

BNY CATERING SERVICES

**1 6 0 Q U E E N V I C T O R I A S T R E E T ,
L O N D O 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 Manager Andrew Green (andrew.green@bny.com) or emeaclientdining@bnymellon.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 Andrew Green.

Catering & Refreshments: [ReserveSpace](#)
EMEA Client Dining: emeaclientdining@bnymellon.com
Hospitality Manager: andrew.green@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](#)
EMEA Client Dining: emeaclientdining@bnymellon.com.
Hospitality Manager:

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 £3.00 Per Bottle
Belvoir

CARBONATED DRINKS £1.25 Per Can
Coca Cola, Diet Coke

SOFT DRINKS STATION £1.25
For a Tasty, Healthy Alternative to Water or Soft Drinks: Apple or Orange Juice

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

Add Ons:

- Biscuits £1.00
- Whole Fruits £1.25
- Selection of Paul Rhodes Cakes £3.60

KILNER HYDRATION STATION

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

Priced per Person

LIVE WELL BREAKFAST £13.80
Maximum Use Of Seasonal Nutrient-Dense Produce, Rich in Omega 3 to Help Lower Cholesterol, Great Source of Fibre, Iron & Protein, Using Natural Superfood Ingredients.

- Raspberry Muffin
- Crushed Avocado, Cherry Tomato Salsa, Feta Crumb On Sourdough
- Sliced Fruit Platter
- Seasonal Fruit Skewer
- Tropical Pineapple And Banana Smoothie
- Raspberry Coulis And Almond Milk Chia Pot
- Overnight Tiramisu Oat Pot
- Greek Yoghurt With Blackberry Compote And Date Granola

4 Person Minimum

BAKED EGG BOWL £9.20
Oven Baked Eggs in a Spicy Italian Tomato Sauce Topped with a Selection of Hot Smoked Salmon, Mini Cumberland Sausage or Sliced Avocado
2 Person Minimum

BREAKFAST ROLLS £9.40

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

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.

FULL ENGLISH BUFFET £17.30
Lake District Streaky Maple Bacon, Cumberland Sausage, St. Ewes Scrambled Eggs, Black Pudding, Roasted Cherry Vine Tomatoes, Portobello Mushrooms, Spicy Baked Beans, Potato And Onion Hashbrowns, Toasted Sourdough, Netherend Farm Butter

10 Person Minimum

Vegetarian Option Available On Request
If no selection, menu will default to chef's choice

A LA CARTE BREAKFAST £17.00
Full English Breakfast with Choice of Eggs
Pancakes, Whipped Mascarpone, Berries, Maple Syrup

Truffle Scrambled Eggs, Toasted Sourdough Poached Eggs, Choice Of Smoked Salmon, Ham Or Spinach, English Muffin, Hollandaise Porridge With Choice Of Milk And Berries

2 Person Minimum

Served with coffee, tea & orange juice.
Adults need around 2000 kcal a day.

BREAKFAST ADDITIONS

Pear And Walnut Bircher, Macerated Berries (V) £3.60
Greek Yoghurt, Seasonal Fruit Compote, Goji Berry Granola, Pumpkin Seeds £3.60
Sliced Fresh Fruit (VG) £3.60
Seasonal Fruit Skewer (Vg) £3.60
American Pancakes, Berries, Whipped Honey Cream Fraiche, Crispy Bacon £4.60
Almond, Spinach And Banana Smoothie (V) £3.60
Mango Coulis, Chia Seed and Coconut Milk Set Pot (V) £3.60
Banana And Oat Muffin (VG) £3.50
Orange, Cranberry, Apple, Pineapple Juice (VG) £3.50
Brioche French Toast, Honey Mascarpone, Toasted Figs, Berries £5.70
Toasted English Muffin, Smashed Avocado, Smoked Salmon, Poached Egg £7.00

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. Selection Of Premium Crisps & Sliced Fruit, Selection Of Premium Meat, Fish & Vegetarian Sandwiches. Served On Artisan & Specialty Breads from our London Bakery Suppliers.

Sample Menu

- Butlers Secret Ploughman's Cheddar, Artisan Baguette (V)
- Free Range Egg Mayonnaise, Mustard, Cress, Spinach, 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

2 Person Minimum

Served with selection of soft drinks
Adults need around 2000 kcal a day.

ADDITIONAL ITEMS £3.60 per item

To Enhance The Sandwich Lunch, Add These Additional Finger Food & Sweets Below:

- Cumbrian Saddleback Pork Sausage Rolls
- Spiced Vegetable Samosa, Mint Yoghurt (V)
- Roasted Mini Chorizo Sausage, Garlic Aioli
- Hummus Kalamata Olives, Cut Seasonal Vegetables, Charred Flatbread Falafel (VG)
- Skin-On French Fries, Rosemary Sea Salt, Smoked Garlic Aioli (V)
- Selection Of Paul Rhodes Cakes & Tarts
- Fruit Skewer

HOT SANDWICH LUNCH £ 20.00

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

Sample Menu

- Butlers Secret Ploughman's Cheddar, Artisan Baguette (V)
- Free Range Egg Mayonnaise, Mustard, Cress, Spinach, Granary Baguette (V)
- 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

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

HEALTHY & WARM BOWL £11.50

Bowl Full of Raw or Steamed Vegetables, Selection Of Meat (Pork Belly, Sesame Seed Chicken, Flaked Scottish Salmon, Crispy Tofu), Hot Tom Yum Soup Base.

