Hospitality Brochure

Festive 2026

BANK OF AMERICA



RESTAURANT ASSOCIATES

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.

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 Blaszko – 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."

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

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

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**

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

SANDWICHES | From 11.30am

Gourmet Sandwich Lunch | £19.30
Served with crisps

Roast Norfolk bronze turkey and stuffing baguette, cranberry

Smoked ChalkStream trout, cucumber and dill crème fraiche on floured bap

Baked goats' cheese, rocket, red onion chutney on focaccia (v)

Vegan feta, spiced red cabbage slaw, basil and chestnut pesto wrap (vg)

Hot Sandwich Special | £30.50
Served with French fries and green salad

Dry aged beef rump, caramelized onions, smoked cheddar and confit garlic mayonnaise on grilled ciabatta

Roasted Portobello mushroom caramelized onions, smoked cheddar and confit garlic mayonnaise on grilled ciabatta (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**

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 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**

Lemon and thyme roast chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Buffalo mozzarella, basil and sun-blushed tomatoes (v)



Seasonal platters to share

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*

Brindisa cured meats, cornichons and olives

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

Cauliflower and Cheddar quiche (v)

Selection of English cheeses and condiments

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (v)

Fresh fruit and dessert

Hot Buffet Lunch | £50

**Sample menu*

Confit duck leg, braised red cabbage, blood orange dressing

Pan-fried salmon, white wine cream sauce, leeks and chervil

Wild mushroom ravioli, parmesan and tarragon (v)

Goose fat roast potatoes

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (vg)

Fresh fruit and dessert

SUSHI | From 12pm

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

Meat | £50

Aka Piman Nigiri
Roasted pepper 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 aïoli, 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 aïoli and sesame

Aka Piman Nigiri
Roasted pepper and lime salt

Inari Nigiri
Tofu with ginger

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

AFTERNOON TREATS | Available between 2.30pm-5pm

Freshly baked in-house by our talented pastry chef

Festive Patisserie | £20
Sample menu
Chestnut and vanilla Mont Blanc tartlet
Spiced almond frangipane, cinnamon and clementine curd
63% Illanka chocolate yule log, pistachio and red currant

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 bread (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

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
Honey and mustard pigs in Blankets
Turkey, cranberry and orange sausage rolls

Fish
Smoked salmon, dill and lemon rillette
Crayfish Marie-Rose on grilled focaccia

Vegetarian
Cranberry and brie wonton (v)
Leek and stilton pastry bites (v)

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



Sophisticated and easy to enjoy

FESTIVE BOWL FOOD | From 5pm onwards

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



Roasted Norfolk bronze turkey, sage stuffing, duck fat roasted potatoes, turkey gravy

Confit ChalkStream trout, chervil root, leeks and tarragon

Pumpkin gnocchi, roasted chestnuts, caper and lemon dressing (v)

Chocolate mousse, blood orange, hazelnuts and vanilla cream

4 items | **£41 per person**

Seasonal fine-dining



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'

For our current menu and wine list, please contact

Hospitality Office | +44(0) 2079969677

E: hospitalityservices.2kes6thfloor@bofa.com

- 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

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