

Dietary Information

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional information alongside the ingredients and allergen information that we already provide.

Our kitchens handle other allergens and while we segregate products as far as possible, there remains a small risk of cross-contamination. Any customers with food allergies and intolerances should speak to their event organiser prior to the event taking place.

These icons are used throughout the menu to identify which option is either vegetarian, vegan or an item made with Halal meat and does not contain alcohol.



Vegetarian (V)



Vegan (VG)



Made with only Halal meat (H)

To view full allergen & ingredient information, please visit: [foodmenus.info](https://www.venue-reading.com/foodmenus/info) or scan the QR code.



Venue Reading

HOSPITALITY
at
 University of Reading

Venue Reading

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at
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INTERNAL SERVED TO YOU MENU



Hello

We have put together a range of delicious options allowing you to customise your catering selection to meet with your specific needs and location.

Prices are per item unless specified and do not include VAT.
For external payments, VAT will be added to the item price and charged at the current VAT rate.

Our menus have seasonal variations - where you see **Autumn/Winter** and **Spring/Summer**, the below dates show which menu is available for when:

Autumn Winter 2025/26 – 1st September 2025 – 5th April 2026

Spring/Summer 2026 – 6th April – 30th August 2026

Autumn Winter 2026/2027 – 31st August 2026 – 4th April 2027

Please note it is necessary to submit an event notification to gain approval by the University to proceed with your event. Visit the [Event Notification Portal](#) to submit at least 28 days before your event.

Please contact event.notification@reading.ac.uk with any queries about this.





Dietary Information

We understand the serious risks concerning food safety & allergies and to help us manage this, the University doesn't allow any external catering onto campus.

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional information alongside the ingredients and allergen information which we already supply.

Our kitchens handle other allergens and while we segregate products as far as possible, there remains a small risk of cross-contamination. Any customers with food allergies and intolerances should speak to their event organiser prior to the event taking place.

Please speak to your Event Manager if you have any questions relating to allergens as we are able to cater for most if we know in advance of your event.

To view full allergen & ingredient information, please visit: foodmenus.info or scan the QR code below. Please share this link with your guests so they can check the live information during the event.

These icons are used throughout the menu to identify which option is either vegetarian, vegan or an item made with Halal meat and does not contain alcohol.



Vegetarian (V)



Vegan (VG)



Made with only Halal meat (H)



Please note items labelled as vegan may contain traces of animal products. These items should not be selected to accommodate specific allergies (Milk, Egg). Please consult the wellness portal when selecting items for guests who have declared allergies.





ALLERGEN FORM

To assist you in gathering dietary requirement information from your guests and to make it easier for event organisers we have created a Microsoft form template that can be downloaded, edited and shared with your attendees to complete. This will improve the accuracy of the information received prior to you selecting your catering.

[DOWNLOAD FORM](#)

WHAT IS PLANT FORWARD?

Many organisations are now serving **plant-forward food** as their default catering choice. By doing this, more people are now choosing more environmentally sound menu options.

 **Plant-Forward** is a style of cooking and eating that emphasises plant-based foods, but is not strictly limited to them. Meat may be included but it's usually not the main feature of the meal.



**PLANT-FORWARD
KITCHEN**



**REDUCE THE UOR
CARBON FOOTPRINT
& REDUCE COSTS**

You can help the University to reduce its carbon footprint by selecting plant-forward options. It is also a more cost-effective way to cater.



**SUPPORTING
HEALTHY EATING**

A plant based diet is one of the healthiest diets available and by providing more plant based catering, you'll be helping look after the people you feed.



**HELP TO TACKLE
CLIMATE CHANGE**

Plant based food has a much lower carbon footprint compared to similar meat dishes.



Refreshments

Our range of hot and cold drinks

Fairtrade freshly brewed coffee with a selection of teas with paper cups - Minimum order 5 servings	£2.10
Hot Chocolate with paper cups - Minimum order 5 servings	£2.10
Orange / Apple / Cranberry Juice 1 litre	£3.80
Individual water 500ml – still or sparkling *	£2.10
1.5 litre Plastic Bottled Water - still or sparkling *	£3.00
Glass Bottled Water - still or sparkling	£2.00
Coconut Milk 1 litre Oat Milk 1 litre Soya Milk 1 litre	£3.50
Carbonated Soft Drinks Assortment (1 x 12)	£20.00
Paper Cups (single cup)	50p

Please note tea and coffee is served in paper cups. If you require china for your tea/coffee, we can provide this for **£1pp**, up to a maximum of 100 people when the event is taking place outside of Park House, for example in the Palmer Building.



