

HOSPITALITY & EVENTS

Catering Brochure

Introduction

Welcome to the MUFG Hospitality Department. We are committed to delivering a consistently high standard of hospitality catering, where food quality and service excellence go hand in hand. Our team provides a prompt, discreet, and professional service to ensure every experience meets the standards you expect.

To support the smooth delivery of your event, this hospitality brochure outlines the range of services available. We would be pleased to meet with you to discuss any aspect of your catering requirements.

Should you have any specific requests or dietary requirements, we will always do our best to accommodate them.



Contact

To make a hospitality booking, please use the **Condeco system**. For food orders or any special requests, contact the Event Manager, **Laura Moorcroft** (laura.moorcroft@mufgsecurities.com), or Reception directly at reception@uk.mufg.jp.

Please note that a minimum of 96 hours' notice is required for all bookings. Fine dining and canapé functions require an additional 48 hours' notice. A strict 48-hour cancellation policy applies to all hospitality bookings.

Functions and Events

All prices quoted apply to functions held during normal working hours (7:00am – 3:30pm, Monday to Friday).

For events taking place outside these hours, additional labour charges will apply **alongside your food selection**. These charges are indicative and will vary depending on event start and finish times. All functions must conclude by 8:00pm, with last drinks served at 7:30pm.

Drinks Functions (No Food)

- Two staff for set-up, service, and clear-down – **£260** (up to 75 guests), up to 7:30pm.
- Three staff for set-up, service, and clear-down – **£370** (75–125 guests), up to 7:30pm

Drinks Functions with Canapés

- Three staff for set-up, service, and clear-down, plus one chef – **£550** (up to 75 guests), up to 7:30pm.
- Five staff for set-up, service, and clear-down, plus one chef – **£790** (75–125 guests), up to 7:30pm.

Notes:

- *Labour charges are estimated and may vary depending on the duration of the event. Any additional time will be charged accordingly.*
- *All prices listed in this brochure are exclusive of VAT and the management fee (8%).*
- *Any missing or damaged hired equipment will be charged in addition to the final cost.*
- *Special requests, such as large events, may require hired equipment and will incur additional costs. Please contact the event manager directly.*

INGREDIENT AND ALLERGEN INFORMATION

For detailed allergen, ingredient, and dietary information, please let us know at the time of booking.

If you need any further support, please contact the Event Manager, **Laura Moorcroft**, at laura.moorcroft@mufgsecurities.com, or email reception@uk.mufg.jp.



CONTENT

- BEVERAGES
- BREAKFAST MENU
- WRAP & SANDWICH SELECTION
- FINGER FOOD
- BUDDHA BOWLS
- BOXED SALADS
- CANAPES
- SWEET SELECTION
- SHARING PLATTERS
- WINE LIST & BEERS
- ADD ON'S



Beverages

Prices are per person unless otherwise stated.

Hot Beverage Tray – £2.50

Freshly brewed Fairtrade coffee

A selection of breakfast and speciality teas

A selection of biscuits

Mineral Water

Selection of Canned Soft Drinks – £1.50

Coca-Cola / Diet Coke / Coke Zero

Orange Juice – £3.00

Price per litre

Selection of Premium Canned Drinks – £2.00

San Pellegrino Blood Orange & Limonata

Still & Sparkling Water – £1.10 (price per person)



BREAKFAST

Prices are per person (minimum 6 people)

All breakfasts are served with tea, coffee and water.

CONTINENTAL BREAKFAST - £8.50

A selection of mini freshly baked croissants (1)

A selection of mini freshly baked Danish pastries (1)

Seasonal sliced fresh fruit platter

DELUXE BREAKFAST BAGEL - £13.50

Freshly baked mini croissants (1)

A selection of mini Danish pastries (1)

Open mini bagel with breakfast toppings (2) meat & veg

Individual seasonal fruit salad pots (1)



BREAKFAST

SAVOURY BREAKFAST - £13.00

Fresh home-baked large breakfast muffins (1)
Large croissants filled with a selection of savoury breakfast fillings (1)
Delicious yoghurt with mixed red berries topped with granola (1)

HEALTHY BREAKFAST OPTION - £13.50

Delicious yoghurt with mixed red berries topped with granola (1)
Mini open bagel with light cream cheese and cucumber (1) V
Bran muffin (1)
Homemade fruit smoothie (250ml) (1)



