

HOSPITALITY



SEPTEMBER 2022

HELLO FROM US

We understand that every event is special and our team work hard to deliver great food and great service every day.

This brochure has been designed to meet the needs of your every day meetings and events, with different options to meet all occasions, tastes and budgets. If you can't find what you're looking for, or you have specific requirements, please just get in touch.

There are some dishes that are vegan (VGN) or gluten free (GF) listed within the brochure, but many of our dishes can be made vegan or gluten free with a few small changes, these are marked with a V* or GF*. Please make us aware of any dietary requirements, including any allergies, and we can tailor the menu to suit the needs of your group.



All our teas and coffee are Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability and fair terms of trade.



MAKING YOUR BOOKING

CONTACT US

cateringforyou@dmu.ac.uk
Internal phone - 7370 / 7954
External phone - 0116 257 7370
Mobile number - 07758 175 156

MAKING YOUR BOOKING

Placing your hospitality booking is a simple process, managed through our customised hospitality booking system, Bluerunner.

<https://dmu.hospitalitybookings.co.uk>

The system allows you to place, modify and cancel bookings, view the full menu, create quotes for future events and look back at your historic bookings.

This online system is simple to use, but we're more than happy to meet you and guide you through how to use the system if you wish, just ask!

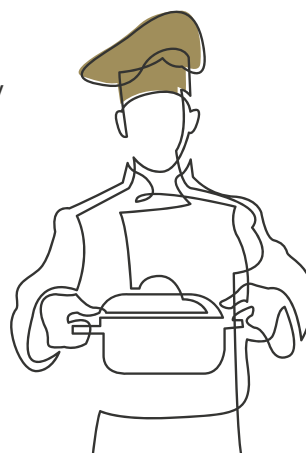
PRICES

All prices are exclusive of VAT.

Internal clients are VAT exempt, VAT will be added to any event being charged externally.

Final numbers must be notified at least 3 working days prior to your event. Invoices will be calculated based on the final numbers given.

REQUEST	MINIMUM BOOKING NOTICE PERIOD NEEDED	OUT OF NOTICE PERIOD SURCHARGE
Tea & coffee and cold drinks	24 hours	£10.00
Breakfast, lunches and buffets	3 working days	£25.00
VIP lunches / dinners	5 working days	£50.00





DRINKS

TEA & BISCUITS

Arrival - tea, coffee and biscuits
 Midday - tea and coffee
 Afternoon - tea, coffee and biscuits
 10-99 delegates
 100+ delegates

£4.00
 £3.70

TEA & TREATS

Arrival - tea, coffee and mini pastries
 Midday - tea and coffee
 Afternoon - tea, coffee and mini cake bites
 10-99 delegates
 100+ delegates

£5.60
 £4.85

SNACKS

Biscuits per person
 Biscuits 100+ portions
 Large home-baked cookies
 Nakd cereal bar (GF & VGN)
 Milk chocolate rice cakes (GF)
 Penguin, Kit Kat and Freddo selection

75p
 45p
 £1.40
 £1.00
 75p
 50p

SOMETHING HOT

Clipper Fairtrade teas £1.05
 10% discount on orders for 100+
 Fairtrade ground coffee £1.30
 10% discount on orders for 100+

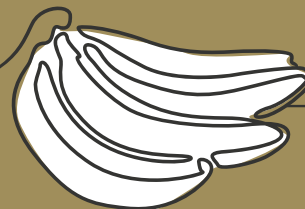
SOMETHING COLD

Still water 2ltr £2.00
 Sparkling water 2ltr £2.00
 Apple juice 1ltr £1.90
 Orange juice 1ltr £1.90
 Selection of canned drinks 85p
 Life Water, Suso, San Pellegrino



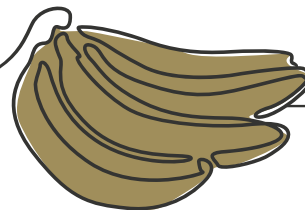
SHINE & RISE

Start the day right with our delicious and varied breakfast offering. Whether you fancy sweet and continental, naughty but nice or something a little healthier we'll make sure you're fuelled for the day ahead



