



HOSPITALITY MENU

University of
Hertfordshire **UH**

WELCOME TO HOSPITALITY

We are delighted to offer you a fresh looking and tasting hospitality offer. Created with your function, special event and hospitality needs in mind. We have put together a menu incorporating both classic best sellers and often requested items, alongside some innovative and “on-trend” dishes and ingredients. Helping provide you with consistent quality, and the ability for it to be delivered (and collected) discreetly.

Can't see what you want on the menu? No problem, our team are more than happy to build menus for bespoke functions and events, please contact us

We would also be delighted to support your events with BBQ's, pop ups, street food vans, bars or anything slightly outside the norm. As always, we value your feedback on an ongoing basis and will use it to shape future offers and seasonal tweaks to our menus.

Stuart Fildes - Executive Chef



BOOKING HOSPITALITY

Invoicing

All prices include VAT at the current rate.

Time of Bookings

All catering bookings can be made between 08:30 and 16:30 Monday to Friday. Bookings outside of these times will be treated as a special event and an out of hours service charge may apply

Clearing

Please specify the time you want your room cleared. By default this will be 90 minutes after your delivery.

Notice Periods

Hirers must confirm numbers for any catering requirements at least 7 days prior to the date of hire. Any catering orders made less than 7 days prior to the booking may be subject to a late booking charge.

Minimum Orders

Refreshment Break orders require a minimum of 20 people.

Working Lunch orders require a minimum of 8 people.

Equipment

All equipment provided must be returned after your event. Any missing items will be charged for.



BREAKFAST & REFRESHMENT BREAKS

	Price £ (per person)	kcal (per portion)
Classic Breakfast (Minimum 12 people) A selection of rolls and Sandwiches including; Crispy Back Bacon, Breakfast Sausage, Mushroom, Spinach & Pepper sourdough sandwich (vg) Tea, coffee and fruit juice	9.55	496
Continental Breakfast (Minimum 12 people) Croissant with jam and butter. A selection of pots including; Coconut chia seed topped with fruit, Greek yogurt with granola and fresh melon pot Tea, coffee and fruit juice	9.55	724
Refreshment Break (Minimum 12 people) Tea and coffee served with breakfast pastries or cookies or cake (please specify) (Vegan/Gluten Free options available on request)	5.70	344
Refreshment Break (Minimum 12 people) Tea, coffee and selection of wrapped biscuits (Vegan/Gluten Free options available on request)	4.50	128

adults need around 2000 kcal a day



Other Drinks and Snacks

	Price £	kcal (per serving)
Fresh Fruit Juice – 1 litre (c. 6 servings) A selection of fresh fruit juices – Orange, Apple and Cranberry	3.55	70
Infused Water – 1 litre (c. 6 servings) Chilled water infused with mint or citrus	2.70	0
Individual Mineral Water – 500ml, still or sparkling	2.10	0
Breakfast Pastry Selection Selection of 12 breakfast pastries including pain au chocolate, croissant and cinnamon swirl	23.70	361
Cake Selection Brownies, Flapjacks, shortbread & Lemon Drizzle cake. 12 pieces	27.30	331
Box of Doughnuts (12 doughnuts, mix of iced and jam filled)	15.90	238
Cookie Platter (12 freshly baked cookies)	16.50	221

adults need around 2000 kcal a day



PIZZA

12" Chicago Town Pizza, Served in a box (minimum 8 pizzas)

Each pizza will be cut into 6 slices
and is suitable for 2 as a meal or 4 as a snack

Cheese & Tomato **V**
Spicy Pepperoni

Extras

Potato wedges with salsa

Sweet potato wedges with salsa

Garlic Bread (4 slices)

Louisiana Hot Chicken Wings (3 per portion)

9 chicken nuggets with sour cream & Sriracha dip

Bottled Drink (coke zero, fanta zero or iced tea)

Bottled Beers Camden Hells lager, Brew Dog Punk IPA,
Estrella Galicia (Gluten Free)

House Wine (700ml) - Red, white or rose

Price £ (per
person)

kcal (per
portion)

10.75

870

Per pizza

*Based on ½
a pizza*

3.00

430

4.20

313

1.80

308

4.20

346

6.55

724

2.20

0-50

5.40

14.40

adults need around 2000 kcal a day



WORKING LUNCH

Sandwich Lunch (minimum 8 people)

A selection of sealed sandwiches including Double Cheese, Egg Mayo, Tuna Mayo and Chicken and Sweetcorn, with bottled water, fresh fruit and crisps.

