

BANK STREET INTERNAL CATERING

AVAILABLE FROM 1ST AUG 2025

CATERING MANAGER | Niky Sulovska

BOOKINGS | OpenSpace

 $ENQUIRES \,|\, bank. street. of fice.catering @jpmorgan.com$

GENERAL INFORMATION

MAKING YOUR BOOKING

- To place your order please click on add catering on your room booking on OpenSpace and make your selection.
- Please inform us at point of booking if you, or your guests have a food allergy or intolerance special dietary requirements are available on requests.
- All food orders will need to be placed before 12pm 48 working hours in advance.
- Special Events please let us know your requirements and our team will be more than happy to create a bespoke event menu for you.





TERMS & CONDITIONS

- \bullet Catering requests and emails are monitored between 07:00 16:00hrs (Monday to Friday).
- Catering requests booked outside of notice period are subject to chef choice.
- Events after 16:00hrs are subject to labor charges and will need 5 working days' notice period (Confirmed finishing time for your event must be provided).
- Cancellations with less than 48 hrs. notice-Charged all non recoverable food or product.

ALLERGENS

- Please be aware, we are not an "allergen free" facility. Where every precaution is taken to avoid cross contamination, please be advised that products prepared in our kitchen may have come into contact with common food allergens.
- When ordering, please inform your local catering manager of any food allergies or dietary restrictions within your group, in order that we can advise accordingly.



BREAKFAST

All food orders will need to be placed before 12pm –48 working hours in advance Minimum order 5 people



PASTRIES £4.30pp

A selection of mini pastries and Danish, 2 per person Freshly baked selection of butter croissant, cinnamon swirl, pain à la crème, pain au chocolate & pain aux raisins

CONTINENTAL BREAKFAST £13.00pp

Selection of fresh pastries, croissants, mini muffins & freshly cut fruits. Includes a selection of tea, coffee, orange juice and still & sparkling water.

ENERGISE BREAKFAST £5.40pp

Sample Menu

Chefs choice of freshly made yoghurt pot with fruit of the forest and strawberry granola crunch.

A choice of Greek style, natural, or coconut yoghurt, vegan granola and gluten free granola available on request

BREAKFAST BAGELS £8.50pp

Sample Menu

Smoked Salmon and Avocado Smash

Forman And Sons London Cure Scottish Smoked Salmon, Sliced Avocado, Spinach, Lime, Cilantro, Pickled Red Onion, Capers And Zero-Waste Herbed Cream Cheese – Poppy Seed Bagel

Taste of the Mediterranean

Whipped Vegan Feta Cheese, Sliced Cucumber, Beef Tomato, Kalamata Olives, Extra Virgin Olive Oil, Cracked Black Pepper – Multigrain Bagel

Spicy Egg & Chorizo

Free Range Boiled Egg, Chorizo, Jalapenos, British Greens, Chipotle Mayo-Classic Bagel

WHOLE FRUIT

Fruit Bowl for 5 people

Fruit Bowl for 10 people

Fruit Bowl for 20 people

£29.65

LUNCH

All food orders will need to be placed before 12pm –48 working hours in advance Minimum order 5 people



SANDWICH LUNCH DELI SELECTION

£13.50pp

1 ROUNDS PER PERSON

Birley's selection of sandwiches served on a variety of breads, rolls, flatbreads. Served with crisps, freshly cut fruit & water.

SANDWICH LUNCH DELI SELECTION & SALAD

£17.70pp

1 ROUND PER PERSON

Birley's selection of sandwiches served on a variety of breads, rolls, flatbreads. Served with your choice of 2 freshly made salads.

Sample Menu:

Oven roasted summer vegetables with sumac dressing (VG) Roasted butternut squash, nigella seed yoghurt & spring onions (V) Seasonal leaf salad with extra virgin olive oil & reduced balsamic (VG)

SALAD LUNCH

£18.65pp

Selection of 3 made in house salads. Served with selection of breads.

Sample Menu:

Fajita chicken with Mexican sweetcorn & black bean salad and chili dressing Crumbled feta vine ripened tomato & Freekeh wheat Tabbouleh (V) Flaked poached salmon with rice noodle and oriental vegetable salad, tamarind dressing

Etakea poachea salmon with rice noodle and oriental vegetable salad, tamarind dressing & crispy shallots

Smoked mackerel, balsamic red onions, broccoli and rocket salad

Smoked to fu with spiced chickpeas, faro wheat & fresh herb salad (VG)

Beetroot falafel, sweet potato & spinach salad with coconut yoghurt and toasted seeds (VG)

ADDITIONAL ITEMS

All food orders will need to be placed before 12pm –48 working hours in advance Minimum order 10 people









SWEET SELECTION

Chocolate Brownie

£3.80pp
Flapjack
£2.70pp
Freshly Baked Cookie Assorted
£3.20pp
Biscuits Assorted
£0.75pp

BEVERAGES

 Coffee & Tea
 £3.10

 Fruit Juice
 £2.70

 Soft Drink
 £2.20

 Canned Water
 £1.35

SAVOURY SELECTION

Vegetable Crudities With Hummus	£4.35pp
Tortilla Chips With Salsa	£3.20pp
Cheeseboard With Bread & Chutney	£5.70pp
Charcuterie Board	£5.70pp
Marinated Pitted Olives	£3.20pp
Crisp's Assorted	£1.90pp