



BUILDING CENTRE MENU PACK

AUTUMN-SUMMER 2025

Mange

61 Central Street, London EC1V 3AF
T 020 7263 5000 E info@mange.co.uk W www.mange.co.uk



Mange has been providing stylish, innovative food and imaginative event design for over 30 years. Having catered for thousands of events, from simple press days to elaborate dinners, Mange has forged a reputation for personal, professional and exceptional service. We are delighted to be partnering with the Building Centre to provide great hospitality that complements the creativity and ethos of the venue with a focus on providing fresh, seasonal, ethically sourced and nutritious meals to inspire your team and entertain your guests.

Mange provides a daily changing buffet lunch menu consisting of a main meat, fish and vegetarian dish, two salads, bread, dessert and a fruit option (hot dish substitutes/additions are also available).

These menus offer sufficient variety to satisfy most individual tastes and dietary requirements. If you advise the date of your event, we will happily provide you with a menu in advance.

“WE WERE THRILLED WITH THE FOOD/DRINKS/SERVICE. THE FOOD WENT DOWN VERY WELL, WE THINK IT IS THE BEST WE’VE HAD IN YEARS AND THE TIMING OF THE EVENING WAS SPOT-ON”

HOPKINS ARCHITECTS, CHRISTMAS PARTY



ORDERING

Ordering is simple; please just contact venuehire@buildingcentre.co.uk

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Prices exclude VAT.

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PLEASE NOTE Minimum daytime guest numbers are listed, prices for smaller numbers on request.
Evening menus are based on a minimum of 50 guests, prices for smaller numbers on request.

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All menu prices include staff costs

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With the exception of the all-inclusive drinks package, and breakfast menus, all drinks are sold on a sale-or-return basis and charged by consumption.

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Guest numbers and choice of catering are required 14 working days prior to the event.

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Special dietary requirements and service times cannot be changed any later than 7 days prior to the event.

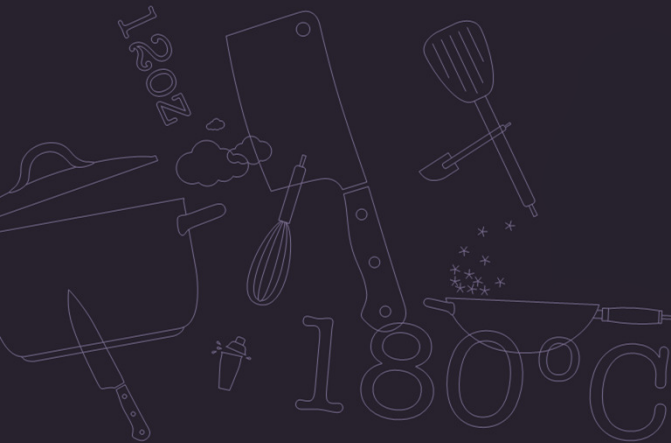
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Menus within this pack are designed to be easy to use and provide sufficient variety for most requirements but can be altered in conjunction with Mange's main Menu Pack which includes a selection of other formats; including plated and sharing dinners, food stations and a comprehensive wine and cocktail list. One of our Event Planners will be happy to guide you through the options.

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Full Terms and Conditions are available on request.

Mange

INNOVATIVE CATERING & EVENTS

mange.co.uk





We have been working with the same trusted suppliers for many years and we understand the importance of selecting products which achieve high specifications for food sourcing, provenance and sustainability.

We serve sustainably caught seafood products wherever possible, including those with MSC, ASC, Global G.A.P and RSPCA assured certification; where producers comply with Europe-wide accepted food safety, sustainable production methods, worker and animal welfare standards.

We work closely with fantastic meat suppliers such as Frank Godfrey, and endeavour to use as much seasonal, British meat as possible. Our suppliers collaborate with farmers to ensure they achieve high welfare standards. We always have free-range options available. We make all our patisserie from scratch at our central kitchen in Clerkenwell. Cheese is from Neal's Yard Dairy, with a particular focus on regional artisanal producers.

Coffee is roasted in London by Redber and all varieties used have Direct Trade accreditation. Tea is from Tea Pigs, who also have excellent 'green' and ethical credentials, and does not contain plastic in its bags or packaging. We use Belu for mineral water who believe in reducing the environmental impact of bottled water and using all profits to fund clean water projects. Liberty, who supply our fantastic wine list, are carbon-neutral, shipping 75% of their Italian wines by rail (including our house wines). We recycle all bottles, plastic, cans, tins and cardboard. Our vehicle fleet is 100% electric.

