



Goodenough
House

Catering Brochure

September 2023 – August 2024

London House
Mecklenburgh Square, London WC1N 2AB

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E events@goodenough.ac.uk

goodenoughhouse.co.uk



Daily Delegate Packages

Our Daily Delegate Rates include:

- Hire of the main meeting room 9am-5pm
- Plasma screen or data projector and screen (room dependent)
- Silver or gold catering package



Silver package (sandwich lunch)

DDR from £60 +VAT (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants
Fruit juice
Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Deli sandwich lunch
Fruit platter
Crisps
Fruit juice
Freshly brewed tea and coffee

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Vivreau filtered still and sparkling water is provided throughout the day

Gold package (fork buffet)

DDR from £70 +VAT (minimum numbers apply)

Arrival refreshments

Selection of mini Danish pastries and croissants
Seasonal fruit bowl
Fruit juice
Freshly brewed tea and coffee

Mid-morning refreshment break

Freshly brewed tea, coffee and biscuits

Lunch

Classic standing hot or cold fork buffet
Selection of two mains, two sides and three salads from our fork buffet menu
Fruit juice
Freshly brewed tea and coffee

Mid-afternoon refreshment break

Freshly brewed tea, coffee and biscuits

Vivreau filtered still and sparkling water is provided throughout the day

Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers for the DDR depend on the room you are hiring from us. Please note contractual numbers can only be increased, not decreased.
- A maximum number of 70 guests apply to our Silver Daily Delegate Rate.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- If you are on our Gold Daily Delegate Package please ensure one of the two mains you select is vegetarian.



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Enhance your silver lunch package by selecting from our wide range of hot or cold bolt-on options. Looking for something sweet? Why not treat yourself to some sweet bites for your afternoon break.

Enhance your gold lunch package by adding a third hot main for your guests to select from. Why not conclude your lunch with something sweet by adding on a fruit platter or choosing from our selection of sweet bites.

Daily Delegate Package catering bolt-ons

Deli Sandwich Lunch

Hot

| | |
|--|-------|
| Potato wedges (vg) | £4.00 |
| French fries (vg) | £4.00 |
| French fries with truffle and parmesan (v) | £6.00 |

Add 3 Hot Items £10.95

- Caramelised onion, butternut squash and goats cheese tart (v)
- Yoghurt and sumac marinated chicken skewers smoked aubergine dip (h)
- Fried polenta, olive tapenade and oven dried cherry tomatoes (v)
- Sticky cocktail sausages, honey, coarse grain mustard and tarragon
- Potato wedges or French fries (vg)

Cold

| | |
|--|--------|
| Garden side salad (v) | £4.00 |
| Tomato side salad with mozzarella and balsamic (v) | £4.00 |
| Crudités and dip (vg) | £5.00 |
| Sliced fruit platter (serves 10) (vg) | £40.00 |
| Additional sliced fruit (per person) (vg) | £4.00 |
| Fruit bowl (vg) | £1.50 |
| Cheese platter (serves 10) (v) | £55.00 |
| Soft, cheddar and bleu with crackers and chutney | |
| Additional cheese (per person) (v) | £5.50 |
| Savoury bites, crisps and olives (v) | £4.95 |



Fork Buffet

| | |
|------------------|-------|
| Make it seated | £POA |
| Additional main | £6.00 |
| Additional salad | £4.00 |

Sweet bites

| | |
|----------------------------------|-------|
| House brownie (v) | £4.00 |
| Vegan fruit flapjack (vg) | |
| Chocolate caramel shortbread (v) | |
| Lemon drizzle cake (v) | |
| Tropical fruit refresher (vg) | |
| Seasonal Eton mess (v) | |

Please note

- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

Deli Sandwich Lunch

£12.95

Lunch forms an important part of our offer, stimulating the mind to be ready for the afternoon activities. We base our menus on seasonality and freshness as our culinary team create menus to ensure you receive the most delicious food.

