



UNIVERSITY CATERING SERVICE

HOSPITALITY BROCHURE

2017



UNIVERSITY OF
CAMBRIDGE

CONTACT US

University Catering Services

The Conference and events office is open from 08:30-17:30 Monday to Friday

For all event catering enquiries

Telephone: (01223) 337796

Email: UCS.Conferences@admin.cam.ac.uk

Web: www.unicen.cam.ac.uk/conference-and-events/university-catering-service

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WELCOME

The UCS is on hand to offer a professional and quality catering service where our conference and events team will be able to guide you through initial enquiries to event delivery.

Whatever occasion you are looking to have catered, from an informal coffee meeting, a small working lunch to a large drinks and canapes reception, we know every event is important.

Our menus have plenty of new ideas to help you plan the perfect event and our chefs are able to make adjustments to suit your needs.

Our mission is to offer a sustainable catering service, this means using fresh locally sourced ingredients (where possible) we create healthy, well-balanced menus.

All of our wine is sourced from Continental Europe.

Please take a look inside our brochure and contact the conference team who will be happy to help.

We can also offer suitable alternatives for most dietary requirements so please contact the conference team.

In keeping with the Universities Sustainable Food Policy we do not serve ruminant meat or fish from the Marine Conservation Society's fish to avoid list.



TERMS & CONDITIONS

Filling out the enquiry form

Complete the attached event enquiry form quoting the product codes and please include specific details such as any dietary requirements, delivery location and timings.

Confirming your booking

Once your order has been confirmed you will be sent a booking form detailing the items ordered and the delivery details. Please check that all of the information on here is correct.

We do ask that when booking you give as much notice as possible, preferably 3 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.

Changes to your booking

If you need to amend an order prior to your event please call the conference office quoting the booking reference number and we will make the changes you request. You will then be sent the updated booking form, please note revising your order may change the overall cost.

Allergens and special dietary requirements

A full list of ingredients and allergen information for all items can be supplied on request. We Can cater for most dietary requirements, just let us know what they are at the time of booking and our team will go through the alternatives available. Please note this may incur an additional cost.

Delivery

Please book your order to arrive 30 minutes before it is required and make sure there is access to the room and a table provided for it to be set up on. There is no delivery or setup charge for deliveries within our core operating hours which are 8.00am to 5.00pm Monday - Friday.

For food orders outside of these times please speak to our team in the conference office who will be happy to supply you with a quote,

If you would like your event served inside our core hours there will be no charge however events that fall outside of the core hours will be charged at the following rates:

Mon-Fri (outside core hours) £20 per hour, per member of staff for a minimum of 3 hours
Sat/Sun £40 per hour, per member of staff for a minimum of 3 hours

Minimum orders

All orders under £100 will be subject to a cover charge of £20 for all deliveries.
All tariffs are per person and exclude VAT at the current rate.

Payment

All prices quoted exclude VAT and are subject to change.

Cancellations

Cancellations must be confirmed by e-mail and charges are as follows:

More than 48 working hours: No charge
Between 24 and 48 working hours: 50% charge
Less than 24 working hours: Full charge

Final numbers

We ask you to confirm final numbers two working days before the event. However, we understand that things can change and will try to accommodate where possible, however Increases/reductions in final numbers may incur an additional charge.

