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GLAZIERS HALL
CONFERENCE & EVENTS VENUE

*Conference and meeting catering
at Glaziers Hall*

Coffee breaks

Sustainable sourcing

All of our coffee is speciality grade, hand roasted and delivered weekly by Missing Bean. The coffee we use is sourced by Direct Trade from the farmers, skipping any intermediaries, resulting in those farmers being paid up to 100% more for their beans than those that are sourced by fair-trade.

With our farmers being paid a good price for their product, they are able to focus on sustainable farming methods. All coffee beans we use are shade grown, as opposed to the more intensive farming sun grown method. This means that carbon emissions are reduced and biodiversity of the delicate tropical ecosystems is maintained with no land being cleared and no synthetic fertilisers or pesticides used.

When the coffee beans reach the UK and have been hand roasted, they are delivered in compostable or re-usable packaging by an electric van.

Our regular coffee beans are provided by farmer Santiago Salazar Junior from the El Calapo farm near San Gil in the foothills of the Andes, Colombia.



Glaziers Hall day delegate breakfast offering

On arrival:

- Included in your standard package will be: Missing Bean speciality coffee
- A selection of teas and tisanes
- Semi-skimmed milk and a range of moo-free milks
- Freshly baked warm all butter croissants and mini-Danish pastries

Upgrade options include:

- A hearty arrival breakfast of bacon baps and vegan sausage baps, both served with Heinz tomato ketchup and HP sauce. Freshly baked warm cheese and tomato filled croissants, mini-Danish pastries and a seasonal fresh fruit selection. All served with speciality grade coffee, teas and tisanes, and a selection of fruit juices. £21.50 p/p
- A lighter arrival breakfast of yoghurt, fruit and granola pots, Alpro soya yoghurts, freshly baked warm cheese and tomato filled croissants, mini-Danish pastries and a seasonal fresh fruit selection. All served with speciality grade coffee, teas and tisanes, a selection of fruit juices and fruit and vegetable smoothie shots. £21.50 p/p
- Bacon or vegan sausage breakfast baps served with Heinz tomato ketchup and HP Sauce. £7.50 p/p
- Smoothie shots - a selection of seasonal fruit and vegetable smoothies blended with apple juice. £4.50p/p



Glaziers Hall coffee break offering

Mid-morning:

- Included in your standard package will be: Missing Bean speciality coffee
- A selection of teas and tisanes
- Semi-skimmed milk and a range of moo-free milks
- A selection of premium biscuits from Walkers and Borders

Upgrade options include:

- Milkshake shots - a selection of banana and strawberry milkshakes, blended with semi-skimmed milk as standard; oat or soya milk can be used if preferred. £4.50 p/p
- A selection of snack and cereal bars including Kind, Tracker and Nakd. £3.00 p/p
- Seasonal fresh fruit bowl. £35 per 10 people

Mid-afternoon:

- Included in your standard package will be: Missing Bean speciality coffee
- A selection of teas and tisanes
- Semi-skimmed milk and a range of moo-free milks
- A selection of warm freshly baked cookies and chocolate brownie bites

Upgrade options include:

Traditional sweetie shop featuring all of the classics served in traditional paper bags. £7.50p/p

Fruity, afternoon tea style cake selection including peach slice, black forest cream, strawberry cream and apple crumble slice. £3.00 p/p (min 50 pax)

Propercorn individual packets selection - choose from lightly sea salted, salted caramel and sweet & salty. £2.00 p/p



Glaziers Hall beverage offering

All of the of the following items are included within our standard beverage packages*

- Continental Lagers: Becks, Peroni and Kronenbourg
- British Ale's: London Pride Premium Ale and Sharp's Doom Bar Amber Ale
- Soft Options: fresh fruit juices, coke, diet coke and lemonade
- White Wines: Freedom Cross Chenin Blanc or Sauvignon Blanc-Colombard Grandiose
- Red Wines: Chemin de la Serre or Lautarul Pinot Noir
- Rose: Mediterranean Rose Vin de Pays du Vaucluse
- Fizz: Prosecco Brina Organic Brut


Upgrade options**

- Locally brewed London lagers and pale ales including; Meantime Greenwich Lager, Meantime Anytime Pale Ale, Portobello London Pilsner, Portobello Westway Pale Ale, Brixton Coldharbour Lager and Brixton Reliance Pale Ale
- Mocktails including Apple Fez, Orange Sunrise and Tropical Cooler
- Wine Options: choose from an extensive range of wines curated with our partners, Davy's Wine Merchant, drawing on their 150 years of expertise
- Bespoke cocktail creations are also available working with our partners at Create Cocktails

* the actual drinks provided will depend upon the beverage package ordered

** Upgrade pricing dependant on beverage package ordered





Contact Glaziers Hall and speak to our specialist team about the food and drinks package that would work best for your event.

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