

Conference & Events Brochure

Christmas 2025

BANK OF AMERICA 



Available from 24th November

RESTAURANT ASSOCIATES

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BOOKING GUIDELINES

- Conference & Events, Auditorium, Audit Square & King Edward Hall -

For bookings and catering please contact:

E: hospitalityservices@bofa.com T: +44(0) 207 995 0531

- 6th Floor Catering Requests -

For any catering requests for the 6th floor, please contact Room Reservations:

E: roomreservations.uk.ireland@bofa.com T: +44(0) 207 995 1819

- Catering Availability, Charges and Fees -

Any catering 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.

- Catering Available in Non-Managed Spaces -

Newgate, MLFC 1st – 5th floors and Post Office building only pastries, cold sandwiches and sweet treats available.

Any catering equipment used in non-managed spaces that is damaged or missing, will be charged to the cost centre on the reservation.

- 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 2 working days prior to your meeting. Cancellation after midday the day prior to your meeting will incur full 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 will incur full charges.

- Conferences -

Conferences require 7 days' notice for any catering details. For cancellations or changes in the number of covers, 3 working days' notice prior the event is required.

- 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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MEET THE TEAM



Rosanna Codrington – Conference & Events Manager

E: rosanna.codrington@bofa.com

T: +44(0)207 996 4774

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.



Dafinka Grigorova – Assistant Conference & Events Manager

E: dafinka.grigorova@bofa.com

T: +44(0)207 995 7380

Dafinka has been an integral part of the BofA team since 2022, as Assistant Conference and Events Manager. With a strong background in operations and events, she brings a wealth of knowledge and experience to her role.



Joana De Sa Pereira – Conference & Events Coordinator

E: joana.pereira@bofa.com

T: +44 (0)207 995 0531

With a diverse background in events, hospitality, sports & leisure, Joana has recently stepped into the corporate environment. She is enthusiastic to bring the expertise she has gained across different industries into her new role.



Tom Warford – Conference & Events Sous Chef

E: tom.warford@bofa.com

T: +44(0)207 996 9676

Tom joined the Bank in 2022 as the Hospitality Sous Chef. He has since gone on to become our C&E Sous Chef and master of the barbeque! Tom has a passion for street food and was a finalist in the 2023 StrEAT food awards.

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BREAKFAST | 7.30am to 10am

Selection of Pastries | £6.50

Mini croissants, Danish pastries and pain au chocolat

Greek Yoghurt and Pastries | £11.50

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

Ways to be Well | £17

Fruit platter

Super food juice shot

Fruit and nut bar

Poached Victoria plum, apple, pecan and coconut bircher

Continental | £17

Fruit platter

Danish pastry selection

Greek yoghurt, fruit compote and granola

Salsicón, Comté cheese, artisanal bread rolls

Hot Rolls | £17

Cumberland sausage

Maple cured back bacon

Egg and mushroom

All breakfasts are served with Nemi teas and Redemption Roasters coffee

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SANDWICHES | From 11:30am -



Gourmet Sandwich Lunch | £18.15

A selection of premium meat, fish, vegetarian and vegan sandwiches on artisan bread from our London bakery suppliers, served with crisps

Roast Norfolk bronze turkey and stuffing baguette, cranberry and mustard coleslaw
Smoked ChalkStream trout, cucumber and dill crème fraiche on granary ciabatta roll

Baked goats' cheese, rocket, red onion chutney on focaccia

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

Hot Sandwich Special | £29

Served with French fries and green salad

**Sample menu*

Dry aged rump of beef, marinated tomatoes,
confit garlic mayonnaise, salsa verde on grilled ciabatta

BBQ oyster mushroom, marinated tomato,
confit garlic mayonnaise, salsa verde on grilled ciabatta

Lunch Additions

+ To enhance your sandwich lunch

French fries | **£6.50**

British cheeses, grapes, quince jelly and celery | **£10.50**

Marinated Mediterranean pitted olives | **£4.15**

Belazu luxury nuts selection | **£4.15**

Whole fruit | **£1.65**

Seasonal cut fruit | **£7.15**

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SEASONAL SALADS | From 12pm

Available for Auditorium | Audit Square | King Edward Hall

Sharing Salads | £25

Serves two people per portion

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

**Sample menu*

Ezme BBQ broccoli, pink grapefruit, fennel,
confit garlic yogurt, maple seeds (v)

Honey and mustard roasted carrots, grilled baby gem,
kohlrabi and hazelnut (v)

Protein Additions

+ To enhance your salad lunch | +£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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BUFFETS | From 12pm

Minimum of 10 people



Cold Buffet Lunch | £41

**Sample menu*

Apple and fennel pork sausage rolls

Spanish cured meats, cornichons and olives

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

Cauliflower and Cheddar quiche (v)

Selection of English cheeses and condiments (v)

Artisan bread, olive oil and house dressings (v)

