

Hospitality

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Hello From Us

Here at Worcester, we understand that every event is special and our team work hard to deliver great food and great service every day.

We take great pride in our hospitality and our food is created by only using the best ingredients that we know you'll love. Whether you require catering for a team meeting, working lunch, conference or an event, we have lots of different options available for you to choose from.

Within this brochure there are vegan and gluten free options however we can accommodate for all other allergens and dietary needs so please get in touch and we can tailor the menu to suit the needs of your group.

Sustainability and Sourcing

Sustainability and responsible sourcing is at the heart of our catering here at the University of Worcester and we endeavour to take an active role in creating healthier food whilst minimising food waste. Below are some of our sustainability achievements to date:

We hold a 3-star rating from the Sustainable Restaurant Association

We source responsibly by using Red Tractor Meat and MSC Fish

We offer a large selection of Fairtrade products, including our Tea & Coffee



Making Your Booking

PLACING HOSPITALITY ORDERS

Download the catering request form, complete and send it to worcesterunifood@worc.ac.uk

If you need to discuss your hospitality booking before placing please email or call extension 2624.

Special dietaries requirements are available on request. This requires 7 working days notice and may incur additional charges.

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please do let us know. Full allergen information is available.

All prices are exclusive of VAT and are per person. Internal clients are VAT exempt, however VAT will be added to any event being charged externally. Final numbers must be notified within 3 working days prior to your event. Invoices will be calculated based on the final numbers given.

Drinks

HOT DRINKS

		kcal
Clipper Fairtrade Teas	£1.25	1
Fairtrade Ground Coffee	£1.25	1

COLD DRINKS

Vivreau Still Water 1L	£1.10	0
Vivreau Sparkling Water 1L	£1.10	0
Orange Juice 1L	£2.75	360
Apple Juice 1L	£2.75	325
Can of Soft Drink 330ML Coca Cola, Diet Coke, Sprite, Fanta	£1.20	
San Pellegrino Can Limonata & Aranciata	£1.75	
Cawston Lightly Sparkling Can Elderflower, Apple or Rhubarb	£1.75	

SWEET TREATS

		kcal
Meredith & Drew Wrapped Biscuit Packs	£0.80	
Freshly Baked Cookies (2 per serving)	£1.25	262
Mini Muffins (2 per serving)	£1.10	272
Selection of Mini Cakes (2 per serving)	£1.90	300
Iced Ring Doughnut	£1.85	225

Calorie information provided as per average serving Adults need around 2000 kcal a day

Rise and Shine

Breakfast is the most important meal of the day. So start your day off right by choosing from one of our delicious options.

Rise and Shine

HOT BREAKFAST

		kcal
Filled Batch Roll	£2.35	
Available as bacon 317kcal, sausage 377kcal, vegetarian/vegan sausage 253kcal. 2 pieces per roll		
Filled Ciabatta Roll	£2.35	
Available as bacon 408kcal, sausage 468kcal, vegetarian/vegan sausage 344 kcal. 2 pieces per roll		
Hash Brown Portion	£1.00	154
Baked Sausage Roll	£1.60	430
Baked Vegan Sausage Roll	£1.60	495
Bacon & Cheese Turnover	£1.60	678

CONTINENTAL BREAKFAST

		kcal
Selection of Pastries	£1.90	
Selection includes croissant 311 kcal, pain au chocolat 251 kcal, pain au raisin 315kcal and cinnamon swirl 417kcal		
Filled Croissant		
Ham & cheese 431 kcal or cheese & tomato	£3.10	200
Smoked Salmon Bagel with Cream Cheese	£3.50	410
Halloumi Bagel	£3.25	611
Fruit Platter	£1.70	63
Seasonal Whole Fruit	£0.60	70
Per piece		
Individual Fruit Pot	£2.20	55
Granola & Berry Compote Yoghurt	£2.00	790

Calorie information provided as per average serving Adults need around 2000 kcal a day



Working Lunches and Snacks

We understand that a delicious lunch plays an important role in your event being a success, so whether its a working lunch with delegates or simply just refuelling for the afternoon we have lots of options for you to choose from.

