



# 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 drop us an email on [hospitality@herts.ac.uk](mailto:hospitality@herts.ac.uk).

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

When making your initial booking please email [hospitality@herts.ac.uk](mailto:hospitality@herts.ac.uk) and a quote will be provided for you. Please provide a valid UH budget code if internal. If you require invoicing please email for an account to be opened, note that VAT will apply at the current rate for invoiced orders.

## **Collections**

Please specify the time you want your room cleared. By default this will be 60 minutes after your delivery.

## **Notice Periods**

All catering bookings must be made via email and must be made no later than 10 working days before the event. Any out of hours events (Prior to 08:30 or after 16:30 or at weekends) must be emailed to hospitality and a quote will be prepared. Availability of delivery slots is on first come, first served basis so please order as far in advance as possible to book your deliveries.

## **Minimum Orders**

Refreshment Break orders require a minimum of 12 people.

Working Lunch orders require a minimum of 8 people.

## **Surcharges**

Additional charges will apply if catering equipment is not left in the delivery location or if we are unable to clear the room at the times stated. For out of hours bookings additional charges may apply, please ask for a quote.

## **Locations**

We can deliver to most areas on campus, but please ensure your room is suitable for the event and has sufficient furniture. Rooms will be cleared at the time specified on the catering booking.

## **Nutritional Information**

A guide to the nutritional content of the menu is included. If you want further details or have specific requirements please get in contact with us. Note, all items are subject to availability and could be substituted for similar items



# BREAKFAST & REFRESHMENT BREAKS

	Price £ (per person)	kcal (per portion)
<b>Classic Breakfast</b> (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	10.50	496
<b>Continental Breakfast</b> (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	10.50	724
<b>Refreshment Break</b> (Minimum 12 people) Tea and coffee served with breakfast pastries or cookies or cake (please specify) (Vegan/Gluten Free options available on request)	6.30	344
<b>Refreshment Break</b> (Minimum 12 people) Tea, coffee and selection of wrapped biscuits (Vegan/Gluten Free options available on request)	4.98	128

*adults need around 2000 kcal a day*



# Other Drinks and Snacks

	Price £	kcal (per serving)
<b>Fresh Fruit Juice – 1 litre (c. 6 servings)</b> A selection of fresh fruit juices – Orange, Apple and Cranberry	3.90	70
<b>Infused Water – 1 litre (c. 6 servings)</b> Chilled water infused with mint or citrus	3.00	0
<b>Individual Mineral Water – 500ml, still or sparkling</b>	2.34	0
<b>Breakfast Pastry Selection</b> Selection of 12 breakfast pastries including pain au chocolate, croissant and cinnamon swirl	26.10	361
<b>Cake Selection</b> Brownies, Flapjacks, shortbread & Lemon Drizzle cake. 12 pieces	30.30	331
<b>Box of Doughnuts (12 doughnuts, mix of iced and jam filled)</b>	21.54	238
<b>Cookie Platter (12 freshly baked cookies)</b>	18.00	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)

11.82

870

*Per pizza*

*Based on ½  
a pizza*

3.30

430

4.62

313

1.98

308

4.62

346

7.20

724

2.34

0\*-50\*\*

5.58

15.84

*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)

7.86

646

34.68

387

34.68

410

34.68

392

20.70

120

40.62

108

23.70

453

36.30

172

6.30

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

*adults need around 2000 kcal a day*

Price £ (per board)	kcal (per portion, based on 8 portions)
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46.80	550
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53.46	477
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61.38	506
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64.20	1007
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43.32	228
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# 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.

## Greek Green Salad

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



46.20

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

343

## Quinoa, Marshmallow & Roasted Root Succotash

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



46.20

233

## Wast'd Pesto Chicken and Whole Wheat Pasta Salad

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



46.20

294

## Cantaloupe, Cucumber, Tomato & Mozzarella Panzanella Salad

*Melon, mozzarella tossed with tomatoes, cucumber and fresh croutons*



46.20

171

*adults need around 2000 kcal a day*



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.

