

BNY CATERING SERVICES

T H E S H I P P I N G O F F I C E , D U B L I N

GO/RESERVE

Service Overview

WELCOME

This brochure is designed to give you an insight to what we can offer to you and your clients. If you have any special requests/requirements that are not in the brochure, please let us know and we will be happy to assist.

BOOKINGS

Please use the ReserveSpace reservation system to book catering and refreshments.

HOSPITALITY BOOKING POLICY

Please allow two clear working days for all food orders. Although we will always do our best to accommodate late requests; any food orders received within two working days will be at the Chef's discretion. Additional event labour may be required and will be reviewed during the booking process. Please contact clientdiningdublin@bny.com.

CANCELLATIONS

Any food cancellations made within 48 hours may incur up to 100% of the full booking cost. Minimum guest numbers apply to some Hospitality services, where applicable restrictions have been highlighted throughout this brochure. Executive Reception can provide any further guidance, should it be required at the time of ordering.

OPERATING HOURS

Hospitality Core Hours: 08:00-16:00 Monday to Friday

Please visit our Viva page for up-to-date information about hospitality services.

POINT OF CONTACT

Our guest services team will be happy to assist dublinreception@bny.com

Catering Feedback

We welcome any feedback, comments or questions regarding Hospitality & Dining Services. Please share your feedback to clientdiningdublin@bny.com

Catering & Refreshments: [ReserveSpace](#)
Dublin Client Dining: clientdiningdublin@bny.com

Food Service Policy

Meeting our goal of positive operating leverage requires targeted reductions of discretionary expenses. As part of this programme, an expense reduction initiative is in full effect to cut total food services spend.

We saved over \$1 Million globally in 2014 vs 2013 on Hospitality. In the UK, this incentive alone has seen a 37% reduction in spend since last April 2013. These significant reductions make the program worthwhile, and the Executive committee are considering last year's spend to be the baseline ensuring costs in this spend category remain low.

To keep the expenses in this category as low as possible, please adhere to the following guidelines:

- Food services, which include catering, refreshment/beverage service and dining, for internal meetings where all attendees are BNY Mellon employees, will no longer be available. from both our internally contracted caterer and outside vendors (inc. external trainers).
- Extended working meetings that span at least two hours before and after noon are permitted to order catering. For such an event, an "internal lunch" will be available.
- Food service requests for meetings where BNY Mellon employees and non-employees are in attendance will only be valid if at the time the request is made, and the external attendee company or individual external attendees are named.
- In line with the 'Policy on Reimbursable Expenses' I-F- 100 dated May 6th, 2015, any exceptions will need to be approved by an Executive Committee member or an EMEA. Operating Council member. Please send this approval along with business justification to your local reception team who will process the request.

You will receive confirmation once your request has been accepted by Corporate Services. Please note that trainers & service providers do not count as an external meeting and therefore the internal catering policy applies.

We would like to take this opportunity to thank you, your manager and teams for your assistance in helping the company achieve positive operating leverage. We are depending on the support of our associates in making these types of incentives a success.

If you have any question or concerns, please contact Andrew Green.

Catering & Refreshments: [ReserveSpace](#)
Dublin Client Dining: clientdiningdublin@bny.com

Breakfast

Priced per Person

PLANT FORWARD

Morning Bakes & Oats

Vegan Coco Nib & Orange Raw Brownie
Goji Berry, Apricot, Pumpkin Seed Flapjack Peanut
Butter & Hazelnut Energy Bite
McCanns Apple, Cinnamon, Maple, Pecan, Pumpkin
Seed, Bircher
€2.95pp (Serving size 1.5 bites pp).

Smoothie, Fruit & pressed juice

McCormack's Spinach, Cucumber & Kiwi Smoothie,
Longwood Carrot, Ginger, Orange Pressed Juice,
Fairy Hill Beetroot & Apple Pressed Juice Shot
€3.50pp (Serving size 1 pp).

MORNING BAKES & POTS 2 servings per person

Mini Viennese Pastry Selection €2.50pp
Traditional Mini Buttermilk Fruit Scones, Butter,
Abbey Lei Preserves €2.50pp
Wild Blueberry & Irish Oat Mini Muffins €2.50pp
Hayes Farm Yogurt, Savory Seed Granola, Seasonal
Berry Compote €3.50pp
Warbler & Wren Hazelnut Mocha Toasted Waterford
Overnight Oats. €3.50pp

Fresh Pressed Orange Juice €2pp (serving size 1
unit pp)

