

A waiter in a black uniform is holding a silver tray with several appetizers. The appetizers are small, round, light green items, possibly cucumber or potato, topped with a layer of orange salmon, a dollop of white cream, and a garnish of black caviar and a small green herb. The background is blurred, showing other people in a social setting.

Event Menus Whitechapel Gallery

Information Pack

whitechapelgallery.org



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Our menus

The menus created within this hospitality brochure have been created by our acclaimed head chef Maria Elia and have been done so with fresh, seasonal and ethically sourced sustainable products at the forefront of her thought process.

The caterer

Vacherin is the exclusive caterer at Whitechapel Gallery and has a history and reputation in the City of London for hosting gorgeous events and parties. Our managers are based on site and always available to discuss your event. Find out more about Vacherin at www.vacherin.com

The terms

These prices are all-inclusive up to 20 guests during normal gallery hours. Additional staffing costs may be applied for numbers over this or outside these hours. A minimum £250 spend is required outside of normal gallery hours (evenings and Mondays).

Final numbers of guests must be confirmed with us no later than 12.00 noon, 5 working days in advance of the event. Prices in this brochure are subject to VAT at the current rate.

Contact details

Catering office: Adrian Morgan
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Events office: Emily Daw
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emilydaw@whitechapelgallery.org



A selection of biscuits, pastries and cakes accompanied by organic fair-trade coffee, teas and tisanes. Prices are per person per round.

Tea and coffee with selection of luxury biscuits	£3.50
Tea and coffee with a selection of mini pastries	£4.75
Tea and coffee with mini chocolate brownie bites	£4.75
Tea and coffee with a selection of cup cakes	£5.25

Extras

Premium fruit juice: (orange, pink grapefruit and apple)	per 1.5ltr jug	£9.00
Elderflower cordial	per 1.5ltr jug	£5.00
Fresh fruit platter (minimum 4 covers)	per person	£3.00
Still and sparkling filtered water	per 75cl bottle	£1.00
Bucks Fizz (with Prosecco)	per 1.5ltr jug	£25.00

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The 'Mini' breakfast

£10.00

Choose 3 from the following:

- Bacon mini roll
- Sausage mini roll
- Roast mushroom and tomato mini roll
- Smoked salmon and cream cheese mini bagels
- Ham and cheese mini croissant
- Cheese and tomato mini croissant

A selection of teas and tisanes, organic fair-trade filter coffee
Fruit juice (orange, pink grapefruit and apple) - select two of your choice
Still and sparkling filtered water

Healthy Breakfast

£13.75

- Bircher muesli with apples, yoghurt and toasted almonds
- Organic porridge with summer fruits and honey
- Banana and cinnamon smoothies
- Poached eggs, slow roasted tomatoes and field mushrooms on sourdough toast

A selection of teas and tisanes, organic fair-trade filter coffee
Fruit juice (orange, pink grapefruit and apple) - select two of your choice
Still and sparkling filtered water

Whitechapel breakfast

£14.50

Choose 2 from the following:

- Lemon and ricotta hotcakes, roasted bananas, blueberries, Greek yoghurt
- Coconut hotcakes, roasted rhubarb, rose scented strawberries, Greek yoghurt
- Buckwheat apple pancakes, maple syrup drizzled bacon, crème fraiche, baby spinach
- Mushroom blini, creamed eggs, chives and truffle oil
- Arbroath smokies on toast with poached egg

A selection of teas and tisanes, organic fair-trade filter coffee
Fruit juice (orange, pink grapefruit and apple) - select two of your choice
Still and sparkling filtered water

Continued...

English cooked breakfast plated or buffet* **£18.75**

Smoked bacon, Cumberland sausages
Sautéed mushrooms, slow roasted tomatoes
Poached eggs
Granary/ white/sourdough toast with a selection of preserves and spreads

A selection of teas and tisanes, organic fair-trade filter coffee
Fruit juice (orange, pink grapefruit and apple) - select two of your choice
Still and sparkling filtered water

Breakfast canapés **£21.00**

Choose 3 from the following, minimum 12 guests

Soft boiled quails eggs and marmite soldiers
Sausage with slow roasted cherry tomatoes
Scotch pancakes topped with seasonal fruit and ricotta
Mini bacon bagel with tomato chutney
Poached haddock, chive hollandaise sauce potato cubes
Open toasted bagel of lemon crème fraiche and oak smoked salmon
Fresh tropical fruit and mint kebabs

Bucks Fizz

A selection of teas and tisanes, organic fair-trade filter coffee
Fruit juice (orange, pink grapefruit and apple) - select two of your choice
Still and sparkling filtered water

** Option depending on numbers and location*



These packages make the ordering process easy for all day meetings. These prices are all-inclusive from 8 to 20 guests. Additional staffing and equipment hire charges will be required for larger numbers on and this will be clearly detailed in your quote.

