



**Events &
Hospitality**

**UNIVERSITY OF
WESTMINSTER** 

**Hospitality Brochure
2018 - External**

BREAKFAST MENU

Tea & Coffee

£1.75 per person

Our tea and coffee is Fairtrade and allows for two cups per person. An equal split of tea and coffee will be served unless otherwise requested.

Tea & Coffee with biscuits

£2.30 per person

Two biscuits per person.

A selection of pastries

£2.20 per person

A variety of cocktail sized pastries - perfect for lunch or mid-morning. Two pastries per person.

Continental breakfast

£6.00 per person

A selection of mini butter croissants, pain au chocolate and mixed Danish, fresh fruit salad and natural yogurt. Inclusive of teas, coffees and orange juice.

Smashed avocado on toast / bagel

£2.40 / £2.90 per person

One slice of toast / one bagel cut into two halves topped with lovely flavoured smashed avocado.

Breakfast Baguettes with...

Half size baguette cut into two pieces filled with...

Bacon

£1.80

Sausages

£1.80

Egg (V)

£1.75

Mushroom & tomato (Vegan)

£1.75

Add to your breakfast...

Hash Browns

£1.20

Two hash browns per portion.

Yoghurt pots with granola

£2.65

Yoghurt pots

£1.80

COFFEE BREAKS

Freshly baked cookie **£0.90**

One large cookie per serving.

Tray bakes **£19.95**

Slices of caramel shortbread, chocolate brownie and buttery flapjack cut into bite size pieces to share. 18 pieces in total - perfect for 9-18 people

Cakes & sweet treats...

2 portions per treat

Scones with clotted cream and strawberry jam **£4.50**

Chocolate brownies **£3.30**

Mini muffins **£2.20**

Flapjacks **£3.30**

Home-baked cake selection **£3.30**

Whole Fruit Bowl **£8.30**

A variety of seasonal whole fruits will be provided. Price is per bowl. One bowl caters for around 6-10 guests.

For large orders we might provide a larger bowl rather than small individual ones.

Fruit Platter – sliced fruits **£26.30**

A variety of sliced seasonal and exotic fruits will be provided. Price is per platter. One platter caters for around 6-10 guests.

Traditional Afternoon tea **£16.00 per person**

Finger sandwiches with classic fillings:

Cream cheese and cucumber; Roast beef with horseradish; Smoked salmon with dill and cream cheese; Ploughman's and cheese

Plus a choice of 2 home-baked cakes and open-scones with clotted cream and strawberry jam. Inclusive of coffees and a selection of teas

And for the special occasion...

Celebration cake **£26.50**

9 inch, approximately 16 slices with customised writing

HOSPITALITY PACKAGES

Bronze (Half Day Package)

£14.00 per person

Welcome or mid-morning serving of Fairtrade tea and coffee plus chilled filtered water

One and a half rounds of sandwiches per person served with crisps and a piece of whole fruit (apples, bananas & easy-peel oranges), accompanied by chilled filtered water

Afternoon serving of Fairtrade tea and coffee plus chilled filtered water

Silver Package

£21.00 per person

Welcome serving of Fairtrade tea, coffee and biscuits plus chilled filtered water

Mid-morning beverage refreshment

A variety of sandwiches and mini wraps served with flavoured crisps and an exotic fruit platter, chilled filtered water and fruit juice

Afternoon serving of Fairtrade tea, coffee and biscuits plus chilled filtered water

Gold Package

£25.00 per person

Welcome serving of Fairtrade tea and coffee plus chilled filtered water and freshly baked Danish pastries

Mid-morning beverage refreshments served with biscuits

A variety of sandwiches and mini wraps served with flavoured crisps and an exotic fruit platter, chilled filtered water, fruit juice and Fairtrade tea and coffee

Afternoon serving of Fairtrade tea and coffee plus chilled filtered water and tray bakes

Platinum Package

£35.00 per person

Welcome serving of Fairtrade tea and coffee plus chilled filtered water and freshly baked Danish pastries

Mid-morning beverage refreshments served with biscuits

Deli Menu 2 (2 mains, 2 salads and 2 desserts), chilled filtered water, fruit juice and Fairtrade tea and coffee

Afternoon serving of Fairtrade tea and coffee plus chilled filtered water and tray bakes

SANDWICHES

Traditional Sandwich Lunch

£9.20 per person

Sandwiches are served on fresh malted, oatmeal, soft grain and white bread.

