

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 at UKFoodServices@bnymellon.com or direct to our Manager Andrew Green andrew.green@bnymellon.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 our 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. Seeing these significant reductions are making 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 or 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 provider do not count as an external meeting and therefore the internal catering policy below 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.

Please email siobhan.sewell@bnymellon.com if you have any questions or concerns.



INTERNAL CATERING

Internal Pastry Breakfast £6.00pp (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 £7.20 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 £11.00 pp

Based On 1 ½ Rounds Per Person with Hand Cooked Crisps & 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 £8.70 pp

Char Grilled Cumbrian Chicken Breast, soy, black sesame seed & garlic.

Poached Chalk Stream Trout, Dill & Lemon

Charred Halloumi, Pomegranate, watermelon & Mint

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 £3.00 Per person

Vivreau Filtered Water, Still or Sparkling £1.20 Per Bottle

Please Note, This Menu Is Available for Internal Meetings Only.

Minimum numbers 2 for each menu category

Adults need around 2000 kcal a day.



REFRESHMENTS



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EXTERNAL CATERING REFRESHMENT

Tea & Coffee £3.00 pp

Selection Of Teas & Infusions, Fair Trade Coffee

Tea & Coffee , Water & Biscuits £4.40 pp

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

Tea, Coffee & Biscuits £3.90 pp

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

Tea, Coffee & Water £3.50 pp

Selection Of Teas & Infusions, Vivreau Filtered Water Still or Sparkling

Water £1.20 Per Bottle

Vivreau Filtered Water Still or Sparkling

Bottled Fruit Cordials £2.70 Per Bottle

Belvoir

Carbonated Drinks £1.10 Per Can

Coca Cola, Diet Coke

Soft Drinks Station £1.10 pp

A Great Addition to Your Meeting for A Tasty, Healthy Alternative To Water Or Soft Drinks., Apple Or Orange Juice

Afternoon Refreshments £6.80 pp

Selection Of Teas & Infusions, Fair Trade Coffee, Vivreau Filtered Water Still Or Sparkling & Selection of Paul Rhodes Cakes

Add ons:

Biscuits £0.85pp

Whole Fruits £1.10pp

Selection of Paul Rhodes Cakes £3.25pp



EXTERNAL CATERING REFRESHMENT

Kilner Hydration Station

1 Jar serves 4 persons £5.00

5 Litters (20-25 persons) £10.80

8 Litters(35-40persons) £16.50

Please Choose 1 From the Following:

Green Apple, Celery, Dill

Mango, Chilli, Mint, lime

Carrot, ginger, Orange, Lemon Thyme

Pomegranate, Lime, Ginger

Apple, Celery, kiwi

Rhubarb, Ginger

Asian Pear, Green Tea Kombucha

Green Goddess Smoothie £3.20 pp (VG)

Orange, Pink Grapefruit, Apple, Cranberry Juice £3.20 pp (VG)

All Our Flavours Contain Only Natural Sugars

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



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BREAKFAST MENU

Live Well Breakfast £12.50 pp

Maximum use of seasonal nutrient dense produce, rich n omega 3 to help lower cholesterol, great source of fibre, iron & protein, using natural superfood ingredients.

Green Goddess smoothie (v)

Coconut yoghurt, seasonal compote, granola, honey (vg)

Crushed avocado, tomato chutney, feta crumb sourdough (vg0)

Fresh cut fruit platter (vg)

Lemon & poppyseed muffin (v)

Minimum numbers 4

Breakfast Rolls £8.50 pp

Lake District maple cured bacon, brioche roll

Cumberland pork sausage, mini roll

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

Roasted wild mushroom, hash brown & cherry tomato jam (vg)

Please specify your choices

Minimum numbers 2

Bakery Breakfast £7.00 pp (v)

Selection of freshly baked croissants, glazed Danish pasties, mini breakfast muffins, with Tiptree fruit preserve & Netherend Farm butter

Minimum numbers 2

Served with coffee, tea & orange juice

Adults need around 2000 kcal a day



BREAKFAST MENU

Full English Buffet £15.50 pp

Clarence court scrambled eggs, lake district maple cured bacon, Cumberland sausages, black pudding, roasted vine tomatoes, field mushrooms, baked beans, heritage potato rosti. toasted sourdough & Netherend Farm butter
vegetarian option available on request

