

The Institution of Structural Engineers.

HOSPITALITY BROCHURE

CONTENTS

5	Introduction
6	Refreshments
7	Creative breaks
8	Breakfast
9	Breakfast packages
10	Working lunches
15	Finger buffets
16	Fork buffets
20	Fine dining
22	Drinks reception
24	Sample wine list



Catering services are available through the Catermasters catering team who operate at The Institution of Structural Engineers. The range of services includes beverages, breakfasts, working lunches, hot and cold fork buffet, fine dining menus and finger food.

SPECIAL OCCASIONS

We are happy to discuss all your hospitality requirements with you on a personal basis and cater for all of your needs

PLANNING GUIDELINES

We require a minimum of 2 working days notice for any bookings, and any orders cancelled with less than 2 working days notice may be liable for full costs. All working lunches and buffets are for a minimum of 4 people.

All prices are per person unless otherwise stated and exclude VAT.

CONTACT DETAILS

email the catering office on:
events@istructe.org

or call:
020 7235 4535

OUR PARTNERS & SUPPLIERS

Our breads are from the London Bread Factory in North London
Our cheese comes from Cheese Cellar / Paxton & Whitfield
All our eggs are free range and freedom food (RSPCA)
Using ONE water / ONE Foundation to support water pumps in Africa
Fairtrade coffee from Peros

Refreshments

REFRESHMENTS

ONE water, 750 ml	£2.00
Fruit juices, 750ml	£2.90
Belvoir Elderflower cordial, 1 litre	£3.95
Belvoir Farm presses, 1 litre	£4.95
Chegworth Valley, hand selected farm pressed apple juices, 1 litre	£5.45
Smoothies, 250ml	£2.10

Creative breaks

COFFEE / TEA & CREATIVE BREAKS

Fair trade coffee, classic, fruit & herbal teas	£2.00
Fair trade coffee, classic, fruit & herbal teas with a selection of ONE biscuits	£2.50
Fair trade coffee, classic, fruit and herbal teas with selection of ONE biscuits, ONE water and fruit juices	£3.95
Cookie jar	
A variety of tasty homemade cookies, pistachio, cranberry, dark chocolate, orange & lemon, white chocolate	£2.95
Mini bites	
A selection of mini brownie, rocky road, flapjack & tray bakes	£2.50
Afternoon cakes	
A variety of classic British cakes, Victoria sponge, lemon drizzle, carrot cake, scones, and cupcakes	£3.30
Candy jar	
Jars of popcorn, fudge, marshmallows, honeycomb, smarties & jelly babies	£3.10

BREAKFAST MENU

Mini selection of croissants, pain au chocolate & pain au raisin	£1.95
Selection of mini Danish pastries	£1.95
Seasonal fruit box	£2.20
Selection of homemade fruit smoothies	£2.10
Greek yoghurt with bowls of freshly sliced melon, seasonal berries, honey & granola	£2.10
Open oak smoked salmon & cream cheese bagels	£3.75
Sliced continental meat & cheese board with freshly baked rolls	£3.75
Warm ham & gruyere cheese filled croissant	£3.75

BREAKFAST PACKAGE

Healthy Breakfast	£6.40
Fair trade coffee, classic, fruit and herbal teas Porridge and a selection of toppings Smoothies and fruit juices	
British Breakfast	£6.40
Fair trade coffee, classic, fruit & herbal teas Eggs Benedict – toasted English muffin with honey roast ham, poached egg and hollandaise sauce or with British bacon & sausage	
Continental Breakfast	£7.50
Fair trade coffee, classic, fruit & herbal teas Continental bread A selection of preserves and butter Cheese & ham platter	

WORKING LUNCHES

Traditional, vegetarian and speciality sandwich lunches are freshly made on the day.

