



Hospitality Brochure
Summer 2016

WELCOME

Whatever occasion you are looking to have catered, from an informal coffee meeting, a small working lunch to a large reception, we know every event is important. Our menus have plenty of new ideas to help you plan the perfect event. We are focused on delivering great food and service, so if you want to discuss something specific about your event or to order a hot or cold fork buffet, then please get in touch



Paula White
Area Catering Manager



We became a Fairtrade University in 2015. All of 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.

The most important bit!

How to order

Get in touch with your booking either by:

Calling: (01223) 337796

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

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 you provide 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 or e-mail a member of our team and quote your booking reference number. Your booking will be amended where possible to reflect the changes and you will be sent a revised booking confirmation.

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.

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. There are no delivery or setup charges for deliveries within our core operating hours, which are 8.00 to 17.00 Monday to Friday.

For food orders outside of these times please speak to a member of our team who will be happy to supply you with a cost.

If you would also like your event served, please contact the team for further information.

Payment

All prices quoted exclude VAT and are subject to change.

Refreshments

Hot drinks (price per person)

Tea and coffee	£1.50
Tea, coffee and biscuits	£1.90

All of our teas and coffee are Fairtrade. Whether it's our freshly brewed coffee or a selection of our specialty teas, we pride ourselves on the quality of our beverages.

Cold drinks (price per person)

One water still 1L	£2.50
One water sparkling 1L	£2.50
Fairtrade orange juice 1L	£3.35
Fairtrade apple juice 1L	£3.35
Elderflower Press 750ml	£3.80

Other drinks and juices available on request, please ask.

Beer, wine and sparkling wine (price per bottle)

Bottles of beer or lager	£3.45
House red wine 75cl	£8.75
House white wine 75cl	£8.75
Prosecco 75cl	£19.95

Other drinks available on request, please ask.

Breakfast

Menu A

£3.20

Freshly baked croissant (1) **V**

Artisan natural yoghurt with coulis, granola and fresh berries (1) **V**

Menu B

£4.50

Sausage or bacon gourmet roll (1) **M**

Assorted mini pastries (2) **V**

Piece of fresh fruit **V**

Menu C

£6.00

Smoked salmon, cream cheese on an open bagel (1) **F**

Artisan natural yoghurt with coulis, granola and fresh berries (1) **V**

Assorted mini pastries (2) **V**

Fresh fruit platter **V**

Additional items

Pastry selection (1 per person) **V**

£1.60

Mini pastry selection (2 per person) **V**

£1.70

Freshly baked cookies (2 per person) **V**

£1.20

Artisan natural yoghurt with coulis, granola and fresh berries **V**

£1.75

Additional options, including gluten free options, are available, please ask. (prices may vary)



We buy and use fresh seasonal local produce whenever possible.

Working lunches (minimum order of 5 people)

Working lunch A (price per person) £4.50

Freshly made sandwiches (1.5 rounds) **M F V**

Kettle chips **V**

Piece of fresh fruit **V**

Working lunch B (price per person) £5.50

Freshly made sandwich (1 round) **M F V**

Mini rolls (2) **M F V**

Mini cake selection (1) **V**

Piece of fresh fruit **V**

Working lunch C £7.00

Freshly made sandwiches with vegetable crisps (1 round) **M F V**

Open baguettes (1) **M F V**

Tortilla Wraps (2) **M F V**

Petit fours (2) **V**

Exotic fruit platter **V**

Simply sandwiches (price per sandwich) £3.85

Sandwiches are served on Vegware platters and cut into quarters. Meat, fish and vegetarian sandwiches are served on separate platters. A minimum of 5 sandwiches is required.

Please ask for our current selection of fillings. Sandwiches can be adapted for vegetarian, gluten free, and dairy free diets. (Prices may vary)

Sharing platters (minimum order of 4 people)

Mezze Board (price per person) £6.70

A modern selection of Spanish, Greek and Italian tapas **M V**



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Finger buffet

Please choose your choices from the selections below:

Sausage rolls (2) M	£1.95
Mini quesadillas (2) V	£2.75
Chipolatas glazed with treacle and sesame (4) M	£2.20
Prosciutto wrapped asparagus spears with balsamic reduction (4) M	£2.75
Seasonal vegetable and stilton quiche (1) V	£2.75
Scotch eggs with basil aioli & watercress (2) M	£2.75
Salmon & dill tartlets (1) F	£2.75
Deep fried tortillas with dips (2) V	£2.20
Chive scone with sour cream & black pepper (1) V	£2.20
Crudities with a selection of dips V	£1.95
Teriyaki chicken skewers (1) M	£2.95
Selection of mini pizzettas (2) M V	£2.25
Falafel with tzatziki (2) V	£2.25
Spiced paprika chicken with chorizo & black olive (1) M	£2.95
Vegetarian bruschetta's (2) V	£2.40
Kettle Crisps	£1.20
Vegetable Crisps	£1.20

Pizzas (price per pizza)

10" (4 slices) M F V	£8.00
14" (8 slices) M F V	£14.00

Toppings available on request.



