

UNIVERSITY OF WESTMINSTER
HOSPITALITY

MENU



WELCOME TO HOSPITALITY

We are delighted to present our hospitality brochure for Spring / Summer 2022.
Within these pages you should find everything you need to support your event.

All prices are per person, unless otherwise stated.

All prices are VAT exclusive



SOFT DRINKS

► Hot Drinks

Filter coffee and specialty tea selection - £1.90

Filter coffee, specialty tea selection & biscuit selection - £2.45

► Cold Drinks

Orange, apple or cranberry juice - £3.25 per litre 380/420/220kcal

Still or sparkling chilled filtered water - £2.10 per litre

Assorted 500ml PET soft drinks - £2.10*

*a 20p sugar levy will be applied to regular Coca-Cola



BREAKFAST

► Breakfast Rolls

Crispy back bacon - £2.20	367kcal
Breakfast sausage - £2.20	502kcal
Halal chicken sausage - £2.20	416kcal
Field mushroom & roast tomato (vegan) - £2.20	283kcal

► Light Breakfast

Mixed mini Danishes - £2.40	
Plain croissant - £1.90	345kcal
Almond croissant - £2.20	338kcal
Vegan raspberry croissant - £2.20	298kcal
Selection of mini yoghurt pots topped with granola - £2.20	
Seasonal fruit skewers - £2.50	67kcal

► Full Breakfast – served buffet style

Minimum order of 20 people

Full English – pork sausage, back bacon, grilled mushrooms, baked beans, hash browns, grilled tomato & scrambled egg - £6.25	652kcal
Veggie English – roasted peppers & onions, grilled mushrooms, baked beans, hash browns, grilled tomato & scrambled egg - £6.25	478kcal



WORKING LUNCHES

- ▶ **Simple Sandwich Lunch (serves 5)**
Choice of meat, fish, vegetarian or mixed sandwiches - £32.50
- ▶ **Regular Sandwich Lunch (serves 5)**
As Simple Sandwich Lunch, plus hand cooked crisps - £35.00
- ▶ **Premier Sandwich Lunch (serves 5)**
As Regular Sandwich Lunch, plus fruit bowl & 2 finger food items - £65.00
- ▶ **Platinum Working Lunch (serves 5)**
As Premier Working Lunch, plus tea, coffee & fruit juice - £75.00

Gluten free and vegan options are available for all of the above lunches.

- ▶ **Fancy a little extra?**
 - Smoked Butterbean Houmous and Crudities Box (vegan) - £4.25 299kcal
 - Large House Salad (serves 5) (vegan) - £4.95 130kcal



FINGER FOOD

- ▶ Your choice of 3 of the below - £9.00 per person
- ▶ Minimum order of 10 people

- ▶ From the Greengrocer

Falafels with hummus and pomegranate (vegan)	287kcal
Tomato & basil bruschetta (vegan)	151kcal
Vegetable samosas & onion bhaji's, onion salad & mango chutney (vegan)	268kcal

- ▶ From the Butcher

Minted lamb koftas & raita	198kcal
Chicken katsu skewers	152kcal
Sausage roll bites with sweet pickle	485kcal

- ▶ From the Fishmonger

Tempura king prawns, sweet chilli dipping sauce	196kcal
Cod goujons, tartare sauce	208kcal
Smoked salmon & smashed avocado croutons	128kcal



DAY DELEGATE PACKAGES

► Breakfast

Coffee and speciality tea tray, juice selection, morning roll selection, fruit platter & yoghurt pots - £8.25 per person

► Mid-Morning

Selection of fresh baked morning pastries, coffee and speciality tea tray & juice selection - £4.50 per person

► Lunch

Selection of fresh cut sandwiches, hand cooked crisps, a bowl of seasonal whole fruit, coffee and speciality tea tray & juice selection - £10.95 per person

► Afternoon

Afternoon bakery cake selection, fruit skewers, coffee and speciality tea tray and juice selection - £6.75 per person

