



The Union

HOSPITALITY MENUS

Welcome:

... to the Union Club and to our superb selection of hospitality menus designed to meet the majority of your events and meetings requirements from delegate refreshment and hospitality packages through working lunches, bites, platters and bowl food to full sit-down lunches and dinners.

Our Executive Chef, Carolyn Dawson, has worked at the Union for over 25 years and has designed a wonderful selection of award-winning dishes that are the envy of many fine-dining restaurants in Soho and beyond. All the dishes are prepared fresh on site using locally sourced British products and ingredients wherever possible and Fairtrade tea and coffee in order to ensure that the hospitality provision you choose adds real value to your event and enhances your delegate experience. Carolyn also ensures a real focus on food sustainability, nutrition and provenance and a commitment that her teams passion for food fuels the success of your events and meetings.

We would be pleased to discuss any aspect of your catering requirements with you, and if you have any special requests, we will do our utmost to ensure that these are also accommodated. We hope you will enjoy our food offers and we look forward to discussing your specific requirements with you very soon.

[If you have any allergies or dietary requirements, please advise us in advance so that suitable alternatives can be provided]

Booking Procedure:

To book your conference or events refreshments and hospitality at The Union Club, please contact our Event Sales Office on **0207 734 4113** or email - events@unionclub.co.uk Monday to Friday 09:00-17:00hrs. We would ask that you give us your final numbers 7 working days prior to your meeting or event. Whilst we will always try to accommodate last minute requests, changes notified within 48 hours of your event cannot be guaranteed.

[All prices are per person (unless stated otherwise) and inclusive of VAT. An additional 12.5% service charge is payable on all hospitality services]

REFRESHMENTS

Simply Tea and Coffee	£2.50
Freshly prepared fair-trade coffee and a selection of Twinings teas including organic, fruit and herbal infusions	
Fresh 'Club-baked' Homemade Biscuits	£2.95
Fresh 'Club-baked' Homemade Brownies	£2.95
Blenheim Still and sparkling water (750 ml)	£3.95
Seasonal infusions (1000 ml - 5 servings)	£1.95
Fresh Cucumber, Lemon, Mint, Lime or strawberry infused water	
Fruit juice jug (1000 ml - 5 servings)	£3.95
Selection of Mini Pastries (2 x per person)	£3.50
(Minimum 6 guests)	
Fresh Croissant & Fruit Platter (1 x per person)	£10.00
(Minimum 6 guests)	
Union Delegate Refreshment Package (Full day)	£15.50
3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water	

Union Delegate Refreshment Package (Half day)

Tea and coffee with mini pastries upon arrival and tea and coffee with home-made biscuits mid-morning and complimentary Union Water **£10.00**

BREAKFAST

Breakfast Buffet Menu:

(Minimum of 6 guests)

£19.75

- Fresh Orange Juice & Cranberry Juice
- Croissants with homemade preserves
- Fresh fruit platter
- Mini pastries
- Granola with Greek yoghurt & berries
- Egg, Bacon & tomato mini rolls
- Tea and coffee

DELEGATE LUNCH

A selection of filled homemade rolls and wraps with Seasonal Fruit Platter and Kettle Crisps: £19.00

(Minimum of 8 guests – filling choice dependent upon numbers)

Roll fillings: (From)

- Smoked salmon & cucumber
- Egg mayonnaise & cress
- Parma ham, rocket & balsamic
- Cheddar & chutney

Wrap fillings: (From)

- Pulled Pork & Coleslaw
- Tuna Fish Mayonnaise with Sun-Dried Tomato
- Hoisin Duck with Spring Onion & cucumber
- Roasted Mediterranean Vegetables

UNION BITES

(Minimum of 15 guests)