A choice of 4 fillings served in a variety of assorted breads and wraps (1.5 rounds per person)

Example fillings include:

- Coronation chicken (h)
- Chicken salad (h)
- Cottage roasted ham with English mustard
- Pastrami beef, horseradish and rocket
- Tuna mayo and cucumber
- Mature English cheddar and season tomatoes (v)
- Hummus, coriander carrot and baby spinach wrap (vg)
- Grilled courgette, vegan feta, sweet chilli sauce, fresh herb wrap (vg)
- Egg mayonnaise (v)

Served with crisps, fruit juice, Vivreau filtered still and sparkling water and freshly brewed tea and coffee

Bolt-ons

Why not enhance your Deli Sandwich Lunch by selecting from our bolt-on options below:

Hot

| | |
|--|-------|
| Potato wedges (vg) | £4.00 |
| French fries (vg) | £4.00 |
| French fries with truffle and parmesan (v) | £6.00 |

Add 3 Hot Items £10.95

- Caramelised onion, butternut squash and goats cheese tart (v)
- Yoghurt and sumac marinated chicken skewers smoked aubergine dip (h)
- Fried polenta, olive tapenade and oven dried cherry tomatoes (vg)
- Sticky cocktail sausages, honey, coarse grain mustard and tarragon
- Potato wedges or French fries (vg)



Cold

| | |
|--|--------|
| Garden side salad (vg) | £4.00 |
| Tomato side salad with mozzarella and balsamic (v) | £4.00 |
| Crudités and dip (v) | £5.00 |
| Sliced fruit platter (serves 10) (vg) | £40.00 |
| Additional sliced fruit (per person) (vg) | £4.00 |
| Fruit bowl (vg) | £1.50 |
| Cheese platter (serves 10) (v) | £55.00 |
| Soft, cheddar and bleu with crackers and chutney | |
| Additional cheese (per person) (v) | £5.50 |
| Savoury bites, crisps and olives (v) | £4.95 |

Sweet bites £4.00

- House brownie (v)
- Vegan fruit flapjack (vg)
- Chocolate caramel shortbread (v)
- Lemon drizzle cake (v)
- Tropical fruit refresher (vg)
- Seasonal Eton mess (v)

Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 and maximum numbers of 70 apply to this menu.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- The ratio of 2x meat, 1x fish and 1x vegetarian filling will be provided unless otherwise requested.
- Gluten free bread is available on request.
- Bolt-On options are only available in conjunction with the Deli Sandwich Lunch and cannot be ordered as stand-alone items.

Standing Hot or Cold Fork Buffet

£30.00

Our buffet packages include:

- Selection of two hot or cold main courses
- Three salads
- Two sides
- Bread rolls
- Fruit juice
- Vivreau filtered still and sparkling water
- Tea and coffee

Hot main courses

Malaysian chicken curry (h)

Cumberland sausages with onion gravy

Pan fried chicken with bacon, onion, and mushroom in red wine jus

Mediterranean chicken breast with a rich tomato and olive sauce (h)

Thai vegetable curry (vg)

Classic beef lasagne

Miso marinated salmon with Asian style noodles (h)

Baked filled portobello mushroom with spinach, vegan feta, herb crumb and a rich tomato sauce (vg)

Lebanese lamb burger with tzatziki, feta and tomato (h)

Seasonal risotto (v) (vegan on request)

Slow cooked beef and horseradish stew

Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- Please ensure you include a vegetarian choice within your main selections.

Spinach, feta and red onion tart (v)

Mushroom, tarragon and truffle oil tart (v)

Served with seasonal vegetable and rice or potatoes

Cold main courses

Sumac roasted chicken with tahini and lemon dressing (h)

Grilled mediterranean vegetable platter and dips (v)

Smoked mackerel, horseradish and pickled cucumber

Za'atar roasted cauliflower with pickled red onions, coriander and mint dressing (vg)

Butternut squash, goats cheese, rosemary and thyme tart (v)

Salads

Mixed seasonal Leaves with roast lemon and Dijon dressing (v)

Quinoa, sun-dried tomato and sumac roasted cauliflower (vg)

Pasta salad with roasted peppers with sun-dried tomatoes

Tomato salad with mozzarella and balsamic (v)

Seasonal melon, spinach and feta salad (v)

Roasted butternut squash, kale and pomegranate (vg)