► Full Day Package

All of the above, delivered at your convenience - £27.75 per person



BOWL FOOD

► Your choice of 3 of the below - £18.00 per person

► Minimum order of 50 people

► From the Greengrocer

Vegan chilli, rice, guacamole & tortillas (GF) 668kcal

Classic mac 'n' cheese 367kcal

Toasted sesame tofu, sweet chilli noodles 378kcal

► From the Butcher

Honey & mustard glazed sausages, mash & gravy 336kcal

Korean BBQ chicken and rice 578kcal

Tomato pasta, meatballs, basil & mozzarella 498kcal

► From the Fishmonger

Scampi, chips & tartare sauce 345kcal

Teriyaki salmon & sticky rice 286kcal

Tempura king prawns, Asian slaw 196kcal



GRAZING TABLES ALL SERVE 6

► British Picnic Table - £42.00

Cheddar cheese, gammon ham, Brussels pate pots, sausage rolls, sweet pickle, apple, celery, sliced baguette & butter, garden salad & house slaw
1378kcal

► Italian Deli Table - £63.00

Salami Milano, prosciutto crudo, Capri basil, tomato & mozzarella skewers, charred vegetables, rocket & Parmesan salad, sliced ciabatta, oil and balsamic & marinated olives
689kcal

► Seafood Table - £72.00

Retro prawn & lettuce cups, smoked mackerel pate pots, smoked salmon, peppered mackerel, tartare salsa, lemon wedges, courgette & fennel salad, crusty bread & butter
892kcal

► Mezze Table - £54.00

Baked falafels, lamb kofta kebabs, hummus & crudites, sumac roast vegetables, marinated olives, feta, Greek salad & flatbread
757kcal

► Vegan Mezze Table - £42.00

Baked falafels, artichoke hearts, hummus & crudites, sumac roast vegetables, marinated olives, Greek slaw & flatbread
531kcal



■ SNACKS & SWEET TREATS

► Nibbles

Japanese rice crackers (vegan) - £2.50	196kcal
Fruit & nut mix (vegan) - £2.50	230kcal
Retro sweet mix - £2.50	298kcal

► Bakes & Slices

Gluten free millionaire's shortbread slice - £2.25	317kcal
Flapjack slice - £2.25	295kcal
Rocky road honeycomb slice - £2.25	318kcal
Double chocolate brownie slice (vegan) - £2.25	275kcal

► Muffins

Blueberry crumble - £3.00	466kcal
Triple chocolate - £3.00	473kcal
Banana & salted caramel- £3.00	489kcal
Gluten free lemon drizzle - £3.00	392kcal

► Cakes

Gluten free fudge cake- £3.50	375kcal
Gluten free carrot cake - £3.50	490kcal
Jaffa cake (vegan) - £3.50	342kcal
Rainbow drip cake- £3.50	666kcal
Chef's selection – A selection of all of the above - £3.50	



DESSERT POTS & FRUIT

► Dessert Pots – Minimum order of 15 per pot

Chocolate mousse (GF) -£2.50	192kcal
Set vanilla cream with raspberry coulis (GF) - £2.50	171 kcal
Apple crumble fool - £2.50	366kcal
Eton mess (GF) - £2.50	308kcal
Brownie trifle (vegan) - £2.50	166kcal

► Fresh Fruit

Fresh fruit skewers (GF) - £2.50	67kcal
Seasonal fruit platter (serves 8) (GF) - £27.00	108kcal
Seasonal fruit bowl (8 pieces) (GF) - £9.60	



VEGETARIAN CANAPE MENU

Selection of 4 per person

Minimum order of 25 people

- ▶ Grape with cream cheese and pistachio nut
- ▶ Stilton mousse with pecan nut, fig puree on blinis
- ▶ Asparagus and sundried tomato sesame seeds on blinis
- ▶ Avocado, Parmesan & black olive
- ▶ North African minted couscous on carrot
- ▶ French bread of mozzarella, sun-blushed tomato and pesto
- ▶ Crunchy vegetables wrapped in spinach tortilla
- ▶ Mozzarella base with tomato tapenade, shallot salsa & black olive brochette

