



Conference & Event Services

Hospitality Brochure

2011-2012

*Offering a wide variety of tastes to satisfy all
palates....*

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Please note that all catering is subject to 20% VAT

REFRESHMENTS

Healthy options or something indulgent, either way there is a choice for everyone.

Drinks and cake selection...

Freshly ground Fairtrade coffee & tea delivered in flasks

Tea, Coffee & Biscuits (with disposable cups) £1.65 per person

Tea, Coffee & Biscuits (with mugs) £1.85 per person

Tea, Coffee & Biscuits (with cups and saucers) £2.00 per person

Tea & Coffee with lunch £1.40 per person

Bottled sparkling mineral water (individual) £1.25 per person

Bottled sparkling mineral water (per bottle) £1.75 each

Bottled still mineral water (individual) £1.25 per person

Bottled still mineral water (per bottle) £1.75 each

Fresh fruit juice (individual) £1.25 per person

Fresh fruit juice (per jug) £3.00 each

Why not add something special...

	Per item
Assorted biscuits	£0.55
Fairtrade chocolate chunk cookie	£1.55
Mini Danish	£0.95
Iced doughnuts	£1.05
Homemade flapjacks or chocolate brownies	£0.99
Cup cakes	£1.80
Chelsea bun	£0.90
Iced cinnamon bun	£1.80
Mini muffins	£0.99
Luxury filled 'flowerpot' muffins (toffee and banana or triple chocolate)	£2.20
All butter croissant, jam and butter	£1.60

FINGER BUFFETS

Combining a variety of enjoyable platters of perfectly presented treats with a worldly influence, our fresh finger buffets let you eat while you chat

Menu 1 – Nibble buffet...

£ 3.90 per head

Dainty quiche selection
Cocktail vegetable samosas & onion bhajis
Vegetable satay sticks & Mexican salsa dip
Crisps and nuts

Menu 2 – Standard finger buffet ...

£ 4.50 per head

Assorted standard sandwiches with vegetarian option
Honey roast ham (with or without salad)
Roast chicken (with or without salad)
Houmous and salad
Egg mayonnaise
Plain sliced cheddar (or with tomato)
Plain tuna (with or without salad)
And...
Salmon goujons with Tartare sauce dip
Glazed cocktail sausages
Individual vegetarian cocktail quiche selection
Crisps and nuts

Menu 3 – Luxury finger buffet ...

£ 5.95 per head

Assorted filled mini sub rolls and wraps
BLT (bacon, lettuce and tomato)
Honey roast ham (with or without salad)
Chicken caesar salad
Brie and tomato chutney
Prawn mayonnaise
Poached salmon and cucumber
And...
Mini mozzarella & cherry tomato kebabs with dressing
Lime & coriander chicken kebab
Prawn toast
Veggie puffs
Tortilla chips with guacamole dip

Menu 4 – Healthy selection (menu 5)...

(Minimum order 4 covers)

£8.50 per person

Platter of wraps filled with:

Plain tuna and salad

Roast chicken and salad

Poached salmon and cucumber

Houmous, peppers and olives

Lime and coriander chicken kebab with natural yoghurt and mint dip

Vegetable crudités with guacamole and Mexican salsa

Fruit kebabs with red berry coulis

STANDARD BUFFETS

Menu 5...

(Minimum of 5 people)

£ 6.75 per head

Freshly prepared sandwiches offered on an assortment of breads with a selection of fillings including.....

Ham and tomato, Turkey salad
Tuna delight , Cheese & coleslaw (V)
Egg mayonnaise (V), Salmon & cucumber

Plus...

Luxury cheese & tomato pizza (V)
Chicken satay with assorted dips
Mini sausage rolls, Mini vegetarian spring rolls (V)
Individual mini vegetarian quiches (V)
Bowl of coleslaw
Mixed green salad

And...

Crisps with a mayonnaise dip
Apple & grape bags or mini cream cakes, or a mixture of both

Menu 6...

(Minimum of 5 people)

£ 7.25 per head

Assorted Continental mini rolls with a selection of meat and vegetarian fillings

Duck spring rolls with a chilli dip
Pork satay kebabs with a yoghurt & mint dip
King prawns wrapped in filo pastry with a hoi sin dip
Mini vegetable samosas served with mango chutney
Vegetarian oriental parcels

Plus...

Potato salad
Tuna pasta salad
Green salad

And...

Luxury strawberry gateau or freshly sliced seasonal fruit fingers

Menu 7 – cold fork buffet.....

£ 9.60 per head

Chicken breast strips bound in natural yoghurt with coriander, lemon zest and black pepper

Tomato & ricotta buffet brochettes

Salmon & rocket parmesan pastry bites

Luxury cheese lattice

Feta cheese, cherry tomatoes & black olives marinated in French dressing & dressed with basil leaves

Rocket with parmesan shavings

Curried rice salad

A platter or fresh, seasonal fruits

Breakfast Buffet.....

Bacon/Sausage/Vegetarian Sausage/Fried Egg breakfast baps with individual brown and tomato sauce sachets

£3.50 per head

Croissant with butter and jam

£1.60 per head

Assorted large Danish pastries

£1.75 per head

Packed lunches.....