Tenderstem broccoli, peas, mixed leaves (vg)

Barley, salt baked beetroot, baby spinach, mustard and maple dressing (vg)



Bolt-ons

| | |
|------------------|-------|
| Additional main | £6.00 |
| Additional salad | £4.00 |
| Fruit platter | £4.00 |

Sweet bites

| | |
|----------------------------------|-------|
| House brownie (v) | £4.00 |
| Vegan fruit flapjack (vg) | |
| Chocolate caramel shortbread (v) | |
| Lemon drizzle cake (v) | |
| Tropical fruit refresher (vg) | |
| Seasonal Eton mess (v) | |

Seated

Dependent on room capacity,
additional room hire fees may apply

£POA



Refreshments and Additional Items

Refreshments

Tea and coffee options

| | |
|---|-------|
| Freshly brewed tea and coffee and water | £2.95 |
| Freshly brewed tea, coffee, water and biscuits (v) | £3.75 |
| Freshly brewed tea, coffee, water and cookies (v) | £4.95 |
| Freshly brewed tea, coffee, Vivreau water and pastries (v) | £6.50 |
| Vivreau filtered water and chef's selection of afternoon cake (v) | £6.50 |

Available on request:
 Oat/Soya/Almond milk
 Dairy/gluten free or vegan snacks

Beverages

| | |
|---|-------|
| Vivreau filtered still and sparkling water (per 750ml bottle) | £1.95 |
| Fruit or herb infused water (per bottle) | £2.50 |
| Canned drinks (per can) | £1.50 |
| Fruit juice (per litre) | £5.95 |
| Orange, apple, pineapple, cranberry | |
| Elderflower spritzer (per litre) | £5.95 |
| Raspberry lemonade (per litre) | £7.95 |
| St Clements (per litre) | £7.95 |

Additional items

Extras

| | |
|--|--------|
| Sliced fruit platter (serves 10) (vg) | £40.00 |
| Additional sliced fruit (per person) (vg) | £4.00 |
| Whole fruit (vg) | £1.50 |
| Cheese platter (serves 10) (v) | £55.00 |
| Soft, cheddar and bleu with crackers and chutney | |
| Additional cheese (per person) (v) | £5.50 |
| Crudités and dip (v) | £5.00 |
| Savoury bites, crisps and olives (v) | £4.95 |

Sweet bites

| | |
|----------------------------------|-------|
| House brownie (v) | £4.00 |
| Vegan fruit flapjack (vg) | |
| Chocolate caramel shortbread (v) | |
| Lemon drizzle cake (v) | |
| Tropical fruit refresher (vg) | |
| Seasonal Eton mess (v) | |



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

Breakfast Menu

Breakfast is the most important meal of the day. Choose from one of our popular breakfast menus and start the day the right way.

Continental £9.95
 Croissants (v)
 Danish pastries (v)
 Sliced ham and cheese
 Bread, butter and preserves (v)
 Orange or apple juice
 Freshly brewed tea and coffee
 Vivreau filtered still and sparkling water

Working Breakfast £11.95
 Cumberland sausage in a soft roll
 Grilled bacon in a soft roll
 Vegan fritter in a soft roll (vg)
 Portobello mushroom, smashed avocado, sweet chilli sauce on an open English muffin (vg)
 Orange or apple juice
 Freshly brewed tea and coffee
 Vivreau filtered still and sparkling water

Healthy Breakfast £12.95
 Classic Muesli or Granola (v)
 Greek yoghurt, honey and toasted almonds (v)
 Overnight apple and cinnamon oats with toppings (vg)
 Fresh cut fruit (vg)
 Rustic bread, butter and preserve (v)
 Orange or apple juice
 Fresh fruit smoothie shot
 Freshly brewed tea and coffee
 Vivreau filtered still and sparkling water

Basic Breakfast
 Freshly brewed tea, coffee, water £2.95
 Freshly brewed tea, coffee, water and pastries (v) £5.95
 Freshly brewed tea, coffee, water and one of the following: £6.95
 Brioche bun with bacon, sausage or vegan fritter
 English muffin with portobello mushroom, smashed avocado and sweet chilli sauce (vg)
 Open bagel with smoked salmon, cream cheese and chive



Bolt-ons

Overnight apple and cinnamon oats with toppings (vg) £4.00
 Yoghurt granola pot with toppings (v) £4.00
 Meat platter (serves 10 people) £55.00
 Cheese platter (serves 10 people) (v) £55.00
 Fruit platter (serves 10 people) (vg) £40.00
 Fresh fruit smoothie shot (vg) £3.50
 Bread, butter and preserves (v) £4.00

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 apply to the Basic Breakfast Options, minimum numbers of 20 apply to all other Breakfast Menus.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.