*** As part of our drive on sustainability at events we are promoting the use of tap water over bottled water.**

If your department wishes to support this initiative, you will need to have the appropriate equipment, cleaning procedures and access to fresh drinking water. You can order jugs/glasses etc from university procurement approved suppliers such as **Nisbets**, **Alliance** or **Lockhart**.



Sweet treats

Why not add something sweet with your tea and coffee.

- Croissant served with jam** (V, H) (Minimum order of 15 portions) **£3.50**
- Danish Pastry** (V, H) (Minimum order of 15 portions) **£3.50**
- Doughnut** (V, H) (Minimum order of 15 portions) **£3.50**
- Lemon & Poppy Seed Cake Platter** (V, H) - 10 portions **£20.00**
- Flapjack Platter** (V, VG, H) - 10 portions **£20.00**
- Vegan Cookie Platter** (V, VG, H) - 10 portions **£20.00**
- Blackberry Crumble Platter** **£20.00**
- Coffee & Chocolate Brownie Platter** **£20.00**
- Whole Fruit individual** (V, VG, H) **£1.10**
Selection of seasonal whole fruit (min order of 5)
- Fresh Fruit Salad** (V, VG, H) **£21.00**
Seasonal fruit salad served in a bowl (10 portions)
- Personalised Celebration Cake** **£70.00**
Serves up to 40 guests
- Individual Cream Tea** (V) **£7.00**
Includes tea/coffee and a scone, clotted cream and strawberry jam. There is a minimum order of 20 people for a cream tea. Gluten free scones are available for an additional £1.95 pp and can form part of the 20 minimum order. **(£8.95 GF)**



Individual sweet treats

Our individually packaged sweet treats are available to cover many dietary requirements.

Traditional Biscuits (V, H)	£0.90
Luxury Biscuits (V, H)	£1.10
Gluten Free Biscuits (V, H)	£1.10
Millionaire's Shortbread (V, VG, H)	£3.50
Fruit Cake Slice (V, VG, H)	£3.50
Belgian Dark Chocolate Tiffin (V, VG, H)	£3.50
Rocky Road Slice (V, VG, H)	£3.50
Chocolate Orange Tiffin (V, VG, H)	£3.50
Gluten Free Lemon Drizzle Cake (V)	£3.39
Gluten Free Brownie (V)	£3.39
Fruit Salad Pots (x4) (V, VG, H)	£13.00
Mince Pie (V) - only available in November & December. Gluten Free mince pies also available.	£3.50





Breakfast

Why not start the day right by adding some early morning treats
(Available between 8am and 11am).

Croissant served with jam (V) **£3.50**
Minimum order of 15 portions

Danish Pastry Selection (V) **£3.50**
Minimum order of 15 portions

Breakfast Bag **£6.50**
Includes a croissant, snack bar, fruit and water

Hot options
Minimum of 20 portions, served with ketchup and brown sauce

Dry Cured Bacon Bap - served with ketchup **£3.70**

British Sausage Bap - served with ketchup **£3.70**

Vegan Sausage Bap - served with ketchup (V, VG, H) **£3.70**

Individual items

Our range of individually wrapped items

SANDWICHES

Simple British Cheddar Sandwich (V, H)	£3.20
Simple Ham Sandwich	£3.20
British Cheddar Ploughmans Sandwich (V, H)	£3.70
Coronation Chickpea Sandwich (V, VG, H)	£3.70
Egg Mayo Sandwich (V, H)	£3.20
British Ham & Mature Cheddar Sandwich	£3.70
B.L.T Sandwich	£3.70
Tuna Mayo Sandwich (H)	£3.70
Roast Chicken Salad Sandwich	£3.70

WRAPS

Chicken Caesar Wrap	£4.30
Hoisin Duck Wrap	£4.30
Vegan Falafel & Sweet Potato Wrap (V, VG, H)	£4.30

Select an individual sandwich, wrap or salad and make it a lunch bag for an additional £5.50 per person.

Lunch Bag (V, VG)

(includes a bottle of water, crisps, apple and snack bar)



Make
it a
lunch
bag





Individual items Cont...

SALADS

Indian Summer Salad (V, VG, H)	£4.50
Vegan Mezze Salad (V, VG)	£4.50
Greek Style Salad (V, H)	£4.50



GLUTEN FREE

Gluten Free British Cheddar Ploughman's Sandwich (V, H)	£4.10
Gluten Free Roast Chicken Salad Sandwich	£4.10



Select an individual sandwich, wrap or salad and make it a lunch bag for an additional £5.50 per person.

Lunch Bag (V, VG)
(includes a bottle of water, crisps, apple and snack bar)



Sandwich platters

Our selection of sandwich platters offer a range of fillings to provide you with a quick and easy lunch for your meeting or event.