Choice of 4 selections

£15.00

Choice of 6 selections

£21.00

- Mini Union burgers
- Grilled mushroom & halloumi burger with harissa and rocket
- Mini fish & chips
- Parma ham & artichoke bruschetta with parmesan
- Tomato, buffalo mozzarella, olive and basil tart
- Mini welsh rarebit
- Mini smoked haddock & chive fishcakes with lemon mayonnaise
- Spiced vegetable pasties with tomato chutney
- Caramelised onion, goat's cheese & thyme tarts
- Homemade sausage rolls with sage & onion
- Arancini - fried saffron & dolcelatte risotto balls

SHARING PLATTERS

(Minimum 10 guests)

Per person per Platter

£15.00

Antipasti platters with focaccia - Grilled vegetables, Italian meats, olives, tomato with mozzarella & basil, artichokes, Piedmont peppers

Or

Mezze platters with flat bread - Hummus, Tzatziki, Babaganoush, feta cheese, lamb kofte, dolmades, olives & Greek salad

Cheese Board

(Serves 10 – 15 guests)

Chef's selection of English & Continental cheeses served with cheese crackers & chutneys

£100.00

UNION BOWL FOOD

(Minimum 20 guests)

Choice of 3 selections

£19.00

- Beef chilli with sour cream, coriander & rice
- Goan vegetable curry & rice
- Lamb & apricot tagine with cous cous
- Chicken, chorizo & chickpea stew
- Pasta Genovese (green bean, potato & pesto)
- Fish & chips, lemon & tartare sauce
- Risotto with courgette, basil, roasted tomato & parmesan
- Thai red chicken curry with rice
- Beef bourguignon with parsley & mustard dumplings
- Macaroni cheese with butternut squash & dolcelatte

SIT-DOWN LUNCHEES (& DINNERS)

Sit-down 2 or 3 course lunches that can be ordered on the day are available for groups of up to 12 delegates
For groups of 13 or more, selections must be ordered at least 7 days prior to the event from the menus below

2 courses:

£38.00

3 courses:

£45.00

SEASONAL WINTER MENU 2019

(The Winter Menu is available for parties of 13 – 25 guests from September to November and January to February only.
This menu is not valid in December.)

Please choose one dish from each course

Starters

Golden beetroot, Boquerones, little gem & soft boiled egg
Cured pork loin, roasted squash, cress & smoked paprika
Rocket, pear & truffle pecorino
Grilled smoked mackerel, celeriac & apple remoulade
Served with homemade bread

Main Courses

Lamb, apricot & chickpea tagine, cous cous & coriander
Grilled sea bream, fried salsify & salsa verde
Poached lemon sole, mash, lemon butter & herb salad
Duck confit, puy lentils, chard & bacon
Soft polenta, wild mushroom ragout, rocket and truffle oil
All served with new potatoes & salad (where applicable)

Desserts

Chocolate mousse, Frangelico cream & hazelnuts
Orange & almond cake, Greek yogurt & honey
Poached pear, caramel, stem ginger & mascarpone cream
Neal's Yard cheeses

Tea & coffee

SEASONAL SPRING MENU 2020

(The Spring Menu is available for parties of 13 – 25 guests from March to May only.)

Please choose one dish from each course

Starters

Potted smoked trout, radish & toast
Sprouting broccoli with chilli & garlic, buffalo mozzarella, bruschetta
Warm ham hock, peas, pea shoots, mint, soft boiled egg salad
Goats curd and asparagus tart with roasted tomatoes
Served with homemade bread

Main Courses

Roasted rack of lamb, pea & mint mash, baby carrot and salsa verde (£1.50 supplement)
Pan fried sea bream, crushed Jersey Royals, sauce vierge & brown shrimp
Roasted salmon, beetroot, lemon & dill cream
Roasted chicken breast, braised little gem, peas, bacon & pearl onion
Baked spinach & ricotta rotolo, sage and Parmesan
All served with new potatoes and salad (where applicable)

Desserts

Greek yogurt panna cotta, caramelised oranges, pistachio tuiles
White chocolate tart & poached rhubarb
Elderflower syrup cake with strawberries and cream
Neal's Yard cheeses

Tea and coffee

GREEK STREET MENU

(Minimum 25 guests)

