



EVENTS BROCHURE

SPRING | SUMMER

2026

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A man with short brown hair, wearing a dark blue button-down shirt, is crouching in a field of tall green plants with small yellow and purple flowers. He is holding a cluster of purple flowers in his hands and looking down at them intently. The background is a soft-focus landscape with more greenery and a clear blue sky.

Food Provenance

BaxterStorey's foundations are built from using the finest, fresh ingredients that have been sourced from high quality, local and regional suppliers who care about their produce.

We work closely with these suppliers to provide our customers with seasonal British produce and food.

We recognise our responsibility to sustainability and work towards achieving market leading initiatives. For example, the introduction of fairtrade produce, waste management programmes and the management of natural resources. We aim to make it easy for customers to make sustainable and healthy choices.

DRINKS PACKAGES

We have a full range of drinks packages for you to choose from.
A full bar service including spirits and mixers, draught beer, a lovely cocktail selection and an extensive wine list are available for all events and are charged on consumption.

House Package

Beers, wines & soft drinks

1 hour	23.00
2 hours	31.50
3 hours	39.00
4 hours	45.50
5 hours	51.00

Premium Package

Spirits, prosecco, beers, wines & soft drinks

1 hour	34
2 hours	43.00
3 hours	51.50
4 hours	59.00
5 hours	67.00

Gold Package

Cocktails, spirits, prosecco, beers, wines & soft drinks

1 hour	52.50
2 hours	63.00
3 hours	72.50
4 hours	81.00
5 hours	89.00

Welcome Drink

Prosecco – 7.35

Classic Cocktail – 12.65 Coconut Margarita, Limoncello Lemon Spritz, Aperol Paloma Punch

Classic Mocktail – 8.50 Cucumber Mint Fizz, Berry Lemonade Punch, Elderflower Spritz
0%

*Please choose a maximum of 2 options



BREAKFAST

— Minimum order 10

Morning Refreshments

9.95

Freshly ground filter coffee, hot water and a selection of teas, semi skimmed milk and oat milk

Still and sparkling mineral water

Apple and Orange Juice

Sweet Breakfast Pots

Gluten-friendly as standard.

Blueberry & chocolate bircher (v, gf)

4.25

Mango & coconut yoghurt with tropical coconut granola (vg, gf)

4.75

Breakfast Bites

Gluten-friendly and vegan alternatives available.

A selection of bagel bites or mini croissants, priced per person, 2 per portion:

Pastrami & Emmental bagel bite

Mozzarella, pesto & tomato mini croissant (v)

Chocolate Hazelnut Crème filled mini croissant (v)

4.75

gf – gluten friendly

v – vegetarian

vg – vegan

BREAKFAST

Minimum order 10

Morning Rolls

5.25

Gluten-friendly options available upon request

A selection of fillings available in a toasted brioche bap, please choose one filling per person

Bacon
Sausage
Plant Based Morning roll – vegan sausage (vg)

Add hash brown

1.60

Artisanal Pastries (v)

4.25

A selection of home-baked mini pastries including mini croissants & pains au chocolat, priced per person, 2 per portion.

Fruit

47.50

Priced per platter, each serves 10

Freshly cut seasonal fruit platter (vg,gf)

gf – gluten friendly

v – vegetarian

vg – vegan



TAKE A BREAK

Minimum order 10

Gluten-friendly & vegan options available upon request

Mid-Morning Break Selection

12.15

Freshly ground filter coffee, hot water and a selection of teas, semi skimmed milk and oat milk, still and sparkling mineral water, canned fruit juice, home baked chocolate chip cookies and whole fruit.

Mid-Afternoon Break Selection

13.15

Freshly ground filter coffee, hot water and a selection of teas, semi skimmed milk and oat milk, soft drink selection, afternoon mini cake selection and whole fruit.

Additional Temptations..

