



Catering brochure

Prices listed for 2025, subject to change.



Why use our catering?

At the heart of every successful event is exceptional food - and that's exactly what we deliver.

We've partnered with **BaxterStorey**, an award-winning, independent hospitality provider known for their commitment to quality, sustainability, and creativity. Their talented chefs craft bespoke culinary experiences using only the **finest locally sourced ingredients**, ensuring every dish is both delicious and responsibly made.

BaxterStorey's ethos is simple yet powerful: **every client, in every venue, deserves a memorable hospitality experience**. That's why their menus are exciting, their teams are friendly, and their service is second to none.

Our responsibility

With great food comes great responsibility. BaxterStorey leads the way in sustainable catering, partnering with forward-thinking organisations such as **Step Up**, **Diversity by Design** and **Growing Talent** to support social impact and inclusion across the industry.

Environmental stewardship is also a core focus. From reducing food miles to rethinking packaging, they're tackling some of the biggest issues facing our planet today - including the urgent need to reduce **food waste**.

Waging a war on waste

Did you know that over 7% of fruit and vegetables grown in the UK never make it to a plate? Through an innovative partnership with **Waste Knot**, BaxterStorey rescues surplus produce from farms and transforms it into extraordinary dishes - from pumpkin gnocchi to Partridge-in-a-Pear-Tree mocktails. This initiative not only fights waste but also inspires chefs to think outside the (veg) box.

Simply put, **BaxterStorey are obsessive about what they do** - and it shows in every plate they serve.





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Beverages

Freshly-brewed extract coffee, selection of teas including fruit infusions, filtered still and sparkling water, served with assorted biscuits.

Per serving	£4.80
Half day (2 servings)	£8.40
All day (3 servings)	£12.60

All-day bean-to-cup coffee machine, stacked fridge of still and sparkling bottled water, canned soft drinks, fruit bowl and biscuit tray (available in most meeting spaces)

£15.00

Hot chocolate with mini marshmallows (per litre, serves 5)

£7.80

Iced tea with lemon (per litre, serves 5)

£4.20

Still or Sparkling water filtered water (litre)

£1.20

Harrogate still and sparkling water (500ml)

£1.50

Harrogate still and sparkling water (litre)

£2.40

Apple, orange or cranberry fruit juice jug (per litre, serves 5)

£5.40

Coke, Diet Coke, Fanta or Lemonade cans (330ml)

£2.80

Light bites

Sweet

Cinnamon bun 268kcal	£2.40
Vegan brownies 438kcal or flapjacks (2 halves) 452kcal	£3.00
Cornish-style scones, jam and clotted cream 367kcal	£4.20
Home-baked giant cookie 279kcal	£3.60
Pastry selection of the day (2 of the following): mini pain au chocolate, pain au raisin, croissant, Danish 368kcal	£2.40
Home-baked cake slices 410kcal	£3.60
Individually bagged retro sweet shop sweets (25gms)	£2.40

Pre-packaged snacks

Crazy cranberries (20g)	£1.80
Nature nibbles (20g)	£1.80
Sugar-free gummy bears (20g)	£1.80
Yoghurt raisins (20g)	£1.80
Salt and sweet popcorn (30g)	£1.80

Fruit and energise

Fresh fruit bowl (Serves 4, 2 per person)	£5.40
Fresh cut seasonal fruit pots 31.5kcal	£3.30
Chocolate protein balls (100g) 526kcal	£2.40

All prices are per person and includes 20% VAT, unless stated.

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range. Our catering team will provide separate meals to accommodate allergies prebooked in advance.

Breakfast

Welcome breakfast

Enjoy a full-cooked English breakfast served with tea or filtered coffee in our Thirsty Scholar café bar, between 8 am and 10 am. Select 6 items from the Breakfast buffet with filtered coffee, tea, toast and butter. 755-866kcal

£11.40

1 to 20 guests

Continental breakfast

Cranberry juice and orange juice

Bakery basket with butter, margarine and preserves

Fresh fruit basket

Greek yoghurt, honey and nut granola 345kcal

£10.20

Minimum 10 guests

Mini pastries

Selection of the day from pain au chocolate, pain au raisin, crossaints and Danish (2 per person) 166-368kcal

£2.40

Breakfast rolls

Classic bap with ketchup and brown sauce.

