

Conferences & Events Brochure

Summer 2026

BANK OF AMERICA 



RESTAURANT ASSOCIATES

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BOOKING GUIDELINES

- Conference & Events, Auditorium, Audit Square & King Edward Hall -

For bookings and catering please contact:

E: hospitalityservices@bofa.com T: +44(0) 207 995 0531

- 6th Floor Catering Requests -

For any catering requests for the 6th floor, please contact Room Reservations:

E: roomreservations.uk.ireland@bofa.com T: +44(0) 207 995 1819

- Catering Availability, Charges and Fees -

Any catering required outside of the hours of 7.30am to 7pm will be chargeable to the event. For events beginning before 7am or ending after 10pm, employee taxis will also be required and charged to the event. Additional labour and equipment fees may apply depending on the scope, setup and resource requirements of your event.

- Catering Available in Non-Managed Spaces -

Newgate, MLFC 1st – 5th floors and Post Office building only pastries, cold sandwiches and sweet treats available.

Any catering equipment used in non-managed spaces that is damaged or missing, will be charged to the cost centre on the reservation.

- Beverages -

Orders must be placed a minimum of **2 hours** prior to your meeting. Cancellation less than 2 hours prior to the meeting will incur full charges.

- Breakfasts and Sandwich Lunches -

Orders must be placed a minimum of **2 working days** prior to your meeting. Cancellation after midday the day prior to your meeting will incur full charges.

- Other Catering Requests -

Orders must be placed **3 working days** prior to your meeting. Cancellations less than 3 working days prior to your meeting will incur full charges.

- Conferences -

Conferences require **7 days' notice** for any catering details. For cancellations or changes in the number of covers, **3 working days'** notice prior the event is required.

- No Shows -

If your meeting room is no longer required and we are not notified of the cancellation, you will be charged for the catering costs.

- Bespoke Events -

Available on request

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MEET THE TEAM



Rosanna Codrington – Conference & Events Manager

Rosanna has worked in the hospitality industry for 10 years and has recently made the move from sports and leisure to the corporate world. She is excited to use what she's learnt during her tenure in sporting events in her new role.



Dafinka Grigorova – Assistant Conference & Events Manager

Dafinka has been an integral part of the BofA team since 2022, as Assistant Conference and Events Manager. With a strong background in operations and events, she brings a wealth of knowledge and experience to her role.



Joana De Sa Pereira – Conference & Events Coordinator

With a diverse background in events, hospitality, sports & leisure, Joana has recently stepped into the corporate environment. She is enthusiastic to bring the expertise she has gained across different industries into her new role.



Tom Warford – Conference & Events Sous Chef

Tom joined the Bank in 2022 as the Hospitality Sous Chef. He has since gone on to become our C&E Sous Chef and master of the barbeque! Tom has a passion for street food and was a finalist in the 2023 StrEAT food awards.

To contact the team please email: hospitalityservices@bofa.com

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BREAKFAST | 7.30am to 10am

Selection of Pastries | £7

Mini croissants, Danish pastries and pain au chocolat

Greek Yoghurt and Pastries | £12

Mini croissants, Danish pastries, Greek yoghurt, berry compote, granola

Ways to be Well | £17.50

Fruit platter

Super food juice shot

Fruit and nut bar

Poached Victoria plum, apple, pecan and coconut bircher

Continental | £17.50

Fruit platter

Danish pastry selection

Greek yoghurt, fruit compote and granola

Salsicón, Comté cheese, artisanal bread rolls

Hot Rolls | £17.50

Cumberland sausage

Maple cured back bacon

Egg and mushroom

All breakfasts are served with Nemi teas and Redemption Roasters coffee

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SANDWICHES | From 11:30am

Gourmet Sandwich Lunch | £19.30

Served with crisps

A selection of premium meat, fish, vegetarian and vegan sandwiches served on artisan and speciality breads from our London bakery suppliers

Hot Sandwich Special | £30.50

Served with French fries and green salad

**Sample menu (max 30 people)*

BBQ bavette steak, tarragon and chilli gremolata
marinated heritage tomatoes and baby gem on toasted ciabatta

Grilled halloumi, tarragon and chilli gremolata
marinate heritage tomatoes and baby gem on grilled focaccia (v)

Lunch Additions

+ To enhance your sandwich lunch

French fries | **£6.90**

British cheeses, grapes, quince jelly and celery | **£13.50**

Marinated Mediterranean pitted olives | **£6**

Belazu luxury nuts selection | **£5**

Whole fruit | **£1.75**

Seasonal cut fruit | **£7.50**

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SEASONAL SALADS | From 12pm

Available for Auditorium | Audit Square | King Edward Hall

Sharing Salads | £26

Serves two people per portion

Two buffet style seasonal salads, served with
Wildfarmed sourdough and Neverend Farm butter

