

# Conservative Party Conference 2024

FRINGE EVENTS MENU PACK



THE  
INTERNATIONAL  
CONVENTION  
CENTRE







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# EVERYONE REMEMBERS THE FOOD

There's nothing like great food and drink to get people talking. Get your meeting off to a memorable start with a selection of our impressive canapés and finger food items, or host a decadent dinner with our three course dinner options.

## PRICING

We offer three price structures for this menu pack so please take note of the dates and get your orders in as early as possible to avoid premium charges:

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<b>Early bird</b>	Orders up until 30 <sup>th</sup> June
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<b>Standard</b>	Orders from 1 <sup>st</sup> July until 31 <sup>th</sup> August (inclusive)
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<b>Late</b>	Orders placed from 1 <sup>st</sup> September onwards
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All prices listed are excluding VAT

## BE ALLERGY AWARE

**WF** – Wheat free

**GF** – Gluten free

**DF** – Dairy free

**V** – Vegetarian

**VG** - Vegan





# MEET YOUR CHEF

## **SIMON HELLIER**

EXECUTIVE CHEF AT THE ICC

With over 32 years under his apron strings at the ICC, Simon is renowned for delivering dramatic and impactful restaurant quality food on a large scale. His team works closely with local farmers, growers and suppliers throughout the year to ensure the finest seasonal produce isn't simply used, but truly celebrated.

One of Simon's passions is ensuring that his menus not only taste great but promote health and wellbeing for our guests.







# MADE WELL AT THE ICC



## GOOD FOR...

### The Planet

Sustainable catering solutions are not a trend or marketing strategy. They're a heartfelt response to the world we live in. At the heart of every meal we serve lies a story – a story of the land, the growers, the suppliers and our shared responsibility to the planet.

### The Community

We are a conscious caterer. We're committed to acting in a socially responsible way, carefully assessing the impact of our operations and regulating our practices.

### You

Our talented chefs put a lot of love into each dish, so it not only tastes great but is also good for you, with less sugar and salt and more nutrients.



# BREAKFAST

## Brioche Rolls

	Early Bird	Standard	Late
Smokey bacon & blushed tomatoes <small>463 Kcal</small>	6.50	8.13	8.78
Langford's sausage & chestnut mushrooms <small>635 Kcal</small>	6.50	8.13	8.78
Free range omelette and Hereford Hop cheese <small>470 Kcal</small>	6.50	8.13	8.78
Roast portobello mushroom & beef tomato (VG) <small>367 Kcal</small>	6.50	8.13	8.78

## The Bakery Selection

Selection of mini sweet pastries <small>120 Kcal</small>	3.85	4.81	5.20
Mini blueberry muffin <small>224 Kcal</small>	3.85	4.81	5.20
Mini chocolate muffin <small>224 Kcal</small>	3.85	4.81	5.20
Savoury plum tomato, mushroom & smoked Applewood cheese turnoverr (VG) <small>210 Kcal</small>	3.85	4.81	5.20

## Buffet Breakfast

Grilled back bacon, pork sausages, scrambled egg, grilled tomato, baked beans, button mushrooms, black pudding, warm rustic breads served with coffee, tea & fresh fruit juices <small>1364 Kcal</small> <small>Vegan options available</small>	20.20	25.25	27.27
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## Healthy Options

Mango & orange overnight oats <small>535 Kcal</small>	5.50	6.88	7.43
Soft berry fruits, honey yogurt & granola crumble pots <small>160 Kcal</small>	5.50	6.88	7.43
Market fruit pots <small>73 Kcal</small>	4.05	5.06	5.47





# BREAKTIME

	Early Bird	Standard	Late
Biscuits 138 Kcal	1.95	2.44	2.63
Freshly baked cookies 312 Kcal	3.30	4.13	4.46

## Cakes

Raspberry & almond slice 251 Kcal	5.95	7.44	8.03
Belgian chocolate brownie 360 Kcal	5.95	7.44	8.03
Lemon drizzle 175 Kcal	5.95	7.44	8.03
Rocky road (VG) 240 Kcal	5.95	7.44	8.03
Millionaire flapjack (VG) 547 Kcal	5.95	7.44	8.03
Red velvet cake (VG) 268 Kcal	5.95	7.44	8.03