All day meeting package

£24.50

3 servings of fairtrade coffee and teas

Morning - with mini croissants and pain au chocolat

Elevenes - with fruit bowl and flapjacks

Afternoon - with mini cake bites

Selection of Chef's choice sandwiches (meat, fish and vegetarian option)

3 finger food items (please refer to page 13), served with ONE water

Sample Selection

Prawn, lemon & dill mayonnaise with lettuce

Tuna mayonnaise & green salad

Smoked salmon, cucumber & cream cheese

Free-range egg mayonnaise & cress

Hummous & roasted vegetables

English Brie & red onion chutney

Lunch 1 (Maximum of 45 people)

£11.50

Selection of sandwiches on a variety of breads to include meat, fish & vegetarian fillings, Chef's choice

Potato chips

Seasonal fruit bowl

Sample Selection

Ham, cheese & mustard mayonnaise

Roast turkey, cranberry sauce & baby spinach

Roast beef, horseradish & rocket

MIX & MATCH

£17.50

Selection of sandwiches on a variety of breads, wraps & rolls to include meat, fish & vegetarian fillings, Chef's choice
Marinated olives, root vegetable crisps
Selection of finger food (please select 4 options from the opposite page, including dessert)
English cheese board with oatcakes & chutneys

Finger food

£3.75 PER ITEM

Honey & mustard glazed Cumberland sausages
Fish & chips with tartare sauce
Lemon, prawn & rocket risotto balls
Tomato, basil & mozzarella bruschetta
Moroccan lamb brochettes with mint yoghurt
Mini sausage rolls & tomato sauce
Giant cheese straws
Teriyaki marinated salmon
Smoked haddock & cheddar tartlet
Spinach & ricotta quiche
Marjoram chicken skewers
Free range 'Scotch Egg, grain mustard dip

Dessert option

Seasonal fruit tartlets with crème patisserie
Seasonal fruit meringues with raspberry puree
Fresh fruit salad with orange & ginger syrup with vanilla mascarpone
Vanilla & chocolate cup cakes
Double chocolate brownie

DELI & BOARD LUNCH

£18.50

Create your own sandwich lunch. We provide you with a selection of favourite sandwich fillings presented on wooden boards for you and your guest to choose from. Please choose 5 items from the selection below.

Meat selection

Pastrami
Rare roast beef
Honey roasted British ham
Free-range char-grilled chicken
Italian salami
Salt beef

Fish selection

Smoked trout
Line caught tuna & mayonnaise
Smoked salmon
Lemon & prawn

Vegetarian selection

Char-grilled vegetables
Free-range egg mayonnaise
Homemade hummus
English cheddar
British Brie

Served with

A variety of breads & butter
Tomatoes
Mixed leaves
Gherkins

FINGER BUFFET

(We recommend a selection of 5 items)

£2.15 EACH

British roast beef on Yorkshire pudding and horseradish creme
Gravadlax and dill creme fraiche
Cherry tomato & mozzarella brochette
Crayfish tails in cucumber
Mini shepherds pie
Thai green chicken curry skewer with coconut dipping
Char-grilled mini burgers with homemade ketchup
Moroccan lamb brochettes with mint yoghurt
Teriyaki marinated salmon
Fish & chips with tartare sauce
Lemon, prawn & rocket risotto balls
Smoked haddock & cheddar tartlet
Sweet potato, butternut squash & coriander cakes with salsa rosso
Cajun spiced wedges with coriander sour cream
Parmesan shortbread with goat's cheese & apple & plum chutney
Cajun spiced salmon skewer with yoghurt and lime
Mini croque monsieur with torn basil

Dessert

Chocolate cups with mango mascarpone cream
Mini lemon meringue tart

AUTUMN &
WINTER
MENU

FORK BUFFET

Hot fork buffet

£24.50

Please choose two main dishes and one dessert.

