

THE *good eating* CO.

HOSPITALITY BROCHURE

BUSINESS DESIGN CENTRE
SEPTEMBER 2026- AUGUST 2027

INFORMATION

All Prices are Exclusive of VAT

All power requirements must be communicated prior to the event to ensure smooth delivery of services to the BDC representatives

Please Note

Our policy, as exclusive caterers to the Business Design Centre does not allow for food and beverage to be brought onto the premises. This applies to organisers, guests and other persons. Food and beverage remains the property of The Good Eating Company here at the Business Design Centre and cannot be removed from the premises without prior approval.

Event Details

All catering details, final costings etc should be arranged directly through The Good Eating Company office approximately twenty one working days prior to the date of the event. These details will be entered into an "Event Order/Quote", duplicate copies of which will be forwarded to you promptly for approval and signature a minimum of fourteen days prior to the event taking place. Please refer to our full terms and conditions for payment details.

Confirmation Of Numbers

For organisational purposes we would like to know the approximate number of guests two weeks prior to your event. The final guaranteed number of guests is required three working days prior to the event. The final figure will be regarded as the minimum number.

Payment

A payment request for the total charge of a function will be issued by the company for the total balance payable, which must be settled PRIOR to the event commencing or within fourteen days of the date of request, whichever is earlier.



HOSPITALITY

BREAKFAST

Minimum numbers is 10 persons

SWEET TREATS

Brownie, Granola Bar
or Raspberry Blondie £6.75
Giant Cookie £4.90
Muffin of the Day £6.75

BREAKFAST ROLLS

Selection of Bacon, Sausage
and Vegan Rolls £7.80
with GEC Brown Sauce & Ketchup

Mini Open Croissants £8.10
(egg, smoked salmon, mushrooms & avocado)

BREAKFAST POTS

Granola Yoghurt Pot £6.50
Coconut Bircher Muesli £6.50
Whole Fruit Bowl £4.80
GEC Fruit pot £6.50

BEVERAGES & PACKAGES

Tea & Coffee £4.50
Tea, Coffee & Biscuits £5.75
Tea, Coffee & Mini Pastries £7.95
Coffee Flask £106.25 & Hot Water Flasks £80.00
Afternoon Break: Coffee, Tea & Sweet Treat £7.95

Water Cooler £79.50 (comes with paper cones)
Water Keg £35.00
Bottled Water 330ml £2.65
Bottled Water 750ml £4.85
Orange or Apple Juice Litre £6.90
Soft Drinks £3.00

SANDWICH LUNCH

Minimum numbers is 10 persons. Prices are listed per person.

All platters include a selection of soft drinks. All sandwich lunches will comprise a selection of fish, meat, vegetarian, and vegan fillings.

PLATTER ONE

A Selection of sandwiches with a variety of fillings, served with crisps.

£24.00

PLATTER TWO

A Selection of sandwiches with a variety of fillings, served with crisps and whole fruit

£28.00

PLATTER THREE

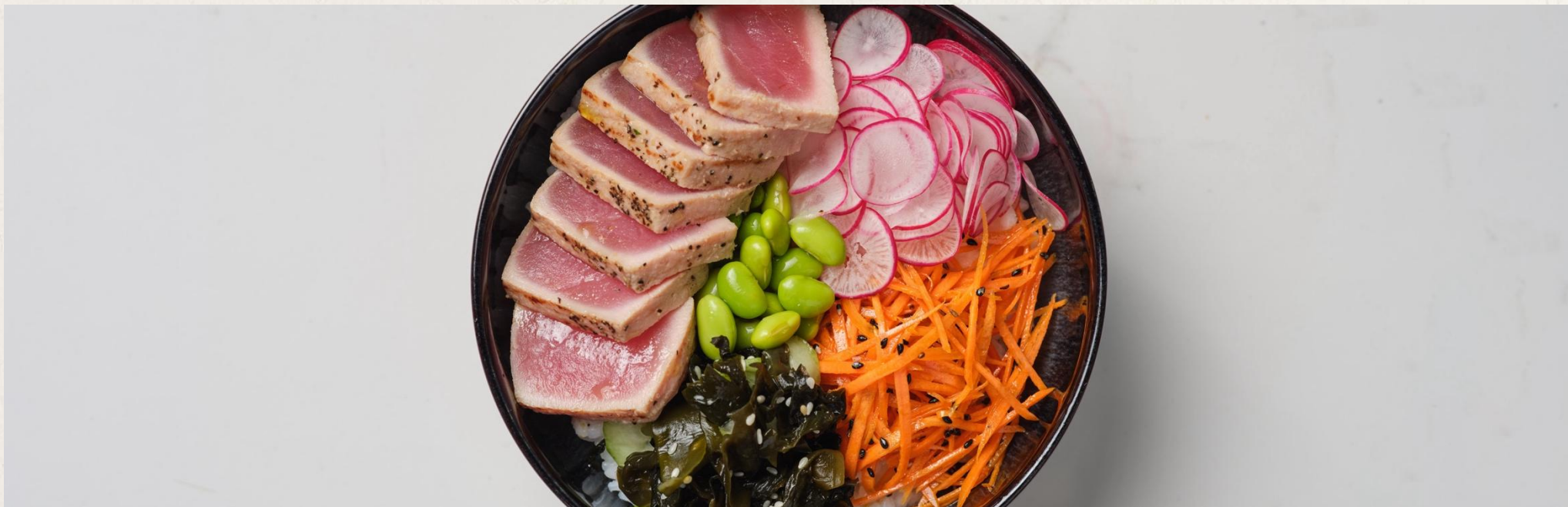
A Selection of sandwiches with a variety of fillings, served with crisps, whole fruit and a sweet treat.