# BEVERAGES

	Early Bird	Standard	Late
Freshly brewed coffee & a selection of teas	3.10	3.88	4.95
Assorted fruit juices (1ltr)	6.45	8.06	8.71
Mineral water sparking & still (750ml)	6.40	8.00	8.64
<b>Glowshots:</b>			
Beetroot, strawberry and banana <small>24 Kcal</small>	5.00	6.25	6.75
Kiwi & spinach <small>29 Kcal</small>	5.00	6.25	6.75
Mango & passion fruit <small>26 Kcal</small>	5.00	6.25	6.75





Urban Finger Buffet

7 Items

Sandwich selection

Balti chicken samosa with minty yogurt & dipping sauce 166 Kcal

Dill flavoured salmon & courgette skewer 187 Kcal

Rocket leaf pesto marinated cream cheese peppers (V) 101 Kcal

Paneer & pepper tikka with sweet chilli glaze (V) 227 Kcal

Bombay potato roasties with apricot & coriander chutney (VG) 162 Kcal

Jackfruit crispy wing with Korean BBQ sauce (VG) 209 Kcal

9 Items to include the above with the addition of the below 2 items

Beef and vegetable spring roll with plum sauce 220 Kcal

Selection of mini macaroons 51 Kcal

Early Bird	Standard	Late
36.10	45.13	48.74

39.95	49.94	53.93
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Freestyle Fork Buffet

Menu 1

- Creamy chicken & mushroom shortcrust pastry pie 877 Kcal
- Vegetable, tomato & herb puff pastry pie (VG) 371 Kcal
- Hasselback potatoes (VG) 310 Kcal
- Maple glazed ginger carrots (VG) 98Kcal
- Seasonal salad and dressing 82 Kcal
- Selection of rustic breads 200 Kcal
- Salted caramel & chocolate tart (VG) 425 Kcal or Seasonal fruit salad (VG) 77 Kcal

Menu 2

- Harissa spiced tender beef with garnish of peppers & chickpeas 616 Kcal
- Tuscan vegetable stew with sage gnocchi 414 Kcal
- Braised wholegrain rice 295Kcal
- Stir-fried cannon ball greens (VG) 129Kcal
- Chickpea & vegetarian salad (VG) 107Kcal
- Selection of rustic breads 200Kcal
- Lemon & yuzu posset topped with berries (VG) 697 Kcal or Seasonal fruit salad (VG) 77Kcal

Early Bird	Standard	Late
36.65	45.81	49.48

39.95	49.94	53.93
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# DRINKS RECEPTION

Nibbles	Early Bird	Standard	Late
Grazing box (serves 5) - Mixed olives, spicy rice crackers, kettle crisps, mixed dried fruit 296 Kcal	28.95	36.19	39.08
Canapés			
Menu 1	17.85	22.31	24.10
Pastry cup of whipped goat cheese & pickled grapes 143 Kcal			
Poached salmon & dill herb profiterole with salted capers 305 Kcal			
Preserved tomato palmier with artichoke & olive tapenade (VG) 196 Kcal			
Menu 2	19.85	24.81	26.80
Beef fillet steak with chimichurri dressing 110 Kcal			
Pastry cup of whipped goat cheese & pickled grapes 143 Kcal			
Poached salmon & dill herb profiterole with salted capers 305 Kcal			
Preserved tomato palmier with artichoke & olive tapenade (VG) 196 Kcal			
Menu 3 - Vegan	17.85	22.31	24.10
Preserved tomato palmier with artichoke & olive tapenade (VG) 196 Kcal			
Wild mushroom caviar & potato rosti with onion marmalade (VG) 141 Kcal			
Beetroot & chia seed rolled feta cheese & dukka crumble (VG) 235 Kcal			

