

Hospitality Brochure

Spring 2024

BANK OF AMERICA 



RESTAURANT ASSOCIATES

- WELCOME -

[Booking Guidelines](#)

[Meet the Team](#)

[Suppliers](#)

- BREAKFAST -

[All Locations](#)

[6th Floor](#)

- LUNCH -

[Sandwiches](#)

[Buffet](#)

[Sushi](#)

- AFTERNOON TEA -

[All Locations](#)

[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -

[Nibbles & Finger Food](#)

[Bowl Food](#)

- FINE DINING -

[6th Floor](#)

- ROOF TERRACE -

[Roof Terrace Menu](#)

[Drinks Package](#)

- BOOKING GUIDELINES -

- 6th Floor Hospitality -

For Room Reservations bookings and catering, please contact:

E: 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 T: +44(0) 2079968478

- Catering availability for Auditorium, King Edward Hall, 6th 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-5th 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

- WELCOME -

[Booking Guidelines](#)

[Meet the Team](#)

[Suppliers](#)

- BREAKFAST -

[All Locations](#)

[6th Floor](#)

- LUNCH -

[Sandwiches](#)

[Buffet](#)

[Sushi](#)

- AFTERNOON TEA -

[All Locations](#)

[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -

[Nibbles & Finger Food](#)

[Bowl Food](#)

- FINE DINING -

[6th Floor](#)

- ROOF TERRACE -

[Roof Terrace Menu](#)

[Drinks Package](#)

- WELCOME TO OUR HOSPITALITY TEAM -



- Chef Gary Wolfe - Head Chef for Client Dining and Hospitality

With over 20 years chef industry experience, Chef Wolfe trained under the former chefs of Le Gavroche Mayfair before running numerous corporate sites in London. Gary has a particular passion for creating dishes from the finest local and sustainable produce.



- 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.



- Emma Perrin - Conference and Events Manager

Emma joined the Hospitality team at Bank of America in 2022. Emma has worked in corporate hospitality and events for 10 years and is looking forward to enhancing the guest experience in the newly refurbished Auditorium and King Edward Hall.

“ 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 ”

- WELCOME -

[Booking Guidelines](#)

[Meet the Team](#)

[Suppliers](#)

- BREAKFAST -

[All Locations](#)

[6th Floor](#)

- LUNCH -

[Sandwiches](#)

[Buffet](#)

[Sushi](#)

- AFTERNOON TEA -

[All Locations](#)

[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -

[Nibbles & Finger Food](#)

[Bowl Food](#)

- FINE DINING -

[6th Floor](#)

- ROOF TERRACE -

[Roof Terrace Menu](#)

[Drinks Package](#)

- 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 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.

PAUL RHODES
BAKERY
— THE ART OF BAKING —

[Paul Rhodes Bakery](#)

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



[ChalkStream Foods](#)

Suppliers of freshwater trout, slow grown in fast flowing ChalkStream 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.

- WELCOME -	- BREAKFAST -	- LUNCH-	- AFTERNOON TEA -	- PRIVATE DINING & RECEPTIONS -	- FINE DINING -	- ROOF TERRACE -
Booking Guidelines	All Locations	Sandwiches	All Locations	Nibbles & Finger Food	6th Floor	Roof Terrace Menu
Meet the Team	6th Floor	Buffet	6th Floor	Bowl Food		Drinks Package
Suppliers		Sushi				

- BREAKFAST | 7.30am to 10am -

Available for Auditorium | King Edward Hall | 6th Floor

Selection of Pastries | £6.25

Greek yoghurt and Pastries | £10.50

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

Continental | £15.50

Fruit platter

Danish pastry selection

Greek yogurt, fruit compote and granola

Freshly baked bread rolls, cured meats and Continental cheeses

Ways to be Well | £15.50

Fruit platter

Super food juice shot

Fruit and nut bar

Overnight English oats, blueberries and seeds

Hot Roll | £15.50

Cumberland sausage | Maple cured back bacon | Egg and mushroom

- BREAKFAST | 7.30am to 10am -

Available for 6th Floor

**For 9 people or more, breakfast will be served buffet style
and one menu must be chosen for the booking*

Plated Breakfast | £21.50

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

Smashed avocado, 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

All breakfasts are served with Nemi teas and Redemption Roasters coffee

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
6th Floor

- LUNCH -
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

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- WELCOME -	- BREAKFAST -	- LUNCH-	- AFTERNOON TEA -	- PRIVATE DINING & RECEPTIONS -	- FINE DINING -	- ROOF TERRACE -
Booking Guidelines	All Locations	Sandwiches	All Locations	Nibbles & Finger Food	6th Floor	Roof Terrace Menu
Meet the Team	6th Floor	Buffet	6th Floor	Bowl Food		Drinks Package
Suppliers		Sushi				

- SANDWICHES | From 11am -
Available for Auditorium | King Edward Hall | 6th Floor

