



HOSPITALITY & EVENTS MENUS

WELCOME

From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.

Executive Chef Junior Geyoro and Hospitality & Events Manager Annabel Edmonds bid you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with dedicated service and passion driven hospitality from all of the team and we look forward to working with you to deliver your next event with us.



Annabel Edmonds,
Hospitality & Events
Manager



Junior Geyoro,
Executive Chef

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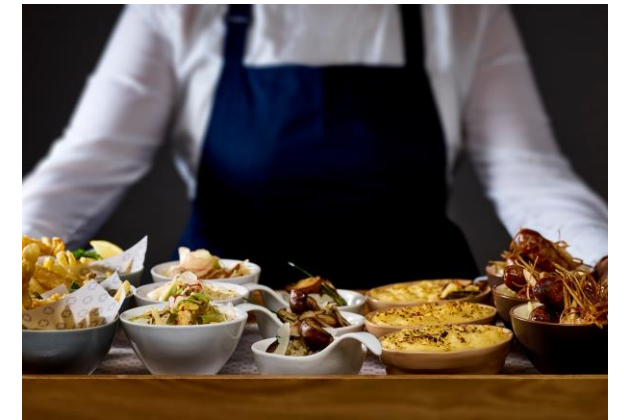
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HOT &
COLD
BEVERAGES



HOT BEVERAGES

Prices per person

FRESHLY FILTERED COFFEE	£1.85
DECAF COFFEE	£1.85
ENGLISH BREAKFAST TEA	£1.85
GREEN SPECIALITY TEA	£1.85
HERBAL TEAS	£1.85
DECAF TEA	£1.85

Alternative milks (oat, soya, almond, coconut) available upon request.

COLD BEVERAGES

Prices per person

FENTIMANS ROSE LEMONADE 275ML	£2.95
BOTTLEGREEN ELDERFLOWER 275ML	£2.20
BOTTLEGREEN SPARKLING APPLE 275ML	£2.20
BOTTLEGREEN SPARKLING RASPBERRY LEMONADE 275ML	£2.20
FRESH ORANGE JUICE (SERVES 5)	£2.20
FAIRTRADE APPLE JUICE (SERVES 5)	£2.65
BOTTLED SPARKLING WATER 2L	£3.45
BOTTLED STILL WATER 2L	£3.45
SAN PELLEGRINO ORANGE 330ML	£1.80
SAN PELLEGRINO LIMONATA 330ML	£1.80
COKE 500ML	£2.00
DIET COKE 500ML	£1.90
FANTA ORANGE 500ML	£1.90
SPRITE 500ML	£1.90

*A selection of wines, beers and spirits are available on Page 17 & 18.
We do not charge for tap water, however any missing/broken equipment will be charged a replacement cost.*

OPTIONAL
EXTRAS

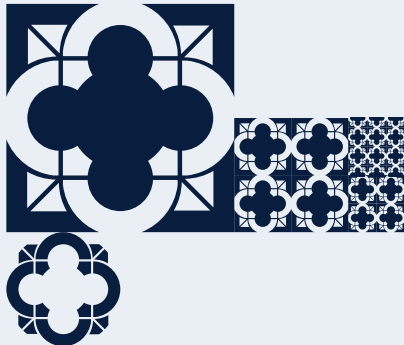


OPTIONAL EXTRAS

Prices per person

MEREDITH&DREW MINI PACK BISCUITS (V)	£0.85, 140kcal
SELECTION OF FRESHLY BAKED COOKIES (V)	£1.45, 250kcal
CAKE BITES SELECTION (V)	£1.40, 202kcal
SELECTION OF TULIP MUFFINS (V)	£2.30, 501kcal
GLUTEN FREE OR VEGAN MUFFINS (NGCI*)(VE)	£2.50, 362kcal
SELECTION OF MINI MUFFINS (V)	£1.00, 132kcal
FRESH FRUIT SALAD POT (NGCI)(VE)	£2.50, 95kcal
STRAWBERRY JAM AND CREAM SCONE (V)	£2.25, 661kcal

