



**Queen  
Mary  
Hospitality**


# Welcome

Food, drinks, and service are the key elements for a successful event. At QM Food we are experts in delivering memorable events and experiences.

We can deliver Hospitality across all of our London campuses from refreshment breaks to multi-day conferences, private dining, weddings, cocktail receptions and BBQ's.

We take inspiration from international food trends and industry developments, while maintaining our focus on good great quality, fresh, sustainable and honest food.

 0207 882 8262

 [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk)

 @qm.food

- *Please contact our team on [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk) if you'd like more information on the allergens and ingredients used in our recipes.*
- *When booking any catering please inform a member of our team if there are any specific dietary requirements*
- *Hospitality food orders for 50+ guests include a member of the team to serve for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours. (please note this is not applicable to sandwich lunches)*
- *Catering food orders for less than 50 guests will not be serviced as a standard. If service is required, additional charges will apply. This excludes seated dinners, canapes receptions, BBQ's and hot fork buffets. Please contact us at [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk) if you have any questions regarding this.*
- *It is the booker's responsibility to ensure adequate furniture is set-up in your venue. If no permanent furniture is available in your chosen space, this should be booked in with the Porters through the IVANTI system.*
- ***There is a minimum spend of £22.00 per order for Mile End, Dept W and Whitechapel campuses. The minimum spend for Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus is £65 per order.*** *This minimum spend is to cover driver costs, ULEZ and Congestion Charge Fees. If you any questions, please contact us on [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk). All food calorie information listed is per 100g.*



# Menus / Refreshments

# Refreshments

## **Tea and Coffee - £2.20**

*Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions, including plant-based milk*

## **Soft Drinks (330ml can)- £1.45**

*Coca Cola - Coke Zero - Fanta - Sprite*

## **Water(330ml can)- £1.10**

*Still water*

*Sparkling water*

## **Premium Soft Drinks (275ml bottle) - £2.25**

*Fentiman's rose lemonade*

*Fentiman's gently sparkling elderflower*

## **Juices by the jug (1litre) - £3.25**

*Orange, apple, cranberry*

## **QM filtered still or sparkling water (1Litre) - £2.10**

## **Hydration station (5litre) - £8.95**

*Still water infused with fruit and herbs, served in a 5-litre dispenser*

*Lemon & Ginger*

*Cucumber & Mint*

*Serves 25*





# Menu Drinks

# Wine list


## Sparkling

Prosecco Spumante  
Brut 'Adalina', Veneto,  
Italy NV - £32.40

Freixenet, 0.0% Alcohol  
Free Prosecco, Spain  
NV - £12.60

Bolney Bubbly, West  
Sussex, United Kingdom  
NV - £45.60

Bolney Bubbly Rose,  
West Sussex, United  
Kingdom NV - £48.00



*Glassware will be  
provided in  
accordance with  
exact orders  
(6 glasses per  
bottle)*

## White

Boca a Boca White,  
Spain NV - £19.80

Frunza Pinot Grigio,  
Romania - £22.20

Perola do Lima Vinho  
Verde, Adegas Ponte  
Lima, Portugal - £23.40

ChiChiBio Pecorino Terre  
di, Chieti, Organic,  
Abruzzo, Italy - £26.40

Athanasidou Assyrtiko,  
Greece NV 2021- £31.20

Louis Robin, Chablis,  
France NV 2018 - £38.40

# Wine list

## Rose

Rube Cerasuolo d'Abruzzo,  
Citra Vini, Chieti,  
Abruzzo, Italy 2020 - £20.40

Mon Rosé de Montrose,  
Languedoc, France 2020 - £27.00

Grillo, Colline delle Rose,  
Organic, Italy NV - £24.60

## Dessert

Château Simon, Sauternes,  
Bordeaux, France 2015 - £41.40

## Port

Vieira de Sousa, Fine Ruby,  
Portugal NV- £31.20

## Red

Boca a Boca Red,  
Spain NV - £19.80

Frunza Pinot Noir,  
Romania 2019 - £22.20

Maison de la Paix  
Carignan, Vieilles, Vignes,  
Pays d'Oc,  
France 2019 - £23.40

Primitivo 'Grifone', Puglia,  
Italy NV 2019 - £26.40

Querciavalle Chianti  
Classico,  
Italy NV 2016 - £31.20

Proemio Reserve Malbec,  
Maipu, Argentina 2019 -  
£32.40



# Beers and Cider's

## Lagers

Peroni Nastro Azzurro 5.1% ABV, 330ml	£4.60
Peroni Gluten Free 5% ABV, 330ml	£4.60
Camden Hells Lager 4.6% ABV 330ml	£4.60
Lucky Saint Superior Lager 0.5% ABV 330ml	£3.75


## Ales

Renegade Detour Pale Ale 4.1% ABV 330ml	£5.40
Five Points XPA 4.0% ABV 330ml	£4.95
Lucky Saint Superior Hazy IPA 0.5% ABC 330ml	£3.75

## Ciders

Gravity Theory Cider 4.5% ABV 330ml	£5.05
Caple Road Craft Cider 5.2% ABV 330ml	£5.05
Hawkes 0.5% ABV Alcohol Cider 330ml	£3.85

# Bar Snacks



**£3.75**  
**per bowl**  
**serves 4 guests**

Crisps (130kcal)  
Mixed Olives (59kcal)  
Popcorn (88kcal)

Wasabi Mix (160kcal)  
Vegetable Crisps (60kcal)  
Chilli Crackers (106kcal)

# Cocktails and Mocktails

*£7.95 per glass*

*Minimum order of five  
cocktails for any option*

## Cocktails

### **Christmas Mojito**

*White rum, cranberry juice, lime  
juice, soda water, garnish with  
mint leaves & pomegranate  
seeds.*

### **Mojito**

*Rum, mint, soda*

### **Gin Fizz**

*Gin, soda, lemon juice*

### **Johnnie Ginger**

*Premium whisky, orange juice,  
and ginger ale*

### **Cranberry Blush**

*Vodka, orange, cranberry*

*£3.95 per glass*

*Minimum order of five  
cocktails for any option*

## Mocktails

### **Mary Berry Punch**

*Orange juice, cranberry juice,  
ginger beer, garnish with  
rosemary & fresh cranberries*

### **Orange & Cranberry Spritz**

*Orange juice, cranberry juice,  
and sparkling elderflower*

### **Sparkling Pom Collins**

*Pomegranate juice, soda water,  
lime*

### **Citrus Burst**

*Orange juice, tonic water, and  
lemon*

### **Mary Fizzberry**

*Cranberry juice, tonic water,  
orange*