Drinks Packages	Early Bird	Standard	Late
The Grain & Vine			
A selection of house red and white wine with bottled beers, juices and mineral water			
½ hour package	11.05	13.81	14.92
1 hour package	19.95	24.94	26.93
1.5 hour package	28.95	36.19	39.08
From The Vigneto			
Includes mineral water, juices and bottled beers along with the following selection: Pinot Grigio and Nero d'avola			
½ hour package	11.95	14.94	16.13
1 hour package	20.55	25.69	27.74
1.5 hour package	29.95	37.44	40.43
Bubbles & Beer			
Includes mineral water, juices and bottled beers along with Prosecco			
½ hour package	12.50	15.63	16.88
1 hour package	22.75	28.44	30.71
1.5 hour package	32.95	41.19	44.48
Trip Down Gin Alley			
Experience a fine selection of gins and premium mixers along with bottled beer and soft drinks			
½ hour package	16.60	20.75	22.41
1 hour package	31.10	38.88	41.99
1.5 hour package	45.95	57.44	62.03



# DINNER

## Starters

### Meat

	Early Bird	Standard	Late
Beetroot cured salmon & fresh salmon rillettes with citrus cream, caper krispies & dill crostini <small>521 Kcal</small>	18.60	23.25	25.11
Seabass pakora with pickled cucumber & dill, pepper & lime chutney & salt land samphire <small>345 Kcal</small>	14.50	18.13	19.58
Ham hock & sweet carrot terrine with vegetable pickles, English mustard mayonnaise and pork snippets <small>414 Kcal</small>	16.10	20.13	21.74
Aromatic confit duck in panko with sesame seed crumb, plum & ginger chutney, kale, red onion salad & crispy rice noodles <small>492 Kcal</small>	14.25	17.81	19.24
Beef & onion croquette with cauliflower & horseradish cream & tarragon wild mushrooms <small>512 Kcal</small>	14.50	18.13	19.58

### Vegetarian

BBQ cauliflower buffalo wings with smoky vegan feta, tomato ragu, pickled olives and crisp onion bread with basil dressing (VG) <small>259 Kcal</small>			
Red onion & goats cheese tarte tatin with pickled grape, rocket & watercress leaf salad (V) <small>472 Kcal</small>			
Pumpkin & sage tortellini with salt baked celeriac, olive oil puree & preserved tomato dressing (VG) <small>541 Kcal</small>			





# DINNER

## Mains

### Meat

Roast seabass fillet & crispy squid with red pepper & olive oil puree, paprika smoked potato & chive timbale & salt land samphire 782 Kcal

28.50 35.63 38.48

Beef fillet medallion & beef croquet with spinach, leek & carrot rosti & green peppercorn sauce 795 Kcal

37.95 47.44 51.23

Duo of pork - Korean glazed pork belly & pork tenderloin with vegetable gyoza, broccoli, chicory and tamarind sauce 971 Kcal

29.80 37.25 40.23

Roast chicken supreme with sweet potato dauphinoise, creamed greens, sesame shitake mushrooms, spring onion & ginger root jus 952 Kcal

28.50 35.63 38.48

Roast chicken supreme with sage rosti, paprika aubergine & courgette, creamed spinach & tomato & caper tapenade 996 Kcal

28.50 35.63 38.48

Pressed shoulder of lamb with herb roasted courgettes, dauphinoise potato, baba ghanoush, tomato & rosemary sauce 1052 Kcal

31.50 39.38 42.53

### Vegetarian

Butternut squash & lentil filo pastry wellington with spinach, aubergine, courgette & ginger coriander sauce (VG) 617 Kcal

Vegetable gyoza with cauliflower wings, broccoli, sesame pak choi, lemongrass & coconut spring onion broth (VG) 369 Kcal

Portabello mushroom & Tuscan vegetable ratatouille with potato gratin (V) 432 Kcal





