



GATHER  
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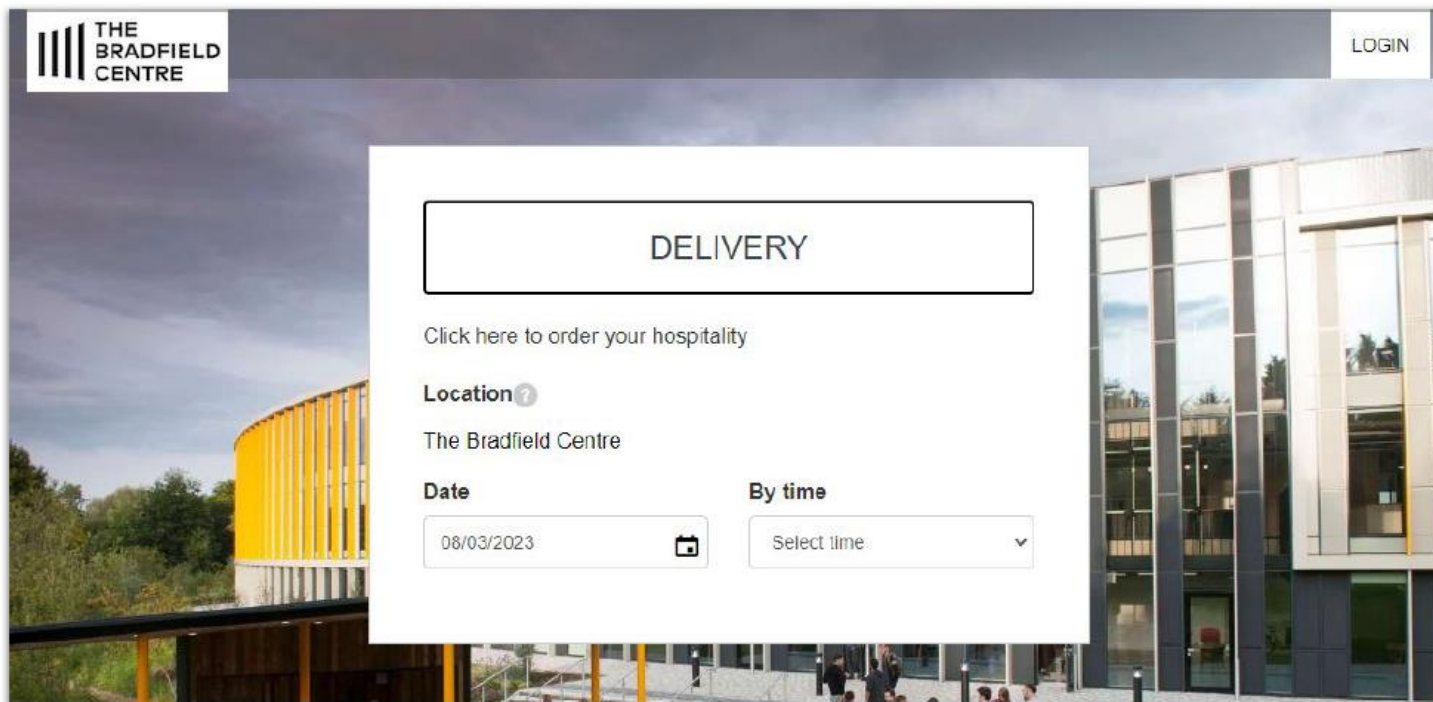
# HOSPITALITY BROCHURE

