



Conference Menu at



The
GOLDSMITHS'
Centre

CREATIVITY | CRAFTSMANSHIP | COMMUNITY

Hospitality

Sample menus combining the best ingredients, flavours and hand-crafted inspiration created by our in-house chef and catering team from Gather & Gather.

Every dish is prepared individually, using locally sourced and seasonal ingredients, sparking new conversation and helping you and your guests to make connections, feel healthier and more productive.

Our events team will advise you on the right package or tailored menu to match your budget and the nature of your event from breakfast pastries, nibbles and mouth-watering canapés to delicious formal dinners. Email events@goldsmiths-centre.org or call 020 7566 7699 to discuss catering options and discover our seasonal menus.

Light Refreshments

Single origin filter coffee and fresh leaf tea
£3.20

Single origin filter coffee, fresh leaf tea and biscuits
£3.50

Single origin filter coffee, fresh leaf tea and mini-danishes
£5.30

Single origin filter coffee, fresh leaf tea and mini cake
or handmade cookies
£6.40

Still/sparkling natural mineral water 1lt
£3

Bottles 330ml
Coke, diet, zero
£2.30

Cans 330ml
San pellegrino lemon, orange, blood orange, grapefruit
£1.90

Freshly squeezed orange juice 2lt (7 servings)
£8

House cordial 2lt (7 servings)
Elderflower, plump summer raspberry presse
£10

House refresher 2lt (7 servings)
Homemade pink lemonade; tropical fruit & ginger ale
£12

House mocktail 2lt (7 servings)
Mint, apple & elderflower; cranberry, pomegranate
& elderflower;
£15

Breakfast



Continental

Classic continental breakfast of mini muffins,
Croissants with jam, nutella and honey, mini danishes.
Served with: tea, coffee, water, orange juice and fresh fruit

£9

Wraps and butties

Select three from: bacon butties; sausage butties;
Veggie sausage butties;
Scrambled egg & smoked salmon wrap;
Scrambled egg, mushroom, tomato, spinach and hummus wrap;
Fried egg, feta, tomato & spinach wrap

Served with: tea, coffee, water, orange juice and fresh fruit

£10

Bench

Select two from:
Greek yoghurt; granola; gluten free granola; Swiss muesli;
Fruit salad; dried fruit; seeds; overnight oats pots;
Chia seed & yoghurt pots;
Fruit smoothies;
Goats' cheese & red pepper mini-muffins;
Hazelnut, chocolate & coffee friands;
Bench energy balls

Served with: tea, coffee, water and orange juice

£11



Sandwich Lunch

Gourmet Sandwich Lunch

Served with crisps, seasonal fruit and house cordial

Chorizo, mushroom and smoked mayo wrap

Salted beef, mustard and dill pickles on sourdough

BLT on sourdough

Ham, ricotta, baby gem lettuce and tomato on granary bread

Baby prawns, guacamole and hot mayo in a wrap

Tuna nicoise in a baguette

Falafel, spiced hummus and tzatziki in a pitta

Halloumi, mixed fajita spiced peppers in a wrap

£13

Premium

Served with crisps, cheese twists, fruit skewers and house cordial

Parma ham, ricotta, tomato with basil oil in ciabatta

Roast beef, celeriac slaw and Swiss cheese in walnut sourdough

Mixed cured meat, mozzarella, sundried tomato pesto

and rocket, poppy seeds loaf

Roasted chicken, olive tapenade, yoghurt

and rocket in a olive focaccia

Smoked salmon, avocado and dill cream cheese multi seed bagel

Falafel, sweet potato and harissa hummus on granary bread

Smoked tofu, fajita mixed peppers in a farro grain burrito

£15

Please select five from the options above, three for parties of 10 or smaller. Please ask the events team for any specific requirements

Buffet Lunch

Bench working lunch

Available with gluten free and vegetarian ingredients,
minimum order 10 guests

Scotch egg (meat or vegetarian)

Vegetable frittata

Savoury tart

Bench seasonal salads

Mixed leaf salad

Bench raw energy balls

Hand cut fruit platter

£17

Build your own premium buffet

Served with mixed leaf salad and selection of artisan bread
minimum order 10 guests

£28

Select three from:

Cured meat selection (C)

Lemon and dill crusted chicken (H)

Roasted trout with cured lemon (C)

Thai fish cakes with soy pak choi and sweet chilli sauce (H)

Stuffed squash, onion, courgette, mushroom, rice and parmesan (C)

Tomato and basil bruschetta (C)

Potato gnocchi with selection of mushroom and sage (H)

Select two from:

Veggie pasta salad;

olive, sweetcorn, pea, cherry tomato, pesto

Panzanella salad;

cucumber, olives, tomato, red onion, capers, croutons

Cabbage and carrot coleslaw

Broccoli, chilli and almond with chilli and garlic oil

Greek salad

Select one from:

Cheesecake, brownie, passion fruit posset with mango

or a hand cut fruit platter

Conference Packages

Day delegate A

First thing

Tea, coffee, water, mini-danishes, mini-muffins, orange juice

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose five from our gourmet sandwich lunch

Afternoon

Tea, coffee, water and mini-cakes/cookies

£35

Day delegate B

First thing

Tea, coffee, water, mini-danishes, mini-muffins, orange juice and fruit

Mid-morning

Tea, coffee, water and biscuits

Lunch

Bench working lunch, served with selection of bench salads

Afternoon

Tea, coffee, water and mini-cakes/cookies

£40

Day delegate C

First thing

Tea, coffee, water, wraps and butties, orange juice and fruit

Mid-morning

Tea, coffee, water and biscuits

Lunch

Choose five from our premium buffet lunch menu, served with house refresher drink

Afternoon

Tea, coffee, water and mini-cakes

£45

Available for parties of 10 or above



Add-ons

Please choose 4 choices

Healthy snacks

- Edamame beans
- Homemade energy balls
- Roasted mixed nuts
- Dried fruit and mixed seeds
- Crudité served with guacamole and hummus
- Seasonal fruit skewers
- Granola bites
- Rice cake with peanut butter and berries
- Summer smoothie from seasonal fruits

Dessert bites

- Salted caramel brownie, free of gluten ingredients
- Classic Macaroons
- Orange and polenta cake
- Lemon drizzle cake
- Carrot and cinnamon cake
- Banana and coconut cake

£7

“The Goldsmiths’ Centre is that rare and perfect venue: informal spaces for classes, sleek boardrooms for VIP sessions, and a modern, professional hall for conferences or exhibitions. It’s all run by friendly and highly competent staff, and topped off with some of the best event catering in London.”

Future of London



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