



# HOSPITALITY

Hospitality Menu 2023/2024

University of Huddersfield

CUSTOMER  
SERVICE  
EXCELLENCE<sup>®</sup>



FIRSTLY

# WELCOME

TO OUR HOSPITALITY BROCHURE

We are delighted to present our menu to accompany your event at the University of Huddersfield.

Our team will strive to deliver good quality food and beverages for your meetings and events. Should you require a bespoke Menu service or wish to discuss your event please contact [cateringorders@hud.ac.uk](mailto:cateringorders@hud.ac.uk)

The hospitality team

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OUR BOOKING

# POLICY

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To ensure that we can provide you with great quality produce, when placing an order, we require a minimum of 3 working days notice for orders Monday-Friday and a minimum of 10 working days notice for evening and weekend orders.

All bookings are to be placed via emarket, before hospitality will be provided.

Reductions in final numbers may incur a charge.

## Day Bookings

8.00am-5.30pm

Monday - Friday  
3 working days notice  
Minimum of 5 guests  
Serving on request

## Evening Bookings

5.30pm-10.00pm

Monday - Friday  
7 working days notice  
Minimum of 40 guests  
Minimum service cost £55 for 4 hours

## Weekend Bookings

8.00am-5.30pm

10 working days notice  
Minimum of 40 guests  
Minimum service cost £95 for 4 hours

## Cancellations

More than 2 working days  
Between 1 & 2 working days  
Less than 1 working day

No charge  
50% charge  
Full charge

# ALLERGENS

Our team is committed to meeting the needs of guests with special dietary requirements, including catering for those with food allergies/intolerances.

When making a hospitality booking customers are strongly advised to specify the requirements of any guests that have a food allergy or intolerance when booking, Alternatively please contact our hospitality team for guidance. We may be unable to accommodate a guest's individual dietary requirements during an event or meeting if we have not previously been notified.

Once the Catering Team have delivered self service catering it is the responsibility of the event organiser or nominated person to minimise the risk of contamination between different products, ie. ensure that tongs are used for products that they are allocated, that meals that are individually prepared and labelled for those with food sensitivities are allocated to the correct individuals, that space is maintained between products and that the correct product labelling is kept with the correct product.



The University of Huddersfield Catering Department is unable to guarantee a completely allergen free environment as we use products containing the 14 common allergens within our food preparation areas. However, we will aim to minimize the risk of exposure, encourage self-responsibility and plan for effective response to possible emergencies.



HOT & COLD

# BEVERAGES

All prices are per person, Minimum 5 people

**Mineral water (500ml bottle)** **£1.25**

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**Mineral water (1.5L bottle)** **£2.75**

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**Fruit Juice 1L** Choice of Orange, Apple, Cranberry **£2.95**

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**Cans of Pop** **£1.25-£1.45**

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**Tea/Coffee** **£1.80**

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**Tea/Coffee & Biscuits** **£2.75**

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**Tea & Coffee, Juice & Water** **£2.65**

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**Tea, Coffee, Juice, Water & Biscuits** **£3.30**

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**OUR COFFEE GROUND WASTE IS COMPOSTED ON THE  
UNIVERSITY GROUNDS**





## ADD SOME BISCUITS TO YOUR PACKAGE

Home Baked Cookies	£1.40
.....	
Mini Pack of Biscuits	Per Pack £1.30
.....	
Gluten Free Biscuits	Per Pack £1.45
.....	



# BREAKFAST & ELEVENSES

All prices are per person

## SANDWICHES

Freshly cooked and served in white teacakes

**Local Back Bacon/Sausage** £3.00

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**Vegetarian Sausage** £3.00

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## BREAKFAST Minimum 5 people

**Selection of Glazed Danish Pastries** £2.45

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**Jam Filled Vegan Croissant** £2.50

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**Cinnamon Breakfast Bun, Greek Yoghurt  
& Fruit Compote** £3.25

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**Granola & Yoghurt Fruit Pot** £2.65

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## BREAKFAST & ELEVENSES

### FRESH FRUIT

All platters serve 8

<b>Fresh Whole Fruit, Including Apples, Oranges, Pears &amp; Bananas</b>	<b>£7.50</b>
.....	
<b>Melon &amp; Grape Platter</b>	<b>£13.00</b>
.....	
<b>Sliced Seasonal Fruit Platter</b>	<b>£16.50</b>

## SWEET TREATS

All prices are per slice

<b>Artisan Tray Bake</b>	<b>£2.50</b>
(Flapjack, Brownie, Bakewell, Granola)	
.....	
<b>Luxury Artisan Triple Layer Cake</b>	<b>£3.50</b>
.....	
<b>Vegan Artisan Triple Layer Cake</b>	<b>£3.75</b>
.....	
<b>Gluten Free Triple Layer Cake</b>	<b>£3.75</b>
.....	
<b>Individually Wrapped Cake Bars</b>	<b>£2.65</b>
(Gluten Free Brownie, Vegan & GF Apple & Elderflower Slice)	
.....	