*prepared for*

The Bradfield Centre

Roasted Fennel  
with Roasted  
Vegetables, Chili  
2 to

# Orders for hospitality are now being taken using our new online portal...





Orders for hospitality are now being taken online

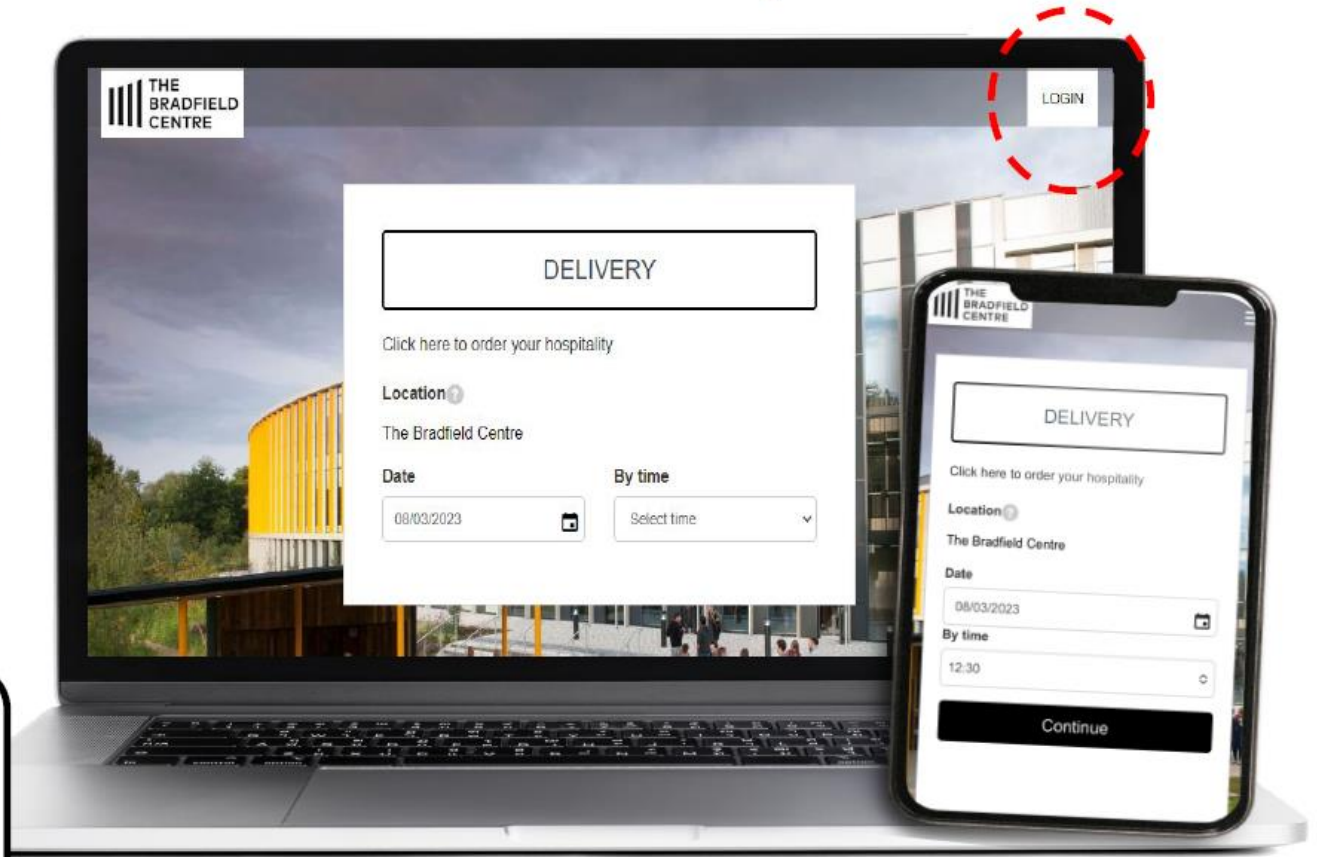
Use the QR code

Bookmark the site for easy ordering on your computer or mobile - no app required

Using your **online profile** is a fantastic way to save time with your order – and re-ordering and editing is simple

You can start an order from the landing page or by clicking **LOG IN** and that will take you to your profile

# Ordering online is easy



Each menu has its own cut off time for delivery – if you pick a date close to placing the order you may see a limited number of menus to choose from

Choose your menus and start to place your order

**THE BRADFIELD CENTRE** LOGIN

### Order Summary

Delivered to: The Bradfield Centre Wed, 29 Mar 07:15

Select menu items to the left to add to your order.