HOT SAVOURY BREAKFAST

Vegan Soy, Mushroom, Chickpea, Crispy Onion,
Parsley Flaked Pastry €3.95pp

Limerick Bacon Loughnan's Sausage Relish,
Brioche Bun €7.95pp

Daly's Hand Carved Smoked Salmon, Chive Cream
Cheese, Bagel €7.95pp

Clonakilty Black Pudding, Caramelized Red Onion
& Pork Sausage Roll €3.95pp

Gourmet Chorizo & Pork Sausage Roll Topped with
Black Sesame Seed €3.95pp

POWER JARS

Broccoli, Smashed Avocado Lemon Yogurt,
Cucumber, Celery Sticks, Green Pepper €3.95pp

Beetroot, Carrot, Celery, Cucumber, Tahini Sesame
Paprika Hummus, Crudites €3.95pp

Sweet Potato & Herb Falafel, Harissa Yogurt,
Spiced Tabbouleh €3.95pp

SNACKS

Vegan Carrot, Avocado, Crushed Pistachio &
Caramel Bake €2.95pp

Peanut Butter & Hazelnut Energy Bite €2.95pp

In-House Baked Double Chocolate Cookie €1.90pp

Refreshments

Priced per Person

TEA & COFFEE €3.30

Selection of Teas & Infusions, Fair Trade Coffee

TEA & COFFEE, WATER & BISCUITS €4.80

Selection of Teas & Infusions, Fair Trade Coffee,
Still & Sparkling Water & Selection of Luxury Biscuits

TEA, COFFEE & BISCUITS €4.30

Biscuits Selection of Teas & Infusions, Fair Trade
Coffee & Selection of Luxury

TEA, COFFEE & WATER €3.80

Selection of Teas & Infusions, Vivreau Filtered Water
(Still or Sparkling)

WATER €1.35 Per Bottle

Vivreau Filtered Water
Still or Sparkling

CARBONATED DRINKS €1.25 Per Can

Coca Cola, Diet Coke

SOFT DRINKS STATION €1.25pp

For a Tasty, Healthy Alternative to Water or Soft
Drinks: Apple or Orange Juice

AFTERNOON REFRESHMENTS €7.50pp

Selection of Teas & Infusions, Fair Trade Coffee,
Vivreau Filtered Water (Still or Sparkling) & Selection
of Paul Rhodes Cakes

Add Ons:

- Biscuits €1.00 pp
- Whole Fruits €1.25 per piece
- Selection of Paul Rhodes Cakes €3.60 pp

KILNER HYDRATION STATION

5 Litres (serves 20-25)

€11.50

8 Litres (serves 35-40)

€18.50

Please Choose 1 From the Following:

- Green Apple, Celery, Dill
- Mango, Chilli, Mint, Lime
- Carrot, Ginger
- Pomegranate, Lime, Ginger
- Apple, Celery, Kiwi
- Duo Of Orange, Thyme
- Watermelon, Mint, Blueberry

All Our Flavors Contain Only Natural Sugars

ALCOHOL

For wine list, beers/ciders/lagers, and
spirits/liqueurs, please refer to the Drinks list
on page 15.

Working Lunches

Priced per Person
2 Person Minimum

CLASSIC SANDWICH LUNCH

€8.95 pp

Selection Of Premium Meat, Fish & Vegetarian Sandwiches.

Sample Menu

- Honey Baked Limerick Ham, Dubliner Cheese, Ballymaloe Relish
- Tuna Mayo, Rocket & Cucumber
- Nest Box Free Range Egg & Cress
- Manor Farm Roast Chicken, Lemon Mayo, Herb Stuffing
- Mature Irish Cheddar & Pickle

EXECUTIVE SANDWICH LUNCH

€12.95pp

Served On Artisan & Specialty Breads from our Local Bakery Suppliers.

Sample Menu

- Daly's Hand Carved Smoked Salmon, Lemon & Caper Mayo, Watercress
- Sweet Potato Falafel, Pickled Carrot, Wild Rocket, Beetroot Hummus
- Manor Farm Chicken, Parmesan Cheese, Basil Pesto, Sun Blush Tomato, Rocket
- Tipperary Brie Cheese, Caramelized Red Onion Chutney, Baby Spinach & Cress
- Honey Glazed Limerick Ham, Hegarty's Cheddar, Smoked Tomato Relish
- Served on a Selection of Sourdough Breads, Focaccia, Wraps & Ryebread

Adults need around 2000 kcal a day.

Adults need around 2000 kcal a day.

Grazing & Sharing Boards

Serving Size 5 people

PLANT FORWARD €18.95

Longwood Carrots Spiced Dukka, Pumpkin Seeds, Broccoli, Garlic Courgettes,
Roasted Squash, Smashed Chickpeas Grilled Flat Bread.