Seasonal salads and leaves (v)

Fresh fruit and dessert (v)

Hot Buffet Lunch | £48

**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

Seasonal salads and leaves (v)

Artisan bread, olive oil and house dressings (v)

Fresh fruit platter and dessert (v)

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HOT BUFFET MENU 1 | From 12pm

Minimum of 10 people | **£48**

- Hot Dishes -

Herdwick lamb tagine,
toasted almonds and London honey

Za'atar grilled sea bream,
buttered hispi cabbage, harissa and lime dressing

Wildfarmed mushroom ravioli,
sautéed wild mushrooms, chive cream sauce (v)

Thyme roasted baby potatoes (v)

- Signature Salads -

Cracked wheat and chickpea salad,
edamame, sundried tomatoes and tahini dressing

Chermoula roasted heritage carrot salad,
roasted red onion, tenderstem broccoli and
coconut labneh

Mixed leaf salad with buttermilk house dressing
and flavoured oils

Served with artisan bread rolls

- Dessert -

Toasted pecan tart,
with vanilla Chantilly cream

Seasonal fruit bowl

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HOT BUFFET MENU 2 | From 12pm

Minimum of 10 people | **£48**

- Hot Dishes -

Chicken and tarragon stroganoff
with mushroom and leeks

Roasted ChalkStream trout,
sautéed spinach, caper and sultana dressing

Vegetable lasagne
with basil and San Marzano tomatoes (v)

New potatoes with parsley and garlic butter (v)

- Signature Salads -

Roasted broccoli and shiitake mushroom salad,
miso coconut dressing

Roasted butternut squash salad,
black rice, creamed ricotta, bitter leaves

Mixed leaf salad with buttermilk house dressing
and flavoured oils

Served with artisan bread rolls

- Dessert -

Sicilian lemon tart

Seasonal fruit bowl

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HOT BUFFET MENU 3 | From 12pm

Minimum of 10 people | **£48**

- Hot Dishes -

Slow braised beef stew,
onions and tarragon

Spiced monkfish,
braised lentils, sautéed oyster mushrooms and kale

Ezme roasted delicata squash,
potato gnocchi, cavolo nero (v)

Orzo pasta with sage butter (v)

- Signature Salads -

Ras el hanout carrots, pearl barley,
chickpea and roast feta

Zhoug cauliflower and green kale salad,
coconut and Urfa chilli yoghurt

Mixed leaf salad with buttermilk house dressing
and flavoured oils

Served with artisan bread rolls

- Dessert -

Illanka 63% dark chocolate tart

Seasonal fruit bowl

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HOT BUFFET MENU 4 | From 12pm

Minimum of 10 people | **£48**

- Hot Dishes -

Rosemary roasted chicken supreme,
variegated kale, mushroom and chive cream sauce

Roasted sea bass,
tenderstem broccoli, celeriac and hazelnut

Root vegetable wellington,
heritage beetroot dressing (v)

Crushed new potatoes with lemon and chervil (v)

- Signature Salads -

Cabbage and carrot slaw
with mustard mayonnaise

Roasted cauliflower and beetroot salad,
spinach, sour cherry harissa dressing

Mixed leaf salad with buttermilk house dressing
and flavoured oils

Served with artisan bread rolls

- Dessert -

Banoffee pie tart with flaked almonds

Seasonal fruit bowl

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HOT BUFFET MENU 5 | From 12pm

Minimum of 10 people | **£48**

- Hot Dishes -

Tahini grilled chicken,
balsamic braised peppers, olives and pomegranates

Paprika and roasted garlic ChalkStream trout,
chargrilled aubergine, mint and parsley

Pumpkin, celeriac and butter bean stew
with saffron and lemon (v)

Braised basmati rice (v)

- Signature Salads -

Bulgar wheat and roasted squash salad
with caramelised red onions

Verbena roasted broccoli and fennel salad,
with maple pumpkin seeds

Mixed leaf salad with buttermilk house dressing
and flavoured oils

Served with artisan bread rolls

- Dessert -

Expresso tiramisu with vanilla mascarpone

Seasonal fruit bowl

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SPANISH GRAZING TABLE MENU

Minimum of 10 people | £45

- Mains -

Red wine and garlic braised chorizo
with parsley and lemon

Ibérico ham croquettes, roasted garlic aioli

Spanish charcuterie, cornichons & olives

Brindisa Villarejo Manchego, fig and quince (v)

Confit pepper and Idiazabal tortilla (v)

Patatas bravas (v)

- Salads -

Warm salad of butter beans,
caramelized onions, oranges, tomatoes
and oregano

Paprika grilled aubergine, roast pepper and fennel,
with Seville orange dressing

Baby mixed leaf, house dressing and flavoured oils

- Dessert -

Seville orange vanilla cream,
dulce de leche, caramelised Marcona almonds

Seasonal fruit bowl

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BRITISH GRAZING TABLE MENU

Minimum of 10 people | **£45**

- Mains -

Roast sirloin of Cumbrian beef with salsa verde

Dorset air dried Coppa ham, pickles and piccalilli

Confit ChalkStream trout, lemon crème fraiche

Selection of British cheeses, quince and grapes (v)