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.

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 Flavour. 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.

Afternoon Tea

Priced per Person

CLASSIC AFTERNOON TEA

£18.80

A Selection of Finger Sandwiches, Fruit Scone, Clotted Cream & Jam

Add 3 From the Below For Your Whole Party:

Victoria Sponge

Salted Caramel Chocolate Tart

Mini Coffee Eclairs

Bakewell Tart

Chocolate Cheesecake

Raspberry And White Chocolate Muffins

Sticky Toffee Sponge

Treacle Tart

Served with Coffee, Tea & Orange Juice

4 Person Minimum. *Adults need around 2000 kcal a day.*

Finger Food & Pizza

Priced per Person

FINGER FOOD

Choose 6 items - minimum 10 people £21.50
Choose 4 Items - minimum 10 people £14.30

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

Hot

- Slow Cooked Lamb Shoulder, Mint Yoghurt, Flatbread
- Southern Fried Chicken Burger, Baby Gem, Chipotle Mayo
- Teriyaki Grilled Salmon, Asian Slaw Bap
- Build Your Own Mexican Cod Taco, Green Tomato Salsa, Charred Corn, Choice Of Dressings
- Grilled Halloumi Skewer with Peruvian Salsa
- Wild Mushroom and Chestnut Arancini, Shaved Parmesan, Saffron Aioli

Cold

- Bresaola, Mozzarella, Cherry Tomato and Fig Skewer
- Lemon Chicken Skewer with Guacamole Salsa
- Mackerel And Horseradish Pate, Cucumber Salad, Bruschetta
- Hot Smoked Salmon, Olive Tapenade, Sundried Tomato Quiche
- Sweet and Sour Fresh Vegetables Bao Bun
- Leek, Gruyere Cheese and Spinach Quiche

PIZZA BITES

Choose Your Toppings

4 Person Minimum

£12.20 per pizza (1 pizza serves 4 people)

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

- Classic Margherita
- Pepperoni Pizza
- Grilled Mushroom, Roasted Garlic, Spinach, and Mozzarella White Pizza (Can Be Made Vegan Upon Request)
- Chorizo, Broccoli, Mozzarella, Chilli Honey
- Goat Cheese, Red Onion Jam, Rocket
- Tuna, Black Olives, Red Onion, Sweetcorn

Adults need around 2000 kcal a day.

Bowls

SELECT YOUR BOWL

£20.80 Per Person

Beef Stroganoff, Basmati Rice, Cornichons, Crispy Onions

Grilled Tuna Poke, Avocado Mousse, Edamame, Tender Stem Broccoli, Yuzu Dressing

Sweet Potato and Kale Falafel, Pickled Vegetables, Pitta, Dukkah Houmous

Deconstructed Tiramisu

OR

Chicken Katsu, Sticky Rice, Pickled Red Cabbage

Citrus Roasted Trout, Tabbouleh Salad

Miso Tofu and Rice Noodle Ramen

10 Person Minimum for each menu category.

Please select 2 proteins/vegetarian options which will come with dessert (total 3 bowls per person) from either menu. If no selection, menu will default to chef's choice

Adults need around 2000 kcal a day.

Fine Dining

Priced per Person

2 Courses £57.20 (Pre-Selected - £49.95)

3 Courses £77.80 (Pre-Selected - £67.50)

SAMPLE MENU

Starters

Venison Carpaccio, Miso Vinaigrette, Pickled Blackberries, Shaved Parmesan, Rocket Oil
Curried Parsnip And Pear Velouté, Spicy Bhaji, Coriander Crisp
Escabeche Of Saku Tuna With Smoked Cauliflower Puree, Fennel Salad and Chive Oil

Mains

Pan Fried Turbot With Parmentier Saffron Potatoes, Peas, Purple Sprouting Broccoli, Mussel And
Clam Broth, Parsley Crisp
Rosemary Slow-roasted Lamb Rump With Smoked Celeriac Puree, Glazed Salsify, Wild Mushroom
and Red Wine Jus
Autumn Root Vegetables Tart Tatin With Whipped Goat Cheese, Beetroot Ketchup, Micro Rocket

Dessert

Tahini Crème Brulee, Orange Zest, Sesame Tuille
Warm Dark Chocolate Brownie, Crushed Italian Meringue, Raspberry Coulis, Pistachio Ice Cream
Caramelised Fig, Rum and Mascarpone Trifle

Adults need around 2000 kcal a day.

