

Meetings & Events



RADISSON
MEETINGS

*Images are illustrative only and do not reflect the actual food or presentation

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INTRODUCTION

WELCOME TO OUR KITCHEN

Tempting, healthy and sustainable food for Radisson Meetings. Our flexible concept can be tailored to events of any size, delivering universally high quality ingredients across menus mixed with localized touches and inspiring presentation.

We take the worry out of catering decisions, ensuring a memorable and local experience for every type of dietary need.

Our delicious, healthy menus are designed to fuel productive gatherings, with just the right amount of tempting touches thrown in to keep the mood positive and the conversation flowing.

We use the best ingredients we can find, designed around regional ingredients and underpinned by our 'Think Planet' Responsible Business strategy, meaning you and your clients values are always upheld.

With Radisson Meetings, F&B becomes an integral part of your event, beautifully presented and perfectly timed to help attendees leave feeling inspired, satisfied and energized.



MEETING PACKAGES



CHOOSE YOUR FAVORITE PACKAGE

Choose from one of our carefully designed meetings and events packages to get the most from your event.

Alternatively, our experienced team can prepare a bespoke option tailor-made especially for you.

Prices vary, depending on season.

Packages can be booked as half or full day options.

Minimum numbers of 10.

♥ MOST POPULAR

01 KEEP IT SIMPLE

- Main meeting room rental with permanent coffee and tea
- Sandwich buffet

SANDWICH BUFFET:

- One salads
- One board (meat, fish or veg.)
- Two types of sandwiches
- Two desserts

02 TUNE UP

- Main meeting room rental with permanent coffee and tea
- 3 coffee breaks
- Sandwich buffet

CHEF'S LUNCH BUFFET:

- Full salad bar with various dressings, vegetable toppings, seed selection, and protein toppings
- Two salads
- Two hot dishes, with accompaniments
- Two desserts

03 GO PRO

- Main meeting room rental with permanent coffee and tea
- Welcome breakfast rolls.
- 3 coffee breaks
- Chef's buffet

CHEF'S LUNCH BUFFET:

- Full salad bar with various dressings, vegetable toppings, seed selection, and protein toppings
- Two salads
- Two hot dishes, with accompaniments
- Two desserts

MEETING ROOM INCLUSIONS

Rental of the main conference room.

Flip chart

Still and sparkling water

Presenting equipment

Note pads and pens

COFFEE BREAK



COFFEE BREAK

The Day Delegate Packages include coffee specialities, tea assortment, still & sparkling water, fresh fruit, choice of sweet and savoury snacks served in the meeting foyer (30 minutes of service per coffee break).

MORNING

Tea Selection
(including English breakfast, Peppermint, Decaf, Earl Grey)

Coffee Selection
(including Americano, Latte, Cappuccino, Espresso)

Detox Water/Juice/

Lemon Slices

Milk & Plant Based Milk

Whole fruits

Cookies & Sweet or Savory snack

MID- MORNING

Tea Selection
(including English breakfast, Peppermint, Decaf, Earl Grey)

Coffee Selection
(including Americano, Latte, Cappuccino, Espresso)

Detox Water/Juice/Lemon Slices

Milk & Plant Based Milk

Whole fruits

Sweet or Savory snack (1 local)

AFTERNOON

Tea Selection
(including English breakfast, Peppermint, Decaf, Earl Grey)

Coffee Selection
(including Americano, Latte, Cappuccino, Espresso)

Detox Water/Juice/Lemon Slices

Milk & Plant Based Milk

Whole fruits

Sweet or Savory snack (1 local)

