



Goodenough
House

Catering

September 2024 - August 2025



Daily Delegate Packages

Our Daily Delegate Rates include:

- Hire of the main meeting room 9am-5pm
- Plasma screen or data projector and screen (room dependent)
- Silver or gold catering package

Silver Lunch Package (sandwich lunch)

DDR from £60.00 (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants

Fruit juice

Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Deli sandwich lunch

Fruit platter

Crisps

Fruit juice

Freshly brewed tea and coffee

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Vivreau filtered still and sparkling water is provided throughout the day

Gold Lunch Package (fork buffet)

DDR from £72.00 (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants

Seasonal fruit bowl

Fruit juice

Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Classic standing hot or cold fork buffet

Select from a choice of:

Two mains served with two sides

Three salads

Bread rolls

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Vivreau filtered still and sparkling water is provided throughout the day



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers for the DDR depend on the room you are hiring from us. Please note contractual numbers can only be increased, not decreased.
- A maximum number of 70 guests apply to our Silver Daily Delegate Rate.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- If you are on our Gold Daily Delegate Package please ensure one of the two mains you select is vegetarian.
- Menu valid 1st Sept 2024 - 31st Aug 2025

Daily Delegate Package Bolt-On's

Enhance your Silver Lunch Package by selecting from our wide range of hot or cold bolt-on options. Looking for something sweet? Why not treat yourself to some sweet bites for your afternoon break.

Enhance your Gold Lunch Package by adding a third hot main for your guests to select from. Why not conclude your lunch with something sweet by adding on a fruit platter or choosing from our selection of sweet bites.



Deli Sandwich Lunch

Hot

Potato wedges (VG)	£4.00
French fries (VG)	£4.00
French fries with truffle and parmesan (V)	£6.00

Add 3 Hot Items £12.00

- Caramelised onion, butternut squash and goats cheese tart (V)
- Yoghurt and sumac marinated chicken skewers smoked aubergine dip (H)
- Fried polenta, olive tapenade and oven dried cherry tomatoes (V)
- Sticky cocktail sausages, honey, coarse grain mustard and tarragon
- Potato wedges or French fries (VG)

Cold

Garden side salad (V)	£4.00
Tomato side salad with mozzarella and balsamic (V)	£4.00
Crudités and dip (VG)	£5.00
Sliced fruit platter (serves 10) (VG)	£40.00
Additional sliced fruit (per person) (VG)	£4.00
Fruit bowl (VG)	£1.50
Cheese platter (serves 10) (V)	£55.00
Soft, cheddar and bleu with crackers and chutney	
Additional cheese (per person) (V)	£5.50
Savoury bites, crisps and olives (V)	£4.95

Fork Buffet

Make it seated	£POA
Additional main	£6.00
Additional salad	£4.00

Sweet bites £4.00

- House brownie (V)
- Vegan fruit flapjack (VG)
- Chocolate caramel shortbread (V)
- Lemon drizzle cake (V)
- Tropical fruit refresher (VG)
- Seasonal Eton mess (V)

Please note:

- All prices are per person and exclusive of VAT unless indicated.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025

Deli Sandwich Lunch £12.95

Lunch forms an important part of our offer, stimulating the mind to be ready for the afternoon activities. We base our menus on seasonality and freshness as our culinary team create menus to ensure you receive the most delicious food.

A choice of 4 fillings served in a variety of assorted breads and wraps (1.5 rounds per person)

Example fillings include:

Roasted chicken, lemon and garlic aioli, baby gem lettuce (H)

Hoisin chicken salad, cucumber, spring onion, mixed leaves (H)

Cottage roasted ham with English mustard

Pastrami beef, horseradish and rocket

Tuna mayonnaise and cucumber

Mature English cheddar and seasonal tomatoes with tomato relish (V)

Egg mayonnaise, sunblush tomato and watercress (V)

Vegetable pakora, minted hummus, mango chutney, vegan mayo (VG)

Beetroot falafel, grated carrot, herb salad and sweet chilli sauce (VG)

Served with crisps, fruit juice, Vivreau filtered still and sparkling water and freshly brewed tea and coffee



Bolt-ons

Why not enhance your Deli Sandwich Lunch by selecting from our bolt-on options below:

