



Hospitality



Menu

University of Wolverhampton Hospitality

We aim to ensure we provide great food, a quality service for all our customers

Everything we present to you has been cooked and prepared using the best ingredients we can source.

The menus are designed to be balanced and appropriate for most occasions. We recognise that each event is unique and are always delighted to personalise any menu or package to meet your requirements.

Special dietary requests including vegan, halal, and gluten-free menus can be accommodated.

Bookings are now placed with the manager of the sites where the catering is required and can be collected from the following areas we will endeavour to deliver if we can work around the needs of the day.

The Forum
The Courtyard kitchen
Springfield
The Boulevard Kitchen at Walsall
Green shoots at Telford.

Please let a member of the team know at booking if you have any food allergies or dietary requirements.

To make a booking or to discuss your event with a member of the team

City A.skerrett@wlv.ac.uk

Walsall J.Thomas6@wlv.ac.uk

Telford D.Maxfield@wlv.ac.uk

Science Park Pam.Fletcher@wlv.ac.uk

Springfield K.Higgins@wlv.ac.uk

MU The Forum maureenalonge@wlv.ac.uk

Refreshments

Hot Drinks	Cost per person		
Tea / Coffee (Min 10) Freshly-brewed tea and coffee	£1.80		
Tea / Coffee & Biscuits (min 10) Freshly brewed Fairtrade tea and coffee with a selection of biscuits	£2.20		
Danish Selection (Min 10) 1 Per person	£1.80		
Fruit Platter 1 platter serves 5	£26.00		

Soya / Almond / Oat Milk is available on request

Cold Drinks

Bottled Water - Still and Sparkling (75cl)	£2.50
	per bottle
Orange/Apple Juice (1ltr, 6 servings)	£3.80
	per bottle



Menu

Platter order and collection can be collected from The Forum, Courtyard kitchen or Springfield at city, The Boulevard Kitchen at Walsall Or Green shoots at Telford or delivery can be arranged subject to availability

<u>Continental Patisserie Platter - £10.00 per platter Serves 5</u> <u>1 Danish Per Person</u>

Mixed Fruit selection of danish

<u>Traditional Sponge Platter - £10.00 per platter</u>
<u>Serves 5</u>
<u>1 cake per person</u>

Carrot Cake - Victoria Sponge - Vegan Red Velvet

Fresh Cream Cake Platter £10.00 per platter.

Serves 5

1 cake per person

Apple Turnover Chocolate Éclair Cream Scone Ch

Apple Turnover Chocolate Éclair Cream Scone Chocolate sponge Cream Finger Bun

Individual Wrapped Cake Slices £2.00 per slice Gluten Free/ Vegan Brownie Gluten Free Bakewell Slice

<u>Fresh Fruit Platter - £26.00 per platter. Serves 5</u> Fresh Fruit Feast - Grapes, Watermelon Slices, Strawberries & Pineapple Batons Mini

Crisps – Speciality Mixed Flavours 95p per bag Pre - Wrapped Muffins and Flapjacks at £1.25 per item



Packed Food On The Go

Working Lunches

Min 5 £6.50pp

Assorted pack of sandwiches (Meat, Fish, Vegetarian)

Choose from Cheese, Tuna, Ham Chicken Tikka, Chicken

Mayonnaise

Two finger Kit Kat or

Walkers Crisps or

Piece of Fruit

Bottled Water

Vegan and Gluten Free sandwiches, crisps and snacks can be requested

We can cater for most dietary needs please speak to a member of our team if you have any queries Please ensure all of your guests needs are catered for



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HOSPITALITY VOUCHERS

A FLEXIBLE WAY TO MEET, EAT, & DRINK WITH GREATER CHOICE.

IDEAL FOR ALL GUESTS WITH DIFFERENT TASTES AND NEEDS, INFLUENCED BY THE TIME OF DAY AND WHETHER THEY FEEL LIKE HEALTHY OPTIONS, COMFORT FOOD, ADVENTURE OR INDULGENCE. OUR BOOKINGS TEAM WILL PRODUCE THESE VOUCHERS AND HAVE READY FOR YOUR ARRIVAL.

NO MINIMUM NUMBERS.

