



University Catering Service Hospitality Brochure 2020



UNIVERSITY OF
CAMBRIDGE



CONTACT US

University Catering Services

The Conference and Events office is open from 09:00-17:00 Monday to Friday

For all event catering enquiries

Telephone: (01223) 337796

Email: conferences@admin.cam.ac.uk

Please note that the University Catering Services will be changing booking systems in early Spring 2020. This means our customers can book online through the Spoonfed website. The Hospitality Administrator will still be available to answer queries you may have. There will be more information on our website closer to the time of the change.

The catering team is fully equipped to deal with any allergen or dietary requirements and are consistently finding new and innovative ways to accommodate these requirements. We believe food and drink are essential to the success of any event. Allergens will be listed under a product on the Spoonfed website, which you can see when you book. However, if you have any further food allergen questions or require information about the ingredients, please do not hesitate to contact the Hospitality Administrator.

VE = Vegan and **GF** = Gluten free, and **pp** = per person

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BACKGROUND TO OUR FOOD

Quality, variety and choice are the essentials of our food we offer, complemented by a professional and friendly service. We also work extremely hard to bring sustainable food to your table. The University Catering Service (UCS) won the University's first Green Gown Award in the Food and Drink Category in 2017, and The University Caterers Organisation (TUCO) Sustainability Award in 2018. We are immensely proud of our awards, as we believe they correctly reflect our dedication to food sustainability.

The focus of our award-winning UCS catering team is on the sustainability and quality of the food offering, with locally sourced British produce. We have dramatically reduced our meat use, and no longer use ruminant meat (beef and lamb) due to their negative impact on the environment compared to pork and poultry. All meat is from farms that satisfy UK Animal Welfare standards, where meat is used. We have eliminated the use of fish from the Marine Conservation Society's 'Fish to Avoid' list in an effort to lower pressure on fish stocks. We offer a wide range of plant based foods, and focus on incorporating seasonal fruit and vegetables to our menus as much as possible.

We only use compostable disposables as opposed to plastic based options, because their disposal methods avoids landfill. Compostable disposables can be deposited in the food waste bin and is anaerobically digested. Due to this, we do not send any waste to landfill- a great achievement. For more information on our sustainable food efforts, please go to www.unicen.cam.ac.uk/sustainable-food-0.



TERMS & CONDITIONS

Required from our customers

Bookings can be made on Spoonfed where all information is listed. Please find the Spoonfed website here: <https://api.getspoonfed.com/1166/university-catering-service/login/>.

Note: please book your order to arrive 30 minutes before it is required and make sure there is suitable access to the room and a table provided for it to be set up on.

Confirming your booking

Once your order has been confirmed you will be sent an email detailing the items ordered and the delivery details. Please check that all of the information on this email is correct. We do ask that when booking you give as much notice as possible, preferably three working days, but we understand that occasionally bookings need to be made at the last minute. We will do our best to deliver at short notice but this may affect the items you are able to order and may incur a surcharge. To make a late booking, please contact the Hospitality Administrator via email (conferences@admin.cam.ac.uk) because you cannot make a booking on Spoonfed with such late notice.

Allergens and special dietary requirements

We have a full list of ingredients and allergen information for all. We can cater for most dietary requirements, as highlighted in the online booking, but please ensure you state dietary requirements on your booking form, too (this is in one of the final stages of the Spoonfed order).

Delivery and Minimum orders

For all events we use 100% compostable boxes, plates, cutlery and cups. If you require china for your event please do state this on your booking form. We supply china up to numbers of 100 people to an easy accessible room within your designated building. To provide china above 100 there will be an extra charge.

When having a lunch only, we will not come back to collect plates because they are all compostable disposables, which means they can be disposed of in food waste bins.

All orders start from £100 unless in a site where a UCS café is based.

Staff Charges

There are no delivery or setup charges for deliveries within our core operating hours, which are 8.00am to 5.00pm Monday - Friday.

For staff to stay and serve events during these hours charges are £20.00 per hour for a minimum of 3 hours. Please ask a member of team to help with a quote if service is required.