TRADITIONAL IRISH CHEESES €21.95

West Cork Gubbeen, Cashel Blue, Hegarty's Cheddar, Ballymaloe Relish,
Sheridan Crackers, Radish

CURED MEAT BOARD €18.95

Cured Milano, Peppered Salami, Serrano ham, Pickles & Relish

Add a BIG BOWL SALAD €9.95

Chefs Big Bowl Salad of the Day

Choose From:

Sample Menu

Butternut Squash, Charred Broccoli, Quinoa & Pomegranate
Cumin, Harissa Spiced Cauliflower, Chickpeas, Parsley, Scallion
Burnt Courgette, Roasted Red Pepper Spinach, Basil Pine Nut, Penne.
John Thorne Druid Potato, Lemon & Parsley Dressing
Beetroot Quinoa, Rocket, Feta Cheese, Toasted Savoury Seeds
Coriander, Mint & Ross Hazel Heirloom Tomato, Tabbouleh
€9.95 (per bowl)

REFRESHMENTS

Selection of Teas & Infusions, Fair Trade Coffee

€3.30

Vivreau Filtered Water, Still or Sparkling

€1.35 Per Bottle

Bowls

**** Minimum of 10 attendees ****

Advanced notice of 5 working days required

Choose ONE main and THREE sides

SAMPLE MENU

€19.95pp

Holly White Sweet Potato Lentils & Kale, Popped Barley Casserole (Vegan)

John Thorne Potato Dumplings, Butternut Squash, Tomato Ragu, Crumbled Tipperary Goats' Cheese (V)

Grilled Goats Bridge Irish Sea Trout, Herb Crust, Lemon & Capers, Fennel

Leinster Slow Braised Beef Bourguignon, Bacon Lardons, Pearl Onions

Kerry Hill Lamb Hotpot, Scallop Potato, Scallions & Parsley

Yogurt, Coconut Marinated Chicken, Almonds Korma Coriander, Poppadom

Manor Farm Roasted Lemon Chicken Supreme, Crispy Onions, Wild Mushroom, Tarragon Cream

SIDES

Herb Boiled Baby Potatoes Dauphinoise Potatoes
North Dublin Creamed Potato Pilaf or Steamed Rice
Steamed Broccoli or Lemon Green Beans
Tara Hill Honey Roasted Roots

Adults need around 2000 kcal a day.

Buffet Lunches

Priced per Person

LIVE WELL - NOURISH LUNCH

£25.50

Healthy Alternative to a Light Lunch Option. High in Protein, Vitamins, Antioxidants, Minerals & Fibre. Choose Two Proteins, Accompanied by Three Different Seasonal Superfood Salads for your whole party

Proteins - Please Choose TWO:

- Grilled Teriyaki Chicken, Burnt Lemon, Spring Onion (High In Protein, Minerals, Antioxidants)
- Poached Salmon, Orange Segment, Lime (High In Omega 3, Essential Oils, Vitamin B12, Calcium)
- Oven Baked Halloumi, Mint, Pomegranate, Peppers (V) (High In Fibre, Calcium, Antioxidants, Vitamin C)

Superfood Salads - Please Choose THREE:

- Asian Slaw Salad with Edamame, Mooli, Toasted Sesame, Soy and Ginger Dressing (High In Fibre, Potassium & Vitamin, K & C)
- Kale, Sweet Potato and Chickpea Salad, French Vinaigrette Dressing (High In Fibre, Potassium & Vitamin, K & C)
- Heritage Tomato and Pumpkin Salad, Toasted Pumpkin Seeds (High In Fibre, Potassium & Vitamin, K & C) (V)
- Steamed Broccoli and Sundried Tomato Salad, Toasted Almonds, Maple Dijon Dressing (High In Potassium, Folate, Vitamin A, C & B6) (V)

4 Person Minimum for each menu category. Please choose each item for your whole party. If no selection, menu will default to chef's choice

Adults need around 2000 kcal a day.

HOT & COLD BUFFET

£31.00

Seasonal Ingredients with Maximum Flavor. We Can Also Create a Menu Bespoke for Your Event. Please Choose Hot or Cold Buffet and One Signature Salad

6 Person Minimum

Served Hot

- Beef Bourguignon, Truffle Pomme Puree, Honey Glazed Carrots
- Pan-fried Seabass, Warm Nicoise Salad, Charred Lemon
- Aubergine Katsu, Sticky Rice

Served Cold

- Mexican Spiced Chicken Skewer, Guaca Salsa, Spicy Mixed Beans Salad
- Roasted Ponzu Chalk-stream Trout, Egg Noodle, Asian Salad, Ginger Vinaigrette
- Leek And Truffle Wild Mushroom Tart, Red Onion Jam

Please add ONE Signature Salad:

- Kale And Sweet Potato Salad, Cannellini Beans, Crushed Hazelnuts
- Heirloom Tomato Fattoush Salad, Balsamic Dressing
- Harissa Cauliflower And Piquillo Peppers Salad, Spinach, Chickpeas, Feta Crumb

Dessert

- Seasonal Sliced Fruits
- Selection of Cakes & Tarts

If no selection, menu will default to chef's choice

Adults need around 2000 kcal a day.