Mange is proud to be a London Living Wage employer. The rates are calculated annually by the Resolution Foundation and overseen by the Living Wage Commission, based on the best available evidence about living standards in London and the UK

A little about us...

The logo for Mange, featuring the word "Mange" in a white, sans-serif font inside a teal-colored circle.

LIGHT BREAKFAST

Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant
Pain au Raisin

GF Muesli Pots;
Coconut Yoghurt, Berry Compote
Strawberries & Toasted Almonds
GF & vegan

-

Fairtrade Arabica Coffee,
English & Herbal Teas

Freshly Squeezed Orange Juice

Cold Pressed Apple Juice

Iced Lemon & Lime Water

* Other menu formats/prices listed from page 8

CONFERENCE PACKAGE

£34 PER HEAD MINIMUM 50 GUESTS

(Includes tea/coffee/water all day)

CRESCENT SANDWICH LUNCH

Gluten-free bread available

St John's Stoneground Organic Wholemeal;
John Ross Junior Smoked Salmon & Chive Cream Cheese

Artisanal Baguette;
Grilled Chicken, Slaw & Smoked Paprika Mayonnaise

Stone Baked Ciabatta;
Tomato, Mozzarella, Rocket & Pesto

Tortilla Wrap;
Babaganoush, Baby Leaves & Pickles *vegan*

Soft Pitta;
Falafel, Pickled Red Cabbage & Whipped Tahini *vegan*

-

Belgian Dark Chocolate Brownies

Seasonal Fruit Salad *GF & vegan*

EVENING RECEPTION ADD-ON

MINIMUM 50 GUESTS

'Creative Canapés' – pg. 12
+

'1-hour Drinks Package' – pg. 14

£44.50 PER HEAD

-

'Creative Canapés' – pg. 12
+

'2-hour Drinks Package' – pg. 14

£48.00 PER HEAD

-

'Bowl Food' – pg. 13
+

'2-hour Drinks Package' – pg. 14

£52.00 PER HEAD

(Additional hour @ £6.00 ph)

DAY DELEGATE PACKAGES

Mange

LIGHT BREAKFAST

Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant
Pain au Raisin

GF Muesli Pots;
Coconut Yoghurt, Berry Compote
Strawberries & Toasted Almonds
GF & vegan

-

Fairtrade Arabica Coffee,
English & Herbal Teas

Freshly Squeezed Orange Juice

Cold Pressed Apple Juice

Iced Lemon & Lime Water

BREAKS x 2

Homemade Biscuits *inc. GF & vegan*
Oat & Raisin :: Chocolate Chip

* Other menu formats/prices listed from page 8

PREMIUM CONFERENCE PACKAGE

£46 PER HEAD MINIMUM 50 GUESTS

(Includes tea/coffee/fresh juice/water all day)

SEASONAL BUFFET

Ras El Hanout Chicken (70%);
Potatoes, Fennel, Olives & Parsley *GF & DF*

Grilled Chalk Stream Trout (30%);
Sauce Vierge *GF & DF*

Broccoli, Carmelised Leek & Ricotta Tart;
Parmesan & Thyme
vegan option available on request

New Potato & Cucumber Salad;
Pickled Shallots, Dill Vinaigrette *GF & vegan*

Roquette, Baby Gem, Apple & Walnut Salad;
Wholegrain Mustard Dressing *GF & vegan*

-

Blueberry Frangipan Tart;
Vanilla Cream

Rosewater Fruit Salad *GF & vegan*

*(Example menu, various options available.
See 'Alternative Menu Options' pack)*

EVENING RECEPTION ADD-ON

MINIMUM 50 GUESTS

'Creative Canapés' – pg. 11
+

'1-hour Drinks Package' – pg. 14

£44.50 PER HEAD

-

'Creative Canapés' – pg. 11
+

'2-hour Drinks Package' – pg. 14

£48.00 PER HEAD

-

'Bowl Food' – pg. 13
+

'2-hour Drinks Package' – pg. 14

£52.00 PER HEAD

(Additional hour @ £6.00 ph)

DAY DELEGATE PACKAGES

Mange

LIGHT BREAKFAST

£9 PER HEAD
MINIMUM 100 GUESTS

Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant
Pain au Raisin

GF Muesli Pots;
Coconut Yoghurt, Berry Compote
Strawberries & Toasted Almonds
GF & vegan

-

Fairtrade Arabica Coffee, English & Herbal Teas

Freshly Squeezed Orange Juice

Cold Pressed Apple Juice

Iced Lemon & Lime Water

- Coffee, English & Herbal Teas £3.25 per unit or £8.50 unlimited per day;
homemade biscuits and / or seasonal fruit £1.50 per head, per session

