

# Hospitality Brochure

Spring 2025

**BANK OF AMERICA** 



RESTAURANT ASSOCIATES

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## - BOOKING GUIDELINES -

### - 6<sup>th</sup> Floor Hospitality -

For Room Reservations bookings and catering, please contact:

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

### - Conference & Banqueting, Auditorium & King Edward Hall -

For Room Reservations bookings and Catering please contact:

E: [hospitalityservices@bofa.com](mailto:hospitalityservices@bofa.com) T: +44(0) 2079968478

### - Catering availability for Auditorium, King Edward Hall, 6<sup>th</sup> Floor -

7.30am – 7pm, Monday to Friday

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, then employee taxis will also be required and charged to the event. All prices are subject to change.

### - Catering Availability in Non-Managed Spaces -

Newgate, MLFC 2nd-5<sup>th</sup> floors and the Post Office Building (excluding King Edward Hall) only pastries, sandwiches and cakes available.

### - 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 48 hours prior to your meeting. Cancellation after midday the day prior to your meeting will incur full charges.

### - Other Catering Requests -

Orders must be placed 72 hours prior to your meeting. Cancellations less than 72 hours prior to your meeting will incur full charges.

### - 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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- WELCOME TO OUR HOSPITALITY TEAM -



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

Winner of Compass Senior Chef of the Year 2024, Alex is our new Hospitality Head Chef. When he's not plating up exceptional dishes, he's experimenting with new flavours and genres. He's also a lover of fine wine!



**- Jean-Francois Polie - Hospitality Manager**

JF joined the Hospitality team at Bank of America in 2022, with over 25 years of experience working in the finest hotels across the globe. JF's passion is food and wine, and he thrives on delivering the ultimate guest experience.



**-Tara Dempsey – Assistant Hospitality Manager**

Tara not only graduated with First Class Honours in Hospitality & Events, but she was also a semi-finalist in the Gold Service Scholarship in 2025. Her people-orientated focus and passion for motivating the team stems from her international career in lacrosse.



**-Rosanna Codrington - Conference and 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.

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“ By using the best-quality seasonal ingredients sourced responsibly from local suppliers, we are creating a better experience for our guests, the community and the environment ”

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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.



[Paul Rhodes Bakery](#)

Dedicated to traditional baking techniques, all products are baked and delivered fresh daily straight from their Greenwich bakery



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.”



[NEMI Teas](#)

Local suppliers of plastic-free, organic-certified teabags, delivered in biodegradable packaging. NEMI provide employment to refugees, giving them local work experience and job readiness skills to enter the UK workforce and integrate into broader society.

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- BREAKFAST | 7.30am to 10am -

Available for Auditorium | King Edward Hall | 6<sup>th</sup> Floor

**Selection of Pastries | £6.50**

**Greek yoghurt and Pastries | £11.50**

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

**Continental | £17**

Fruit platter  
Danish pastry selection  
Greek yogurt, fruit compote and granola  
Serrano ham, Manchego cheese, artisanal bread rolls

**Ways to be Well | £17**

Fruit platter  
Super food juice shot  
Fruit and nut bar  
Overnight English oats, blueberries and seeds

**Hot Roll | £17**

Cumberland sausage | Maple cured back bacon | Egg and mushroom

- BREAKFAST | 7.30am to 10am -

Available for 6<sup>th</sup> Floor

**Plated Breakfast | £23.50**

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

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

Smashed avocado, Arlington white poached eggs,  
chilli and maple seeds 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

**Buffet Breakfast | £23.50**

*\*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

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

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- SANDWICHES | From 11am -  
Available for Auditorium | King Edward Hall | 6<sup>th</sup> Floor

### Gourmet Sandwich Lunch | £18.15

*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 | £29

*Served with French fries and green salad*

Sample menu (max 30 people)

Chargrilled Turkish chicken, baby gem, saffron tomatoes, lime and coriander mayo in a toasted ciabatta

Chargrilled halloumi, baby gem, saffron tomatoes, lime and coriander mayo in a toasted ciabatta (v)

To enhance your sandwich lunch, add:

Whole fruit bowl | £4.15

Seasonal cut fruit | £7.15

Belazu luxury nuts selection | £4.15

Marinated Mediterranean pitted olives | £4.15

French Fries | £6.50

British cheese selection with grapes, quince jelly and celery | £10.50

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- SALADS | From 12pm -

Available for Auditorium | King Edward Hall | 6<sup>th</sup> Floor

*Note, this is a sample menu, and a seasonal menu will be created for your booking*

### Seasonal Sharing Salads | £25

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

#### Sample menu

Tahini roasted squash, curly kale, torched feta, maple seeds and mint dressing

Toasted grains, heritage tomatoes, lovage pesto, shaved cauliflower, raisin and coriander dressing

**Add a choice of protein (a max of two choices per booking) | +£8.25pp**

Lemon and thyme roasted chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

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



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- BUFFET | From 12pm -

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*Minimum order of 10 people*

*Note, this is a sample menu, and a seasonal menu will be created for your booking*

### Cold Buffet Lunch | £41

Brindisa cured meats, cornichons and olives

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

Cauliflower and cheddar quiche

Selection of English cheeses and condiments

Artisan bread, olive oil and house dressings

Seasonal salads and leaves

Fresh fruit platter and dessert

### Hot Buffet Lunch | £48

Roasted corn-fed chicken, fricassee of spring vegetables and tarragon

Pan fried sea bream, marinated heirloom tomatoes and fennel

Pea and mint tortellini, aged parmesan and lemon

Seasonal salads and leaves

Artisan bread, olive oil and house dressings

Fresh fruit platter and dessert

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- SUSHI | From 12pm -

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*Individual bento boxes are served for groups of up to 30 people and minimum of 4 people*

*For groups of 30 or more, sushi will be served buffet style*

**Meat | £48**

Kinoko Nigiri

*Portobello mushroom and lime salt*

Nanban Uramaki

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

Beef Tataki

*Shiitake and ponzu*

**Fish | £50**

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 | £46**

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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Freshly baked in-house by our talented pastry chefs

Available between 2.30pm-5pm

Available for Auditorium | King Edward Hall | 6<sup>th</sup> Floor

**Patisserie | £19**

A selection of artisan patisserie

**Traybakes | £16.50**

A selection of homemade traybakes

**Classic Cream Tea | £14.85**

Fruit and plain scones

Served with seasonal jam and clotted cream

**Freshly Baked Cookies | £8.25**

A selection of freshly baked cookies

Available for 6<sup>th</sup> Floor

**Classic Afternoon Tea | £35**

Finger Sandwiches

Cucumber and cream cheese on campagne bread (v)

Smoked trout and horseradish on granary bread

Ham and English mustard on onion bread

Scones

Plain and fruit scones, seasonal jam and clotted cream

Patisserie

Assortment of seasonal artisan patisserie

*All served with Nemi teas and Redemption Roasters coffee*

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- NIBBLES -

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**Selection of Snacks | £4.15**

Nocellara and Kalamata olives (pitted)

Luxury nut mix

Japanese mix

Chilli rice crackers

- FINGER FOOD -

Available for Auditorium | King Edward Hall | 6<sup>th</sup> Floor

Available from 5pm

**Meat**

Mini cheese beef burger, ketchup and mustard

Spanish chorizo, garlic, lemon and parsley

Lemon verbena chicken skewer, confit garlic mayonnaise

**Fish**

Spicy tuna, cucumber, katafi nigiri

Teriyaki trout skewer, lime and coriander

Curried haddock goujons, lime and curry leaf mayonnaise

**Vegetarian**

Avocado, yuzu and sesame nigiri

Tomato, olive and wild garlic pastry bites

Vegetable samosa, lime coconut yoghurt (vg)

**6 items £30**

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- BOWL FOOD | From 5pm onwards -  
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Please choose 4 items | £38.50 per person