**Sample menu*

Marinated heritage tomato, grilled tromba courgette, apricot, basil and baby
gem

Warm salad of butter beans, turnip greens, cucumber, feta, mint &
Arbequina olive oil

Protein Additions

+ To enhance your salad lunch | +£8.75pp

Green harissa BBQ chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Burrata, basil and sun-blushed tomatoes (v)

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BUFFETS | From 12pm

Minimum of 10 people | **£45**

Cold Buffet Lunch

**Sample menu*

Restaurant Associates' pork sausage rolls

Brindisa cured meats, cornichons and olives

Fennel and long pepper gravadlax, lemon, capers and crème fraîche

Asparagus and smoked Cheddar tart (v)

Selection of English cheeses and condiments

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (v)

Fresh fruit and dessert

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HOT BUFFET MENU 1 | From 12pm

Minimum of 10 people | £50

- Hot Dishes -

Native beef rump

Heritage cherry tomato, tarragon gremolata

Pan fried sea bream, lemon and ricotta crushed
peas, tomato and basil dressing

Roast red onion, Barber's Cheddar and dill frittata
(v)

Thyme and garlic roasted new potatoes (v)

- Signature Salads -

Cracked wheat, chickpea, edamame,
sundried tomato with ezme tahini dressing

Chermoula heritage carrot,
red onion and coconut labneh

Mixed leaf salad with house dressing and
flavoured oils

Served with artisan bread rolls

- Dessert -

Almalfi lemon tart, Italian meringue

Seasonal fruit bowl

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HOT BUFFET MENU 2 | From 12pm

Minimum of 10 people | £50

- Hot Dishes -

Olive, saffron and tomato braised chicken

ChalkStream trout
creamed spinach, grilled artichokes and sultanas

Pea and mint ravioli, dill cream sauce (v)

Garlic and herb potatoes (v)

- Signature Salads -

Grilled hispi cabbage
grapefruit, cucumber and lovage pesto

Sticky lime carrot, feta and almond

Mixed leaf salad with house dressing and
flavoured oils

Served with artisan bread rolls

- Dessert -

Toasted pecan tart, vanilla Chantilly cream

Seasonal fruit bowl

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HOT BUFFET MENU 3 | From 12pm

Minimum of 10 people | £50

- Hot Dishes -

Peruvian-style chicken
aji verde, roast heritage carrot

Roasted monkfish
fricassee of beans, watercress

Spinach and ricotta gnocchi, sundried tomatoes
(v)

Roasted new potatoes (v)

- Signature Salads -

Pearl barley, toasted sweetcorn,
chickpea, burnt lemon and coriander dressing

Sprouting broccoli, spinach, red onion, Seville
orange, chilli coconut yoghurt, crispy beans

Mixed leaf salad with house dressing and
flavoured oils

Served with artisan bread rolls

- Dessert -

Illanka 63% dark chocolate tart

Seasonal fruit bowl

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HOT BUFFET MENU 4 | From 12pm

Minimum of 10 people | £50

- Hot Dishes -

Herdwick lamb
mint and cucumber yogurt

Orange and harissa glazed cod, garlic hispi
cabbage

Pomegranate and spiced roast aubergine (v)

Smoky tomato couscous (v)

- Signature Salads -

Roast broccoli
with tahini and preserved lemon

Dill, confit baby potato
cucumber and lovage pesto

Mixed leaf salad with house dressing and
flavoured oils

Served with sesame flatbread

- Dessert -

Pistachio set custard, raspberry and ginger

Seasonal fruit bowl

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HOT BUFFET MENU 5 | From 12pm

Minimum of 10 people | £50

- Hot Dishes -

Lemon and herb roasted chicken supreme
grilled courgette, salsa verde

Roasted sea bream
paprika chickpea, aubergine and samphire

Mediterranean vegetable and bean cassoulet,
basil and preserved lemon (v)

Crushed new potatoes (v)

- Signature Salads -

Marinated tomato, cucumber and olive

Za'atar carrot, grilled hispi cabbage,
pickled kohlrabi and chervil

Mixed leaf salad with house dressing and
flavoured oils

Served with artisan bread rolls

- Dessert -

Hej coffee tiramisu, vanilla mascarpone

Seasonal fruit bowl

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SPANISH GRAZING TABLE MENU

Minimum of 10 people | £45

- Mains -

Red wine and garlic braised chorizo
with parsley and lemon

Ibérico ham croquettes, roasted garlic aioli

Spanish charcuterie, cornichons and olives

Brindisa Villarejo manchego, fig and quince (v)

