

# CONFERENCING AND EVENT HOSPITALITY



University of  
**Salford**  
MANCHESTER



# CONFERRNCING AND EVENT HOSPITALITY



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(v) Vegetarian (vg) Vegan (h) Halal

Welcome



We recognise the need to offer a highly professional hospitality service at University of Salford, from simple working lunches to VIP events.

We have a wealth of experience in providing hospitality services and with the ever increasing requirement for high quality refreshments, both formal and informal. The Hospitality team has developed an extensive and innovative hospitality offer including implementation guides and recipe books for chefs.

We have a highly skilled team that can offer wide scale support to create impactful events that become exciting, training experiences for the cooks and chefs of the University of Salford.

# BREAKFAST





### Freshly Baked

All freshly baked, our Viennoiserie are the perfect accompaniment to a Fairtrade coffee or tea.

Almond Croissant (v)	£1.55
Chocolate Twist (v)	£1.65
Cinnamon Swirl (v)	£1.65
Mini Danish Pastries (v)	£1.50
Selection of croissant, pain au chocolate, cinnamon swirl, pain au raisin, chocolate twist	
Mini Muffin Chocolate (v)	£0.85
Mini Muffin Blueberry (v)	£0.85

### Something Warm

Locally smoked bacon	£3.60
Cumberland sausage ring	£3.60
Vegetarian sausage and emmental cheese (v)	£3.60

All served on a brioche roll accompanied by breakfast sauces (HP Brown, Heinz Tomato and French American Mustard).

### Overnight Oats

Scottish oats soaked overnight in freshly squeezed orange. Lifted with natural yoghurt served with a fresh fruit compote of your choice, topped with a little crunch.

Apple (v)	£3.60
Strawberry (v)	£3.60
Cherry (v)	£3.60



# FRESHLY MADE SALADS





## Freshly made salads

£3.85 per person (minimum order of 6)

Quinoa with Charred Broccoli, Sunblush Tomato, Spinach & Feta with Classic Vinaigrette Dressing (V)

Black Rice, Edamame Bean & Roast Mediterranean Vegetable Salad with Sesame Dressing (V)

Asian Slaw with Carrot, Finely Shredded Red & White Cabbage, Fresh Herbs with Sesame Dressing & Toasted Seeds (V)

Orzo Pasta with Roast Mediterranean Vegetables, Black Olive & Red Pesto (V)

Moroccan Cous Cous with Dried Fruits, Fresh Herbs & Ras al Hanout (V)

Roasted Salt & Pepper New Potato with Chunky Red Onion & Sesame Dressing (V)

## Seasonal Garden Salad (vg)

£2.75 per person





# FINGER FOOD AND BUFFETS





### Hot Buffet Mini Meals

Choose one, minimum order of 8 people  
£8.95 per head

Malaysian vegetable coconut curry served with rice and naan bread (v)(vg)

Chicken and wild mushroom with a smoked paprika stroganoff served with wild rice with dill and cornichon crème fraiche (h)

Tofu with vegetables in blackbean sauce with noodles served with pickled cucumber and water chestnuts (v)(vg)

Louisiana southern fried chicken with sweet potato fries and chilli mayo (h)

Boston bbq mixed beans with southern fried quorn bites and sour cream (v)

Beef meatballs in a rich tomato and basil sauce with pasta topped with parmesan served with garlic dough ball (h)

### Sandwich Buffet

£8.95 per head

#### SALFOOD A

Assorted sandwiches

Crisps

Whole fruit

Chicken tikka skewer and dip

Falafel and raita (v)

#### SALFOOD B

Assorted sandwiches

Crisps

Mini muffin (chocolate or blueberry)

Quiche Lorraine or

Mediterranean quiche (v)

Vegetable pasty (empanada) (v)

#### SALFOOD C

Assorted sandwiches

Crisps

Whole fresh fruit

Meat or vegetable bruschetta

Mediterranean vegetable hand raised pie (v)

### Delux Sandwich Buffet

£10.25 per head

#### British

Wraps, rolls and sandwiches

Crisps

Fruit platter or homebake

Hand raised pork pie and chutney

Red onion and goats cheese tart (v)

Roasted salmon fillet

#### Indian

Wraps, rolls and sandwiches

Crisps

Fruit platter or homebake

Lamb kofte and dip

Chicken tikka samosa and dip

Onion bhaji and mango dip (vg)

#### Oriental

Wraps, rolls and sandwiches

Crisps

Fruit platter or homebake

Chicken satay skewer

Vegetable dim sum sweet chilli dip (vg)