Afternoon Tea

£24.00

Finger sandwiches

- Cucumber and crème fraîche (v)
- Egg and cress (v)
- Smoked salmon and chive cream cheese
- Honey roasted ham, English mustard and rocket
- Hummus, coriander carrot and baby spinach (vg)
- Grilled courgette, vegan feta, sweet chilli sauce (vg)

Gluten free bread is available on request

Sweet selection

- Chocolate éclair (v)
- Lemon drizzle cake (v)
- Carrot cake with cream icing (v)
- Scone with clotted cream and strawberry jam (v)

Freshly brewed tea and coffee

Oat, soya or almond milk available on request



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

Canapés and Bowl Food

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Our canapés are the perfect light bite or try our more substantial bowl food offering. Can't decide? Why not combine the two.



Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply to the canapé menu.
- Minimum numbers of 30 apply to the bowl food menu
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

Canapés (minimum numbers of 20 apply)

| | |
|------------------------------|---------------|
| 4 pieces (per person) | £12.95 |
| 6 pieces (per person) | £17.95 |
| Additional canapé | £3.50 |

Hot canapés

Carrot and sunflower seed vegan ball maple and nigella seed syrup (vg)

Yoghurt and sumac marinated chicken skewers smoked aubergine dip (h)

Rare roast beef, Yorkshire pudding with horseradish cream

Chicken and hoisin won ton with cucumber (h)

Sticky cocktail sausages, honey, coarse grain mustard and tarragon

Thai fishcakes with sweet chilli and soya dip

Caramelised onion, butternut squash and goats cheese tart (v)

Fried polenta, olive tapenade and oven dried cherry tomatoes (v)

Cold canapés

Smoked salmon, cucumber and cream cheese

Crostini with fig jam and blue cheese (v)

Wild mushroom, truffle and tarragon tartlet (v)

Rainbow carrot and fennel seed rösti (vg)

Soya mince Thai lettuce cup (vg)

Dessert canapés

Mini chocolate brownie bites with coffee mascarpone (v)

Mini lemon meringue tarts (v)

Tropical fruit refresher (vg)

Bowl Food (minimum numbers of 30 apply)

| | |
|-------------------------|---------------|
| Three bowls | £22.00 |
| Additional bowls | £5.50 |

Hot bowls

Breaded fish and chips with tartare sauce and pea puree

Sticky glazed feather blade beef with new potatoes and pickled radishes

Garden herb marinated chicken thigh, Kohlrabi, fennel and sunflower seed slaw with sriracha yoghurt (h)

Mini Cumberland sausages and grain mustard mash with rich red wine and onion gravy

Miso marinated salmon with Asian style noodles

Thai vegetable curry with rice (vg)

Firecracker buttermilk chicken

Thai sweetcorn fritter with sriracha coconut yoghurt (vg)

Cold bowls

Superfood bowl – roasted kale, butternut squash, toasted seeds, maple and lime dressing (vg)

Salted baked beetroot, vegan feta, rainbow quinoa and pomegranate molasses with fresh herbs (vg)

Sweet and sour salt and pepper cauliflower (vg)

Fine Dining Menu

2 Course fine dining £43.00 | 3 Course fine dining £50.00

Starters

Smoked duck breast with red chicory pickled carrot, soaked raisins and celeriac remoulade

Smoked salmon, crème fraîche, cucumber ribbons, roasted beets

Charred mackerel, salt baked beetroot, horseradish crème, rocket and balsamic

Lebanese spiced aubergine, vegan feta puree, toasted seeds, pickled carrots (vg)