Confit pepper and Idiazabal tortilla (v)

Patatas bravas (v)

- Salads -

Warm salad of butter beans, caramelized onions,
oranges, tomatoes and oregano

Paprika grilled aubergine, roast pepper and fennel,
with Seville orange dressing

Baby mixed leaf, house dressing
and flavoured oils

Served with artisan bread rolls and salted butter

- Dessert -

Seville orange vanilla cream,
dulce de leche, caramelised Marcona almonds

Seasonal fruit bowl

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BRITISH GRAZING TABLE MENU

Minimum of 10 people | £45.00

- Mains -

Roast sirloin of Cumbrian beef with salsa verde

Dorset air dried Coppa ham, pickles and piccalilli

Confit ChalkStream trout, lemon crème fraîche

Selection of British cheeses, quince and grapes (v)

Cornish Cheddar, leek and English pecorino quiche (v)

- Salads -

Grilled hispi cabbage, tenderstem broccoli,
cucumber lovage pesto & sunflower seed (ve)

Potato salad with spring onion,
tarragon and mustard mayonnaise

Baby mixed leaf, house dressing
and flavoured oils

Served with artisan bread rolls and salted butter

- Dessert -

Poached apples and blackberries,
set vanilla cream, almond crumb

Seasonal fruit bowl

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MIDDLE EASTERN GRAZING TABLE MENU

Minimum of 10 people | £45.00

- Mains -

Shawarma grilled chicken, tahini, sumac and lemon

Grilled lamb koftas, mint and pomegranate

Chickpea falafels with za'atar and nigella seed

Herb and coriander frittata (v)

Lemon houmous with paprika and olive oil (v)

Sumac labneh (v)

Marinated olives (v)

Served with sesame flatbread

- Salads -

Tomato salad with fresh herbs,
olives and toasted pitta

Bulgar wheat with red onion, cucumber,
parsley and lemon

Baby mixed leaf, house dressing
and flavoured oils

Served with sesame flatbreads

- Dessert -

Pistachio set custard, raspberry and ginger

Seasonal fruit bowl

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SUSHI | From 12pm

Served as individual bento boxes or buffet style, minimum order of 4 people

Meat | £50

Kinoko Nigiri

Portobello mushroom and lime salt

Nanban Uramaki

*Chicken, avocado, kataifi, coriander,
spicy yuzu-kosho mayonnaise*

Beef Tataki

Shiitake and ponzu

Fish | £53

Spicy Tuna Uramaki

*Tuna, cucumber, chili, miso aioli,
masago, Kataifi and herbs*

Pink Alaska Uramaki

Salmon, avocado, cream cheese and fish roe

Shake Tataki

*Salmon, daikon, cress,
kizami wasabi and ponzu*

Vegetarian | £49

Garden Futomaki

*Sweet potato, sugar snaps,
avocado and pickled red onion*

Mamma Mia Uramaki

Avocado, cucumber, sesame and chives

Abokado Nigiri

Avocado, miso aioli and sesame

Kinoko Nigiri

Portobello mushroom and lime salt

Inari Nigiri

Tofu with ginger

All menus are served with grilled edamame beans, seaweed salad with sesame dressing

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AFTERNOON TREATS | From 2:30pm to 5pm

Freshly baked in-house by our talented pastry chef

Patisserie (max 30 people) | £20

A selection of signature patisserie

Traybakes | £16.90

A selection of homemade traybakes

** Raspberry and almond Bakewell (sample)*

Classic Cream Tea | £15

Fruit and plain scones

Served with seasonal jam and clotted cream

Brownies | £10.80

64% Manjari chocolate brownies

Freshly Baked Cookies | £8.50

A selection of freshly baked cookies

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NIBBLES & FINGER FOOD | Available from 5pm

Selection of Snacks | £5

**Sample menu*

Luxury nut mix

Japanese mix

Chilli rice crackers

Marinated Mediterranean pitted olives

Meat

Mini cheese beef burger, ketchup and mustard

Restaurant Associates' sausage roll

Pesto grilled chicken skewer, lemon and confit garlic mayo

Fish

Spicy tuna, cucumber, katafi uramaki

Japanese bubble prawns, sweet chilli dressing

Crispy cod goujons, lemon and tarragon tartar sauce

Vegetarian

Avocado, yuzu and sesame nigiri (v)

Caper, olive and wild garlic pastry bites (v)

