

Catering Brochure

Prices Listed For 2026, Subject To Change

ISH Venues

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.

BAXTER STOREY
FUEL YOUR INDIVIDUALITY





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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*	£13.20
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*	£16.20
Hot chocolate with mini marshmellows *per litre, serves 5*	£8.40
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*	£1.80
Harrogate still and sparkling water *litre*	£3.00
Apple, orange or cranberry fruit juice jug *per litre, serves 5, 123-187kcal*	£5.40
Coke, Diet Coke, Fanta or Lemonade cans *330ml*	£2.50



Light Bites

Minimum 10 guests

Sweet

Cinnamon bun *268kcal*	£2.40
Vegan brownies *438kcal* or flapjacks *2 halves, 452kcal*	£3.00
Cornish-style scones, jam and clotted cream *367kcal*	£4.80
Home-baked giant cookie *279kcal*	£3.60
Pastry selection of the day *2 of the following*:	£2.40
mini pain au chocolate, pain au raisin, croissant, Danish *368kcal*	£3.60
Home-baked cake slices *410kcal*	£3.60
Individually bagged retro sweet shop sweets *25gms*	

Fruit & Energise

Fresh fruit bowl *Serves 4*	£5.40
Fresh cut seasonal fruit pots *31.5kcal*	£3.60
Chocolate protein balls *100g, 526kcal*	£3.00

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 pre-booked in advance.



Breakfast

Welcome Breakfast

1 to 20 guests

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

£12.00

Continental Breakfast

Minimum 10 guests

Cranberry juice and orange juice
Bakery basket with butter, margarine and preserves
Fresh fruit basket
Greek yoghurt, honey and nut granola ***345kcal***

£10.80

Mini Pastries

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

£2.40

Breakfast Rolls

Minimum 10 guests

Classic baps with ketchup and brown sauce.

Rashers of back bacon *315kcal*
Two butcher's sausages and onion jam *550kcal*
Two vegan sausages *295kcal, vg*

£5.40

Yoghurt Pots

Minimum 10 guests

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*

£3.60

Bento Breakfast

10 to 20 guests

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*

£14.40

Seasonal fruit platter *Serves 4, 231kcal, vg*	£5.40
Fresh cut seasonal fruit pots *31.5kcal, vg*	£3.60

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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.

6 to 20 guests

£18.00

Sample Menu *936kcal*

Menu to be confirmed 14 days prior to your event.

Chicken katsu
Steamed sticky rice
Fragrant vegetable and pickled ginger salad
Fresh fruit salad
Chocolate brownie bite *vg*

Sample Vegetarian Menu *865kcal*

Mediterranean vegetable milanese
Tomato and basil sauce
Pasta shells
Rocket and parmesan salad
Fresh fruit salad
Chocolate brownie bite *vg*





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

6 to 20 guests

£15.00

Sample Menu

Menu to be confirmed 14 days prior to your event.

Build your own salad from the salad bar
Chicken alfredo 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.

Minimum 4 guests

£14.40

Sample of a minimum of 4 choices

Chef's selection of freshly prepared meat and vegan 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.

Minimum 10 guests

£20.40

Working Lunch 1

Chef's choice of freshly prepared meat and vegan sandwiches and wraps served on granary and white bread, with crisps *1 round per person*
Smokey paprika chicken skewer *128kcal*
Golden vegetarian samosa with sweet chilli sauce *152kcal, v*
Forest mushroom arancini *250kcal, vg*
Fresh fruit *vg* and tray bake cake bites *v, 24-182kcal*

Working Lunch 2

Chef's choice of freshly prepared meat and vegan sandwiches and wraps served on granary and white bread, with crisps *1 round per person*
Hand-rolled beef meatballs with a rich tomato and basil relish *240kcal*
Mini jacket potatoes with plant based cream and garden chives *120kcal, vg*
Golden vegetable spring rolls with sweet chilli sauce *136kcal, vg*
Fresh fruit *vg* and tray bake cake bites *v, 24-182kcal*

Working Lunch 3

Chef's choice of freshly prepared meat and vegan sandwiches and wraps served on granary and white bread, with crisps *1 round per person*
Chimcurri chicken skewer *128kcal*
Crispy baked sesame tofu with wasabi mayo *120kcal, v*
Golden vegetable spring rolls with sweet chilli sauce *136kcal, vg*
Fresh fruit *vg* and tray bake cake bites *v, 24-182kcal*

Working Lunch 4 - Non Sandwich Option

Medditeranean vegetable pasta salad and basil pesto *328kcal, vg*
Roasted vegetable salad *190kcal, vg*
Classic lemon herb chicken brochettes *82kcal*
Heritage chickpea falafel *261kcal, vg*
Roasted garlic bread with fresh herbs *322kcal, vg*
Fresh fruit *vg* and mini mixed muffins *v, 115-452kcal*

Working Lunch Add-Ons

Add-ons priced at £4.80 each

Panko chicken goujons *208kcal*
Cocktail sausages with honey and soy *202kcal*
Crispy breaded fishcakes *239kcal*
Home baked cumberland sausage roll *275kcal*
Somerset chorizo and barbers cheddar tart *510kcal*
Vegetable samosas with sweet chilli sauce *152kcal, v*
Golden vegetable spring rolls with sweet chilli sauce *152kcal, vg*
Bruschetta topped with crushed tomato and basil *82kcal, vg*
Plant based sausage rolls *248kcal, vg*
Tray bake cake bites *182kcal, v*

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.