Corporate £25.00

Arrival	Tea, coffee and biscuits
Mid-morning	Tea, coffee and biscuits
Lunch	Menu 1 from our sandwich menu on page 7
Mid-afternoon	Tea and coffee

Still and sparkling filtered water refreshed throughout the day
Elderflower cordial refreshed throughout the day

Business £30.00

Arrival	Tea, coffee and mini pastries
Mid-morning	Tea, coffee and biscuits
Lunch	Menu 2 from our sandwich menu on page 7
Mid-afternoon	Tea, coffee and chocolate brownie bites

Still and sparkling filtered water refreshed throughout the day
Elderflower cordial refreshed throughout the day

Executive £40.00

Arrival	Tea, coffee and mini pastries
Mid-morning	Tea, coffee and homemade cookies
Lunch	Menu 1 from our fork buffet menu on page 9
Mid-afternoon	Tea, coffee and chocolate brownie bites

Still and sparkling filtered water refreshed throughout the day
Elderflower cordial refreshed throughout the day



Menu 1 @ £15 per guest

Choose 3 fillings from the following selection:

Rosary goats cheese, pear chutney on carrot and herb bread

Local smoked peppered mackerel, horseradish crème fraîche on Russian rye bread

Alderton honey roast ham, mustard leaves and tomato

Salami, fennel remoulade and tomato on country sourdough

Char-grilled free range chicken, herb mayo on rosemary and potato bread

Free range egg mayonnaise and coriander cress on granary bread

Kettle Chips

Fresh fruit bowl

Elderflower cordial

Still and sparkling filtered water

Menu 2 @ £18 per guest

Choose 3 fillings from the following selection:

Local smoked salmon, lime aioli, watercress on seaweed bread/Russian rye

Rosary goats cheese, pear and lemon chutney, mizuna on carrot and herb bread

Rare roasted beef, dill cucumbers, horseradish crème fraîche on country style sourdough

Local smoked trout, lemon and herb mayonnaise on wholemeal sourdough

Shropshire blue, fig jam on sultana and fennel bread

Slow roasted pork belly, apple sauce, watercress on apple sourdough

Kettle Chips

Fresh fruit bowl

Elderflower cordial

Still and sparkling filtered water



Menu 1 @ £17 (minimum 10 guests)

Open Artisan bruschetta's topped with the following:

English asparagus, soft boiled egg, sorrel dressing, pea shoots

Char grilled salmon, smashed peas, tarragon and lemon, crème fraîche, pea shoots

Rare roasted beef, roasted beets, horseradish, capers

Pavlova's filled with fresh English strawberries and rose scented mascarpone and Greek yoghurt cream

Menu 2 @ £30 (minimum 20 guests)

Mediterranean feast

Green Italian olives stuffed with lemon zest

Bocconcino, cherry tomato and basil skewers

Shaved San Danielle prosciutto

Sliced salami Finocchiona

Baby marinated calamari skewers

Char-grilled artichokes, aubergine, pepper, courgette and caper berry skewers

Parmigiano Reggiano shards

Stuffed sundried tomatoes with capers, anchovies and herbs

Rosemary Focaccia

Handmade Grissini wrapped in prosciutto

Lavished with fruit, grapes, figs



Menu 1 @ £25 (minimum 10 guests)

Choose 3 from the following:

Char-grilled chicken and baby gem leaves, crushed peas with lemon, dill and feta

Char-grilled chicken Caesar salad, shaved Parmesan

Slow roasted pork belly, apple and celeriac remoulade

Char-grilled salmon, crushed new potatoes, crème fraîche, tarragon, peas and pea shoots

Char-grilled salmon, green beans, puy lentils, cherry tomatoes, soft boiled egg, olive caper dressing