Vegetable samosa, lime coconut yoghurt (ve)

Please choose 6 items | **£32 per person**

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BOWL FOOD | From 5pm onwards

Meat

BBQ bavette steak,
potato and pickled chilli hash, tarragon and confit garlic gremolata

Thai red chicken curry, jasmine rice

Lake District lamp rump, peas, crushed Jersey Royal potatoes, lamb jus gras

Fish

Crispy cod, chunky chips and smoked tartare sauce

Hot smoked ChalkStream trout,
grilled baby gem, pickled cucumber, chervil and lemon

Pan-fried seabream, creamed spinach and salsa rossa

Vegetarian

Pea and feta tortellini,
fricassee of peas, broad beans and parmesan

Marinated heritage tomato, grilled peaches, burrata, focaccia and basil
Crispy Korean tofu, sticky short grain rice, sesame and spring onion (vg)

Dessert

55% Illanka chocolate ganache,
Hereford raspberries, toasted pistachio crumb

Malibu and chilli compressed pineapple,
Thai basil, kaffir lime sorbet

Please choose 4 items | **£41 per person**

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REFRESHMENTS

Without a package, all drinks are charged on consumption

Tea and Coffee | £4

Tea, Coffee & Biscuits | £4.50
Selection of Island Bakeries biscuits
Organic and sustainably produced

Water | £1.45
Large Still or Sparkling Bottle

Hydration Station | £10.50
Filtered water infused with seasonal fruit

Soft Drinks | £2.40

Coca Cola/ Diet Coke 200ml bottle

Punchy | £3.25

Essential electrolytes, minerals
and immunity boosting vitamin C & D

Fresh Juice | £11.20

Freshly Squeezed Orange or Fresh Apple
1 litre bottle

Wine

Bodegas Paniza El Campeon Viura, Spain | **£27.50**
Tinto Sobre Lias Care, Spain | **£28.50**

Sassy Cider

A contemporary cider made in Normandy
Sassy Cider **£5.15** | Sassy non-alcoholic **£5**

Beer

Peroni **£4.30** | Meantime **£5** | Peroni 0% **£4.20**

Cocktails | Price per jug

Aperol Spritz | **£32**
Pimm's | **£30**

Full drinks menu available on request

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DRINKS PACKAGES

Price per person, for a 2-hour period

Gold Package | £31

A glass of prosecco on arrival

House White

House Rosé

House Red

A range of beers and soft drinks

Diamond Package | £45

Aperol | Pimms or a glass of bubbly on arrival

Bubbly | Hattingley, Cuvée 53, NV, England

White | MOMO Sauvignon Blanc Organic Seresin Estate

Rosé | Pinot Noir Rosé, Bodega Garzón Estate, Moldonado

Red | Glouglou' Saumur Champigny,

Domaine des Sables Verts, Loire

A range of beers and soft drinks

Platinum Package | £50

Aperol | Pimms or a glass of bubbly on arrival

Bubbly | Hattingley, Cuvée 53, NV, England

White | Saint-Veran Tirage Précoce Domaine Corsin

Rosé | Love by Leoube Organic Château Leoube

Red | Bodegas Aldonia 100, Rioja

A range of beers and soft drinks

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- A FEW OF OUR SUPPLIERS -

[Lake District Farmers](#)



Suppliers of our British heritage breed beef and Herdwick lamb – grown by farmers who follow a completely natural and time-honored breeding process to create industry leading premium quality meat

[Brighton & Newhaven Fish](#)



Small inshore day-boats that land their catch within hours to ensure that the fish and shellfish is of the highest quality. Guaranteed provenance is vital to their commitment to a sustainable future.

[Wildfarmed](#)



Wildfarmed grows wheat the right way making regenerative flour and bread that tastes better, is better for you and for the planet. Regenerative means to farm in a way that puts soil health first, creating thriving ecosystems and food packed with nutrients.

[ChalkStream Foods](#)



ChalkStream®

Suppliers of freshwater trout, slow grown in fast flowing Chalk Stream rivers, this trout is grown to high standards of welfare, food safety and environmental and ecological care and rated 'Best Choice' by the Marine Conservation Society

[Redemption Roasters](#)



Reducing reoffending through coffee “We’re changing the game for ex-offenders and the Criminal Justice System. We train prison residents and people at risk of crime with the skills they need to gain secure and meaningful employment.”

[Hattingley Valley](#)



Innovative and dynamic winemakers, with award-winning English sparkling wines, made in Hampshire. Why not try our Restaurant Associates signature blend sparkling wine, *Cuvée 53*, produced by Hattingley Valley.