ELEVATE YOUR EXPERIENCE

Bacon Rolls £6 per person

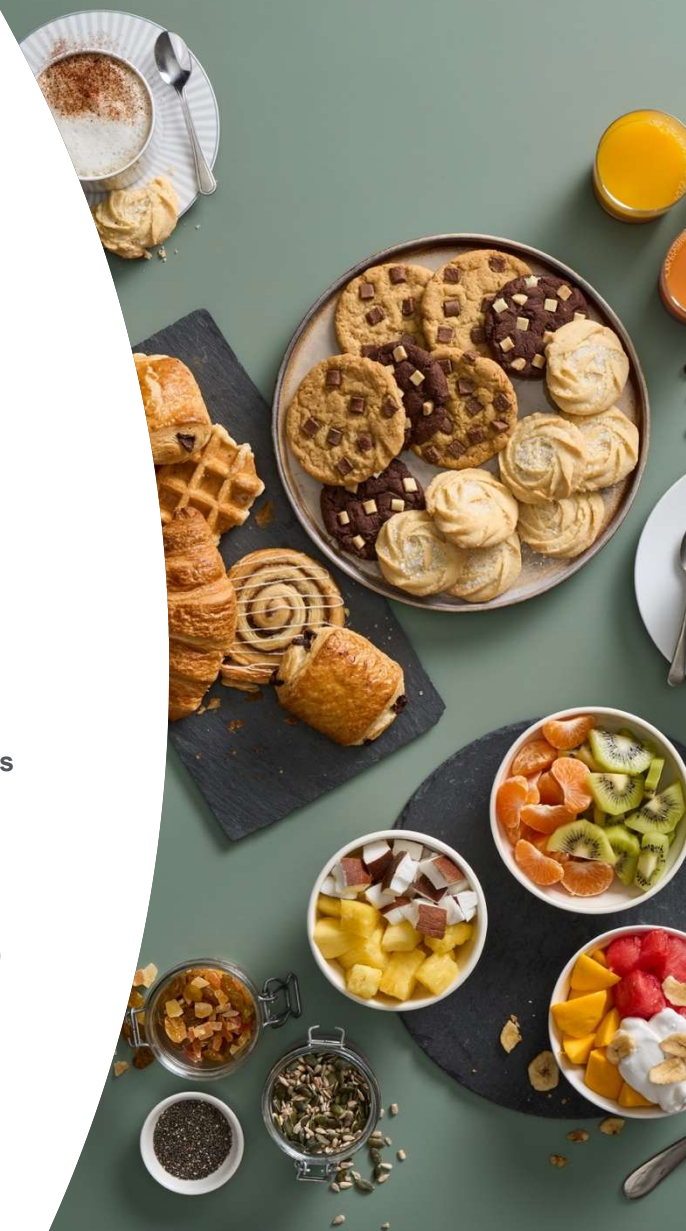
Super Breakfast Buffet £18 per person

Orange Juice £10 per litres

Selection available on the day will be the Chef's choice.

If there are specific dietary needs, please notify your event planner in advance of the meeting & we can ensure to accommodate this.

Minimum numbers of 10 guests.



CATERING OPTIONS

From £8
per person

Whether a creative workshop or a boardroom strategy meeting, enjoy a refreshment break of thirst-quenching drinks and a choice of scrumptious snacks.

PRICING	
Unlimited Tea & Coffee (Full Day)	Unlimited Tea & Coffee (Half Day)
£16.00 per person	£8 per person

Snacks included.

Chef's choice on the day. Options include pastries, cookies, muffins, cakes whole fruits. Please advise in advance of dietary requirements.

LUNCH



LUNCH BUFFET MENU

A freshly prepared, flavour-packed 3-course hot buffet, designed to delight every guest.

This is Included in the Day Delegate Rate & an additional £22.50 per person as an add on.

SALAD BAR

2 x Salad leaves types in separate bowls

4x Salad Toppings Fresh Vegetables

3x Salad Toppings Nuts / Seeds / Condiments

2x Salad Toppings Protein

3 x Salad Dressings

2x Compound Salad (1 vegan / vegetarian)

2x Bread & Spreads

HOT SELECTION

1 x Meat or Fish Dish

1x Vegetarian or Vegan Dish

1x Seasonal Vegetable

1x Potato / Starch / Rice

DESSERTS

Dessert of the day

Prepared, sliced fruit for those looking for a healthy choice

£22.50
per person

The menu will be the chef's choice based on seasonal offerings.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided in advance.

Minimum numbers of 12 guests.



WORKING LUNCH

Looking for a convenient working lunch or a lighter meal option?

We offer a range of delicious dishes to suit every preference.

To make your meeting run smoothly, we can provide a menu in advance — either prior to your meeting or on the morning itself — allowing your team to pre-order.

Your meal can be served directly in the meeting room, or we can reserve a table in our elegant Wine Tower for a change of scenery.

Menu includes:

A selection of Salads including our popular Superfood Salad, freshly made seasonal soups, sandwiches & wraps along with hot items eg traditional fish & chips & a chicken burger with fries.

Vegetarian, Vegan & Gluten Free options available.

☐ Boardroom / sandwich lunch: ☐ Platters: 1 type. 1 Meat Platter with min 2 types of cold cut or 1 assorted Vegetable platter. ☐ Vegetarian Compound Salad: 1 type
☐ Meat / poultry Based sandwich: 1 type. ☐ Vegetarian/Vegan Sandwich: 1 type.
☐ Dessert: 1 type. ☐ Sliced Fruit / High-quality Fruit Salad: 1 type

Minimum numbers do not apply, Maximum numbers of 12 guests.

£17.95
per person



DINNER



DINNER BUFFET MENU

Gather your group, grab a plate and explore a buffet of fresh, chef-made dishes—perfect for sharing and enjoying together.

