



Summer Hospitality



How to Book

Selecting your Menu

When placing your order, please advise us of any allergies or dietary requirements.

Placing your Order

Once you have made your selection, please place your order by emailing:

Glasgow.event.planners@jpmorgan.com

All order confirmations are subject to availability.

Order Deadlines

As a minimum, we do require the following notices for all hospitality orders:

- 48 hours for Breakfast, Sandwich / Salad lunch, Pizzas, All Day Snacking (selected items). Order before 10:30am.
- 72 hours for Grazing Buffet, Bowl Food, Hot Fork Buffet, All Day Snacking (selected items). Order before 10:30am.
- A minimum of 5 working days for alcohol orders, hot and cold buffets, canapés.

Cancellations

You may incur a charge if cancelled within 48 hours of your booking.

Dietary Requirements

For those with special dietary requirements or allergies, please don't hesitate to ask a member of our events team.

Special Events

If you are planning a special event and would like to discuss the details with us, please contact:

Glasgow.event.planners@jpmorgan.com

Pricing

Please note prices shown are net pricing and VAT will be added for gross price.

For out of hours events additional staffing charges will apply.

Hospitality

Breakfast

Hot morning rolls 3.85pp

Please choose from the following fillings:

Bacon, potato scone (plant-based), Lorne sausage (halal), plant-based sausages

1 roll per person

Continental breakfast 6.85pp

Selection of:

- Croissant with tomato & avocado
- Croissant with cream cheese & salmon
- Selection of freshly sliced fruits

1 of each item listed per person

Ultimate breakfast package 13.20pp

This includes a selection of Danish pastries, croissants, muffins with whole fruits. This is also includes a selection of teas, coffee, orange juice with still and sparkling water.

1 of each item listed per person





Breakfast

Additional items

Yoghurt, mango puree & coconut granola	2.40pp
Apricot & cardamon overnight oats	3.80pp
Danish pastries	2.20pp

Delegate packages

Package 1 16.30pp

Morning delivery of tea, coffee & water along with a continental breakfast and afternoon delivery of tea, coffee & water along with freshly baked cookies

Package 2 28.50pp

Morning delivery of tea, coffee & water along with a continental breakfast. Deluxe sandwich lunch with fruit, crisps & soft drinks, followed by afternoon delivery of tea, coffee & water along with freshly baked cookies





Sandwich lunch

Non gluten containing bread is available on request.

Please highlight any dietary requirements or plant-based options if required.

Classic sandwich lunch

9.45pp

Selection of freshly made sandwiches on white & brown bread with seasonal fillings. Served with a fruit platter and a selection of Kettle Chips.

Tuna sweetcorn, chicken tikka, ham & cheese, hummus & cucumber (rocket), vegan pesto grilled vegetables, cheese & pickle

Deluxe sandwich lunch

10.75pp

Selection of freshly made sandwiches with seasonal fillings. Served on artisan deli bread with a fruit platter and selection of Kettle Chips.

Please choose 4 from the following fillings;

Falafel & mango chutney, chicken Caesar, smoked salmon & cream cheese, charred aubergine, tahini & pomegranate, sun-dried tomato tapenade & olives, Cajun chicken & avocado with lime yoghurt dressing

Sweet treats

From 1.80pp

Choose from the following; Freshly baked cookies, vegan chocolate brownies, mini cheesecakes, bite-sized cake selection

*These are sample menus which rotate monthly
Please note this is net pricing and VAT will be added for gross price.*

Salad lunch

Please highlight any dietary requirements or plant-based options if required.

Chef's selection 7.00pp

Buffet style salad lunch with chef's selection of seasonal salad, vegetables, grains and dips.

Salad additions

Yoghurt & sumac grilled chicken 3.55pp

Lime chilli roasted sweet potato (VE) 3.20pp

Mint & coriander paneer tikka (V) 3.45pp

Rosemary & lemon halloumi (V) 3.40pp



Grazing buffet

Please highlight any dietary requirements or plant-based options if required.

Classic grazing buffet

2 items 6.30pp | 4 items 12.50pp | 6 items 15.90pp

Please choose from the following:

(Items are per person)

- Samosas with mint yoghurt – 2pp (VE)
- Mozzarella sticks with chilli jam – 2pp
- Vegetable spring rolls with sweet chilli – 2pp (VE)
- Falafel with mango chutney – 2pp (VE)
- Chicken tenders with BBQ sauce – 1pp (halal)
- Beef or vegetable sliders – 1pp (halal)
- Potato wedges with aioli – 6oz
- Mac & cheese bites with spicy sriracha mayo – 2pp



Street Food Kitchen

Please highlight any dietary requirements or plant-based options if required.