Hot

Potato wedges	£4.00
French fries	£4.00
French fries with truffle and parmesan	£6.00

Add 3 hot items £12.00

Sticky cocktail sausages, honey, coarse grain mustard and tarragon

Chicken yakatori, spring onions, toasted sesame seeds (H)

Potato wedges or french fries (V)

Barbecue jackfruit spring rolls with sweet chilli sauce (VG)

Bang Bang cauliflower (VG)

Cold

Garden side salad (VG) £4.00

Tomato side salad with mozzarella and balsamic glaze (V) £4.00

Crudites and dip (VG) £5.00

Sliced Fruit platter (serves 10) (VG) £40.00

Additional sliced fruit (per person) (VG) £4.00

Fruit bowl (per person) (VG) £1.50

Cheese platter (serves 10) (V) £55.00

Additional cheese (per person) (V) £5.50

Savoury bites, crisps and olives £4.95

Sweet Bites

£4.00

House brownie (V)

Vegan fruit flapjack (VG)

Chocolate caramel shortbread (V)

Lemon drizzle cake (V)

Tropical fruit refresher (VG)

Seasonal Eton Mess (V)

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 and maximum numbers of 70 apply to this menu.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- The ratio of 2x meat, 1x fish and 1x vegetarian filling will be provided unless otherwise requested.
- Gluten free bread is available on request.
- Bolt-On options are only available in conjunction with the Deli Sandwich Lunch and cannot be ordered as stand-alone items.
- Menu valid 1st Sept 2024 - 31st Aug 2025

Standing Hot or Cold Fork Buffet

£32.00

Our buffet packages include:

- Selection of two hot or cold main courses
- Three salads
- Bread rolls
- Fruit juice
- Vivreau filtered still & sparkling water
- Tea & coffee

Hot main courses

- Malaysian chicken curry (H)
- Cumberland sausages with onion gravy
- Grilled chicken breast in a wild mushroom and tarragon sauce (H)
- Mediterranean chicken breast with a rich tomato and olive sauce (H)
- Thai vegetable curry (VG)
- Classic beef lasagne
- Miso marinated salmon with Asian style noodles
- Baked filled Portobello mushroom with spinach, vegan feta, herb crumb and a rich tomato sauce (VG)
- Lebanese lamb burger with tzatziki, feta and tomato (H) (LH only)
- Seasonal risotto (V) (LH only) vegan on request
- Slow cooked beef and horseradish stew
- Autumn greens, feta and red onion tart (V)
- Mushroom, tarragon and truffle oil tart (V)



Cold main courses

- Sumac roasted chicken with tahini and lemon dressing (H)
- Grilled mediterranean vegetable platter and dips (V)
- Smoked mackerel, horseradish and pickled cucumber
- Zatar roasted cauliflower with pickled red onions, coriander and mint dressing (VG)
- Butternut squash, goats cheese, rosemary and thyme (V)

Served with rice or potatoes and seasonal vegetables

Salads

- Mixed seasonal Leaves with roast lemon and Dijon dressing (V)
- Quinoa, sundried tomato and sumac roasted cauliflower (VG)
- Roasted peppers with sun blushed tomatoes and Orzo
- Tomato salad with mozzarella and balsamic (V)
- Waldorf salad with pickled walnuts (V)
- Five spice sweet potato, kale and pomegranate (VG)
- Tenderstem broccoli, peas, mixed leaves (VG)
- Barley, salt baked beetroot, baby spinach, mustard and maple dressing (VG)

Bolt-Ons

- Additional main £6.00
- Additional salad £4.00
- Fruit platter £4.00
- Seated (dependent on room capacity, additional room hire fees may apply) £POA
- Sweet Bites: £4.00
 - House brownie (V)
 - Vegan fruit flapjack (VG)
 - Chocolate caramel shortbread (V)
 - Lemon drizzle cake (V)
 - Tropical fruit refresher (VG)
 - Seasonal eton mess (V)

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Please ensure you include a vegetarian choice within your main selections.
- (LH only) denotes only available at London House
- Menu valid 1st Sept 2024 - 31st Aug 2025

Dietary requirements: (V) Vegetarian (VG) Vegan (H) Halal

T +44 (0)20 7520 1556
 E events@goodenough.ac.uk
 @ goodenoughevents
 goodenoughhouse.co.uk