Gourmet popcorn (vg, gf)	2.65
Freshly cut seasonal fruit platter (vg)	4.75
Freshly baked cookie (v)	2.65
Chocolate bar selection	2.65
Hand cooked crisp selection	2.15
Soft drink selection	2.65
Protein Balls	3.50



ARTISAN LUNCH

Minimum order 10

Gluten-friendly options available upon request

Artisan Sandwich Lunch

17.50

A variety of freshly made granary, wholemeal, white artisan wraps, baguettes and bloomers filled with a choice of meat, fish, vegan, or vegetarian options - served with a crisp and soft drink selection.

Seasonal Salad Bowl

14.75

A freshly prepared, chef-curated seasonal salad bowl with market vegetables, nourishing grains, and mixed wild leaves, tailored to your preferences and dietary needs. Served with one grilled chicken thigh and falafel per person.

Savoury bites

Vegan & gluten-friendly alternatives available

5.25

Chouquette au Comté (v)

Spanakopita Filo Pastry Roll (v)

Mature British cheddar and cider chutney sausage roll





SWEET TREATS

Minimum order 10

Gluten-friendly options available upon request

Tea, Coffee & Water

6.85

Freshly ground filter coffee, hot water and a selection of teas, semi skimmed milk, oat milk and chilled still and sparkling water.

Sweet Bites Platter

5.25

Vegan & gluten-friendly options available

A selection of brownie bites, macaroons and cake bites. Priced per person, two bites per portion.

Loaf Cakes and Tray Bakes

55.00

Order a delicious cake, pre-sliced for 10 guests to enjoy with tea or coffee. Priced per cake, sample selection below:

Cherry Slice Traybake (v)

Sticky Toffee & Pecan Loaf Cake (v)

Banana & Walnut Loaf Cake (v)

Vegan Lemon, Chia & Pistachio (vg)

Gluten-friendly Carrot Cake with Hazelnuts (v, gf)

gf – gluten friendly

v – vegetarian

vg – vegan



PIZZA OVEN

Minimum order 10

Gluten-friendly options available upon request

12" stone baked pizzas prepared from our rooftop pizzeria oven on the 16th floor. We suggest half a pizza per person.

Pizza

14.75

Hot or Not honey pepperoni, mozzarella, passata

Prosciutto, artichoke & olive, mozzarella, passata

Salami, Nduja, grilled red peppers, mozzarella, passata

Goat's cheese and red onion marmalade, mozzarella, passata, garlic infused olive oil (v)

Margherita, mozzarella, passata, basil (vgo)

Lemon grilled courgette, wild mushrooms & parsley pesto, mozzarella, passata (vgo)



GRAZING

Gluten-friendly boards available upon request

Sharing board selection, perfect for relaxed and sociable grazing, all boards are priced per platter and serve between 8 – 10 people.

Sharing Boards

36.75

Charcuterie Board – Selection of cured meats, olives and sundried tomatoes. Served with a selection of Peters Yard crackers and chutney

Antipasti Board – Selection of antipasti favourites, toasted bread, cured meats and flavoured pesto

Cheese Board (v) - Selection of artisan cheeses, served with a selection of Peters Yard crackers, grapes and chutney

Garden Board (vg) – Selection of baby vegetables, pickled and marinated accompaniments, whipped vegan feta and houmous

Board & Bottle

52.50

One of the above sharing boards with a bottle of Luminata White, Maison Sabadie Rose or Maison Sabadie Rouge.

v – vegetarian

vg – vegan



FINGER FOOD

Minimum order 20 per option

2 items – 13.65

3 items – 22.15

4 items – 30.65

Additional – 8.00 per item

Tandoori chicken bites with mango chutney glaze

BBQ beef brisket filled mini jacket potato with ranch dressing & herbs

Lemon & herb salmon skewers

Chouquette au Comté (v)

Gluten-friendly Peri Peri prawns with green chive mayo (gf)

Gluten-friendly tomato bruschetta on gluten-free toast with garlic infused oil & baby basil (vg, gf)

Vegetable dumplings with ginger & soya dipping sauce (vg)