Gourmet Sandwich Lunch | £16.50
Served with crisps

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

To enhance your sandwich lunch, add:

Whole fruit bowl | £3.75

Seasonal cut fruit | £6.50

Belazu luxury nuts selection | £3.75

Marinated Mediterranean pitted olives | £3.75

British cheese selection with grapes, quince jelly and celery | £9.50

- WELCOME -	- BREAKFAST -	- LUNCH-	- AFTERNOON TEA -	- PRIVATE DINING & RECEPTIONS -	- FINE DINING -	- ROOF TERRACE -
Booking Guidelines	All Locations	Sandwiches	All Locations	Nibbles & Finger Food	6th Floor	Roof Terrace Menu
Meet the Team	6th Floor	Buffet	6th Floor	Bowl Food		Drinks Package
Suppliers		Sushi				

- BUFFET | From 12pm -
Available for Auditorium | King Edward Hall | 6th Floor

Minimum order of 10 people
Note, this is a sample menu and a seasonal menu will be created for your booking

Cold Buffet Lunch | £37

- Brindisa cured meats, cornichons and olives
- Loch Duart smoked salmon & dill 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 & leaves
- Fresh fruit platter & dessert

Hot Buffet Lunch | £46

- Slow cooked beef short rib, kale, roscoff onions, watercress
- South coast bass, peas, asparagus wild garlic chimichurri
- Pea and shallot ravioli, aged parmesan, garlic cream sauce
- Seasonal salads & leaves
- Artisan bread, olive oil and house dressings
- Fresh fruit platter & dessert

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
[6th Floor](#)

- LUNCH-
[Sandwiches](#)
[Buffet](#)

Sushi

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

- SUSHI | From 12pm -

Available for Auditorium | King Edward Hall | 6th Floor

*Individual bento boxes are served for groups of up to 30 people
For groups of 30 or more, sushi will be served buffet style*

Meat | £46

Beef Tataki - 6 pieces
*Beef, smoked cheese, spring onion,
tosazu, spicy goma*

Nanban Uramaki - 4 pieces
*Chicken, avocado, kataifi, coriander,
spicy yuzu-kosho mayonnaise*

Duck Roll - 4 pieces
*Duck, pickled red onion, avocado,
coriander goma*

Fish | £43.50

Spicy Tuna Uramaki - 4 pieces
*Tuna, cucumber, chili, miso aioli,
masago, Kataifi and herbs*

California Uramaki - 4 pieces
*Shrimp, avocado, cucumber,
masago and miso aioli*

Shake Tataki - 6 pieces
*Salmon, daikon, cress,
kizami wasabi and ponzu*

Vegetarian | £40.50

Garden Futomaki - 4 pieces
*Sweet potato, sugar snaps,
avocado and pickled red onion*

Mamma Mia Uramaki - 4 pieces
Avocado, cucumber, sesame and chives

Abokado Nigiri - 2 pieces
Avocado, miso aioli and sesame

Kinoko Nigiri - 2 pieces
Portobello mushroom and lime salt

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

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
[6th Floor](#)

- LUNCH-
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

- AFTERNOON TEA-

Freshly baked in-house by our talented pastry chefs

Available between 2.30pm-5pm

Available for Auditorium | King Edward Hall | 6th Floor

Classic Cream Tea | £13.50

Fruit and plain scones
Served with seasonal jam and clotted cream

Afternoon Cakes | £11

A selection of mini cakes freshly baked in-house

Traybakes | £10.50

A selection of homemade traybakes

Homemade Cookies | £6.50

A selection of freshly baked cookies

Available for 6th Floor

Classic Afternoon Tea | £27

Finger Sandwiches

Cucumber and cream cheese on campagne bread (v)
Smoked salmon and horseradish on granary bread
Ham and English mustard on onion bread

Scones

Fruit scone,
Served with seasonal jam and clotted cream

Sweets

Assortment of seasonal afternoon pastries and cakes

All served with Nemi teas and Redemption Roasters coffee

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
[6th Floor](#)

- LUNCH-
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

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- WELCOME -
Booking Guidelines
Meet the Team
Suppliers

- BREAKFAST -
All Locations
6th Floor

- LUNCH-
Sandwiches
Buffet
Sushi

- AFTERNOON TEA -
All Locations
6th Floor

- PRIVATE DINING &
RECEPTIONS -
Nibbles & Finger Food
Bowl Food

- FINE DINING -
6th Floor

- ROOF TERRACE -
Roof Terrace Menu
Drinks Package

- NIBBLES -

Available for Auditorium | King Edward Hall | 6th Floor

Nuts | £3.25

Club mix

(A mixture of roasted almonds, cashews, macadamias, pecans, peanuts)

Oak smoked almonds

Rose harissa roasted nut mix

Olives | £3.75

House mix

(Containing black kalamata & green manzanilla)