Refreshments & Additional Items

Refreshments

Tea & coffee options

Freshly brewed tea & coffee and water	£3.00
Freshly brewed tea, coffee, water & biscuits	£4.00
Freshly brewed tea, coffee, water & freshly baked cookies	£5.00
Freshly brewed tea, coffee, Vivreau water & pastries	£6.50
Vivreau filtered water & chef's selection of afternoon cake	£6.50

Available on request:

Soya/almond/oat milk
Dairy/gluten free or vegan snacks

Beverages

Vivreau filtered still and sparkling water (per 750ml bottle)	£2.00
Fruit or herb infused water (per bottle)	£2.50
Canned drinks (per can)	£1.50
Fruit juice (per litre) Orange, apple, pineapple, cranberry	£6.00
Elderflower spritzer (per litre)	£6.00
Raspberry lemonade (per litre)	£7.95
St Clements (per litre)	£7.95

Additional Items

Sliced fruit platter (serves 10)	£40.00
Additional sliced fruit portions (per person)	£4.00
Whole fruit	£1.50
Cheese platter (serves 10): Soft, cheddar & bleu with crackers and chutney	£55.00
Additional cheese portions (per person)	£5.50
Crudités & dip	£5.00
Savoury bites, crisps and olives	£5.00

Sweet Bites

House brownie (V)	£4.00
Vegan fruit flapjack (VG)	
Chocolate caramel shortbread (V)	
Lemon drizzle cake (V)	
Tropical fruit refresher (VG)	
Seasonal Eton mess (V)	



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025

Breakfast Menu

Breakfast is the most important meal of the day. Choose from one of our following breakfast menus and start the day the right way.

Continental

£10.00

Croissants
Danish pastries
Sliced ham & cheese
Bread, butter and preserves
Orange or apple juice
Freshly brewed tea & coffee
Vivreau filtered still & sparkling water

Healthy Breakfast

£12.00

Classic Muesli or Granola
Greek yoghurt, honey and toasted almonds
Overnight apple and cinnamon oats with toppings
Fresh cut fruit
Rustic bread, butter and preserve
Orange or apple juice
Fresh fruit smoothie shot
Freshly brewed tea & coffee
Vivreau filtered still & sparkling water

Basic Breakfast

Freshly brewed tea, coffee, water **£2.95**
Freshly brewed tea, coffee, water and pastries (V) **£5.95**

Freshly brewed tea, coffee, water and one of the following: **£6.95**

Brioche bun with bacon, sausage or vegan fritter
English muffin with portobello mushroom, smashed avocado and sweet chilli sauce (VG)
Open bagel with smoked salmon, cream cheese and chive

Working Breakfast

£13.00

Cumberland sausage in a soft roll
Grilled bacon in a soft roll
Vegan fritter in a soft roll
Portobello mushroom, smashed avocado, sweet chilli sauce on an open English muffin (VG)
Orange or apple juice
Freshly brewed tea & coffee
Vivreau filtered still & sparkling water



Bolt-ons

Overnight apple and cinnamon oats with toppings **£4.00**
Yoghurt granola pot with toppings **£4.00**
Meat platter (serves 10 people) **£55.00**
Cheese platter (serves 10 people) **£55.00**
Fruit platter (serves 10 people) **£40.00**
Fresh fruit smoothie shot **£3.00**
Bread, butter and preserves **£4.00**

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply to the Basic Breakfast Options, minimum numbers of 20 apply to all other Breakfast Menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025

Afternoon Tea £32.00

Finger sandwiches:

Choose 4 fillings from the options below:

Cucumber and crème fraiche (v)

Coronation chicken (H)

Egg and cress (v)

Smoked salmon and chive cream cheese

Honey roasted ham, English mustard and rocket

Grilled courgette, feta and tomato chutney (v)

Available on request:

Gluten free bread is available on request

Sweet selection:

Chocolate salted caramel tartlette

Lemon drizzle cake

Carrot cake with cream cheese icing

Scone with clotted cream and strawberry jam

Freshly brewed tea & coffee

Available on request:

Oat and Soya milk, Vegan options



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Canapés

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Our canapes are the perfect light bite or try our more substantial bowl food offering. Can't decide? Why not combine the two.