Heritage tomato salad and bocconcini tart with basil dressing (v)

Served with artisan bread



Mains

Herb roasted chicken breast, salt baked carrots and savoy cabbage, confit potatoes, tarragon royale sauce (h)

Pan seared chicken, pommes anna, fricassee of mixed seasonal vegetables, roast chicken jus (h)

Duo of pork belly and fillet, parsnip puree, wild mushrooms and cream

Roasted lamb rump, minted peas and broad bean, fondant potato, thyme jus **+£6.00**

Slow braised beef cheek, carrot puree, dauphinoise potato, soft stem broccoli, red wine jus

Seared salmon, smoked salmon bonbon, roasted baby gem, sauce vierge

Pan fried sea bass, crushed Jersey Royals and salsa verde **+£3.00**

Sea bream, tarragon crushed potatoes, herb butter sauce, hispi cabbage and carrot puree

Sumac roasted cauliflower, sunflower butter, chickpea fritter, pomegranate and herb salad (vg)

Mediterranean roasted vegetables, pumpkin seed romesco, olive oil fondant potatoes, artichoke crisp (vg)

Served with chef's selection of seasonal vegetables



Desserts

Baked chocolate delice with sour cherries and coffee bean mascarpone (v)

Lemon and orange tart, raspberry coulis, vanilla crème fraîche (v)

Classic crème brûlée, cardamom shortbread and berry compote (v)

Vanilla roasted pineapple, lime vegan cream, toasted pumpkin seeds (vg)

British cheese platter with crackers and chutney (v)

Served with freshly brewed tea and coffee and petit fours

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Select one starter, one main and one dessert i.e. all guests will eat the same selection.
- If you have vegetarians or vegans within your group you may also select a veggie starter, veggie main and veggie dessert as a secondary option.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.



Classic BBQ Menu

£35.00

Package includes

- Barbecue chicken thighs (h)
- Beef burgers
- Veg burgers (v)
- Cumberland sausages
- Herb marinated portobello mushroom and roasted tomato (vg)
- Corn on the cob (v)
- Coleslaw (v)
- Potato and chive salad (v)
- Cucumber, tomato and red onion salad (v)
- Shredded lettuce (v)

Served with burger buns, sliced cheese, gherkins and appropriate sauces

Summer Packages

Summer BBQ Package **£72.00**

- Venue hire (18.00 - 22.00)
- Classic BBQ menu
- Summer drinks package (2 hours)
- Cash bar
- Event manager
- Complimentary wet weather option

BBQ menu and drinks package can be upgraded

Summer Reception Package **£67.00**

- Venue hire (18.00 - 22.00)
- Canapé menu (6 pieces per person)
- Nuts, crisps and olives
- Summer drinks package (2 hours)
- Cash bar
- Event manager
- Complimentary wet weather option

Canapé menu and drinks package can be upgraded

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 30 apply to our BBQ menus.
- Summer packages based on minimum numbers of 50.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.



Wedding Packages

Gold Package | £100

- Welcome drinks (one glass of champagne)
- Hot and cold canapés (choice of 4)
- 4 course dinner (4th course is sorbet)
- Half bottle of house wine per person
- Unlimited Vivreau filtered water
- Freshly brewed tea and coffee and petit four
- Champagne toast (one glass per person)

Silver Package | £82

- Welcome drinks (one glass of prosecco)
- Hot and cold canapés (choice of 3)
- 3 course dinner
- Half bottle of house wine per person
- Unlimited Vivreau filtered water
- Freshly brewed tea and coffee and petit four
- Prosecco toast (one glass per person)

Bolt-Ons

Additional items

| | |
|--|--------|
| Cheese Plate (per person) (v) | £4.50 |
| Cheese Platter (serves 10 people) (v) | £45.00 |
| Cold/Hot buffet (per person) | £30.00 |
| Classic deli sandwich package 3 items of hot finger food (per person) | £18.95 |

Drinks packages

| | |
|---|--------|
| 1-hour upgrade Add a second glass of prosecco to your welcome drinks, plus 1-hour unlimited beer, wine and soft drinks following the first dance | £15.00 |
| 2-hour upgrade Add a second glass of prosecco to your welcome drinks, plus 2-hours of unlimited beer, wine and soft drinks following the first dance | £22.50 |



Drinks Menu

Account or Cash Bar

Wine, Beer and Soft Drinks
 Minimum spend of £250

Spirits, Wine Beer and Soft Drinks
 Minimum spend of £350

Why not opt for an account bar by allocating a capped spend for guests to enjoy a drink(s) of their choice. A great way to ensure the minimum spend is met.