THE PRE PURCHASED VOUCHERS, CAN BE PURCHASED IN THE VALUES OF £2, £3, & £6
TO MEET YOUR NEED OF YOUR PARTICULAR EVENT OR GROUP.(CHOOSE YOUR
AMOUNT)

GUESTS CAN THEN RE-DEEM VOUCHERS AT THE ALL-CATERING AREAS ON THE DAY FROM OUR WIDE SELECTION OF FOODS FROM JACKET POTATOES, SANDWICHES, PANINIS, SOUPS, HOT LUNCH SPECIALS, & BOXED FRESH SALADS

PLEASE BOOK THROUGH THE CATERING MANAGER AT THE REQUIRED SITE AND CHECK FOR SPACE AVAILABILITY SNACK ITEMS ARE SERVED IN SMALLER COFFEE BARS







Example Menu

MENU

A flexible way to meet, eat, & drink with greater choice!

Example of some of the choices available to your guests on the day:

Breakfast

Hot full English breakfast, breakfast sandwiches and Pastries

Hot soup selection

Choice of soups

Jacket potato

Jacket potato with a choice of fillings

Hot lunch - sample dishes

Hoi sin chicken with rice Pork meatballs in tomato sauce with pasta Butternut squash ,chickpea & spinach curry with pilau rice

Freshly boxed salad meals - sample dishes

Asian chicken rice noodle salad Tuna niçoise salad Traditional Greek salad

Sandwiches, paninis, wraps – sample sandwiches

Cheddar ploughman's Chicken tikka panini Vegan sausage & red onion chutney

Hot drinks - hand made selection

Fresh bean barista made Coffee/ Cappucino / Latte/ Hot Chocolate Tea / Fruit Teas

Cold drinks

Mineral water, Fruit juices, Tango, Pepsi range

Sandwich Platters

Platter order and collection



Simply Range Each platter serves 6 people

Vegetarian - Mild Cheddar Cheese in White; Free-Range Egg Mayonnaise in White; Cheese Savoury in Malted	£19.00 per platter			
Meat - Chicken Tikka Mayonnaise in	£19.00			
White; Chicken Mayonnaise in Malted;	per			
Premium Ham in White	platter			
Seafood - Tuna Mayonnaise in White;	£19.00			
Salmon Mayonnaise in Oatmeal; Prawn	per			
Mayo in Oatmeal (MSC Approved)	platter			
HALAL TRIANGLE (Serves 3) Meat - Chicken Mayo in White; Chicken Salad in Malted; Chicken Tikka Mayo in White	£16.00 per platter			
100% Dairy-Free - Zero Cheese	£16.00			
Wowmans on Rye Bread x 2; Zero	per			
Plant Cathedral Savoury on Malted.	platter			

Wrap Platters

Meat Wrap Selection in a Tortilla	£36 00
(serves 10)	per platter
Chicken Salad Bites, Ham, Cheese, Tomato & Mustard Mayo Piri Piri Chicken Bites	
Vegetarian Selection in a Tortilla	£36.00
(serves 10)	per platter
Jalapeno Pepper & Cheese bites, Piri Piri	
Falafel Mezze Bites, Cheesly Savoury bites	
Additional Items	
Luxury Crudité Platter (serves 5)	£26.00
Carrot Batons Cucumber Batons Celery	per
Sticks Pepper batons Cherry tomato Humus	platter
Dip	platter
	£26.00
Fresh Fruit Feast (serves 5)	per
Grapes Watermelon Strawberries & Pineapple	platter
Vegetable Samosa (serves 5)	£12.00
2 Per Person Vegetarian with Mint Yogurt Dip	per
	platter
Falafel Bites (serves 5)	£12.00
3 Bites per Person Vegan With Sweet Chili	per
Dip	platter
Chicken Tikka Skewers (serves 5)	£12.00
2 Skewers Per Person with Mango Chutney	per
Dip	platter
	Platter
Nacho Bowl (serves 10)	£10.00
with Salsa dipping pot	per bowl

