



HOSPITALITY MENU 2025 - 2026

hospitality@soas.ac.uk

REFRESHMENTS

Organic Tea & Premium Filter Coffee (per person)	£2.95
Organic Tea & Premium Filter Coffee and 330ml Water Can (per person)	£3.65
Organic Tea & Premium Filter Coffee and Biscuits (per person)	£3.35
Coffee / Tea and 2 mini pastries (per person)	£4.45

SHARING OPTIONS

Still or Sparkling Water Bottle 750ML	£3.50
Jug of Juice 1L (Apple, Orange, Cranberry, Pineapple, Tropical)	£4.50
Jug of Mocktail 1L	£6.50

INDIVIDUAL OPTIONS

Still or Sparkling water 330ml (individual Can)	£1.35
Soft Drinks 330ml Can (Fanta Orange, Sprite, Coca Cola, etc)	£1.85



SWEET & SAVOURY SNACKS



BISCUITS & COOKIES

Biscuit – Individually wrapped	£1.50
Freshly Baked Cookie – Triple Belgian Chocolate or Oat & Raisin	£2.50

TREATS

Freshly Baked Muffin – Chocolate or Blueberry	£3.00
Chocolate Brownies – Individually wrapped Gluten Free	£3.00
Cupcake	£3.60
Slice of Chef's Cake	£3.60
Blackberry & Coconut Chia Pudding	£4.20

SAVOURY

Crisps / Pop Corn / Veg Crisps (Individually wrapped)	£1.50
Lentil Crisps / Pretzels / Chilli Crakers (Individually wrapped)	£1.70
Peanuts - Individually wrapped	£2.00
Olives Bowls (for 5 people)	£6.50

BREAKFAST OPTIONS

MORNING SNACK (per person, min 5 people)

Tea & Coffee / Water Can / Freshly Baked Muffins / Fresh Fruit Bowl	£7.20
Tea & Coffee / Water Can / Freshly Baked Cookies / Fresh Fruit Bowl	£7.20
Tea & Coffee / Water Can / Chocolate & Protein Bars/ Fresh Fruit Bowl	£7.00

MORNING FEAST (per person, min 10 people)

Mini Sausage Baps, Savory Filled Croissant, Mini Danishes, Juices	£15.00
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BAGEL BAR (per person, min 15 people)

Bagels with a Selection of:	£9.50
Salmon, Cream Cheese, Avocado, Cucumber, Tomatoes, Cheese	

YOGHURT BAR (per person, min 15 people)

Natural Yoghurt & Chia Pudding with a selection of:	£8.50
Fresh Berries, Granola, Seeds Mix	



SANDWICH OPTIONS



MINI ROLL PLATTERS (One platter for 5 people)

Vegetarian Roll Platter	£25.50
Meat Roll Platter	£26.00

SANDWICH PLATTERS (One platter for 5 people)

Deli Meat Platter	£25.50
Deli Vegetarian Platter	£24.50
Deli Fish Platter	£26.00
Gluten Free, Halal or Vegan Platter	£26.50

WRAP PLATTERS (One platter for 5 people)

Meat Tortilla Wrap Platter	£31.30
Vegetarian Tortilla Wrap Platter	£31.30

LUNCH PACKAGE (Per person, Minimum 5 people)

Sandwich Platter / Crisps / Can of Soft Drink / Fresh Fruit	£8.50
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GRAB & GO BAG (Per person)

Sandwich / Crisp / Fruit / Chocolate Bar / Can of Drink	£8.50
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LUNCH OPTIONS

POKE BOWL (Per person, min 15 people)

Salmon Poke Bowl £9.65

Scottish salmon, carrots, cucumber, tomato, pickled red cabbage, edamame & white rice Garnished with lemon and spring onions.

Spicy Chicken Poke £9.65

Marinated spicy Chicken, sweetcorn, carrots, cucumber, tomatoes, pickled red cabbage, edamame & mashed avocado. Garnished with pack choi spring onions.

Avocado & Mango Poke £9.10

Mashed avocado, mango, sweetcorn, carrots, cucumber, tomatoes, pickled red cabbage & edamame. Garnished chili flakes and lime.

Veggie Poke £9.10

Grilled tofu, mango, sweetcorn, carrots, cucumber, tomatoes, pickled red cabbage, edamame & quinoa. Garnished with soya lime dressing.

HOT BUFFET LUNCHEON (Per person, min 15 people)

Selection of: £28.00

2 Protein (Vegan, Fish or Meat)

1 Base (Pasta, Rice, CousCous, etc)

2 Sides (Salads, Vegetables)

Please enquire for Daily Menu



AFTERNOON OPTIONS

PREMIUM PICKY BITES (One platter for 7 people)



Luxury Crudité Selection

£25.00

Carrot Batons, Cucumber Batons, Celery, Bell Pepper Batons & Cherry Tomatoes.
Served with Tasty Houmous Dip

Antipasti Platter

£32.00

A selection of Meats (no Beef), Cheese, Vegetables, Pickles, Olives and Grapes on a Bed of Salad leaves

Meat Selection

£30.00

Full Meat platter including a selection of Smoked and Cured Ham, Salami, Chorizo Turkey slices & Grissini (contains Pork)

Cheese & Crackers

£32.00

A selection of cheese and biscuits with Chutneys, Pickles and Grapes on a bed of Salad Leaves

Eastern Platter

£31.00

Onion Bhajis, Spiced Chicken; Bombay Potato & Spicy Falafel accompanied by Mint Yoghurt, Red Onion, Cucumber and Mango Chutney

