

**CONFERENCE FACILITIES**

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GALLERIES

EVENTS

INFORMATION RESOURCES

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BOOKSHOP

VENUE HIRE AND CONFERENCING 2012

## Menu

Vacherin are proud to cater at some of London's most inspirational venues, creating bespoke events from private dining to major product launches for prestigious global brands. We have worked hard to make sustainability part of the fabric of our company and are recognised as one of the industry's front-runners in sustainable solutions. Our dedicated teams will work with you from the first moment of enquiry to ensure every detail is taken care of.

Please see selection or contact [venuehire@buildingcentre.co.uk](mailto:venuehire@buildingcentre.co.uk) for a bespoke menu.

## Breakfast

### The traditional

*Fuel your delegates with one of our breakfast choices.  
Based on minimum 5 people.*

#### **QUICK FIX**

£4.25 per person

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Selection of mini Danish pastries or bacon rolls  
Freshly brewed tea and coffee  
Chilled orange juice

#### **LIGHT BITE**

£6.95 per person

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Selection of mini Danish pastries  
Freshly brewed coffee and tea selection  
Freshly squeezed orange and grapefruit juice  
Seasonal fruit toasted pecan granola

#### **BUILDERS BREAKFAST**

£7.95 per person

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Freshly brewed coffee and tea selection  
Freshly squeezed orange and grapefruit juice  
Smoked bacon  
Cumberland sausage baps with relish  
Buttered field mushroom roast basil scented tomato

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Working Lunch

## Sandwiches - British Classics

Based on minimum 5 people.

### **TRADITIONAL SANDWICH LUNCH** £8.95 per person

*On white and wholemeal thick cut bread served with baked crisps, seasonal fruit bowl. See sample menu below*

Pesto chicken plum tomato parmesan and rocket  
Farmhouse cheddar & apple ginger chutney (V)  
8 minute egg mayonnaise with Hampshire cress & cracked pepper (V)  
Roast pink beef horseradish mayo onion jam baby spinach  
Smoked paprika spiked prawn cocktail fine cucumber  
Line caught tuna lack olive spring onion tomato chutney

### **SOPHISTICATED** £12.00 per person

*Traditional sandwich lunch.*

*On speciality breads served with baked crisps, seasonal fruit bowl.*

Forman's classic smoked salmon, sieved egg dash of lemon  
Grilled field mushroom roast onion with Somerset brie(V)  
Neal's yard applewood and mango chutney (V)  
Honey mustard roast gammon apple & thyme stuffing  
Chilli lime shrimp rustic slaw spinach wrap  
Chicken cesar smoked bacon aoili

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Lunch

## Finger Food

*Exciting alternative to the sandwich lunch or as an add on.  
Choose your items from the selection below.*

### **SIMPLE** £5.50 for 3 dishes / £13.25 for 8 dishes

Thai crab & prawn sesame toasts, sweet chilli dip  
Stilton caramelized red onion tartlet (V)  
Lemongrass ginger oriental spring rolls(V)  
Thai prawn sesame toast sweet chilli dip  
Thyme haddock goujons rustic tartar sauce  
Piri piri Salmon skewers saffron lemon aoili  
Grilled shot ribs with sticky chilli, lemon & garlic sauce  
Baby roasted Lincolnshire sausage honey soy glaze  
Chilli lamb kofta with olive & parsley

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Lunch

## Tapas

*Choose four dishes from the following menus.*

*Served with artisan breads.*

*Minimum booking of 10 required.*

### TAPAS

£16.00 per person

#### Meat

Grilled pork ribs with sticky lemon hickory sauce  
Baby chorizo with roasted red onion and wine  
Grilled chicken skewers with charred peppers  
Marinated chicken wings lemon dip  
Pork pimento meatballs chilli tomato sauce

#### Fish

Traditional patatas bravas  
Sautéed king prawns in olive oil and garlic spanish guinilla peppers  
Steamed mussels in a white wine tomato broth  
Pangasius skew chilli dip  
Calamari lime aioli  
Peppered whitebait saffron dip

#### Vegetarian

Traditional patatas bravas  
Marinated artichoke lemon butterbean  
Original tortilla topped with pimento salsa  
Sautéed button mushrooms with baked aubergine

### SWEET ADDITIONS

£4.00 per person

Pistachio & chocolate brownies  
Lemon tartlets vanilla berry cream  
Frosted carrot & walnut cake

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Lunch

## Bowl Food

*The tasty portions are both a substantial and stylish alternative to Canapés. Pre-prepared at our premises and finished on site. Small but perfectly formed, bowl food dishes are served in ceramic bowls and designed to eat standing up.*

