



EVENTS & PRIVATE DINING PACK

WHY CHOOSE UNION?

Diverse & Customisable Menus

We offer a wide range of catering options, from breakfast meetings & corporate lunches to special events & themed parties. Our menus are highly customisable, ensuring that we can meet the unique needs & preferences of any event.

Quality & Fresh Ingredients

Our commitment to using fresh, high-quality ingredients guarantees that every dish is not only delicious but also thoughtfully prepared. We take pride in offering flavourful, satisfying meals that leave a lasting impression.

Experienced & Professional Team

Our catering team is experienced, professional, & dedicated to providing exceptional service. We handle all aspects of catering logistics, from menu planning & setup, ensuring a seamless & stress-free experience for our customers. please note a discretionary 12.5% service charge will be added to the final bill & shared in full with our team.

Flexibility & Convenience

Whether you're hosting a small meeting or a large corporate event, we offer flexible service options to suit your needs. Our efficient booking process & reliable delivery service make planning your event easy & convenient.

Commitment to Safety & Transparency

We take food allergies & dietary restrictions seriously, providing full allergen information & taking measures to ensure safe food handling & preparation. While we take every care to minimise the risk of cross-contamination, we handle allergens in our kitchen and cannot guarantee that any dish is completely allergen-free.

Local Expertise & Community Focus

As a well-established local business, union understands the tastes & preferences of our community. we are proud to support local suppliers & sustainable practices, contributing positively to the local economy & environment.

Locally cooked & locally delivered equals better food & better for the environment.

Delivery

Minimum order £150.

A 10% delivery charge will apply if you require the catering to be delivered in vegware recyclable boxes.

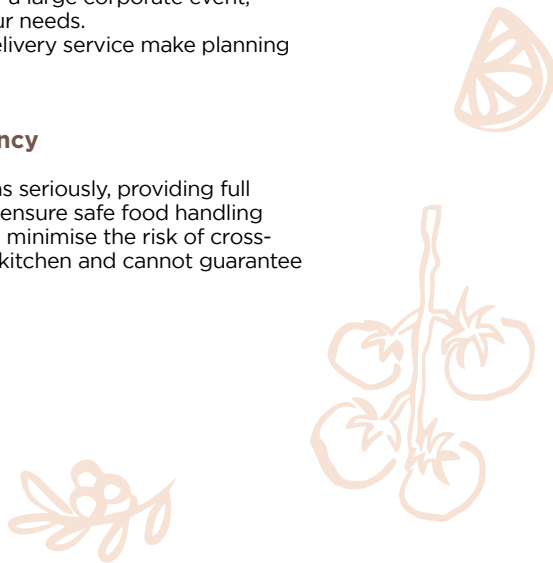
Should you require a full set-up & clear-down service, including the provision of serving dishes and spoons with collection afterwards, a charge of £150 will apply.



CONTACT US

Email: catering@theunionbar.co.uk
or call: 0203 848 9746

Please note that all catering orders must be placed at least 72 hours in advance, excluding weekends, to allow our team sufficient time to prepare and confirm your requirements.



BREAKFAST

PASTRIES & FRUIT

£35

Mini Croissants (24) (V)

Mini Danish Selection (24) (V)

Fresh Fruit Platter chef's selection of seasonal fruit (VG, GF)

YOGHURT & GRANOLA POTS

6 pots per box • £24

Our homemade gluten-free granola is made with sunflower seeds, pumpkin seeds, cranberries and coconut shavings choose greek yoghurt (V) or coconut yoghurt (VG).

flavour options:

Honey & Granola (V)

Forest Berry Compote & Granola (V)

Mango & Passion Fruit & Granola (V)

Greek Yoghurt or Coconut Yoghurt (VG)

OPEN BAGUETTES

SMOKED SALMON

£38 per box (10 pieces)

Smoked Salmon, Cream Cheese & Dill

Smoked Salmon, Free-Range Egg Mayo & Cress (V)

Smoked Salmon, Avocado, Aleppo Chilli & Cress

VEGETARIAN

£29 per box (10 pieces)

Avocado, Aleppo chilli, Cress & Seeds (VG)

