROSECCO / CHAMPAGNE

Ca' di Alte, Prosecco Spumante
Veneto, Italy, NV
A pleasant bouquet with notes of pear and white flowers that follow onto a palate which is bright and clean with a refreshing finish.
£30.00

Organic Blanc de Blancs, Raventós i Blanc
Cataluña, Spain (Champagne Method)
Fresh, citrus nose with a hint of delicate Mediterranean herbs The palate is elegant and well-balanced, with a full mouthfeel and a delicious, persistent finish. B-corp certified
£32.00

Rathfinny Wine Estate, Classic Cuvée Brut
Southern England, UK, 2019
The palate has real focus with zesty acidity and creamy texture. Rich, biscuity notes lead to a refreshing and moreish finish.
£38.00

Devaux, Grande Réserve
Champagne, France, NV
Full, rounded and well balanced, with a lively, persistent finish.
£45.00

Charles Heidsieck, Brut Réserve
Champagne, France, NV
Radiant gold with fine persistent bubbles. A perfect balance of freshness and generosity.
£50.00

Domaine Jean-Noël Gagnard
Crémant de Bourgogne 'Le Grand Lys'
Burgundy, France, 2019
Lovely concentrated flavours of white fruits, sweet pastries and toasted almonds. Crisp, refreshing acidity and a delicate mousse.
£52.00

Charles Heidsieck, Brut Millésimé
Champagne, France, 2018
Golden in colour, the nose introduces notes of ripe apricot and peach with intense toasted and smoky nuances.
£80.00

ROSÉ

Alpha Zeta, 'R' Rosato
Veneto, Italy, 2025
Dry on the palate, with a vibrant red fruit character and a slightly mineral finish.
£24.00

Domaine Sautereau, Sancerre Rosé
Loire, France, 2023
Crisp and refreshing on the palate, with a clean and elegant finish.
£30.00

Charles Melton, 'Rose of Virginia'
Barossa Valley, Australia, 2023
Balanced acidity, tannin and weight give the usual Rose of Virginia combination of richness yet crispness
£35.00

BEER/CIDER

CONTINENTAL LAGER
Peroni Nastro Azzuro / San Miguel / Birra Moretti / Estrella
£4.50

CRAFT BEER
Meantime Lager / Meantime Pale Ale
£5.50

Lucky Saint Alcohol Free Lager/ Hazy
£5.00

CIDER
Thistly Cross
Traditional / Strawberry / Scottish Fruits
£5.50

SOFT DRINKS

Fairtrade Arabica Coffee, English & Herbal Teas -
£3.00 per unit
Belu Still & Sparkling Water -
£1.75 (330ml) **£3.75** (750ml)
Eager Orange, Apple & Cranberry -
£3.95 (litre)
Bottle Green Elderflower Presse & Pomegranate Presse -
£5.50 (750ml)
Freshly Squeezed Orange Juice / Pressed Apple Juice -
£7.50 (litre) / **£6.50** (litre)
Freshly Pressed Apple, Mango Raspberry & Passionfruit -
£8.50 (litre)
Coke, Diet Coke -
£1.65
Pellegrino Limonata & Aranciata -
£1.95



SPARKLING, ROSÉ BEER & SOFT DRINKS

Alternative drinks choices are available on request, including a range of fine wines and bespoke cocktails

Ice will be added to drinks costs at £12.50 per 30lb bag

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COCKTAILS - £8.50

CLASSIC

Negroni - Bombay Sapphire, Vermouth, Campari & Soda

Whiskey Sour - Jim Beam, Lemon, Sugar & Soda

PROHIBITION

French 75 - Champagne, Gin, Lemon Juice & Sugar

Old Fashioned - Bourbon, Brown Sugar, Bitters & Burnt Orange

MODERN CLASSIC

London Calling - Dry Gin, Lemon Juice, Fino Sherry, Sugar & Bitters

Espresso Martini - Stolichnaya Vodka, Espresso & Kahlua

PARTY

Pina Colada - Havana Club Silver, Coconut Milk Pineapple & Maraschino Cherry

Singapore Sling - South Bank London Dry Gin, Cherry Brandy, Cointreau Grenadine & Pineapple Juice

MOCKTAILS - £7.50

Elderflower Spritz – Elderflower Cordial, Soda, Cucumber Ribbons, Lime & Mint

Watermelon & Lychee Fizz – Apple Soda, Cold Pressed Watermelon & Lychee Syrup



COCKTAILS

Further options available, signature cocktails can be designed for a specific event.

