



UNIVERSITY  
WOMEN'S CLUB  
*Founded 1886*

# Private Dining & Functions Menu

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Set in the heart of Mayfair, the University Women's Club offers a range of dining and entertaining options, from breakfast meetings to evening receptions. Our team works closely with you to create an event perfectly tailored to you, your guests and the occasion.

All selections are subject to a minimum of 10 guests.

Members enjoy 20% off all packages

For occasions that call for a more exclusive guest list, our private dining options bring the same care and quality to more intimate numbers, please speak with our events team to explore options.

All prices are exclusive of VAT

# Breakfast

A good breakfast sets the tone for everything that follows. Our Chef designs your breakfast around your event — selecting the finest seasonal ingredients and tailoring every detail to your guests' preferences and dietary requirements.

Select from our breakfast packages below

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## Light | £14.00 pp

A calm start — perfect for early meetings or a gentle gathering. Fresh pastries, yoghurt and granola, a seasonal fruit bowl and a generous selection of juices, teas and coffee.

## Classic | £21.00 pp

The continental spread, done properly. Pastries and toast with jams and preserves, yoghurt, cereals, overnight oat pots and granola, a fruit platter and a full selection of juices, teas and coffee. Relaxed, generous and quietly impressive — as comfortable at a breakfast briefing as a celebratory morning gathering.

## Full | £23.20 pp

The classic cooked breakfast — the kind that sets a room at ease and gets a big day off to the right start. Eggs, bacon, sausages, mushrooms, hash browns and baked beans, with toast, jams and preserves, juices, teas and coffee.

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## Add a Little Extra

Every breakfast package stands beautifully on its own — but if your event calls for a little more, our add-ons are there when you need them. Choose one or several to complement your morning.

### Breakfast Buns & Croissants | £9.40 pp

A selection of bacon or sausage buns, smoked salmon & cream cheese bagels, and croissants with ham & cheese or spinach, vegan feta & sundried tomato or smashed avocado on toast.

### Overnight Oats | £5.30 pp

A selection of banana & peanut butter pots, bircher muesli or pear with blackberry compote

### Flapjacks & Granola Bars | £4.20 pp

A selection of classic Golden Syrup, Peanut Butter, Apple & Cinnamon and Banana & Pecan.

### Traditional porridge with a selection of toppings | £3.15 pp

### Breakfast Shots - Kombucha / Ginger / Turmeric | £3.75 pp

*If you have any special requests or requirements speak with our events team. Looking for something different? We're happy to build something around your morning.*

*Dietary requirements are accommodated across all menus — please let us know when booking.*

## Canapés & Bowl Food

The best canapés with the best produce. Our Chef designs your menu as close to your event as possible, selecting ingredients at their seasonal peak and tailoring the selection to your guests' dietary needs — no compromises, no limitations. Chef's Choice is not only delicious but also offers the best value.

If you'd prefer to choose your own selection, a curated menu of classic canapés is available on the next page.

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### **Light | £23.75 pp | Chefs Choice £22.50 pp**

A selection of hot and cold canapés (6 canapés per person)

A carefully chosen selection of hot and cold canapés, ideal as a welcome for your guests or a light accompaniment to a drinks reception.

### **Classic | £40.60 pp | Chefs Choice £38.50 pp**

A selection of hot and cold canapés and mini mains (4 canapés and 3 bigger bites per person)

Canapés alongside a selection of bigger bites, a satisfying combination that works beautifully as a standalone reception or a generous prelude to the main event.

### **Generous | £49.40 pp | Chefs Choice £46.90 pp**

A selection of hot and cold canapés and bowls (4 canapés and 3 bowls per person)

A full spread of canapés and bowls, designed to be the centrepiece of your event, leaving your guests satisfied.

### **Indulge your guests with an extra canapé, bigger bite or bowl**

Extra Canapé - £3.75 pp | Extra Bigger Bite - £6.55 pp | Extra Bowl - £9.40 pp

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## **Reception drinks**

From a welcome glass of fizz to a carefully chosen selection to suit all tastes, our drinks options are designed to complement your occasion and set the tone for your event. Speak with our team to find the right combination

Welcome glass of prosecco - £6.25 pp

Welcome glass of house champagne - £17.00 pp

House red or white wine (1/2 bottle per person) - £14.10 pp

Classic red or white wine (1/2 bottle per person) - £18.75pp

Pay bar available with a full drinks list of wines, beers, spirits, cocktails and soft drinks

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For those who'd like to personalise their selection, we offer a concise menu of tried-and-true classics. Choose one or more from each category (min. 6 canapés per person). Our team can help you ensure a balanced, beautifully presented spread.