Free-Range Egg Mayo & Cress (V)

Whipped Feta & Cherry Tomatoes (V)

BREAKFAST BRIOCHE BUNS

£45 per box (10 pieces)

Free-Range Pork Sausage

Dry-Cured Bacon

Halloumi & Hash Browns (V)

CONDIMENTS

Stokes Ketchup sachet • £0.50

Stokes Brown Sauce sachet • £0.50

GROUP OPTIONS

EARLY START

£6.50 per person • minimum 10 people

Mini Croissants & Danish Pastries

Fresh Fruit Platter

Breakfast Pots – mixed selection

MORNING SPREAD

£9.50 per person • minimum 15 people

includes everything from early start, plus:

OPEN BREAKFAST BAGUETTES

Smoked Salmon, cream cheese & dill

Avocado, aleppo chilli & cress

SMOOTHIES

1 litre jug • £15

Berry & Banana

Mango & Passion Fruit

Green Apple & Spinach

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GROUP LUNCHES .

Need a hassle-free working lunch? we've got you covered! selected by us and refreshed daily with seasonal ingredients. just pick the package that fits your budget and guest count, and we'll handle the rest

group lunch selections:

PADDINGTON KICK

£10.50 per person • minimum 10 people

A balanced & flexible working lunch, perfect for meetings & daytime events.

includes:

One Garden Salad
One Land Salad
One Garden Main
One Slider or Taco
Artisan Rolls

CENTRAL SPREAD

£15 per person • minimum 20 people

A more generous option for longer meetings or team lunches.

includes everything from paddington kick, plus:

One Additional Garden Salad
One Additional Slider or Taco
Fresh Fruit Platter

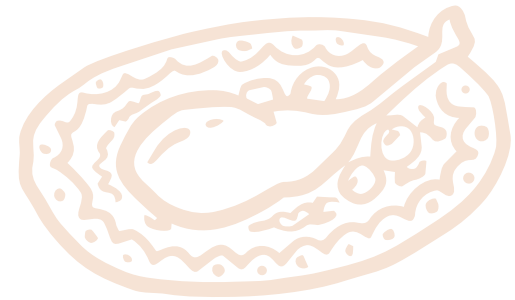
STOREY FEAST

£19.50 per person • minimum 25 people

Designed for larger gatherings & hosted events.

includes everything from central spread, plus:

One Hot Main (garden, land or sea)
Selection of Mini Desserts



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SALADS



Served on platters • feeds 6–8 people
All salads finished with house dressing unless stated

GARDEN SALADS • £30 per dish

Sesame Kale & Red Cabbage Salad, sesame seeds, miso & ginger dressing (VG, GF)
Sweet Potato & Baby Spinach Salad, toasted seeds, pickled onion (VG, GF)
Greek Salad, aged feta, cucumber, peppers, plum tomato, oregano (V, GF)
Harmony Salad, edamame, roast sweet potato, roast cauliflower, pomegranate, olives & pickled beetroot (VG, GF)
Mozzarella, Tomato & Rocket Salad, red onion, balsamic dressing, fresh basil (V, GF)
Roast Mediterranean Vegetable Salad, courgette, peppers, aubergine, red onion, rocket & pesto (VG, GF)
Beetroot, Green Bean & Butterbean Salad, feta, toasted seeds (V, GF)
Mixed Leaf, Rocket & Cherry Tomato Salad (VG, GF)
Turmeric Roast Cauliflower & Kale Salad, cranberries, chickpeas, tahini dressing (VG, GF)
Broccoli & Hispi cabbage Salad, ponzu dressing, spring onions, chilli & sesame seeds (VG, GF)
Orange, Carrot, Fennel & Rocket Salad, extra virgin olive oil, toasted seeds (VG, GF)

LAND SALADS • £45 per dish

Chicken Caesar Salad, romaine lettuce, pecorino, sourdough croutons (GF AVAILABLE WITHOUT CROUTONS)
Chicken & Sundried Tomato Pasta Salad, mozzarella, basil pesto
Chicken Schnitzel Salad, garden leaves, potatoes, pickles
Rump Steak Salad, roast sweet potato, chimichurri, baby spinach (GF)
Roast Chicken, Avocado & Cherry Tomato Salad, mixed leaf, pickled red onions (GF)
Chicken, Sesame Kale & Red Cabbage Salad, sesame seeds, miso & ginger dressing (GF)

