spaces
at The Spine

Hospitality Package

Autumn / Winter 2026

breakfast & refreshments

Breakfast

Morning bakery selection £3.50

A selection of freshly baked pastries. Chef's choice, based on **one per person**:

- Blueberry croissant (VE) *330kcal*
- Raspberry croissant (VE) *331kcal*
- Pain au chocolate (V) *354kcal*
- Pain aux raisin (V) *442kcal*
- Cinnamon swirl (V) *349kcal*
- Plain croissant (V) *339kcal*
- Chocolate muffin (V) *339kcal*
- Lemon & poppy seed muffin (V) *374kcal*
- Salted caramel muffin (V) *443kcal*

Breakfast baps £6.50

A selection of soft white, wholemeal, and brioche baps. Chef's choice, based on **one per person.** All served with tomato ketchup and brown sauce:

- Roasted Portobello mushroom, spinach, tomato and mushroom ketchup (VE) *403kcal*
- Avocado, grilled halloumi, salsa wrap (V) *333kcal*
- Free range egg muffin, sriracha (V) *184kcal*
- Dry cured bacon bap *338kcal*
- Cumberland sausage bap *455kcal*

Breakfast bowl selection
Minimum numbers: 10 pax

2 bowls	£7.50
4 bowls	£15.00
Additional bowl	£4.00

- Coconut yoghurt, chai granola, pomegranate and kiwi (VE) *362kcal*
- French toast with banana and blueberries (V) *482kcal*
- Forest berry muesli with agave, apricot and pistachio (VE) *205kcal*
- Crispy potato tacos with radish, avocado and lime (VE)(NGCI) *283kcal*
- Sauté mushroom, vine tomato homemade tart and tangy beans (VE)(NGCI) *312kcal*
- Smoked trout, scrambled egg, gluten free granary soldiers (NGCI) *451kcal*

Smoothies £3.00
Minimum numbers: 10 pax

- Green Goddess wake up juice (VE) *46kcal*
- Coconut & banana smoothie (V) *223kcal*

(VE) Vegan (V) Vegetarian (NGCI) No Gluten Containing Ingredients
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breakfast & refreshments

Tea, coffee & soft drinks

Our teas include a selection of classic, fruit and herbal teas from Northwest supplier, **Brew Tea**. Our coffee comes freshly brewed from another local supplier, **Neighbourhood Coffee**.

- Brew Tea selection *(2kcal)*, Neighbourhood coffee *(6kcal)* and filtered water — £3.45
- Brew Tea selection *(2kcal)*, Neighbourhood coffee *(6kcal)*, biscuits and filtered water — £4.75
- Still and sparkling mineral water (750ml) — £3.00
- Water infused with seasonal fruit (5L Kilner jug) *(20kcal)* — £5.00
- Freshly squeezed orange juice (250ml glass) *(43kcal)* — £2.50
- A choice of either orange/cranberry/apple/ pineapple juice (per litre) — £7.70
- Homemade lemonade (per litre) *(94kcal)* — £10.00
- Sparkling elderflower (per litre) *(18kcal)* — £5.50
- Soft drinks (330ml cans) *(1kcal)* — £2.50

Energising add-ons

Please choose 2 options for **£4.50** or 3 options for **£6.00**

- Pineapple, lime and chia seed energy bites **(VE)(NGCI)** *107kcal*
- Sultana, raisin and pumpkin seed protein balls **(VE)(NGCI)** *81kcal*
- Dark chocolate, prune and maple protein balls **(VE)(NGCI)** *108kcal*
- Salted caramel gluten free and vegan brownie bites**(VE)(NGCI)** *185kcal*
- Date, apricot and sunflower seed energy bites **(VE)** *111kcal*

- Fresh fruit pots **(VE)(NGCI)** *52kcal*
- Fresh fruit bowl **(VE)(NGCI)** *52kcal*
- Selection of toasted seeds and dried fruits **(VE)(NGCI)** *267kcal*

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Lunch

Conscious menus, simple
& enhanced sandwich
lunch, fork buffet

lunch

Sandwich lunch

Our sandwiches are made with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Every package comes with a selection of classic, fruit, herbal and organic teas, locally supplied coffee and water.

The simple & classic — £18.50

Served on a selection of brown and white bread.

