

BNY CATERING SERVICES

ONE PICCADILLY GARDENS
MANCHESTER

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 Manager Nikki Trousdale (nikki.trousdale@bny.com) or Matthew Quayle (matthew.quayle@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: 08:00-18:00 Monday to Friday Please visit our Viva page for up-to-date information about hospitality services.

POINT OF CONTACT

Our Manager will be happy to help. Please contact Andrew Green at Catering Feedback We welcome any feedback, comments or questions regarding Hospitality & Dining Services. Please share your feedback to UKFoodServices@bnymellon.com or directly to our Manager Nikki Trousdale.

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Catering & Refreshments: [ReserveSpace](#)
EMEA Client Dining: emeaclientdining@bnymellon.com.
Hospitality Manager: Nikki.Trousdale@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 Nikki Trousdale or Matthew Quayle.

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Internal Catering

Priced per Person

INTERNAL PASTRY BREAKFAST (V) £6.60
Tea, Coffee, Orange Juice & 2 Mini Pastries Selection Of Teas & Infusions, Fair Trade Coffee & Fresh Orange Juice With 2 Freshly Baked Pastries

INTERNAL BREAKFAST ROLL £7.90
Tea, Coffee, Orange Juice & 1 Breakfast Roll Selection Of Teas & Infusions, Fair Trade Coffee and Fresh Orange Juice With 1 Sausage, Bacon or Vegetarian Roll

INTERNAL SANDWICH LUNCH £12.10
Based On 1 ½ Rounds Per Person with Seasonal Whole Fruit
A Selection of Premium Meat, Fish & Vegetarian Sandwiches Served on Artisan & Speciality Breads from Our London Bakery Suppliers. Served With Selection of Soft Drinks.

INTERNAL PLATED SALAD £9.60
Choose From: Char-Grilled Cumbrian Chicken Breast, Soy, Black Sesame Seed & Garlic Poached Chalk Stream Trout, Dill & Lemon Charred Halloumi, Pomegranate, Watermelon & Mint
Served With: Asian Salad with Sesame, Ginger Vinaigrette Harissa Fried Chickpea Mediterranean Salad & Grapefruit Dressing **For a lighter lunch, can be enjoyed alone or as an addition to your Sandwich Lunch (Choose 2)**

REFRESHMENTS
Selection of Teas & Infusions, Fair Trade Coffee £3.30
Vivreau Filtered Water, Still or Sparkling £1.35 Per Bottle

**Please Note: This Menu is Available for Internal Meetings Only.
2 Person Minimum** for each menu category. **Adults need around 2000 kcal a day.**

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

BOTTLED FRUIT CORDIAL

Belvoir £3.00 Per Bottle

CARBONATED DRINKS

Coca Cola, Diet Coke £1.25 Per Can

SOFT DRINKS STATION

For aTasty, Healthy Alternative to Water or Soft Drinks: Apple or Orange Juice £1.25

AFTERNOON REFRESHMENTS

Selection of Teas & Infusions, Fair Trade Coffee, Vivreau Filtered Water (Still or Sparkling) & Selection of Paul Rhodes Cakes £7.50

Add Ons:

-Biscuits £1.00

-Whole Fruits £1.25

-Selection of Paul Rhodes Cakes £3.60

KILNER HYDRATION STATION

1 Jar (serves 4) 5 Litres (serves 20-25) 8 £5.60
Litres (serves 35-40) £11.80
£18.10

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 Flavours Contain Only Natural Sugars

ALCOHOL

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

Breakfast

BREAKFAST ROLLS

£9.40

- Lake District Maple Bacon And Fried Egg Mini
- Brioche Roll Cumberland Pork Sausage Mini
- Brioche Roll Gravadlax Beetroot Salmon, Dill Crème Fraiche And Lemon Bagel
- Vegan Scrambled Eggs And Roasted Wild Mushrooms Mini Sourdough Roll

CONTINENTAL BREAKFAST

£16.80

Selection of warm baked Danish, sliced melon selection, soft boiled egg, smoked ham, sliced. cheese, warm bread & butter, fruit juice, coffee, tea Minimum numbers 2

2 Person Minimum

BAKERY BREAKFAST (V)

£7.70

Selection Of Freshly Baked Croissants, Glazed Danish Pastries, Mini Breakfast Muffins, With Tiptree Fruit Preserve & Netherend Farm Butter

2 Person Minimum Served With Coffee, Tea & Orange Juice. Adults need around 2000 kcal a day.

BREAKFAST ADDITIONS

£3.60

Coconut & date bliss ball (V)
Greek natural yoghurt, Seasonal Fruit Compote, Homemade Granola (V)
Sliced Fresh Fruit (VG)
Blueberry / chocolate muffin (VG)

Served With Coffee, Tea & Orange Juice. Adults need around 2000 kcal a day.