Equipment hire

Glass hire £1 per glass
Tablecloths
large £8
small £5
Linen Napkins £1.50 each

HOT BEVERAGES

	IDN	External
UCS1 Coffee and Tea Freshly brewed fairtrade Coffee or Tea selection	£1.60	£1.92
UCS2 Coffee/Tea and biscuits Freshly brewed fair trade filter coffee Selected speciality tea Individually wrapped fair trade biscuits	£2.10	£2.52
UCS3 Coffee, Tea and Assorted Danish's Freshly brewed fair trade filter coffee Selected speciality tea Mini Danish pastries	£3.25	£3.90
UCS4 Coffee/Tea and assorted cakes Freshly brewed fair trade filter coffee Selected speciality tea A round and a half of classic sandwiches Mini Fruit Tart Chocolate Decadent Mousse Chocolate Walnut Brownie	£4.25	£5.10
UCS5 Afternoon Tea (minimum order of 5 persons) Freshly brewed fair trade filter coffee Selected speciality tea A round and a half of classic sandwiches Mini scone served with clotted cream, jam Mini fruit tarts Cheese straws Chocolate decadent mousse Chocolate walnut brownie	£12.95	£15.54
UCS6 Coffee/Tea and afternoon savoury (minimum order of 10 persons) Freshly brewed fair trade filter coffee Selected speciality tea Mini Scotch egg with basil aioli Sausage roll with coarse grain mustard dip Cambridge Blue Cheese Tart	£6.30	£7.56

Soya/Skimmed milk and other refreshments are available on request please just ask at the time of booking



COLD BEVERAGES

		IDN	External
CB1	One water still 1L	£2.50	£3.00
CB2	One water sparkling 1L	£2.50	£3.00
CB3	Orange juice 1L	£3.10	£3.72
CB4	Apple juice 1L	£3.10	£3.72
CB5	Cranberry Juice 1L	£3.10	£3.72
CB6	Apple & Elderflower (Sweet or Medium)	£2.20	£2.64
CB7	Apple & Ginger	£2.20	£2.64
CB8	Apple & Raspberry	£2.20	£2.64
CB9	Belvoir 750ml	£5.00	£6.00

Please select from the Belvoir varieties below:

Elderflower Pressé

Cucumber and Mint

Raspberry Lemonade

Lemonade

Ginger Beer

Elderflower and Rose

BREAKFAST

FRESH FROM THE BAKERY (price per person)		IDN	External
UCS7	(1 per person)	£1.70	£2.04
Croissant			
UCS8	(1 per person)	£1.70	£2.04
Pain au Chocolate			
UCS9	(2 per person)	£1.90	£2.28
Mini Danish selection			
UCS10	(2 per person)	£1.30	£1.56
Freshly baked cookies			
UCS11	(1 per person)	£2.20	£2.64
Breakfast Muesli Muffin			

HEALTHY OPTION (price per person)		IDN	External
UCS12		£1.80	£2.16
Natural Yoghurt served with muesli and seasonal fruit compote			
UCS13		£2.00	£2.40
Seasonal fruit pots in natural juices			
UCS14		£2.00	£2.40
Mamma Porridge pot served with locally produced honey			

Dietary alternatives are available, please ask a member of the conference team when making a booking. Please note this may incur an additional charge.

SANDWICH LUNCH (minimum order of 5 people)

	IDN	External
UCS15	£4.50	£5.40
Freshly made sandwich (1 round)		
Kettle crisps		
Piece of Fruit		
UCS16	£5.65	£6.78
Freshly made sandwich (1.5 rounds)		
Kettle crisps		
Fruit Pots		
Assorted cakes/sweet treat/crisps		
UCS17	£7.40	£8.88
Freshly made wraps (4 pieces per person)		
Mini roll (2 per person)		
Fruit Pots		
Assorted cakes		
Vegetable crisps		
UCS18	£8.40	£10.08
Assorted sandwiches (1.5 rounds)		
Mixed Indian Platter- pakora, samosa and onion baji's served with raita		
Mini wraps		
Chocolate decadent mousse		
Seasonal fruit cheesecake		
UCS21	£22.00	£26.40
Sandwich platter for 5 (1.5 rounds per person)		

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We are committed to buying and using fresh Seasonal produce, so the fruit we use will change with the seasons:



SHARING PLATTERS

(minimum order of 4 people)

	IDN	External
UCS22	£8.25	£9.90

European Variety Board (price per person)

A modern selection of Spanish, Greek and Italian tapas

Mortadella, Parma Ham, Chorizo, Feta, Olives, Sun blushed Tomatoes, Frittata, Mediterranean Focaccia, Houmous, Salsa, Red Pesto, Olive Crostini's



PIZZA (price per pizza)