Sandwich Platters

Platter order and collection



Classic Range Each platter serves 5 people

Vegetarian	£22.00
Free-Range Egg Mayonnaise & Cress in	per
Malted; Cheese Savoury in Malted; Pesto	platter
Mozzarella Tomato & Rocket in White;	
Cheese & Tomato.	
Meat	£22.00
Ham, Cheddar & Mustard Mayo in White;	per
Bacon Lettuce & Tomato in White; Chicken	platter
Mayo, Sweetcorn & Lettuce in Malted	
Seafood	£22.00
Tuna Mayonnaise in White; Salmon &	per
Cucumber in Oatmeal; Prawn Marie Rose in	
Oatmeal (MSC Approved); Tuna Mayo &	platter
Sweetcorn in Malted	
Gluten Free A Serves 3	£16.00
Vegetarian & Meat- Free-Range Egg &	
Cress; Ham & Cheese Savoury; Tuna	per
Mayo & Cucumber all in Gluten-Free	platter
Bread	
Gluten Free B serves 3	£16.00
Vegetarian - Free-Range Egg & Cress,	per
Sweet Potato Peri-Peri Houmous &	
Spinach; Ploughmans with Pickle all in	platter
Gluten-Free Bread	

Premium Platters

Each platters Serves 5

Vegetarian - Free-Range Double Egg & Cress in Malted; 2x Pesto Mozzarella Tomato & Rocket in White; Mature Cheddar Cheese Ploughmans with Pickle in Malted; Falafel Crumble, Salsa & Coriander in Rye Bread	£24.00 per platter
Meat - Ham, Cheddar & Mustard Mayo in White; Chicken Caesar in Malted; Bacon, Lettuce & Tomato in White; 2x Chicken Tikka & Minted Yoghurt, Iceberg in Malted	£24.00 per platter
Seafood - Salmon Mayo & Cucumber in Oatmeal; Prawn & Cream Cheese in Malted (MSC Approved); Tuna Mayo, Sweetcorn & Lettuce in Malted; Prawn Mayo in Oatmeal (MSC Approved)	£24.00 per platter
WINI ROLL PLATTERS Serves 4-5 Vegetarian - Cheese Savoury on Milk Roll (x3); Egg	£26 00 per platter
Mayo & Cress on Malted Roll (x3); Falafel Salasa & Spinach on Seeded Roll (x3) Meat - Gammon Ham & Mustard Mayo on Mlk Rll (x3); Chicken Mayo & Bacon on Malted Roll (x3); Pulled Pork & Jalapenos on Seeded Roll (x3)	£26.00 per platter

BESPOKE CATERING

Sample Dinner Menu

Spinnyfield Cheddar Cheese & caramelized Onion Tart with a balsamic Onion Chutney & Mixed Leaf Salad

Corn Fed Chicken Wrapped in Parma ham & Sage with a Warm Pesto Dressing

Fondant Potato & Seasonal Vegetables

Pumpkin Ravioli with a Roasted Red Pepper Sauce, Parmesan Crisp & Micro Basil

Chocolate Truffle Torte, Caramel Sauce, Toffee Popcorn & White Chocolate Curls

Or

Tropical Fruit Salad

Coffee Mints Water per table

£45 per head

BESPOKE EVENTS

We can cater for most events being it a dinner, buffet, hot fork buffet, bar be que

These events are dependant on location and staffing

Please speak to the site manager to discuss any bespoke events

They may incur a staffing charge for the setting up and serving the events and room hire in one of our designated rooms