**Non-gluten containing (NGCI) options available upon request.*





BREAKFASTS

HOT BREAKFAST ITEMS

Prices per person

GRILLED BACON BAP	£2.80, 434 kcals
CUMBERLAND SAUSAGE BAP	£2.80, 488 kcals
VEGAN SAUSAGE SEEDED ROLL (VE)	£2.80, 447 kcals
<i>Non-gluten containing ingredient (NGCI) bread available upon request.</i>	

MORNING BAKERY

Prices per person

BUTTER CROISSANT WITH JAM (V)	£1.80, 224kcal
ALMOND CROISSANT (V)	£2.10, 307kcal
RASPBERRY CROISSANT (VE)	£2.10, 296kcal
PAIN AU CHOCOLAT (V)	£2.00, 252kcal
PAIN AU RAISIN (V)	£2.00, 315kcal
CINNAMON SWIRL (V)	£2.20, 292kcal

BREAKFAST SPECIALS

Prices per person

SMOKED SALMON, CREAM CHEESE & SPINACH BAGEL	£3.95, 419kcal
AVOCADO, SPINACH & TOMATO BAGEL (VE)	£3.95, 552kcal
EMMENTAL CHEESE & TOMATO CROISSANT (V)	£2.75, 344kcal
GRANOLA & STRAWBERRY YOGHURT (V)	£1.90, 83kcal
COCONUT YOGHURT, MANGO, GRANOLA (VE)	£1.90, 290kcal
FRESH FRUIT SALAD POT (NGCI)(VE)	£2.65, 92kcal
WHOLE FRUIT BASKET (NGCI)(VE)	£1.25, 39kcal
CUT FRUIT PLATTER (NGCI)(VE)	£2.65, 100kcal

Minimum of 5 people.



WORKING LUNCHES

SANDWICHES AND SUSHI

SANDWICH PLATTERS

Prices per person
1 Round per person – INCLUDES CRISPS (157kcal) OR VEGETABLE CRISPS (98kcal)

MIXED CLASSIC SANDWICH PLATTER
Variety of fillings, e.g. BLT, Egg & Cress (V), Chicken Salad, Prawn Mayo
£6.00, 145kcal

MIXED VEGETBALE SANDWICH PLATTER
Variety of fillings, e.g. Brie & Grape (V), Mozzarella & Tomato (V), Red Leicester & Coleslaw (V), Egg & Slow Roasted Tomato (V)
£6.00, 147kcal

MIXED PREMIUM SANDWICH PLATTER
Variety of fillings, e.g. Pastrami & Emmental Cheese, Ploughman’s, Coronation Chicken, Smoked Salmon
£8.30, 151kcal

SUSHI ROLL PLATTERS

Price per platter – INCLUDES CRISPS (157kcal) OR VEGETABLE CRISPS (98kcal)

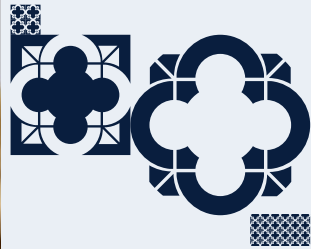
CHICKEN KATSU SUSHI ROLL – 15 pcs
£13.15, 205kcal

VEGAN SUSHI ROLL (VE) – 15 pcs
£13.15, 161kcal

Minimum of 5 people.

Additional sides can be added your working lunch, see Page. 7

Vegan (VE), non-gluten containing ingredients (NGCI), and halal options available on request



FINGER FOOD
& SIDES

FINGER FOOD & SIDES

Prices per person - 1pc unless otherwise stated

Build your own buffet, or use as sides to your main choices.

