



COIN STREET CONFERENCE CENTRE MENU

BREAKFAST | FINGER BUFFET LUNCHES | HOT BOWL FOOD | DRINKS PACKAGES



CONTENTS

Dietary legend: (v) vegetarian, (g) no gluten containing ingredients, (d) dairy free, (n) contains nuts.

Our Catering Policy	3
Hot and cold drinks	4
Breakfast options	5
Finger buffet lunches	6
Hot fork buffets	7
Boxed salad menu	8
Light bites	9
Drinks packages	10
Sustainability	11
Information.....	12

OUR CATERING POLICY

At Coin Street Conference Centre we serve a delicious range of healthy food, which is good for delegates and the environment

- The majority of our buffet menu is made up of vegetarian and vegan options, around 20% are vegan options
- Food film is made from corn starch
- Our caterers are proud to have achieved the highest possible 3* rating from the Sustainable Restaurant Association
- All meat is UK free range and fish is sustainably sourced. Seasonal fruit and vegetables are sourced from the local market to ensure they are at the peak of freshness and flavour
- We have a zero-to-landfill policy, disposing of waste correctly and finding eco-friendly solutions
- All recycling is sent to the First Mile Recycling plant
- We supply only Fairtrade tea and coffee
- Healthy eating is encouraged by eliminating GM foods, trans fats, reducing fat across all our menus and salt by 50%
- We can cater for most allergies, but as our caterers operate in a working kitchen, they cannot guarantee no cross-contamination. If the allergy is severe for the delegate, we recommend they bring their own lunch.
- All chicken and lamb is certified Halal





Hot and cold drinks are available from 9am

Fairtrade tea and coffee

£2.50 per person

Fairtrade tea, coffee and biscuits

£3.00 per person

Orange/apple juice (jug serves 5)

£5.50

Chilled and filtered tap water comes as standard in the meeting/catering rooms



BREAKFAST OPTIONS

(Minimum order 10)

Breakfast options are available between 9am - 11am

Bronze breakfast - bakery basket

- A selection of mini viennoiserie; danish pastries, almond croissants and pain au chocolat

Served with Fairtrade tea and coffee

£5.75 per person

Silver breakfast - granola and pastries

A selection of the following:

- Mini pastries
- Seasonal sliced fruit
- Granola with Plum Compote (V)

Served with Fairtrade tea and coffee

£10.50 per person

Silver breakfast - Vegan

A selection of the following:

- Strawberry Crumble Slice (vegan, d)
- Fresh Cut Fruit
- Soya Yoghurt Pot with Raspberry Coulis (vegan, g, d)

Served with Fairtrade tea and coffee

£11.60 per person

Hot breakfast

- Glazed brioche roll with a selection of British best back bacon (489kcal), sausage (616kcal)
- Roast Tomato & Mushroom in a Cereale Bap (vegan, d) (297 Kcal)

£10.20 per person

Gluten free and vegan options available on request.

Email: conferences@coinstreet.org | Tel: 020 7021 1650 | All prices subject to VAT at the current rate 5

g: no gluten ingredients d: no dairy ingredients n: contains nuts v: vegetarian Vegan: vegan



FINGER BUFFET LUNCHES

(Minimum order 6)

Bronze lunch

£15.50 per person

Includes the following:

- Three pieces per person of a selection of freshly baked breads, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Two seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

Silver lunch

£17.90 per person

Includes the following:

- Three pieces per person of a selection of individual rolls, open sandwiches, mini baguettes and rustic bread, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Three seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

Individually packaged lunches from either the bronze or silver menu can be provided on request.

Email: conferences@coinstreet.org | Tel: 020 7021 1650 | All prices subject to VAT at the current rate 6

g: no gluten ingredients d: no dairy ingredients n: contains nuts v: vegetarian Vegan: vegan

Why not add a little extra to your lunch or during your breaks?

Kettle chips with salsa (per person)	£1.50
Cut Fruit 5 mini pots platter (v,g,d) (serves 5)	£13.10
Cut Fruit 11 Mini pots platter (v, g,d) (serves 11)	£28
Cake Platter (serves 8)	£24.50



HOT FORK BUFFETS

(Minimum order 6)



Our hot fork buffet has a minimum order of six per item.