Selection for 07:15 Add Time Slot

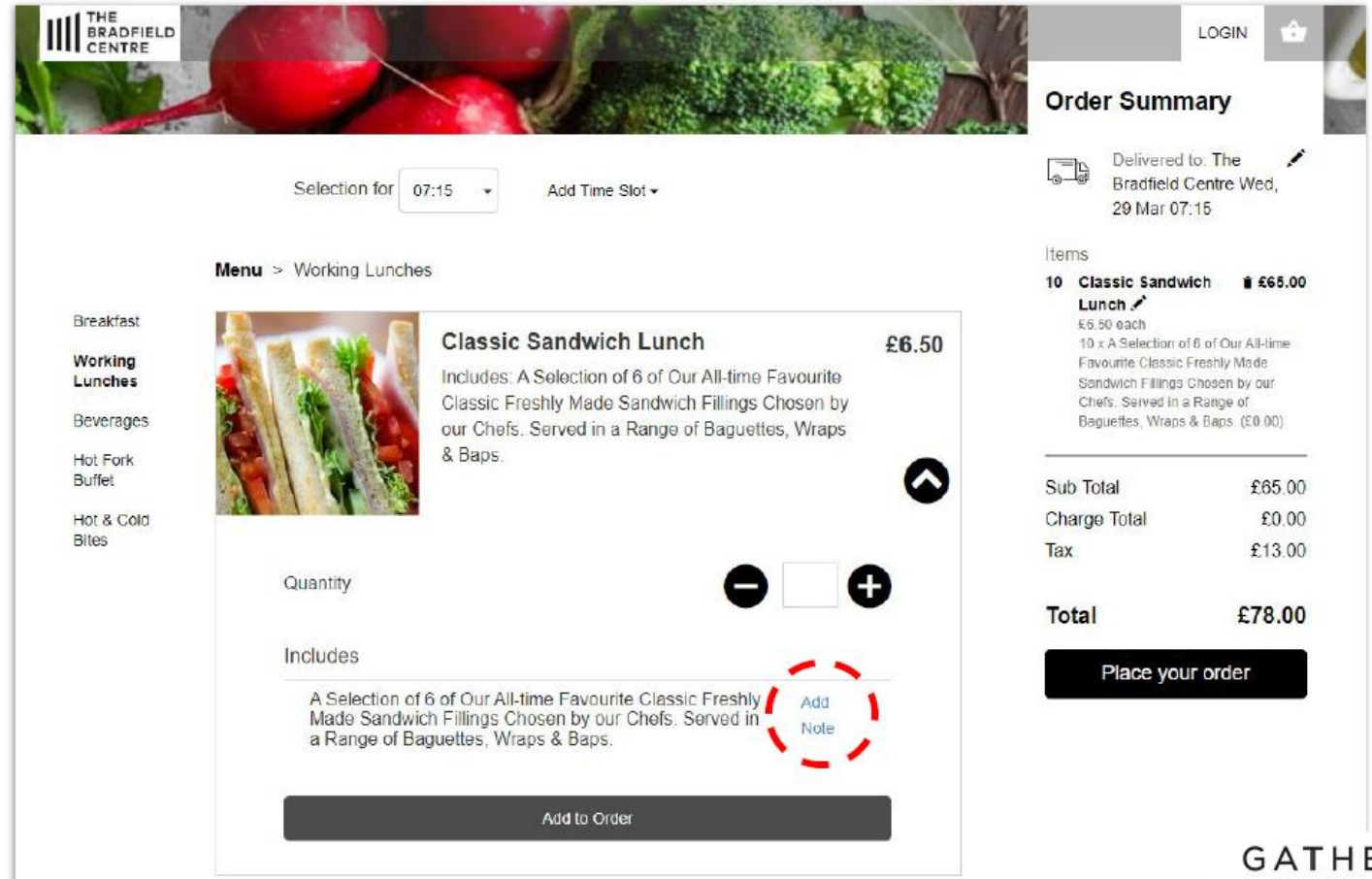
- Breakfast
- Working Lunches
- Beverages
- Hot Fork Buffet
- Hot & Cold Bites

**Breakfast** **Working Lunches** **Beverages**

**Hot Fork Buffet** **Hot & Cold Bites**

Where you see the *i* button  
this will give you more  
information about the item,  
including quantities,  
content, allergens etc

You can leave a note for the  
kitchen team when  
necessary



THE BRADFIELD CENTRE

LOGIN

### Order Summary

Delivered to: The Bradfield Centre Wed, 29 Mar 07:15

Items

10	<b>Classic Sandwich Lunch</b>	<b>£65.00</b>
	£6.50 each	
	10 x A Selection of 6 of Our All-time Favourite Classic Freshly Made Sandwich Fillings Chosen by our Chefs. Served in a Range of Baguettes, Wraps & Baps. (£0.00)	

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Sub Total	£65.00
Charge Total	£0.00
Tax	£13.00
<b>Total</b>	<b>£78.00</b>

**Place your order**

Selection for 07:15 Add Time Slot

Menu > Working Lunches

Breakfast  
**Working Lunches**  
Beverages  
Hot Fork Buffet  
Hot & Cold Bites

**Classic Sandwich Lunch** £6.50

Includes: A Selection of 6 of Our All-time Favourite Classic Freshly Made Sandwich Fillings Chosen by our Chefs. Served in a Range of Baguettes, Wraps & Baps.