MINI QUICHES (MEAT, FISH, VEGETARIAN)	£1.60, 85kcal	BAKED CHEESE TWISTS (V)	£1.70, 432kcal
TANDOORI CHICKEN SKEWER WITH RAITA DIP (NGCI)	£2.20, 142kcal	SOUTHERN FRIED CHICKEN GOIJONS WITH LEMON & HERB MAYO - 3pcs	£2.10, 719kcal
VEGAN SAUSAGE ROLL (VE)	£2.25, 382kcal	INDIAN SNACK SELECTION WITH MANGO CHUTNEY (VE) - 2pcs Vegetable samosas, onion bhajis, pakoras Non-gluten containing ingredients (NGCI) option available on request	£1.70, 130kcal
CARAMELISED ONION PORK SAUSAGE ROLL	£2.25, 260kcal	ROASTED VEGETABLE CRUDITES WITH WHITE BEAN & ROSEMARY DIP (VE)(NGCI) Minimum order of 5 people	£1.35, 156kcal
PORK PIE	£1.75, 215kcal	FLATBREADS WITH DIPS & TOPPINGS (V) Pitta, naan, hummus, khobez, mango chutney, garlic yoghurt, spicy mayo, mixed leaves, roasted mixed vegetables, kachumber salad	£1.25, 435kcal
FALAFEL WITH GARLIC YOGHURT DIP (V)(NGCI) - 2pcs Vegan (VE) option available on request	£1.60, 241kcal		
CAPRESE & OLIVE SKEWERS WITH BALSAMIC GLAZE (V)(NGCI) - 2pcs	£2.35, 187kcal		
VEGETABLE SPRING ROLL WITH SWEET CHILLI (VE) - 2pcs	£1.60, 227kcal		
FISHCAKES WITH CHILLI MAYO DIP	£1.80, 181kcal		

Minimum of 5 people.



DESSERTS

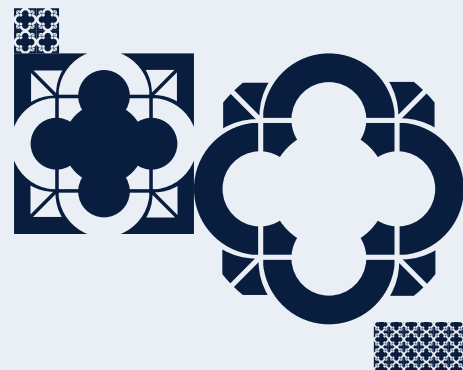
DESSERT SELECTION

Prices per person

FRESH FRUIT SALAD POT (NGCI)(VE)	£2.65, 96kcal
INDIVIDUAL FRUIT BASKET (NGCI)(VE)	£1.25, 96kcal
CUT FRUIT PLATTER (V)	£2.65, 100kcal
CHOCOLATE BROWNIE BITES (V)	£1.60, 195kcal
GLUTEN FREE CHOCOLATE BROWNIE BITES (NGCI)(V)	£1.85, 195kcal
SELECTION OF MINI DOUGHNUTS (V) - 2pcs	£1.35, 147kcal
JAM DOUGHNUT (V)	£1.25, 101kcal
SELECTION OF MINI MUFFINS (V)	£0.95, 136kcal
PASTEL DE NATA TART (V)	£1.80, 168kcal
CAKE BITES (V)	£1.35, 207kcal
STRAWBERRY JAM AND CREAM SCONE (V)	£2.25, 661kcal
<i>Non-gluten containing ingredients (NGCI) option available</i>	

Minimum of 5 people.