For food orders outside of these times please speak to a conference advisor who will be happy to supply you with a quote. The rates are Mon-Fri outside core hours £25 per hour per member of staff for a minimum of 3 hours. Sat-Sun £45 per hour per member of staff for a minimum of 3 hours.

Final Numbers

Please confirm numbers two working days before event. We understand that things can change and we will try to accommodate where possible, however increases/reductions may incur a charge.

In the event that a confirmed booking is cancelled, or the numbers reduce the following charges will be applied:

- More than four weeks but not more than 12 weeks: 20% of the total cost charge.
- More than five working days but not more than four weeks: 50% of the total cost charge.
- Within five working days: 100% of the total cost charge

Cancellation of a conference

In the event that a confirmed booking is cancelled, the following charges will be applied:

- More than 13 weeks but not more than 26 weeks: 20% of the total cost charge.
- More than 14 days but not more than 13 weeks: 50% of the total cost charge.
- Within 14 days: 100% of the total cost charge.

Prices

Please be aware that all prices are subject to change throughout the year.

MEET THE TEAMS

Events and Services



Top row from left to right: Balazs Vagvolgyi, *Senior Customer Services Assistant*; Alex Martinez Bel, *Customer Services Assistant*; Paul Langford, *Old Schools Hospitality Supervisor*; Greg Holp, *Senior Customer Services Assistant*.
Bottom row from left to right: Kate Morgan, *Receptionist*; Emma Matthews, *Hospitality Services Administrator*; Lucie Gradson, *Conference and Events Catering Supervisor*.

Our events team organise and deliver catering for your event. If you have any queries about your event, they will be very happy to help.

Chefs



From left to right: Rob Ellis, *Café and Event Chef*; Jake Hydari, *Catering Assistant*; Kris Was, *Catering Assistant*; Karen Gibbs, *Catering Assistant*.

The chefs are always coming up with new and inspirational dishes for our events service, and put hard work into every dish.

REFRESHMENTS

HOT BEVERAGES

All packages are for a minimum of 10 people

	INT	EXT
Freshly Brewed Coffee or Tea		
Freshly brewed Grand Café Rain Forest Alliance		
A selection of Brew Tea Co tea bags and loose tea	£2.00	£2.40
Coffee, Tea & Biscuits		
Freshly brewed Grand Café Rain Forest Alliance		
A selection of Brew Tea Co tea bags and loose tea		
Border biscuits individually wrapped in recyclable packaging	£2.50	£3.00
Border Biscuits		
Individually wrapped in recyclable packaging	£0.50	£0.60

Oat Milk is available on request

COLD BEVERAGES

(Not on sale or return)

	INT	EXT
Still Water 750ml	£2.10	£2.52
Sparkling Water 750ml	£2.10	£2.52
Orange Juice 1L	£3.10	£3.72
Apple Juice 1L	£3.10	£3.72
Cranberry Juice 1L	£3.10	£3.72
Elderflower Belvoir 750ml	£5.50	£6.60
Charitea Black Iced Tea 330ml	£2.80	£3.36
Organic Charitea Green Iced Tea 330ml	£2.80	£3.36
Lemonaid Blood Orange 330ml	£2.80	£3.36
Organic Lemonaid Passion Fruit 330ml	£2.80	£3.36



BREAKFAST

FRESH FROM THE BAKERY (price per person)	INT	EXT
Bacon or Sausage Bap	£3.00	£3.60
Mozzarella & Field Mushroom Bap	£3.00	£3.60
Mini Pastries	£2.50	£3.00
Mini Croissant / Pain au Chocolate / Pain au Raisin (2 per person)		
Mini Danish Selection	£2.70	£3.24
Mini pecan & maple twist / Custard crown / Raspberry Crown / Apple Lattice (2 per person)		
Vegan Croissant (1 per person)	£2.50	£3.00

SANDWICH LUNCH DEAL

Minimum order of five. Prices show one serving.

Fillings will be chosen for you, but please specify any fillings you do not want in the note box on Spoonfed when ordering.