Quantity  - +

Includes

A Selection of 6 of Our All-time Favourite Classic Freshly Made Sandwich Fillings Chosen by our Chefs. Served in a Range of Baguettes, Wraps & Baps.

**Add Note**

**Add to Order**

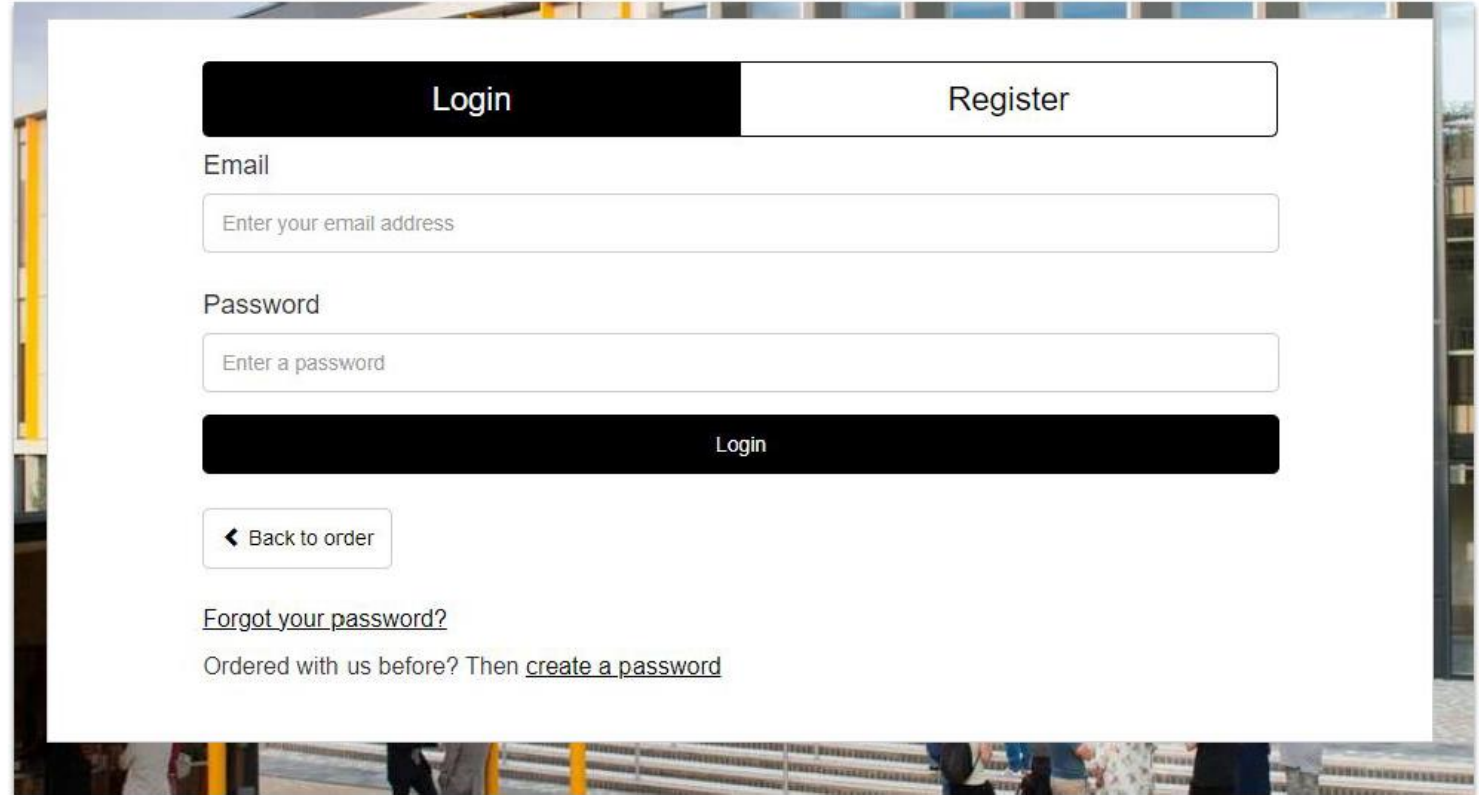


Your details are stored so  
the steps are simple in the  
checkout page –

Details for payment can be  
stored to make things  
simple for you

Please Provide A PO for your  
order so we can invoice  
accordingly

## Login to Place Your Order



**Login** Register

Email

Enter your email address

Password

Enter a password

**Login**

[← Back to order](#)

[Forgot your password?](#)

Ordered with us before? Then [create a password](#)

Nearly done! In the Check Out page there are a few details to fill out

Make sure to enter your PO number

Your confirmation email is on its way!