Minimum numbers 10 if not selected it will revert to chef choice

Continental Breakfast £13.00

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

American Breakfast £15.00

Pancakes with maple/ smoked bacon, burrito filled with hashbrown, scrambled egg, bacon, diced tomato, French toast with BBQ beans, blueberry muffin, huevos rancheros, fruit juice, tea, coffee

Breakfast Additions

Bircher muesli with summer berries £3.50 pp (v)

Greek natural yoghurt, seasonal fruit compote, homemade granola £3.50 pp (v)

Sliced fresh fruit, citrus & basil/ seasonal fruit skewer £3.50 pp (vg)

American style pancakes, blueberries & maple bacon £4.50 pp (v)

Banana, vanilla, honey yoghurt/ almond milk smoothie 3.50 pp (v)

Plum, chia seed, coconut milk set pot (v) 3.50 pp

Served with coffee, tea & orange juice

Adults need around 2000 kcal a day



LUNCH MENU



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WORKING LUNCHES

Gourmet Sandwich Lunch £16.00

Based on 1 ½ rounds per person with hand cooked crisps & sliced fruit or whole fruit a selection of premium meat, fish & vegetarian sandwiches served on artisan & speciality breads from our London 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

Minimum Numbers 2

Served with selection of soft drinks

Adults need around 2000 kcal a day



WORKING LUNCHES

Hot sandwich lunch £ 18.50 pp

A selection of hot open sandwich's
Served with a seasonal salad & fries

Sample menu

BBQ pulled pork, chilli cheese
Tuna, red onion & rocket bagel
Sliced meatball, spicy tomato ragu & mozzarella
Glazed field mushroom, blue cheese crumb, pickle jam
Pulled jackfruit, tomato, green chill
Grilled aubergine, crispy onion ring, garlic mayo
Grilled sriracha chicken, avocado mousse

Healthy & warm bowl £10.50 pp

Minimum order 10

Bowl full of raw or steamed vegetables, selection of meat such as pork belly, sesame seed chicken, flaked Scottish salmon, crispy tofu, then finished with a hot tom yum soup base.

Minimum numbers 4, for each menu category

Please choose each item for your whole party

If not selected it will be a chef choice

Adults need around 2000 kcal a day



BUFFET LUNCHES



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LIVE WELL BUFFET LUNCH

Live Well - Nourish Lunch £22.50 pp

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:

Chargrilled Cumbrian Chicken Breast, lemon & garlic

(High In Protein, Minerals, Antioxidants)

Fillet Of Trout, shaved fennel & orange

(High In Omega 3, Essential Oils, Vitamin B12, Calcium)

Oven baked falafel & pickled red spiced cabbage (V)

(High In Fibre, Calcium, Antioxidants, Vitamin C)

Superfood Salads, please choose THREE:

Heritage tomato, sumac onion, kale, toasted pine nut

(High In Fibre, Potassium & Vitamin, K & C)

Kale dressed with tahini Caesar, zaatar chick pea, roasted grape

(High In Fibre, Potassium & Vitamin, K & C)

Quinoa, buckwheat salad with dried cherries, garlic oil rocket

(High In Potassium, Folate, Vitamin A, C & B6)

Kohlrabi, apple, beets, chive salad crushed walnut

(High in fibre, vitamins, potassium)

Minimum numbers 4, for each menu category

Please choose each item for your whole party

If not selected it will be a chef choice

Adults need around 2000 kcal a day



BOWL FOOD

Please select your bowl food £16.95pp

Roasted salmon, cauliflower puree, caper & raisin dressing

Coconut lentil dhal, toasted cashew, tomato & onion salad

Confit duck croquette, radicchio, gem, green bean fricassee & duck orange jus

Seasonal apple & sultane crumble with crème anglaise

Or

Braised lamb shoulder, garlic pomme puree, olive crumb & sticky lamb jus

Seared tuna & warm niçoise salad, oregano oil

Artichoke & smoked tofu tagine, mint yoghurt, fried chilli

Citrus pannacotta & compressed fruit

Minimum numbers 10, for each menu category

Please choose each item for your whole party, If not selected it will be a chef choice

Adults need around 2000 kcal a day



BUFFET LUNCH

Hot & Cold Buffet £26.50 pp

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

Minimum order 6

Served Hot

Aromatic chicken katsu curry, sticky rice, crispy coriander

Oven roasted pollock, chorizo, pepper & barley stew

Roasted cauliflower steak dusted with dukkha spice, pickled vegetables

Served Cold

Slow roasted Piri Piri glazed chicken thigh, chunky diced mango, chive sour cream