LUNCH TO GO



PACKED LUNCH TO GO

SANDWICH - *Meat, Vegetarian, Vegan, or
Non-Gluten*

BOTTLE OF LIFE WATER

WALKERS CRISPS

FRESH FRUIT

CHOCOLATE BAR

**£7.60 PER
PERSON**

GRAZING
PLATTERS



**PLOUGHMAN’S
PLATTER** 877kcal

CHICKEN LIVER PATE

BABY GEM LETTUCE

HOME BAKED HAM

PICKLED ONIONS

MATURE CHEDDAR CHEESE

SELECTION OF CHUTNEYS AND
SWEET PICKLES

CRUSTY BREAD

SELECTION OF BRITISH CHEESES

HERB INFUSED WHIPPED BUTTER

**PLANT BASED
PLATTER (VE)** 834kcal

RED PEPPER HUMMUS

FLAT BREADS

CHARGRILLED VEGETABLES

ROCKET LEAVES

MARINATED OLIVES

SUNDRIED TOMATOES

TORTILLA CRISPS

SWEET POTATO FALAFEL

BABA GANOUSH

**INDIAN FEAST
PLATTER** 550kcal

ONION BHAJIS

VEGETABLE PAKORAS

VEGETABLE SAMOSAS

TANDOORI CHICKEN SKEWERS

NAAN BREADS

KACHUMBER SALAD

RAITA

MANGO CHUTNEY

KASHMIRI PICKLED CARROTS

£8.75 PER PERSON, MINIMUM OF 6 PEOPLE

Non-gluten containing ingredients (NGCI), vegan (VE), and halal options available on request.



CANAPES

MEAT

CHICKEN LIVER PARFAIT & SWEET RED
ONION MARMALADE ON TOASTED
CIABATTA 305kcal

CHORIZO & SUNBLUSH TOMATO
TAPENADE 115kcal

TANDOORI CHICKEN SKEWER WITH
MANGO CHUTNEY 108kcal

HOI SIN DUCK WITH HONEY & SPRING
ONION MAYO 108kcal

POACHED CHICKEN MOLE TACO 175kcal

FISH

SMOKED SALMON AND DILL CREAM
CHEESE BLINI 114kcal

SALT COD CROQUETTE & SPRING
ONION 138kcal

CANAPES £2.90 EACH

VEGETARIAN

SESAME, HONEY & HALLOUMI
CROQUETTE (V) 176kcal

SUNBLUSHED TOMATO & AVOCADO
TART (VE) 297kcal

GOAT CHEESE TRUFFLES,
CRANBERRIES & WALNUTS
(V)(NGCI) 381kcal

RATATOUILLE BITE WITH LEMON
THYME (VE) 64kcal

OLIVE PALMIERS WITH BOCCONCINI
(V) 242kcal

SWEET

MINI FRENCH MACARONS (V) 159kcal

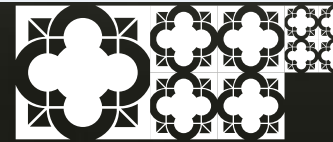
SEASONAL FRUIT SKEWERS
(GF)(VE) 64kcal

MINI ECLAIRS (V) 50kcal

STRAWBERRY & LEMON CURD
CHEESECAKE (V) 94kcal

Minimum of 20 people.
Non-gluten containing ingredients (NCGI), vegan (VE) and halal on request

BOWL BAR



*Our Bowl Bar menus are bespoke.
Below are examples of options you can choose from.
Minimum of 15 people.*

BOWL BAR

£10.50 FOR TWO BOWLS, £5 PER EXTRA BOWL

CHANA CHAAT (VE)

Indian street food of chickpeas, herbs, potatoes, and spices

KALE & SPINACH FALAFEL, FATTOUSH SALAD, MINT YOGHURT (VE)

Kale & spinach falafel, pita bread croutons, radish, cucumber, tomato and cos lettuce

SALMON NICOISE

Salad leaves, boiled potatoes, green beans, hard-boiled eggs, tomatoes, and roast salmon

ESQUITES (V)

Smoky and sweet Mexican sweetcorn salad with toasted paprika tortilla

CHIMICHURRI CHICKEN, BABY LEAVES, SUNBLUSHED TOMATOES

Chargrilled chicken, chimichurri sauce, roasted cherry tomatoes and baby leaves

CHORIZO PATATAS BRAVAS

Classic tapas dish with spicy tomato and chorizo, with lemon garlic mayo

ADD A SWEET TREAT TO YOUR MAINS +£3.95 PER PERSON

TIRAMISU (NON-ALCOHOLIC)

DULCHE DE LECHE CHEESECAKE TOPPED WITH SWEET & SALTED POPCORN (V)