SEA SALADS • £60 per dish

Hot Smoked Salmon Niçoise, green beans, potato, olives, boiled egg, dill dressing (GF)
Prawn, Avocado, Lettuce & Red Onion Salad, marie rose dressing (GF)
Smoked Salmon, Potato, Caper, Rocket & Dill Salad, house dressing (GF)
Roast Salmon Caesar Salad, romaine lettuce, parmesan dressing, croutons (GF)

HOT MAINS

Feeds approx. 6–8 people

GARDEN MAINS • £60 per dish

Classic Mac & Cheese, cheddar, mozzarella, parmesan crumb (V)
Penne Pomodoro, san marzano tomato & basil sauce (V, VG AVAILABLE)
Thai Vegetable Curry, sweet potato, mangetout, aubergine, baby corn, coconut milk & coriander, served with jasmine rice (VG, GF)
Paneer Tikka Masala, roasted peppers, tomato masala sauce, basmati rice (V, GF)
Creamy Mushroom & Spinach Penne, parmesan (V)

LAND MAINS • £80 per dish

Harissa Chicken & Brown Rice, mint yoghurt (GF)
Thyme & Garlic Roast Chicken, roast sweet potato, broccoli (GF)
Spanish Chicken Stew, tomato & red peppers, chickpeas, potatoes (GF)
Chilli Beef, basmati rice, soured cream (GF)
Chicken Tikka Masala, fragrant tomato curry, basmati rice (GF)
Chicken Arrabbiata Penne, spicy san marzano tomato sauce, parmesan (GF AVAILABLE)
Thai Chicken Curry, sweet potato, mangetout, aubergine, baby corn, jasmine rice & coriander
Baharat Lamb Kofta, chill bulgar wheat, coriander & mint yoghurt (GF)

SEA MAINS • £90 per dish

Thai King Prawn Curry, sweet potato, mangetout, aubergine, baby corn, coconut milk & coriander, jasmine rice (GF)
Creamy Salmon & Spinach Penne, parmesan (GF AVAILABLE)
Baked Cod, Butterbean, Tomato & Red Pepper Stew, baby spinach, extra virgin olive oil (GF)
Harissa Baked Salmon, sweet potato, broccoli & labneh (GF)

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SLIDERS, TACOS & MORE ...



SLIDERS

10 pieces per box • £40

Classic Cheeseburger Slider, aged beef patty, emmental, burger sauce & pickles

Spicy Fried Chicken Slider, buffalo sauce, pickles & ranch

Halloumi Slider, sweet chilli mayo & pickles (V)

Moving Mountains Slider, plant-based patty, pickles & mayo (VG)

TACOS

10 pieces per box • £45

All tacos are served with slaw, avocado, chipotle sauce & coriander.

Battered Cod Taco

Fried Chicken Taco

Pulled Beef Taco

Oyster Mushroom Taco (VG)

SAUSAGE ROLLS

10 pieces per box • £30

Free-Range Pork & Sage Sausage Rolls

Spinach, Feta & Halloumi Rolls (V)

QUICHES

10 pieces per box • £30

Smoked Salmon, spinach & dill

Goat's Cheese, sweet potato & red onion (V)

Iberian Chorizo, potato, red onion & chilli

Chicken, leek, thyme & emmental

SHARING BOARDS

Charcuterie & Cheese, artisan bread & dips

£95 per board • feeds approx. 8-10 people

Artisan Bread & Dips, sundried tomato pesto, hummus, extra virgin olive oil (VG)

£25 • serves 6-8 people

SANDWICHES

All sandwiches are served as 10 pieces per platter

bread options:

farmhouse white • granary • baguette • open baguette

(lighter bread, open-faced) • wrap

Price shown is per flavour platter; each platter contains sandwiches of one variety only (varieties are not mixed)

GARDEN (V / VG)

£25 per platter

Free-Range Egg Mayo & Watercress (V)

Avocado, sundried tomato & rocket (VG)