Sample sandwich selection:

• Mexican style bean, avocado and sweetcorn on malted bread (VE)	*200kcal*
• Double cheese and spring onion on malted bread (V)	*313kcal*
• Egg mayonnaise and cress on oatmeal bread (V)	*227kcal*
• Tuna salad on malted bread	*182kcal*
• Chicken and sweetcorn on white bread	*227kcal*

Served with:

• Vegetable and potato crisps (VE)(NGCI)	*123kcal*
• Brownie bites (V)	*249kcal*
• Fresh fruit bowl (VE)(NGCI)	*52kcal*

The modern & trendy — £22.00

Served on a selection of artisan breads and wraps.

Sample sandwich selection:

• Mexican birria sweet potato wrap (VE)	*194kcal*
• Double egg and spinach on mated bread (V)	*221kcal*
• Prawn, black pepper mayonnaise and rocket on malted bread	*210kcal*
• Chicken, coronation mayonnaise, baby spinach on malted bread	*203kcal*
• Shredded Hoisin duck, grated carrot and cucumber wrap	*194kcal*

Served with:

• Vegetable and potato crisps (VE)(NGCI)	*123kcal*
• Marinated olives (VE)(NGCI)	*60kcal*
• Chocolate crémeux and honeycomb (V)(NGCI)	*343kcal*

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lunch

Add-ons

Sandwich add-ons

Savoury

- Diced raw seasonal vegetables, green goddess dip (V)(NGCI) *(50kcal)* — £4.00pp
- Raw vegetables with romesco, hummus and cucumber yoghurt (V)(NGCI) *(274kcal)* — £5.00pp
- British cheeseboard, biscuits, celery, grapes (V) *(370kcal)* — £5.50pp
- Selection of cured meats and pickles *(294kcal)* — £5.50pp

Sweet

- House brownie (V) *(313kcal)* — £3.50pp
- Scones with jam and clotted cream (V) *(636kcal)* — £5.50pp
- Seasonal fruit platter (VE)(NGCI) *(107kcal)* — £5.00pp

Snacks

- Crisps and popcorn (VE)(NGCI) *(84kcal)* — £3.50pp
- Olives, popcorn, chorizo and sun-dried tomatoes (NGCI) *(149kcal)* — £5.50pp

Future 50 Salads add-ons — £4.95 per person

Minimum numbers: 10 pax

A selection of healthy and vibrant seasonal salads containing ingredients from the 'Future 50 Foods' list, a list compiled by the World Wildlife Fund and Knorr Foods for their high nutritional density and low carbon impact

- Roasted sweet potato, edamame, grilled peppers, toasted seeds (VE)(NGCI) *215kcal*
- Red cabbage and celeriac, orange, dill and pomegranate, dukkha (VE)(NGCI) *187kcal*
- Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VE)(NGCI) *215kcal*
- Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (V) *187kcal*
- Red onion, British halloumi, lentils, rocket, pumpkin seeds (V)(NGCI) *227kcal*

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lunch

Enhanced sandwich lunch £33.50

Perfect for exhibitor and networking lunches, an alternative to the DDR fork buffet lunch option and recommended for events with over 150 delegates. A selection of freshly made sandwiches, handheld snacks, artisan salads, dessert and fruit pots. All buffets are served with a selection of classic teas and seasonal fruit infusions, coffee and water.

Please choose three snacks, two salads and one dessert from the menu below.

Handheld snacks

Vegan & vegetarian

- Chargrilled courgette, red onion and red pepper tapenade (VE) *248kcal*
- Red onion and chilli bhaji, mint, garlic and coconut yogurt (VE) *184kcal*
- Cheddar and cream cheese scones, tomato chutney (V) *418kcal*
- Smoked applewood and pear arancini (V)(NGCI) *213kcal*
- Steamed Boa bun Terriyaki aubergine, chilli and lime slaw (V) *142kcal*
- Ricotta and mint frittata (VE)(NGCI) *177kcal*
- Honey-roasted figs, whipped truffle honey goat's cheese (V)(NGCI) *217kcal*

Fish & meat

- Hot smoked salmon pate, sourdough, pickled cucumber *256kcal*
- Thai chilli prawns, lime leaf and sriracha mayo (NGCI) *73kcal*
- Hake goujons, pea and mint guacamole *234kcal*
- Coronation chicken and watercress slider *442kcal*
- Buttermilk chicken, gochujang mayo *375kcal*
- Lamb kofta, pickled red onion, mint and cucumber (NGCI) *231kcal*