Peppadew bites filled with cream cheese and sweet peppadew sauce (vg)

gf – gluten friendly

v – vegetarian

vg – vegan

CANAPES

Minimum order 25 per option

4 items – 26.85

5 items – 33.60

6 items – 40.35

Pulled Asian Beef Salad Tartlet

Thai Chicken & Red Pepper Skewer

Bacon Mousseline, Celery Tartlet

Smoked Salmon Tartar with Mascarpone on Blinis

Cajun Prawn, Avocado, Lemon & Chilli Focaccia

Blinis with Keta & Avruga Caviar

Tomato Tapenade, Red and Yellow Peppers, Brown Bread (v)

Caviar d'Aubergine, Sweet Pepper on Yorkshire Pudding (v)

Ciabattini, Avocado Salsa, Coriander, Red Pepper (vg)

Pea, Mint & Broad Bean Risotto Cake (vg, gf)

Spicy Carrot Cup with Grated Celeriac, Red Pepper (vg, gf)

Elderflower-infused fruit skewer (vg, gf)

Lemon Meringue Tartlet (v)

Text



Only available on 16th floor

BOWL FOOD

Minimum order 20 per option

2 items - 17.35

3 items - 25.65

4 items – 32.15

Additional - 8.95 per item

Savoury

Lemon sumac roasted chicken with herby tabouleh, pomegranate, a duo of hummus

Crumbled coconut feta & sun-dried tomato topped nourish bowl with avocado, black rice, azuki beans & tomato, mixed micro herbs (vg, gf) (vo)

Truffle Mac & cheese with triple cheese sauce topped crispy parmesan crumbs & pancetta

Hot smoked salmon panzanella salad with fresh herb crème fraîche

Spicy prawn & spinach arrabbiata with ciabatta garlic bread

Barbacoa pulled pork with topped tomatoes & grilled red pepper rice

Sweet

Vegan & gluten-friendly alternatives available upon request

Classic Eton mess (v)

Chocolate Brownie, Fresh strawberries & Chantilly whipped cream (v)

gf – gluten friendly

v – vegetarian

vg – vegan

vo – vegetarian option available



EVENTS PACKAGES

This is a standalone evening offer, perfect for networking and adding a premium feel to your event. Should you decide to go with this option, other menu selections will be unavailable.

Canapé & Bowl Food Package *(4 Canapés and 3 Bowl Food)*

50 guests	50.45 per person
51- 100 guests	46.25 per person
101- 150 guests	37.85 per person

Premium Canapé & Bowl Food Package *(4 Canapés, 3 Bowl Food and Glass of Prosecco)*

50 guests	56.75 per person
51- 100 guests	52.55 per person
101- 150 guests	49.35 per person

BEVERAGES

Still & Sparkling Mineral Water

2.65

Tea, Coffee & Water

6.85

Freshly ground filter coffee, hot water and a selection of teas, semi skimmed milk, oat milk and chilled still and sparkling water

Apple or Orange Juice

2.65

Soft Drinks (330ml)

2.65

Coca Cola
Diet Coke
Coke Zero
Sprite
Fanta

Bottled Beer & Cider Buckets

Peroni	5.25
Corona	5.25
Peroni 0%	4.75
Rekorderlig Cider	6.85
Guinness 0%	6.35



WINE

SPARKLING

Prosecco DOC Spumante Adalina, Friuli Venezia, Italy NV	29.50
Bolney Bubbly, West Sussex, United Kingdom NV	57.75

WHITE

Luminata White, Spain NV	27.50
Galassia Pinot Grigio, Garda, DOC, Veneto, Italy NV	31.50
Maison de la Paix, Viognier, IGP Pays d Oc, Languedoc-Roussillon, France 2023	36.00

ROSE

Pinot Grigio Galeotti Rosé Blush, Veneto, Italy 2023	27.50
Domaines Robert Vic, Maison Sabadie Reserve Rose, Southern France, France 2024	31.50
St. Hilaire Rosé, Côteaux, Varois en Provence, France, 2022	