4 pieces per person

£16.00

6 pieces per person

£20.00

Additional canapé

£4.00

Hot

Turkey sausage roll with spiced cranberry relish

Rare roast beef, Yorkshire pudding with horseradish cream (H)

Chicken Yakitori and toasted sesame seeds, pickled cucumber (H)

Firecracker cocktail sausages with spring onions

Panko breaded prawns with lemon aioli (H)

Miso glazed salmon skewer (H)

Butternut squash, sage and barley arancini (V)

Caramelised onion, wild mushroom and ricotta tart (V)

Mini jacket potatoes with cream cheese and leek ash (V) (vegan on request)

Carrot and sunflower seed vegan ball with maple and nigella seed syrup (VG)

Fried polenta, olive tapenade and oven dried cherry tomatoes (V)

Cold

Ham hock with pickled cauliflower and crispy kale

Ballantine of herb roasted salmon with a beetroot and feta puree

Curried parmesan shortbread topped with herb crusted goats cheese and fig jam (V)

Beetroot falafel with tomato relish (VG)

Five spiced roasted sweet potato with a treacle glazed aubergine (VG)

Dessert Canapés

Chocolate brownie with coffee mascarpone (V)

Chocolate and salted caramel tartlette (V)

Lemon meringue tartlette (V)

Cardomom and orange cake with cream cheese frosting (V)

Tropical fruit refresher (VG)

Alternative vegan dessert options on request



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply to the canape menu.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Bowl Food

3 bowls

£22.00

Additional bowls

£6.50

Hot Bowls

Breaded fish & chips with tartare sauce and pea puree

Horseradish beef stew with parsley new potatoes and pickled radishes

Firecracker buttermilk chicken (H)

Herb marinated chicken thigh, kohlrabi, fennel and sunflower seed slaw with sriracha butter (H)

Mini cumberland sausages & grain mustard mash with rich red wine & onion gravy

Miso marinated salmon with Asian style noodles

Thai vegetable curry with rice (VG)

Thai sweetcorn fritter with sriracha coconut yoghurt (VG)

Pan roasted sea bream, buttered savoy cabbage and carrots, butter sauce

Roast pumpkin gnocchi, sage pesto, crunchy crumb topping (V)

Bang Bang cauliflower, firecracker sauce, spring onions (VG)

Cold Bowls

Poached chicken, spiced quinoa, chilli toasted seeds, curly endive (H)

Baked salmon, roasted broccoli, pomegranate, toasted seeds and mint yoghurt

Salted baked beetroot, goats cheese, rainbow quinoa, pomegranate molasses with fresh herbs and toasted seeds (V)

Superfood bowl – roasted kale, butternut squash, toasted seeds, maple and lime dressing (VG)



Please note:

- All prices are per person and exclusive of VAT.
- Minimum number of people for bowl food is 30.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Fine Dining Menu

Please let us know if you have a specific theme or experience in mind so that we can help make your event here at Goodenough House a fantastic outing.

2 Course fine dining menu £45.00

3 Course fine dining menu £52.00

Starters

Heritage tomato salad and bocconcini tart with basil dressing (V)

Herb roasted chicken ballantine, pickled turmeric cauliflower and kale (H)

Smoked salmon, kohlrabi remoulade, baby gem and chive crème fraiche

Pear and caramelized onion tart, blue cheese, pickled walnut and endive salad (V)

Spiced roasted butternut squash, marinated wild mushrooms, toasted pumpkin seeds with roasted shallot and Dijon mustard dressing (VG)

Salt baked beetroots, vegan cream cheese, grilled spring onions and chilli marinated celeriac, toasted sunflower seeds and rocket (VG)

Fine dining includes bread roll, freshly brewed tea & coffee with petit fours



Mains

Thyme roasted chicken breast, roasted turnip and chestnut mushrooms, cream savoy cabbage, fondant potato, rosemary jus (H)

Pot roasted guinea fowl, confit guinea fowl and potato cake, kale and roasted celeriac, tomato concasse and juniper berries jus

Roasted lamb rump, goats cheese and mint fregola risotto, roasted shallots, salt baked carrot, thyme jus (+£6.00)