BREAKFAST

Selection of pastries	£1.60
Selection of croissant, pain au chocolat and pain au raisin	
Vegan raspberry croissant (VGN)	£1.95
Breakfast ciabattas (VGN*, GF*)	£2.65
Sausage, bacon or veggie sausage on fresh ciabatta	
Yoghurt, honey & granola pots (VGN*, GF*)	£1.70





ALL INCLUSIVE PACKAGES

Take the stress out of your event by allowing us to provide
all of your catering needs throughout the day



ALL INCLUSIVE PACKAGES

Minimum of 10 people

SIGNATURE

10-49 delegates	£13.00
50-74 delegates	£11.75
75+ delegates	£10.95

- Arrival - tea, coffee & biscuits
- Lunch - freshly prepared sandwiches, kettle crisps, sausage rolls & vegan rolls with tomato chutney, seasonal fruit kebab and orange juice/water
- Afternoon - tea, coffee and mini cake bites

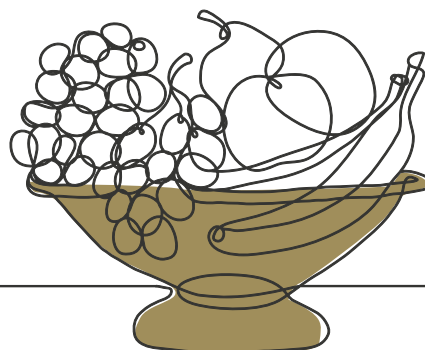
PREMIUM

10-49 delegates	£17.50
50-74 delegates	£17.00
75+ delegates	£16.50

- Arrival - tea, coffee & mini pastries
- Lunch - favourites finger buffet, fruit kebab, orange juice/water and tea & coffee
- Afternoon - tea, coffee and mini cake bites

BESPOKE DAY DELEGATE

We can work with you to create a bespoke package to meet the needs of your event – get in touch to discuss your requirements



**Add an extra serving of tea and coffee
85p per serving**



PEN & FORK

Whether its a working lunch, networking opportunity or refueling your delegates to get them ready for the afternoon, we understand that what you feed your delegates plays an important part in the success of your event



TIME FOR LUNCH

Simply sandwiches

£4.15

Freshly prepared sandwiches with a selection of classic fillings, served with kettle crisps

Traditional sandwiches

£6.95

Freshly prepared sandwiches, kettle crisps, sausage rolls & vegan rolls with tomato chutney and seasonal fruit kebab.
Served with still water and orange juice

Special Occasions Baguette Lunch

£12.19

Handmade sourdough baguette, two 'extra bites', kettle crisps, seasonal fruit platter and San Pellegrino canned drink

Boxed salad

£4.95

Chef's choice freshly made salad with protein topper and dressing

Individual graze cups

£7.50

The perfect nibble size antipasti grazing cup (meat and vegetarian options)

Bits & bobs

£4.00

Build your own buffet or use as an addition to your main lunch choices

Please choose 3 items from the list below:

- Chicken goujons, BBQ dip
- Honey & mustard sausages, onion chutney
- Homemade bacon & cheese quiche
- Sausage roll, tomato chutney
- Chicken yakitori skewer (GF)
- Bubble prawns, sweet chilli sauce
- Homemade cheese & onion quiche (V)
- Halloumi sticks, BBQ dip (V)
- Vegan sausage roll, tomato chutney (VGN)
- Vegetable skewer, sweet chilli sauce (VGN, GF)
- Falafel, mint yoghurt dip (VGN, GF)
- Vegetable samosas, mango chutney (VGN)

Favourites finger buffet

£9.50

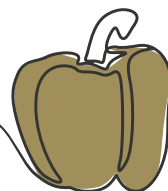
Freshly prepared sandwiches, kettle crisps and four finger buffet bites