# DINNER

## Desserts

	Early Bird	Standard	Late
Bournville chocolate & cherry brownie with cherry gel & a white chocolate cone (V) 1205 Kcal	16.10	20.13	21.74
Layered blackcurrant mousse with fruits of the forest compote & blackcurrant sorbet (VG) 356 Kcal	15.25	19.06	20.59
Dark chocolate brownie topped with chocolate & orange truffle with orange & basil gel (VG) 473 Kcal	14.15	17.69	19.10
Lemon tart with lemon & almond macaroon with strawberry & mint salad 436 Kcal	16.95	21.19	22.88
Baked egg custard tart with caramel whipped cream, roast plums & honeycomb 538 Kcal	12.20	15.25	16.47
Apple sticky toffee pudding with salted caramel ice cream (VG) 475 Kcal	12.75	15.94	17.21

## Bread & Cheese

### Bread

Tomato & green herb pesto baked ciabatta breads with olive tapenade 404 Kcal	3.30	4.13	4.46
Baked pan fusette bread with onion crumble & rosemary butter plant pots 481 Kcal	3.30	4.13	4.46

### Cheese

Local cheese mongers selection sharing platter (per table of 10) 687 Kcal	14.50	18.13	19.58
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# DINNER

White Wine	Early Bird	Standard	Late
Bin 2 - Monte Verde Sauvignon Blanc, Central Valley Sauvignon Blanc – Chile - (VG) 11% ABV	28.05	35.06	37.87
Bin 16 - Chablis, Icauna Chardonnay - France 12.5% ABV	38.40	48.00	51.84
Bin 18 – Antonio Rubini Pinot Grigio IGT Pavia Pinot Grigio - Italy 12% ABV	27.50	34.38	37.13
Bin 21 - Cullinan View Chenin Blanc, Western Cape Chenin – South Africa 12.5% ABV	30.50	38.13	41.18
Bin 22 – Sea Point Sauvignon Blanc, Western Cape Sauvignon Blanc – South Africa - (VG) 12.5% ABV	35.15	43.94	47.45
Bin 25 – Berri Estates, Chardonnay Chardonnay - Australia 13% ABV	28.70	35.88	38.75





# DINNER

Wines	Early Bird	Standard	Late
<b>Red Wine</b>			
Bin 1 - Monte Verde Merlot, Central Valley Merlot – Chile - (VG) 12% ABV	28.30	35.38	38.21
Bin 28 – Nero da Luca Solandio Nero d'Avola - Italy 13.5% ABV	34.95	43.69	47.18
Bin 34 – Alma Mora Malbec San Juan Malbec – Argentina - (VG) 13% ABV	29.40	36.75	39.69
Bin 29 - Marqués de Morano Rioja Crianza Tempranillo – Spain - (VG) 12.5% ABV	35.15	43.94	47.45
Bin 35 - Cullinan View Pinotage, Western Cape Pinotage – South Africa 13.5% ABV	30.05	37.56	40.57
Bin 52 - Dashwood Pinot Noir, Marlborough Pinotage - South Africa - (V) 13.5% ABV	35.60	44.50	48.06
<b>Rosé Wine</b>			
Bin 3 - Monte Verde Merlot Rosé, Central Valley Merlot – Chile - (VG) 10.5% ABV	28.05	35.06	37.87
Bin 4 - Lavender Hill White Zinfandel, California Zinfandel – USA - (VG) 13.5% ABV	28.05	35.06	37.87
<b>Sparkling Wine</b>			
Bin 9 – Da Luca Prosecco NV Glera – Italy 10.5% ABV	34.40	43.00	46.44
Bin 10 - Galanti Spumante Rosato Pinot Noir – Italy - (V) 10.5% ABV	34.40	43.00	46.44





# DINNER

Champagne	Early Bird	Standard	Late
Lanson Le Black Creation	77.70	97.13	104.90
Lanson Le Rosé	83.25	104.06	112.39
Corkage Prices			
Bottle of wine 70cl	15.25	19.06	20.59
Champagne/Prosecco 70cl	24.40	30.50	32.94
Spirits per bottle	35.50	44.38	47.93
Bottled beers	2.80	3.50	3.78
Fruit juice 265 kcal	2.50	3.13	3.38
Water 0 kcal	1.85	2.31	2.50
Mixer corkage	1.60	2.00	2.16
Assortment of soft drinks	2.45	3.06	3.31