Seasonal vegetables and/or salads
Selection of artisan bread and English butter

Meat & fish

Beef & Guinness pie topped with horseradish mash topping
Baked chicken with braised leeks & a tomato, mushroom & pepper sauce
Slow roasted shoulder of lamb with roasted root vegetables & garlic jus
Turkey & ham casserole with celeriac & cranberries
Poached salmon with a creamy clam chowder sauce
Baked cod loin with spiced lentils & a tomato sauce
Pan-fried scallops with butternut squash & saffron risotto
Classic fish pie topped with parsley mash & glazed with Parmesan

Vegetarian

Pumpkin & roasted shallot tart
Roasted root vegetable pie with carrots, parsnips, turnips & leeks
Wild mushroom goulash with steamed rice finished sour cream

Dessert

Spicy brioche and butter pudding
Apple and almond crumble with vanilla custard
Classic bakewell tart
Lemon cheesecake
Seasonal fruit bowl

AUTUMN &
WINTER
MENU

Cold fork buffet

£24.50

Please choose two main dishes and one dessert.

Seasonal vegetables and/or salads
Selection of artisan bread and English butter

Meat & fish

Roast rare beef with watercress, onion chutney & horseradish
Fillet of mackerel, new potato salad & roasted beetroot
Honey glazed ham with mustard mayonnaise
Thai marinated salmon with egg noodles & soy sauce
Chicken & ham hock terrine with spiced apple & sultana chutney
Beetroot cured smoked salmon with pickled vegetables

Vegetarian

Cashew & Stilton quiche
Roasted artichoke, wild rocket & Parmesan fusilli pasta salad
Wild mushroom, thyme, mascarpone & Parmesan slice

Dessert

Spicy brioche and butter pudding
Apple and almond crumble with vanilla custard
Classic bakewell tart
Lemon cheesecake
Seasonal fruit bowl


 SPRING &
SUMMER
MENU
Hot fork buffet

£24.50

Please choose two main dishes and one dessert.

Seasonal vegetables and/or salads
Selection of artisan bread and English butter

Meat & fish

Roasted chicken breast with cous cous and roasted fennel
Pork, roasted pepper and butterbean chilli with herb crushed new potatoes
Slow braised lamb with puy lentils & rosemary
Shin of beef with celery, carrots & shallots topped with herb & bacon dumplings
Ginger & lime crusted salmon with egg noodles & chilli sauce
Tandoori spiced cod loin with saffron & vegetable Biryani
Smoked haddock, salmon, prawn lasagne
Thai green fish curry & basmati rice

Vegetarian

Cauliflower Pateer with steamed rice & coriander Naan bread
Asparagus, pea and watercress tagliatelle with garlic ciabatta
Fennel, spinach and ricotta

Dessert

Eton mess
Mixed berry pavlova
Classic crème brûlée
Tiramisu
Seasonal fruit bowl

Our dishes may contain nuts.


 SPRING &
SUMMER
MENU
Cold fork buffet

£24.50

Please choose two main dishes and one dessert.

Seasonal vegetables and/or salads
Selection of artisan bread and English butter

Meat & fish

Char-grilled Moroccan spiced chicken breast with cucumber and mint Raita
Pork, apricot & lemon thyme terrine wrapped in smoked bacon with onion chutney
Cured meats, selection of Italian salami, Parma ham & Bresola with sun dried tomatoes & balsamic
Seafood board, smoked mackerel, smoked salmon, marinated king prawns, pickled fennel, harrisa mayonnaise, capers
Seared Tuna Niçiose with a soft poached egg
Herb marinated smoked salmon with a citrus dressing

Vegetarian

Sun dried tomato, pesto and Parmesan galette
White onion, pea and feta tart with rocket
Mezze, roasted red pepper hummous, aioli, garlic infused ciabatta, marinated olives, roasted vegetables & char-grilled pitta
Roasted Mediterranean vegetables with haloumi cheese & basil pesto

Dessert

Eton mess
Mixed berry pavlova
Classic creme brulee
Tiramisu
Seasonal fruit bowl

Our dishes may contain nuts.