Standard packed lunch with sandwich, crisps and a small bottle water

£2.50

Luxury packed lunch with sandwich, crisps, individual orange juice or small bottle water, chocolate bar or flapjack, apple & grape bag

£3.95

SPECIAL DIETARY REQUIREMENTS

A range of options for anyone who has special dietary needs – if you cannot see what you require please contact us and we will be happy to help...

Menu 8 - vegan finger buffet...

£ 7.20 per head

Tortilla wrap filled with avocado & guacamole salad and crisp lettuce
Blanched cup mushrooms filled with houmous & chopped fresh coriander
Filo pastry cases filled with a peanut & three bean salad
Cherry tomato, red onion, olive & mango kebabs with a pesto dressing
Crispy vegetable crudités & Mexican salsa dip

Menu 9 - gluten-free finger buffet...

£ 7.20 per head

Gluten free roll filled with sliced turkey & salad, or vegetarian option
Pineapple & cheddar cheese pieces on sticks
Celery and carrot sticks with guacamole dip
Crisp gluten free savoury crackers topped with smoked salmon & lime
Mini mozzarella & cherry tomato kebab with pesto dressing

Menu 10 - non-dairy/ lactose finger buffet...

£ 7.20 per head

Tortilla wrap filled with diced turkey breast & mango in a light tarragon dressing
Cocktail vegetable samosas & onion chutney
Vegetable crudités with Mexican salsa dip
Fingers of melon wrapped in maple cured ham
Plump prawns with chopped peppers in an Iceberg
Lettuce parcel

Menu 11 - plated salad...

£ 6.35 per head

An individual plated salad, which suits most dietary requirements
your choice of :
Roast beef, roast turkey, sliced ham, poached salmon or grated cheddar, served with an individual pot of light dressing

HOT BUFFET MENU

£14.95 Per Person (minimum 20 guests)

A freshly prepared buffet that offers a number of different menus, taking advantage of both seasonal and locally sourced produce.

Buffet Menu Consists of:

1 x hot non vegetarian (50% of total number)

1 x vegetarian dish (50% of total number)

2 x side dishes

3 x salads/rice

Continental bread basket with butter

1 x dessert

1 x fruit option

Mineral water

Tea and coffee

Hot dish – Non vegetarian

Traditional scouse served with red cabbage

Hot tandoori chicken breast served with naan bread & rice

Beef stroganoff served with wild rice

Tender strips of chicken in an Italian tomato & pesto sauce

Hot dish – vegetarian

Mushroom stroganoff with rice

Vegetable curry served with rice and naan bread

Home-made vegetable lasagne

Seafood lasagne

Salad

Mixed leaf salad

Traditional Coleslaw

Couscous & roast vegetable salad

Waldorf salad

Beetroot & orange salad

Rice

Roast tomato & mixed pepper rice

Jewel Rice

Saffron rice

Side dishes

Potato salad

Japanese style prawns with a yoghurt & mint dip

Honey roast ham served with a mustard dip

Chicken yakitori kebabs

Roasted turkey breast with traditional accompaniments

Vegetable dim sum platter with a selection of dips

Mixed croque selection

Lamb samosas accompanied by a mango dip

Prawn parcels & chilli mayonnaise

Butterfly prawns served with a tomato dip

Desserts

Classic cheesecake

Chocolate gateau

Carrot cake

Black forest gateau

Cheese platter with biscuits

Fruit Fruit bowl Seasonal fruit fingers Fresh fruit platter

Day delegate catering packages

Planning a daylong conference or meeting? Then why not take advantage of our day delegate packages for your all day catering requirements.

Sandwich day delegate (minimum 20 delegates)

£12.50 per delegate

Arrival – tea, coffee, biscuits

Mid morning – tea, coffee, mineral water and biscuits

Standard finger buffet lunch (page 4) with tea, coffee and mineral water

Afternoon – tea, coffee and biscuits

Hot buffet day delegate (minimum 20 delegates)

£19.95 per delegate

Arrival – tea, coffee, biscuits and mineral water

Mid morning – tea, coffee, mineral water and biscuits

Hot buffet menu (page 9) served with tea, coffee and mineral water

Afternoon – tea, coffee and biscuits

Deluxe hot buffet day delegate (minimum 20 delegates)

£22.50 per delegate

Arrival – tea, coffee, orange juice, mineral water and mini pastries

Mid morning – tea, coffee, mineral water and biscuits

Hot buffet menu (page 9) served with mineral water, traditional lemonade, tea and coffee)

Afternoon – tea, coffee and a selection of homemade cakes

SOMETHING SPECIAL

Aim to impress with our extra special menu for those special occasions.

(Minimum of 20 people)

£ 19.00 per head

Whole dressed salmon accompanied by a freshly made lemon & dill mayonnaise

Roasted turkey breast with traditional accompaniments

Honey roasted ham served with a mustard sauce

Mushroom stroganoff served on a bed of wild rice

Butterfly prawns with a tomato dip

Petit croquignoles

Plus...

Chef's selection of 3 speciality salads

Continental bread basket

And...

Cheese platter with biscuits

A specially selected fresh fruit or chocolate gateau

And...

Tea and coffee

Mineral water

Out of hours staffing costs...

Monday to Friday after 4.00pm

£15.00 per hour, per member of staff

Saturday

£22.50 per hour, per member of staff

Sunday

£30.00 per hour, per member of staff

Please note that all out of hours staffing costs are subject to 20% VAT