Bocconcini, artichokes, rocket and lemon dressing (v)

English asparagus, soft boiled egg, puy lentils, pea shoots, goats' cheese, sorrel dressing (v)

Artisan bread

Dessert - choose one from the following:

Pavlova's filled with fresh English strawberries and rose scented mascarpone and yoghurt cream

Chocolate polenta cake, crème fraîche, raspberries

Menu 2 @ £30 (minimum 10 guests)

Choose 3 from the following:

English asparagus, soft boiled egg, puy lentils, pea shoots, sorrel dressing (v)

Dukkah rolled buffalo mozzarella, carrot, apple, alfalfa and mint salad (v)

Char-grilled sides of salmon, smashed Jersey Royals, peas, broad beans, tarragon and crème fraîche

Char-grilled salmon, green beans, cherry tomatoes, soft boiled eggs, anchovy, olive and caper dressing

Char-grilled smoked paprika marinated chicken with chickpeas, herbs and tomatoes

Rare roasted beef, roasted beet, beet hummus, rocket, crispy capers, new potatoes

Rare roasted beef, jersey royals, char-grilled radicchio, artichokes, rocket, capers, horseradish cream

Char-grilled marinated lamb, oregano raisin dressing, feta, watermelon and shiso sprout salad

Artisan bread

Dessert - choose one from the following:

Soft Meringue roulade with ginger roasted plums, pine nuts, mascarpone ginger cream

Strawberry, elderflower and Pimms trifle

Chocolate polenta cake, crème fraîche, fresh raspberries



2-course @ £35 per guest

3-course @ £40 per guest

Antipasti starter

Served 'family' style allowing your guests to help themselves: We would suggest you pick at least 2 vegetarian choices.

Choose 5 from the following:

Smoked salmon, frisee, crispy capers, char-grilled artichokes

Smoked salmon, white bean horseradish puree, pea sprouts

Smoked salmon, dill yoghurt dressing, watercress

Buffalo mozzarella, fresh figs, rocket, honey drizzle

Buffalo mozzarella, tomatoes, basil, and chilli oil

Sesame rolled mozzarella, avocado, cucumber, pea sprouts, miso ginger dressing

Feta, smashed peas, dill, lemon, garlic, olive oil, pea shoots

Feta, chilli roasted butternut squash, slow roasted cherry tomatoes, mint, orange oil

Goats cheese, roasted carrots, basil sprouts

Char-grilled courgettes, shaved fennel, artichokes, rocket, lemon

Char-grilled courgettes, almonds, mint*

Roasted squash, caramelised onions, walnuts, pomegranate

Char grilled field mushrooms, shaved Parmesan, rocket, lemon

Char-grilled asparagus, orange mayonnaise, basil

Asparagus, egg and herb dressing

Spiced aubergines, tomato, parsley, olives

Tomato, ginger braised red lentils, crispy shallots, mint

Char- grilled peppers, olives, artichokes, and basil

Ortiz tuna, chilli, tomatoes, summer herbs

White anchovies, pardina lentils, baby gem lettuce

Fennel salami, marinated artichokes, shaved fennel, Parmesan

Prosciutto, figs, rocket, honey

Prosciutto, melon, mint

Prosciutto, pears, pecorino, rocket, honey dressing

Capocollo, char-grilled artichokes, rocket, shaved Parmesan

Chorizo, white beans, tomatoes, basil

Beef bresaola, rocket, shaved Parmesan

Alternatively you may prefer a plated starter, please select one from the following options on the next page:



Plated Starters

Trealy farm charcuterie, celeriac and pear remoulade, shaved Lord of the Hundreds, winter leaves

Local oak smoked salmon, horseradish crème fraîche, crispy capers, roasted beets, mico herbs

Truffled parsnip and mushroom lavoush, rocket, shaved pecorino

Potted salt beef, horseradish cream, marinated beets, dill cucumbers, rye toast

Main courses

Please select one from the following, a vegetarian alternative will be offered to compliment your choice.