All lunches are accompanied with a fruit pot, cake (vegan and gluten free available) and a packet of Two Farmers Lightly Salted Crisps per person.

Sandwich lunch options:	INT	EXT
Standard Sandwich Lunch	£7.80	£9.36
Freshly made sandwich (1 and a half rounds per person)		
Vegetarian Sandwich Lunch	£7.80	£9.36
Freshly made sandwich (1 and a half rounds per person)		
Vegan Sandwich Lunch	£7.50	£9.00
Freshly made sandwich (1 and a half rounds per person)		
Gluten Sandwich Lunch	£7.50	£9.00
Freshly made rolls (2 rounds per person)		

SHARING PLATTERS

We can only provide: Sandwich platters in multiples of 5, 10, 15, 20, 25, 30 etc.

	INT	EXT
Standard Meat Platter (1 round per person. Minimum order 5 people)	£16.00	£19.20
Standard Fish Platter (1 round per person. Minimum order 5 people. All MSC)	£16.00	£19.20
Standard Vegetarian Platter (1 round per person. Minimum order 5 people)	£16.00	£19.20
Standard Vegan Platter (1 round per person. Minimum order 5 people)	£16.00	£19.20
Artisan Wrap Platter (vegetarian and meat mixed choices) (4 pieces per person. Minimum order 5 people)	£16.00	£19.20
Individual Gluten Free Sandwich (please state meat or vegetarian)	£3.00	£3.60
Individual Vegan Sandwich	£3.00	£3.60
Packed Lunches A boxed sandwich, still water, crisps, chocolate & fruit	£6.50	£7.80

*Always tell us about any dietary requirements we do our best to meet them.
However nut allergies or intolerance's we cannot guarantee 100% nut free products as
we use nuts within our kitchen.*



FINGER BUFFET ITEMS (minimum 10 of each item)

	INT	EXT
Pesto, Olive and baby rocket blinis (2pp)	£1.80	£2.16
Cauliflower hummus, roasted carrot dip with homemade flatbread (VE & GF)	£1.95	£2.34
Bubble & squeak chunky potato cakes with coriander pesto, served warm (GF) (2pp)	£1.95	£2.34
Chickpea and beetroot falafel with tahini sauce (2pp) (VE)	£2.20	£2.64
Haloumi and corn fritter bites with creamy avocado dip (2pp) (GF)	£2.20	£2.64
Caramelised tomato and feta cheese bruschetta (2pp)	£2.20	£2.64
Sweet potato and feta rolls (2pp)	£2.20	£2.64
Mini Thai green chicken curry sausage rolls served with a sweet chilli sauce (2pp)	£2.45	£2.94
Turkey, camembert and cranberry sausage scrolls served with cranberry sauce (3pp)	£2.45	£2.94
Pork and pumpkin sausage rolls with spiced tomato sauce (2pp)	£2.50	£3.00
Spiced chicken wings with ranch dressing (3pp)	£2.95	£3.54
Thai Buffalo wings with a sweet chilli sauce (3pp) (GF)	£2.95	£3.54
Sticky pork belly bites (3pp) (GF)	£2.95	£3.54
Spicy jerk chicken bites served with a pineapple salsa (3pp) (GF)	£2.95	£3.55
Deep Fried Tortillas with Salsa, Guacamole & Sour Cream (4pp)	£2.20	£2.64
Two Farmers Crisps	£1.40	£1.68
Spicy rice crackers & nut mix	£2.20	£2.64
Pot Platter: Crisps, Olives and spicy rice cracker & nut mix (10pp)	£15.00	£18.00



AFTERNOON DELIGHTS

	INT	EXT
Fruit Pot	£2.00	£2.40
Diced pineapple, sliced kiwi, satsuma segments, pomegranate seeds (VE, GF)		
Seasonal fruit platter (5pp)	£9.00	£10.80
Piece of fruit	£1.00	£1.20

Whole Cake (14 slices per cake at £2.57 per slice)