COCONUT PANNA COTTA AND CARAMELISED PINEAPPLE TOPPED WITH MAPLE GRANOLA (V)

SEASONAL FRESH FRUIT SALAD (VE)(NGCI)



FORK BUFFET - MAINS

*Our Fork Buffet menus are bespoke.
Below are examples of options you can choose from.
Minimum of 6 people.*

**CHOOSE TWO MAINS, TWO SIDES AND ONE DESSERT (£25.00 per person)
ADDITIONAL MAINS + £8.95 PER PERSON**

FORK BUFFET - MAINS

MEAT

JOLLOF RICE AND SPICY GARLIC CHICKEN
SERVED WITH FRIED PLANTAINS

CHILLI CON CARNE BAKE SERVED WITH
CRUMBLLED FETA, CRISPY ONIONS, GREEN RICE,
SALSA AND PAPRIKA TORTILLA CRISPS

LAMB TAGINE SERVED WITH TABBOULEH,
MINTED LABNEH AND FLATBREAD

MASALA SPICED MANGO GLAZED CHICKEN
SERVED WITH SAAG ALOO, CUCUMBER, LIME,
AND MINT YOGHURT

FISH

COD, SPRING ONION FISHCAKES SERVED WITH
TAMARIND SAUCE AND ASIAN GREENS

SMOKED SALMON CREAMY HERB GNOCCHI
SERVED WITH AGED PARMESAN AND BABY
SPINACH

RED THAI FISH CURRY SERVED WITH
COCONUT RICE, SPICED FINE BEANS AND
CARMELISED ONIONS

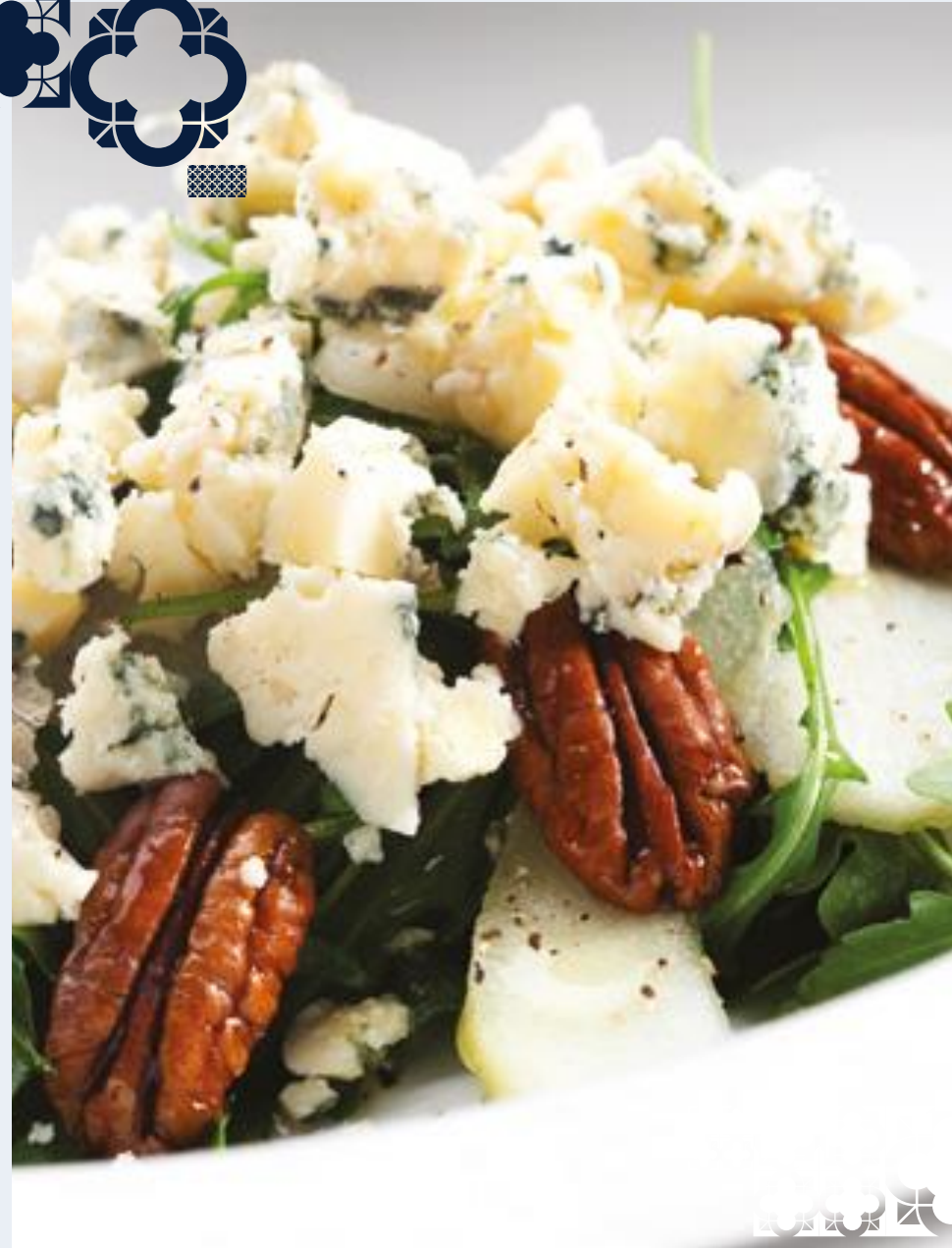
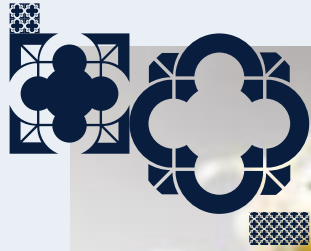
VEGETARIAN/VEGAN