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Fork Buffet

(Minimum order of 10 people)

Prices start from £ 17.50 per person and includes a bread selection

Cold Fork Buffet Menu 1

£17.50

Chicken Tricolor salad **M**

Herb grilled chicken, buffalo mozzarella, beef tomato, avocado, fresh basil, olives & pot of pesto dressing

Tuna Nicoise salad **F**

Tuna chunks, new potatoes, green beans, cherry tomatoes, cucumber, red onions, olives, boiled eggs, romaine lettuce & pot of Dijon dressing

Slow roast tomato quiche **V**

Slow roast tomato, basil & parmesan

Rocket salad **V**

With sun blushed tomatoes, shaved parmesan & pot of balsamic dressing

Roast butternut couscous salad **V**

With grilled peppers & courgettes, fresh herbs, raisins, toasted pine nuts, preserved lemon & crumbled feta

Cold Fork Buffet Menu 2

£19.00

Greek island chicken salad **M**

Grilled chicken, feta, cucumbers, tomatoes, peppers, red onion, Kalamata olives, lemon & mint dressing

Blackened Cajun salmon **F**

Cajun grilled salmon chunks with tomato rice, spring onions, peppers, kidney beans, coriander, lime & avocado salsa

Mediterranean roasted peppers **V**

Filled with roast vegetables, herbed cous cous, rasins & toasted pine nuts served with tzatziki (1 pp)

Garden salad **V**

Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot & pot of Dijon dressing

Roast vegetable pasta salad **V**

Seasonal roast vegetables with rocket, crumbled goats cheese, toasted pine nuts & pesto dressing

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Cold Fork Buffet Menu 3

£19.00

Provençal chicken **M**

Whole roast chicken with herbs de Provence with lemon aioli

Poached salmon salad **F**

Poached salmon chunks with shaved fennel, green beans, sugar snaps, cherry tomatoes, cucumbers, lemon & dill

Roast red pepper quiche **V**

Roast peppers, spinach & goat's cheese

New potato salad **V**

With mayonnaise, wholegrain mustard, crème fraîche, spring onion, gherkins & chives

Mozzarella salad **V**

Baby mozzarella, cherry tomatoes, avocado, fresh basil, olives & extra virgin olive oil

Hot Fork Buffet Menu 1

£17.50

Chicken cacciatore **M**

Braised chicken with tomatoes, onions, mushrooms, herbs, peppers and wine

Spinach & ricotta cannelloni **V**

With tomato sauce & finished with mozzarella & parmesan

Roast new potatoes with lemon & rosemary **V**

Served Cold

Rocket salad **V**

With sun blushed tomatoes, shaved parmesan & pot of balsamic dressing

Mozzarella salad **V**

Baby mozzarella, cherry tomatoes, avocado, basil & extra virgin olive oil

Hot Fork Buffet Menu 2

£17.50

Chicken fajitas **M**

With mixed peppers, onions, coriander & tortilla wraps served separately

Mediterranean Vegetable Fajitas **V**

With Sour Cream, Tomato salsa and tortilla wraps served separately

Roasted spiced sweet potatoes

Served Cold

Mexican rice **V**

Tomato rice with fresh coriander & lime

Mexican tomato & avocado salad **V**

Beef tomato, avocado, iceberg, coriander & lemon dressing

Guacamole, sour cream, shredded iceberg, grated cheddar & tortilla chips **V**

Hot Fork Buffet Menu 3

£17.50

Parma wrapped chicken **M**

Filled with mozzarella, roast red pepper & basil

Melanzane parmigiana **V**

Layers of aubergines, tomato sauce, parmesan & mozzarella

Roasted new potatoes **V**

with Garlic & rosemary

Served Cold

Tricolor salad **V**

Buffalo mozzarella, beef tomato, avocado, basil, olives & extra virgin olive oil

Grilled courgette salad **V**

With slow roasted tomatoes, shaved parmesan, rocket

Sweet treats

Fresh fruit (minimum order of 5 people)

Exotic Fruit Platter (5 persons) ✓	£4.50
Seasonal fruit bowl (5 Persons) ✓	£2.50

Afternoon tea (minimum order of 4 people - price per person) £7.50

Four finger sandwiches, mini scone served with clotted cream and jam, lemon drizzle cake slice, chocolate brownie and mini fruit tarts with a selection of teas.

Desserts (minimum order of 10 people - price per person)

Seasonal pannacotta with a shortbread biscuit	£3.95
Homemade cheesecake	£3.95
Seasonal fruit tartlets	£3.95
Salted caramel popcorn pots	£3.95
Decadent chocolate brownie truffle	£3.95
Caramelized lemon tart	£3.95
Cheese board	£4.75

Afternoon cake selection (Minimum order of 5 people) £2.80 per portion

Mocha walnut	Peppermint bars
Poppy seed and orange	Caramel shortcake
Date and walnut	Strawberry and yoghurt shortcake
Ginger crush gingerbread	Milk chocolate
Banana	Double choc flapjack
Carrot cake with cream cheese frosting	Traditional flapjack
Chocolate truffle brownie	Rich butter shortbread
Bakewell tart	Toffee pecan
Apricot slice	

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



We buy and use fresh seasonal local produce whenever possible.

Drinks Reception Packages

The drinks packages will provide each guest with approximately 2 glasses of wine or 3 glasses of soft drink. All drinks packages include staff during 9.00-17.00.

Drinks & Nibbles A

£7.50

Red & white house wine
Selection of nuts, crisps & olives
Fruit juice, still & sparkling water

Drinks & Nibbles B

£8.50

Red & white house wine
Fruit juice, still & sparkling water
Cheese straws scented with parmesan and paprika (3 pp)
Marinated olives served with hummus and pitta bread

Drinks & Nibbles C

£10.50

Prosecco
Selection of premium nuts, crisps & olives
Fruit juice, still & sparkling water



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Terms and Conditions

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

Additional Charges

The food options in this brochure are for service and delivery between 8.00-17.00, Monday to Friday.

A member of our team will be happy to discuss possible options if your request falls outside of these hours; please be aware that charges may apply.

Monday to Friday after 5pm £20 per hour

Saturday and Sunday all day £40 per hour

There is a minimum charge of 3 hours per member of staff

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.

Final numbers

We ask you to confirm final numbers three working days before the event.

However, we understand that things can change and will try to accommodate where possible, however increases and reductions in final numbers may incur an additional charge.