Khalkidhiki mixed stuffed olives

(Containing Sun-blushed tomato, lemon rind, pimento, garlic)

Selection of Snacks | £3.75

Wasabi peas

Japanese chilli rice crackers

Spicy baked giant corn kernels

- FINGER FOOD -

Available for Auditorium | King Edward Hall | 6th Floor

Available from 5pm

Meat

Mini cheese beef burger, American cheese, burger sauce

Mini chorizo, garlic, lemon and parsley

Tahini and lemon chicken skewers, pickled chili and lime

Fish

Crispy King prawn with sweet chilli dipping sauce

Tandoori monkfish, lime and tamarind

Cod goujons with tartare sauce

Vegetarian

Grilled English asparagus spears, lemon and wild garlic mayo

Buffalo mozzarella, cherry vine tomato and basil bruchetta

Palak paneer, coconut, and green chilli

6 items £20.50

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
[6th Floor](#)

- LUNCH-
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
Bowl Food

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

- BOWL FOOD | From 5pm onwards -
Available for Auditorium | King Edward Hall | 6th Floor

Please choose 4 items | £27.50 per person

Meat

Slow cooked BBQ beef, garlic mash potato, wild garlic
Korean fried chicken thigh, sticky rice, sesame and spring onion
Provençal lamb, orzo pasta, English asparagus, mint salsa verde

Fish

Crispy cod, chunky chips and smoked tartar sauce
Thai prawn curry, jasmine rice, lime and coconut
Pan fried seabream, creamed spinach and salsa rossa

Vegetarian

Spring vegetable risotto, aged parmesan, lemon oil
Thai green vegetable curry and jasmine rice
Crispy Korean tofu, sticky short grain rice, sesame and spring onion

Dessert

Manjari chocolate, banana, coffee
Passion fruit cheesecake mousse, marinated berries, ginger crumb

- WELCOME -	- BREAKFAST -	- LUNCH-	- AFTERNOON TEA -	- PRIVATE DINING & RECEPTIONS -	- FINE DINING -	- ROOF TERRACE -
Booking Guidelines	All Locations	Sandwiches	All Locations	Nibbles & Finger Food	6 th Floor	Roof Terrace Menu
Meet the Team	6th Floor	Buffet	6th Floor	Bowl Food		Drinks Package
Suppliers		Sushi				

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

Available for 6th 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	£49
3 Course Set Lunch	£43
2 Course Set Lunch	£36
3 Course Set Dinner	£49
2 Course Set Dinner	£41
All Inclusive Dinner Package	£74
<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	£81
Wine Paired Six Course Tasting Menu	£125

For our current menu and wine list, please contact:

Jean-Francois Polie, Hospitality Manager

T. 020 7996 9677 E. jean-francois.polie@bofa.com

- WELCOME -
[Booking Guidelines](#)
[Meet the Team](#)
[Suppliers](#)

- BREAKFAST -
[All Locations](#)
[6th Floor](#)

- LUNCH-
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks Package](#)

- ROOF TERRACE MENU -

Available from May onwards

£46 per person

- House Burgers -

Heritage breed beef burger, American cheese, burger sauce, sesame brioche bun

Plant based burger, American cheese, burger sauce, sesame brioche bun (V/VE)

- From the Smoker -

BBQ pork belly burnt ends, BBQ beans, lime slaw, dill pickle

Smoked slow cooked BBQ beef rib, buttermilk potato salad, crispy dill pickle

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

- The Sides -

Skin on Fries

Mac and cheese, toasted garlic crumb

Classic Caesar salad

- To Finish -

British Strawberries, vanilla mascarpone, shortbread crumb

Selection of Granny Gothard mini-ice creams

*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](#)
[6th Floor](#)

- LUNCH -
[Sandwiches](#)
[Buffet](#)
[Sushi](#)

- AFTERNOON TEA -
[All Locations](#)
[6th Floor](#)

- PRIVATE DINING &
RECEPTIONS -
[Nibbles & Finger Food](#)
[Bowl Food](#)

- FINE DINING -
[6th Floor](#)

- ROOF TERRACE -
[Roof Terrace Menu](#)
[Drinks package](#)

- DRINKS PACKAGE -

Drinks package per person, for a 2 hour period

Gold Package | £27

Bubbly | Prosecco

White | Domaine du Peras Sauvignon Blanc

Rose | Domaine du Peras

Red | Pannunzio Las Piedras Malbec

A range of beers or soft drinks

Diamond Package | £38

A MOTH cocktail of your choice or A glass of bubbly

Bubbly | North Downs Classic Cuvee 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

Platinum Package | £43.50

A MOTH cocktail of your choice or A glass of bubbly

Bubbly | Mountfield Classic Cuvee NV

White | Saint-Veran Tirage Précoce Domaine Corsin

Rosé | Love by Leoube Organic Château Leoube

Red | Bodegas Aldonia 100, Rioja