Minimum 30 guests

£25.20

Additional mains priced at £8.40

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.

Minimum 20 guests

£27.60

Additional options priced at £4.80 each

Select 6 options

BBQ chicken skewer ***128kcal***
Chimichurri chicken skewer ***128kcal***
Peri peri chicken skewer ***89kcal***
Minted lamb kofta skewer with yoghurt and mint tzatziki ***99kcal***
Chilli sticky pork belly skewer ***143kcal***
Hand-rolled beef meatballs with a rich tomato and basil relish ***240kcal***
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***
Breaded white fishcakes with chives sour cream ***239kcal***
Mini onion bhajis served with mango chutney ***185kcal, vg***
Mini jacket potatoes with plant based cream and garden chives ***120kcal, vg***
Selection of vegetable dim sum ***164kcal, v***
Gyozas with vegetables ***141kcal, vg***
Breaded mozzarella cheese sticks ***287kcal, v***
Blinis with goats cheese and cranberry sauce ***80kcal, v***
Bruschetta topped with tomato, basil and mozzarella ***89kcal, v***
Sun dried tomato and feta cheese quiche ***456kcal, v***
Potato samosas served with mango chutney ***152kcal, v***
Panko tofu crispy nuggets with sweet chilli ***195kcal, vg***
Cherry tomato and mozzarella skewers ***112kcal, vg***
Churros with salted caramel sauce ***317kcal, v***
Chocolate brownies ***170kcal, vg***
Tray bake cake bites ***182kcal, v***
Mini flowerpot muffin selection ***452kcal, v***
Assortment mini doughnuts ***451kcal, v***
Seasonal fresh fruit skewers ***29kcal, vg***

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Canapés

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

Minimum 15 guests

£25.20

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 and 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 & 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.

£32.80

Room Hire, Prosecco & 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.

£53.20

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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.

£48.00

Starters

Select 1 starter option for the party

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***
Fragrant Thai coconut and red lentil soup ***470kcal***
Roasted beet and citrus salad with pistachio dust, fennel and balsamic reduction ***188kcal, vg***

Mains

Select 1 starter option for the party

Pan-seared sea bass, saffron-infused risotto with grilled asparagus ***335kcal, vg***
Pan-roasted duck breast with a cherry jus, served with a golden fondant potato and glazed baby carrots ***735kcal***
British beef Wellington, glazed turnips caramelised onion, truffle, honey grain mustard new potatoes ***689kcal***
Succulent chicken breast stuffed with mozzarella, sun dried tomatoes and wilted spinach ***648kcal***
Char grilled Celeriac steak, toasted farrow grain, braised carrot puree, roasted corn and Girolle mushroom ***586kcal, vg***
Roasted spring mushroom risotto finished with shaved truffle ***335kcal, vg***
Wild mushroom risotto finished with shaved truffle ***335kcal, vg***

Desserts

Select 1 dessert option for the party

Salted caramel chocolate terrine, vanilla marinated orange with torched marshmellow ***621kcal***
Poached pear with chocolate and muscat ***614kcal***
Passion fruit cheesecake ***461kcal, vg***
Honey and vanilla panna cotta, poached pear, shaved sable and lemon ***461kcal***
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

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Evening Drinks Receptions

Minimum 20 guests

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

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.

£52.00

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.

£53.20

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.

£55.20

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.

£55.20

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.

£32.80

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***.

£24.20

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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Pizza

Our house speciality, 12" hand stretched, stone baked, sourdough pizza freshly prepared on site in our pizza oven.

£12.00 each

Bull fighter: Chorizo, pepper, sundried tomato, chillies, black olives, tomato sauce & mozzarella ***1035kcal***

Pepperoni: Pepperoni, tomato sauce, mozzarella & fresh basil leaves ***830kcal***

Ham & Mushroom: Serrano ham, field mushrooms, tomato sauce & mozzarella ***843kcal***

Cajun chicken: Cajun chicken, sweet peppers, tomato sauce & mozzarella ***878kcal***

Florentina: Spinach leaves, free-range eggs, tomato sauce, black olives & mozzarella ***786kcal***

Vegan delight: Tomato, mushroom, pepper, black olives, sundried tomato, spinach leaves & fresh basil ***490kcal, vg***

Margherita: Tomato sauce, mozzarella & fresh basil ***770kcal***

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The "Pizza" catering option is not available for every party size, please check with our staff when booking.

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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.

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

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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.