

# HOSPITALITY



# HELLO FROM US

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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 (vn) or gluten free (NGCI) listed within the brochure, but many of our dishes can be made vegan or gluten free with a few small changes. 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

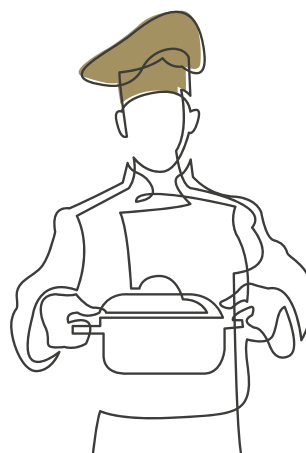
## PRICES

All prices are exclusive of VAT at 20%.

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

£3.57

£3.27

## TEA & TREATS

Arrival - tea, coffee and mini pastries

Midday - tea and coffee

Afternoon - tea, coffee and mini cake bites

10-99 delegates

100+ delegates

£5.00

£4.29



## SOMETHING HOT

Clipper Fairtrade teas

95p

10% discount on orders for 100+

Fairtrade ground coffee

£1.20

10% discount on orders for 100+

Biscuits per person

74p

Biscuits 100+ portions

42p

Large home-baked cookies

£1.26

## SOMETHING COLD

Still water 1.5ltr

£1.94

Sparkling water 1.5ltr

£1.94

Fairtrade orange juice 1ltr

£3.09

Apple juice 1ltr

£1.84

Orange juice 1ltr

£1.84

Bottled green sparkling elderflower or  
pomegranate & elderflower pressé 750ml

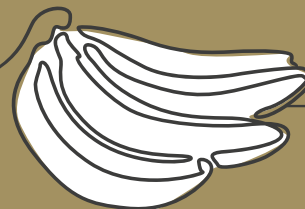
£4.20



## SHINE & RISE

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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

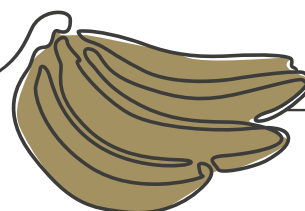
<b>Mini Danish</b> 2 per serving	<b>£1.42</b>
<b>Breakfast ciabattas</b>	<b>£2.36</b>
Sausage, bacon or veggie sausage on fresh ciabatta with a choice of stone baked tomato or field mushroom	
<b>Add mini omelette</b>	<b>50p</b>
<b>Yoghurt pots</b>	<b>£2.30</b>
Yoghurt with homemade granola	
Yoghurt, pink grapefruit & pomegranate	
<b>Seasonal fruit salad</b>	<b>£1.89</b>
<b>Perkier bars</b>	<b>£1.40</b>
<b>Belvita breakfast biscuits</b>	<b>£1.40</b>

## THE GREAT START BREAKFAST

Why not try our breakfast bundle which comes with a selection of breakfast favourites for everyone to enjoy, perfect for ensuring there's something for everyone

Yoghurt pots, croissants with butter and preserves, selection of hot ciabattas, fresh fruit platter, tea, coffee and orange juice

Minimum 10 people, priced per person **£5.62**









# ALL INCLUSIVE PACKAGES

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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	<b>£11.55</b>
50-74 delegates	<b>£10.50</b>
75+ delegates	<b>£9.44</b>

- Arrival - tea, coffee & biscuits
- Lunch - traditional sandwiches and fresh fruit platter
- Afternoon - tea, coffee and mini cake bites

## PREMIUM

10-49 delegates	<b>£15.74</b>
50-74 delegates	<b>£14.69</b>
75+ delegates	<b>£13.64</b>

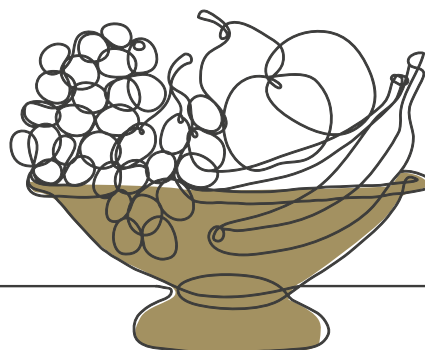
- Arrival - tea, coffee & mini Danish
- Mid-morning break - tea & coffee, fruit platter
- Lunch - traditional sandwiches, three 'bits & bobs' items (p.13), biscuits and mini cake bites
- Afternoon - tea, coffee & biscuits