Sweet chilli prawn skewer

### Add ons - £2.20 each

Goats Cheese & Red Onion Tart

Roast Chicken Skewer with Garlic Mayonnaise

Steak & Spitfire Ale Mini Pie

Vegetable, Pesto & Manchego Cheese Mini Pie

British Balti Chicken Mini Pie

Seeded Moroccan Falafel (x2)

with Red Pepper Houmous

Southern Fried Chicken Fillets (x2)

with BBQ Dip

Bubble Batter Cod Goujons (x2)

with Cajun Mayonnaise

Mini Chorizo Sausage Roll

Seared Asian Salmon with Sweet Chilli Sauce

Vegetable Samosa with Cucumber Raita (V)

Vegetable Bruschetta (V)



## Standard Conference Packages

Choose one, minimum order of 8 people

£16.75 per head, to include the following:

Arrival Beverage + Fresh Fruit Platter

Please note fruit to be provided for 50% of guests only.  
Fruit to be split between at least 2 platters, dependant on numbers.

AM Beverage – Tea / Coffee

Lunch A, B or C + Tea / Coffee or Fruit Juice & Water

PM Beverage – Tea / Coffee

## BUFFET MENU A

Selection of meat & tortilla wraps  
Chicken tikka skewers with coriander & herb aioli  
Red onion marmalade & goats cheese tart  
Bowls of beetroot, carrot & parsnip crisp (v)  
Mixed leaf, Asian slaw & roasted baby potato salad (v)  
Fresh fruit platter / Home bake

## BUFFET MENU B

Mixed rolls sandwiches & wraps  
Marinated chicken fillets with Caesar sauce & baby gem  
Cajun roast pepper & cheese pastry parcel with salsa (v)  
Buffalo mozzarella, sweet basil, beef tomato, pesto & red onion salad (v)  
Warm new potatoes with herby olive oil (v)  
Fresh fruit platter/ home bake

## BUFFET MENU C

Mixed rolls sandwiches & wraps  
Southern fried chicken pieces with garlic & herb dip  
Garden salad with house dressing (v)  
Vegetable samosa with mango dip (v)  
Cajun crisp tortillas with dips (v)  
Fresh fruit platter / scones with clotted cream



## Classic Course Packages

Choose one, minimum order of 8 people

£20.25 per head, to include the following:

Arrival Beverage + Breakfast Choice A, B or C

AM Beverage – Tea / Coffee

Lunch A, B or C + Tea / Coffee or Fruit Juice & Water

PM Beverage – Tea / Coffee

### CLASSIC BREAKFAST A

Smoked bacon Ciabatta Rolls or Vegetable Sausage in Ciabatta Roll (V)  
Served with HP, Heinz Sauce & Mustard

### CLASSIC BREAKFAST B

Smoked Salmon, Cream Cheese & Dill Filled Mini Bagel  
Roasted Red Pepper, Cream Cheese & Basil Filled Mini Bagel (V)  
Overnight Oats with assorted Fruit Compotes (V)

### CLASSIC BREAKFAST C

Assorted Freshly Baked Viennoiserie Pastries served with Preserves (v)  
Scotch Pancake Paddle with Blueberry Compote & Maple Syrup (v)  
Blackcherry or Strawberry Smoothies

### LUNCH BUFFET MENU A

Assorted premium sandwiches, rolls & wraps  
Caramelised red onion chipolata sausage with tomato relish  
Bowls of beetroot, carrot & parsnip crisps (v)  
Marinated basil & red pesto chicken, skewered with garlic & herb aioli  
Vegetable spring rolls with sweet chilli dipping sauce (v)  
Rocket, baby spinach, sun blushed tomato & parmesan salad with toasted walnuts finished with balsamic (v)  
Fresh fruit platter with honey & crème fraiche drizzles / Home bake

### LUNCH BUFFET MENU B

Chicken & Vegetable enchiladas (V) both served with nachos, guacamole & sour cream  
Mini hot flaked salmon croissants with chive cheese sauce  
Prosciutto & broccoli frittatas  
Cheese straws (v)  
Orzo pasta salad with sun blushed, rocket & roasted red pepper (v)  
Vegetable chips (v)  
Fresh fruit platter / Cookies

### LUNCH BUFFET MENU C

Assorted premium sandwiches, rolls & wraps  
Bowls of beetroot, carrot & parsnip crisps (v)  
Baby peppers filled with cream cheese (v)  
Japanese bubble battered king prawns with sweet chilli dip  
Lamb kofta with tzatziki  
Cajun onion, roast pepper & cheese pastry parcel with salsa (v)  
Roast Moroccan vegetable herby cous cous (v)  
Fresh fruit platter / Home bake