£31.00

MEAT & CHEESE BOARDS

Meat and Cheese Boards with freshly made breads. A selection of English cheeses and local charcuteries served with pickles, grapes and chutneys.

£26.00



B O W L F O O D

4 items from the selection below. Minimum numbers is 80 persons. Tray service only. £45.00 per person or £12.00 per bowl.

M E A T

Pulled Chicken Tinga with cumin rice
Jerk Chicken with Coconut Rice and Slaw
Seared Beef, Soba Noodles and Jim Jam

F I S H

Ponzu Salmon Poke Bowl
Hot Smoked Salmon Nicoise Salad
Coconut Fish Curry with Jasmine Rice

V E G A N & V E G G I E

Beetroot Falafel Tabbouleh Bowl (VG)
Casarecce Putanesca (V)
Wild Mushroom Risotto (V)

HOT LUNCH

Choose 2 meat/ fish, 1 vegetarian/ vegan, 2 salads & a mix of 2 desserts. Minimum numbers is 50 persons £54.00 per person

Soft drinks will be served with lunch (water, sprite, diet coke, coke) premium drinks on offer please contact sales team

Lunch service is a stand-up buffet in one specified catering area only. Seated lunches will incur additional surcharges. Kindly note that for all hot food offering lunches, there might be a power requirement involved, where additional costs will apply. The BDC representative will assist you with the cost of the power.

MEAT

Moroccan Braised Lamb Neck Tagine
Apricots, almonds, Ras el hanout,
served with golden couscous.

Thai Beef Massaman Curry
Served with jasmine rice.

Jerk Chicken Curry
With rice and peas.

Chipotle Chilli Beef Shin
Slow-cooked beef in a smoky
chipotle chilli sauce.

Harissa Chicken Thighs
Served with charred vegetable pilaf

FISH

Lemon Sumac Hake
With Harissa peppers & Persian rice.

Cornish Baked Pollock
Smokey butter Bean Cassoulet & Roast Potatoes

Coconut Tilapia Fish Curry
With cauliflower pilaf.

GEC Fish Pie
Topped with Keens cheddar mashed potato

SALAD

Chef Seasonal Market Salad.

VEGAN & VEGGIE

Cassarecce alla Norma
Rich tomato, aubergine & basil sauce.

Katsu Tofu Curry
With steamed rice & sesame pak choi.

Delicia Squash & Homedod's Chickpea Tagine
Served with tabbouleh.

Puttanesca Potato Gnocchi
Tomato, olives, capers & herbs.

Thai Spiced Aubergine & Lentil Curry
With fragrant jasmine rice.



SWEET TREATS

Chocolate Brownie
Carrot & Walnut Cake

Citrus & Poppy Seed Loaf
Goosey Chocolate Cake
Tahini & Raspberry Blondie

Orange & Plum Cake
Blackberry & Coconut Cake

BEVERAGES

The following beverages include the provision of glassware and service. Please note drinks are sold on a consumption only basis. Please enquire for requests regarding wines not listed. All our prices are net and priced per item.

WHITE WINES

Parajes de Paniza, Chardonnay / Garnacha Blanca £32.00

Very subtle nose, elegant and fresh, with floral and citrus notes that give away to fine and elegant creamy toasted memories. Creamy, delicate and silky on the plate with honeyed notes, balsamic hints and a long finish with hints of Werthers Original.

Les Genêts Colombard/Sauvignon Blanc £36.00

Pale lemon with green tints, the nose is grassy with just hints of apples, guava and capsicum, it finishes fresh and bone dry.

RED WINES

Les Bêtes Rousses Carignan/Grenache £32.00

Ruby coloured with hints of spice and red berry on the nose. Well rounded and balanced, with gentle tannins.

Les Genets Syrah/Grenache £36.00

Medium deep colour with a lovely nose of black fruit and spices. The palate is medium bodied, fruity and smooth and framed by ripe gentle tannins.

SPARKLING WINE

N.V. Louis Changarnier Chardonnay 'Blanc de Blancs' £40.00

The Chardonnay Brut is made from grapes grown in the Burgundy region and is a pleasant, dry fruity fizz, with a surprising amount of depth in this price bracket. An excellent all-rounder, with a refreshing, lively flavour and much finesse. Pure, fresh Chardonnay fruit.