RED

Maison Sabadie Reserve Rouge, France 2021	27.50
Portelisa Primitivo, Verga Natale, Puglia, Italy 2024	31.50
Primitivo, 'Grifone', Puglia, Italy, 2021	38.00

NON-ALCOHOLIC

Freixenet Rose 0.0% Alcohol Free 75cl NV, Freixenet, Spain NV	19.50
Mionetto, Prestige Collection, 0.0% NV	19.50

Premium alternatives available upon request



fuel

EXPERIENCES

Fuel Experiences is BaxterStorey's experience-first agency that offers exciting street food and restaurant brands as a holistic food programme delivered to the workplace. Fuel champions authentic flavours from a huge variety of cuisines that takes customers on a creative food journey.

Fuel uses food & beverage to activate spaces, creating engaging experiences for the customer.

Please note, we require a 4 week notice for any Fuel orders.

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Terms & Conditions

How to Order

For private space hires please contact wework@spacesstories.com in the first instance. They will connect you with the BaxterStorey catering team who will be very happy to help you with your catering needs.

Payment

During the booking process, we will provide a catering quote detailing all costs. After the event, you'll receive a final summary to confirm totals, followed by either a payment link or a formal invoice sent to your accounts team within 30 days. Please note that invoices can only be issued for orders over £750.

Should a payment link be sent to you, it must be paid within 48 hours. A proof of payment can be provided on request.

To raise an invoice, we require a UK billing address to be provided and a PO number (if necessary)

All product prices are inclusive of VAT.

Catering Amendments and Cancellations

Catering bookings may be amended or cancelled up to three working days prior to the scheduled time. Cancellations received after this period will incur a 50% charge of the total quoted amount.

To amend or cancel your order, please contact the BaxterStorey team at weworkyorkroad@baxterstorey.com.

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Terms & Conditions

Ordering Requirements

To ensure we are able to fulfill your catering request, we kindly ask for the following:

Notice Period

- Placing all beverage orders (refreshments, coffee, tea, soft drinks, alcohol) by 12pm 3 working days in advance.
- Placing all food orders by 12pm 5 working days in advance.

Late Notice

We understand that hospitality needs can arise at short notice. For last-minute requests, please contact our team at weworkyorkroad@baxterstorey.com. While options may be limited, we'll do our best to accommodate, subject to approval from the BaxterStorey hospitality management team.

Minimum and Maximum Quantity

The minimum spend for all food and beverage orders is £750. Minimum quantities and maximum quantities apply to certain menu items and are noted in the menu descriptions. For requests outside these quantities, please contact the BaxterStorey team at weworkyorkroad@baxterstorey.com.

Things To Consider

Perishable items can only be kept out for a maximum of 2 hours to ensure the safety and freshness of your meal. This precaution can help avoid any potential health hazards.

Bespoke events – Our menu prices include VAT and labour as standard. However, any additional equipment required beyond our usual inventory may be subject to an additional charge.

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ALLERGENS

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Whilst we take every precaution to reduce the risks of cross contamination, please be aware that our kitchens operate with a variety of contaminants including (but not limited to): Peanuts, Tree Nuts, Gluten, Soya, Milk, Eggs, Crustaceans, Fish, Celery, Mustard, Sulphites, Lupin, Sesame and Molluscs.

We are unable to guarantee the absence of any allergens in our selections. If there is anyone with a severe allergy, they are recommended to bring their own food in. Please direct any questions to weworkyorkroad@baxterstorey.com before the event and we will be happy to assist.

It is important for us to be aware of any special dietary restrictions and requirements of your guests – **it is the responsibility of the booker to ensure that these are communicated to us at the beginning of the booking process.**

BESPOKE EVENTS

From bespoke, seasonal dining to large-scale themed events, our talented team will be delighted to work with you to create tailored menus for your meeting or event.

For more information, please contact our hospitality team at weworkyorkroad@baxterstorey.com. Please note, for large festive parties we will need a minimum notice of two weeks.

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