AUTUMN &
WINTER
MENU

FINE DINING MENU (MAXIMUM OF 25 GUESTS)

3 course menu	£39.00
3 courses with British cheeses	£45.00

STARTERS

Curried parsnip soup with crisped bread
 Smoked Scottish salmon with gribiche dressing, lemon and buttered brown bread
 Caesar salad, baby gem hearts & fresh water prawns
 Ricotta tortellini, tomato coulis, toasted pumpkin seeds & Parmesan shavings
 A warm salad of butter poached potatoes, smoked bacon rashers with red chard and horseradish
 Antipasti of Parma ham, roasted peppers, olives, red pesto, salted focaccia
 A salad of goats cheese, sweet potato, pickled pear and toasted almonds

MAIN COURSE

Poached chicken breast, butternut puree, leeks, spinach with cream sauce
 Mustard rubbed roast pork loin with fresh beetroot relish and sautéed apple
 Beef braised in red wine, mushrooms, fennel, leeks and creamy potato mash
 Fillet of sea bass with pepper ragout, courgette and olive tapenade
 Salmon fillet, crushed potatoes, savoy cabbage & lemon gremolata
 Haddock fillet, broccoli florets, new potatoes and béarnaise sauce
 Potato gnocchi, feta cheese, roast pumpkin with basil & spinach pesto
 Falafel cakes with aubergine puree, rocket leaves and sun dried tomato

DESSERT

Set mascarpone cheesecake with berry compote
 Warm poached pears with vanilla ice cream
 Roasted banana with ginger cake, butterscotch sauce and cream
 Sultana stuffed baked apple with sweetened brioche croutons and vanilla custard
 Individual pear and almond puff pastry flan, dressed with mint, vanilla ice cream
 Mocha tart with caramelised hazelnuts & vanilla cream

SPRING &
SUMMER
MENU

FINE DINING MENU (MAXIMUM OF 25 GUESTS)

3 course menu	£39.00
3 courses with British cheeses	£45.00

STARTERS

Pork, apricot & caper terrine with white onion & thyme chutney
 Thai chicken, carrot, mouli and spring onion salad with sesame seeds & soy dressing
 Herb marinated smoked salmon, pickled cucumber, radish & lemon dressing
 Goats cheese panna cotta, rocket & asparagus salad
 Carrot & ginger soup with coriander & toasted pine nuts
 Chicken & leek terrine, tomato & chilli jam
 King prawn & rocket cocktail, radish, cucumber and chilli salsa & lime

MAIN COURSE

Roasted cod loin, pea, asparagus, lemon & feta risotto
 Beef blade, sweet potato fondant, courgettes, confit red onion & rosemary jus
 Rump of lamb, peas, mint, creamy mash potatoes and thyme jus
 Roasted duck breast, crushed new potatoes, carrots, seasonal greens and jus
 Baked chicken breast wrapped in pancetta, sun dried tomato & watercress risotto
 Herb crusted salmon, tomato and olive cassoulet, peas and broad beans served with parsley oil dressing
 Pork belly with pomme puree, broccoli, glazed chicory and jus

DESSERT

Chocolate & honey mousse with honeycomb and white chocolate shavings
 Peach, passion fruit and Cointreau trifle
 Ginger crème brulee, poached rhubarb and ginger biscuit
 Blueberry and vanilla trifle
 Raspberry panna cotta with poppy seed shortbread
 White chocolate cheesecake with marinated strawberries
 Orange and passion fruit tart

Drinks reception

DRINKS RECEPTION (MAXIMUM OF 150 PEOPLE) **£2.05 PER BOWL**

Root vegetable crisps

Marinated olives

Pesto & Parmesan cheese straws

Cashew nuts

Wasabi peas

Selection of bread sticks (meat & vegetarian option)

Salted pretzels

Japanese crackers & nuts

Mezze style, vegetable crudities, toasted pitta & artisan bread
with deli dips



CORKAGE	
Wine	£12.00
Champagne & sparkling wine	£19.50
CHAMPAGNE & SPARKLING	
Cremant de Limoux	£22.50
Limoux , France	
Gaston Chiquet	£47.25
Champagne, France	
Bollinger	£86.70
Champagne, France	