STARTERS

2 x Salad leaves types in separate bowls

4x Salad Toppings Fresh Vegetables

3x Salad Toppings Nuts / Seeds / Condiments

2x Salad Toppings Protein

3 x Salad Dressings

2x Compound Salad (1 vegan / vegetarian)

2x Bread & Spreads

MAINS

1 x Vegetarian Soup

1x Compound salad

1x Mezze Board

1x Meat Platter (min 2 types of cold cut) or assorted Veg Platter

1 x Meat / Fish Dish

1x Vegetarian / Vegan Dish

1x Seasonal Vegetable

1x Potato / Starch / Rice

DESSERT

Dessert of the day

Prepared fruit for those looking for a healthy choice

2-course
from
£38
per person

Supplement for 3 courses.

Selection available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum numbers of 25 guests.



DINNER PLATED MENU 1

For your private dining event, select one starter, one main and one dessert.

STARTERS

Butternut Squash & Sage Soup, watercress

Beetroot Salmon Gravlax, apple and fennel slaw, crispy rye bread ^{1,2,7}

Pressed Ham Hock and Pickled Carrot Terrine, caper, watercress, piccalilli, sourdough bread ^{1,9,10}

MAINS

Wild Mushroom Risotto, truffled dressing, crumbled cheese, rocket

Roasted Chicken Breast, green beans, baby carrots, gratin potato, jus ⁷

Pan Fried Sea Bass, herb potatoes, crispy samphire, capers, cream and white wine sauce ^{4,7}

DESSERT

Baked Vanilla Cheesecake, blueberry sauce ^{1,2,7,8}

Chocolate Orange Torte, raspberry coulis, physalis

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Should you wish to offer your diners a choice from this menu, there is a supplement of £10 per person (Pre-Selection required at least 1 week prior to your event).

Minimum numbers of 35 guests.

2-course
from
£48
per person



DINNER PLATED MENU 2

For your private dinning event, select one starter, one main and one dessert.

STARTERS

Roasted Vegetable Soup, chives, sourdough bread

Duck Terrine with Chestnut, red onion chutney, watercress, crouton

Bocconcini, heritage tomatoes, slow cooked cherry tomatoes, rocket pesto, ciabatta shards^{1,7}

MAINS

Seared Salmon Fillet, caper and parsley crushed potatoes, wilted spinach, lemon cream ^{4,7}

Lemon and Sage Chicken Breast, chantenay carrot, spinach, field mushrooms, gratin potato, jus ⁷

Cumin Butternut Squash and Lentil Wellington, tender stem broccoli, mushroom jus ^{1,6,9}

DESSERT

Lemon Meringue Tart, passion fruit coulis, basil cress ^{1,7}

Chocolate Orange Torte, raspberry coulis, physalis

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Should you wish to offer your diners a choice from this menu, there is a supplement of £10 per person (Pre-Selection required at least 1 week prior to your event).

Minimum numbers of 35 guests

3-course
from
£58
per person



PREMIUM PLATED MENU

For your private dining event, select one starter, one main and one dessert.

STARTERS

Mushroom cappuccino soup, truffled mushroom fricassee

Goats cheese, honey roasted fig, pumpkin seeds & truffle oil ^{7,11}

Duck & Chestnut Terrine, Grainy mustard, Plum Dressing, Mixed Leaves ¹⁰

MAINS

Beef Fillet Steak, caramelized shallot, baby carrots, fondant potato, port jus (Steaks cooked M)

Pan Fried Sea Bream, herb potatoes, crispy samphire, capers with a creamy white wine sauce ⁷

Fresh Orecchiette Pasta, caramelized butternut squash, sage butter ^{1,7}

DESSERTS

Salted Chocolate & Caramel Torte, macaron & Chantilly Cream ^{1,2,7,8}

Vanilla Crème Brulee, caramelised sugar with fresh berries ^{2,7}

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Should you wish to offer your diners a choice from this menu, there is a supplement of £10 per person (Pre-order required at least 1 week prior to your event)

Minimum numbers of 35 guests

FROM
£68
per person



STREET FOOD MENU

Make your private dining event unforgettable with our vibrant Street Food Menu – a bold selection of global cuisines that gets guests talking and celebrates authentic flavours from around the world

Choose your preferred cuisines below or request a custom combination.

CUISINES

Greek

Italian

Chinese

Caribbean

American

Indian

Dinner Package (1 Cuisine) £30 Per Person

Dinner Package (3 Cuisine) £70 Per Person

Each cuisine includes a variety of hot dishes, sides and desserts.
Our decorated stalls recreate the atmosphere of street dining,
making you feel as though you're enjoying authentic food
markets around the world.

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Minimum numbers of 35 guests



BOWL FOOD MENU

For something a little different, enjoy our selection of freshly prepared bowl food – versatile dishes designed to cater for every guest.

Choose 3 options from the below for all of your guests.

