

Hospitality Brochure

Summer 2026

BANK OF AMERICA 



RESTAURANT ASSOCIATES

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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 over 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 15 years of experience in multi-award-winning restaurants in 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.”

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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](#)



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.

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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
Peach, apple, tonka bean and hazelnut

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**

Homemade coffee and pecan muffins | **£7.50**

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

Nduja, lemon ricotta, marinated heritage tomato and soft Arlington white eggs on toasted sourdough

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 | From 12pm

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 Queen butter beans, turnip greens, cucumber, feta, mint and Arbequina olive oil

Protein Additions

+ To enhance your salad lunch | +£8.75pp

Garlic yogurt and cumin BBQ chicken skewer

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Burrata, basil and sun-blushed tomatoes (v)

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BUFFET | Available between 11.45pm-1.45pm

Minimum order of 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 (v)

Fresh fruit and dessert

Hot Buffet Lunch | £50

**Sample menu*

Yogurt and confit garlic BBQ lamb loin, grilled heritage courgettes,
Grelot onions, and tahini dressing

ChalkStream trout, fricassee of peas, broad beans,
baby gem lettuce, tarragon cream sauce

Summer herb gnocchi, baby artichokes, capers and taleggio (v)

Herb roasted potatoes (v)

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (v)

Fresh fruit and dessert

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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

A selection of signature patisserie

**Sample menu*

Hereford strawberry and vanilla choux bun

Apricot and tonka bean mousse, sable Breton, tarragon Italian meringue

Manjari chocolate and HEJ coffee opera cake

Traybakes | £16.90

A selection of homemade traybakes

**Sample menu*

Raspberry and almond Bakewell

Apple Crumble slice

Chocolate Brownie

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

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 tartar sauce

Vegetarian

Avocado, yuzu and sesame nigiri

Caper olive and basil pastry bites

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

4 items | £41 per person

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- ROOF TERRACE MENU -

Available from 5th May 2026 | £51 per person

- House Burgers -

Heritage breed dry-aged beef burger, American cheese, burger sauce, Wildfarmed bun
Plant-based Heura burger, plant-based cheese, burger sauce, Wildfarmed bun (v/ve)

- From the Smoker -

Beef birria, picked shallots, salsa norteña, heirloom corn tortilla
Spicy BBQ glazed chicken thigh, creamed corn and collard greens
Grilled halloumi, Mayocoba beans, guacamole, salsa madre (ve)

- The Sides -

Poutine - fries, gravy and mozzarella (v)
Mac and cheese, smoked Cheddar, brioche crumb (v)
Classic Caesar salad, English pecorino, sourdough croutons, Caesar dressing (v)

- To Finish -

Vanilla mascarpone mousse, maple macerated berries(v)
Selection of Granny Gothard mini-ice creams from Devon (v)

* Roof Terrace events are weather permitting. In the event of bad weather, a back-up room will be booked for your event.
We will contact you by midday on event day to confirm the location. BBQ menu only available from 5pm.

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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'

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