

RESTAURANT ASSOCIATES



BNY MELLON



Hospitality Menu

1 Piccadilly Gardens, Manchester, M1 1RN



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

For catering & refreshments please use Reserve Space reservation system.

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 Chefs discretion.

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.

Please visit our MySourceSocial page for up to date information about the hospitality services.

Point of contact:

Our Manager will be happy to help.

Catering Feedback

We welcome any feedback, comments or questions regarding Hospitality & Dining Services.

Please contact our Chef Manager Malcolm Fitzgerald malcolm.fitzgerald@compass-group.co.uk



Operating service level agreement

This table visually shows you the items you can order based on the length of your internal meeting. If you have any question or doubts please contact your reception team.

	INTERNAL +4HR MEETING	ALL DAY MEETING		INTERNAL +4HR MEETING	ALL DAY MEETING
	<i>Breakfast or Lunch when available</i>	Meeting must be a minimum of 7hrs		<i>Breakfast or Lunch when available</i>	Meeting must be a minimum of 7hrs
REFRESHMENTS			BREAKFAST		
Tea, Coffee	Y	Y	Internal Pastry Breakfast	Y*	Y*
Tea, Coffee & Biscuits		Y	Internal Roll Breakfast	Y*	Y*
Tea, Coffee & Orange Juice		Y	SANDWICHES		
Tea, Coffee & Water	Y	Y	Jug of Fresh Juice	Y	Y
Tea, Coffee, Biscuits & Water		Y	Coke & Diet Coke		Y
SANDWICHES			Water - Still & Sparkling	Y	Y
Internal Working Lunch	Y**	Y**	* The meeting must be booked within the breakfast time of 7am to 9.30am ** The meeting must be booked within the lunch service hours of 10am to 2pm		
Internal Plated Salad	Y**	Y**			



Internal catering

Internal Pastry Breakfast £5.50 pp (V)

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 £6.50 pp

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 £9.75 pp

Based on 1 ½ rounds per person with hand cooked crisps & seasonal whole fruit.

A selection of premium meat, fish and vegetarian sandwiches served on artisan & speciality breads from our bakery suppliers.

Refreshments

Selection of teas & infusions, fair trade coffee £2.75pp with biscuits £3.50

Vivreau filtered water, still or sparkling £1.10 per bottle

Please note, this menu is available for internal meetings only.



Refreshments



External Catering - Refreshments

Tea & Coffee £2.75 pp

Selection of teas & infusions, fair trade coffee

Tea, coffee & biscuits £3.50 pp

Selection of teas & infusions, fair trade coffee & selection of luxury biscuits

Water £1.10 per bottle

Vivreau filtered water still or sparkling

Bottled fruit cordials £2.50 per bottle

Belvoir

Carbonated drinks £1.00 per can

Coca Cola, Diet Coke

Fruit juices £3.50 per jug

Orange, apple, cranberry or tomato

Bottled carbonated drinks £1.50

Fentimans Cola Curiosity, Traditional Ginger Beer, Victorian Lemonade

Wine list please refer to the wine list page [Wine List](#)

Beers, ciders & lagers please refer to the drinks list page [Drinks](#)

Drinks – please refer to the drinks list page [Drinks](#)

Spirits & Liqueurs please refer to the drinks list page [Drinks](#)



Breakfast Menu



Breakfast Menu

Breakfast Rolls £7.50 pp

Lake District maple cured bacon, brioche roll

Cumberland pork sausage, mini roll

Loch Duart Smoked salmon, cream cheese, watercress, seeded bagel

Please chose your selection

Bakery Breakfast £6.00 pp

Selection Of Freshly Baked Croissants, Glazed Danish Pasties, Mini Breakfast Muffins,
With Tiptree Fruit Preserve & Netherend Farm Butter (V)

Breakfast Additions £3.00pp

Coconut & date bliss ball (V)

Mixed nut & honey chocolate flapjack (V)

London honey, oat and banana mini muffin (VE)