They will be served on platters of fish, meat and vegetarian fillings - please let us know if you have a specific request.

Sandwiches are accompanied by lightly salted crisps and a seasonal fruit bowl.

Chilled still and sparkling mineral water will accompany your meal.

All platters are served with five varieties of freshly cut sandwiches served on a selection of breads. Five rounds in total, conveniently cut into quarters for guests to choose. We regret that it is not possible to specify fillings/varieties.

Premium sandwich platter – Meat

£26.50

Fillings may include roast chicken salad, New York style beef pastrami and traditional BLT.

Premium sandwich platter – Fish

£26.50

Fillings may include prawns with lemon mayo, hot smoked salmon with cucumber and tuna mayonnaise with cucumber.

Premium sandwich platter – Vegetarian

£26.50

Fillings may include brie and cranberry, mozzarella and tomato with pesto and egg mayonnaise with sundried tomato.

Premium sandwich platter – Mixed

£26.50

Fillings include meat, fish and vegetarian options.

Premium wraps platter

£27.00

Sixteen individual mini wraps consisting of four different mixed varieties including meat, fish and vegetarian fillings.

Fillings include falafel, prawns and chicken and are served on a variety of soft tortilla wraps.

Dietary requirements...

We offer individual sandwiches for two of the most common dietary requirements we are asked about- halal, gluten free and vegan. If you have any other requirements please don't hesitate to contact us. Please note that it is not possible to incorporate halal or gluten free sandwiches into our sandwich platters; they must be ordered individually.

Chicken Salad Sandwich - Halal

£4.20

Chicken Pesto Roll – Gluten Free

£4.20

Falafel & Red Pepper houmous Wrap – Gluten Free, Vegan

£4.20

Sweet potato falafel and Harissa houmous wrap - Vegan

£4.20

Falafel & Red Pepper houmous Salad – Gluten Free, Vegan

£5.20

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Add to your sandwich lunch...

Why not add your choice of three of the following to any of our packages for an additional £4.80 per person. Please note these items are available as additions to all day hospitality packages only, they cannot be ordered individually

Additional extras - choose any 3

£4.80 per person

- Falafel Bites (V) (2 per portion)*
- Spicy Chicken Wings (2 per portion)*
- Mini Vegetarian Quiche (V) (2 per portion)*
- Tempura Battered King Prawn (2 per portion)*
- Chicken Kebabs with Peppers & Onions (2 per portion)*
- Seasoned Potato Wedges (V)*
- Cheese and Tomato Pizza Squares (2 per portion)*
- Fish Goujons with Sauce Tartare (2 per portion)*

All served with tomato ketchup, mayonnaise and sweet chilli sauce

Crisps...

Tyrrells Crisps

£1.80

Small individual bags (40g)

Bowl of Crisps

£9.80

Walkers crisps, bowl for 6-10 guests

DELI MENUS

The alternative option to a sandwich lunch. Pick and mix your favourites as you like....

Minimum order of 20 guests for all Deli menus.

Deli 1 – 2 mains and 2 salads **£13.00 per person**

Deli 2 – 2 mains, 2 salads and 2 desserts **£18.00 per person**

Deli 3 – 4 mains, 2 salads and 2 desserts **£23.00 per person**

Main Courses...