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## Canapés

### Cold

Tomato & mozzarella skewers with fresh basil  
Baba ghanoush crostini with cherry tomato salsa  
Beetroot & goats cheese tartlets  
Guacamole, prawn & cucumber bites  
Hot smoked salmon & dill mousse in a pastry cup  
Mushroom crostini with lemon, herb & cashew cream

### Hot

Halloumi fries with red pepper relish  
Wild mushroom & Parmesan arancini  
Salt & pepper calamari with aioli  
Pork cocktail sausages in honey & mustard  
Chicken satay with peanut sauce  
Yorkshire puddings with roast beef, mashed potato & horseradish

### Sweet

Zesty lemon & strawberry tartlets  
Salted caramel chocolate brownies  
Mini pavlovas topped with caramelised pineapple & coconut flakes  
Bite sized banoffee pies  
Bite sized pecan pies

## Bigger Bites

Fish & chips with tartar sauce  
Mini beef burgers with cheese, tomato & pickle  
Roasted vegetable & caramelised red onion quiche  
Coronation chicken served in a brioche bun  
Tempura prawns with sweet chilli dipping sauce  
Pork, apple & fennel sausage rolls

## Bowls

Baked Atlantic salmon on a bed of creamy mash & peas with herb hollandaise  
Lamb & apricot tagine with bulgar wheat with tzatziki  
Roasted Italian vegetable & tomato ragout with basil pesto & polenta  
Chilli con carne topped with sour cream & nachos  
Chicken & bok choy Thai green curry with basmati rice with crispy onion

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# Private Dining

Private dining at the University Women's Club is an occasion in itself. Whether you're hosting an intimate lunch, a celebratory dinner or a formal seated event, our Chef creates a menu around your guests and the moment — selecting the finest seasonal ingredients and accommodating all dietary requirements as a matter of course.

Choose from our menu below, or leave it entirely to the Chef, who will create a menu based on seasonal availability. Dining can be table service, buffet or family style, and every menu includes freshly baked bread with butter, tea, filter coffee and home-made biscuits to finish.

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## **2-Course**

£47.00 pp

**Chef's Choice - £44.70 pp**

## **3-Course**

£57.50 pp

**Chef's Choice - £54.60 pp**

### **Starter**

Beef carpaccio topped with rocket & Parmesan shavings (supp. £5 pp)  
Parma ham & fig salad with balsamic dressing  
Roasted butternut squash, caramelised onion & goats cheese tart  
Hot-smoked salmon pâté with cucumber salsa with sourdough toasts  
Spinach & feta filo parcels with home-made tomato chilli salsa  
Smoked aubergine, roasted red pepper & walnut salad with pomegranate seeds

### **Mains**

Roasted Atlantic salmon with herb hollandaise, new potatoes & seasonal vegetables  
Mediterranean style chicken breast, tomato, mozzarella & basil, olive crushed new potatoes & green beans  
Roasted sea bass with fragrant ginger rice & Asian steamed vegetables  
Butternut squash risotto, butternut jam, crispy sage, pumpkin seeds  
Middle Eastern spiced roast cauliflower steak with creamy hummus & roasted nuts  
Beef Fillet with dauphinois potatoes & Green beans with a Red Wine sauce (supp.. £15 pp)

### **Desserts**

Pecan pie with clotted cream  
Dark chocolate mousse with chocolate crumble & whipped cream  
Vanilla bean cheesecake with passion fruit coulis  
Apple tart tatin with vanilla bean ice cream  
Pavlova topped with cream, caramelised pineapple & toasted coconut flakes

A sharing selection of desserts served family style is also available which includes a selection of lighter mini desserts — a relaxed & convivial way to end the meal.

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## To complete the occasion, consider adding...

### Amuse Bouche | £3.75 pp

A light, seasonal appetiser to open the meal with a flourish — perhaps a chilled gazpacho shot, a pea & mint velouté or a watermelon & feta skewer. Selected by the Chef. to match your menu.

### Cheese Course | 3 - £15.60 pp | 5 - £20.60 pp

A selection of artisan British cheeses, from farmhouse classics to more distinctive regional varieties — served with accompaniments.

