Conference Menu at The Goldsmiths' Centre
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**
Served with: tea, coffee, water, orange juice and fresh fruit

- Classic continental breakfast of mini muffins
- Croissants with jam, nutella and honey, mini danishes
- £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 three from
- Poached plums, granola and Greek yoghurt
- Stewed autumn fruits and chia seeds
- Caramelized banana, spiced pumpkin and apple Bircher
- Fruit smoothie
- Apple, hazelnut and brown butter financier
- Coffee, hazelnut and dark chocolate financier
- Carrot cake overnight oats (vegan)
Served with: tea, coffee, water and orange juice
- £13
Sandwich Lunch

Gourmet Sandwich Lunch
Served with crisps, seasonal fruit and house cordial
(all sandwiches can be made Gluten Free)

Select five from:
Coronation chicken on granary bread (M)
BLT ciabatta baguette (M)
Wilshire cured ham, cheese and Branston pickle on granary bread (M)
Roasted Beef with kimchi & spicy mayo in a sub roll (M)
Mexican bean and avocado chicken wrap (M)
Baby prawn chipotle mayo rocket Baguette (F)
Tuna hot mayo and black olives mixed leaves Wrap (F)
Poached salmon and dill cream cheese Polenta bap (F)
Egg mayo and slow roasted tomato on poppy seed loaf (V)
Falafel balls with red pepper lightly spiced mayo mixed leaves in pitta (V) (Vegan)

£13

Premium Sandwich Lunch
Served with crisps, cheese twists, fruit skewers and house cordial

Select five from:
King prawn, garlic aioli and rocket in pitta (F)
Smoked salmon, caper, lemon and dill cream cheese with rocket in poppy seed bagel (F)
Tuna Ortiz with spring onion mayo salad in a stone baked baguette (F)
Roast chicken and avocado with spiced tomato chutney in sesame seed bap (M)
New York deli in a plain bagel (M)
Spanish salami with ricotta and pesto in ciabatta (M)
Chicken Caesar with shaved parmesan cheese in black olive focaccia (M)
Harissa Aubergine, ricotta and rocket in sun blushed tomato bap (V)
Smoked tofu burrito with Valencian rice and avocado (V) (vegan)

£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

- Bench sausage roll
- Harissa chickpea scotch egg
- 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

£32

Select two from:
- Meatballs in spiced tomato sauce with parmesan polenta (M)
- Chicken Cacciatore (M)
- Fish pie with parsley crumb (F)
- Smoked haddock Kedgeree (F)
- Mac & cheese (V)
- Chickpea and roasted veg moussaka (V)
  (vegan options available)

Select two from:
- Aubergine harissa salad (V)
- Squash, red onion and tahini salad (V) (GF)
- Honey glazed carrots (V) (GF)
- Cauliflower cheese (V)
- Fattoush salad (V) (GF)

Select one from:
- Banana and choc chip bread
- Mandarin and chocolate cake
- Bread and butter pudding
- 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, selection of mini Danish and mini muffins, orange juice and fruit
Mid-morning
Tea, coffee, water and biscuits
Lunch
Choose five from our hot buffet lunch, served with house refresher drink
Afternoon
Tea, coffee, water and mini-cakes
£47

Available for parties of 10 or above
Add-ons

Please choose 4 choices

Healthy snacks
- Roasted chickpeas (variety flavours)
- Homemade energy balls (variety flavours)
- Roasted mixed nuts
- Dried fruit and mixed seeds
- Seasonal fruit skewers

Dessert bites
- Salted caramel brownie, (GF)
- Classic Macaroons
- Strawberry Bakewell cake
- Sticky toffee pudding with Chantilly cream
- Carrot & cinnamon cake
- Coffee & walnut cake

£7
Afternoon tea

Classic British afternoon tea

Served with tea, coffee, water and orange juice

Selection of finger sandwiches
- Bakewell tart
- Gold macaroons
- Scones topped with silver glitter
  Served with strawberry jam & clotted cream

Prosecco and Champagne available from wine list

£20

Available for parties of 6 or above
“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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