	IDN	External
14" (8 slices), Following toppings available	£12.00	£14.40

UCS24

Greek supreme, feta, olives, tomatoes, red onion

UCS25

Margherita, Cheese and Tomato sauce

UCS26

Hawaiian, Ham and Pineapple

UCS27

Meat Feast, Peperoni, Cajun chicken, Parma Ham



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FINGER BUFFET ITEMS (minimum 10 of each item)

			IDN	External
FB1	Goats Cheese, fennel & red pepper tart	(1)	£2.75	£3.30
FB2	Brie & cranberry twists	(2)	£1.95	£2.34
FB3	Wensleydale, Rosemary & olive scones	(2)	£2.20	£2.64
FB4	Chestnut, Cambridge blue cheese & pumpkin seed Tart	(1)	£2.20	£2.64
FB5	Deep Fried Tortillas with assorted dips	(4)	£2.20	£2.64
FB6	Mini Frittata served with Tomato Compote	(1)	£2.20	£2.64
FB7	Halloumi and Vegetable kebabs served with salsa Verde	(1)	£2.20	£2.64
FB8	Vegetable crisps		£1.20	£1.44
FB9	Kettle chips		£1.20	£1.44
FB10	Spiced maple nuts		£1.95	£2.34
FB11	Chicken chorizo & pepper skewer	(2)	£2.95	£3.54
FB12	Sausage rolls with coarse grain mustard dip	(2)	£1.95	£2.34
FB13	Chipolatas glazed with treacle and sesame	(4)	£2.20	£2.64
FB14	Mini Scotch free range egg with basil aioli	(2)	£2.75	£3.30
FB15	Smoked Salmon, spinach & crème fraiche tarts	(1)	£2.75	£3.30
FB16	Smoked Mackerel Tian served with sourdough	(1)	£2.45	£2.94
FB17	Paella arancini bites		£2.75	£3.30
FB18	Vegetable kebabs with chimichurri		£2.20	£2.64

SWEET TREATS

		IDN	External
ST1	Seasonal fruit tarts	£2.45	£2.94
ST2	Whole Cakes (14 Slices)	£18.00	£21.60
ST3	Freshly baked cookies (2)	£1.30	£1.56
ST4	Chocolate and walnut brownie		
	Raspberry and yoghurt flapjack		
	Luxury chocolate caramel slice		
	Rich caramel topped flapjack	£2.65	£3.18

FRESH FRUIT (minimum order of 4 people)

FF1	Fresh fruit platter (for 5 people)	£7.80	£9.36
FF2	Seasonal fruit bowl (for 4 people)	£4.85	£5.82
FF3	Seasonal fruit pots	£2.00	£2.40



HOT AND COLD FORK BUFFETS

Create your own fork buffet menu. We recommend choosing 2 main courses (to include one vegetarian main), two salads or two side vegetables, one potato side and one sweet

	IDN	External
Per person	£19.95	£23.94
Additional main item	£6.25	£7.50
Additional salad or potatoes	£2.80	£3.36
Additional desserts	£4.25	£5.10

Mains

HCB1	Caramelised onion, Cambridge blue and plum tomato tart (hot or cold)
HCB2	Roasted vegetable frittata (hot or cold)
HCB3	Spiced butternut squash, chickpea, mixed pepper, coriander and tomato timbale (hot or cold)
HCB4	Roasted Mediterranean vegetable terrine with Italian caponata (cold)
HCB5	Moroccan cous cous with sultanas and feta (cold)
HCB6	Fusilli pasta with pesto toasted pine nuts and parmesan (Hot or cold)
HCB7	Spiced chickpea and spinach pie (Hot or cold)
HCB8	Roast chicken breast with pear, fennel and hazelnut (cold)
HCB9	Honey roast ham with a selection of mustards and pickles (cold)
HCB10	Slices of roasted prime cut pork with rosemary (hot)
HCB11	Best of British Cold meat platter
HCB12	Grilled chicken Goujons with Mediterranean dip (hot)
HCB13	Black treacle and clove glazed ham (hot)
HCB14	Thyme & butter poached chicken supreme with tarragon aioli (hot)
HCB15	Poached salmon with asparagus and dill (hot or cold)
HCB16	King prawns with mango, avocado and coconut (cold)
HCB17	Chargrilled fillet of tuna with marinated fennel and tapenade (cold)
HCB18	Salt baked pave of salmon with watercress emulsion (hot)
HCB19	Sesame tuna with sweet chilli noodles & coriander dressing (hot)

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Vegetable side dishes

.....
HCB20 Chantenay carrots
.....