### BOWL FOOD

£16.00 per person

*Based on a minimum booking of 10.*

*Choose four dishes from the following menus*

#### Bowl Food

Poached chicken with thyme rice smoked artichoke and crème fraiche carbonara  
Shrimp risotto confit fennel chervil cream  
Beef cassoulet celeriac mash parsnip crisps  
Cider baked pork sage & butterbeans  
Seared corn fed chicken roast beets colcannon  
Pot roast salmon crushed swede creamed kale  
Pea mint risotto parmesan crisp  
Roasted aubergine chickpea balti coriander garlic naan  
Thai green curry courgette coconut jasmine rice

#### Dessert

Sticky toffee date pudding vanilla cream  
Ginger poached plums crumble crème anglaise  
Blue berry sloe gin Eaton mess

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Cold Buffet

*Please see sample menu below or chef's choice on the day unless you require a bespoke menu please advise us on any dietary requirements you may have.*

## **COLD BUFFET**

£17.95

*Minimum booking of 10 required.*

Slow cook beef tenderloin ,celeriac slaw crisp red chicory  
Poached salmon nicoise garnish  
Baked goats cheese pimento spinach tartlet roast pimento relish  
With a selection of 3 chef salads and artisan breads

## **DESSERT**

Chocolate berry cake praline cream

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Hot Buffet

*Please see sample menu below or chef's choice on the day unless you require a bespoke menu please advise us on any dietary requirements you may have.*

## **SIMPLE**

£18.95

*Minimum booking of 10 required.*

Braised Hereford beef and ale, baby onions grilled flat mushrooms  
braised wild rice  
Cornish fish pie smoked haddock, hake and mussels colcannon crust  
Baked goats gorgonzola red onion tartlet baked herb tomato  
With a selection of seasonal vegetables and artisan breads

## **DESSERT**

Winter apple berry crumble hazelnut crème

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Canapés

*Whether you wish to add grandeur to your drinks reception or offer guests a little something before dinner, we can offer a wide assortment of canapés. Based on minimum 10 people.*

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## **CLASSIC** £14.95 per person

Mini Hereford Beef burger caramelized red onion Applewood glaze  
Hot smoked salmon buttermilk blini fennel cress  
Soy sesame chilli glazed baby Cumberland  
Spiced Haddock spring onion fishcake lime aioli  
Oxford blue cheese caramelized red onion tartlets

Double chocolate hazelnut cake dark chocolate ganache

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## **SOPHISTICATED** £18.50 per person

Venison wellington picked red cabbage  
Molasses cured Shetland Isle smoked salmon buckwheat blini  
Goats cheese mousse roast pepper oat cake  
Crab and shrimp beignet saffron lemon aioli  
Aylesbury duck fine vegetable rolls soy chilli dipping sauce  
Wild mushroom Capricorn tartlet damson jam

Lemon meringue pies

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Fine Dining

*Please see sample menu below or chef's choice on the day unless you require a bespoke menu please advise us on any dietary requirements you may have.*

*Based on minimum 10 people.*

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## **CLASSIC** £32.00 per person

Marinated heritage tomato, ricotta and avocado salad  
Oak smoked salmon traditional garnish

Pot roasted guinea fowl, creamed leeks and wild mushroom cream

Seabass pea mint risotto lemon beurre blanc

Pistachio Vacherin roasted pear vanilla cream

•Classic toffee pudding butterscotch sauce and old English cream

Some dishes may contain nuts.

Please discuss any dietary requirements with your Event Coordinator

# Drinks & Snacks Selection

Other drinks may be possible on request. If you have any queries please contact your Events Coordinator.

## MORNING / AFTERNOON TEA & DRINKS

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Coffee & tea		£1.75 per person
Herbal Tea		£1.75 per person
Coffee, tea & biscuits		£2.75 per person
Coffee, tea & cake		£4.75 per person
Jug of Juice (Cranberry, Apple, Orange)		£4.00
Jug of Cordial, Presse (Elderflower, Lime & Ginger)		£4.35
Jug of Iced Tea		£3.95
Still / Sparkling Water	£1.80 per bottle	£20.00 per case

## ALCOHOLIC DRINKS

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Peroni bottled beer	£3.50 per bottle	£61.50 per case
Budvar bottled beer	£3.25 per bottle	£57.50 per case
Pimms & Lemonade (per jug)		£12.00

## SNACKS

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Savoury nibbles		£2.00 per person
Cheese straws, nuts, olives & crisps		£4.50 per person
Fruit platter (Selection of three cheeses)		£3.00 per person
Classic Three Cheese platter		£6.50 per person
Premium Three Cheese platter		£9.50 per person

Please discuss any dietary requirements with your Event Coordinator

# House Level Wine

We're really proud of the sourcing of our wine, from our fantastic house white and red, to our Premium Selection' for that really special wine.