Rashers of back bacon 315kcal

Two butcher's sausages and onion jam 550kcal

Two vegan sausages 295kcal vg

Croissant filled with mushroom, spinach and cheese 425kcal v

£5.10

Yoghurt pots

Greek yoghurt, honey and granola (125ml) 345kcal

Greek yoghurt and stewed apples (125ml) 245kcal v

Overnight oat pots with seasonal fresh fruit topping (125ml) 354kcal v

Soya pots available (125ml) 69kcal vg

£3.40

Bento breakfast

Overnight oats with apple and blueberries 243kcal v

Smoked salmon and avocado with sourdough toast 659kcal

Mini pain au chocolate 216kcal

Fruit salad 31.5kcal vg

£13.80

10 to 20 guests

Seasonal fruit platter (serves 4) 231kcal vg £5.40

Fresh cut seasonal fruit pots 31.5kcal vg £3.30

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Working bento lunch box

Delivered to your room, a meal in a box, with seasonally prepared menus. Served with still water, sparkling water and fruit juices.

£17.40

Sample menu 936kcal vg

Chicken katsu

Steamed sticky rice

Fragrant vegetable and pickled ginger salad

Fresh fruit salad

Chocolate brownie bite

Sample vegetarian menu 865kcal vg

Mediterranean vegetable milanese with tomato and basil sauce

Pasta shells

Rocket and parmesan salad

Fresh fruit salad

Chocolate brownie bite



Daily lunch specials

Freshly prepared and served in our café bar, with a sweet treat and fruit to follow served in your room, served with filtered still and sparkling water, as well as fruit juices.

Available Tuesday to Friday

£13.80

6 to 20 guests

Sample menu

Build your own salad from the salad bar

Chicken alredo with creamy sauce, pasta and parmesan 688kcal

Vegetarian lentil bolognese with pasta and garlic bread 495kcal

Caramel shortbread bites 142kcal and a fruit bowl 65kcal

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Wedge menu

Served as a buffet with filtered still and sparkling water, as well as fruit juices.

£13.80

Minimum 4 guests

Sample of a minimum of 4 choices

Chef's selection of freshly prepared and cut sandwiches and wraps served on granary and white bread with crisps (1 ½ round per person)
Fresh fruit 24-115kcal and chocolate brownie 170kcal vg

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Working lunches

Served as a buffet with filtered still and sparkling water, as well as fruit juices.

£19.80

Minimum 10 guests

Working lunch 1

Chef's choice of freshly prepared meat and vegan cut sandwiches served on granary and white bread with crisps (1 round per person)

Peri peri chicken skewer 128kcal

Sun dried tomato and feta cheese quiche 456kcal

Crispy panko tofu nuggets with wasabi mayo 195kcal vg

Fresh fruit 24-115kcal and chocolate brownie 170kcal vg

Working lunch 2

Chef's choice of freshly prepared meat and vegan cut sandwiches served on granary and white bread with crisps (1 round per person)

Chimichurri chicken skewer 128kcal

Goats cheese and caramelised onion tart 287kcal v

Spiced vegan falafel with a lemon and hummus dip 202kcal vg

Fresh fruit platter 24-115kcal and flapjack 189kcal v

Working lunch 3 - bread free

Minted lamb kofta with yoghurt and mint tzatziki 99kcal

Cherry tomato and mozzarella skewers 112 kcal vg

Chargrilled tofu nuggets with BBQ dip 195kcal vg

Caesar salad 258kcal v

Fresh fruit 24-115kcal and bite size cakes 258kcal v

Working lunch add-ons

Add-ons priced at **£4.20 each**

Crispy chicken and pickle bao buns 130kcal

Tempura King prawn with sweet chilli dip 96kcal

Home-baked Cumberland sausage roll with onion marmalade 275kcal

Somerset brie and fig buckwheat tart 542 kcal v/gf

Somerset chorizo and Barber's cheddar tart 510kcal

Vegetable samosa with mint yoghurt dip 180kcal v

Bruschetta topped with crushed tomato and basil 82kcal vg

Plant-based sausage rolls with onion marmalade 275kcal vg

Additional serving of tea or coffee with lunch **£1.80**

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Hot fork buffet

Designed for larger events, standing or seated, served with filtered still and sparkling water, as well as fruit juices.

£24.00

Minimum 30 guests

Additional mains priced at £7.20

Mains

Select 1 main option and 1 vegetarian option

Thai green chicken curry served with jasmine rice 767kcal

Glazed pork tenderloin, honey and mustard sauce with new potatoes and red onion 470kcal

Beef Bourguignon with mashed potato 820kcal

Seared sea bass & caper dressing with new potatoes 570kcal

Thai vegan curry with Jasmine rice 754kcal vg

Gnocchi sautéed wild mushroom, tarragon and spinach 580kcal

Smoked red lentil, seasonal vegetable stew with new potatoes and red onion 656kcal vg

Sides

Main dishes are accompanied by complimentary seasonal vegetables and French bread.

Desserts

Select 1 dessert option

Chocolate brownie 170kcal vg

Mini lemon meringue tart 198kcal

Home-baked marble cake 410kcal

Rich chocolate mousse with coconut cream 603kcal vg

Fresh cut seasonal fruit pots with raspberry coulis 115kcal vg

Additional serving of tea or coffee with lunch £1.80

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Finger buffet

Designed for an evening social event, served with filtered still and sparkling water, as well as fruit juices.