3 items per person. 50% vegetarian

Please ask for Gluten Free, Halal or Vegan options

Sandwich Platters (serves 4-5, equivalent to 5 rounds of sandwiches)

Mixed Classic Platter – contains 2 vegetarian, 2 meat & 1 fish

Mixed Vegetarian Platter – contains 4 vegetarian and 1 vegan

Mixed Meat Platter – contains Chicken, Ham & BLT

Please ask for Gluten Free, Halal or Vegan options

Additional items

Fruit Bowl (serves 10, selection of fruit in season)

Cut Fruit Platter (serves 10-12, includes pineapple, melon & strawberries)

Cheesecake Platter (selection of 12 cheesecake pots)

Cheese Board (Selection of cheese, crackers, grapes & celery)

Crisp Bowl – Tyrrell's sea salt crisps – serves 8

Price £ (per person)

kcal (per portion)

7.15

646

31.50

387

31.50

410

31.50

392

18.78

120

36.90

108

21.55

453

33.00

172

5.70

196

adults need around 2000 kcal a day



Grazing Boards

Boxed and delivered to your location, these boards are designed to be shared between 8-12 people. Can be served as an accompaniment to sandwich platters

Indian Snack Selection (V)

12 Samosa, 18 bhaji and 18 pakora served with mini papadum and a selection of dips

Middle Eastern Selection (VG)

6 Flatbreads, 24 falafel, houmous, roasted vegetables and salad leaves

Far East selection

18 Vegetable Gyoza, Korean style chicken, prawn crackers, 18 mini spring rolls and crispy seaweed

American selection

Mac and cheese bites, 12 pizzas slices, 12 garlic bread & Louisiana chicken wings

Crudité Board (V)

Smoked Butterbean houmous, salsa, and sriracha sour cream dips with crudité and flatbread

Price £ (per board)	kcal (per portion, based on 8 portions per board)
------------------------	---

42.55	550
-------	-----

48.60	477
-------	-----

55.80	506
-------	-----

58.20	1007
-------	------

39.30	228
-------	-----



adults need around 2000 kcal a day

FARMACY SALADS

Boxed and delivered to your location, the grazing salads are designed to be shared between 8-12 people. Can be served as an accompaniment to sandwich platters. Also available as individual salad boxes

Greek Green Salad

Quinoa and Barley salad with fresh green veggies, feta cheese and a mint and parsley dressing



42.00

7.80

343

456

Quinoa, Marshmallow & Roasted Root Succotash

Quinoa, sweet potatoes and squash, soft marshmallows and a chilli and cumin dressing



42.00

7.80

233

309

Wast'd Pesto Chicken and Whole Wheat Pasta Salad

Wholewheat pasta with grilled chicken, mint and rocket pesto and toasted almonds



42.00

7.80

294

392

Cantaloupe, Cucumber, Tomato & Mozzarella Panzanella Salad

Melon, mozzarella tossed with tomatoes and cucumbers and fresh croutons



42.00

7.80

171

228

adults need around 2000 kcal a day

Price £ (per person)

kcal (per portion – based on 8 portions per large salad box)



FOODS TO NOURISH THE MIND, BODY & SOUL



We understand that food allergies and intolerances may present a serious health problem to some of our customers. Our menu dishes are prepared in environments that are not free from nuts, seeds, soya, gluten or lactose. We cannot guarantee that any of our dishes do not contain traces of these ingredients or other allergens. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. If you have any concerns about the presence of allergens in any of our dishes, please do not hesitate to ask a member of our catering team who will happily assist you with your enquiry.