Grilled chicken breast, sweetcorn puree, burnt leeks, pomme boulangere, coarse grain mustard jus (H)

Slow braised beef cheek, roasted parsnip, dauphinoise potato, soft stem broccoli, beef cheek jus

Sea bream, smoked salmon and tarragon croquette, buttered carrot and savoy cabbage, hot tartare sauce

Baked sea trout, braised lentils, roasted chicory and crispy capers with fish veloute

Zatar roasted cauliflower, sweet potato dumplings, toasted pumpkin seeds, red pepper salad, raisin and caper puree (VG)

Pan roasted turmeric parsnip, chickpea dahl, hot mint sauce, chickpea fritters and coconut raita (VG)

Served with chef's selection of seasonal vegetables

Dietary requirements: (V) Vegetarian (VG) Vegan (H) Halal

Desserts

Apple tarte tatin, vanilla cream, thyme caramel sauce (V)

Chocolate cake, crème fraiche and cherries with a chocolate crumble (V)

Lemon and orange tart, caramelised kumquats, white chocolate mousse (V)

Classic crème brulee, cardomom shortbread and berry compote (V)

Spiced roasted Autumn fruits with miso and coconut rice pudding (VG)

Vanilla roasted pineapple, lime vegan cream, toasted pumpkin seeds (VG)

British cheese platter with crackers and chutney (V)

Served with freshly brewed tea & coffee and petit fours.

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Select one starter, one main and one dessert i.e. all guests will eat the same selection.
- If you have vegetarians or vegans within your group you may also select a veggie starter, veggie main and veggie dessert as a secondary option.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware..
- Menu valid 1st Sept 2024 - 31st Aug 2025

T +44 (0)20 7520 1556
E events@goodenough.ac.uk
@ goodenoughhouseevents
goodenoughhouse.co.uk

BBQ Menu

Classic Package

£36.00

- Barbecue chicken thighs (H)
- Classic beef burger
- House vegetarian burger (V)
- Cumberland sausage
- Mediterranean vegetable skewers (V)
- Corn on the cob (V)
- Coleslaw (V)
- Potato & chive salad (V)
- Cucumber, tomato & red onion salad (V)
- Shredded lettuce (V)

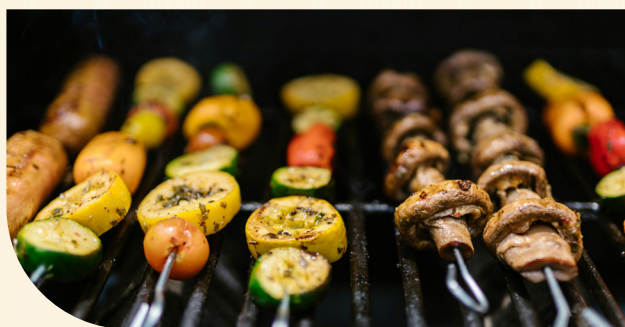
Served with brioche burger buns, sliced cheese, pickles, caramelised onion and appropriate sauces

Premium Package

£48.00

- Piri-Piri Chicken thighs (H)
- Classic beef burger
- Tarragon salmon and pollock fish burger
- Grilled harissa cauliflower burger (VG)
- Barbecue pork ribs
- Vegetable and halloumi brochette (V)
- Corn on the cob (V)
- Jacket potatoes (V)
- Chunky slaw (V)
- Giant cous cous, green pesto and pepper salad (VG)
- Carrot and kale with edamame beans and a roasted lemon and dijon dressing (VG)
- Mixed leaf salad (V)

Served with brioche burger buns, sliced cheese, gherkins and appropriate sauces



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30 apply to our BBQ menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Summer BBQ and Reception Packages

Summer BBQ Package

£78.00+VAT per head which includes:

- Venue hire (18.00 – 22.00)
- Classic BBQ
- Summer drinks package (2 Hours)
- Cash Bar
- Event Manager
- Complimentary wet weather option

*Based on minimum numbers of 50.
BBQ menu & drinks package can be upgraded.*

With unlimited house wine, beer
and soft drinks

Summer Reception Package

£67.00+VAT per head which includes:

- Venue Hire 18.00-22.00
- Canapés (6 pieces per person)
- Nuts, crisps & olives
- Summer drinks package (2 hours)
- Cash bar
- Event manager
- Complimentary wet weather option