Other options are available and can be disussed with the site manager







				9 99 99			
<u>Arrival Drinks</u>					Wines		
Pimms		£4.00 per	glass				
Proscecco		£4.00 per	glass		Red		
					L adera Merlot	13% abv 75cl	£20.00
Party Long Drinks					Bird Island Shiraz	13.5% abv 75cl	£20.00
Pineapple Rum Pun	ch	£4.00 per	glass		Rapiche Perdiles Malbec Textura Fina	13% abv 75cl	£28.00
Cherry Rum Cockta	iil	£4.00 per	glass		Ramon Bilbao Monte Llano Tinto Rioja	14% abv 75cl	£28.00
Malibu Passion Coc	ktail	£4.00 per glass			Les Mougeottes Malbec	13% abv 75cl	£25.00
Strawberry Iced Voc	dka	£4.00 per glass					
Beers					White		
Bombadier Real Ale	4.7%abv 50	00ml	£4.00		Ladera Sauvignon Blanc	12% abv 75cl	£20.00
Stella Artois	4.6%abv 33	30ml	£4.00		Bird Island Sauvgnon Blanc	12% abv 75cl	£20.00
Peroni Nastro	5%abv 66	0ml	£4.00		Bird Island Chenin Blanc	12.5% abv 750	cl £20.00
Carlsberg Pilsner	3.8%abv 33	30ml	£4.00		La Mariquita White	11% abv 75cl	£18.00
					Ladera Chardonnay	13% abv 75cl	£20.00
<u>Ciders</u>					Oliver Tricaon Chablis	12.5% abv 75c	1 £28.00
Cornish Orchard Go	old 4.5% ab	v 500ml	£4.00				
Koppaberg Strawbe	erry Lime 4%	abv 500ml	£4.00				
Koppaberg Pear	4.5%abv	500ml	£4.00		Rose		
Bulmers Original	4.5%abv	7 500ml	£4.00		Ladera Rose	12% abv 75cl	£20.00
					Anciens Temp Rose	12% abv 75cl	£28.00
Non Alcoholic Bev	<u>erages</u>				Ken Forester Petit Rose	12% abv 75cl	£25.00
Orange Juice					La Mariquita Rose	11% abv 75cl	£18.00
Apple Juice							
Becks Alcohol free	Beer 275m	10% abv	£4.00				
					Non Alcoholic Wine		
					Artis Merlot	0% 75cl	£16.00
					Artis Chardonnay	0% 75cl	£16.00

OFFICE GOODS

We offer a range of office supplies for your office refreshments, please order with the catering manager at your campus:

Case Nescafe Original Sachets 1 x 200 £39.95

Case Nescafe Decaff Sachets 1 x 200 £42.50

Box Tea Bags Tagged 1 x 100 £9.70

Box Tea Bags Envelope 1 x 200 £17.30

Case 8oz Hospitality Cups 1 x 500 £70.50

Case Lids for cups 1 x 1000 £39.00

Box wooden Stirrers 1 x 1000 £3.50

Box White Sugar Sachets 1 x 1000 £19.60

Box Brown Sugar Sachets 1 x 1000 £19.60

Case of Sweetener 1 x 1000 £27.36

Milk Jiggers UHT 1 x 120 £9.50

Soya Milk Jiggers 1 x 80 £13.70

Multi Pack biscuits 1 x 100 £

1 litre Hot Water Air Pots new or

replacements costs if lost and not returned £44.99

Case Orange Juice 1 litre £3.60

Case of Still Water 1 litre Glass £2.50

Case of Sparkling Water 1 litre Glass £2.50

2 litre milk semi skimmed fresh £3.06



BESPOKE EVENTS

WE CAN CATER FOR DIFFERENT EVENTS THAN LISTED, PLEASE DISCUSS WITH THE SITE MANAGER FOR COSTS AND OPTIONS TO HELP SUPPORT YOUR EVENT



Menu Selection

Standard Delivery is between 8am and 3.00pm Monday to Friday

Please note we require 3 - working days notice for orders and amendments

Most special dietary requirements can be catered for; please state your requirements when placing your order. All menus are subject to seasonal changes and availability

Minimum charge is £10 for bookings

Prices in this menu do not include VAT & will be applied where necessary at the current rate set by HMRC.

Cancellation Policy

If you need to cancel or amend your booking, please let us know as soon as possible. If less than 48 hours then possible charges will be incurred.

Minimum Numbers

Each menu are based on minimum number of guests as stated . However, all events are individually assessed, including location & availability.

Events out of term may incur collection of goods due to staff being decreased out of term

Food Safety

All food delivered is ready for consumption. Once the products leave the kitchen and delivered to the area, Food cannot be displayed beyond 2 hours upon delivery. University of Wolverhampton uses nominated approved suppliers for all its food products and

therefore we cannot accept any food items purchased outside and consumed on campus.

Allergens and Special Dietary Requirements

The University Kitchen team prides itself in its food safety systems which includes allergen management.

The allergens listed on the menus are those included in the food item; however allergens are used within our food preparation areas, therefore we cannot guarantee our food is free from allergens.

We have a full list of ingredients and allergen information for all.

All food served in a catering setting must have allergens displayed of all the products.

Any booking out of hours will incur a staffing charge of £20 per member of staff per hour (minimum of four hours)

After 8pm and Weekends this cost will increase (£25, £30, £40)

WE will try to deliver the catering in the working hours but this will be at the discretion of the site catering is required due to staffing levels and Pheasability, small bookings we may ask for it to be collected.