Cornish Cheddar, leek and English Pecorino quiche (v)

Served with Wildfarmed sourdough and salted butter

- Salads -

Hispi cabbage, carrot and onion slaw
with buttermilk dressing

Potato salad with spring onion,
tarragon and mustard mayonnaise

Baby mixed leaf, house dressing and flavoured oils

- Dessert -

Poached apples and blackberries,
set vanilla cream, almond crumb

Seasonal fruit bowl

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MIDDLE EASTERN GRAZING TABLE MENU

Minimum of 10 people | £45

- Mains -

Shawarma grilled chicken, tahini, sumac and lemon

Grilled lamb koftas, mint and pomegranate

Chickpea falafels with za'atar and nigella seed

Herb and coriander frittata (v)

Lemon houmous with paprika and olive oil (v)

Sumac labneh (v)

Marinated olives (v)

Served with sesame flatbread

- Salads -

Tomato salad with fresh herbs,
olives and toasted pitta

Cracked wheat with red onion, cucumber,
parsley and lemon

Baby mixed leaf, house dressing and flavoured oils

- Dessert -

Pistachio set custard,
raspberry and ginger

Seasonal fruit bowl

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SUSHI | From 12pm

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

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 TREATS | From 2:30pm to 5pm

Freshly baked in-house by our talented pastry chef

Patisserie (max 30 people) | £19

A selection of signature patisserie

Traybakes | £16.50

A selection of homemade traybakes

Raspberry and almond Bakewell (sample)

Classic Cream Tea | £14.85

Fruit and plain scones

Served with seasonal jam and clotted cream

Brownies | £10.25

64% Manjari chocolate brownies

Freshly Baked Cookies | £8.25

A selection of freshly baked cookies

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NIBBLES & FINGER FOOD | Available from 5pm



Meat

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

Fish

Smoked salmon, dill and lemon rilette
Crayfish marie rose on grilled focaccia

Vegetarian

Cranberry and brie wonton
Roasted squash and kale sausage roll

Selection of Snacks | £4.15

**Sample menu*

Luxury nut mix
Japanese mix
Chilli rice crackers
Marinated Mediterranean pitted olives

6 items | **£30 per person**

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BOWL FOOD | From 5pm onwards



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

Confit Chalk Stream trout,
chervil root, leeks and tarragon

Pumpkin gnocchi,
roasted chestnuts, caper and lemon dressing

Chocolate mousse,
blood orange, hazelnuts and vanilla cream

4 items | **£38.50 per person**

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REFRESHMENTS

Without a package, all drinks are charged on consumption



Tea & Coffee | £3.60

Tea, Coffee & Mince Pies | £4.25

A festive additional to your event!

Tea, Coffee & Biscuits | £4.25

Selection of Island Bakeries biscuits
Organic and sustainably produced

Water | £1.35

Large Still or Sparkling Bottle

Hydration Station | £10.50

Filtered water infused with seasonal fruit

Soft Drinks | £2.20

Coca Cola/ Diet Coke 200ml bottle

Punchy | £2.75

Essential electrolytes, minerals
and immunity boosting vitamin C & D

Fresh Juice | £9.50

Freshly Squeezed Orange or Fresh Apple
1 litre bottle

Wine

Blanco Sobre Lias Care, Spain | **£27**

Tinto Sobre Lias Care, Spain | **£27.50**

Sassy Cider

A contemporary cider made in Normandy

Sassy Cider **£5.15** | Sassy non-alcoholic **£5**

Beer

Peroni **£4** | Meantime **£4.90** | Peroni 0% **£3.75**

Cocktails | Price per jug

Aperol Spritz | **£31.50**

Pimm's | **£29.50**

Full drinks menu available on request

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DRINKS PACKAGES

Price per person, for a 2-hour period

Gold Package | £29.50

A glass of prosecco on arrival

House White

House Rosé

House Red

A range of beers and soft drinks

Diamond Package | £42

Aperol | Pimms or a glass of bubbly on arrival

Bubbly | Hattingley, Cuvée 53, NV, England

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 and soft drinks

Platinum Package | £47

Aperol | Pimms or a glass of bubbly on arrival

Bubbly | Hattingley, Cuvée 53, NV, England

White | Saint-Veran Tirage Précoce Domaine Corsin

Rosé | Love by Leoube Organic Château Leoube

Red | Bodegas Aldonia 100, Rioja

A range of beers and soft drinks

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[Afternoon Treats](#)

[Nibbles & Finger Food](#)

[Bowl Food](#)

- DRINKS -

[Refreshments](#)

[Drinks Packages](#)

- 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.

[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.