CHAMPAGNE

N.V. Laytons Brut Reserve £79.00

Medium lemon colour, fine mousse. The nose has good richness and depth of toasty fruit, showing elements of lemon zest and brioche. The palate is refreshing yet also quite full, with a long and balanced finish developing nice yeasty notes.

BEERS

Meantime Lager, Meantime Pale Ale, Asahi, Peroni £6.20

Moretti, Stella, Budweiser £5.80

Heineken 0% £6.50

Drinks

Mineral Bottled Water (750ml) £4.85

Mineral Bottled Water (330ml) £2.65

Fresh Orange & Apple Juice (1L) £6.90

Coca Cola, San Pellegrino £3.00

Diet Coke , Coke Zero £2.70

DRINKS PACKAGES

Packages based on a 1-hour drinks reception. Times can be extended but will be subject to additional costs.

Priced per person. Minimum numbers 20 pax.

PACKAGE ONE

£22.00 per person

House Wines

Bottled Beers

Soft Drinks Selection

Plus Nibbles selection £24.50 per person

Plus three Canapes selection £29.80 per person

PACKAGE TWO

£26.50 per person

House Sparkling

House Wines

Bottled Beers

Soft Drinks Selection

Plus Nibbles selection £27.50 per person

Plus three Canapes selection £35.50 per person

NIBBLES

£7.50 for 3

Select up to 3 from the selection below:

Salted Crisps

Nut & Cracker Mix

Marinated Greek Olives

GEC Homemade Cheddar Cheese Straws

Sea Salted Peanuts

Dry Roasted Peanuts

COCKTAILS

£15.00 each

Sangria/Pimms

Bellini

Negroni

Espresso Martini

Frozen Strawberry Margarita

English Garden (Non-alcoholic)

Pre-batch options are available at a cheaper price. Ask to the team for bespoke options.



CANAPES

Minimum numbers is 20 persons with 5 items per person. £23.50 per person or any additional item £5.50 per item, Our canapes are perfect for a pre-dinner selection or standing party. All canapes parties will comprise of a selection of Meat, Fish, Vegan and Vegetarian items.

MEAT

Mini Lamb Kofta Skewers with Tzatziki
Braised Beef Shin & Celeriac Remoulade
Spicy Chorizo & Manchego Crostini
Chicken Caesar, Buckwheat Waffle & Pickled Celery

FISH

Crab, Lime & Chilli Tostada
Hot Smoked Salmon, Rye Toast
Tempura Prawn with Sweet Chilli
Smoked Salmon & Dill Pancake

VEGAN & VEGGIE

Nosausage Roll (VG)
Aubergine & Tomato Bruschetta (V)
Grilled Polenta with Artichoke Salsa (V)
Cream Cheese Stuffed Poponcini Pepper (VG)

FINE DINING

Minimum numbers is 50 persons. Surcharge of £14.95 will be added for numbers less than 50.

Starting from £139.50 per person.

Upgrade to a 30-minute Prosecco reception before dinner for an additional £12.95 pp.

SAMPLE MENU

A Selection of Artisan Bread and Butter

Amuse Bouche

Jerusalem Artichoke Velouté, Crispy
Parmesan, Truffled Trompette Mushrooms

Crispy Pork Belly, Pickled and Roasted Apple,
Heritage Carrots and Mustard Dressing

Apple Tart Tatin, Vanilla Ice Cream

Selection of Petit Fours
served with variety of teas and coffee

This package includes a three-course dinner along with a drink allowance of 1/2 bottle of wine and 1/2 bottle of water per person.

This is a sample menu. Following a consultation we will design a bespoke menu for your event.

The price would be on application, taking into consideration the numbers and service required.

INFORMATION

VOUCHER OPTIONS FOR SPONSORS & EXHIBITORS:

If you, as a client, wish to provide vouchers for visitors, exhibitors, or staff, we can arrange this. Vouchers can be redeemed for hot drinks, such as tea or specialty coffee, or a Grab-and-Go lunch bag. These options are very popular and convenient, perfect for quick "on-the-go" offerings that keep guests happy.

HOT DRINKS VOUCHERS:

Redeemable at the agreed location
Each voucher is valid for one item only
Must be prepaid before the event
Non-refundable and cannot be exchanged for other items
All vouchers should be shared with the sales team for approval before the event

GRAB-AND-GO LUNCH PACKS:

We offer a Grab-and-Go lunch option, ideal for exhibitors and staff who need something quick and easy while working. Each pack includes:
A sandwich
A pack of crisps
A soft drink
A pack of crisps

IMPORTANT DETAILS:

All packs must be prepaid prior to the event
Packs are non-refundable and cannot be exchanged for other items
All vouchers should be shared with the sales team for approval before the event
Please discuss with the sales team the sandwich options, pricing, and any additional items you would like to offer your guests