**Delivery Details**

**Order details**

Number of Guests

Special Requests / Dietary Requirements

Please Enter Special Requests / Dietary Requirements

**Contact details**

Room

Delivery Contact

Spooned Test

Delivery Telephone

Delivery contact telephone

Delivery Mobile

Delivery contact mobile

Delivery Instructions

**Order Summary**

Delivered to: The Bradfield Centre Wed, 29 Mar 07:15

Items

10 Classic Sandwich Lunch £65.00

£6.50 each  
10 x A Selection of 6 of Our All-time Favourite Classic Freshly Made Sandwich Fillings Chosen by our Chefs. Served in a Range of Baguettes, Wraps & Sops. (£0.00)

---

Sub Total £65.00

Charge Total £0.00

Tax £13.00

**Total £78.00**

[Add More Items](#)

**Payment method**

On Account

**Billing Details**

PO

PO Reference

I accept the [Terms and Conditions](#).

Please send me emails with offers and information about your services.

[← Back](#) [Confirm](#)

A top-down view of a white bowl filled with a vibrant pink acai bowl. The bowl is topped with a variety of fresh fruits: sliced bananas, kiwi, blueberries, and orange slices. A generous portion of golden-brown granola is scattered throughout the bowl. The bowl is set against a light grey, textured background. A semi-transparent green horizontal bar is overlaid across the middle of the image, containing the word "BREAKFAST" in white, bold, uppercase letters.

**BREAKFAST**



# BREAKFAST



## FRESHLY BAKED MINI PASTRIES

Freshly cooked this morning, Complimented with Tea, Coffee, Water or Fresh Juice.

**£4.60 (per person)**

*Trio Mini Selection of:*

Croissant v

Pain Au Chocolate v

Pain au Raisin v

## FRUIT AND YOGHURTS

**£2.75 each**

Yoghurt with fruit compote v

Yoghurt with granola and honey v

Bircher Pots

*For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.*

V - Vegetarian VE - Vegan

## BREAKFAST ROLLS

**£4.15 (each / minimum of 4 people)**

Choose from bacon, sausage, tomato and mushroom v

## BREAKFAST PACKAGE

**£7.10 v (minimum of 4 people)**

Fresh fruit salad Platter v

Croissants and breakfast pastries from our "local baker" v

Including Selection of tea and coffee, water or Juice



Beverage  
**TRAYS**



# Beverage TRAYS



## HOT BEVERAGES)

Selection of tea and coffee  
**£3.05 per person**

Selection of tea, coffee and biscuits served with water  
**£4.95 per person**

## FRUIT JUICE

Apple, orange, and cranberry (1 Litre jug)  
**£2.95**

## SOFT DRINKS Cans £1.75 Each

Coke, Diet Coke & Coke Zero (330ml)  
San Pellegrino (330ml)  
Limonata or Blood orange (275ml)

## Water & Cordials

Still and Sparkling water (1 Litre jug) **£2.80**

Cordial jug (1 Litre jug) **£3.50**

Select from -  
Lime and Mint, Elderflower or Ginger and Lemongrass

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V - Vegetarian VE - Vegan



Working  
**LUNCHES**



# Working LUNCHES



## TRADITIONAL SANDWICH LUNCH

Served with hand cooked crisps and whole fruit, Water or Juice

£9.75 Per person

(minimum of 6 persons – 1.5 rounds per person)

*Selection of hand cut sandwiches to include, meat, fish and vegetarian*

British gammon ham, tomato, mixed leaf, and mayo on granary bread

Roast chicken, tomato and lettuce with seasoned mayo on granary bread

Tuna mayo with sweetcorn and cucumber on granary bread

Free range chunky egg mayo with cress on Hobbs Bakery wholemeal bread v

Westcomb cheddar cheese, tomato and lettuce with seasoned mayo on granary bread v