BREAKFAST

FREE FROM BREAKFAST (gluten free, dairy free, vegan) - £13.50

Gluten Free tortilla wrap with avocado, houmous & salad (2) V

Soya yoghurt, mixed berries & Gluten Free muesli (1) V

Large seasonal fruit skewer (1) V

Dairy-free strawberry smoothie made fresh in the morning (1) V



WRAP & SANDWICH SELECTION

Prices are per platter (minimum order for 6 people)

Please add on crisps, drinks and anything extra as prices are now as stated

SANDWICH SELECTION PLATTER

Sandwiches prepared on thick cut wholemeal, malted granary and white sliced bread with a selection of fillings

£56.00 per platter, 6 triangles per person (serves 6)

WRAP SELECTION PLATTER

A selection of generously filled wraps to include – Spinach, tomato and plain wrap fillings

£49.00 per platter, 4 pieces per person (serves 6)

ADD ON'S

Walkers Crisps - £1.10

Canned Drinks - £1.50

Premium Drinks - £2.00

Still & Sparkling Water – £1.10 (price per person)

Sliced Fruit Platter - £5.30 (price per person - minimum order for 6 people)



WRAP & SANDWICH – PREMIUM SELECTION

ITALIAN FOCACCIA & CIABATTA PLATTER

Ciabatta, black olive and sun-blushed tomato ciabatta and focaccia breads - filled with the following Italian fillings:

Salami and provolone

Bresaola Parmesan and rocket

Tuna with black olives and peppers

Smoked salmon, cream cheese and rocket

Tomato basil and mozzarella and avocado

Grilled vegetables with pesto

£52.00 per platter, 4 pieces per person (serves 6)



WRAP & SANDWICH – PREMIUM SELECTION

AMERICAN BAGEL PLATTER

Generously filled bagels, a mixture of plain, poppy seed and sesame seeded bagel for the following American fillings:

Salt beef, mustard, dill pickle,
BLT,

Smoked salmon and cream cheese,

Crayfish and shrimp mix with baby gem lettuce,

Cream cheese and avocado with chilli flakes,

Sliced egg, tomato and American mustard mayo

£49.00 per platter, 4 pieces per person (serves 6)



WRAP & SANDWICH – PREMIUM SELECTION

SPECIALITY BREAD SELECTION PLATTER

Generously filled speciality bread to include a selection of the following: sunflower & rye, soft pretzel, quinoa & spelt, beetroot & chia seed

£52.00 per platter, 4 pieces per person (serves 6)

MINI MIXED ROLL SELECTION PLATTER

Delicious small rolls to include a selection of the following: sunflower seed, sesame seed, plain and olive with a selection of fillings

£53.00 per platter, 3 pieces per person (serves 6)

****Special requests as Vegan, Gluten Free or Halal Sandwich, please contact the events team.***



FINGER FOOD – 6 PEOPLE MINIMUM

£4.00 per menu item

(the numbers in brackets showing the quantity of finger food per item)

MEAT OPTIONS:

Chicken Gyoza with soy dipping sauce (2)

Duck Pancake Rolls With Chinese Plum Dipping Sauce (2)

Pulled pork Sausage Roll With Kentish Apple Dip (1)

FISH OPTIONS:

Chilli Mango Breadcrumbs Prawn (1)

Mini Crab Cake With Lime Mayonnaise (2)

Ras al Hanout salmon tomato & courgette skewer (1)

VEGETARIAN / VEGAN OPTIONS:

Vegetarian Spring Rolls With Sweet Chilli Dip (2) (Vegan)

Spinach & Potato Pakora With Raita Dip (2)

Selection of homemade vegetarian quiches (1)

We recommend choosing 3 items to complement a sandwich lunch, or 6 items if selecting this as a stand-alone menu.