*Based on minimum numbers of 50.
Canapé & drinks package can be upgraded.*

With unlimited house wine, beer
and soft drinks



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30 apply to our BBQ menus.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Wedding Packages



Gold Package

£110.00

Welcome drinks (one glass of champagne)
Hot and cold canapés (choice of 4)
4 course dinner (4th course is sorbet)
Half bottle of house wine per person
Unlimited Vivreau filtered water
Freshly brewed tea and coffee and petit four
Champagne toast (one glass per person)

Silver Package

£87.00

Welcome drinks (one glass of prosecco)
Hot and cold canapés (choice of 3)
3 course dinner
Half bottle of house wine per person
Unlimited Vivreau filtered water
Freshly brewed tea and coffee and petit four
Prosecco toast (one glass per person)

Bolt-Ons

Additional items

Cheese Plate (per person) V £5.50
Cheese Platter (serves 10 people) V £55.00
Cold/Hot buffet (per person) £32.00
Classic deli sandwich package £24.95
(3 items of hot finger food (per person))

Drinks packages

1-hour upgrade

£16.00

Add a second glass of prosecco to your welcome drinks, plus 1-hour unlimited beer, wine and soft drinks following the first dance

2-hour upgrade

£24.00

Add a second glass of prosecco to your welcome drinks, plus 2-hours of unlimited beer, wine and soft drinks following the first dance

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply.
- Menu selections and dietary requirements are due no later than 21 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.



Drinks Menu

Account or Cash Bar

Wine, Beer and Soft Drinks
Minimum spend of £250

Spirits, Wine Beer and Soft Drinks
Minimum spend of £350

Why not opt for an account bar by allocating a capped spend for guests to enjoy a drink(s) of their choice. A great way to ensure the minimum spend is met.

Alternatively guests can purchase their own drinks at the bar and you'll simply be charged for the shortfall if the minimum spend is not met.

Beer/Ale/Cider

Beer (per bottle)

Corona	£4.00
Corona 00	£3.50
Peroni	£4.30
San Miguel	£4.20
Heineken	£4.00

Ale (per bottle)

London Pride	£4.00
Meantime IPA	£4.00

Cider (per bottle)

Kopparberg Apple	£4.40
Kopparberg Mixed Fruit	£4.60
Kopparberg 00 (alcohol free)	£3.60

Soft drinks

Vivreau filtered still and sparkling water (per bottle)	£2.00
Fruit or herb infused water (per bottle)	£2.50
Canned drinks (per can)	£1.60
Fruit juice (per litre): Orange, apple, pineapple, cranberry	£5.95
Elderflower spritzer (per litre)	£5.95
Raspberry lemonade (per litre)	£7.95
St Clements (per litre)	£7.95

Spirits

Gin

Gordon's	£3.00
Bombay Sapphire	£4.00

Rum

Bacardi	£3.00
Havana Club 7 Year Old	£3.50

Vodka

Smirnoff	£3.00
Absolut	£3.50

Whisky

Laphroaig	£6.50
Glenfiddich	£5.00
Jameson	£3.50
Famous Grouse	£3.00
Jack Daniels	£3.50

Mixers £1.50

Drinks Packages

(Minimum numbers of 20 apply)

1hr Unlimited Drinks Package	£16.00
2hrs Unlimited Drinks Package	£24.00
3hrs Unlimited Drinks Package	£33.00

Summer Drinks Package

One arrival glass of Prosecco
Pimm's No1 cup cocktail
House wines
Selection of beers
Soft Drinks
Vivreau filtered still and sparkling water
Savoury bites, crisps and olives

Winter Drinks Package

One arrival glass of Prosecco
Mulled wine
House wines
Selection of beers
Soft Drinks
Vivreau filtered still and sparkling water
Savoury bites, crisps and olives

Clients can pre-book to transition from a drinks package to a cash bar when the drinks package completes.

Please note:

- All prices are exclusive of VAT.
- If you wish to pay for your wine based on a consumption basis please inform in advance of your event date if you need to cap your spend.
- Please stipulate if your limit is inclusive or exclusive of VAT.
- If you wish to have a cash bar a minimum spend of £250+VAT applies. If the minimum spend is not met you will be charged for the short-fall.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2024 - 31st Aug 2025.