### Petit Fours | £4.50 pp

A delicious selection of sweet bites to add a touch of luxury to your evening. Includes 3 bite size pieces £4.50 per person

## Why not consider a port or Sauternes to accompany your cheese or dessert course.

Sauternes - £10.30 | Port - £6.90

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## Wine Packages

Choose one of our wine packages to complement your menu, or speak with our team to find the perfect pairing for your evening from our full wine list.

Our wine packages include bottled still and sparkling water and soft drinks. Based on 1/2 bottle of wine per person.

### Club | £14.00 pp

Our carefully chosen house wines, selected to pair beautifully with our menus

**White** - Il Barco Catarratto Pinot Grigio, Sicily, Italy

**Red** - Caleo Montepulciano d'Abruzzo, Abruzzo, Italy

### Classic | £18.75 pp

A step up from the house selection — these wines bring a little more character & complexity to the table, chosen to complement a range of dishes & palates.

**White** - J Lohr Misty Bay Riesling, California, USA **or** Solas Albarino, Languedoc, France

**Red** - Armigero Sangiovese, Emilia Romagna, Italy **or** Sensas Pinot Noir, Languedoc-Roussillon, France

### Celebration | £26.25 pp

Our finest selection, chosen for occasions that deserve something special.

**White** - Riverstone Chardonnay, California, USA **or** Wairau River Sauvignon Blanc, Marlborough, New Zealand

**Red** - Bodegas Aragonesas, Aragonia Garnacha Especial Aragona, Spain **or** Seven Oaks Cabernet Sauvignon, California, USA

## Begin the evening with a welcome glass or fizz for your guests.

Prosecco - £6.25 pp | House champagne - £17.00 pp

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## Working Lunch

Good food makes for better meetings. Whether you're hosting a focused working lunch, a half-day conference or a full day of sessions, our team will ensure your guests are well fed & your event runs smoothly.

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### **Tea & Coffee | £3.75 pp**

Freshly brewed filter coffee and a considered selection of teas, served with home-made biscuits — a proper break for your delegates.

**Switch up to all day coffee | £8.75 pp**

**Why not add a choice of mini flapjacks or brownie bites to enjoy with coffee | £4.00 pp**

### **Sandwich Lunch | £21.25 pp**

A delicious range of classic fillings on a generous selection of breads, wraps & bagels accompanied with nibbles & a fruit platter

### **Classic Lunch | £26.90 pp**

A hearty selection of salads, sandwiches, wraps, bagels and mini quiches and tarts to sustain you through the rest of the day

**Warm up lunch with a bowl of soup | £9.40 pp**

**Add a dessert | £9.40 pp**

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### **Conference Package | £42.00 pp**

A full day of carefully timed refreshments, designed around your schedule and keeping your delegates energised from morning through to close.

**Coffee, Tea and a selection of fresh pastries and granola bars**

**Mid-morning Tea & Coffee Station with home-made biscuits**

**Buffet Lunch**

A selection of sandwiches, wraps and bagels, 2 salads and a hot option

**Afternoon Tea & Coffee with home-made biscuits**

**Add ginger or kombucha shots to your breakfast selection | £3.75 pp**

**Include brownies to enjoy with your morning coffee break | £6.25 pp**

**Add home-made scones with jam and cream or cake with afternoon coffee | £7.80 pp**

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## Afternoon Tea | £23.50 pp

Few things are more pleasing than a proper afternoon tea. Ours is served in the heart of Mayfair — finger sandwiches with seasonal fillings, savoury bites, home-baked cakes & scones with clotted cream & jam, with your choice of tea or filter coffee.

Served traditionally at the table or buffet style for groups of ten or more.

## Classic Cream Tea | £10.00 pp

For something a little simpler — home-baked scones, clotted cream and jam, with filter coffee or a pot of tea. A perfect interlude.

Elevate your tea selection and add on our luxury tea range from The Tea Makers of London, including Darjeeling house blend, Jasmine Green Tea, Hibiscus Bora Bora and Gen Mai Cha | £3.50 pp

Make your afternoon tea sparkle with a glass of prosecco | £6.25 pp

Add a touch of luxury with a glass of house champagne | £17.00 pp

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Every event at the University Women's Club has its own character and is crafted with you in mind.

However, sometimes an occasion calls for something truly its own. Whether you're planning a themed dinner, a costume party or a milestone occasion with a story to tell, our team loves nothing more than rising to a creative brief.

Speak with us about what you have in mind — we'll work with you to design a menu and an experience that feels entirely yours.

For occasions that call for a more exclusive guest list, our private dining options bring the same care and quality to more intimate numbers, please speak with our events team to explore options.