

Hospitality Brochure

Summer 2025

BANK OF AMERICA 



RESTAURANT ASSOCIATES

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- 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

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- WELCOME TO OUR HOSPITALITY TEAM -



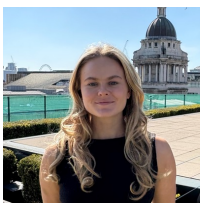
- Chef Alex Milligan - Head Chef for Client Dining and Hospitality

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!



- André Marchand - Hospitality Manager

Originally from France, André spent six years in catering school before moving to England, to open the multi-award winning 'Woodspeen' restaurant in Berkshire. André played a key role in retaining its Michelin Star for over nine consecutive years.



- 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.

“ 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 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 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 | 6th 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 6th 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 | 6th 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 | 6th 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 summer 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 -

Available for Auditorium | King Edward Hall | 6th Floor

*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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- AFTERNOON TEA -

Freshly baked in-house by our talented pastry chefs

Available between 2.30pm-5pm

Available for Auditorium | King Edward Hall | 6th 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 6th 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 -

Available for Auditorium | King Edward Hall | 6th Floor

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 | 6th 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 -
Available for Auditorium | King Edward Hall | 6th Floor

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

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 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	£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:

André Marchand, Hospitality Manager

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- ROOF TERRACE MENU -

Available from 6th 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.*

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- DRINKS PACKAGE -

Drinks package per person, for a 2-hour period

Gold Package | £29.50

A glass of Prosecco on arrival

A selection of white, rosé and red wine

A range of beers & soft drinks

Diamond Package | £42

Seasonal cocktail 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

Seasonal cocktail 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