Wine List

Sparkling

Borgo del Col Alto Prosecco VG £32.00
Veneto, Italy
 Fresh citrus fruit and peaches with a fine fizz.

Les Quarterons, Cremant de Loire Brut VG £39.00
Loire Valley, France
 Chardonnay/Chenin blend. The same method of production as Champagne.

Ayala Brut Champagne VG £55.00
France
 From the house of Bollinger in the village of Ay in Champagne.

Moet £75.00
France
 Notes of apple, pear, citrus, almond and white flowers. Balanced and vibrant palate with a biscuity creaminess and a long, smooth finish.

Bollinger £85.00
France
 Complex, crisp and brilliantly pure with notes of peach, cream and butter. A long lingering finish with an aftertaste of honey and warm brioche.

Rose

Pinot Grigio Rose, Terre Siciliane VG £24.00
Sicily, Italy
 A pale pink fruity dry rose which has been sustainably produced.

White

Boatman's Drift, Chenin Blanc VG £22.00
South Africa
 Bouquet of apple and white flowers. Crisp, fresh and zesty.

Grillo 'Allegrì' Sicilia VG £22.00
Italy
 White Grillo grape with aromatic aromas with stone fruit flavours. Sustainable.

Ca'Luca, Pinot Grigio £24.00
Italy
 Delicate straw yellow colour and aromas full of white flowers and fresh apple fruit aromas. Dry and well balanced.

Whale Point, Sauvignon Blanc VG £24.00
South Africa
 Green herbaceous zesty lemon and melon flavours.

Trois Mats, Picpoul de Pinet VG £28.00
Languedoc, France
 A ripe white peach and quince blossom aroma.

Organic/Biodynamic

The Ladybird, Chardonnay VG £28.00
South Africa
 Fresh and complex Chardonnay with a touch of Chenin. Notes of white peach, nuts and papaya. Organic wine made using sustainable techniques.

Terra Futura, Merlot & Marselan Blend VG £28.00
France
 Made with 60% merlot and 40% marselan grapes this is a pleasant, organic wine made using sustainable techniques.

Red

The Impressionist, Pinot Noir £22.00
Macedonia, Europe
 This Pinot Noir is deep, fruity and long on the palate

Hamilton Heights, Shiraz V £24.00
South Australia
 Bursting full of blackcurrant and blackberry aromas with a hint of spicy pepper.

Doppio Passo, Primitivo VG £26.00
Salento, Italy
 Soft, round and exceptionally full bodied wine with a concentration of blackberry, cherry and chocolate flavours.

Punto Alto Malbec VG £28.00
Mendoza Argentina
 Classic Malbec grapes, fruity and rich. Sustainable

Corkage

per 750ml bottle of wine £7.50

per 750ml bottle of sparkling wine, prosecco or champagne £10.00

Price includes chilling of wine, service and glassware; Corkage applies to opened bottles of wine only

Please note:

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- Menu valid 1st Sept 2024 - 31st Aug 2025.



Catering Terms and Conditions

All catering and equipment requirements must be confirmed in writing 14 days prior to the event taking place.

Any request after this date will be arranged if at all possible, however the client will be liable for any additional costs incurred.

The Event Note acts as an Addendum to this Contract for additional catering, equipment or services requested. The client has an obligation to ensure any errors are raised within 3 working days.

Only catering supplied by our in-house caterers may be consumed on the premises. A breach of this term may result in a financial fine.

In the unfortunate circumstances you need to cancel a confirmed booking the College will make every effort to re-sell the facilities, but reserve the right to charge a cancellation charge. Cancellations charges are as follows:

- Within 180 days of the event, 50% of the estimated cost of the event
- Within 60 days of the event, 75% of the estimated cost of the event
- Within 14 days of the event, 100% of the estimated cost of the event

All cancellations must be received in writing. The estimated cost of the event will be taken from the value of your current Event Note or Contract (whichever is most recent).

Full terms and conditions available on request

London House
Mecklenburgh Square, London WC1N 2AB

T +44 (0) 20 7520 1556

E events@goodenough.ac.uk

goodenoughhouse.co.uk