Alternatively guests can purchase their own drinks at the bar and you'll simply be charged for the shortfall if the minimum spend is not met.



Please note:

- All prices are exclusive of VAT.
- If you wish to pay for your wine based on a consumption basis please inform in advance of your event date if you need to cap your spend. Please stipulate if your limit is inclusive or exclusive of VAT.
- If you wish to have a cash bar a minimum spend of £250+VAT applies. If the minimum spend is not met you will be charged for the short-fall.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

Beer/Ale/Cider

| | |
|--------------------------|-------|
| Beer (per bottle) | |
| Corona | £3.95 |
| Peroni | £4.20 |
| San Miguel | £3.75 |
| Heineken | £3.95 |

| | |
|-------------------------|-------|
| Ale (per bottle) | |
| London Pride | £3.95 |
| Meantime IPA | £3.95 |

| | |
|---------------------------|-------|
| Cider (per bottle) | |
| Bulmers Red Berries | £4.20 |
| Kopparberg Apple | £4.20 |
| Kopparberg Mixed Fruit | £4.20 |

Soft drinks

| | |
|---|-------|
| Vivreau filtered still and sparkling water (per bottle) | £1.95 |
| Fruit or herb infused water (per bottle) | £2.50 |
| Canned drinks (per can) | £1.50 |
| Fruit juice (per litre) | £5.95 |
| Orange, apple, pineapple, cranberry | |
| Elderflower spritzer (per litre) | £5.95 |
| Raspberry lemonade (per litre) | £7.95 |
| St Clements (per litre) | £7.95 |



Spirits

| | |
|------------------------|-------|
| Gin | |
| Gordon's | £3.00 |
| Bombay Sapphire | £4.00 |
| Rum | |
| Bacardi | £3.00 |
| Havana Club 7 Year Old | £3.50 |

| | |
|--------------|-------|
| Vodka | |
| Smirnoff | £3.00 |
| Wyborowka | £3.50 |

| | |
|----------------|-------|
| Whiskey | |
| Laphroaig | £6.50 |
| Glenfiddich | £5.00 |
| Jameson | £3.50 |
| Famous Grouse | £3.00 |
| Jack Daniels | £3.50 |

Mixers £1.50

Drinks Packages

(Minimum numbers of 20 apply)

| | |
|--------------------------------------|--------|
| 1hr Unlimited Drinks Package | £15.00 |
| 2hrs Unlimited Drinks Package | £22.50 |
| 3hrs Unlimited Drinks Package | £31.50 |

Summer Drinks Package

- One arrival glass of Prosecco
- Pimm's No1 cup cocktail
- House wines
- Selection of beers
- Soft Drinks
- Vivreau filtered still and sparkling water
- Savoury bites, crisps and olives

Winter Drinks Package

- One arrival glass of Prosecco
- Mulled wine
- House wines
- Selection of beers
- Soft Drinks
- Vivreau filtered still and sparkling water
- Savoury bites, crisps and olives

Clients can pre-book to transition from a drinks package to a cash bar when the drinks package completes.

Wine List

Sparkling

Le Monde, Prosecco Spumante (vg) £32.00

Venetto, Italy

Complex and charming prosecco with ripe sunny citrus fruit and peaches with a fine fizz indicating quality.

Cremant de Loire, Brut Amirault £38.00

Loire Valley, France

Made from 100% chenin blanc but with rich yeasty flavours only achieved in the "methode traditionnelle". The same method of production as Champagne but with a nicer price tag.

Ayala, Brut Champagne £52.00

France

The real deal – made in the village of Ay in Champagne with Chardonnay Pinot Noir and Pinot Meunier. Bollinger's little sister.