£26.40

Minimum 20 guests

Additional options priced at £4.20 each

Select 6 options

Selection of meat and vegetarian wraps

Coronation chicken on naan bread 125kcal

Crispy chicken and pickles bao buns 130kcal

Chimichurri chicken skewers 128kcal

Peri peri chicken skewer 89kcal

Minted lamb kofta skewer with yoghurt and mint tzatziki 99kcal

Chilli sticky pork belly skewer 143kcal

Dedham Vale mini beef burger, tomato relish, brioche bun 371kcal

Fresh teriyaki salmon kebabs 213kcal

Tempura King prawn with sweet chilli dip 96kcal

Home-baked Cumberland sausage roll with onion marmalade 275kcal

Somerset chorizo and Barber's cheddar tart 510kcal

Bruschetta topped with tomato, basil and mozzarella 89kcal v

Somerset brie and fig buckwheat tart 542kcal v/gf

Sun dried tomato and feta cheese quiche 456kcal v

Spiced vegan Falafel with a lemon and hummus dip 202kcal vg

Potato samosas served with mint raita 152kcal v

Panko tofu crispy nuggets with wasabi vegan mayo 195kcal vg

Smoked BBQ tempeh slider with charred spring onion 568kcal vg

Cherry tomato and mozzarella skewers 112kcal vg

Mini cherry cheesecake pots 239kcal

Eton mess pots 580kcal

Churros with salted caramel sauce 317kcal

Chocolate brownies 170kcal vg

Apple tarte tatin 195kcal

Seasonal fresh fruit skewers 29kcal vg

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Canapés

Served with filtered still and sparkling water, as well as fruit juices.

£24.00

Minimum 15 guests

Includes 6 items, additional items priced at £4.20

Canapé options

Rosemary pressed chicken with tomato jam 120kcal

Smoked trout mousse, crème fraiche and keta caviar 134kcal

Seared duck, cherries and granola 134kcal

Flatbread with goats' cheese & onion chutney 152kcal v

Prawn and chorizo skewers 120kcal

Dedham Vale mini beef burger and tomato relish with

a brioche bun 371kcal

Wye Valley smoked chalk steam trout and pea shoot tartelette 129kcal

Salmon blinis served with crème cheese and dill 130kcal

Oat beetroot blini, whipped tahini and crisp lattice tuile 98kcal vg

Spiced corn fritter, mango amba and nasturtium 134kcal vg

Cheddar ploughman's, curly endive and pickle on

granary bread 143kcal v

Parma ham and sun-blushed tomato on olive ciabatta 88kcal

Cherry tomato and basil crostini 115kcal vg

Tuna Mousseline with chives on white crostini 67kcal

Mini Lincolnshire sausage with honey and mustard in a Yorkshire

pudding with onion chutney 198kcal

Truffle and wild mushroom arancini 143kcal

Selection of vanilla, lemon, raspberry, coffee, pistachio and chocolate

mini macaroons 112kcal

Chocolate caramel bites 180kcal

Mini lemon meringue tart 198kcal v

Post event Prosecco and canapés

Includes a PA system to play background music, 4 canapés per person,

2 glasses of Prosecco per person, orange juice, still water, sparkling filtered water, all staffing and occasional tables.

£32.00

Room hire, prosecco and canapés

Includes room hire for 2 hours, a PA system to play background music, 6 canapés per person, 2 glasses of Prosecco per person, orange juice, still water, sparkling filtered water, all staffing and occasional tables.

£52.00

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Private dining

Our Grade II listed, Georgian building is situated in the prestigious neighbourhood of Marylebone, with views over the Park Crescent Gardens just a short walk from the green open spaces of Regents Park.

Offering a selection of traditional and modern rooms for 20 to 140 guests. Room hire price is dependent on party size.

We change our menus seasonally to offer the freshest and most sustainable dishes for the time of year. Served with filtered still and sparkling water as well as coffee and petit fours.