Sausage rolls and vegan rolls with tomato chutney (VGN)

Chicken goujons with BBQ dip

Vegetable samosas, mango chutney (VGN)

Vegetable skewer, sweet chilli sauce (VGN, GF)





SUBWAY

Each platter serves 16 portions (three inch subs)

Classic platter £25.50

Spicy italian, tuna, chicken breast
& veggie delite

Meat feast platter £25.50

Italian B.M.T, turkey breast & ham,
chicken breast & ham

Lite platter £20.50

Ham, turkey breast, chicken breast
& veggie delite

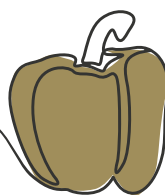
Veggie platter £20.50

Veggie delite & vegan patty

Allergen information is available on request, please note these
products are not suitable for gluten free.

All orders must be placed 24 hours in advance.

Subway available term time only.



HOT FORK

£13.50 per person
Minimum numbers 20 persons

If you're looking for something a little more substantial to fuel your day or prefer something hot why not try our delicious 'build your own' hot fork options. Choose one main course for the group and two desserts from the list below.

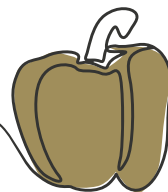
MAINS

- Beef chilli and vegetable chilli served with rice
- Beef stroganoff and mushroom stroganoff served with rice
- Moroccan lamb stew and Moroccan sweet potato stew served with fruity couscous
- Beef lasagne and vegetable lasagne
- Butter chicken and vegetable curry served with rice
- Chicken cacciatore and white bean cacciatore served with potatoes
- Pork goulash and quorn goulash served with baby potatoes
- Bangers and mash, meat and vegetarian sausages served with onions and gravy
- Beef cannelloni and spinach & ricotta cannelloni

All mains served with chefs sides & accompaniments

DESSERTS

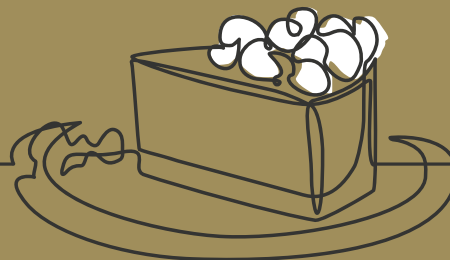
- Chocolate & coconut tart (VGN, GF)
- Baked vanilla cheesecake (GF)
- Tart au citron
- Salted caramel and chocolate tart
- Cherry bakewell tart
- Treacle tart
- Brownie slice





A LITTLE BIT OF SOMETHING SWEET

Our little bits of something make the perfect accompaniment to any event, be it sweet stuff to compliment your lunch or an afternoon pick-me-up, there's something here to please everyone



SWEET TREATS AND BITES

SMALL TREATS

Mini cake bites (3 per person)	£1.35
Chocolate brownie, flapjack, lemon drizzle	
Millionaires shortbread	£1.95
Chocolate brownie	£1.95
Lemon drizzle cake	£2.10
Homemade superseed muffin	£1.90
Selection of sweet muffins	£1.90
Macaroon (1 per person)	£1.00
Petit fours (4 per person)	£1.85

FRESH FRUIT

Fresh whole fruit (VGN, GF)	60p
Fruit kebab (VGN, GF)	£1.95
Fresh fruit platter (VGN, GF)	£2.35

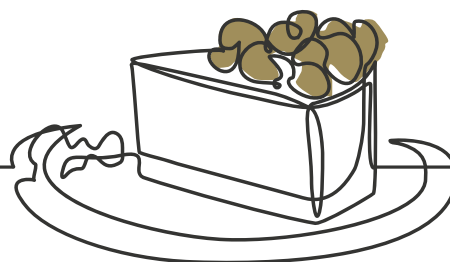
DESSERT

£2.70

Chocolate & coconut tart (VGN, GF)
Baked vanilla cheese cake (GF)
Tart au citron
Salted caramel and chocolate tart
Cherry bakewell tart
Treacle tart

AFTERNOON TEA

Homemade scone with clotted cream & jam	£4.25
Selection of mini teacakes (2 per person)	£2.95
Classic afternoon tea	from £15.00
Finger sandwiches, homemade scone with cream & jam, mini teacakes, macaroons, served with tea & coffee	



TIME TO CELEBRATE

From canapés to a three course dinner for 500, our team are passionate about delivering the perfect catering for your event.