Roast chicken, caramelised quinces, rosemary mash, roast parsnips watercress, quince jus, root vegetable chips

Roast chicken, truffled rosemary macaroni cheese, buttered greens

Slow roast pork belly, sage and onion polenta, roast parsnip, shaved parmesan and watercress salad

Slow roasted pork belly, creamy mash, sautéed savoy cabbage, caramelised quinces

Roast rump of lamb, swede, potato and pine nut gratin, buttered greens

Roast rump of lamb, rosemary mash, caramelized quinces, cavolo nero

Roast salmon, vanilla and cauliflower puree, cavolo nero, pancetta chips

Plated desserts

Cinnamon spiced pavlova, mulled figs, chocolate red wine drizzle, mascarpone yoghurt cream

Goey chocolate and mulled fig tart, crème fraîche

Gingerbread and apple cake, ginger poached pears, jelly, mascarpone cream

Soft meringue roulade, quinces, pine nuts, orange blossom cream

Alternatively you may prefer a selection of miniature desserts for your table. Choose 5 from the following:

Mini salted caramel and chocolate tarts
Cinnamon spice and sugar doughnuts
Lemon meringue tartlets
Chocolate cup tiramisu*
Mini treacle tartlets
Baby chocolate and beetroot cupcakes
Chocolate and rosemary brownie cubes*
Mini Florentines*
Passion fruit marshmallow cubes
Mini orange syrup cake*
Chocolate covered strawberries
Mini apple crumble tartlets
Chocolate and peanut caramel shortbread*
Red wine poached pears, Lincolnshire poacher skewers
Cashel blue cheese balls
Rosary goat cheese, fig and almond balls*

Coffee

Cafetiere of fair-trade filter coffee



£13.50 for 6 canapés

Additional canapés @ £2.00 each (from any section)

Choose 2 from the following:

Caramelised truffled parsnip crostini, shaved Lord of the Hundreds, rocket (V)

Rustic chicken liver pate and mulled fig crostini

Locally smoked salmon, horseradish and celeriac remoulade crostini

Pork rilette crostini, quince chutney

Choose 1 from the following:

Potato cubes, crème fraîche, locally smoked haddock, lemon and chilli tartare

Cheesy parsnip and thyme beignets (V)

Potato cubes, locally smoked salmon, crème fraîche, chives

Mini venison shepherds pie tartlets

Choose 2 from the following:

Spiced carrot pancakes, roasted butternut squash houmous, chilli roasted feta, almonds (V)

Potato and celeriac blini, shredded pork belly, apple celeriac remoulade

Jerusalem artichoke blini, blue cheese, pears (V)

Wild boar sausage bruschetta, plum chutney

Choose 1 from the following:

Chocolate and Xmas pudding ganache filled chocolate cups

Mini pavs, mascarpone cream, spiced quinces

Mulled fig and chocolate tartlets

Chocolate brownie cubes

Brandy apple crumble tartlets

£7.50 per bowl
£14.00 for 2
£20.00 for 3

It is recommended that you choose 2 bowls per person as a 'dinner replacement' in combination with canapés. We suggest 1 meat or fish and 1 vegetarian

Venison shepherds pie with creamy celeriac and potato mash

Slow braised lamb and quinces, rosemary mash, buttered greens

Slow braised spiced lamb, butternut squash barley salad, tahini yoghurt

Roast chicken, truffled rosemary macaroni cheese

Roast chicken, caramelised quinces, rosemary mash, parsnip chips

Slow roast pork belly, sage and onion polenta, roast parsnips, shaved parmesan and watercress salad

Slow braised pork belly, cider braised cream lentils, savoy cabbage, roast apples

Wild boar sausages, sage and onion mash, cranberry relish

Char-grilled flaked salmon, cranberry, pine nut and mint couscous, cranberry orange sauce

Char-grilled flaked salmon, celeriac and horseradish remoulade, baby roasted potatoes, crispy capers

Asian flavoured root vegetable casserole, celeriac mash (V)

Smokey aubergines, quinoa, tomato and ginger chutney, mint and coriander (V)

Spiced roasted butternut squash, feta, caramelised onions, braised lentils, tahini yoghurt(V)



Champagne and sparkling

Chapel Down Brut, English Sparkling Wine	£30.00
Moutard Grand Cuvee NV, Champagne	£36.00
Moutard Prestige Rose NV, Champagne	£38.00
Moët & Chandon NV	£48.00
Pol Roger Brut Reserve NV	£58.00
Dom Perignon, 2000	£150.00