Any hospitality that is collected must be brought back to the site of collection; missing goods will incur a charge of the items billable on the booking

Please add a split of what sandwiches are needed for packed lunches Meat/Vegetable/Tuna/Halal/Vegan/ Gluten Free when booking

Room hire charges

MC Campu

Chancellors Hall for 160 covers £400 per event – includes setting up and linen

Glasshouse for 50 covers £200

Telford Campus please discuss with site manager for options

Walsall Campusplease discuss with site manager for options

Science Parkplease discuss with site manager for options

Anyone providing their own catering will need to display a Disclaimer for self catering and allergen info plus also a request to host external caterings via catering manager and relevant checks based on the universities policies will be made to the suitability of the caterer

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Some events will need a Temporary events licence which either we can book or the department via the local council and charges

BOOKING FORM PLEASE PRINT OFF COPY AND SEND TO MANAGER

Catering Re	equisition Sheet 2023 - minimum or	rder on this £10.00									
Internal		_	(Orders cannot be guaranteed unless minimum 7 working	g days notice is gi	iven) please em	ail seperately	for dinners				
Required Site					Particulars of Catering requirements to include any special diets						
Please enter	lease enter above at which centre the catering is required				Please ensure you comply with Minimum order levels (10)						!
Name					Menu Type				Cost per person	Quantity Required	
						Tea / Coffee			£1.80		<u> </u>
Department	t				Tea/coffee				£2.20		!
					Pack of Bisc				£0.50		<u> </u>
					1 Litre Bt St				£2.50		!
Contact Nur	mber					arking Water	•		£2.50		<u> </u>
					500ml Bt St				£1.00		1
Email Addre	ess					arking Water			£1.00		1
T 6 T					Orange Juic				£3.80		H
Type of Eve	nt				Apple juice				£3.80		!
					Fruit Platte		/ aamusa F\		£26.00		1
						cake platter brownie / ba		2 /E)	£10.00		1
Date of Eve	nt				Crisps Piper		kwell slice (3/F)	£2.00		l
Date of Ever						s 40g bag apjack pre wi	rannad aach		£0.95		l-
							apped each		£1.25		H
Start Time					Working Lu	ncn ucher (choos	o amount l		£6.50		
July 1 mile						ucner (cnoos ner (choose a			<u>t</u> -		
						ier (cnoose a k voucher (cl		+1	£-		
Finish Time						Patisserie Pla			<u>t-</u>		l
T IIII ISIT TIIIIC						Sponge Platte		5)	£10.00		1
					Traditional	sponge Flatte	1 (361 463 3)		£10.00		l
Venue / Loc	ration				Sandwich P	atters					l
Venue, Loc					Vegetarian				£18.00		
					Meat (serv				£18.00		l
						Seafood (serves 5)			£18.00		l
Total Numb	ers	Students				Gluten Free (serves 3)			£16.00		İ
		Staff				Vegan (serves 3)			£16.00		ĺ
		Visitors				Wraps meat in a tortilla (serves 5)			£25.00		ĺ
						Wraps vegetarian in a totilla (serves 5)			£25.00		ĺ
					Luxury Crud	Luxury Crudities (serves 5)			£26.00		1
Delivered To	0				Vegetable s	Vegetable samosa (serves 5)			£12.00		l
						Falafel Bites (serves 5)			£12.00		
					Chicken Tik	Chicken Tikka skewers (serves 5)			£12.00		<u> </u>
This section	must be completed								£-		<u> </u>
					Office good	Office goods please fill in box requirements		£-		1	
BUDGET CO					Dinners and	Dinners and other catering please book with site manager		£-		1	
EXPENDITU					Any special	Any special requests				l	
EXPENDITO	NE				rany opecial	7 Any special requests				l	
SIGNATURE											
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FOR OFFICA	L USE ONLY										
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FOOD COST			£		Additional	Dietary Requi	rments				
BEVERAGE (7207		_								1
STAFFING C			t c								
SUNDRY CO			t.								l
ROOM HIRE			£								
GRAND TOT			f								
											Ĺ
											1
Please note	:- All cancellations require a minim	num of 48 hours notice.									
	lers must be aware that if this noti										
	the above code may be debited ac										
							Version 10/	08/2023			
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