VEGETERIAN

Spinach and Ricotta Tortellini, Neapolitan sauce ^{1,7}

Mushroom Arancini, truffle mayo, parmesan, rocket ^{1,2,7}

Gnocchi, baby spinach, mediterranean vegetables, green pesto ¹

Mac & Cheese ^{1,7}

Beetroot and Goats Cheese, roasted fig, pumpkin seed, watercress, truffle oil ⁷

FISH

Breaded Goujons, chips, lemon, tartare sauce, parsley ^{1,2,4}

Oven Baked Salmon, lemon and caper gremolata dressing ⁴

Cod Fillet, truffled cream spinach, semi-dried tomatoes ^{4,7}

Baked Cod Loin, savory potatoes, cherry tomato, olives, parsley ⁴

Sea Bass Fillet, roasted vegetables, sauce vierge, lemon ⁴

MEAT

Pulled Pork, spicy wedges, pickled onion ¹

Chicken Breast, pearl onion, mushrooms, mash ⁷

Lamb Kofta, marinated chickpeas, shallots, lime dressing ^{1,7}

Mini Cumberland Sausage, mash, onion gravy ^{7,9}

Chicken Caesar Salad ²

DESSERT

Tiramisu ^{1,2,7}

Sticky Toffee Pudding ^{1,2,7}

Mango and Passion Fruit Dacquoise

Opera Cake ^{1,2,7}

Bread and Butter Pudding, vanilla custard ^{1,2,7}

3 Bowls **£24** per person

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Minimum numbers of 30 guests



CANAPÉS



CANAPÉS

Delectable bites, perfect to serve at a drinks reception, whether a corporate networking or part of your social event.

Select 2, **£7 per person**
Select 3, **£10 per person**
Select 4, **£12 per person**
(Same choice for all)

VEGAN & VEGETARIAN

Vegan Tomato & Basil Bruschetta¹

Mini Avocado Toast¹

Roasted Vegetables & Hummus Bruschetta¹

Mushrooms with Truffle Oil on Sourdough bread¹

Beetroot & Goat Cheese Crostini^{1,7}

Roasted Tomatoes & Bocconcini^{1,7}

Roasted Pepper & Gorgonzola Crostini^{1,7}

Caramelized Onion & Brie Tar^{1,7}

MEAT

Grilled Peach & Prosciutto Skewer

Chorizo & Cheddar with Aioli Bites^{1,7,12}

Parma Ham & Melon Skewer

Salami & Pickle^{1,12}

Parma Ham & Fig¹

Chicken Liver Parfait with Caramelised Onion^{1,7}

Smoked Salmon & Cream Cheese^{1,4,7}

Please communicate allergens, dietary requirements and any nutritional intolerance prior to your event.

Minimum numbers of 25 guests



DRINKS



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WINE SELECTION

WHITE	per 750ml Btl
CYT Sauvignon Blanc	£42.00
Sotherton Chardonnay	£43.00
Flagstone Chenin Blanc	£44.00
Prospetti Pinot Grigio	£45.00
Nobilo Sauvignon Blanc	£48.50
ROSE	
Yellow Rock	£42.00
Canyon Road White Zinfandel	£43.00
Prospetti Pinot Grigio Rosé	£44.00
RED	
CYT Merlot	£42.00
Canyon Road Merlot	£44.00
Sotherton Shiraz	£43.00
Canyon Road Merlot	£44.00
Les Esperons Pinot Noir	£48.50
CYT Merlot	£42.00
SPARKLING & CHAMPAGNE	
Bellino Prosecco	£43.00
Bolney Wine Estate NV Sussex	£65.00
Louis Pommery England	£65.00



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DRINKS PACKAGES

Arrival Drinks

Glass of Prosecco or Non Alcoholic alternative eg Elderflower Fizz	£6.50pp
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Offers

House Wine (Min 10 bottles)	£40.00 per bottle
Premium Wine (Min 10 bottles)	10% off
Bottles of Beer	£7.00 per bottle
Beer Buckets (bottles 330ml) 5 Bottles	£32.50
Ice Chest of Beer	TBC
Soft Drink Buckets (bottles 220ml) 5 Bottles	£25.00

Cocktails	£15.99 each
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Featuring the Radisson Blu cocktail, specially crafted by our wonderful team.

- Cranberry Mojito
- Cosmopolitan
- Pornstar Martini
- Whiskey Sour

Mocktails	£10.50 each
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- Virgin Espresso Martini
- Passion Mule
- Passion Soda

If your favourite cocktail isnt listed, just ask! What colour is your brand?
Fancy a cocktail to match it?



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ALLERGENS

1	Gluten
2	Eggs
3	Crustaceans
4	Fish
5	Peanuts
6	Soy
7	Milk
8	Nuts
9	Celery
10	Mustard
11	Sesame
12	Sulphites
13	Molluscs
14	Lupin