Poached trout, roasted pepper, courgette & red onion, caper flowers, lemon oil

Broccoli, oxford blue & crispy kale quiche, spiced tomato salad

Please add ONE Signature Salad

Cumin roasted heritage carrot, feta & basil dressing

Chop chop salad, herb crouton, mustard dressing

Israeli cous cous, olive, goats cheese, sun-blushed tomato

If Not Selected It will revert to Chef Choice

Adults need around 2000 kcal a day



AFTERNOON TEA & FINGER FOOD



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AFTERNOON TEA

Classic Afternoon Tea £17.00pp

A Selection Of Finger Sandwiches

Add 3 from the below for your whole party:

Lemon Meringue

Bakewell Tart

Fruit Scone, Clotted Cream & Jam

Trio Of Chocolate Mousse

Vanilla cheesecake, roasted plum

Coffee & Walnut Cake

Mini Eclair Dipped in coffee icing

Pecan tart

White chocolate & raspberry muffin

Toasted mix seed flapjack

Served with Coffee, Tea & Orange Juice

Minimum of 4 perons

Adults need around 2000 kcal a day



FINGER FOOD & PIZZA

Finger Food

Choose 6 items - minimum 10 people £19.50 pp

Choose 4 Items - minimum 10 people £13.00 pp

If Not Selected it will be reverred to chef choice

Hot

Sriracha marinated tiger prawn skewer
Turkey, courgette slider with spring onion & cumin
Proper corn dog, sticky spicy spied dipping sauce
Scottish egg, chilli tomato jam

Cold

Caramelised fig & goats cheese tart, balsamic dressing
Stuffed vine leaf, cumin & mint yoghurt
Salmon skewer, dill & lime butter
Honey & sesame seed chicken skewer

Pizza Bites

Choose 3 items - minimum 10 people £11.00pp

If Not Selected it will be reverred to chef choice:

Classic Margherita (Vegan Cheese) (VG)
Tuna, red onion & mozzarella
Pulled pork, mozzarella, spring onion, corn
Goat cheese, red onion jam, rocket

Adults need around 2000 kcal a day



FINE DINING MENU

2 Courses £45.00 pp (Pre Selected - £35.00 per person)

3 Courses £58.00 pp (Pre Selected - £44.00 per person)

4 Courses £68.00 pp (Pre Selected - £52.00 per person)

Sample menu

Starters

Charred sprouting broccoli, blue cheese pannacotta, sliced pear, pickled walnut, micro herb

Roasted quail, pickled grape, smoked cauliflower puree, tarragon & garlic oil

Pan roasted cod cheek, smoked haddock butter sauce, Parma ham crisp(or nduja)

Mains

Roasted beef fillet, confit beef bon bon, shallot marmalade, celeriac fondant, spinach & porcini jus

Butter poached monkfish/ cod, Infused with light spice, lobster risotto, dill oil & confit fennel

Glazed wild mushroom & butternut tortellini, steamed pak choy, fennel, pea salad, curry emulsion

Dessert

Selection of British & European cheeses with chutneys

Orchard apples tarte Tatin, stem ginger & vanilla ice cream

Pear and manuka honey tart, clotted cream

Adults need around 2000 kcal a day



BISTRO MENU

2 Courses £30.00 pp (Pre Selected - £28.50 per person)

3 Courses £38.00 pp (Pre Selected - £35.00 per person)

Starters

Confit chalk stream trout, watercress, dill mayonnaise & shaved radish

Corn fed chicken parfait, caramelised red onion, Dijon jus, wild garlic oil

Honey & goats cheese mousse, filo crisp, smoked onion puree, micro cress

Mains

Pan roasted chicken, truffle pomme puree, spinach, turned carrot & chicken jus

Poached pollock, clam & cockle chive vinaigrette, chard broccoli

Wild mushroom & butternut open lasagne, vintage mature cheese sauce, basil crisp

Dessert

Dark chocolate fondant, salted caramel sauce, vanilla ice cream

Poached rhubarb & lemon posset, shortbread biscuit crumb

Bread & butter pudding infused with orange, crème anglaise

Adults need around 2000 kcal a day



CANAPÉS MENU

4 Canapes £14.50

6 Canapes £17.00

Sample menu

Meat

Bourbon glazed pork belly, chorizo jam, chive sour cream
Smoked ham hock & gruyere cheese croquettes, saffron aioli
Beef fillet Yorkshire, smoked cheddar mash, horseradish jus
Corn fed chicken liver pate, cornichon ketchup, warm toast