### Meat

Slow cooked glazed ox cheek, creamed potato, heritage kale, red wine jus

Korean fried chicken thigh, sticky rice, sesame and spring onion

Lamb rump, crushed Jersey Royals, mint and caper dressing

### Fish

Crispy cod, chunky chips and smoked tartare sauce

Thai monkfish curry, jasmine rice, lime and coconut

Pan-fried seabream, creamed spinach and salsa rossa

### Vegetarian

Asparagus and wild garlic risotto, aged crème fraiche and lemon

Pea and mint tortellini, grilled artichoke and spring herbs

Crispy Korean tofu, sticky short grain rice, sesame and spring onion (v.g)

### Dessert

Manjari chocolate, banana, coffee

Vanilla set custard, Yorkshire rhubarb and ginger

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

Available for 6<sup>th</sup> Floor

A fine dining experience created by our Head Chef and his team, using the finest seasonal produce.

For specific requests, we would be delighted to create a menu tailored to your needs.

For parties of 7 or more, all guests must have the same selection for each course.

Please let the team know if you have any special dietary requirements.

A la Carte Lunch	£55
3 Course Set Lunch	£50
2 Course Set Lunch	£42
3 Course Set Dinner	£55
2 Course Set Dinner	£45
All Inclusive Dinner Package	£80
<i>1/2hr drinks reception, chef's selection of bar snacks</i>	
<i>3 Course Set Dinner</i>	
<i>1/2 bottle of house wine, 1/2 bottle mineral water</i>	
Six Course Tasting Menu	£90
Wine Paired Six Course Tasting Menu	£135

For our current menu and wine list, please contact:

Jean-Francois Polie, Hospitality Manager

T. 020 7996 9677 E. [jean-francois.polie@bofa.com](mailto:jean-francois.polie@bofa.com)

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### - ROOF TERRACE MENU -

Available from 6<sup>th</sup> May 2025 | £48 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 -

Chargrilled achiote chicken, braised mayacoba beans, Salsa Madre, Pepita Macha, purple heirloom corn tortillas

Hickory BBQ beef rump, Canadian potato and spring onion salad, dill pickles, BBQ sauce

BBQ pulled jackfruit, BBQ beans, lime slaw, chilli, crispy onion (V/VE)

#### - The Sides -

Mexican loaded street fries, sour cream, Yucatan hot sauce

Mac and cheese, smoked Cheddar, brioche crumb

Classic Caesar salad, English pecorino, sourdough croutons, Caesar dressing

#### - To Finish -

Herefordshire strawberries, vanilla mascarpone, Canadian maple

Selection of Granny Gothard mini-ice creams from Devon

*\*Roof terrace events are weather permitting and if necessary, a back-up room will be booked. We will contact you by midday to confirm the location.*



- WELCOME -

[Booking Guidelines](#)

[Meet the Team](#)

[Suppliers](#)

- BREAKFAST -

[All Locations](#)

[6<sup>th</sup> Floor](#)

- LUNCH-

[Sandwiches](#)

[Seasonal Salads](#)

[Buffet](#)

[Sushi](#)

- AFTERNOON TEA -

[All Locations](#)

[6<sup>th</sup> Floor](#)

- PRIVATE DINING &  
RECEPTIONS -

[Nibbles & Finger Food](#)

[Bowl Food](#)

- FINE DINING -

[6<sup>th</sup> Floor](#)

- ROOF TERRACE -

[Roof Terrace Menu](#)

[Drinks package](#)

### - DRINKS PACKAGE -

Drinks package per person, for a 2-hour period

#### **Gold Package | £29.50**

A glass of Prosecco on arrival  
White | Blanco Sobre Lias Care  
Rosé | Domaine du Peras  
Red | Tinto Sobre Lias Care  
A range of beers & soft drinks

#### **Diamond Package | £42**

Aperol, Pimms or glass of bubbly on arrival  
Bubbly | North Downs Classic Cuvée NV Bolney Estate, NV  
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 & soft drinks

#### **Platinum Package | £47**

Aperol, Pimms or glass of bubbly on arrival  
Bubbly | Mountfield Classic Cuvée NV  
White | Saint-Veran Tirage Précoce Domaine Corsin  
Rosé | Love by Leoube Organic Château Leoube  
Red | Bodegas Aldonia 100, Rioja  
A range of beers & soft drinks