*For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.*

V - Vegetarian VE - Vegan

## GOURMET WRAP AND BAGEL LUNCH

Served with hand cooked crisps and whole fruit, Water or Juice

£14.25 Per person

(minimum of 6 persons – 1.5 rounds per person)

*Selection of hand cut sandwiches to include, meat, fish and vegetarian*

Chicken Caesar tortilla wrap with parmesan and lettuce

Shredded Hoisin duck tortilla wrap with spring onion, cucumber and lettuce

Houmous and falafel wrap with cucumber, spiced tomato chutney and lettuce v

Pastrami seeded bagel with Swiss cheese, gherkins and mustard mayo

Severn & Wye Smoked salmon seeded bagel with lemon and dill cream cheese





Interactive  
**BUFFET STATIONS**

Roasted Fennel  
with Roasted  
Vegetables, Chili  
2 to



# Interactive **BUFFET STATIONS**



## **COLD CAMBRIDGESHIRE COUNTRY BUFFET** a table of foods inspired and supplied locally With a selection of Canned Drinks, Water and Juice £20.60 pp (minimum of 10 persons)

Selection of artisan cheese, Bath Blue, Westcombe Cheddar, Ragstone Goats Cheese , oat biscuits, chutney, celery and grapes v

Selection of the finest British Charcuterie from the Shires which includes Charcuterie with pickles

Antipasti – marinated olives, balsamic onions, pickled char-grilled vegetables and stuffed Piquillo peppers v

Roasted rare shorthorn Cambridgeshire beef, pickled forest mushrooms, horseradish and watercress

Salad from Total Produce and the Local Cambridgeshire Suppliers ve

Seasonal leaves with a balsamic dressing ve

chocolate brownies v

Artisan breads v

*For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.*

A close-up photograph of several gourmet canapés arranged on a dark green slate platter. The canapés are diverse in appearance, including one with a red tomato slice, another with a white cream and pink strawberry, and others with various fillings and garnishes. The background is softly blurred, showing a white surface and a glass of wine. A semi-transparent dark green horizontal band is overlaid across the middle of the image, containing the text 'CANAPÉS' in white, bold, uppercase letters.

# CANAPÉS



# CANAPÉS



## CANAPÉS

**£6.25 for 3 options (1 canape per option)**

Any additional option £2.50. Minimum 30 people

*Add a Glass of Fizz for £3.50 per person*

*Juice , Water £1.95 per person*

### MEAT

Chicken liver pate and toasted brioche croute

Rare Roast Beef, salsa Verde and crispy shallots

Ripe Charentais and Parma ham

Mini pork organic sausage roll, cheddar cheese and fennel seeds

### VEGETARIAN

Artichoke frittata, goats cheese and rocket v

Blue cheese, apple on savoury shortbread v

Mini Greek salad, tomato, olives and feta ve

Vegetarian sausage roll and toasted seeds v

### FISH

Severn & Wye Salmon gravlax, crème fraiche, rye bread and crackers

Smoked mackerel pate, horseradish crème fraiche on toasted sourdough

Seared tuna and spiced tomato salsa

Mini Caesar salad, gem lettuce, smoked anchovy and toasted croutons

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V - Vegetarian VE - Vegan





Sharing  
**BOARDS**



# Sharing BOARDS

## SHARING BOARDS

### CHEESEBOARD

£10.85 (minimum of 6 persons)

A selection of the finest cheeses from the British Isles

Including: , Bath Blue, Westcombe Cheddar, Ragstone Goats Cheese v

Served with house fruit chutney and oat biscuits ve

### CHARCUTERIE BOARD

£18.35 (minimum of 6 persons)

A selection of Cambridgeshire Sliced Charcuterie

Including: Fennel salami, cured Coppa, Silverside bresaola

Served with local sourdough, silver skin onions & pickled carrots ve

### AFTERNOON TEA

£10.85 (minimum of 4 persons)

A selection of finger sandwiches

Rare roast beef, rocket & horseradish smoked salmon, lemon crème fraiche & cucumber, cave age cheddar, vine tomato & pickle V

Fruit scone, clotted cream and jam  
Loaf cake  
Tea and coffee

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V - Vegetarian VE - Vegan

*Should you require any assistance please contact*

**Ellen @ [Ellen.Monteiro@GatherandGather.com](mailto:Ellen.Monteiro@GatherandGather.com)**

*\*\* Please note, all prices advertised are subject to VAT @20%  
\*\* where necessary there maybe additional service charges applied,  
this will be detailed in all correspondence.*

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