WORKING BREAKFAST

£12 PER HEAD
MINIMUM 100 GUESTS

Ciabatta Rolls with Smoked Bacon;
Tomato & Brown Sauce

Bircher Muesli Pots;
Stewed Apple & Pumpkin Seeds
GF & vegan

-

Fairtrade Arabica Coffee, English & Herbal Teas

Freshly Squeezed Orange Juice

Cold Pressed Apple Juice

Iced Lemon & Lime Water

HEALTHY BRUNCH

£16 PER HEAD
MINIMUM 50 GUESTS

Freshly Baked Miniature Muffins;
Apple & Cinnamon | Banana & Walnut

Sourdough Rye;
John Ross Junior Smoked Salmon
Crushed Avocado & Cress *DF*

Individual Spinach
Feta & Roast Pepper Frittata *GF*

Chia Pudding;
Fresh Berries, Seeds & Nuts *GF & vegan*

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Fairtrade Arabica Coffee, English & Herbal Teas

Freshly Squeezed Orange Juice

Cold Pressed Apple Juice

Iced Lemon & Lime Water

BREAKFAST

The logo for 'Mange' is a teal circle containing the word 'Mange' in a white, sans-serif font.

HOT LUNCH (CHOOSE ONE MENU)

£17 PER HEAD
(SOUP menu £16)
MINIMUM 30 GUESTS

All items are fork-friendly and easy to eat while standing...

"THE QUALITY OF THE FOOD
WAS EXCELLENT AND VERY
WELL RECEIVED"

-

ALFORD HALL
MONAGHAN MORRIS

- Coffee, English & Herbal Teas £3.25 per unit or £8.50 unlimited per day;
Add a sweet treat for £3.50 per head!

SOUP

Autumn Vegetable Minestrone *GF & vegan*

Yellow Split Pea & Smoked Ham Hock *GF*

Romaine Lettuce, (Croutons) & (Caesar Dressing)
(GF) & (vegan)

St John's Sourdough Breads *vegan*

CURRY

Sri Lankan Chicken Curry *GF & DF*

Yellow Lentil Dahl;
Tadka & Coriander *GF & vegan*

Cucumber, Tomato & Red Onion Salad;
Mango, Peanuts & Lime Dressing
GF & vegan

Basmati Rice *GF & vegan*

Flatbreads *vegan*

MIDDLE EAST

Ras El Hanout Chicken;
Potatoes, Fennel & Olives, Parsley
& Lemon *GF & DF*

Braised Aubergine & Potatoes;
Green Peppers & Okra *GF & vegan*

Bulgar Wheat Pilaf *vegan*

Tomato, Red Onion & Pickled Red Cabbage Salad;
Pomegranate Molasses *GF & vegan*

STEW

Lamb Stew;
Mashed Potato & Rosemary

Braised Artichokes & Cannellini Beans
Tomatoes & Herbs *GF & vegan*

Pearl Barley, Wild Rocket, Pea & Mint Salad *vegan*

St John's Sourdough Breads *vegan*

LUNCH

Mange

CRESCENT SANDWICH LUNCH

£17 PER HEAD
MINIMUM 50 GUESTS

Gluten-free bread available

St John's Stoneground Organic Wholemeal;
John Ross Junior Smoked Salmon & Chive Cream Cheese *DF*

Artisanal Baguette;
Grilled Chicken, Baby Gem & Caesar Dressing

Stone Baked Ciabatta;
Tomato, Mozzarella, Rocket & Pesto

Tortilla Wrap;
Babaganoush, Baby Leaves & Pickles *vegan*

Soft Pitta;
Falafel, Pickled Red Cabbage & Whipped Tahini *vegan*

-

Belgian Dark Chocolate Brownies

Seasonal Fruit Salad *GF & vegan*

- Coffee, English & Herbal Teas £3.25 per unit or £8.50 unlimited per day;
Add a sweet treat for £3.50 per head!