Smoked Salmon and Cream cheese bagel

Chicken Caesar Wrap

Falafel & hummus wrap

Baguette with Roast beef and mustard

Smashed avocado bagel (V)

Bruschetta with Parma ham

Bruschetta with tomato and basil

Lemon and coriander chicken

Grilled salmon

Goat's cheese, caramelised onions and squash quiche

Broccoli and stilton quiche

Ham and cheese quiche

Salmon and spinach quiche

Spanish tortilla muffin

Vegetable muffin 'Primavera' Mini Pizza - mushroom, peppers & onions

Mini Focaccina with parma ham, rockets & parmesan cheese

Salads...

Seasonal leave salad with cucumber and tomato

Pasta salad with sunblushed tomatoes and pesto

Greek Salad with feta cheese

Cous cous salad with roasted vegetables

Thai salad

Potato Salad

Desserts...

Chocolate Brownie

Luxury Chocolate cake

Strawberry Cheesecake

Lemon Drizzle

Fruit salad or Fruit Tartlet

Mini Muffin Chocolate or Blueberry

SNACKS & NIBBLES

Skewer Platter

£29.95

(for 6-8 guests)

An enticing selection of easy to eat, bite-size skewers. 6 pieces each of the following:

Chicken Kebabs with Peppers and Onions, Lamb Sheekh Kebab, Chicken Satay and Vegetable Kebabs (V)

Served with mint raita and sweet chilli dipping sauce.

Mezze Platter (V)

£18.95

(for 6-8 guests)

A tempting selection including mixed olives & feta, Mediterranean roasted vegetables, vegetable samosas and mixed leaf salad.

Served with ciabatta slices and hummus.

Charcuterie - Continental Meat Platter

£22.00

(for 6-8 guests)

Sliced Continental meats including salami, Parma ham, honey roasted ham and spicy chorizo.

Served with crispy ciabatta, mixed olives, pickles, chutney and balsamic dressing.

Traditional Cheese Platter (V)

£20.20

(for 6-8 guests)

A selection of three classic cheeses:

Cheddar, Stilton & Brie served with crackers, celery, grapes and roasted tomato chutney.

Crudit  Platter (V)

£12.95

(for 6-8 guests)

A selection of raw vegetables simply prepared, served with hummus for dipping.

Crisps & nuts

£3.00 per person

...add olives

+ £0.70 per person

CANAPÉS

Savoury:

£17.50 per person

5 canapés per person

Whether you want to offer your guests appetisers before their meal or provide an impressive accompaniment to your drinks reception, our canapé menu will not disappoint.

Choose five canapés for your guests from our menu below with a minimum order of 25 guests.

Meat:

Bacon Mousseline Tartlet, Sliced Celery and Paprika

Pastrami, Mustard, Gherkin on Ciabatta

Chorizo and Red Pepper Mousseline on Feuilleté

Duck Parfait, Rhubarb Compote, Flat Bread

Spicy Naan with Smoked Chicken Mousse, Coriander and Mango

Yorkshire Pudding with Beef and Horseradish (H)

Chorizo and Mashed Potato in Tortilla Cup (H)

Duck Pancake with Spring Onion (H)

Fish

Open Prawn with Tomato Mousseline on White Bread

Blinis with Mascarpone and Avruga Caviar

Tuna Mousseline with Celery & Peppers on White Bread

Smoked Salmon on Madeleine

Cut Smoked Salmon Mousse, Square Rye Bread, Saffron Butter, Long Chive

King Prawn with Fish Mayonnaise in Tortilla Cup

Smoked Salmon Tartar with Mascarpone On Blinis

King Prawn Butterfly & Sweet Chilli Dip (H)

Vegetarian

Grape with Cream Cheese and Pistachio Nut

Stilton Mousse with Pecan Nut Fig Puree on Blinis

Half Quail Egg, Spicy Mayo, Leek on Ficelle

Avocado Mousse with Parmesan Black Olive on Mediterranean Bread

Cut Mild Goats Cheese, Fig Chutney, Grape on Feuilleté

Mozzarella Base and Stick with Tomato Tapenade, Shallot Salsa, Black Olive

Vegetable Frittata Sundried Tomato (H)

Jacket Potato with Gruyere And Sea Salt (H)

Sweet:

£14.00 per person

4 canapés per person

For something a little different why not try our dessert canapé selection? Delicious mini versions of your full size favourites, handmade and created just for you!

