



W12 Conferences



W12 Conferences  
Catering services



## INTRODUCTION

As the perfect complement to your meeting, conference or other event. W12 Conferences offers the catering that delegates look forward to.

Whether you want a congenial coffee-break or a wonderful lunch, our experienced catering staff can prepare and serve a wide range of delicious food and beverages influenced by cuisine from around the world.

Naturally, our team can also help with vegetarian, vegan or other special dietary requirements. Please tell us what you need when you arrange your event.

Catering is normally served in our comfortable lounge area (subject to availability), an informal stand-up buffet area that's conducive to relaxation and networking.

We hope you enjoy your event.

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At least five working days notice is required for orders or cancellations.  
Cancellations received after this date may incur a charge.  
Please note that VAT is added to all orders not settled by an internal budget code.



## MENU

### Hot Drinks

£1.25

Including:

Fresh coffee

Decaffeinated coffee

A selection of teas

Above served with shortbread biscuits

£1.95

Above served with mini muffins

£2.55

### Soft Drinks

Still or sparkling water (1ltr)

£2.85

Fruit juice (1ltr)

£2.50

Coke or diet coke (per can)

£0.85

### Continental Breakfast

£3.95

Selection of mini patisseries (two per portion)

Selection of fruit juices

Selection of teas and coffee

### Afternoon Tea

£4.25

Scones with butter and jam

Selection of teas and coffee

Selection of fruit juices

Still or sparkling mineral water



## Classic Working Lunch

£5.75

Selection of sandwiches  
(1 round per portion)  
Crisp selection  
Whole fresh fruit

## Premium Working Lunch

£8.45

Selection of sandwiches  
(1 round per portion)  
Little bites  
Please choose 3 from:  
Chicken satay; Smoked salmon blini; Oriental king prawn rolls;  
Mini chicken kiev's; Mini cheese & tomato frittatas(V);  
Mini vegetable samosa(V); Vegetable satay(V); Mini cheesecakes  
  
Crisp selection  
  
Whole fresh fruit

## Finger Buffet 1

£6.45

Little bites  
Please choose 5 from:  
Chicken satay; Smoked salmon blini; Oriental king prawn rolls;  
Mini chicken kiev's; Mini cheese & tomato frittatas(V);  
Mini vegetable samosa(V); Vegetable satay(V); Mini cheesecakes



## Cold Buffet

£10.95

Coronation chicken  
(Fillets of chicken bound in a lightly curried mayonnaise)  
Vegetarian quiche(V)  
Selection of salads  
Mini bread rolls  
Mini Cheesecakes

## Cold Buffet 1

£14.50

Fillet of Salmon served with a lemon and tarragon sauce  
Stuffed Peppers filled with wild rice(V)  
Selection of salads  
Mini bread rolls  
Fresh fruit salad

## Cold Buffet 2

£11.25

Stuffed chicken breast platter  
(Sliced chicken breast stuffed with char-grilled vegetables and sliced chicken breast stuffed with spinach and pancetta )  
Goat's cheese and red pepper tart(V)  
Selection of salads  
Mini bread rolls  
Banoffee pie



## Hot Buffet

£9.95

Two hot meals

Please choose 2 from:

Chicken masala; Chilli con carne; Beef stroganoff;

Ratatouille(V); Mushroom stroganoff(V)

Mini bread rolls

Whole fresh fruit

## SERVED LUNCH

### Hot Lunch 1

£12.95

Traditional lasagne

Four cheese tortellini in mushroom and cream sauce(V)

Roast vegetable and rocket salad(V)

Fresh Italian breads

An assortment of cakes and a selection of fresh seasonal fruit

### Hot Lunch 2

£12.95

Thai green chicken curry

Thai red vegetable curry(V)

Pad Thai noodles(V)

Vegetable fried rice(V)

An assortment of cakes and a selection of fresh seasonal fruit

NOTE: Minimum order of 20 on our hot lunch menus

Served at a 70/30 ratio of meat/vegetarian



### Hot Lunch 3

£12.95

Moroccan meatballs  
Slow cooked vegetable tagine(V)  
Roast pepper and mushroom couscous(V)  
Baby carrot salad(V)  
Mediterranean breads  
An assortment of cakes and a selection of fresh seasonal fruit

### Hot Lunch 4

£12.95

Piri Piri chicken kebabs  
Spicy halloumi and roast vegetables kebabs(V)  
Coriander and lemon rice(V)  
Red pepper and tomato salad  
Assortment of Mediterranean breads  
An assortment of cakes and a selection of fresh seasonal fruit