Minimum numbers 2



Lunch Menu



Lunch Menu

Gourmet Sandwich Lunch £13.50pp

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

Example 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

Classic Sandwich Lunch £9.75pp

Based On 1½ Rounds Per Person With Seasonal Whole Fruit.
A Selection Of Meat, Fish & Vegetarian Sandwiches Served On assorted breads

Example menu

Based On 1½ Rounds Per Person With Seasonal Whole Fruit.
A Selection Of Meat, Fish & Vegetarian Sandwiches Served On assorted breads

Example menu

Bacon, Lettice & tomato on granary
Roast chicken & bacon club on granary
Tuna & cucumber on oatmeal
Cheddar ploughman's on white (V)

Minimum numbers 2



Lunch Menu

Additional Items £3.00 each

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)

Neal's Yard cheeses, oat crackers & chutney

(V)

Sliced fresh fruit, citrus & basil (VE)

Cumbrian saddleback pork sausage rolls

Sweet potato & butternut squash roll (V)

Buttermilk Buffalo Chicken With Chipotle

Hummus, kalamata olives and charred flat

bread (VE)

Baked sweet potato wedges, chilli, lime mayo

(V) Selection of Paul Rhodes cakes & tarts

(V)

Minimum numbers 2



Chefs Market

Mezze

Minimum 6 people @ £15 pp

**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

Bulgar wheat tabbouleh with mint, parsley & dill (VE)
Roasted butternut squash, red onion, pomegranate, spinach & lemon dressing (VE)
Fattoush with heritage sourdough, lettuce, cherry tomato, cucumber & red onion
(VE)
Roast Beetroot With Vegan Cheese, Toasted Buckwheat & Spring Onions (VE)
Charred Aubergine, Pickled Radish, Red Onion & Chilli (VE)

2 Items of Finger Food, Chefs Selection

For example

Scotch Egg & Spiced Tomato Jam,
Tiger Prawn, Sweet Chilli
Plum Tomato Gallet, Mozzarella, Pesto (V)
Spinach, Sun Dried Tomato, Wild Mushroom Ragout (V)
Teriyaki Roasted Salmon Skewer
Squid Rings, Garlic & Lemon Mayo
Sage Sausage Meat, Fennel, Apple Sausage Roll
Satay Chicken, Peanut Dressing, Slaw
Tempura Cauliflower Chilli Dipping Sauce (VE)



Drinks & Events



Wine list

White Wine

- Viognier Reserve, Bodegas Santa Ana – Argentina - £17.00 per bottle
- Les Roches Sauvignon Blanc Touraine – France - £18.50 per bottle
- Chardonnay Reserva, Viña Leyda – Chile - £20.00 per bottle

Red Wines

- Chianti Riserva DOCG, Castellani – Italy - £17.00 per bottle
- Merlot Reserve, Ken Forrester Wines – South African £18.50 per bottle
- Malbec, La Mascota – Argentina £21.00 per bottle

Sparkling Wines

- Ruggeri Argeo Prosecco Brut – Italy £18.00 per bottle
 - Hattingley Valley Classic Reserve – England £35.00 per bottle
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Drinks

Beers, Lagers & Cider

Meantime London Lager 330ml £3.00 per bottle
Brewdog Punk IPA 330ml £3.50 per bottle
Brewdog Nanny State 330ml 0% £3.00 per bottle
Chapel Down Curious Apple 330ml £3.00 per bottle

Low alcohol

Real Kombucha Royal Flush 275ml £3.00 per bottle
Real Kombucha Smoke House 275ml £3.00 per bottle
Real Kombucha Dry Dragon 275ml £3.00 per bottle

Events

Once a room has been secured for your event please feel free to discuss any special catering requirement with our Chef Manager Malcolm Fitzgerald malcolm.fitzgerald@compass-group.co.uk

Wine, beer & soft drinks will be offered as standard for evening event, unless otherwise advised. Please note these items are charged on consumption.

House wines & beers are held on site, for all other wines please allow 72 hours notice.

Please be aware that if you are holding an event that is out of hours, you may require some staff overtime to cover, the preparation, service and clear down.



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