WHITE WINE	
Berry's House White	£13.65
Vallee de L'Aude, France	
Pinot Grigio Bertoldi	£16.50
Veneto	
Italy	
Pulenta Estate Pinot Gris	£18.15
Mendoza	
Argentina	
Sauvignon de Touraine	£20.55
Loire	
France	
RED WINE	
Cessane Grenanche Merlot	£16.05
Herault, France	
Berry's Good Ordinary Claret	£18.30
Bordeaux, France	
La Flor Malbec	£19.65
Mendoza, Argentina	
Vista Hermosa Pinot Noir	£20.55
Casablanca Valley, Chile	

TERMS & CONDITIONS

The Institution of Structural Engineers wants your event to be a success and the best way to achieve this is to formulate a strong, honest and open relationship with you, where communication is clear and expectations from both sides are understood from the outset.

The Quote

Following our discussions The Institution of Structural Engineers will provide you with an individual written quotation if requested. It will remain valid for your particular event date. In the instance that the event brief alters, it may be necessary to review and reissue the quotation.

The Payment

The Institution of Structural Engineers services are hired under the terms and conditions set out below. The payment by any person of any fees and charges for such services shall be deemed to be an acknowledgment and acceptance by such person of these conditions. When the deposit (or full payment) is submitted, a signed copy of the Terms and Conditions should be supplied to confirm this.

Confirmation of your event will be upon receipt of the requested deposit. Failure to provide one may result in The Institution of Structural Engineers cancelling the event.

Payment Terms

As many costs are incurred on your behalf prior to the event date, The Institution of Structural Engineers have the following payment terms:

- A deposit, based on a minimum of 20% of total quotation costs, is required immediately to confirm your event.
- Full prepayment of all known costs is payable 1 week before the day of your event.
- Any outstanding accounts of 30 days will incur interest at 2% above the HSBC Base Rate, of the total invoice.
- Corporate accounts are required to be settled in full within 14 days of the Invoice Date.

Cancellation

In the instance that you need to cancel your event, the following conditions will apply:

- All cancellations must be made in writing via email or letter to the Events department at The Institution of Structural Engineers. The Event will only be cancelled when the Client is receipt of a Cancellation Acceptance from The Institution of Structural Engineers, which will be either a written letter or an email from The Institution of Structural Engineers.
- If the Client shall cancel or be deemed to cancel the Event one calendar month prior to the Event Date specified in the quotation, then the Client shall be liable to pay 20% of the Total Costs in addition to all out of pocket disbursements or costs of The Institution of Structural Engineers in relation to the proposed provision of the Services, credit being given for any Payment on Account already paid.
- If the Client shall cancel or be deemed to cancel the Event less than one week prior to the Event Date specified in the quotation, then the Client shall remain liable to pay 100% of the Total Costs.
- Where circumstances beyond The Institution of Structural Engineers control prevent us from fulfilling any obligations, The Institution of Structural Engineers will, by notice in writing to the Client, terminate the Contract and return to the Client any balance of the Payment on Account remaining after settlement of all or any costs, expenses or liabilities howsoever incurred in respect of the proposed provision of the Services.

Liability

The Institution of Structural Engineers confirms that they have and will maintain sufficient Public Liability Insurance for events of the nature of the booking. A copy of the certificate (or scanned PDF image) is available upon request.

The Institution of Structural Engineers follows strict HACCP guidelines for all food production, handling, storage and distribution and dealings with our clients and their guests. Our policy, based on these guidelines, restricts the service of foodstuffs to a maximum of four hours after being removed from refrigeration. The Institution of Structural Engineers advise that all food must be consumed after two hours of initial serving, therefore any food consumed after two or more hours of it first being served is at the clients discretion and therefore becomes their responsibility.

Catermasters

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