Canapés

** Minimum of 5 working days advance notice required
Please contact your catering manager to collaborate on your bespoke requirements
** Minimum of 10 attendees **

3 Canapes €11.95 Per Person
5 Canapes €14.95 Per Person

SAMPLE MENU

Curried Cauliflower, Tahini, Popped Chickpeas, Toasted Almond

Daly's Smoked Irish Salmon, Creamed Horseradish, Potato Blini, Goats Bridge Trout Black Roe

Whipped Manor Farm Chicken Liver Parfait, Red Onion Jam, Crispy Shallots

Tara Hill Honey Whipped Goats Cheese Mouse, Crushed Pistachio, Nori, Sesame Seed

Plant Forward Chilli, Red Pepper Hummus, Black Olive, Basil, Pitta.

Tandoori Spiced Chicken, Mango Relish, Pickle Cucumber, Curried Wafer Cone

Finger Food & Pizza

Priced based on serving of 5

PLANT FORWARD

Chilli Marinated Tofu, Pea and Potato Samosa, Chickpea Falafel, Mango Chutney, Poppadum Shard, Cucumber Yogurt, Garlic Naan Bread.

€12.95

SMOKE HAUS

Irish Beef Bourbon Sauce, Cheddar, Brioche Bun Slider, Southern Chicken, Beer Battered Onion Rings, Tara Hill Honey Mustard Loughnan's Pork Sausage, Garlic Ranch Dressing, BBQ sauce.

€16.50

RED LANTERN

Tempura fried crispy prawns, salt & chilli crispy chicken, crispy vegetable & duck spring roll, prawn crackers, Korean sweet dipping sauce.

PIZZA BITES

Choose Your Toppings

€8.95 per pizza (1 pizza serves 2 people)

4 Person Minimum

If no selection, menu will default to chef's choice

- Classic Margherita
- Pepperoni Pizza
- Mediterranean Veg and Goats Cheese
- Spicy Chicken, Corn, Caramelized Onion
- Mushroom, Rocket, Truffle Dressing
- Ham & Pineapple
- Chicken, Courgettes, Basil Dressing

Adults need around 2000 kcal a day.

BBQ Events

**** Minimum of 5 working days advance notice required**
Please contact your catering manager to collaborate on your bespoke requirements

Price would be advised after consultation

SAMPLE MENU

Shawarma Sumac Baked Celeriac, Smoked Sea Salt, Tahini, Flat Bread, Pickles

6hr Braised Beef Short Rib, Stout Glaze, Fennel Slaw, Floured Bun, Ranch Sauce

Loughnan's, Smoked Pork, Apple Relish, Pretzel, Mustard, Nduja, Crispy Onions

Low & Slow Limerick Shredded Pork Shoulder, Smoked Peat Vinegar, Onion Seed Bap

Buttermilk Cajun, Chilli, Garlic, Grilled Half Roast Chicken, Corn Salsa

Charred Goats Bridge Seatrout, Harissa, Lemon, Tomato Salsa

SIDES

Crunchy Apple, Jalapeño Slaw Kimchi,

Watermelon Salad Truffle Mac and Cheese

Corn Bread, Salt & Chilli Butter

Grilled Cob House Baked Sea Salt Wedges. Toppers/Relish/Sauces

10 Person Minimum

Adults need around 2000 kcal a day.

Drinks

WINE LIST

WHITE

Priced Per Bottle

Chilensis Sauvignon Blanc 750ml	€15.00
Picpoul De Pinet Del Sol 750ml	€18.00
Torre Raone Pecorino 750ml	€24.00
Laroche Chablis Premier Cru Vaillons 750ml	€55.00

RED

Chilensis Merlot 750ml	€15.00
Les Jamelles Cabernet Sauvignon 750ml	€18.00
Lucanto Montepulciano Dabruzzo 750ml	€24.00
Chateau Tayac Margaux 750ml	€46.00

SPARKLING

Priced Per Bottle

Prosecco Frizzante Rialto 700ml	€15.00
Masottina Contradagrande Prosecco 750ml	€28.00
Champagne Pannier Brut 700ml	€65.00
Champagne Moet & Chandon NV 750ml	€85.00

BEER, LAGERS & CIDER

Priced Per Bottle

Heineken 330ml	€5.00
Stag Ipa Gluten Free 500ml	€6.00
Beer Blacks Kinsale Pale Ale 500ml	€6.00
Stonewell Irish Cider 500ml	€6.00