Working Lunches and Snacks

SANDWICHES

Simple Lunch	£4.50	478
A selection of classic lunch sandwiches including meat, fish and vegetarian filling per portion served with Tyrells crisps. Complimentary university bottle of water included.		
Add a Fruit Platter	£1.65	63
Premium Lunch	£6.50	499
Selection of sandwiches & rolls including meat, fish and vegetarian filling per portion, one vegetarian "extra bite" served with Tyrells crisps a fruit platter and a bottle of 500ml still water.		
Epic Lunch	£8.95	1420
Selection of ham & cheese, cheese & onion and tuna mayo toasties served with potato wedges & salsa dip, coleslaw, freshly baked cookies & San Pellegrino cans		

Calorie information provided as per average serving
Adults need around 2000 kcal a day

kcal

SOMETHING SWEET

Pick & Mix Selection	£4.80	
A selection of sweet & savoury snacks 4 guests minimum		
Freshly Baked Cookies	£1.25	524
2 per portion		
Individual Fruit Pots	£2.20	55

kcal

SOMETHING SAVOURY

Marinated Olives	£1.85	68
Mixed Nuts	£2.20	222
Cheese Twist	£1.50	389
Crudités & Humus	£1.80	245
Piglets Pantry Bitesize Selection	£2.80	727
3 bites per portion		
Chilli Nachos, Salsa & Cheese Sauce	£2.60	380
Topped with jalapeños, pico de gallo		

Packed Lunches

Packed lunches are available to order please choose from our standard or premium packed lunches.

Packed Lunches

PACKED LUNCHES

STANDARD

A boxed sandwich (ham, egg mayonnaise, cheese, tuna mayonnaise, chicken mayonnaise) a packet of Brown Bag crisps, a Penguin biscuit bar, whole fruit and 500ml bottled water.

£5.05

kcal

£5.05

PREMIUM

A boxed sandwich (BLT, chicken stuffing, cheese ploughman's, tuna mayonnaise & sweetcorn) a packet of Tyrrells or Propercorn popcorn, Chocolate bar (Twix, 4 Finger Kit Kat, Mars) whole fruit and 600ml bottled water £6.05

£6.05

£6.05

These can be delivered and displayed on tables for guests to make their own choices or in paper bags with a napkin, please confirm upon ordering.

Calorie information provided as per average serving. Adults need around 2000 kcal a day.



Afternoon Tea

Treat your delegates to one of our delicious afternoon teas

Afternoon Tea

AFTERNOON TEA

MINIMUM OF 10 GUESTS. PRICE PER GUEST

All afternoon tea packages will include a serving of fairtrade tea & coffee

EDWARD ELGAR

Freshly baked scones, clotted cream and strawberry preserves

£3.70

kcal

660

CHARLES DARWIN

Freshly baked scones with strawberry preserves, clotted cream and mini cakes.

£5.60

989

JENNY LIND

Selection of finger sandwiches, freshly baked scones with strawberry preserves, clotted cream and mini cakes.

£8.80

2439

ROOM FOR MORE?

kcal

Mini Goat Cheese Profiteroles

£1.10

94

Individual Quiches

£2.20

154

Piglet Pantry Sausage Rolls Slices

£1.65

445

Calorie information provided as per average serving.
Adults need around 2000 kcal a day.



Booking Terms & Conditions

PLACING HOSPITALITY ORDERS

Before booking any hospitality, we ask that you ensure that the room you hope to use is available and is suitable for the consumption of food. Please ensure that there are tables and spaces available for your catering, you may need to liaise with the facilities team to arrange extra tables for your event.

The food options in this brochure are for service and delivery between 8am - 4.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside these hours. Charges may apply.

The layout of certain buildings may, for health and safety reasons, may restrict the service we offer, and it may be necessary for a disposable service to be used.

There is a minimum order value of £15 for all deliveries.

All food is made for immediate consumption.

Cancellations made within the booking notice period of 24 hours may be charged. Cancellations made on the day will be fully charged.

There is a minimum booking notice period of 24 hours for drinks and 3 working days for breakfasts, lunches and buffets. Bookings made outside of these notice periods will be subject to an out of notice period surcharge.

The hospitality equipment delivered must stay in the room and missing pieces of equipment will be charged for.

All tariffs are per person and exclude VAT at the current rate.

REQUEST	MINIMUM NOTICE REQUIRED FOR BOOKINGS	OUT OF NOTICE PERIOD SURCHARGE
Tea, Coffee and Cold Drinks	24 hours	£10.00
Breakfast, Lunch and Buffets	3 working days	£25.00
VIP Lunches and Dinners	7 working days	£50.00