



thestudio...

# daytime

delicious freshly prepared on site by studio chefs, it's no wonder our food gets our guests talking.



# studio food

We **LOVE** our food and always seek to improve our offer aiming to wow our guests on each and every visit.

We design our menus based on **seasonality**, using **local suppliers** where possible to ensure provenance and reduced food miles.

We firmly believe that **good food = successful event**! All our food is **freshly prepared on site** by our chefs to the highest of standards, using seasonal vegetables, '**red tractor**' meat, eggs from free range hens and no additives or trans fats so we meet the government guidelines for food and nutrition.

doing out bit...

## **ecosmart venues**

To support our ambition to becoming as sustainable as possible we are pleased to have successfully completed the Greengage Ecosmart accreditation and are delighted to have achieved a GOLD rating across all four locations.

## **studio coffee**

Our very own studio blend is provided by Redber Coffee Roasters, who are passionate about great quality coffee, which is grown and traded fairly. All of our coffee is roasted, packed and despatched the same day to guarantee the freshest cup possible.

## **inside-2-out**

We're proud to partner with Inside-2-Out, who focus on providing food, drink, essential supplies and friendship to those living on out streets, helping them get back on their feet. Every day our chefs and catering team package up any extra food we have from the day, providing nutritious meals to be served up and offered in the soup kitchen.

## **balance**

We love our food so much we've developed our own not-for-profit cookbook! Balance offers an informed way of giving your body all the nutrition it needs whilst being able to treat yourself to amazing food. To find our more and order your copy visit [thestudio.co.uk/balance](http://thestudio.co.uk/balance)



# breakfast

the most important meal of the day! Treat your guests well at the start of the day and benefit from their fully fuelled productivity!

just refreshments **DDR INCLUDED** £3.45 per person

A selection of bean to cup and filter coffee, speciality teas and hot chocolate

pastries and studio flapjack **DDR INCLUDED** £2.55 per person

A selection of early morning pastries and studio flapjack

breakfast rolls **POPULAR** £4.95 per person

A selection of bacon and vegetarian sausage rolls

‘the works’ breakfast £14.65 per person

A full cooked breakfast served as a buffet style with all the choice you would expect including grilled back bacon, scrambled or fried eggs, black pudding, baked beans, Cumberland sausage, vegan sausage, grilled tomatoes, hash browns, toast and preserves, warm pastry selection, freshly sliced fruit platter served with bean to cup and filter coffee, speciality teas, hot chocolate and fresh orange juice.

breakfast meeting £12.10 per person

A light working breakfast including a selection of breakfast rolls, freshly sliced fruits, warm pastry selection served with bean to cup and filter coffee, speciality teas, hot chocolate and fresh orange juice.

# refreshments

keep your guests fuelled up throughout the day with our flexible refreshment break options. So if it's one, two or three breaks we've got you covered

just refreshments £3.45 per person

A selection of bean to cup and filter coffee, speciality teas, hot chocolates and cordials

refreshments and a light snack £5.95 per person

A selection of bean to cup and filter coffee, speciality teas, hot chocolates and cordials served with a snack choice of either pastries and studio flapjack, selection of Wallaroo snack packs or afternoon cookies and tray baked cakes (depending on the time of day booked)

unlimited refreshments **POPULAR** £9.65 per person

Enjoy our range of bean to cup and filter coffee, speciality teas, hot chocolates and cordials as much as you like throughout the day

unlimited refreshments with 3 light snacks £14.65 per person

Suitable for all day meetings enjoy our range of bean to cup and filter coffee, speciality teas, hot chocolates and cordials as much as you like throughout the day with three servings of light snacks of arrival pastries and studio flapjack, mid morning Wallaroo snack pack selection or afternoon cookies and tray baked cakes included. **DDR INCLUDED**

add fresh fruit juice £6.30 per litre

Add a jug of fresh fruit juice for an extra added touch

# lunch

our popular lunches are renowned for providing delicious, fresh food designed to refuel your guests ready for the afternoon

chef's choice 2 course hot buffet lunch POPULAR DDR INCLUDED £20.90 per person

Enjoy our 50% plant based chef's choice buffet lunch which will always include a hot meat and vegan dish, selection of breads, studio salads and sides served with a selection of sweet treats which will always include a vegan dessert.

2 course hot buffet lunch (with your choice of menu) £23.40 per person

Take your pick of our hot buffet lunch menus by choosing exactly what you want to serve your guests. Choose one hot meat dish, one vegan dish and two desserts. Our 50% plant based 2 course hot buffet lunch always comes with selection of breads, studio salads and sides.

working lunch box (for groups of up to 30) £13.55 per person

Ideal if you need a quick lunch you can eat 'on the go' whilst you continue your meeting our working lunch box is served as a 'one course hot street food' style box, making it easy to take back to your desk.



# to close

round the day off over some light refreshment and nibbles

post meeting drink and nibbles **POPULAR** £10.95 per person

Enjoy a post meeting drink of bottled beer, house wine or soft drink accompanied by nibbles of tortilla chips and dips, mixed olives, crisps and nuts, crudites and humous

post meeting fizz and nibbles **POPULAR** £12.10 per person

Enjoy a post meeting glass of fizz or elderflower presse accompanied by nibbles of tortilla chips and dips, mixed olives, crisps and nuts, crudites and humous

post meeting drinks reception £14.30 per person  
with nibbles £19.80 per person

Our post meeting drinks reception offers your guests a choice of bottled beers, house wines and soft drinks for one hour and you a fixed price so no worrying about the bar tab! For a little extra add nibbles of tortilla chips and dips, mixed olives, crisps and nuts, crudites and humous. *Available in Birmingham, Manchester and Leeds only.*

not quite what you are looking for?

We are happy to discuss a range of options available for your post meeting drinks, including cash and account bars. Why not also take a look at our extra special menus, where you will find a range of evening catering options.





## Special occasion or evening event?

Take a look at our special events menu's, offering an extra special touch to your meeting or event

To discuss any of our menus speak to our team today:

Call: 0800 028 6694

Email: [events@thestudio.co.uk](mailto:events@thestudio.co.uk)

just to note...

All prices are subject to regular review and may be subject to an increase from the point of quote/contract to the date of your booking. In the event of a price change we will endeavour to offer you as much notice of the change as possible.

all rates quoted exclude VAT.

**thestudio** ●●●