Burrata Platter

£32.00

Italian Burrata Cheese, served with Tomatoes, Basil, Focaccia sliced and Olives

AFTERNOON OPTIONS

AFTERNOON TEA (per person, min 15 people)

Mini Tarts / Scones / Finger Sandwiches / Tea & Coffee / Water	£25.00
Add a Glass of Prosecco or Champagne	£6 /£12

SWEET PLATTERS (One platter for 10 people)

Sweet Treat - Brownies, Cookies, Loaves, Muffins	£25.00
Petit Fours Selection	£22.90
Macarons Selection	£22.80

SEASONAL FRESH FRUIT

Whole Fresh Fruit (per item)	£1.20
Fruit Salad – Individually packed	£3.80
Fruit Platter - Seasonal & Tropical Fruit (One platter for 8 people)	£25.00

Birthday Cake? Please enquire hospitality@soas.ac.uk



WINE & BEER LIST



BEER £4.00 Each

Moretti

Peroni

CIDER £4.00 Each

Apple Cider

Fruity Cider

WHITE WINE

Pinot Grigio – Bello Tramonto £18.50

Ripe green fruit peachy, steely, mineral tones. Dry, crisp and refreshing finish

Sauvignon Blanc – Le Jardine £22.00

Elegant arrangement of gooseberry, lemon and blackcurrant flower

ROSE WINE

Pinot Grigio Blush – Bello Tramonto £19.50

this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries

RED WINE

Primitivo – Maestro Puglia £19.00

Strawberry and redcurrant flavors, as well as hints of walnut and dark chocolate

Chianti Classico – Saint’Lario £23.00

Spicy, warm with hints of coffee & dark fruit. Full-bodied firm and soft tannins

SPARKLING WINE

Prosecco – I Castelli Spumante £20.50

Dry, medium acidic, rich pear notes, green apple, light apricot notes, slightly flowery

Champagne - Charles Jubert £55.00

Full bodied, complex and creamy with notes of citrus and white flowers

Champagne – Castelnau Vintage 2003 £80.00

Pear, brioche and spicy aromas, notes of fresh walnut

CANAPES

(min order 100 pieces, £3.50 each)



MEAT

Duck Parfait, Rhubarb & Ginger Pain De Mie
Smoked Chicken Mousse Black Grape Bagel
Pastrami, Mustard, Gherkin Ciabatta

FISH

Smoked Salmon Tartar With Mascarpone On Blinis
Open Prawn With Tomato Mousseline On White Bread
Blinis With Mascarpone And Avruga Caviar

VEGETARIAN

Avocado Mousse, Hard Cheese, Black Olive On Mediterranean Bread
Asparagus, Sundried Tomato Sesame Seeds On Blinis

VEGAN & GLUTEN FREE

North African Minted Couscous On Carrot
Pea, Mint & Broad Bean Risotto Cake

Please enquire for a full list, we have over 100 canapes available!



DRINKS PACKAGES



DRINKS PACKAGES*

The Classic – Wine, Beer & Soft Drinks	£28.50
The Premium – Prosecco, Premium Wines, Beer & Soft Drinks	£32.50
The Executive – Champagne, Premium Spirits, Wines, Beer & Soft Drinks	£45.50

Please enquire for a Bespoke Cocktail menu!

** Minimum 30 people, Prices per person for a 2 hours service*

TERMS OF SERVICE

This menu has been created to suit a wide range of events, tastes and budgets from light refreshments to working luncheons, receptions and formal dining.

We appreciate that everyone's needs are different when organizing meetings and events and as such we can offer the following:

- A drop off and go service: delivery are made to the location of your choice. Restrictions may apply if the building is not fully accessible.
- Waiting service: a dedicated member of our team will look after your event.
- Bespoke hospitality: is an option for clients whose events are amore complex in planning, therefore requiring the guidance of our hospitality team.

We will tailor the menus and event service just for you, which will help create the experience for you and your guests. Please feel free to contact us with any enquiry.

Serviced deliveries:

For every 50 guests we will quote you for one hospitality team.

Additional charges will apply on an hourly basis for the total hours required.

All prices are quoted per person and are served from 8AM to 5PM Monday to Friday. At other times the following charges will apply:

TIMING	WEEKDAYS	WEEKENDS
8am to 5pm	additional 15% to the total cost of catering	Additional 25% to the total cost of catering.
After 5pm Minimum labour charge £150	additional 20% to the total cost of catering*	Minimum Labour charge £200

SHORT NOTICE REQUESTS: Less then 5 working days additional10% on top of service fee

Furniture and space:

Please ensure that you have booked furniture for your event on [Planon](#).

We regret, but we are unable to provide catering within lecture theatres.

Dietary requirements:

Please inform us at the time of booking of any special dietary requirements that your guests may have, particularly allergies and intolerances.

Notice periods:

- Minimum of 10 working days for all catering enquiries
- 5 working days final numbers & dietary requirements confirmation

Cancellation charges:

- 100% charge with less than 5 working days notice
- 0% charge with more than 5 working days notice

Additional Information:

- Corkage will be charges at £7.00 per standard bottle for customers wishing to bring their own bottles. Beers & ciders is £2.50 per bottle.
- There is a minimum order charge on all hospitality functions and meeting requests of £20.00 for SOAS internal & £50 for external booking
- Please enquire for any allergy request. We can not guarantee 100% traces free of any allergen!
- Images on this menu are for illustration purposes only
- External clients, please note that the prices in this menu are subject to VAT.