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CAKES

www.patacakepatacake.com

Patacake Patacake – Kate makes creative, stylish and most of all, delicious cakes, branded biscuits & cup-cakes. Each cake is bespoke and hand-made. Great for both private & corporate events where the brand or corporate colours can be reinforced

Sandcastle Cakes - £9 each – each cake serves 4 canape sized portions.
Naked and Nearly Naked Cakes from £585 for 100 guests
Simple Iced Cakes from £675 for 100 guests
More elaborated Iced Cakes from £890 for 100 guests.
(Popular flavours include vanilla, chocolate, lemon, orange, chocolate & orange marble, passion fruit, passion fruit & mango, pomegranate and orange.)

FLOWERS

www.dickinsonanddoris.co.uk

Dickinson & Doris Flowers – Our incredibly talented friend Mathew will create bespoke arrangements to include flowers or colour schemes of your choice

Small arrangements from £70 – great for table centres!
Medium arrangements from £100 – striking for the bar or buffet set up
Large arrangements from £180 – perhaps for the registration table?

MUSIC

www.mobilemusiccompany.co.uk

Mobile Music Company
We have been working with Steve for years and have had nothing but great feedback for his work

Standard prices are as follows:

DJ with music only - £400

DJ supplying mixing console and plugging into a supplied pa system - £500

DJ supplying mixing console and pa system - £600

DJ supplying mixing console, pa system and disco lighting - £650



We have established relationships with trusted suppliers and offer a full event design and planning service from conception to completion.
Services range from flowers, cake design, lighting, theming, graphics, invitation printing, marquees, transport, security, sound and music; from DJs to string quartets, soloists to jazz bands.

ANCILLARY SERVICES

We have been working with the same trusted suppliers for many years and we understand the importance of selecting products which achieve high specifications for food sourcing, provenance and sustainability.

Mange is committed to using sustainable fish and seafood wherever possible. We serve fish products with MSC, ASC, Global G.A.P and RSPCA assured certification, where producers comply with Europe-wide accepted food safety, sustainable production methods, worker and animal welfare standards.

We work closely with fantastic meat suppliers such as Frank Godfrey and London Smoke & Cure, and endeavour to use as much seasonal, British meat as possible. Our suppliers collaborate with farmers to ensure they achieve high welfare standards. We always have free-range options available.

We make all our patisserie from scratch at our central kitchen in Clerkenwell. Cheese is from Neal's Yard Dairy, with a particular focus on regional artisanal producers.

Coffee is roasted in Surrey by Redbar and all varieties used have Fair or Direct Trade accreditation. Tea is from Tea Pigs, who also have excellent 'green' and ethical credentials, and does not contain plastic in its bags or packaging.

We use Belu for mineral water who believe in reducing the environmental impact of bottled water and using all profits to fund clean water projects. Liberty, who supply our fantastic wine list, are carbon-neutral and we recycle virtually all bottles, plastic, cans, tins and cardboard. Our vehicle fleet is100% electric.

Mange is proud to be a London Living Wage employer. The rates are calculated annually by the Resolution Foundation and overseen by the Living Wage Commission, based on the best available evidence about living standards in London and the UK.

Mange has a long-standing relationship Idia's Community Kitchen a local food bank. We donate as much of our surplus produce and food from events as we can to support this fantastic organization.

The company is a member of the following organisations, whose members are committed to reducing energy costs, cutting carbon emissions and manage their environmental impacts:

- Islington Sustainable Energy Partnership
- Zero Emissions Network

SUSTAINABILITY & VALUES



OUR CLERKENWELL KITCHEN

Mange

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INNOVATIVE CATERING & EVENTS