Iced lemon drizzle cake	£36.00	£43.20
Triple raspberry Victoria sponge	£36.00	£43.20
Chocolate cake	£36.00	£43.20
Red Velvet	£36.00	£43.20
Coffee & walnut	£36.00	£43.20
Gluten free carrot cake	£36.00	£43.20
Gluten free chocolate cake	£36.00	£43.20
Gluten free Victoria sponge	£36.00	£43.20
Vegan Belgian chocolate fudge cake	£36.00	£43.20

Afternoon Cake Selection

(please pick a selection of 1 -3 different cakes from below. Minimum order 10 people) 1 cake per person

Cinnamon swirl	£3.00	£3.60
Tiramisu slice	£3.00	£3.60
Apple shortcake	£3.00	£3.60
Black cherry & almond slice	£3.00	£3.60
White chocolate & cranberry tiffin	£3.00	£3.60
Chocolate fruit and nut	£3.00	£3.60
Classic butter shortbread	£3.00	£3.60
Gluten free lemon drizzle slice	£3.00	£3.60
Gluten free caramel shortbread	£3.00	£3.60
Gluten free chocolate brownie	£3.00	£3.60
Gluten free & vegan blackcurrant crumble	£3.00	£3.60
Gluten free & vegan super flapjack	£3.00	£3.60
Vegan apricot, orange and almond	£3.00	£3.60

Selection of Freshly Baked Cookies (minimum order 10 people)	£1.50	£1.80
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Selection of Doughnuts

(please pick 1 – 3 types of doughnuts from the list below. Minimum order 10 people)

Apple and cinnamon doughnut swirl	£1.90	£2.28
Glazed ring doughnut	£1.90	£2.28
Chocolate drizzle ring doughnut	£1.90	£2.28
Boston crème doughnut	£1.90	£2.28

HANDMADE PIZZERIA

Price per pizza 12" (8 slices)

	INT	EXT
Giardiniera Mixed Peppers, Caramelised Red Onion, Sun-blush Tomatoes & Mozzarella	£12.00	£14.40
Margherita Mozzarella, Tomato & Basil	£12.00	£14.40
Hawaiian Ham & Pineapple	£14.00	£16.80
Meat Feast Pepperoni, Ham, Salami & Mozzarella	£14.00	£16.80
Greek Supreme Feta, Olives, Red Onion & Tomato	£12.00	£14.40
Vegan Feast Heritage Tomatoes, Red Onion, Courgette Ribbons, Olives, Vegan Cheese	£12.00	£14.40
Gluten free Giardiniera	£13.00	£15.60
Gluten free Margherita	£13.00	£15.60
Gluten free Hawaiian	£15.00	£18.00
Gluten free Meat Feast	£15.00	£18.00
Gluten free Greek Supreme	£13.00	£15.60
Gluten free Vegan Feast	£13.00	£15.60

HOT AND COLD FORK BUFFETS

Hot and cold fork buffet menus can be found on Spoonfed; please see the website for more information. If there is any more information you require and/ or dietary requirements, please contact the Hospitality Team.

£20.95 Internal / £25.14 External per person: Price includes half portions of each main, all sides and a dessert

WINES, PROSECCO AND BEERS (not on sale or return)

	INT	EXT
White Wine (5 -6 glasses per bottle)		
Trebbiano Pinot Grigio 'Figlia' 2018 IGT Puglia, Bella Modella 75cl 12 V 12.0% (vegetarian) <i>Light, crisp and refreshing wine. Delicate, citrusy and dry, with a tangy finish</i>	£11.70	£14.04
Los Espinos Sauvignon Blanc 2018 Central Valley 75cl 12 V 13.0% <i>Refreshing, crisp and slightly fragrant Sauvignon. Endlessly quaffable and ideal with spicy or strongly flavoured dishes.</i>	£12.55	£15.06
Muscadet Sevre & Maine Sur Lie 2016 Ch. de L'Oiselinier de la Ramee, Bernard Chereau 75cl 6 V 12.0% (vegan) <i>The nose is fresh and mineral, with delicate notes of pear and white flowers. The palate is rich with green apple flavours and a beautiful texture</i>	£16.70	£20.04
Bramble Lane Chardonnay 2017 Rosabrook, Western Australia 75cl 12 13.5% <i>Well-structured, medium weight, plush and juicy with hints of passionfruit leading to a savoury finish with well-judged oak in support.</i>	£16.90	£20.28