GNOCCHI CHEESE BAKE WITH ROASTED
BUTTERNUT SQUASH AND SAGE CREAM SAUCE
(V)

PASTA PUTTANESCA, GARLIC ROASTED
VEGETABLES AND CHARRED CHERRY TOMATOES
(VE)

CHARGRILLED VEGETABLE MOUSSAKA, GARLIC,
AND HERB CIABATTA BREAD (V)





FORK BUFFET - SIDES & DESSERTS



*Our Fork Buffet menus are bespoke.
Below are examples of options you can choose from.
Minimum of 6 people.*

**CHOOSE TWO MAINS, TWO SIDES AND ONE DESSERT (£25.00 per person)
ADDITIONAL MAINS + £8.95 PER PERSON**

FORK BUFFET - SIDES

SEASONAL SALAD (VE)

CLASSIC SLAW (VE)

HERBY POTATO SALAD (V)

VEGAN FETA, BLACK OLIVE AND VINE TOMATO
SALAD (VE)

ROAST TOMATO AND ORZO SALAD (V)

THYME ROASTED NEW POTATOES (VE)

POTATO WEDGES (VE)

CHILLI & GARLIC BROCOLLI (VE)

ASSORTED WARM BREADS WITH BUTTER (V)

GARLIC BREAD (V)

FORK BUFFET - DESSERTS

MIXED BERRIES CHEESECAKE (V)

CHOCOLATE AND STRAWBERRY MOUSSE (V)

APPLE AND CINNAMON CRUMBLE WITH CUSTARD
(V)

SEASONAL FRESH FRUIT SALAD (VE)(NGCI)



FINE
DINING

Our Fine Dining menus are bespoke.
Below are examples of options you can choose from.
Minimum of 4 people.
Maximum of 40 people.

