

Hospitality Brochure

Autumn 2026

BANK OF AMERICA 



- WELCOME -

Booking Guidelines

Meet the Team

Suppliers

- BREAKFAST -

Buffet Breakfast

Plated Breakfast

- LUNCH -

Sandwiches

Seasonal Salads

Buffet

Sushi

- AFTERNOON TREATS -

Patisserie

Afternoon Tea

- PRIVATE DINING &
RECEPTIONS -

Nibbles & Finger Food

Bowl Food

- FINE DINING -

Lunch & Dinner

CATERING BOOKING GUIDELINES

- 6th Floor Catering Requests -

Catering requests the 6th floor, please contact Room Reservations

E: roomreservations.uk.ireland@bofa.com T: +44(0) 2079951819

- Catering Charges and Fees -

Any labour 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.

Equipment taken out of the rooms and not returned will be charged to the cost centre provided. Free take away boxes are available upon request.

- Catering Availability in Non-Managed Spaces -

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

Cutlery, glassware or crockery can be requested via rooms reservations 24 hours prior to your meeting. A fee will be charged to the cost centre provided.

- Beverages -

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

- Breakfasts and Sandwich Lunches -

Orders must be placed a minimum of 2 working days prior to your meeting. Cancellations less than 2 days prior to your meeting may incur full or partial 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 may incur full or partial charges.

- No Shows -

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

- Outside Catering -

Outside catering must not be consumed inside client meeting rooms.

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OUR TEAM



- Chef Alex Milligan - Head Chef for Client Dining and Hospitality

Alex, winner of Compass Senior Chef of the Year 2024, has been at the Bank for 4 years. Alex is hugely passionate about sustainability, seasonality and provenance, and this is reflected in his commitment to working with suppliers who share these values.



- André Marchand - Head of Hospitality

With over 9 years of experience in multi-award-winning restaurants England and Europe. Andre bring a wealth of expertise in hospitality, events management and operational fine dining experience.



- Marta Blaszkowski - Assistant Client dining and Hospitality manager

With nearly a decade of premium hospitality experience across luxury hotels and private members' clubs, Marta has a passion for turning a brief into a flawlessly executed dining experience.

- Bespoke Events -
Available on request

Our dedicated Hospitality team take pride in creating unique experiences for our guests. Please reach out for any bespoke events or catering requests.

"I just wanted to say a massive thank you for all your work, from the prep, to the event, your patience and understanding was really appreciated. You accommodated us in every aspect and made the planning so much easier. On the day it was faultless, every attention to detail was met, the event was fab beyond our expectations, we are so extremely thankful."

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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 Sales

[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®

[ChalkStream Foods](#)

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.



Start your day well

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BUFFET BREAKFAST | 7.30am to 10am

All buffet breakfasts are served with Nemi teas and Redemption Roasters coffee

Selection of Pastries | £7

Greek yoghurt and Pastries | £12

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

Continental | £17.50

Fruit platter | Danish pastry selection
Greek yogurt, fruit compote and granola
Salsicón, Comté cheese, artisanal bread rolls

Ways to be Well | £17.50

Fruit platter | Super food juice shot | Fruit and nut bar
Bircher with hazelnut, cranberry, cinnamon and apple

Hot Roll | £17.50

Cumberland sausage | Maple cured back bacon | Egg and mushroom

Full English Breakfast | £24

**Buffet breakfast is available for 7 people or more*

Cumberland sausage, maple cured bacon, black pudding, portobello mushroom,
scrambled eggs, grilled plum tomatoes, hash browns & baked beans with a selection of toast

Breakfast Additions

+ To enhance your choice of breakfast

Smashed avocado on grilled focaccia | **£7.95**

Smoked Chalk Stream trout on grilled focaccia | **£9.50**

Whole fruit | **£1.75**

Seasonal cut fruit | **£7.50**

Seasonal juice shot | **£3.60**

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PLATED BREAKFAST | £25

7.30am to 10am

** Plated breakfast is available for up to 6 people*

Smashed avocado, Arlington White poached eggs, chilli and maple seeds on toasted sourdough (v)

Loch Duart oak smoked salmon, scrambled Arlington white eggs, selection of toast

Poached Arlington White eggs, garlic Greek yoghurt, harissa butter, grilled flatbread (v)

Cumberland sausage, maple cured bacon, black pudding, portobello mushroom, scrambled eggs,
grilled plum tomatoes, hash browns & baked beans with a selection of toast

All plated 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 on artisan bread from our London bakery suppliers

Hot Sandwich Special | £30.50

Served with French fries and green salad

**Sample menu*

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 | Available between 11.45pm-1.45pm

Sharing Salads | £26

Serves two people per portion

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

**Sample Autumn menu*

Roasted Autumn squash, heritage kale, pickled mushrooms,
tahini honey dressing

Warm salad of Queen butter beans, turnip tops,
cucumber, feta, mint and 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)



Seasonal platters to share

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Buffet of the Day | Available between 11.45pm-1.45pm

Available on the day, with a varied selection.