Seasonal artisan salads

- Roasted beetroot, orange, quinoa and rocket, citrus dressing (VE)(NGCI) *373kcal*
- Winter slaw, apple, cabbage, cranberry and wholegrain mustard dressing (VE)(NGCI) *184kcal*
- Edamame, carrot and quinoa salad, sesame dressing (VE)(NGCI) *276kcal*
- Saffron roasted fennel, white bean and orange salad (VE)(NGCI) *220kcal*
- Sweet potato, kale and cranberry salad, watercress pesto (V)(NGCI) *392kcal*

Dessert

- Whipped vanilla cheesecake, raspberries (VE) *262kcal*
- Chocolate brownie, salted caramel, popping candy (VE)(NGCI) *483kcal*
- Lemon meringue tart (V) *600kcal*
- Espresso crème brulee (V)(NGCI) *423kcal*
- Profiteroles (V) *341kcal*

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lunch

Low GI Lunch £26.00

Minimum numbers: 10 pax

A great choice for those looking to keep blood sugar level steady and energy levels up.

The glycaemic index ranks food on a scale from 0 –100, with the low end of the scale having foods that have little effect on blood sugar levels. On the contrary, the high end of the scale has foods with a big effect.

Our 'low GI' menu will leave you feeling awake and fresh for your afternoon event. No more feeling bloated or in need of that mid afternoon nap!

- Pear, pineapple and mint salad **(VE)(NGCI)** *148kcal*
- Vietnamese beef salad **(NGCI)** *486kcal*
- Chicken broth *275kcal*
- Spiced popcorn **(VE)(NGCI)** *120kcal*
- Watercress, cucumber and mint juice **(VE)(NGCI)** *42kcal*

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lunch

Hot fork buffet £34.50

All buffets include three main dishes, seasonal side dishes, a dessert and fresh fruit. Served with a selection of classic teas and seasonal fruit infusions, coffee and water.

Monday

Mains

- Lentil bolognese lasagna, oregano, plant based cheese (VE) *359kcal*
- Seasonal fish pie, leeks, creamed potato, herb crumb *592kcal*
- Tarragon chicken, roasted gnocchi, mushroom and truffle oil *419kcal*

Sides

- Charred Brussel sprouts, herb garlic and lemon oil (VE)(NGCI) *136kcal*
- Roasted beetroot, orange, quinoa and rocket, citrus dressing (VE)(NGCI) *373kcal*

Dessert

- Dark chocolate tart, coffee cream, blackberry crumble (V) *648kcal*

Tuesday

Mains

- Smokey three bean chilli, mint yoghurt, nachos (VE)(NGCI) *385kcal*
- Baked salmon, lemon and dill butter, root vegetables (NGCI) *252kcal*
- Moroccan lamb tagine, almond and preserved lemon *543kcal*

Sides

- Baghali Polo ~ Persian broad bean and dill rice *270kcal*
- Winter slaw, apple, cabbage, cranberry and wholegrain mustard dressing (VE)(NGCI) *184kcal*

Dessert

- Carrot and sweet potato cake, orange, roasted pumpkin seed (VE) *495kcal*

Wednesday

Mains

- Smoked chilli and honey roast squash, chickpeas, preserved lemon (VE) *349kcal*
- Baked haddock, tenderstem broccoli, mustard and dill cream (NGCI) *352kcal*
- Roast chicken and root vegetable stew (NGCI) *349kcal*

Sides

- Braised winter greens, thyme and chilli oil (V)(NGCI) *115kcal*
- Sweet potato, kale and cranberry salad, watercress pesto (V)(NGCI) *392kcal*

Dessert

- Autumn fruit crumble, vanilla custard (VE) *392kcal*

Thursday

Mains

- Pumpkin, spinach and ginger curry (VE)(NGCI) *366kcal*
- Cod and prawn broth with cumin, spring onion and cucumber (NGCI) *451kcal*
- Sri Lankan green chicken curry (NGCI) *496kcal*

Sides

- Braised brown rice with coriander and lime (NGCI) *183kcal*
- Edamame, Carrot and Quinoa Salad, sesame Dressing (VE)(NGCI) *276kcal*

Dessert

- Vanilla panna cotta (V) *662kcal*

Friday

Mains

- Wild mushroom, artichoke and potato stroganoff (VE)(NGCI) *167kcal*
- Baked cod, tomato, olives and grilled courgette (NGCI) *244kcal*
- Korean braised beef short rib, pak choi, sesame *445kcal*

Sides

- Saffron roasted fennel, white bean and orange salad (VE)(NGCI) *220kcal*
- Braised green beans, shallots (V)(NGCI) *84kcal*

Dessert

- 70% Chocolate crémeux (V)(NGCI) *311kcal*

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