Bistro

Priced per Person

2 Courses £43.20 (pre-Selected - £37.60)

3 Courses £67.00 (pre-Selected - £56.20)

SAMPLE MENU

Starters

Grilled Mackerel, Beetroot Gel, Potato Rosti, Pickled Heritage Radish
Pan Fried Lamb Liver, Creamy Polenta, Burnt Baby Onion, Salsa Verde
Italian Ricotta Gnudi, Spicy Tomato Salsa, Basil Emulsion

Mains

Guinea Fowl Au Vin, Burnt Hispi Cabbage, Parsnip Puree, Pickled Pear, Parsley Oil
Herb Crusted Cod, Chive Pomme Puree, Warm Tartare Sauce, Lemon Oil
Pan Fried Chestnut Gnocchi, Fricassee Of Wild Mushroom And Squash, Parmesan Cream Sauce, Truffle Oil

Dessert

Dark Chocolate Fondant, Candied Orange, Pistachio Ice Cream
Pumpkin And Custard Tart, Spiced Plum Compote, Pecan Crumb
Pear And Walnut Tart Tatin, Coconut Miso Ice Cream

Adults need around 2000 kcal a day.

Canapés

4 Canapes £15.70 Per Person

6 Canapes £18.70 Per Person

SAMPLE MENU

Meat

Asian Chicken Cake, Coriander and Lime Mayo

Venison Bolognese Croquette, Parmesan

Teriyaki Beef Salad Won Ton

Chorizo And Pea Fricassee, Quail Egg, Chive Hollandaise Tartlet

Fish

Smocked Mackerel Mousse with Pickled Cucumber On Blini

Crispy Seabass with Potato Straws And Pea Puree

Grilled Tuna and Olive Tapenade Crostini

Trout Roe Caviar with Dill and Sour Cream on a Baked New Potato

Vegetarian

Sweet Potato and Ginger Rosti with Crème Fraiche and Coriander Pesto

Parmesan Shortbread with Beetroot Pesto and Toasted Pinenut

Leek and Gruyere Cheese Croquette, Saffron Mayo

Spicy Vegetable Bhaji and Raita Dip

Vegan

Curried Carrot, Maple Syrup And Ginger Soup Shot, Crispy Chickpea

Cannellini Bean And Sundried Tomato Bruschetta

Dessert

Portuguese Warm Custard Tart, Almond Crumb

Warm Chocolate And Hazelnut Doughnuts Tossed

In Cinnamon Sugar With Raspberry Gel

Plant Based Dark Chocolate Brownie, Miso Caramel

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

Drinks

WINE LIST

WHITE

Viognier Reserve, Bodegas Santa Ana - Argentina - £23.20 per bottle
Classic Sauvignon Blanc Rapaura Springs - France - £24.20 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
Château-neuf du Pape Cuvée Les Pierres - France - £35.53 per bottle
Pouilly-Fuissé Drouhin - Burgundy France - £38.60 per bottle
Pouilly Fumé Beaussepét - Loire, France £31.00 per bottle
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
Malbec, La Mascota - Argentina £26.50 per bottle
d'Arry's Shiraz
Grenache, d'Arenberg - Australia £28.80 per bottle
Sonoma
Cabernet Sauv, Louis Martini - USA 31.00 per bottle
Château Bertinat Lartigue Saint Emilion - France - £32.50 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
Domaine L'Amour Rose Vidaubanaise - France - £26.30 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 Larger 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

Teaching Kitchens

30-MINUTE EXPERIENCE

Booking Lead Time: 5 Working Days

£30 Per Person

Tapas & Wine

Learn to pair and enjoy a selection of Spanish tapas with complimentary wines.

Charcuteries & Rose

Build a board of charcuterie while tasting a range of cured meats with a chilled Rose.

Mixology

Learn to shake and make a couple of classic cocktails, e.g. Old Fashioned, Manhattan, etc. (Mocktail options available)

45-MINUTE EXPERIENCE

Booking Lead Time: 5 Working Days

£45 Per Person

Pasta Making

In house made fresh pasta from scratch and shape it into traditional Italian styles.

Intro to Sushi

Discover the fundamentals of sushi rolling and fish preparation.

Ceviche Making

Learn how to prepare and serve fresh fish using this famous Latin American technique.

90-MINUTE EXPERIENCE

Booking Lead Time: 5 Working Days

£60 Per Person

Rustic Italian

Create a hearty Italian 3 course meal using seasonal ingredients and rustic technique.

Classic French

Experience French culinary tradition by cooking elegant dishes with refined presentation.

Asian Innovation

Combine traditional Asian flavours with modern techniques to create a unique dish.

Wine Pairing Experience

Learn how to compliment dishes with wine that enhance a meal experience.

For Teaching Kitchen Bookings, please email
ReceptionLondon@bnymellon.com and EMEAclientdining@bnymellon.com.