Rose

Le Poussin (v) £27.00

Provence, France

A delicate, pale pink rosé from the sandy vineyards on the Mediterranean coast where the Languedoc meets Provence. The nose has floral, rose petal scents with a dry, well balanced palate of summer fruits.

Please note:

- All prices are exclusive of VAT.
- If you wish to pay for your wine based on a consumption basis please inform in advance of your event date if you need to cap your spend. Please stipulate if your limit is inclusive or exclusive of VAT.
- If you wish to have a cash bar a minimum spend of £250+VAT applies. If the minimum spend is not met you will be charged for the short-fall.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.

White

Boatman's Drift, Chenin Blanc £20.00

South Africa

Boatman's Drift takes its name from Flying Dutchman; a ship lost off the Cape of Good Hope in a storm. Pale lemon in colour with a bouquet of apple and white flowers. Crisp, fresh and zesty with hints of white peach, mango and guava.

Ca'Luca, Pinot Grigio £22.00

Italy

A modern Pinot Grigio from Northern Italy. It has a delicate straw yellow colour and delicate aromas full of white flowers and fresh apple fruit aromas. Ca Luca is a dry and well-balanced easy drinking, elegant wine.

Whale Point, Sauvignon Blanc £24.00

South Africa

Sauvignon Blanc takes on complex aromas of cut grass and melons when it is grown in the cool onshore winds of the Cape. The coldness gives the fresh lemon zest and the sun the ripeness – the perfect balance.

Trois Mats, Picpoul de Pinet £27.00

Languedoc, France

Piquepoul (sic) the grape, is mainly grown in one small area of the South of France. It has a ripe white peach and quince blossom aroma and is great on its own or with seafood.

Red

Whale Point, Pinot Noir £20.00

South Eastern Australia

Made from the Pinot Noir which has thin skins and therefore produces lighter and more fragrant reds. This one sings of red fruits and violets and is perfect for house drinking.

Hamilton Heights, Shiraz £22.00

South Australia

Bright ruby red in colour, bursting full of inviting blackcurrant and blackberry aromas. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give the wine a long and polished finish.

La Playa, Cabernet Sauvignon £24.00

Colchagua Valley, Chile

Colchagua Valley is renowned for making many of the finest Cabernet Sauvignon's in Chile. Bursting full of ripe red and black fruit aromas, medium aromatic intensity. Soft on the palate with vibrant black cherry, plums, currants and vanilla flavours. Delicious.

Doppio Passo, Primitivo (vg) £26.00

Salento, Italy

The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours. A smooth and well balanced red.



Organic/Biodynamic

Ladybird Chardonnay – Chenin Blanc £25.00

South Africa

Predominantly Chardonnay with a touch of Chenin.. The wine is fresh and complex with notes of white peach, nuts and hints of papaya and a fresh aroma. Made using sustainable techniques this is an incredibly appealing dry white wine.

Corkage

per 750ml bottle of wine **£7.50**

per 750ml bottle of sparkling wine, prosecco or champagne **£10.00**

Price includes chilling or wine, service and glassware; Corkage applies to opened bottles of wine only



Goodenough
House

Catering Terms and Conditions

All catering and equipment requirements must be confirmed in writing 14 days prior to the event taking place.

Any request after this date will be arranged if at all possible, however the client will be liable for any additional costs incurred.

The Event Note acts as an Addendum to this Contract for additional catering, equipment or services requested. The client has an obligation to ensure any errors are raised within 3 working days.

Only catering supplied by our in-house caterers may be consumed on the premises. A breach of this term may result in a financial fine.

In the unfortunate circumstances you need to cancel a confirmed booking the College will make every effort to re-sell the facilities, but reserve the right to charge a cancellation charge. Cancellations charges are as follows:

- Within 180 days of the event, 50% of the estimated cost of the event
- Within 60 days of the event, 75% of the estimated cost of the event
- Within 14 days of the event, 100% of the estimated cost of the event

All cancellations must be received in writing. The estimated cost of the event will be taken from the value of your current Event Note or Contract (whichever is most recent).

Full terms and conditions available on request

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