BUDDHA BOWLS - £16.00 per person
Minimum order 2 per item

SUPERFOOD PRAWN BUDDHA BOWL

Marinated king prawns, Quinoa salad with avocado & cherry tomato,
Edemame & fennel salad with rocket

MEXICAN CHICKEN AVOCADO BUDDHA BOWL

Smoked paprika chicken breast, Wild rice salad with roast peppers,
Rainbow slaw salad, sliced avocado

RAINBOW SALMON BUDDHA BOWL

Honey mustard grilled salmon, Rainblow slaw salad with new potatoes,
Rocket salad with cherry tomato, Parmesan cheese & balsamic



BUDDHA BOWLS - £16.00 per person
Minimun order 2 per item

SZECHUAN TOFU STIR FRY BUDDHA BOWL

Marinated grilled tofu with spicy peanut sauce, Szechuan mushroom & aubergine stir fry, Coconut lime rice and bak choy

GREEK HALLOUMI BUDDHA BOWL

Char grilled halloumi, Pearl cous cous salad with roast sweet potato & pomegranate, Marinated artichokes & Char-grilled courgettes, peppers & aubergines



BOXED SALADS - £11.00 per box

ROAST CHICKEN BREAST AND AVOCADO GARDEN SALAD

Herb roast chicken breast, avocado, mixed peppers, tomato, cucumber and mixed leaves with balsamic olive oil dressing

CHICKEN CAESAR SALAD

Herb roast chicken breast, Romain lettuce, Parmesan cheese and crunchy croutons with creamy Caesar dressing

ROAST SALMON FILLET AND AVOCADO GARDEN SALAD

**** £14.00 per box***

Seasoned roast salmon fillet, avocado, mixed peppers, tomato, cucumber and mixed leaves with balsamic olive oil dressing

SUPERFOOD QUINOA SALAD

Quinoa salad with broccoli, yellow courgette, chickpea, carrot & crunchy walnuts



BOXED SALADS - £11.00 per box

VEG NICOISE SALAD

New potatoes, green beans, tomatoes, black olives, boiled eggs and crisp iceberg lettuce with French dressing

GREEK SALAD

Tomatoes, cucumber, feta cheese, black olives and houmous with toasted pita bread, garnished with fresh mint

PENNE PASTA PESTO SALAD

Penne pasta with basil & pinenut pesto dressing, cherry tomatoes, black olives and Parmesan shavings



CANAPES / FINING DINING

£83.00 per set (serves 4)

Minimum order 4 sets (same menu)

****24 pieces each set***

REGENT

Potato croquettes with smoked haddock aioli sun-blushed tomato (4)

Pulled ham hock with grain mustard mayo & marinated apple sticks (4)

Chargrilled aubergine roulades red pepper hummus & jalapenos (4)

Smoked chicken, a hint of miso onion marmalade with pepper puree & nigella seeds (4)

Chimichurri prawns pickled cucumber and guacamole (4)

Marinated candied beetroot with onion relish and crushed pea and mint & black onion seeds (4)



CANAPES / FINING DINING

£83.00 per set (serves 4)

Minimum order 4 sets (same menu)

****24 pieces each set***

DULWICH

Thai crab and prawn cake with lime mayonnaise dipping sauce (4)

Cauliflower pakora with pickled lime and minted yoghurt (4)

Crisp tartlet of Parma ham with mascarpone and apple caviar (4)

King prawn cocktail with marie-rose sauce and baby gem (4)

Homemade mini yorkshire pudding with rare beef carpaccio and a creamy horseradish sauce (4)

Goat's cheese tossed in alfalfa served in a basil panier with sundried tomato (4)



CANAPES / FINING DINING

£83.00 per set (serves 4)

Minimum order 4 sets (same menu)

****24 pieces each set***

HAMPTON

Tamari marinated seitan roasted courgette tomato & red pepper glaze (4)

Charcoal tart of hot smoked salmon, smoked salmon mousse and keta caviar (4)

Marinated kohlrabi with a spiced tomato chutney vegan feta, radish mustard cress (4)

Hawaiian chicken & pineapple skewers with a sweet chilly jam (4)

Marinated Mulli rolls with crab meat ceviche style with lime & coriander (4)

Massaman marinated tender Lamb with ratatouille pickled cucumber minted yoghurt (4)



CANAPES / FINING DINING

£83.00 per set (serves 4)

Minimum order 4 sets (same menu)

****24 pieces each set***

SHOREDITCH

Bitter leaves gochujang marinated smoked tofu skewers with guacamole and black sesame (4)

Lemon marinated smoked mackerel with horse radish cream & fennel (4)

Vegan plant-based bacon doused in maple syrup on a vegan cream cheese (4)

Cajun spiced potato puff wrap in Parma ham red currant jam & crispy onion (4)

Tuna Nicoise, potato noisette, green beans, black olive, egg mayo & tomato pearls (4)