FINE DINING - STARTERS

HAM HOCK TERRINE, CHARRED LEEK, ENGLISH PEAS, AND MUSTARD LEAF	£6.25
GOAT CHEESE TRUFFLES, CRANBERRIES, WALNUTS, SUGARED GRAPES, BALSAMIC GLAZE AND WATERCRESS (V)(NGCI)	£7.10
SMOKED MACKEREL AND LEEK TART, SMOKED RED PEPPER KETCHUP, AND FINE LEAVES	£7.35
ENGLISH ASPARAGUS, SUNFLOWER SEED MAYONNAISE, AND SEEDED GRANOLA (VE)	£5.50
GAZPACHO WITH GARLIC SOURDOUGH	£6.80

FINE DINING - MAINS

PAN FRIED BREAM, COURGETTE AND SAUCE VIERGE	£18.65
GRILLED BEEF SIRLOIN, ROCKET, AND ROASTED VEGETABLE SALAD	£24.15
LEMON BUTTER POACHED CHICKEN, ORZO PASTA WITH A TOMATO COMPOTE	£15.70

FINE
DINING



Our Fine Dining menus are bespoke.
Below are examples of options you can choose from.
Minimum of 4 people.
Maximum of 40 people.

ROAST LAMB RACK, SHOULDER CROQUETTE, AND CAPONATA	£26.20
BAKED CHICKEN BREAST, ONION TART, AND GARLIC MUSHROOM	£16.75
ROASTED AUBERGINE STEAK WITH SUMMER BEAN SALSA (VE)	£15.70
FINE DINING - DESSERTS	
CHOCOLATE MOUSSE, COFFEE AND BAILEYS CREAM MOUSSE WITH ORANGE ZESTED PALMIERS (V)	£7.35
CLASSIC ETON MESS (NGCI)(V)	£6.25
WHITE CHOCOLATE PANNA COTTA AND PINK GRAPEFRUIT (V)	£7.10
RHUBARB AND GINGER CHEESECAKE (V)	£7.30
VEGAN STICKY TOFFEE PUDDING AND VANILLA ICE CREAM (VE)	£6.55
SELECTION OF BRITISH CHEESES WITH TOMATO CHUTNEY (V)	£12.00

WINE, CHAMPAGNE & PROSECCO



WHITE WINES

TREBBIANO RUBICONE ROMETTA Northern Italy, 11% ABV: White fruits & flowers, fresh & delicate, pear & peach	£13.15
VERDEGO RAMON BILBAO Castilla y Leon, 13% ABV: Aromatic, elegant, tropical fruit notes	£18.40
SINGLE VINEYARD SAUVIGNON BLANC New Zealand, 12.5% ABV: Lime & blackcurrant leaf, passionfruit & herbs, bright citrus notes.	£20.50

RED WINES

EMBRUJO ORGANIC TEMPERANILLO Spain, 12.5% ABV: Blackcurrants, blackberries & spice - crisp	£13.15
DE MARTINO ESTATE CABERNET Chile, 13.5% ABV: Blackcurrant & cassis with bright berry notes - intense fruity	£18.40
SAUVIGNON LAND MADE PINOT NOIR New Zealand, 13% ABV: Red cherry & savoury spice - crisp	£20.50

ROSE WINES

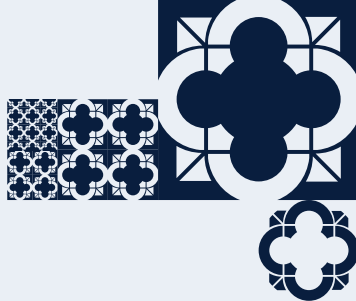
AUBERT & MATHIEU PALOOZA ROSE France, 13% ABV: Elegant, delicate French rose, strawberry & raspberry, light & refreshing	£16.30
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CHAMPAGNE AND PROSECCO

PROSECCO STELLE D’ITALIA (Italy, 11% ABV)	£17.35
PROSECCO ROSE ARGEO BRUT (Italy, 11.5% ABV)	£18.40
MOET & CHANDON IMPERIAL NV (France, 12% ABV)	£68.25
Eins Zwei Zero Sparkling (Germany, 0% ABV)	£6.30

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.