We can look after any bespoke dining request, no matter how big or small your event is our Executive Chef will design a seasonal menu to suit your event theme and budget.

Priced from £32.50 per person, our fine dining proposals include white table linen, crockery, glassware and service.





DRINKS LIST

Prosecco	£18.75
House white wine - Pinot Grigio (Italy)	£12.50
House red wine - Merlot (Chile)	£12.50
Bottled beer	£3.80
Bottled cider	£4.25
Bottled green pressé 250ml (non alcoholic)	£1.95
Pimms Royale	£4.50
Pimms, lemonade and all the garnish	
Bellini	£5.50
Prosecco & peach puree	





SMALL BITES & CANAPÉS

Minimum of 12 people

Select four items for the group, each person will get one of each item. As standard our small bites & canapes are delivered to your event and displayed ready for guests to help themselves to. Please speak to us if you wish to upgrade to waiter service.

SMALL BITES

£5.50

- Bacon & cheese tarts
- Thai chicken & pepper skewer, sweet chilli dip (GF)
- Pastrami, mustard & gherkin bruschetta
- Mini honey & mustard sausages, onion chutney
- Homemade cheddar scone, onion chutney (V)
- Cheese & mustard straws, mustard mayo (V)
- Watermelon & feta skewers (V / GF)
- Sweet palmiers (V)
- Watermelon, tomato & pesto (VGN / GF)
- Onion bhaji, mango chutney (VGN / GF)

CANAPÉS

£11.75

- Teriyaki duck & sesame salad (GF)
- Chicken liver parfait, red onion marmalade
- Chorizo & sun blushed tomato shell
- Crayfish, chill & coriander (GF)
- Mackerel & horseradish cream shell (GF)
- Salmon katsu bites
- Crispy squid with chilli dip
- Smoked salmon arancini
- Baked mushroom & tarragon tartlet (V)
- Cheddar beignets, sesame dressing (V)
- Pimento & pesto crostini (V)
- Caramelised onion tart (V)
- Deep fried olive (V)
- Smoked cheddar & tomato jam courgettes (V)
- Satay aubergine skewers (VGN/GF)
- Pecan stuffed dates (VGN/GF)
- Aubergine & chickpea bites (VGN/GF)
- Carrot & caraway crackers (VGN)
- Chicory cup, avocado & pink grapefruit (VGN/GF)



BOOKING TERMS AND CONDITIONS

Before booking any hospitality, we ask that you ensure that the room you hope to use is available and is suitable for the consumption of food. Please also ensure there are tables and space available for your catering, you may need to liaise with the Porters Team to arrange for extra tables for your event.

The food options in this brochure are for service and delivery between 7.30am – 4.30pm Monday to Friday.

A member of our team will be happy to discuss possible options if your request falls outside of these hours. Charges may apply.

The layout of certain buildings may, for health and safety reasons, restrict the service we can offer, and it may be necessary for a 'disposable' service to be used.

Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.

There is a minimum order value of £15 for all deliveries.

All food is for immediate consumption.

Cancellations made within the booking notice period may be charged. Cancellations made on the day will be charged in full.

There is a minimum booking notice period of 24 hours for drinks and 3 working days for breakfasts, lunches and buffets. Bookings made outside of these notice periods will be subject to an out of notice period surcharge.

The hospitality equipment delivered must stay in the room, and missing pieces of equipment will be charged for.

All tariffs are per person and exclude VAT at the current rate.

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