Smoked duck with marinated fennel & fig chutney Boursin cheese & cilantro leaves (4)



CANAPES (SWEET) / FINING DINING

£83.00 per set (serves 4)

Minimum order 2 sets (same menu)

****24 pieces each set***

WIMBLEDON

Chocolate & pistachio nut profiterole

Espresso pannacotta

Eton mess

Carrot cake

Polenta & almond cake

Portuguese Tart

HIGHGATE

Crème caramel

Raspberry & coconut ice

Pina colada

Cural - sweet corn Brulee

Ginger & Mandarin cake

Mint Chocolate meringue lollipop



SWEET SELECTION - £60 per platter

BEST OF BRITISH DESSERTS PLATTER (SERVES 10)

Lemon drizzle
Cherry and almond
Victoria sponge
Fruit and nut
Jam and coconut

BROWNIE DESSERTS PLATTER (SERVES 10)

Classic Chocolate Brownie
Rich Chocolate Brownie
Fudge Brownie
Rockslide Brownie

CUPCAKES - £4.00 (PRICE PER PERSON)

A selection of delicious cupcakes fresh from our bakers.
Gluten free available on request

Vegan & Gluten Free Available On Request



SHARING PLATTERS - EACH PLATTER SERVES 6 PEOPLE

ANTIPASTO PLATTER

Sliced Parma ham, stuffed piquillo peppers with cream cheese, bocconcini, sun-blushed tomato, spicy herb mixed olives with marinated chargrilled artichoke, aubergine, courgette, peppers and salad garnish.

Served with toasted ciabatta slices.

£77.00 per platter

MEDITERRANEAN PLATTER

Feta cheese, hummus, taramasalata, tzatziki, roasted onions drizzled with a pomegranate glaze, chargrilled marinated chicken fillet skewer, stuffed vine leaves and salad garnish.

Served with toasted pitta bread.

£80.00 per platter



SHARING PLATTERS - EACH PLATTER SERVES 6 PEOPLE

KOREAN PLATTER

Panko breaded chicken strips, marinated beef bulgogi skewers, veg kimbap sushi rolls, steamed kimchee dumplings, marinated baby octopus, fresh kimchi, katsu sauce, dark soya sauce and pickled carrot & daikon radish salad.

£86.00 per platter

CHEESE PLATTER

Selection of continental cheese to include Brie, blue Stilton, smoked Applewood, mature Cheddar, Red Leicester, Emmental, and mini Bocconcini, with quince, celery sticks, mini gherkins, silverskin onions, grapes, dried apricots & walnuts.

Served with savoury biscuits

£82.00 per platter



SHARING PLATTERS - EACH PLATTER SERVES 6 PEOPLE

CHARCUTERIE PLATTER

Selection of sliced salt beef, chorizo, ham, sliced chicken, Milano salami and duck terrine with gherkins, silverskin onions, with mustard mayonnaise sauce and salad garnish

Served with crispy crostinis

£80.00 per platter

BRAZILIAN PLATTER

Breaded chicken coxinha, bolinha de queijos (cheese balls), coxibe (minced beef & cheese croquettes), heart of palm skewers with cherry tomato & olives, bacalao (salt fish) crostini, served with creamy Aji green sauce and smoky tomato pepper salsa.

£86.00 per platter



WINE & BEERS

White

Pinot Grigio 23 Via Nova (Italy)	£11.00
Sauvignon Blanc 2024 (New Zealand)	£11.00
Oliver Tricon Chablis (France)	£25.00

Fizz

Ruggeri Brut Argeo Prosecco (Italy)	£15.00
Rose Via Vie Prosecco (Italy)	£15.00

Red

Les Mougeottes Pinot Noir (France)	£15.00
Ramon Bilbao Rioja (Spain)	£19.00
Merlot Lanya 2023 (Chile)	£12.00

Beer

Asahi (Osaka, Japan)	£2.50
Peroni (Italy)	£2.50
Peroni Zero	£2.50
Brewdog IPA	£3.30
Kentish Pip Crafstman Apple Cider	£3.30

**Drinks are charged based on consumption.*



ADD ON'S

Walkers Crisps - £1.10

Speciality Crudites & Hummus - £32.00 per platter (serves 8)

Olive Selection Platter - £43.00 per platter (serves 8)

Crackers & Bar Snacks - £40.00 per platter (serves 8)