2 items 7.05pp | 4 items 12.10pp | 6 items 14.00pp

Italian Street Food - La Dolce Vita

- Fried garlic & Parmesan gnocchi served with truffle mayo
- Mini pinsa (V)
- Caprese skewers (mozzarella, tomato, basil) (V)
- Mini focaccia sandwiches (prosciutto/mozzarella /roasted vegetables)
- Sicilian lemon & black pepper chicken skewers (Halal & vegetarian options available)
- Pasta bar (arrabbiata/pesto) (Vegetarian options available)
- Tiramisu tarts



Street Food Kitchen

Please highlight any dietary requirements or plant-based options if required.

2 items 7.05pp | 4 items 12.10pp | 6 items 14.00pp

Asian Street Food – Wok & Roll Street Kitchen

- Spiced samosas
- Vegetable spring rolls (VE)
- Satay chicken skewers (halal)
- Salt & pepper chicken bites
- Gochujang cauliflower (VE)
- Noodle bar
- Mini mango sticky rice tartlets



Street Food Kitchen

Please highlight any dietary requirements or plant-based options if required.

2 items 7.05pp | 4 items 12.10pp | 6 items 14.00pp

Mexican Street Food – Viva Mexico

- Jalapeño poppers
- Elote-style corn ribs (chilli, lime, cheese) (V)
- Nachos (salsa, jalapeños, sour cream, beans, guacamole) (V)
- Pulled pork mini sliders (Vegetarian options available)
- Build-your-own taco bar (chicken/pork/beans) (halal options available)
- Fajita skewers (chicken/halloumi)
- Churros



Street Food Kitchen

Please highlight any dietary requirements or plant-based options if required.

2 items 7.05pp | 4 items 12.10pp | 6 items 14.00pp

Middle Eastern Street Food – Saffron Street Market

- Falafel bites with tahini (VE)
- Chicken shawarma skewers (halal)
- Mini lamb koftas (halal)
- Harissa chicken sliders
- Halloumi skewers with pomegranate glaze (V)
- Mini mezze boxes (hummus, olives, tabbouleh, pita)
- Mango & saffron panna cotta shots





Artisan Detroit pizza

Artisan Detroit pizza sliced into 12 slices, 1 pizza serves 6 people

Non-gluten containing bases available on request

Classic artisan Detroit pizza | 22.75 per pizza

- Margarita (vegetarian)
- Pepperoni (halal)
- BBQ chicken
- Grilled vegetable

Deluxe artisan Detroit pizza | 26.40 per pizza

- Prosciutto, burrata, peach & hot honey
- 'Nduja, mascarpone & hot honey drizzle
- Roasted peppers, olive tapenade & rocket (VE cheese available)
- Scottish buffalo mozzarella, cherry tomato & basil oil

Add potato wedges 1.50pp

Add side salad 1.65pp

Hospitality

Bowl food or hot fork buffet

Please highlight any dietary requirements or plant-based options if required.

Bowl food is available for smaller groups of up to 20 people. Hot fork buffet is available for larger groups of 20 people or more

Bowl Food

3 items - 11.65pp | 4 items - 14.20pp | 5 items - 16.75pp

Meat

- Lamb kofta with tabbouleh, hummus & flatbread
- Peri-peri chicken with corn salsa, lime rice & avocado crema

Fish

- Miso glazed cod with sesame greens & jasmine rice
- Sea bass with lemon orzo, samphire & caper butter

Vegetarian / Vegan

- Thai vegetable green curry with jasmine rice (VE)
- Teriyaki tofu, sesame greens & sticky rice (VE)

Sweet

- Passionfruit panna cotta with coconut crumb (VE)
- Chocolate mousse with honeycomb crumb



Hospitality

Beverages

Tea & coffee 2.20pp

Freshly ground Modern Standard filter coffee, hot water and a selection of NEMI teas, semi skimmed milk and alternative milk.

Tea, coffee & biscuits 3.00pp

Freshly ground Modern Standard filter coffee, hot water and a selection of herbal NEMI teas, semi skimmed milk, alternative milk and a selection of biscuits.

Alcohol

Bottled beer	3
0% bottled beer	2.80
White wine	10
Red wine	12
Prosecco	17
Champagne	70

Soft drinks

Coca Cola, Diet Coke, Coke Zero	1.30
Im Bru, Im Bru sugar free	1.30
Fanta Orange sugar free, Fanta Lemon	1.30
Still or sparkling water	1.30
Fruit juices (1litre jug) serves 4 people	4.50
Large bottled water	2.30



Information

Dietary Requirements

Please let us know if any of your guests have any allergies or intolerances. We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

Please rest assured that one of our Allergy Champions will be on hand to help your guests make an informed decision.

Please note the following

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery. All event requests are subject to labour charge and equipment hire charge.

All prices quoted are not inclusive of VAT. Please note net pricing and VAT will be added for gross price.

Contact

Should you require any assistance, please contact

Glasgow.event.planners@jpmorgan.com