# SWEET TREATS AND FRESH FRUIT





### Sweet Treats

all made fresh every day

Minimum order of 6 people for each dessert

Classic Lemon Tart (V)	£2.50
Chocolate Fudge Cake (V)	£2.50
Red Velvet Fudge Cake (V)	£2.50
Lemon Drizzle Cake	£2.50

### Fresh Fruit

Sliced Fruit Platter for Four (V)	£8.80
Seasonal Fresh Fruit Bowl for Four (V)	£3.30

*“Our fruit policy is to always get a choice of what’s best for the time of year.*

*We try to balance British with European and supplement from further afield.”*



# BESPOKE TO ORDER

CANAPE EVENT  
FORMAL DINING





## Day Delegate Packages

Day Delegate Packages allow for a complete hospitality service for a full or half-day conference or event.

All you need to do is select the package and choices that suits you best and let us do the rest.



### A - Day Delegate Package £8.45

Arrival, mid morning or afternoon refreshments: Filter coffee, herbal tea, still and sparkling mineral water and wrapped biscuits.

Lunch - A selection of sandwiches, wraps and baguettes served with Kettle Chips, fruit juice, still and sparkling mineral water.

### B - Day Delegate Package £10.95

Arrival or mid morning refreshments: Filter coffee, herbal tea, still and sparkling mineral water and fresh baked viennoiserie.

Lunch: A selection of deli sandwiches, wraps and baguettes served with Kettle Chips and sliced fruit, still and sparkling mineral water.

Afternoon refreshments: Filter coffee, herbal tea, wrapped biscuits, still and sparkling mineral water.

### C - Day Delegate Package £13.95

Arrival refreshments: Filter coffee, herbal tea, still and sparkling mineral water and fresh baked viennoiserie.

Mid morning refreshments: Filter coffee, herbal tea, still and sparkling mineral water, and biscuits.

Lunch: A selection of deli sandwiches, wraps and baguettes served with Kettle Chips and sliced fruit, still and sparkling mineral water.

Afternoon refreshments: Filter coffee, herbal tea, still and sparkling mineral water and selection of muffins, cookies and tray bakes.





### Canape Event - bespoke to order

These bite sized canapes use traditional flavour combinations but with a modern presentation. They will be presented to guests on wooden olive boards and rustic slates. Each individual canape having a bespoke garnish is designed to create instant appeal, both visually and when eaten.

### Bespoke Events

Our talented Executive Chef can create bespoke menus to meet the needs of your event. The menus are designed to be balanced and appropriate for most occasions. We recognise that each event is unique and are always delighted to personalise any menu or package to meet your requirements.



# REFRESHMENTS



**Hot**

Fairtrade coffee, tea or a selection of herbal teas. £1.20

Why not enjoy your hot drink with a tasty treat?

Price of each item includes tea or coffee

Wrapped biscuits (2 in each pack)	£1.85
Freshly baked cookie (x1)	£2.25
Cocktail Danish pastry (x1)	£2.50
Mini muffin (x1)	£1.80
Slice of cake	£3.40
Scones with jam and clotted cream	£3.40

**Cold**

Fruit juice (x1lt), orange, apple, pineapple or cranberry £2.25  
(1 litre usually serves 5 glasses)

Still or sparkling water (500ml)	£1.40
Vivreau, still or sparkling water (750ml)	£2.25



# ALCOHOLIC DRINKS





## White Wines

El Muro Macabeo (Spain) 75cl	£11.45
Valdivieso Curico Sauvignon Blanc (Chile) 75cl	£14.65
Pinot Grigio Minini (Italy) 75cl	£14.65

## Red Wines

Alto Bajo Cabernet Sauvignon (Chile) 75cl	£11.75
Fico Grande Sangiovese di Romagna Poderi del Nespoli (Italy) 75cl	£13.35
Lorosco Reserva Maipo Merlot (Chile) 75cl	£14.00

## Sparkling Wines

La Maglia Rosa Pinot Grigio Blush 75cl	£13.80
Marquis de la Tour Brut 75cl	£14.90
Marquis de la Tour Rose 75cl	£15.90
Prosecco DOC Belstar 75cl	£19.40
Graham Beck Brut 75cl	£24.30
Bucks Fizz with fresh orange juice (minimum of 5 people)	£3.40

## Beer and Ciders

Heineken (330ml bottle) 5.0%	£3.00
Budweiser (330ml bottle) 5.0%	£3.00
Corona (330ml bottle) 4.5%	£3.35
Estrella Galicia (330ml bottle) 4.7%	£2.85
Chapel Down Curious IPA (300ml bottle) 5.6%	£3.20
Chapel Down Curious porter (330ml bottle) 4.4%	£3.20
Chapel Down Curious Cider (300ml bottle) 5.2%	£3.40

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