### Hot Lunch 5

£12.95

Stir fried chicken with lime and coconut  
Thai stir fried red beans(V)  
Vegetable and coriander rice(V)  
Thai noodle salad(V)  
An assortment of cakes and a selection of fresh seasonal fruit  
Note: Can also be served cold

### Hot Lunch 5

£12.95

Greek pastitsio  
Greek style mushrooms & chick peas(V)  
Garlic & herb infused new potatoes(V)  
Greek salad(V)  
An assortment of cakes and a selection of fresh seasonal fruit

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Served at a 70/30 ratio of meat/vegetarian



## RECEPTIONS

### Canapés Menu 1

£8.50

5 per person

Luxurious lumpfish caviar tartlets  
Super smoked trout and shrimp  
Emmental Cheese  
Sun-dried tomato and pesto  
Guacamole and crab

### Canapés Menu 1

£11.50

9 per person

Surimi, crab and lemon confit on arctic bread  
Peach chutney and smoked duck on gingerbread  
Chicken curry and sultan on rye bread  
Smoked salmon and lemon cream on poppy seed blinis with poppy seeds  
Dried fruits, duck mousse and duck foie gras on rye bread  
Broccoli, goats cheese and tomato on tomato bread  
Prawn and guacamole on rye bread  
Anchovy and horseradish on blinis  
Streaky bacon, cream cheese and Roquefort on rye bread

Why not add one of these items to your coffee breaks or lunch menus?

### Fruit Platter

£3.75

A selection of seasonal fruits cut into bite size portions

### Cheeseboard

£3.75

Minimum of 12 people

A selection of English and continental cheese with biscuits and grapes





## DRINKS

### Wine Menu

#### Champagne / Sparkling Wine

<b>Prosecco Raboso Rose</b>	£13.05
Fun, frothy and full of juicy red berry fruit! The UK's first pink prosecco	
<b>Prosecco</b>	£13.05
Brilliant Italian sparkler with lots of easy going soft apple and pear fruit.	
<b>Veuve Delaroy Brut</b>	£28.90
Our "house" Champagne. It is a soft, delicate Champagne with lots of zingy citrus and nutty almond notes.	

#### White Wine

<b>Terre Forti Trebbiano</b>	£7.65
Dangerously gluggable, this is a fresh, zippy white with crisp, melon fruit and some floral notes.	
<b>Jackalberry Chenin Blanc Colombard</b>	£7.65
Fresh citrus and peach flavours with zippy acidity and a refreshing finish	
<b>Ca'Marengo Pinot Grigio Delle Venezie</b>	£9.10
An Italian dry and refreshing wine with delicate hints of pears and apples and a light clean finish.	
<b>Thomas Mitchell Chardonnay</b>	£9.45
A lovely Australian, with tropical fruit and light creamy oak.	
<b>Valdivieso Sauvignon Blanc</b>	£9.45
A fruity Chilean Sauvignon with passion fruit, gooseberry and lime.	
<b>Tatachilla Growers Semillons/Chardonnay Blanc</b>	£10.40
A zingy refreshing Australian with grapefruit, lemon and passion fruit flavours.	
<b>Laroche 'L'Petit Chablis</b>	£17.20
A French baby Chablis, light and fresh with a juicy citrus.	



## Red Wine

**Terre Forti Sangiovese Rubicone**

£7.65

An Italian red with cherry fruit, subtle spice and a food friendly style.

**Jackalberry Cabernet Sauvignon Merlot**

£7.65

A South African friendly wine, with ripe plum and blackcurrant fruit and soft rounded tannins.

**Thomas Mitchell Shiraz**

£9.45

.An Australian red with big black fruit flavour mixed with a rich spiciness.

**Valdivieso Merlot**

£11.80

A rich, seductive Chilean Merlot that oozes chocolaty/mocha charm.

**Tatachilla Partners Cabernet/Shiraz**

£12.90

An aromatic red with dark fruit, very rich and satisfying.

**Senorio De Lambarta Rioja Crianza**

£13.35

A Spanish veritable melting pot of cherries, berries, spices and vanilla.

**St-Emilion**

£17.65

A delicious soft Bordeaux made mainly out of Merlot and full of rich plummy, blackcurrant fruit with a hint of spicy oak.

NOTE: Wines are sold on sale or return basis

## Beers

**A selection of bottled beers**

£3.75