Please choose four per person from the selection below with a minimum order of 25 guests.

Rich Chocolate Brownie with Fresh Raspberries and Cream

Coconut Quenelle

Sable, Passion Fruit Mousse, Candied Lime Zest

Mini Fresh Fruit Tartlet with Vanilla Cream

Banoffee Pie

Lemon and Almond Scone Topped with a Lemon Mousse and Kiwi

Rhubarb Crème Brûlée and Pistachio Dessert Tart

Lemon Tart

Mini Opera Gateau

DRINKS

Soft Drinks...

Fruit Juice Selection

£3.25

Orange, Apple and Cranberry

Served per litre jug approx. five servings

Vivreau still water

£1.80

One litre bottle, approx. five servings

Vivreau sparkling water

£1.80

One litre bottle, approx. five servings

Soft Drinks & bottled water

£1.95

(500ml recyclable PET bottle)

Please choose your selection from Coke, Diet Coke, Fanta Orange, Fanta Lemon and Sprite.

One Water still & sparkling.

Where no choice is made a variety will be provided.

Beers...

Becks Beer 275ml bottle

£3.50

Peroni 330ml bottle

£4.00

Stella Artois 330ml bottle

£4.00

London Pride 330ml bottle

£4.00

Bulmers Original Cider 568ml bottle

£5.20

White Wine...

House Wine, Il Banchetto Bianco, Italy

£15.40

Light and fresh with aromatic apple and peach notes on the nose and a dry, fresh palate that has an easy-drinking style and plenty of pear, citrus and apple fruit.

Tasari Inzolia, Sicily, Italy

£16.80

Traditional Sicilian wine made from indigenous grape variety. Light bodied and crisp, it has delicate flavours of citrus fruit and apples.

Moon River Pinot Grigio, Danube, Hungary

£18.90

Produced from grapes grown on the banks of the river Danube. Delicate peach and grapefruit characters combined with a ripe and zesty flavour and great minerality.

Valdivieso Chardonnay, Curico Valley, Chile

£21.00

Ripe, tropical fruit flavours alongside flavours of refreshing lemons and clean, crisp apples. It's deliciously fruity with the very tiniest hint of creamy vanilla.

Mas Puech Picpoul de Pinet, Languedoc-Roussillon, France

£24.00

The literal translation of the name Picpoul is 'lip-stinger' because of its refreshing nature. A very easy-drinking dry white, with apple and pear flavours.

Satellite Sauvignon Blanc Marlborough, New Zealand

£27.20

Owned and operated by the Johnson family, Spy Valley is one of Marlborough's few remaining 100% Kiwi family-owned wine companies.

Crisp and vibrant, with flavours of citrus fruit and passion fruit lingering on the refreshing finish.

Red Wine...

House Wine, Nyala Cabernet Sauvignon, South Africa

£15.40

This smooth Cabernet Sauvignon is full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose and a soft, yet full, palate of juicy plums.

Tasari Nero d'Avola, Sicily, Italy

£17.50

Another indigenous grape variety from Sicily. Full-bodied, with flavours of mature red fruits, dried prunes and earthy herbs.

Valdivieso Merlot Rapel, Lontue valley, Chile

£20.80

Ultra-smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashing of mocha coffee and chocolate.

Tilia Malbec, Argentina

£24.00

Tilia wines are made with a combination of fruit sourced from the traditional eastern sub-region of Mendoza. This medium-bodied, easy-drinking wine has aromas and flavours of plum, blackberry and dark chocolate, with a hint of pepper and spice.

Vivanco Rioja Crianza, Spain

£28.20

Aromas of violets, bright red fruit, vanilla and spice. There is a pleasant light toasty note which lingers on the finish.