## CHEF'S CHOICE

10-49 delegates	<b>£21.44</b>
50-74 delegates	<b>£20.42</b>
75+ delegates	<b>£19.40</b>

- Arrival - tea, coffee, mini pastries & yoghurt pots
- Mid-morning break - tea, coffee, super seeded muffins & flapjack
- Lunch - hot fork buffet or bowl food\* & dessert
- Afternoon - tea, coffee & mini cake bites

\*minimum/maximum numbers apply for bowl food



**All lunches served with fresh orange juice**

**Upgrade lunch to include tea & coffee  
75p per person per serving**





# PEN & FORK

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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

£3.68

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

## Traditional sandwiches

£6.20

Freshly prepared sandwiches & wraps, kettle chips, selection of mini quiches (v) and seasonal fruit platter. Served with a mixture of still water and orange juice

## Gourmet open sandwiches

2 portions per person, minimum order of eight persons

£7.15

**Choose three options for your group to enjoy, all served on freshly baked ciabatta**

- Rare beef, horseradish cream, watercress & crispy onions
- Tandoori lamb, Asian slaw, mint yoghurt
- Mexican chicken, peppers & onions, jalapeno mayo
- Hot smoked salmon, pickled fennel, lemon aioli, rocket
- Prawn, confit tomato, baby gem, vanilla mayonnaise
- Goats cheese, beetroot, red onion jam (v)
- Falafel, harissa houmous, charred aubergine, rocket (vn)
- Chimichurri mushrooms, pickled onions, crispy oysters (vn)

**Add crisps**

**50p**

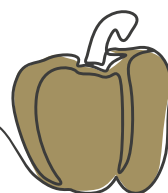
## Bits & bobs

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

**Three items** prices are per person, minimum of 6 people **£3.50**

**Six items** prices are per person, minimum of 6 people **£5.00**

- Chicken yakatori
- Mustard coated chipolata sausages
- Chicken goujons
- Mini quiche
- Mini lamb kofta
- Sausage rolls
- Japanese prawns
- Coronation chicken puff pastry bites
- Duck spring rolls
- Chicken tikka skewers
- Mini pork pies
- Wontons - selection of cranberry & brie, mango & tomato salsa
- Pastry croquettes (v)
- Stilton & mushroom (v)
- Brie & broccoli puffs (v)
- Mozzarella sticks (v)
- Samosa (vn)
- Onion bhaji (vn)
- Spring rolls (vn)
- Dim sum (vn)
- Falafel (vn)
- Vegetable pakora (vn)



## KRISPY KREME

### Sharer dozen

£13.45 per box

Includes a selection of our classic doughnuts  
(12 doughnuts)\*

\*The contents of this box are subject to change

All the above are suitable for vegetarians.

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

Orders must be placed 48 hours in advance. The option listed is available through Hospitality/BlueRunner. All other options can be purchased through our Simply Fresh store located on Campus.



## SUBWAY

Each platter serves 16 portions (three inch subs)

### Classic platter

£24.00

Spicy italian, tuna, chicken breast  
& veggie delite

### Meat feast platter

£24.00

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

### Lite platter

£19.00

Ham, turkey breast, chicken breast  
& veggie delite

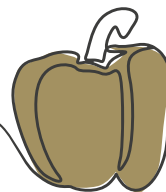
### Veggie platter

£19.00

Veggie delite & veggie 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.





# HOT FORK

£11.74 per person  
Minimum numbers 20 persons

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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 buffets. Choose one main course for the group and two desserts from the list below

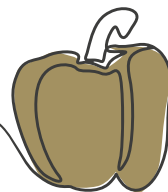
## MAINS

- 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 (vn & NGCI)
- Baked vanilla cheesecake (NGCI)
- Tart au citron
- Salted caramel and chocolate tart
- Banoffee pie
- Cherry Bakewell tart
- Treacle tart
- Brownie slice



# BOXED OFF SALADS

£7.15 per person

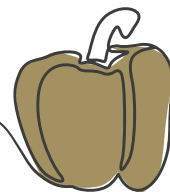
Minimum numbers 8 persons



**Our salad boxes are served individually for smaller meetings or can be served ‘family style’ as part of your lunch for larger functions**