White wines

Easy drinking, zesty and lively

Santo Isidro White, Portugal 2008	£12.50
Marche Trebbiano Villa Moncaro, Marche, Italy 2008	£16.00
Chateau Ksara Blanc De Blancs, Lebanon 2007	£20.00
Stoneburn Sauvignon Blanc, New Zealand 2008	£23.00
Gruener Veltliner Rabl "Spiegel", Austria 2007	£25.00

Floral and aromatic

Semillon Sauvignon Groot Constantia, South Africa 2007	£20.00
Riesling JL Wolf, Dr Lossen, Germany 2007	£22.00
Chapel Down Flint Dry, England 2008	£25.00
Bourgogne Chardonnay, France 2006	£27.00

Elegant classics

Pouilly Fume Chateau de Tracy, Loire, France 2006	£38.00
Pierro Chardonnay, Margaret River, Australia 2006	£65.00

Rose wine

White Rose Zinfandel Parducci, California 2007	£18.00
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Dessert wine

Glenguin Botrytised Semillon, France 2006 (37.5cl)	£22.00
Elysium Black Muscat, Quady, Madera County, California 2007 (37.5cl)	£23.00

Unfortunately red wine is not able to be served in the galleries and meeting rooms.

Bottled beers

Meantime beers are brewed and bottled in Greenwich, London

Meantime Pilsner 4.7% ABV	330ml	£3.50
Meantime Wheat beer 5.0% ABV	330ml	£3.50
Meantime Pale ale 4.7% ABV	330ml	£3.50
Budvar 5.0% ABV	330ml	£3.00

Soft drinks

Premium fruit juice:

(orange, pink grapefruit and apple)	per ltr jug	£6.00
Belvior Elderflower cordial	per ltr jug	£3.00
Still and sparkling filtered water	per 75cl bottle	£1.00

1. All advertised prices are exclusive of vat at the current rate.
2. All our prices include what we believe to be a suitable number of staff to provide a fast and efficient service, all table linen and service equipment for up to 20 guests during Gallery open hours. For larger numbers or when the gallery is closed to the public additional staffing levels and equipment will be required and these charges will be detailed in your quote.
3. Additional staff will be charged as follows;
 - 3.1. Waiting staff @ £13.50ph
 - 3.2. Bar staff @ £13.50ph
 - 3.3. Porters @ £13.50ph
 - 3.4. Chef de partie @ £18.00ph
 - 3.5. Managers @ £25.00ph
4. A minimum spend of £250 will apply to any event held on Mondays as the Gallery is not open to the public. In addition a charge will be made for staffing, including chefs if required. This will be detailed on your quote.
5. We can provide a variety of styles and colours of linen to suit all tastes, as well as unusual equipment for special occasions. These items will be quoted for separately.
6. We will endeavour to provide you with your chosen wine, however if a particular vintage is unavailable we will substitute it with the next available vintage or a wine of similar value and style.
7. Should you wish to provide your own wines we will make a charge of £10.00 per 75cl bottle of wine and £15.00 per bottle of champagne, liqueur at £45.00 per bottle and £2.00 per beer or lager.
8. A fee of £20.00 will be charged for any member of staff working later than 23:30 hours and therefore unable to take the last reasonable and safe means of transport home, thus having to take a minicab/taxi.
9. We make additional charge of 50% of the total staff costs for events held on bank holidays.
10. Should your event be more than 30 minutes late in starting or continue for 30 minutes later than planned we may have to make an additional charge to cover the increased staffing costs, which may include the afterhours charge (detailed in item 6) if after 11:30pm.
11. For conferences and meetings when timings are stipulated we will endeavour to deliver refreshments up to 15 minutes prior to the original requested time.
12. For conference bookings and meetings where a fork or a finger buffet luncheon is booked, a charge of £4.50 per guest will be added should you require table service and dinner settings to be laid for your guests.
13. Our quotations are based on the number of guests that are confirmed to us at the time of quotation. Any variance in these numbers may result in a change of price. All catering requirements should be confirmed to the catering manager no later than 5 working days prior to the function.
14. Final numbers of guests must be confirmed with us no later than 12.00 noon, 5 working days in advance of the event. Final costs will be based on this figure. However, in some cases we may be able to cater for slight changes in numbers up to 3 working days before the event but this must be agreed in writing.
15. Clients are not allowed to bring in their own food or drink without prior agreement.