Orders start at 10 people

Cold Buffet Lunch | £45

**Sample menu*

Restaurant Associates' pork sausage rolls

Brindisa cured meats, cornichons and olives

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

Confit leek and smoked cheddar tart (v)

Selection of English cheeses and condiments

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (vg)

Fresh fruit and dessert

Hot Buffet Lunch | £50

**Sample menu*

Roasted Cotswold chicken, buttered celeriac, wild mushroom cream

Pan fried sea bream, leeks, capers, lemon brown butter

Roasted squash and feta frittata, balsamic red onion, olives (v)

Maple glazed heritage carrot, orange, treviso, roasted pumpkin seeds (vg)

BBQ broccoli, grilled hispi cabbage, cucumber, pink grapefruit (vg)

Herb roasted potatoes (v)

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (vg)

Fresh fruit and dessert

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Prestige Buffet | Available between 11.45pm-1.45pm

Orders start at 10 people

Menu 1 | £75

BBQ ox cheek, glazed heritage carrots, sauce Dianne
North Atlantic halibut, confit leeks, beurre noisette,
grapes

Tortellini of roasted squash and pecorino, cavolo
Nero, toasted hazelnuts, sage

Potato tartiflette

Heritage beetroot and rhubarb salad, grilled gem
lettuce, roquefort

Zough roasted Delicia squash, spiced aubergine,
basil and tahini salad

Apple and maple tart tatin, tonka bean crème
fraiche

Menu 2 | £75

Iberico pork, braised fennel, baked quince,
chimichurri

Pan-fried South Coast bass, potato and truffle
galette, samphire, lemon and dill butter

Celeriac and taleggio tart, balsamic figs, dressed
endive

Rosemary and confit garlic roasted potatoes

Fennel, grilled hispi cabbage, blood orange, roasted
feta salad

Roasted butternut and chickpea salad, sun dried
tomato, grilled artichokes, lovage pesto

72% Valrhona chocolate tart

Menu 3 | £75

Braised lamb shoulder, lamb fat roasted aubergine, red
pepper tapenade, salsa verde

Pan roasted cod, preserved wild mushrooms, coco
beans, vermouth

BBQ leek hearts, Seville orange, capers, sourdough
crumb, herb beurre blanc

Tripple cooked chips

Grilled broccoli, harissa roasted heritage carrot, shaved
cucumber, confit garlic yogurt salad

Salt baked kohlrabi, pear and celeriac salad, tarragon,
crispy capers, dill

Custard tart, orange and vanilla mascarpone

All buffet lunches are served with vertically farmed lettuce, a selection of bread from Seven Seeded bakery and a seasonal fruit platter

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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 | Available between 2.30pm-5pm

Freshly baked in-house by our talented pastry chef

Patisserie | £20

Signature patisserie, chosen as a selection

**Sample menu*

Caramelised banana and Illanka chocolate delice

Tartlet of roasted almond and apple, creme fraiche mousse

Blackberry and mascarpone choux bun

The Cake Box | £16

A selection of individual cakes

Classic Cream Tea | £15

Scones, both plain and fruit

Accompanied by clotted cream and seasonal jam

The Loaf Box | £12.90

Minimum order of 6 people

Sliced loaf cake, Chantilly cream, blackcurrant compote

Brownies | £10.80

64% Manjari chocolate brownies

Freshly Baked Cookies | £8.50

Freshly baked assorted cookies

Afternoon Tea | £37

Finger Sandwiches

Egg and cress on white loaf (v)

Smoked trout and lemon crème fraiche on wholemeal

Roast beef and mustard mayo on Campagrain

Scones

Freshly baked plain and fruit scones

with Cornish clotted cream and strawberry preserve

A selection of signature patisserie

Bespoke Cake Requests

For birthdays, anniversaries and special events

All afternoon treats are served with Nemi teas and Redemption Roasters coffee

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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 tartare sauce

Vegetarian

Avocado, yuzu and sesame nigiri (v)

Caper olive and basil pastry bites (v)

Vegetable samosa, lime coconut yoghurt (vg)

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



Sophisticated and easy to enjoy

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BOWL FOOD | From 5pm onwards

A sophisticated alternative to traditional dining, beautifully presented bowls that are easy to enjoy

Meat

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

Thai red chicken curry, jasmine rice

Roasted Cotswold chicken, wild mushrooms, confit leeks, tarragon cream

Fish

Crispy cod, chunky chips and smoked tartare sauce

Hot smoked ChalkStream trout, crushed potatoes, pickled cucumber, chervil and lemon

Pan-fried seabream, creamed spinach, salsa rossa

Vegetarian

Wild mushrooms and ricotta agnolotti, brown butter, toasted hazelnuts

Marinated burrata, roasted heritage squash, treviso, home-grown herbs

Crispy Korean tofu, sticky short grain rice, sesame and spring onion (vg)

Dessert

64% Manjari chocolate ganache, verjus compressed pears, toasted almond creme fraiche

Vanilla set custard, orange and ginger

4 items | £41 per person

Seasonal fine-dining



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Fine Dining

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FINE DINING | From 12pm
72 hours' notice is required

- For Lunch -

3 Course Set Lunch	£53
2 Course Set Lunch	£44

- For Dinner -

3 Course Set Dinner	£55
2 Course Set Dinner	£48

For parties of 7 or more, guests must make the
same selection for each course

Please, choose from our 'set menu brochure'

- A la Carte Lunch-

£60 per person, for max. of 6 people

Choose on the day from our seasonal fine-dining a carte menu

- 6 Course Tasting Dinner -

£115 per person, includes wine

A 6-course tasting menu, showcasing the best seasonal produce,
with paired wines

Premium wine flight | +£50 per person

For our current menu and wine list, please contact

Hospitality Office | +44(0) 2079969677

E: hospitalityservices.2kes6thfloor@bofa.com

*Please let the team know of any allergies or dietary requirements,
prior the date of your event*