## SPARKLING AND CHAMPAGNE

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N.V. Prosecco Arcobelloermes Mansue NV  
£18.50 per bottle    £210.00 per case  
*Fully sparkling and very pale straw coloured. The nose shows aromas of golden delicious apples and ripe pear. The palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish*

N.V. Laytons Brut  
£26.00 per bottle    £290.00 per case  
*50% Pinot Noir, 40% Pinot Meunier, 10% Chardonnay. Blended exclusively for us by one of Champagne's leading Grande Marque Houses. We are extremely proud of Laytons champagne, which has been synonymous with providing a quality wine of the highest standard.*

## WHITE WINE

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2009 De Chansac Sauvignon, IGP Cotes de Gascogne  
£12.00 per bottle    £125.00 per case  
*100% Sauvignon Blanc. A ripe and full French Sauvignon Blanc with grassy, gooseberry fruit and a refreshing citrus finish. Offering citrus aromas, with a pure, lively crisp taste, this wine would be the perfect partner for seafood or vegetable dishes.*

2009 Stoneburn Sauvignon Blanc, Marlborough, New Zealand  
£14.50 per bottle    £150.00 per case  
*100% Sauvignon Blanc. Subtle aromas of lemon, grapefruit and spices, with a hint of tropical fruits. Supple, ripe and easygoing, with the tropical fruit and grapefruit flavors following through in the mouth.*

2009 St. Veran, En Pommard, Domaine des Maillettes  
£20.00 per bottle    £220.00 per case  
*100% Chardonnay. From a small single estate located near Macon Solutre, this is a very lightly oaked Chardonnay with attractive citrus, stone fruits and crisp acidity.*

## RED WINE

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2008 Chianti, La Vigna, Cantine Andrea Bonacci  
£12.00 per bottle    £125.00 per case  
*95% Sangiovese, 5% Canaiolo. Lighter and very approachable Chianti, with bright red cherry fruit flavours and a crisp soft finish. Suitable for Vegetarians and Vegans.*

2008 Stoneburn Pinot Noir, Marlborough, New Zealand  
£15.00 per bottle    £170.00 per case  
*100% Pinot Noir. Offers terrific value and delivers tremendous quality. Wonderful flavours of soft plums and raspberry, it has the depth and body to satisfy any Pinot Noir lover*

2007 Corbieres Selection, Chateau Vieux Parc  
£19.00 per bottle    £207.00 per case  
*40% Carignan, 40% Syrah, 10% Grenache, 10% Mourvedre. Deep ruby in colour, with aromas of red berries, herbs and tarry black fruits, the palate is supple and generous showing some oak and herbs, with a soft yet spicy finish.*

Please discuss any dietary requirements with your Event Coordinator

# Premium Level Wine

*We hope you enjoy browsing our wine selection. We have worked closely with two of the most respected wine merchants in the UK to create a considered selection for you to choose from.*

## SPARKLING AND CHAMPAGNE

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N.V. Pol Roger

£49.00 per bottle      £568.00 per case

*33% Pinot Noir, 34% Chardonnay, 33% Pinot Meunier. On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.*

## WHITE WINE

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2007 Gewurztraminer Reserve, Domaine Jean Sipp, Alsace.

£21.00 per bottle      £240.00 per case

*100% Gewurztraminer. Luscious, concentrated floral and lychee flavours. Classic Alsatian style. Terrific with Thai food.*

2008 Pouilly-Fume, Domaine de Riaux,

£24.00 per bottle      £270.00 per case

*100% Sauvignon Blanc. Tight citrus flavours and refreshing acidity. One of Pouilly Fumé's finest wine makers delivers a focussed verdant, mineral wine of exceptional quality.*

2008 Fiano Di Avellino, Terre di Dora, Terredora, Campania

£28.00 per bottle      £325.00 per case

*100% Fiano. This Fiano is scented and zingy, yet has the sort of depth of flavour seldom found in this grape. Cooler fermentation temperatures than are the norm in Italy result in a purity of fruit being captured.*

## RED WINE

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2007 Chianti Classico, Casaloste, Panzano, Tuscany Sangiovese

£25.00 per bottle      £280.00 per case

*100% Classy Chianti from a producer focused on quality alone. Dedication throughout the year shows itself in abundance. 100% organic. Mellow spice and true regional character.*

2008 Chateauneuf du Pape Rouge Vieux Chemin, Chateau Fargueirol

£31.00 per bottle      £360.00 per case

*60% Grenache, 10% Syrah, 10% Mourvedre, 10% Counoise, 10% others. An excellent example of easy drinking Châteauneuf-du-Pape from a small, family owned domaine.*

2004 Prelude Grand Puy Ducasse Pauillac,

£41.00 per bottle      £408.00 per case

*60% Cabernet Sauvignon, 40% Merlot. A wonderfully elegant 2004, attractively evolved with plenty of cassis and plummy fruit on the nose. Medium bodied and rounded with plenty of richness and superb length. Grilled meat, duck, poultry, hard cheeses.*