Please choose one dish from each course

£45.00

Starters

Caramelised onion, cheddar & mustard tart, vine tomato
Golden beetroot, boquerones, little gem, cress & soft-boiled egg
Pickled herring, celeriac & apple remoulade
Roasted beef fillet, green bean & cress salad, horseradish cream (£1.00 supplement)
Rocket, pear (or fig) & truffle pecorino
Served with homemade bread

Main Courses

Roasted chicken breast with sage butter, soft polenta, artichoke & salsa verde
Roasted salmon, shaved fennel, rocket, olive & pickled lemon mayonnaise
Grilled sea bream, green beans, brown shrimp & herbs
Roasted saddle of lamb, broccoli with anchovy & roasted garlic, vine tomato (£1.50 supplement)
Duck confit, haricot beans, bacon & spinach
Baked aubergine, chickpeas, spicy tomato, flatbread & sweet potato crisps
All served with new potatoes & salad

Desserts

Crème brûlée and shortbread
Chocolate tart and coffee cream
Raspberry & almond Bakewell tart with custard
Montgomery's farmhouse Cheddar, apple chutney and homemade crackers

Tea and coffee

UNION No. 50 MENU

(Minimum 25 guests)

Please choose one dish from each course

£50.00

Starters

Cured salmon, lemon cream, capers, dill and cucumber
Confit duck, chicken & ham terrine, pickles & toast
Tomato, olive, basil & goat's curd crostini
Served with homemade bread

Main Courses

Roasted saddle of lamb, dauphinoise potatoes & green beans
Grilled sea bass, new potato cake, crab sauce vierge
Roasted beef sirloin, celeriac purée, balsamic onions & cress
Roasted butternut squash & wild mushroom crespelle

Desserts

Seasonal fruit pavlova, mascarpone cream
Chocolate & almond cake, coffee cream
Neal's Yard cheeses, apple chutney and homemade crackers

Tea & Coffee

VEGETARIAN & VEGAN (MAIN COURSE OPTIONS)

(for parties larger than 25 guests)

Please choose one main course vegetarian option for your vegetarian guests

Spinach and ricotta rotolo, sage & Parmesan
Roasted butternut squash & wild mushroom crespelle, cress & rocket
Soft polenta, artichokes, rocket & truffled pecorino
Courgette arancini with lemon ricotta, pesto & pine nuts
Caramelized onion, cheddar & mustard tart, roasted vine tomato
Butternut squash pasta, sage, pine nuts & crisp crumbs **(Vegan)**
Vegetable and chickpea curry, black venus rice, crisp shallot, coriander & flatbread **(Vegan)**
Baked aubergine, chickpeas, spicy tomato, flatbread & sweet potato crisps **(Vegan)**

AFTERNOON TEA

(Minimum of 8 guests)

Choice of 4 selections (plus tea and coffee)

£18.00

- Egg & cress rolls
- Cucumber rolls
- Homemade fruit cake
- Chocolate & walnut brownies
- Scones, homemade jam & fresh cream
- Victoria sponge
- Homemade biscuits
- Tea and Coffee

UNION CANAPES

(Minimum of 20 guests)

Choice of 4 selections:

£14.00

Choice of 6 selections:

£19.00

Crostini with a variety of toppings:

- Rare roast beef, tarragon & mustard
- Tomato, mozzarella & basil
- Smoked mackerel with cucumber & dill
- Blue cheese & crispy pancetta
- Mushroom & truffle relish
- Smoked salmon, crème fraiche & chives

Hot Canapes:

- Skewered chicken & lemon with salsa verde
- Fried bocconcini with sage & pine nuts
- Smoked haddock & chive fishcake with lemon mayonnaise
- Crab & spring onion wontons with sweet chilli sauce

Cold Canapes:

- Duck liver pate with onion marmalade & brioche
- Cheddar biscuit with cream cheese, caramelized onion & roasted tomato
- Rolled Parma ham with fig & rocket
- Dill scone with smoked trout & horseradish rilette
- Goats cheese tart with beetroot, walnut & honey relish