Rosé Wine...

Vin de pays des Maures Rose Domaine D'Atros, Provence France **£27.00**

Cool and crisp with zesty pink grapefruit and raspberry on the nose, with a hint of strawberry and citrus.

Sparkling Wine...

Marquis de Valette Brut NV 75cl, France **£23.50**

A wine full of freshness, smoothness, finesse and fruits with fine and delicate bubbles

Bel Star Prosecco NV 75cl **£25.60**

Torre del Gall Cava Brut Reserva 2012 75cl **£24.50**

Cocktails...

Elderflower alcohol-free cocktail **£3.00 per glass (250ml)**
Elderflower cordial, apple juice, sparkling water, lime and mint **£15.00 per jug**

Gin & Elderflower cocktail **£6.00 per glass (250ml)**
Gin, elderflower, apple juice, sparkling water, lime and mint **£30.00 per jug**

Pimms Cocktail **£5.50 per glass (250ml)**
Pimms, lemonade, strawberries, cucumber, lemon, lime and mint **£27.50 per jug**

Classic Gin & Tonic **£5.50 per glass (250ml)**
Gin, tonic water and lime **£27.50 per jug**

Service staff...

Service: We can of course serve your drinks.

Please note that an additional charge of £13.00 per waiter/waitress per hour will be charged.

A minimum of 4 hours per staff applies.

Tablecloths....

We can provide linen tablecloths on request at the following price:

£11.00 per tablecloth (ordered 7 days or more prior to the event)

£30.00 per tablecloth (ordered 6 days or less prior to the event)

Booking Information, Terms & Conditions

Catering at Little Titchfield Street, Wells Street

- The sites above unfortunately do not have kitchen facilities. Therefore we can only provide cold food items in these locations. For large functions (over 50 guests) we reserve the right to provide disposable cups, glasses and crockery due to logistics.
- At Wells Street, only disposable cups, glasses and crockery will be used.

Minimum Orders

- All prices are per person or per platter unless otherwise stated
- Beverage and food orders are for a **minimum of 10 guests** or one platter unless otherwise stated. If you require catering for a more intimate function please contact us to discuss your options and we will be pleased to create a bespoke menu for you.
- To ensure that we are able to meet your expectations to a consistently high standard, the following order periods apply:
Food Orders: We require food orders **7 working days** in advance of your event.
Beverage Orders: We require beverage orders **5 working days** in advance of your event

- Late Orders: We will endeavour to meet orders placed after this time period however this cannot be guaranteed. Please contact us directly if you wish to place an order after this time period has passed. A late order fee may be applicable in this situation.

Cancellation Policy

- In the unfortunate event that you need to cancel your booking, no charge will be incurred for catering if we are notified at least **7 working days** before the date of the event. Cancellation between **5-7 working days** in advance will incur a cancellation charge of 50% of the total order price and cancellation **less than 5 working days** prior to the event will incur a 100% charge of the total order price.

Drinks on consumption

- Only house wine can be ordered on consumption. Sale or return only applies for orders **over 10 bottles**. A **maximum of 5 bottles** can be returned if unopened and returned to the catering team after the event.

Equipment and Service

- Linen is not included with your order. If you would like linen such as tablecloths or napkins please speak to your sales contact who will be pleased to provide a quotation for you. Disposable napkins will be used if no linen is ordered and slip cloths will be provided if necessary.
- In an attempt to reduce our glass use, all water for hospitality is supplied in re-usable bottles. A charge of £5.00 per bottle will be levied to the booking if these bottles are not returned with the order. Any loss or damage to cutlery, crockery or glasses will also have a cost associated.
- Staff costs are inclusive with all orders to set up the catering, periodically check the function and clear down at the end of the function. If you would like a member of staff to stay with you throughout your event this will be charged at £13.00 per hour per staff member required. A minimum of 4 hours per staff applies.