# SANDWICHES

Minimum 5 people

All Platters served with Salted Crisps  
Four Quarters per Person

## Classic Platters

### Vegetarian

PLATTERS FOR 3 £11.55 | PLATTERS FOR 5 £18.25

**Egg Mayonnaise & Cress (V)**

.....

**Cheese Savoury (V)**

.....

**Cheddar & Tomato (V)**

.....

### Meat

PLATTERS FOR 3 £12.95 | PLATTERS FOR 5 £19.20

**Ham, Cheddar & Mustard Mayonnaise**

.....

**Chicken Mayo & Sweetcorn**

.....

**Bacon, Lettuce, Tomato**

.....

### Fish

PLATTERS FOR 3 £13.55 | PLATTERS FOR 5 £19.80

**Tuna Mayonnaise**

.....

**Pink Salmon & Cucumber**

.....

**Prawn Marie Rose**

.....

# Luxury Platters

## Vegetarian

PLATTERS FOR 3 £15.15 | PLATTERS FOR 5 £24.15

**Double Egg & Cress (V)**

.....

**Pesto, Mozzarella, Tomato & Rocket (V)**

.....

**Mature Cheddar Ploughmans (V)**

## Meat

PLATTERS FOR 3 £15.50 | PLATTERS FOR 5 £25.50

.....

**Ham, Cheddar & Mustard Mayonnaise**

.....

**Chicken Caesar**

.....

**Bacon, Lettuce, Tomato**

.....

## Fish

PLATTERS FOR 3 £16.35 | PLATTERS FOR 5 £26.25

**Tuna, Sweetcorn & Lettuce**

.....

**Pink Salmon & Cucumber**

.....

**Prawn & Cream Cheese**

.....







## Sandwiches



### Vegan Sandwiches

Each £5.20 | PLATTERS FOR 3 £15.60

**Vegan Cheese Ploughman's**

.....

**Vegan Cheese Savoury**

.....



### Gluten Free Sandwiches

Each £5.50 | PLATTERS FOR 3 £16.50

**Egg & Cress**

.....

**Ham & Cheese Savoury**

.....

**Tuna Mayonnaise & Cucumber**

.....

# LIGHT BITES

All prices are per person. The menu is subject to seasonal changes

**Wensleydale & Sundried Tomato Tart (V)**

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**Classic Indian Selection with Mango Chutney (V)**

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**Mac 'n' Cheese Croquettes (V)**

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**Chilli, Maple & Ginger Glazed Vegan Cocktail Sausage (Ve)**

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**Pea & Mint Falafel with Tzatziki Dip (V, GF)**

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**Spicy Sweetcorn Fritter (Ve, GF)**


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**Spiced Chicken Skewer with Raita (GF)**

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**Homemade Mini Artisan Sausage Roll**

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£3.50  
Two Items

£5.25  
Three Items

£7.00  
Four Items

# HANDCRAFTED BUFFETS

All prices are per person. Plates, cutlery & condiments included.  
Minimum 8 People on all handcrafted buffets

## TASTE OF YORKSHIRE BUFFET £13.75

**Potted Beef with Sea Salt Butter & Rye Bread**

**Honey Roast Ham with English Mustard and Pickles**

**Spiced Chicken Skewer & Mint Yoghurt Dip**

**Wensleydale & Sundried Tomato Quiche (V)**

**Rosemary Breaded Brie Wedge with Red Onion Jam (V)**

**Dressed Celery, Apple & Cucumber Salad (Ve)**

**Marinated Heirloom Tomatoes (Ve)**

**Selection of Artisan Breads & Butter (V)**

**Selection of Cake Bites (V)**

## HANDCRAFTED BUFFETS

### CHEF'S CHOICE BUFFET

£9.00

**Peri Peri Chicken Samosa with Mango Chutney**

**Brie and Red Onion Jam Quiche (V)**

**Selection of Sandwiches**

**Fresh Fruit (Ve)**

### TOTALLY VEGAN BUFFET

£13.75

**Onion Bhaji and Mango Slaw Flatbread**

**Red Pepper Hummus with Crudites**

**Vegan Feta and Tomato Bruschetta**

**Chilli, Maple & Ginger Glazed Vegan Cocktail Sausages**

**Salt and Pepper Vegan Nuggets**

**Fresh Fruit Platter**

# HANDCRAFTED BUFFETS

## GRAZING BOARDS

We offer a Range of Bespoke Grazing Boards upon request:

Mediterranean Selection

Cheese Board

British Favourites

Moroccan Selection

Indian Selection

Tastes of Asia Selection





# CONFERENCE PACKAGES

All prices are per person. Plates, cutlery & condiments included.  
Minimum 10 People on all conference packages

## Conference Package One

**£15.95**

Arrival -

Coffee, Tea & Juice/Water

Mid Morning -

Coffee, Tea & Biscuits

Lunch -

Selection of Sandwiches  
Served with Crisps, Fresh Fruit,  
Juice & Water

Afternoon -

Coffee, Tea & Mini Cakes

## Conference Package Two

**£23.00**

Arrival -

Coffee, Tea & Juice/Water

Mid Morning -

Coffee, Tea & Pastries

Lunch -

Selection of Sandwiches

Served with Crisps, House salad  
(V), Slaw, Chicken Skewer, Spicy  
Sweetcorn Fritter  
Juice & Water

Afternoon -

Coffee, Tea & Mini Cakes



# HOT BUFFET LUNCHES

**We can offer a hot buffet lunch made with fresh seasonal ingredients to meet customer needs. Offer will include meat and vegetarian dishes and accompanying side dishes. Availability dependant on numbers and location.**

Served between 12.15-13.30 | Minimum 20 people

## PIZZA

### PIZZA SELECTION

12" Pizza cut into 6 slices

Served between 12.00-14.00 | Minimum order 5 Pizzas

**MARGHERITA** (V)

£7.50 Per Pizza

**VEGGIE SUPREME** (V)

£8.00 Per Pizza

**BEEF PEPPERONI**

£8.50 Per Pizza

Pots Of Dips –

BBQ, Mayonnaise, Garlic Mayonnaise, Sweet Chilli

65p Per Pot

# AFTERNOON TEA

Set up with our traditional afternoon tea stands, and crockery, decorations also available on request, Minimum 8 people

**£13.75** Per Person

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A selection of sandwiches with:

**Yorkshire Ham**

.....

**Cheese Ploughmans (V)**

.....

**Prawn Marie Rose**

.....

**Double Egg & Cress (V)**

.....

**HOMEMADE SCONES**

Served with Jam and Cream (V)

**A SELECTION OF LUXURY CAKES (V)**

**COFFEE & TEA**







# ALCOHOLIC DRINKS

## HOUSE WINE (Ve)

Valdermoro, Sauvignon Blanc, Merlot, Rose

£17.50

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## SPARKLING

Processco (Ve)

£21.95

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WE CAN PROVIDE YOU WITH BESPOKE WINE TO ACCOMPANY  
ANY MENU, A CASH BAR IS AVAILABLE UPON REQUEST



## BEERS AND CIDER

<b>Budweiser 330ml (Ve)</b>	<b>£3.85</b>
.....	
<b>Becks 330ml (Ve)</b>	<b>£3.85</b>
.....	
<b>Magners/Bulmers 568ml (Ve)</b>	<b>£4.95</b>
.....	
<b>Fruit Cider 500ml (Ve, GF)</b>	<b>£5.50</b>
.....	
<b>Farmer's Blonde 568ml (Ve)</b>	<b>£5.50</b>

# CANAPES

IMPRESS YOUR GUESTS WITH SOMETHING SPECIAL.  
OUR CANAPES ARE THE PERFECT ACCOMPANIMENT TO ANY  
DRINKS RECEPTION

We offer a selection of meat, fish, vegetarian & sweet canapés. Contact catering for further information

**£5.70**

3 canapes per person

**£7.00**

4 canapes per person


**£8.75**

5 canapes per person



## OUR PROMISE ON **SUSTAINABILITY**

We are all fully aware of our responsibility to help reduce pressure on the environment and as a team we do our bit.



Our water cups are plant based & our Disposable Cutlery is biodegradable

We have swapped **206,000** individual pieces of plastic for biodegradable units in 2019 within the catering department.





Wherever possible we use local suppliers to support local business and in turn decrease our carbon footprint. We endeavour to group as many of our deliveries together to minimize our carbon emission.

We are composting our food waste where possible and using food from our allotments when in season.



# Tablecloths

## Round

Black or Ivory

120"  
£3.85

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## Long

Black or Ivory

60" x 126"  
£3.85

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The price covers delivery & collection of the cloths plus the dry cleaning after the event. Please make sure that the cloths are placed in the bags provided ready for collection.

TOM ARMSTRONG, HEAD CHEF T.ARMSTRONG@HUD.AC.UK

JULIE ROGERS, HOSPITALITY SUPERVISOR J.ROGERS@HUD.AC.UK

SARAH HODGSON, CATERING MANAGER S.HODGSON@HUD.AC.UK

WE THANK YOU FOR YOUR CUSTOM AND ALWAYS  
WELCOME SUGGESTIONS & FEEDBACK.