Fish

Jerk spiced monkfish, ginger, coriander yoghurt
Gochujang tiger prawn skewer, honey & black rice vinegar dressing
Tuna tartare, black sesame seed, pickled ginger, wasabi mayo
Hot smoked salmon, quail egg, dill,

Vegetarian

Wild mushroom puree, quail egg, chive hollandaise
Miso aubergine, tamarind, sesame seed crust
Fried Dukkha spiced halloumi, harissa yoghurt
Courgette, nigella seed & carrot bhaji, mango chutney

Vegan

Miso aubergine, Kim chi slaw, sriracha
Shiitake mushroom, garlic rice cake, truffle oil

Dessert

Selection of macaroons
Dark chocolate, sour cherry brownie
Rhubarb & blood orange Bakewell
If not selected it will revert to chef choice

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DRINKS & EVENTS



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WINE LIST

White Wine

Viognier Reserve, Bodegas Santa Ana – *Argentina* - £21.00 per bottle
Les Roches Sauvignon Blanc Touraine – *France* - £22.00 per bottle
Petit Chenin Blanc - *South Africa* - £22.00 per bottle
Chardonnay Reserva, Viña Leyda – *Chile* - £24.00 per bottle
Gavi di Gavi, La Minaia, Nicola Bergaglio – *Italy* £25.00 per bottle
MOMO Sauv Blanc Organic Seresin Estate – *New Zealand* - £26.00 per bottle
Pouilly-Fuissé Drouhin – *Burgundy France* - £35.00 per bottle
Pouilly Fumé Beaussepet – *Loire, France* £28.00 per bottle
Chablis 1er Cru Montmain Louis Michel – *Burgundy France* - £42.00 per bottle

Red Wines

Chianti Riserva DOCG, Castellani – *Italy* - £21.00 per bottle
Merlot Reserve, Ken Forrester Wines – *South Africa* £20.50 per bottle
Malbec, La Mascota – *Argentina* £24.00 per bottle
d'Arry's Shiraz Grenache, d'Arenberg – *Australia* £25.80 per bottle
Sonoma Cabernet Sauv, Louis Martini – *USA* £27.80 per bottle
Château la Croix Romane – *Bordeaux, France* £34.50 per bottle
Bolney Estate Pinot Noir – *West Sussex, England* £41.00 per bottle

Sparkling Wines

Ruggeri Argeo Prosecco Brut – *Italy* £21.50 per bottle
Abel Lepitre Brut NV Chanoine Freres – *Reims, France* £32.80 per bottle
Hattingley Valley Classic Reserve – *Hampshire, England* £39.00 per bottle
Pol Roger Cuvée de Reserve – *Épernay, France* £55.00 per bottle



DRINKS LIST

Beers, Lagers & Cider

Meantime London Lager 330ml £3.80 per bottle
Brewdog Punk IPA 330ml £3.80 per bottle
Brewdog Nanny State 330ml 0% £3.80 per bottle
Asahi Lager 330ml £3.80 per bottle
Becks Blue (non alcohol 330ml £3.80 per bottle
Chapel Down Curious Apple 330ml £3.80 per bottle

Spirits & Liqueurs

Bacardi Spiced Rum £4.30 per 25ml shot
Havana 7yo rum £4.30 per 25ml shot
Courvoisier VSOP Cognac £4.30 per 25ml shot
Campari Bitter 70cl £4.30 per 50ml shot
Bombay Sapphire Gin 70cl £25.00
Gordons Premier Pink Gin 70cl £30.00
Martini Dry Vermouth £3.80
Spirit Belvedere Vodka £4.30 per 25ml shot
Chivas Regal 12yo £4.30 per 25ml shot
Seedlip non-alcoholic gin (Garden or Spice) £4.30 per 25ml shot

Mixers

Tonic/ Soda/ Ginger Ale 200ml £2.00 per bottle

Low alcohol

Real Kombucha Royal Flush 275ml £3.60 per bottle
Real Kombucha Smoke House 275ml £3.60 per bottle
Real Kombucha Dry Dragon 275ml £3.60 per bottle





EVENTS

Events

Once a room has been secured for your event please feel free to discuss any special catering requirement with our Manager Andrew Green andrew.green@bnymellon.com

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

We are more than happy to create bespoke menu for individual clients

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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