STORE STREET SANDWICH & SALAD LUNCH

£20 PER HEAD
MINIMUM 50 GUESTS

Gluten-free bread available

Artisanal Baguette;
Serano Ham, Manchego & Plum Tomato

St Johns Wholemeal Bloomer;
Sustainable Prawns, Wild Rocket & Smoked Paprika Aioli *DF*

Stoneground Wholemeal;
Free-range Egg, Mustard & Chive Crème Fraiche

St John's Multi White Bloomer;
Balsamic Roast Vegetables & Basil Pistou *vegan*

Quinoa & Parsley Tabouleh;
Peppers, Tomato, Spring Onion & Lemon Mint Dressing *GF & vegan*

Baby Leaf, Gem & Rocket;
Tomato, Cucumber, Breakfast Radish & Dijon Dressing *GF & vegan*

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Carrot Cake, Passionfruit Icing

Seasonal Fruit Salad *GF & vegan*

LUNCH



SEASONAL BUFFET

£22 PER HEAD
MINIMUM 30 GUESTS

Ras El Hanout Chicken (70%);
Potatoes, Fennel, Olives & Parsley *GF & DF*

Grilled Chalk Stream Trout (30%);
Sauce Vierge *GF & DF*

Broccoli, Carmelised Leek & Ricotta Tart;
Parmesan & Thyme
vegan option available on request

New Potato & Cucumber Salad;
Pickled Shallots, Dill Vinaigrette *GF & vegan*

Roquette, Baby Gem, Apple & Walnut Salad;
Wholegrain Mustard Dressing *GF & vegan*

-

Blueberry Frangipan Tart;
Coconut Yoghurt & Pistachio

Rosewater Fruit Salad *GF & vegan*

- Coffee, English & Herbal Teas £3.25 per unit or £8.50 unlimited per day;
Add a sweet treat for £3.50 per head!

SOFT DRINKS

Freshly Squeezed Orange Juice
£7.50 per litre

Freshly Pressed Apple Juice
£6.50 per litre

Freshly Pressed Apple, Raspberry, Mango & Passionfruit Juice
£8.50 per litre

Bottlegreen Pressés
£5.50 per 750ml

Belu Still & Sparkling Water
£3.75 per 750ml / £1.75 per 330ml

"I THOUGHT IT WAS WELL
ORGANISED AND THE
CATERING WAS EXCELLENT"

-

JONATHAN CHANNING
EARL KENDRICK

LUNCH

Mange

CREATIVE CANAPÉS

£20 PER HEAD
(food only)

£48 PER HEAD
(incl. staff & 2-hour
standard drinks package)

Grilled Lamb Kofta;
Sumak & Mint Yoghurt

Spiced Salmon Tartare;
Rice Cake and Lumpfish Caviar *GF & DF*

Cep Croustade;
Wild Mushroom Duxelle & White Truffle Oil

Heritage Tomato Galette;
Basil Pistou *vegan*

Sweet Potato Crisp;
Spring Vegetable Salsa;
GF & vegan

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Miniature Sticky Toffee Cake;
Coconut 'Cream' *Vegan*

(Example menu, various options available.
See 'Alternative Menu Options' pack)

CANAPÉS & NIBBLES

£24 PER HEAD
(food only)

£52 PER HEAD
(incl. staff & 2-hour
Standard drinks package)

Nibbles

Spiced Cashews & Almonds :: Marinated Green & Black Olives

Canapés

Roast Pork Belly;
Plum Chutney & Pickled Cucumber *GF & DF*

Panko Sesame Prawns, Hot Green Sauce *DF*

Grilled Oyster Mushroom & Scallions;
Miso Glaze *GF & vegan*

Charcoal Cracker;
Spiced Butternut Squash *GF & vegan*

Salt & Pepper Tofu;
Bang Bang Sauce *GF & vegan*

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Ginger Cheesecake, Fennel Biscuit & Caramelized Banana



EVENING

Mange



GREAT FOR A
STANDING
RECEPTION
LUNCH OR
DINNER

BOWL FOOD

£22 PER HEAD
(food only)

£54 PER HEAD
(incl. staff & 2-hour
standard drinks package)

Beef Massaman Curry;
Jasmine Rice & Mini Poppadoms **GF & DF**

Stone Bass;
Potatoes, Curry Leaf
Mustard & Tomato Broth **GF & DF**

Sesame Roast Tofu;
Buckwheat Noodles,
Pak Choy & Crisp Seaweed
vegan

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Rhubarb Crumble;
Vanilla Cream & Edible Flowers

BOUNTIFUL BOWLS

£32 PER HEAD
(food only)

£62 PER HEAD
(incl. staff & 2-hour
Standard drinks package)

Free Range Chicken & Preserved Lemon Tagine;
Herbed Fregola **DF**

Grilled Cornish Hake;
Romesco & Chervil **GF & DF**

Grilled Sustainable Prawns;
Palm Heart & Avocado Salad **GF**

Grilled Halloumi;
Watermelon & Chilli **GF**

Ribolitta;
Kale, Cannellini Beans, Swiss Chard & Polenta Croutons
vegan

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Belgian Dark Chocolate Mousse;
Passionfruit Curd & Hazelnuts

