STEWARTS

HOSPITALITY BROCHURE

STEWARTS CLIENT HOSPITALITY CATERING SERVICE

Stewarts' hospitality catering has been designed to elevate the experience of our clients and guests during meetings and events.

This reflects our commitment to delivering exceptional service in the office and creating a welcoming, professional environment that aligns with the high standards of our firm. Whether hosting a small client meeting or a larger event, our catering service provides a curated selection of refreshments and food tailored to suit a variety of preferences and dietary requirements.

Key Features:

- Menus developed alongside our catering team to work in a variety of meeting and event scenarios;
- Seamless ordering process through our internal booking system GoBright;
- Consideration for dietary needs including vegetarian, vegan, gluten-free, and allergen-sensitive options.

How It Works:

To place a catering request for a meeting please select the available options when booking meeting rooms on GoBright. Details on Stewarts' core menus can be found in this brochure. Additional bespoke or special request options are also available with minimum of 48 hours' notice, please contact the Stewarts reception team to discuss.

If you are holding an event (BD or other), please contact Hollie Brill, hbrill@stewarts.com in the first instance.

Please note, all catering costs will be allocated to a relevant nominal code (related to your department) in order to assist future budgeting. Please ensure you complete the appropriate field when making a booking on GoBright.

If you are hosting a specific BD event you should provide the appropriate BD nominal.

CORE MENUS

BREAKFAST

CLIENT BREAKFAST

Selection of freshly baked artisan pastries (V)

Croissant with mature cheddar and tomato (V)

Croissant with mature cheddar and British ham

Greek yoghurt with granola and seasonal fruit (V)

Coconut yoghurt with granola and seasonal fruit (VE)

Cumberland sausage brioche roll

Smoked bacon brioche roll

Baked omelette brioche roll (V)

Selection of cold-pressed juices and smoothies

Please provide any dietary requirements in the remarks section in GoBright

INTERNAL BREAKFAST – CONTINENTAL

Selection of freshly baked artisan pastries (V)

Selection of cold-pressed juices and smoothies

INTERNAL BREAKFAST – HOT ROLLS

Cumberland sausage brioche roll

Smoked bacon brioche roll

Baked omelette brioche roll (V)

Selection of cold-pressed juices and smoothies

Please provide any dietary requirements in the remarks section in GoBright

Please be advised that the food we prepare may contain allergens. Should you require any information about the ingredients we use please speak to a member of our team who will be able to assist you. Please Note: We prepare food in an open kitchen and therefore cannot guarantee that our products do not contain trace elements of additional allergens.

LUNCH

INTERNAL LUNCH

Selection of sandwiches

Or

Seasonal salad of the day

Please provide any dietary requirements in the remarks section in GoBright

Selection of gourmet sandwiches(V, VE available)

Seasonal salad of the day (V, VE)

Sliced seasonal fruit platter (VE)

Selection of mini cake bites (V)

Pipers Crisps (VE)

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CLIENT LUNCH

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SPECIAL REQUESTS

AFTERNOON TEA

(3-5pm only) Please provide a minimum of 48 hours notice and a minimum of 4 people.

SANDWICHES

Selection of gourmet finger sandwiches

CAKE

Traditional plain scone, clotted cream, jam (V)

Selection of mini artisan cakes (V)

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GRAZING BOARDS

Please provide a minimum of 48 hours notice and a minimum of 8 people.

BREAD

Selection of artisan bread rolls

CHARCUTERIE

Bresaola, prosciutto crudo, spicy spianata, milano salame served with sundried tomatoes, chargrilled artichokes, kalamata olives, balsamic onions and grisini

CHEESE BOARD

Selection of british cheese served chutneys, grapes and biscuits (v)

DELI PLATTER

Samosas, chicken skewers, handmade sausage rolls and scotch eggs; or

vegetable pakora, beetroot falafel, smoked salmon tart, sweet potato galette and bruschetta

STUZZICHINI

Selection of hot italian nibbles; sicilian ragout arancini, mozzarella croquettes, tomato stuffed panzerotti, courgette flowers and olive all'ascolana.

Served with garlic aioli and marinara sauce

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COSTS

Event costs below as of 1 May 2026. Please note that these may be subject to review. All of the options below can be adapted to suit individual budgets and requirements. Additional staff or equipment can be hired. If you have any queries regarding events please contact Hollie Brill.

GRAZING BOARD

Up to 30 guests - £43 per head

Over 30 guests - £45 per head

All costs include food, back of house labour (e.g. chefs, kitchen porters) and front of house staff that are required for our events.

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WINE LIST

Please see below for details of our house wines. Our house wines have been carefully selected to work across all events, either internal or client. However if you would like to discuss alternative choices some additional options are available on the following pages. Please contact Hollie Brill.