BEERS & SPIRITS



BOTTLED BEERS

SOL MEXICO (Mexico, 4% ABV)	£3.15
HEINEKEN (Netherlands, 5% ABV)	£3.15
BIRRA MORETTI (Italy, 4.6% ABV)	£3.70
GLUTEN FREE PERONI (Italy, 5% ABV)	£3.70
NO ALCOHOL HEINEKEN (Netherlands, 0% ABV)	£2.65
BREWDOG PUNK IPA (Scotland, 5.6% ABV)	£4.75
BULMERS ORIGINAL CIDER (Somerset, 4.8% ABV)	£3.70
REKORDERLIG STRAWBERRY LIME CIDER (Sweden, 4% ABV) (NGCI) (VE)	£5.25

SPIRITS

SLINGSBY LONDON DRY GIN & TONIC 25CL (5% ABV)	£5.25
CAPTAIN MORGANS SPICED RUM 25CL (5% ABV)	£5.25
SMIRNOFF & CRANBERRY CAN 25CL (5% ABV)	£5.25

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.



GO GREEN

Choose filtered water instead of bottles

Choose from our plant-based menus

Request non-disposable crockery and cutlery

Request information on our Fairtrade options

Tea/Coffee

Breakfast

Mid-morning sweet treat

Lunch

Afternoon sweet treat

Mineral Water

Filtered Water

BRONZE PACKAGE

Two servings

Croissant

N/A

Mixed classic sandwich platter

Biscuits

N/A

Yes



£11.50 + VAT PP

SILVER PACKAGE

Three servings

Croissant or Cakes

Cut Fruit

Mixed classic sandwich platter
(+ 3 sides**)

Juice

N/A

Yes



£16.60 + VAT PP

GOLD PACKAGE

Four servings

Hot & Cold (3 items*)

Cut Fruit

Premium sandwich platter
(+ 5 sides**)

Cookies

Yes

N/A



£19.90 + VAT PP

**Choose breakfast items from those listed on Page 5*

***Choose sides from those listed on Page 7 - Gold packages can swap a savoury side for either doughnuts, biscuits, cakes, brownies, or fresh fruit.*

*Additional sides can be added for a charge
Minimum of 5 people.*



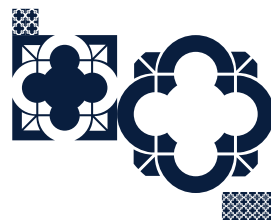
BOOKING TERMS AND CONDITIONS

Before booking any hospitality, we ask that you ensure that the room you hope to use is available and 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 8.00am - 5.00pm 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.

All costs listed in the brochure incorporate a delivery and transport charge only. If any members of staff are required to service your event, front of house team members are £20 per hour, whilst chefs are £30 per hour.

Our bookings are delivered with disposable plates and cups as standard. Crockery is available on request. If your booking requires multiple drops of crockery over 12 covers per sitting, please be mindful your event will require a member of staff to service your event to wash and replenish your crockery. 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.



BOOKING TERMS AND CONDITIONS

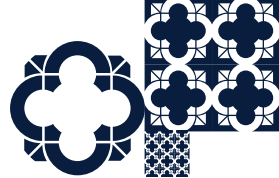
Cancellations made within the booking notice period may be charged. Cancellations made on the day will be charged in full.

There is a minimum booking notice period of 24 hours for drinks, 3 working days for breakfasts, lunches and buffets, and 5 working days for VIP lunches/dinners. Bookings made outside of these notice periods may 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. Tablecloths can be hired for the charge of £2.50 per cloth (70x144cm). All tariffs are per person and exclude VAT at the current rate.

All food is for immediate consumption.

Request	Minimum booking notice period needed
TEA & COFFEE AND COLD DRINKS	24 hours
BREAKFAST, LUNCHES AND BUFFETS	3 working days
VIP LUNCHES/DINNERS	5 working days



ALLERGENS

Having an allergy can make enjoying food difficult and having the information to hand on which allergens are contained within our food can help

If you have an allergy, we can now provide you with allergen information on our recipes upon request.

Just call 07881039103, and speak to a member of our Hospitality Team for details.



University of
Salford
MANCHESTER

