



Our **buffet style food** is perfect for **meetings** and **events**. Freshly prepared in our sustainability focused, carbon neutral kitchen. We prioritise **local, ethically sourced ingredients** with plenty of **plant-based options**.

Catering is available for **internal** and **external** events with **local delivery** made via sustainable transport options, usually bicycle cart.

Please contact us if you would like to discuss a **bespoke menu** for your event at **Future Leap** or the venue of your choice. Please inform us of any **dietary requirements** and **allergies** in advance and we'll do our best to meet your needs.

CONTACT US

0117 945 8730 or | hub@futureleap.co.uk

VENUE HIRE

Hold your bespoke event in one of our stylish venues.

Our **Gloucester Road** location offers a large event and networking space that is adaptable for sit down meals, networking events, intimate performances and even birthday parties.

Our **Clifton** location offers stunning board rooms and meeting spaces. Catering can be booked in advance and delivered on the day.

EVENING CATERING

Please contact us for our evening menu and bar options for your event.

Prices are per person and are subject to VAT.

BREAKFAST

Pastries and breakfast options*

- Mixed selection of Hobbs House Pastries incl. All-Butter Croissants, Almond Croissants and Pain au Chocolat **£4**
- Mixed selection of vegan pastries from Forest Bakery including Croissants, Almond Croissants and Pistachio Swirls (Vg) **£4**
- BLT Croissants **£5**
- Home-Made Granola pots with Vegan Yoghurt & Dried Fruit (Vg) (GF) **£4**
- Fruit bowl with 5 pieces of fresh fruit catering to 5 people (additional fruit +1£ pp) **£5**

Selection of Clipper teas and Clifton roasted filter coffee **£1.50**

Tea and Coffee for up to 10 people is included with meeting room bookings



CAKES

Selection of cakes **£4**

You can either let us know your choice of cakes or we will create a selection based on your dietary requirements.

- Carrot cake (Vg)
- Apple & blackcurrant Crumblejack (Vg)
- Super Brownie (Vg)
- Toasted coconut and chocolate flapjack (Vg) (GF)
- Super granola bar (vegan) (GF)

***Please note that prices are per person and subject to VAT.**





LUNCH

Sandwiches

A buffet of sandwiches on a variety of Hobbs House breads

£5.50

- Ham Ploughman's with cheddar cheese and Gingerbeard's Chutney
- Cheddar / Vegan Cheddar Ploughman's with Gingerbeard's Chutney (V/Vg)
- Chicken Ceasar with crispy bacon
- Cheddar / Vegan Cheddar & Piccalilli (V/Vg)
- Mozzarella/ Vegan Mozzarella, Pesto & Tomato on Focaccia (V/Vg)
- Falafel & Kimchi on Ciabatta Rolls (Vg)
- Hummus & Crunchy Veg on Focaccia (Vg)

Sandwiches can be made as Gluten Free wraps if required

Salads and sides

£3.50

- Mixed leaf salad with a sweet mustard dressing (Vg/GF)
- Mixed leaf salad with hummus & Falafel (Vg/GF)
- Asian Slaw (Vg/GF)
- Potato Salad (Vg/GF)
- Mixed Marinated Olives (Vg/GF)
- Hummus & Crudites (Vg/GF)

All food is supplied in a buffet style set-up with the selection you have chosen based on your group size - **please do not order individual items for each person, see breakdown below.** To discuss bespoke catering options for 30-100 guests please get in touch with us directly.

Please let us know any dietary requirements or allergies and we will do our best to meet your needs.

Please let us know if you require napkins and cutlery.



**>5
people**

Please choose
1 option for
sandwiches
and salads



**5-10
people**

Please choose
2 options for
sandwiches
and salads



**10-30
people**

Please choose
3 options for
sandwiches
and salads



**FUTURE
LEAP**

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