£16.00 per person



MEAT CANAPE MENU

Selection of 4 per person

Minimum order of 25 people

- ▶ Bacon mousseline tartlet, sliced celery and paprika
- ▶ Baguette with parfait de canard and orange confit
- ▶ Spicy naan with smoked chicken mousse, coriander and mango
- ▶ Chorizo and red pepper mousseline with spring onion
- ▶ Parma ham on ciabatta with Parmesan shavings
- ▶ Chicken & ham toasted club triangle sandwich
- ▶ Emincé of smoked duck with sesame seeds on baguettine
- ▶ Open bagel with smoked chicken mousse, toasted almond flakes & spring onion

£16.00 per person



FISH CANAPE MENU

Selection of 4 per person

Minimum order of 25 people

- ▶ Blinis with mascarpone and Avruga caviar
- ▶ Cut smoked salmon roulade, wasabi, pink peppercorn, chives, caprice ficelle
- ▶ King prawn with mayonnaise in tortilla cup
- ▶ Tortilla cup Caesar salad with quail egg and anchovy
- ▶ King prawn ash tartlet with avocado mousse & cherry tomato
- ▶ Mini bagel, smoked salmon, tartar, mascarpone and chives
- ▶ Smoked salmon with salmon mousse and lemon zest on brown bread

£16.00 per person



DRINKS

▶ Beers, Ales & Cider

Becks Bier, NRB 275ml - £3.50

Heineken NRB 330ml - £3.50

Peroni Nastro Azzurro (GF) 330ml - £4.00

Becks Blue (AF) NRB 275ml - £2.00

Magners Original NRB 568ml - £5.50

▶ Cocktails

Elderflower Alcohol-free Cocktail

Jug - £15.00

Gin & Elderflower Cocktail

Jug - £30.00

Classic Gin & Tonic

Jug - £28.50

Pimm's

Jug - £28.50

30kcal



WINE

▶ Sparkling Wine – all 75cl

Borsari Spumante Extra Dry NV £25.00

Torre del Gall Cava Brut Reserva £27.00

Belstar Prosecco NV £29.00

▶ Red Wine – all 75cl

Alto Bajo Cabernet Sauvignon £18.00

Le Troubadour Carignan Grenache Vin de France £19.00

Villa dei Fiori Montepulciano d'Abruzzo Alamos Malbec £20.50

Vivanco Rioja Crianza £25.00

▶ Rose Wine – all 75cl

Petit Papillon Grenache Rose Vin de Pays d'Oc £20.00

▶ White Wine – all 75cl

San Abello Sauvignon Blanc £17.00

Le Troubadour Ugni Blanc Colombard Vin de France £19.00

Conto Vecchio Pinot Grigio delle Venezie The £21.00

Mas Puech Picpoul de Pinet Coteaux du Languedoc £25.00



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

Minimum Orders

There is a minimum spend of £200 during evenings and weekends.

Booking Terms

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 8 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



TERMS & CONDITIONS

continued

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 be charged back to the booker

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 the following rates

Bookings between 8.00 – 17.00	£15.00 per hour, 2 hour minimum
Bookings outside of 8.00 – 17.00	£15.00 per hour, 4 hour minimum



A top-down view of a rustic Italian antipasto platter. The platter is set on a dark, textured wooden surface. It features a large wedge of crusty bread, a bowl of roasted red peppers, a bowl of green pesto, a bowl of marinated mushrooms, a bowl of red tomato sauce with basil, and various meats including prosciutto, salami, and ham. There are also yellow and red peppers, a tomato, and fresh basil leaves scattered around.

ADULTS
NEED
AROUND
2000
KCAL A DAY

ALLERGENS

Full allergen information is available for all items included in this brochure.
Alternatively, ask a member of staff on the day of your event.