Falafel, hummus, carrot & pickled beetroot (VG)

Mozzarella, tomato & basil pesto (V)

Whipped Feta, roasted red pepper & rocket (V)

LAND

£30 per platter

Smoked Ham, Emmental & Cress & English mustard mayonnaise

Salt Beef, pickles & horseradish mayonnaise

Harissa Chicken, mayonnaise, lettuce & pickled cucumber

Chicken Caesar, lettuce & pecorino

Chicken, avocado & sundried tomato

Chicken Schnitzel, mustard mayonnaise & pickles

SEA

£30 per platter

Smoked Salmon, cream cheese & dill

Spicy Tuna Mayonnaise, cucumber & lettuce

Prawn Cocktail & baby gem

Smoked Salmon, free-range egg mayo & cress

Classic Tuna, sweetcorn, pickled red onion & dill

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DESSERTS & SWEET TREATS

All desserts are designed for sharing and standing events

DESSERTS

10 pieces per box • £30

Portuguese Custard Tarts (V)

Chocolate Brownie (GF)

Carrot & Pistachio Cake (VG)

BRIGADEIRO TRUFFLES

20 pieces • £35

**Mixed Selection of Classic Chocolate
& Pistachio Brigadeiro**

MACAROONS

12 pieces • £24

Selection of Macaroons

assorted flavours

FRESH FRUIT PLATTER (VG, GF)

£38

Chef's selection of seasonal fruit

COOKIES

10 pieces • £20

Milk Chocolate

Double Chocolate

AFTERNOON TEA

Served as shared platters • tea & coffee included • minimum 25 people

AFTERNOON KICK

£14 per person

A light, energising afternoon option for meetings and workshops.

SAVOURY

Sausage Rolls

Spinach, Feta & Halloumi Rolls

SWEET

Chocolate brownie (GF)

Portuguese Custard Tart

Cookies milk or double chocolate

CENTRAL SWEET SPREAD

£20 per person

A full afternoon tea experience, ideal for client hosting and longer sessions.

SAVOURY

Assorted Finger Sandwiches

garden, land & sea selection

BAKED

Freshly Baked Scone strawberry jam & clotted cream

SWEET

Chocolate Brownie (GF)

Carrot & Pistachio Cake (VG)

Selection of Macaroons

Brigadeiro Truffles chocolate & pistachio

Upgrade your afternoon tea with
a glass of prosecco for £7 per person.



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EVENING CANAPÉS

Designed for standing receptions and evening events.
We recommend 2 garden, 2 land, 1 sea, 1 sweet treat
Minimum order: 25 pieces per item

GARDEN CANAPÉS • £2.50 each

Bocconcini, cherry tomato, basil & kalamata olive skewer (VG, GF)
Wild Mushroom Arancini, truffle aioli (V)
Whipped Goat's Cheese Profiterole, hot honey (V)
Mac & Cheese, chilli jam (V)
Gorgonzola, pear & walnut crostini (V, GF AVAILABLE)
Falafel, harissa tahini & coriander (VG, GF)
Sweetcorn Fritter & Avocado (VG, GF)
Beetroot Hummus Cups (VG)

LAND CANAPÉS • £3 each

Chicken Caesar Crostini, bacon crumb & pecorino (GF AVAILABLE)
Salt Beef, english mustard & pickle crostini (GF AVAILABLE)
Iberian Chorizo Croquette, smoked aioli
Harissa Chicken Crostini, pickled pink onions (GF AVAILABLE)
Lamb Kofta, turmeric tahini yoghurt & pickled radish (GF)
Korean Fried Chicken, sesame & radish (GF)
Serrano Ham & Melon (GF)
Seared Beef Rump & Chimichurri Crostini, sweet potato purée (GF AVAILABLE)

SEA CANAPÉS • £3 each

Scottish Smoked Salmon, cream cheese & dill blini
Prawn Cocktail Cup, avocado & lettuce (GF AVAILABLE)
Seared Tuna, avocado, ponzu & pickled chilli (GF)
Cornish Crab, chili and coriander cup
Herb Crusted Cod (GF AVAILABLE)
Hot Smoked Salmon, horseradish rillette crostini & pickled red onion (GF AVAILABLE)
Salt Cod Croquettes, smoked aioli