EVENING

Mange

STANDARD

£18 PER HEAD
(1 hour)

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£22 PER HEAD
(2 hours)

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Ca' di Alte, Prosecco Spumante Extra Dry

Borgo Selene, Catarratto/Inzolia
Sicilia, Italy, 2023

Evaristo, Vinho Regional Lisboa Tinto
Portugal, 2022

Meantime Lager & Pale Ale
Lucky Saint 0% Alcohol Lager

Freshly Pressed Apple, Raspberry
Mango & Passion Fruit Juice

Freshly Squeezed Orange Juice

Belu Still & Sparkling Water

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DRINKS PACKAGES

(A service charge of £3.50 ph will be added for drinks-only events under 100 guests)



PREMIUM

£22 PER HEAD
(1 hour)

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£28 PER HEAD
(2 hours)

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Devaux, Grande Réserve, Champagne, France, NV

Kim Crawford, Pinot Gris
Marlborough, New Zealand, 2022

Heirloom Vineyards, Adelaide Hills Pinot Noir
South Australia, 2023

Meantime Lager & Pale Ale
Lucky Saint 0% Alcohol Lager

Freshly Pressed Apple, Raspberry
Mango & Passion Fruit Juice

Freshly Squeezed Orange Juice

Belu Still & Sparkling Water

-

DRINKS

Mange

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We work closely with fantastic meat suppliers such as Frank Godfrey and London Smoke & Cure, and endeavour to use as much seasonal, British meat as possible. Our suppliers collaborate with farmers to ensure they achieve high welfare standards. We always have free-range options available.

We make all our patisserie from scratch at our central kitchen in Clerkenwell. Cheese is from Neal's Yard Dairy, with a particular focus on regional artisanal producers.

Coffee is roasted in Surrey by Redbar and all varieties used have Fair or Direct Trade accreditation. Tea is from Tea Pigs, who also have excellent 'green' and ethical credentials, and does not contain plastic in its bags or packaging.

We use Belu for mineral water who believe in reducing the environmental impact of bottled water and using all profits to fund clean water projects. Liberty, who supply our fantastic wine list, are carbon-neutral and we recycle virtually all bottles, plastic, cans, tins and cardboard. Our vehicle fleet is 100% electric.

Mange is proud to be a [London Living Wage](#) employer. The rates are calculated annually by the Resolution Foundation and overseen by the Living Wage Commission, based on the best available evidence about living standards in London and the UK.

Mange has a long-standing relationship [Idia's Community Kitchen](#) a local food bank. We donate as much of our surplus produce and food from events as we can to support this fantastic organization.

The company is a member of the following organisations, whose members are committed to reducing energy costs, cutting carbon emissions and manage their environmental impacts:

- [Islington Sustainable Energy Partnership](#)
- [Zero Emissions Network](#)



SUSTAINABILITY & VALUES



OUR CLERKENWELL KITCHEN

Mange



CAKES

www.patacakepatacake.com

Patacake Patacake – Kate makes creative, stylish and most of all, delicious cakes, branded biscuits & cup-cakes. Each cake is bespoke and hand-made. Great for both private & corporate events where the brand or corporate colours can be reinforced



Sandcastle Cakes - £9 each – each cake serves 4 canape sized portions.

Naked and Nearly Naked Cakes from £585 for 100 guests

Simple Iced Cakes from £675 for 100 guests

More elaborated Iced Cakes from £890 for 100 guests.

(Popular flavours include vanilla, chocolate, lemon, orange, chocolate & orange marble, passion fruit, passion fruit & mango, pomegranate and orange.)

FLOWERS

www.dickinsonanddoris.co.uk



Dickinson & Doris Flowers – Our incredibly talented friend Mathew will create bespoke arrangements to include flowers or colour schemes of your choice

Small arrangements from £70 – great for table centres!

Medium arrangements from £100 – striking for the bar or buffet set up

Large arrangements from £180 – perhaps for the registration table?

We have established relationships with trusted suppliers and offer a full event design and planning service from conception to completion.

Services range from flowers, cake design, lighting, theming, graphics, invitation printing, marquees, transport, security, sound and music; from DJs to string quartets, soloists to jazz bands.

MUSIC

www.mobilemusiccompany.co.uk

The
Mobile Music
Company

Mobile Music Company

We have been working with Steve for years and have had nothing but great feedback for his work

Standard prices are as follows:

DJ with music only - £400

DJ supplying mixing console and plugging into a supplied pa system - £500

DJ supplying mixing console and pa system - £600

DJ supplying mixing console, pa system and disco lighting - £650



ANCILLARY SERVICES

Mange