HCB21 Buttered green beans
.....

HCB22 Buttered Kale
.....

Salads

.....
HCB23 Marinated feta cheese with tomatoes, olives and cucumber
.....

HCB24 Rocket, baby spinach, sun blushed tomatoes and parmesan shaves with a balsamic dressing
.....

HCB25 Kale salad
.....

HCB26 Pasta Salad with Roasted Vegetables
.....

HCB27 Red Cabbage and Apple Coleslaw
.....

HCB28 Mixed leaf salad with honey & mustard dressing
.....

Potatoes

.....
HCB29 New minted potato salad
.....

HCB30 Smokey Chipotle potato
.....

HCB31 Hot buttered new potatoes
.....

HCB32 Roasted rosemary potatoes
.....

Desserts

.....
HCB33 Seasonal fruit salad
.....

HCB34 English apple tart with cinnamon cream
.....

HCB35 Decadent Chocolate Mousse
.....

HCB36 Seasonal Fruit Tarts
.....

HCB37 Lemon Tart served with Crème Fraiche
.....

HCB38 Baked Vanilla Cheesecake served with a seasonal compote
.....

HCB39 Tiramisu
.....

HCB40 Banana cheesecake
.....

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DRINKS RECEPTIONS (Per person)

	IDN	External
PD1	£10.25	£12.30
Premium Drinks Package		
Red & White House Wine – 2 glasses		
Selection of nuts, crisps & olives		
Cheese Straws		
Fruit juice		
Still and sparkling water		

PD2	£16.65	£19.98
Luxury sparkling wine reception		
Analivia sparkling wine– 2 glasses		
Fairtrade Orange juice		
Still and sparkling water		

Five luxury canapes

Smoked salmon with cream cheese on pumpnickel
 Poppy seed goat's cheese yellow salsa and chive
 Stilton and pecan nut on pain de mie
 Glazed duck parfait caramelised orange
 Mini bagel with smoked chicken mousse and grape

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WINE LIST

	IDN	External
White		
Cal y Canto Verdejo 2016 Tierra de Castilla	£10.20	£12.24
<i>A classic Spanish white - 100% Verdejo Temperature controlled fermentation preserves the fresh lemon and melon fruit; fruity but fresh great value</i>		
Red		
Cal y Canto Tempranillo Merlot Syrah 2015 Tierra de Castilla	£10.20	£12.24
<i>Rich, sweet and intense, it is loaded with raspberry and black cherry aromas, cedar chips and pretty violet notes and a hint of vanilla. The vanilla pops back again on the palate with caramel and supple grapey flavours.</i>		
Rosé		
Pinot Grigio Blush Delle Venezie 2014 La Delfina	£10.20	£12.24
<i>All the fun of Pinot Grigio plus a lovely rose-petal scent. Smells sweet, but actually totally dry. Great aperitif.</i>		
Sparkling Wine		
Solealto Bianco Extra Dry Prosecco	£14.00	£16.80
<i>Fully sparkling, lightly fruity and properly dry. Clean and fresh on the palate.</i>		
Da Luca Prosecco	£19.50	£23.40
<i>A brightly fruity Prosecco giving tropical pineapple, pear, and vibrant apple notes. This is not an austere, dry wine; it is a delightful sparkling wine for any party.</i>		

BEERS

	IDN	External
Peroni	£3.45	£4.14
Old Speckled Hen	£3.45	£4.14
Cambridge Bitter	£4.60	£5.52
Cintra Real Ale	£4.60	£5.52

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