SWEET TREAT CANAPÉS • £3 each

Strawberries Dipped in Chocolate (VG, GF)
Pistachio Brigadeiro (VG, GF)
Passionfruit Mousse Cup, lemon balm (VG, GF)
Dark Chocolate Mousse Cup, raspberry (V)
Chocolate Brownie, salted caramel sauce (GF)
Selection of Macaroons (V)

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DRINKS



WINE

WHITE

Abilius Blanco, Spain • 6 bottles 144
Crisp, clean house wine

Picpoul de Pinet, Combe Rouge, France • 6 bottles 174
Fine elegant & incredibly fruity

Pinot Grigio, Seramaris, Italy • 6 bottles 162
Light & refreshing, with apple & pear flavours

ROSÉ

Pinot Grigio Rosé, Seramaris, Italy • 6 bottles 162
Fresh summer fruits

Chateau Les Crostes, France • 6 bottles 190
Light strawberry, vibrant minerality. Classic Provence style

RED

Abilius Tinto, Spain • 6 bottles 144
Dark fruits & subtle spice

La Trochita Malbec, Argentina • 6 bottles 174
Bursting with dark fruit flavours & soft tannin

L'Autanique Merlot, France • 6 bottles 172
Ripe red fruits and a hint of vanilla

FIZZ

Prosecco, spumante brut, Italy • 6 bottles 196
For celebrations any day of the week

Pol Roger NV, Champagne, France • 6 bottles 420
Iconic brut Champagne, stone fruit, toasted brioche & honey

BEER

Stella Artois 4.6 % ABV • 12 bottles 60

Peroni 5.1 % ABV • 12 bottles 60

Beavertown Neck Oil 4.3 % ABV • 12 cans 68

Signature Roadie Pale Ale 4.3 % ABV • 12 cans 68

Peroni Alcohol Free 0% ABV • 12 bottles 60

SOFT DRINKS

Eager Apple Juice • 1 litre 6

Eager Cranberry Juice • 1 litre 6

Eager Orange Juice • 330ml 6

Coca Cola • 330ml 3

Diet Coke • 330ml 3

Coke Zero • 330ml 3

San Pellegrino Lemon • 330ml 3

San pellegrino Orange • 330ml 3



SUSTAINABILITY

At union, we are deeply committed to sustainability & responsible sourcing in all aspects of our business. We believe that great food & environmental stewardship can go hand in hand, & we strive to make mindful choices that benefit both our customers & the planet.

We prioritise sustainability in our sourcing practices by exclusively using responsibly sourced fish & certified meat. Our seafood is sourced from fisheries that adhere to sustainable practices, ensuring the health of marine ecosystems & supporting responsible fishing communities. Our meat is procured from farms that are committed to humane & sustainable farming practices, certified by recognized standards that guarantee animal welfare & environmental responsibility.

To further reduce our environmental impact, we make a conscious effort to source our produce locally whenever possible. by choosing local suppliers, we minimise food miles—the distance food travels from farm to table—thereby reducing our carbon footprint. This approach not only supports local farmers & businesses but also ensures that we offer the freshest ingredients to our customers.

We understand the importance of reducing waste and have chosen vegware for our packaging needs. Vegware products are fully recyclable & made from renewable, plant-based materials, allowing us to minimize our impact on the environment. By using compostable packaging, we help to reduce the amount of waste that ends up in landfills, promoting a circular economy where materials are reused & recycled.

At union, we are committed to continuous improvement in our sustainability practices. We invite you to join us on this journey towards a greener, more sustainable future. Together, we can make a difference—one meal at a time.

ALLERGEN AWARENESS & SAFETY

At union events, we take food safety & dietary needs seriously. Full allergen information is available for all dishes included in our catering menus, & we are happy to provide this in advance on request. however, please note that all allergens are present in our kitchen, & while our team follows strict preparation procedures, we cannot guarantee that cross-contamination will not occur.

If you or your guests have any allergies or specific dietary requirements, please inform us as early as possible so our team can advise on suitable options & help ensure the best possible experience.