House white - Vouvray Sec AC, Domaine Boutet Saulnier, Loire – France £17.70

Tasting Notes

Located to the northeast of the town of Tours. This dry silky white wine is made from a selected harvest of the ripest Chenin Blanc grapes avoiding any botrytis to retain an intense and pure fruit. This lean Vouvray Sec is partly fermented in oak barrel to contribute a subtle vanilla character that enhances and mingles with ripe melon and pear flavours which are balanced by a refreshing citrus acidity.

Alcohol Content : 13.5%

House red - Vino Nobile di Montepulciano Riserva Crociani – Italy £24.50

Tasting Notes

The hilltop town of Montepulciano lies in the south of Tuscany near the town of Siena. The surrounding vineyards are planted with indigenous Sangiovese grapes (Prugnolo), used to produce one of Italy`s noblest red wines. Susanna Crociani blends Sangiovese with a little Canaiolo and Mammolo, and traditional winemaking methods encourage extraction of voluptuous fruit character, with a distinct mineral and subtle oak influence after two and a half years in barrel and a further six months in bottle. The wine is ruby red with an orange tint, leading to a delicate and intense wine.

Alcohol Content: 13.5%

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Additional wine options

On request 48h notice minimum

White

Abyss Assyrtiko, Greece 2023 - £30.50

This is the estates top cuvee made from 100% Assyrtiko, which is best known for being the indigenous variety of Santorini. With a brilliant bright straw colour, the wine introduces you to distinct aromas of exotic fruit such as passion fruit with notes of honeysuckle and a subtle smoky character. The palate shows fresh citrus fruit with smooth round body and a richly complex texture with an elegant finish.

Alcohol content : 13%

Menetou-Salon, Domaine de Chatenoy, Isabelle et Pierre Clement 2023 – France £22.35

The average age of these vines is up to 40 years, and are grown on Kimmeridgian marls. All selected plots are hand harvested. Spontaneous fermentations take place in steel with a focus on showing terroir. The wine matures on fine lees for 6 months which gives a texture to the body. Flavours and aromas of ripe lemons and passion fruit, with a distinct mineral character. This is a delicate Menetou Salon with an elegant, refreshing acidity and length on the finish.
Alcohol content : 13%

Albariño Noelia Bebelia 2024 – Spain £22.25

This is a high quality Albarino where the care and attention to detail in the vineyard and winery is evident in the final wine. Pale lemon in colour with notes of white flowers and lemon zest on the nose. The palate is crisp, fresh and bursting with fruit; white peach, apple, melon, pear, grapefruit, lime zest and blossom with a very long finish and refreshing acidity.
Alcohol Content : 13%

Pouilly Fuisse `Terroir` Domaine Luquet 2023 – France £29.30

This Pouilly-Fuissé is a generous and rich wine, with an emerald-gold colour. The alkaline limestone soils of the Mâconnais favours harmonious development of the Chardonnay bouquet, with a hint of hazelnuts, toasted almonds and exotic fruit. A flinty minerality runs through this wine finishing long and refreshing on the palate.
Alcohol Content : 12.5%

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Red

Merlot Reserve Vergelegen – South Africa 2022 £19.50

Hand picked from vineyard blocks on ancient red clay soils. These Merlot grapes are sorted carefully before being fermented in steel with slow pump overs for soft, round extractions. After this the wine matured in a combination of 225L and 300L barrels for 12 months maturation. Ripe aromas and flavours of plum and indulgent dark chocolate, with a meaty, savoury character. A rich oppulent wine.
Alcohol Content : 14.5%

Ribera del Duero Pesquera – Spain 2021 £28.40

Made by the fantastic winemaker, Alejandro Fernandez who has been a major contributor to the success of Ribera del Duero wines in recent years. This oaked red wine is made from 100% Tempranillo (Tinta del Pais) grapes from 40-year-old vines, and aged for 18 months in oak. Bright ruby red, it has smokey, leathery aromas followed by black fruits and spicy notes on the palate. Firm silky tannins with integrated oak spice and a refined elegant finish.
Alcohol Content : 14.

Domaine des Remizieres Crozes Hermitage `Cuvee Particuliere' 2023 – France £25.30

Made by the fantastic winemaker, Alejandro Fernandez who has been a major contributor to the success of Ribera del Duero wines in recent years. This oaked red wine is made from 100% Tempranillo (Tinta del Pais) grapes from 40-year-old vines, and aged for 18 months in oak. Bright ruby red, it has smokey, leathery aromas followed by black fruits and spicy notes on the palate. Firm silky tannins with integrated oak spice and a refined elegant finish.

Alcohol Content : 13.5%

Finca Sophenia `Synthesis' Malbec 2022 – Argentina £30.6

Deep and intense ruby red colour with violet hues. The nose is intense with concentrated floral notes and black fruits. On the palate, spicy black pepper combines with ripe plum, blackberry and dark chocolate. 12 months ageing in French oak gives vanilla, toast and smoky notes which linger on the long and elegant finish.

Beers, non-alcoholic beers and soft drinks are provided as standard. Champagne is available on request.

Please note that all beverages are charged on consumption after the event.

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