**Choose three dishes for the group from below, a mix of choices will be served**

- Parmesan roast chicken breast, cos lettuce, parmesan cheese, Caesar dressing
- Moroccan chicken salad
- Ham hock, slaw, tomato salad
- Miso glazed king prawns, charred broccoli
- Hot smoked salmon, harissa yogurt, potatoes and pearl barley
- Smoked mackerel and beetroot
- Roast butternut squash, feta, pomegranate, freekeh grain and tahini dressing (v)
- Nicoise salad (v)
- Rainbow superfood salad (vn)
- Baked and charred carrots, toasted hazelnuts, coriander (vn)



# BOWL FOOD

£10.72 per person,

Minimum 15 persons, maximum 60 persons

Please note Bowl Food is only available for delivery or service in Trinity House, Castle & The Venue

Choose three dishes for the group from below

## MEAT

- Beef Penang, pickles, yoghurt, spiced cashews
- Slow cooked lamb shoulder, cous cous, harissa yoghurt
- Chicken katsu, pickled vegetables, sticky rice
- Masala roasted chicken, saag aloo, buttered bok choy

## FISH

- Prawn laksa, crispy kale, puffed rice
- Bengali fish, stir fried okra, masala aioli
- Ramen noodles, chilli salmon
- Fish and hand cut chips, pea puree, tartar sauce

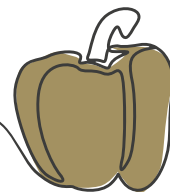
## VEGETARIAN

- Truffle mac and cheese, pickled shallots
- Gnocchi, butternut, toasted almonds, parmesan, spinach
- Falafel mezze bowl
- Four cheese ravioli, crispy sage, parmesan, pine nuts

Give your event the wow factor and have our chefs  
come along to serve your food

**Chef service** per person

**£2.00**



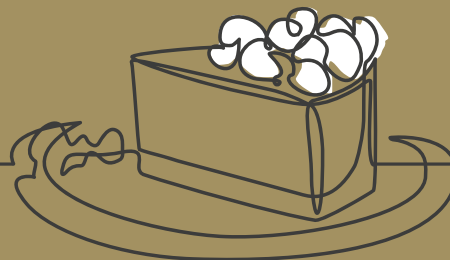




# A LITTLE BIT OF SOMETHING

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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 STUFF

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## DESSERT

£2.45

Chocolate & coconut tart (vn & NGCI)

Baked vanilla cheese cake (NGCI)

Tart au citron

Salted caramel and chocolate tart

Banoffee pie

Cherry Bakewell tart

Treacle tart

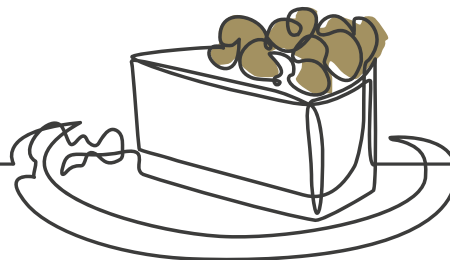
Brownie slice

## AFTERNOON TEA

priced per person

£6.20

Traditional finger cut sandwiches, selection of cakes, scone with jam and clotted cream and freshly brewed tea & coffee



# SNACK BOXES AND SMALL TREATS

## SNACK BOXES

For approx. 12 people

**Our hand selected snack boxes are just what you need for that pick me up. Whether it's a healthy boost or a sweet treat you need, we have your meeting needs covered**

**Energy boost\*** per serving **£12.00**

Salted popcorn, coconut puffs, individually wrapped dried fruits, goodness bars, flapjacks, ricecakes, bananas

**Sugar rush\*** per serving **£10.00**

Baked cookies, mini sweet bags, fun size chocolate bars, sweet popcorn

**Seeds & nuts** per serving **£12.00**

Grazing box of mixed nuts and seeds

\*please note contents will vary

## SMALL TREATS

Mini dipping doughnuts (3) 51p

Chocolate brownie pieces (3) 87p

Millionaire shortbread £1.42

Macaroon (1) 60p

Lemon drizzle cake £1.63

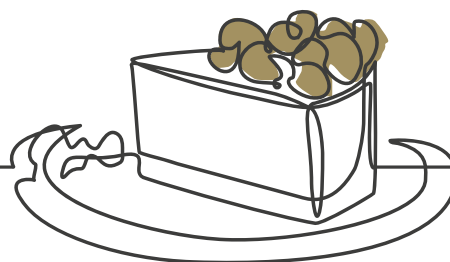
Flapjack 87p

Fresh whole fruit 63p

Baked super seeded muffin 63p

Fresh fruit platter £2.05

Retro sweet jars per jar, serves approx 5 people £5.00





# TIME TO CELEBRATE

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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 £25.00 per person, our fine dining proposals include white table linen, crockery, glassware and service.