Red Wine (5-6 glasses per bottle)

Castillo del Moro 2018 Tempranillo Syrah, VdT Castilla 75cl 12 V 13.5% (vegan) <i>Ruby red colour with violet tints showing its youth. On the nose it is fresh and elegant with characteristic aromas of cherry and red fruits. Light harmonic and round on the palate with soft tannins.</i>	£11.10	£13.32
Montaignan Carignan Vieilles Vignes 2018 IGP Herault 75cl 6 12.5% <i>Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla, and soft tannins at the finish. Every mouthful is so enjoyable.</i>	£12.90	£15.48



	INT	EXT
Murphy Vineyards Big Rivers Shiraz 2017	£13.40	£16.08
Trentham Estate 75cl 6 V 13.5%		
<i>Attractive, fruit-driven Shiraz. The wine is seamlessly balanced with sweet lifted fruit, subtle oak and soft tannins.</i>		
Beaujolais Villages 2017	£16.00	£19.20
Cave de Fleurie 75cl 12 V 12.5% (VE)		
<i>Beaujolais, brimming with raspberry flavour, with smooth tannins and bright acidity.</i>		

Champagne

Autreau-Roualet Brut	£35.00	£42.00
NV 75cl 6 v 12.5% (VE)		
<i>Blanc de Noirs (100% black grapes). Delicate and fresh, nutty, lively mousse.</i>		

Prosecco

Le Calle Prosecco Spumante DOC Extra Dry	£19.95	£23.94
75cl 6 V 11.5% (VE)		
<i>A brightly fruity Prosecco giving tropical pineapple, pear and vibrant apple notes. Delightful sparkling for any party!</i>		
Cremant de Bourgogne Pinot Noir Brut	£25.60	£30.72
NV Bailly Lapierre 75cl 6 V 12.0% (VE)		
<i>Bailly Lapierre regards this award-winning rich, full-bodied Pinot Noir sparkling as its signature wine. It has a cool, northern feel to it, as well as powerful red berry fruits, a firm structure.</i>		

Beers:

Peroni	£3.45	£4.14
Old Speckled Hen	£3.45	£4.14

CANAPES

Minimum order is 100 canapes

100 – 200 canapes = 5 selections of canapes

200 – 400 canapes = 6 selections of canapes

400 -700 canapes = 7 selections of canapes

Vegetarian

	INT	EXT
Asparagus & Sundried Tomatoes, Sesame seed on Blinis	£2.20	£2.64
Mixed Pepper with Red pepper Pesto on Ficelle	£2.20	£2.64
Artichoke Heart Porcini Mousse GF	£2.70	£3.24
Bundle of Vegetable Julienne DF, GF,VE	£2.70	£3.24
Zucchini Wrap, Rocket Tapenade pepper Parcel	£2.70	£3.24
Chargrilled Carrot Zucchini Tower, Red pepper Tapenade GF	£2.70	£3.24
Ciabattini Avocado Salsa Coriander Red pepper DF, VE	£2.20	£2.64

Meat

Mini Bagel with Smoked Chicken Mousse and Grape	£2.20	£2.64
Smoked Duck Roll with Chervil Rhubarb Toast	£2.50	£3.00
Chorizo Base Avocado Salsa Coriander Red pepper GF	£2.70	£3.24
Cointreau marinated Chicken Orange Crostini	£2.20	£2.64
Tandoori Chicken Mango Chutney Coriander on Naan	£2.20	£2.64

Fish

Omelette base with Smoked Trout & Lemon Zest GF	£2.70	£3.24
Rosette of Smoked Salmon, Lemon Zest on Potato Rosti GF	£2.50	£3.00

Desserts

Mini Lemon Tart	£2.20	£2.64
Mini Fresh Fruit Tartlet	£2.20	£2.64
Opera Gateaux	£2.20	£2.64



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