UNION PROSECCO & CANAPE RECEPTION

(Minimum of 20 guests)

To include choice of 4 Canape selections from the above and Prosecco (Maximum 1hour reception)

£24.00

UNION DRINKS & CANAPE RECEPTION

(Minimum of 20 guests)

To include choice of 4 Canape selections from the above and Prosecco, Wines and Beers (Maximum 1hour reception)

£26.00

ADDITIONAL SELECTIONS

Bowls of Marinated Olives, Nuts or Kettle Crisps (Per bowl x 5)

£3.25

Sweet & Salted Popcorn bowls (Per bowl x 10)

£15.00

Hand-Cut, Triple-Baked, Chunky Chips (Per person)

£1.95

Sweet Potato Wedges (Per person)

£1.95

Seasonal Fruit Platter (Minimum of 6 guests)

£8.00

Breakfast rolls (Minimum of 6 guests)

£4.50

Cumberland Sausage, grilled Bacon, Fried Egg and grilled field mushroom & cheddar roll (V)

(All with a selection of sauces)

HOSPITALITY PACKAGES

Union Delegate Refreshment Package (Full day)

3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water **£15.50**

Union Delegate Refreshment Package (Half day)

Tea and coffee with mini pastries upon arrival and tea and coffee with home-made biscuits mid-morning and complimentary Union Water **£10.00**

Union Delegate Hospitality Package (Full day only)

£35.00

Comprising 3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon, complimentary Union Water and the Delegate Lunch- a selection of filled homemade rolls and wraps with Kettle Crisps and Seasonal Fruit Platter (*Minimum 8 delegates)

UNION EVENTS & MEETING ROOMS DAY DELEGATE RATE (DDR)

(Minimum numbers: 10 delegates – Small meeting rooms; 50 – Studio; 30 – Restaurant] **£85.00**

Our DDR includes all of the following:

- Hire of Meeting Room
- Plasma / LED Screen
- Flipchart & Markers
- Conference Pads, Pens and mints
- Union Bottled Water
- Complimentary Wi Fi

Union Delegate Refreshment Package

3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water

Delegate Lunch

A selection of filled homemade rolls and wraps with Orange & Cranberry Juice

DIETARY REQUIREMENTS

Please let us know if you or your delegates or guests have any dietary requirements including allergies, medical, religious, non-meat or health and we will provide special menus to meet those requirements wherever possible. Advance notice of at least 7 working days is essential to guarantee the provision.

Allergies:

Food allergies must be checked thoroughly as serious consequences can result. Common allergies to food are nuts, seafood, shellfish, dairy products and gluten.

Diabetic:

Have to eat meals at regular intervals and can eat most things. We stock a range of sugar free soft drinks.

Gluten intolerant: (Or Coeliac)

People who are gluten intolerant are not allowed to eat any cereal or grain products. It is a particularly restrictive diet and liaison with the guest is advised. (Gluten free bread is available).

Lactose intolerant:

People who are lactose intolerant are not allowed milk products in any form. (Soya milk is always available).

Paleo:

A paleo diet typically includes lean meats, fish, fruits, vegetables, nuts and seeds — foods that in the past could be obtained by hunting and gathering. A paleo diet limits foods that became common when farming emerged about 10,000 years ago, including dairy products, legumes and grains

Vegetarian:

Some vegetarians may eat fish but not all. Eggs are usually acceptable but it's advisable to check. Vegan

Will not eat any animal product.

Vegan:

A vegan diet contains only plants (such as vegetables, grains, nuts and fruits) and foods made from plants. Vegans do not eat foods that come from animals, including dairy products and eggs.

Religious Requirements:

Judaism:

There are three main groups: Those who will eat almost anything except pork or shellfish. Those who will eat only plain fruit, vegetables and grilled or poached fish. Orthodox Jews may require kosher foods to be sourced from specific suppliers.

Islam:

Muslims will not eat pork or drink alcohol and may not eat lunch during the festival of Ramadan.

Christian:

Eat everything

Hindu:

Will not eat beef or veal.