# DRINKS LIST

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<b>Prosecco</b>	<b>£18.75</b>
<b>House white wine - Pinot Grigio (Italy)</b>	<b>£11.50</b>
<b>House red wine - Merlot (Chile)</b>	<b>£11.50</b>
<b>Bottled beer</b>	<b>£3.60</b>
<b>Bottled cider</b>	<b>£4.15</b>
<b>Bottled green pressé 250ml (non alcoholic)</b>	<b>£1.50</b>
<b>Pimms Royale</b>	<b>£3.50</b>
Pimms, lemonade and all the garnish	
<b>Bellini</b>	<b>£4.00</b>
Prosecco & peach puree	
<b>Bizzecco</b>	<b>£4.50</b>
Prosecco, honey & gin	







# SNACKS, SMALL BITES & CANAPÉS

Minimum of 12 people

Select four items for the group, each person will get one of each item

## SNACKS

£4.15

- Bacon and cheese tartlet
- Crispy chicken, mustard mayo
- Sausage, onion chutney
- Tandoori chicken, mango, naan
- Thai chicken and pepper stick
- Pastrami, mustard, gherkin
- Smoked salmon bilnis, sour cream and dill
- Prawn mousseline, pickled fennel
- Palmiers (v)
- Pea tart (v)
- Cheese and mustard straws (v)
- Stilton mousse, pecan nut, fig puree, blini (v)
- Parmesan biscuit, sun blush tomato, mozzarella & pesto (v)
- Tomato and watermelon skewer with pesto (vn)
- Tomato and vanilla bruschetta (vn)
- Onion bhaji (vn)

Add an extra item for £1.25

## SMALL BITES

£5.77

- Pork belly, apple puree, remoulade
- Rolled ham hock, quince and basil
- Vietnamese chicken, mango chutney
- Ham hock terrine, piccalilli gel
- Smoked chicken, sweetcorn puree
- Chicken liver parfait, crispy chicken skin
- Mini scotch egg, garlic aioli
- Smoked salmon, goats cheese roulade
- Mackerel rillettes, cucumber, horseradish
- Blue cheese, parmesan shortbread, apple jelly (v)
- Goats cheese stuffed cherry tomatoes (v)
- Gin compress water melon, feta and kiwi (v)
- Roquefort and cranberry endives (v)
- Beetroot cured salmon, dill biscuit
- Cheddar scone, pickled celery, grilled fig (v)
- Teriyaki beef & lettuce cups
- Stilton rarebits (v)
- Parsnip bhaji, mango chutney (vn)

Add an extra item for £1.60





# SNACKS, SMALL BITES & CANAPÉS

Minimum of 12 people

## CANAPÉS

Select four canapés and one sweet canape for the group, each person will get one of each

- Cured lamb fillet, pink grapefruit chutney
- Hoi sin duck, cucumber cup
- Beef tartare, onion, oyster emulsion
- Chicken skin, lemon and thyme roast chicken
- Steak, béarnaise profiteroles
- Rillettes of salmon, cavia
- Seared tuna, wasabi mayonnaise
- Maple cured salmon, burnt orange, orange gel, cavia
- Prawn & chorizo, gremolata
- Bloody Mary prawn shots
- Langoustine, Parma ham & raisin
- Crab, pink grapefruit
- Wild mushroom choux buns (v)
- Cheddar beignets, sesame dressing (v)

## £10.50 SWEET CANAPÉS

- Chocolate lollipops
- Carrot cake, carrot gel, walnut
- Chocolate brownie
- Macaroons
- Madeleines
- Handmade petit fours
- Glazed fruit tart filled with crème patisserie
- Chocolate tart
- Lemon meringue

Add an extra item for £2.70



# 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 - 5.30pm 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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