Working Lunches

Priced per Person

GOURMET SANDWICH LUNCH £17.60

Based On 1 ½ Rounds Per Person With Hand Cooked Crisps & sliced fruit. A Selection Of Premium Meat, Fish & Vegetarian Sandwiches Served On Artisan & Speciality Breads From Our Bakery Suppliers

Sample menu

- Butlers Secret cheddar ploughman's, artisan baguette (v)
- Free range egg mayonnaise, mustard cress and spinach on granary baguette (v)
- Buffalo mozzarella, vine tomatoes, basil pesto, Focaccia (v)
- Char grilled chicken Caesar salad, ciabatta -Slow roast Cumbrian beef, horseradish crème fraîche & wild rocket Sourdough
- Tuna, lemon & parsley crème fraiche, cucumber, seeded bagel

CHEFS MARKET MEZE

An alternative to a traditional Sandwich lunch. Served Buffet style. Designed to share Selection of sliced British & Continental Meats and Cheeses 2 Salads, Chefs Selection

For example:

- Mushroom roasted with maple, cinnamon & sherry vinegar
- Heirloom tomato salad, with wasabi mascarpone, shallot, basil crisp Roasted beets, pickled rhubarb, tamarind, orange blossom dressing
- Pearl barley & lentil salad with portobello mushroom, ricotta

2 Items of Finger Food, Chefs Selection

For example:

HOT

Tiger Prawn, Sweet Chilli Satay Chicken, Peanut Dressing, Slaw (Can be served cold) Squid Rings, Garlic & Lemon Mayo Teriyaki Roasted Salmon Skewer Tempura Cauliflower Chilli Dipping Sauce (VE)

COLD

Scotch Egg & Spiced Tomato Jam Brie and roasted pepper tart (can hot as well) Sage Sausage Meat, Fennel, Apple Sausage Roll (can hot as well)

HOT SANDWICH LUNCH £ 20.00

Selection of Hot Open Sandwiches, Served with Seasonal Salad & Fries.

Sample Menu

- Artisan Roast Beef, Blue Cheese Gratin, Red Onion, Spiced Jam
- Tuna, Vintage Cheddar, Chard Corn, Olives Sliced Meatball, Spicy Tomato Ragu, Mozzarella Glazed Field Mushroom, Blue Cheese Crumb, Pickle Jam
- Soft Brie, Basil, Sundried Tomato Pesto, Crispy Shallot
- Three Cheese, Mustard, Leek (V) Chard Sumac Chicken, Pickled Red Onion, Spinach

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

ADDITIONAL ITEMS

£3.60

To enhance the sandwich lunch, add these additional finger food & sweets below

- Nibbles Club mix (cashews, pecans, peanuts, almonds) (v)
- Oak smoked almonds Rose harissa roasted mix (V)
- Spicy baked giant corn kernels Wasabi peas (V)
- Japanese chilli rice crackers (V)

Bespoke Menu

We are happy to accommodate bespoke hot food buffets, please contact onsite team to discuss your request. Menu options are dependent on requested timing of event

Drinks

WINE LIST

WHITE

Viognier Reserve, Bodegas Santa Ana – Argentina - £23.20 per bottle
Petit Chenin Blanc - South Africa-£24.20 per bottle
Chardonnay Reserva, Viña Leyda – Chile - £26.50 per bottle
Gavi di Gavi, La Minaia, Nicola Bergaglio – Italy £27.60 per bottle
MOMO Sauv Blanc Organic Seresin Estate – New Zealand - £28.60 per bottle
Sancerre Blanc Petit Broux£30.50
Planeta Chardonnay £31.00
Chablis 1er Cru Montmain Louis Michel – Burgundy France - £46.35 per bottle

RED

Chianti Riserva DOCG, Castellani – Italy - £23.20 per bottle
Merlot Reserve, Ken Forrester Wines – South Africa £22.60 per bottle
Premium Malbec Organic 24 Domaine Bousquet £24.25 per bottle
Saint Emilion Grand Cru, Chateau Eglise d'Armens £31.50
Château Bertinat Lartigue Saint Emilion – France - £32.50 per bottle
Château-neuf du Pape Cuvée Les Pierres – France - £35.53 per bottle
Château la Croix Romane – Bordeaux, France £38.10 per bottle
Bolney Estate Pinot Noir – West Sussex, England £45.30 per bottle

ROSÉ

Wine Planeta Rose Sicilia £25.00 per bottle
Cuatro Pasos Rosé Martin Codax£ 26.20 per bottle

SPARKLING

Ruggeri Argeo Prosecco Brut – Italy £23.70 per bottle
Abel Lepitre Brut NV Chanoine Freres – Reims, France £36.30 per bottle
Hattingley Valley Classic Reserve – Hampshire, England £43.30 per bottle
Pol Roger Cuvée de Reserve – Épernay, France £60.70 per bottle

BEER, LAGERS & CIDER

Priced Per Bottle

Meantime London Lager 330ml £4.20 per bottle
Brewdog Punk IPA 330ml £4.20 per bottle
Brewdog Nanny State 330ml 0% £4.20 per bottle
Asahi Lager 330ml £4.20 per bottle
Becks Blue (non-alcohol 330ml £4.20 per bottle
Chapel Down Curious Apple 330ml £4.20 per bottle

SPIRITS & LIQUEURS

Priced Per 25ml Shot

Bacardi Spiced Rum £4.70 per 25ml shot
Havana 7yo rum £4.70 per 25ml shot
Courvoisier VSOP Cognac £4.70 per 25ml shot
Campari Bitter 70cl £4.70 per 50ml shot
Bombay Sapphire Gin 70cl £27.60
Gordons Premier Pink Gin 70cl £33.00
Martini Dry Vermouth £4.20
Spirit Belvedere Vodka £4.60 per 25ml shot
Chivas Regal 12yo £4.60 per 25ml shot
Seedlip non-alcoholic gin (Garden or Spice) £4.60 per 25ml shot.

MIXERS

Priced Per Bottle

Tonic/ Soda/ Ginger Ale 200ml £2.30 per bottle
Low alcohol
Real Kombucha Royal Flush 275ml £4.00 per bottle
Real Kombucha Smoke House 275ml £4.00 per bottle
Real Kombucha Dry Dragon 275ml £4.00 per bottle