£46.50

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Starters

Select 1 starter option

Corn-fed pressed chicken, rye crostini, granola, whipped truffle mushroom mousse and cherries 539kcal

Fig, burrata cheese and prosciutto tartine 489kcal

London cured Scottish smoked salmon, quail egg, horseradish mousse and cucumber salad 453kcal gf

Wild mushroom tartlet with whipped vegan feta 421kcal vg

Roasted beet and citrus salad with pistachio dust, fennel and balsamic reduction 188kcal vg

Mains

Select 1 starter option

Seared Hake loin, preserved lemon velouté, spring vegetable cassoulet and nasturtium 541kcal

British beef Wellington, glazed turnips caramelised onion, truffle with honey grain mustard new potatoes 689kcal,

Oven-baked chicken breast stuffed with cheese, field mushrooms and spinach, with herb sauce, baby new potatoes in olive oil, fresh

rosemary and seasonal vegetables 789kcal

Char grilled Celeriac steak, toasted farrow grain, braised carrot puree, roasted corn and Girolle mushroom 586kcal vg

Roasted spring vegetable pithivier, parmesan, summer vegetable melody and sherry vinaigrette 587kcal v

Truffle mushroom risotto 335 kcal vg

Desserts

Select 1 dessert option

Salted caramel chocolate terrine, vanilla marinated orange with torched marshmallow 621kcal

Poached pear with chocolate and muscat 614kcal

Passion fruit cheesecake 461kcal vg

Honey and vanilla panna cotta, poached pear, shaved sable and lemon 621kcal

Cheese and biscuits with quince and seasonal chutney 498kcal

Arrival prosecco and canapés reception

Includes a PA system to play background music, 4 canapés per person, 2 glasses of prosecco per person, orange juice, still water and sparkling filtered water.

£32.00

Drink reception packages

Minimum 15 guests

From small gatherings to celebration bashes our traditional and modern rooms cater for 20 to 300 guests.

Available from 6 pm, including 2 hours of room hire and occasional tables.

Prosecco and canapés

Includes a PA system to play background music, 6 canapés per person, 2 glasses of Prosecco per person, orange juice, filtered still water and sparkling water.

£54.00

Prosecco and finger food

Includes a PA system to play background music, 6 item finger buffet selection, 2 glasses of Prosecco per person, orange juice, still water and sparkling filtered water.

£54.00

Drinks selector and finger food

Includes a PA system to play background music, 6 item finger buffet selection, red wine, white wine, bottled beers (2 glasses per person), still water, sparkling water and soft drink cans.

£54.00

Post meeting trolleys

Brought to your room post-meeting for an additional free hour of room hire.

The canapé trolley

Red house wine, white house wine, bottled beers, orange juice, still water, sparkling water (2 glasses per person), 4 canapés per person and Kettle chips.

£32.00

The cheese and meat trolley

Red house wine, white house wine, bottled beers, still water, sparkling water (2 glasses per person) and soft drink cans.

A selection of 2 British premium cheeses and 2 premium cured meats, seeded artisan crackers, baked bread, fruit chutney, grapes and Kettle crisps 659kcal.

£35.00

The pizza trolley

Red house wine, white house wine, bottled beers, still water, sparkling water and soft drink cans (2 glasses per person).

House-baked margherita pizza and Kettle chips 299kcal.

£24.00

The classic drinks trolley

Red house wine, white house wine, bottled beers, still water, sparkling water and soft drink cans (2 glasses per person).

Served with Kettle chips.

£17.00

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The Thirsty Scholar packages

Minimum 60 guests

The Thirsty Scholar Bar nestled in between Park Crescent Gardens and Great Portland Street is a perfect spot to host a party. Our relaxed atmosphere offers private hire packages that can be adapted to theme your celebration for between 60 and 180 guests.

Private hire subject to availability. 4 hours hire available from midday to midnight, additional hours £200.00 per hour. 1 security person is included in the hire for 5 hours, an additional 1 person over 100 guests is £150.00. Over 21's only. Full prepayment in advance. Additional bar spends expectations maybe applied.

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Thirsty 1

Private venue hire for 4 hours, bar staff and supervisor as well as DJ booth and beer garden access.

£750.00 total

Thirsty 2

Private venue hire for 4 hours, bar staff and supervisor as well as DJ booth and beer garden access.

Menu

Freshly prepared margherita and mozzarella pizza slices 767kcal v
 Freshly prepared hot pepperoni, tomato sauce, mozzarella and fresh basil pizza slices 830kcal
 Skin on fries 317kcal
 Caesar salad 590kcal
 Olive, tomato, chargrilled pepper and basil salad 231kcal

£32.50

Thirsty 3

Private venue hire for 4 hours, bar staff and supervisor as well as DJ booth and beer garden access.

Menu

Chimichurri chicken skewer 128kcal
 Somerset chorizo and Barbers cheddar tart 510kcal
 Vegan Falafel with a lemon and hummus dip 202kcal vg
 Potato samosa with min raita 152kcal v
 Tomato glazed balsamic and rocket pesto 231kcal vg
 Skin on fries 317kcal
 Churros with chocolate sauce 317kcal

£40.00

229 Great Portland Street
London
W1W 5PN

www.ishvenues.uk

info@ishvenues.uk

0207 631 8397

This property is independently owned and operated under the charity International Students House.

All profits made goes directly back towards our educational and advocacy work.