£17.10 per person

From the Field

- Mushroom Stroganoff with Rice (v, g)
- Macaroni Cauliflower with Caramelised Onion (v)
- Feijoada, Brazilian Black Bean Stew - Boxed Meal (vegan, g, d)
- Spicy Fable Shiitake Curry with Rice (vegan, g, d)
- Vegetable Thai Green Curry & Rice (vegan, g, d)
- Symplicity Chorizo, Rosemary & Courgette Penne (vegan, d)
- Creamy Spinach & Mushroom Penne (vegan, d)

From the Farm

- Penne with Chicken in a Spinach & Mushroom Sauce (d)
- Spanish Style Lamb with Turmeric Rice (g, d)
- Chicken Korma & Rice (g, n)
- Jerk Chicken, Rice & Peas (g, d)

From the Sea

- Harissa Salmon with Mint Jewelled Couscous
- Creamy Salmon Penne



Email: conferences@coinstreet.org | Tel: 020 7021 1650 | All prices subject to VAT at the current rate 7

BOXED SALAD MENU

Boxed salad menu per person, price includes a small portion of fresh cut fruit and small homemade dessert.

£15.70 per person

A minimum order of three boxes per salad must be placed.

Asian Salad with a Sweet Ginger & Soy Dressing (vegan, d)

with baby spinach, red cabbage, carrot, red pepper and coriander (499 kcal)

Winter Salad with Beetroot (vegan, g, d)

spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing (190 kcal)

Feta with Tomato, Coriander & Toasted Almond (v, g, n)

with a sage dressing (272 kcal)

Cranberry Chicken Salad (g, d)

mixed leaves, caramelised onion, cucumber with a sage dressing (435 kcal)

Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing (d)

with baby spinach, red cabbage, carrot, red pepper and coriander (446 Kcal)



LIGHT BITES



We recommend six bites per person. Minimum order of 25 per light bite.

£3.50 per bite

Tray service is available at a surcharge.

Vegan

- Slow Cooked Tomato & Basil (vegan, g, d)
- Samosa (vegan, d)
- Moroccan Houmous & Pepperonata Crostini (vegan, d)
- Queen Olives (vegan, g, d)

From the farm

- Panko Chicken Goujon (d)
- Cocktail Sausages with Honey & Soy - 3 per portion (d)
- Homemade Thyme & Caramelised Onion Sausage Roll (d)

Vegetarian

- Baby Mozzarella & Cherry Tomato Brochette (v, g)
- Cheesy Paprika Puff (v)
- Stilton & Caramelised Red Onion Tart (v)

From the sea

- Lime, Chilli & Coriander Salmon Brochette (g, d)
- Fish Cake with Lemongrass & Ginger



Email: conferences@coinstreet.org | Tel: 020 7021 1650 | All prices subject to VAT at the current rate ⁹



DRINKS PACKAGES

Conclude your meeting with networking drinks and nibbles. This can be served from your meeting or conference space, or why not consider hiring our Roof Terrace for just £140 +VAT per hour.

(Minimum order 25)

Drinks & Nibbles Bronze (£26.50 pp)

A mixture of red & white wine, and soft drinks, served with mixed nuts, olive mix, kettle crisps

3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks & Nibbles Silver (£35.50 pp)

A mixture of red & white wine, beer, and soft drinks, accompanied by a selection of finger buffet (4 per person)

3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks & Nibbles Gold (£45 pp)

A mixture of red & white wine, prosecco, and soft drinks, accompanied by a selection of finger buffet (6 per person)

4.5 alcoholic drinks and 1.5 soft drinks per person

Drinks Only Package (wine only) (£17.80 pp)

A mixture of red & white wine and soft drinks

3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks Only Package (£21.50 pp)

A mixture of red & white wine, beer and soft drinks

3.5 alcoholic drinks and 1.5 soft drinks per person

Non Alcoholic Drinks Package (£9.50 pp)

A mixture of fresh juices and non alcoholic beers

1.5 glasses of soft drinks and 2 non-alcoholic beer per person

Sustainability



At Coin Street Conference Centre we serve a delicious range of healthy food, which is good for delegates and the environment

- We are proud to work with caterers who share our commitment to sustainability. From ethically sourced ingredients to waste reduction initiatives, our catering partners ensure that every meal served aligns with our environmental values.
- They prioritize local, seasonal produce, reducing food miles and supporting nearby communities. Additionally, they implement eco-friendly packaging, minimize food waste, and follow strict recycling protocols. By choosing sustainable catering, we not only provide delicious food but also contribute to a greener, more responsible future for everyone.



INFORMATION

Dietary requirements

We can offer wheat free, gluten free, vegan, Halal and dairy free. Please ask us.

Crockery and cutlery

All our prices include china plates, stainless steel cutlery and serviettes.

VAT

All prices are exclusive of VAT.

Additional Information

All menus are subject to change without notice due to availability and seasonal variations. Minimum numbers may apply.

For more information about any of our menus please contact the conferences and events team.

We strive to accommodate all dietary requirements. Please request our dietary menu to select the best option. However, in rare cases where we are unable to meet specific needs, we may kindly ask delegates to bring their own lunch