Meat Sandwich Platter

£25

Coronation Chicken | Chicken Salad | BLT |
Ham & Mustard Salad | Ham & Farmhouse Cheddar
(5 portions)

Vegetarian Sandwich Platter (V, H)

£25

Double Cheese & Spring Onion | Houmous & Rainbow Slaw |
Cheddar Cheese Ploughman's | Coronation Chickpea |
Double Egg & Spinach
(5 portions)

Plant-Based Wrap Platter (V, VG, H)

£25

Falafel & Sweet Potato | Mexican Birria & Sweet Potato
(5 portions)

Seafood Sandwich Platter (H)

£25

Hot Smoked Salmon | Classic Prawn Mayo | Tuna Salad |
Tuna & Sweetcorn
(5 portions)

Mixed Wrap Platter

£25

Falafel & Sweet Potato | Chicken Caesar |
BBQ Southern Fried Chicken Wrap | Duck Hoisin
(5 portions)

Plant-Based Wrap & Sandwich Platter (V, VG, H)

£35

Falafel & Sweet Potato Wrap | Mexican Birria & Sweet Potato
Wrap | Houmous & Rainbow Slaw Sandwich | Coronation
Chickpea Sandwich | Mexican Bean & Avocado Sandwich |
New York Deli Sandwich
(8 portions)



Spring/
Summer
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from 6th April
2026 to 30th
Aug 2026

Autumn/
Winter menu
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Sandwich Working Lunch

Our working lunch option is £9.98 per person and offers a range of sandwiches, crisps, fruit and a sweet treat along with tea/coffee and water.

This package is available in multiples of 5 and for a minimum of 20 people. We will supply sandwich platters to suit dietary requirements (Meat, Vegan, Vegetarian, or Seafood).

Add on 3 buffet items from the below options for an additional £9.40 pp. This must be added for everyone if option selected. Additional buffet items if you would like more than three per person are £3.20 pp.

All Year Round Buffet Items

Tortilla Chips with Burnt Spring Onion Sour Cream (V, H)
Roasted Red Pepper Houmous & Crudites (V, VG, H)
Pork Sausage with Honey & Mustard
Pitta Bread (V, VG, H)
Khobez Bread (V, VG, H)
Rosemary Focaccia (V, VG, H)

Spring & Summer Buffet Items

Cheese & Onion Pastry Roll (V, H)
Homemade Sausage Roll
Moroccan Chicken Sausage Roll (H)
Roasted Mediterranean Vegetable Tart (V, VG, H)
Falloumi Patties with Tzatziki (V, H)
Sweet Potato Falafel with Roasted Tomato & Chilli Salsa (V, VG, H)
Pesto Calabrese (V, H)

Autumn & Winter Buffet Items

Piri Piri Chicken Thigh (H)
Jerusalem Artichoke, Feta & Spinach Tart (V, VG, H)
Beetroot, Balsamic Roast Red Onion Tart (V, VG, H)
Feta Beet Balls with Pesto Calabrese (V, H)
Rosemary & Thyme Chicken Sausage Roll (H)
Pork & Chorizo Sausage Roll
Carrot, Beetroot & Bean Puff Roll (V, VG, H)
Kale Pesto (V, H)



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Working Lunch

Our working lunch includes the choice of 3 mains (1 from all year round, 2 seasonal), 2 salads, 1 bread, 1 dip and 2 desserts

Available for minimum of 20 people for £17.60 per person.

MAIN MENU

All Year

Tortilla Chips with Burnt Spring Onion Sour Cream (V, H)
Roasted Red Pepper Houmous & Crudites (V, VG, H)
Pressed Chicken Salad Focaccia (H)
Pressed Plant Feta & Rocket Focaccia (V, VG, H)
Pressed Roasted Vegetable Focaccia (V, VG, H)
Pressed Smoked Ham Focaccia
Pressed Goats Cheese Focaccia (V, H)
Pork Sausage with Honey & Mustard

Spring / Summer

Cheese & Onion Pastry Roll (V, H)
Homemade Sausage Roll
Moroccan Chicken Sausage Roll (H)
Seared Flat Iron Steak with Chimi Churri
Cold Smoked Chicken Thigh (H)
Roasted Mediterranean Vegetable Tart (V, VG, H)
Falloumi Patties with Tzatziki (V, H)
Smoked Mackerel Fish Cakes with Beetroot Salsa (H)
Sweet Potato Falafel with Roasted Tomato & Chilli Salsa (V, VG, H)
Parma Ham Salad

Autumn / Winter

Piri Piri Chicken Thigh (H)
Jerusalem Artichoke, Feta & Spinach Tart (V, VG, H)
Beetroot, Balsamic Roast Red Onion Tart (V, VG, H)
Feta Beet Balls with Pesto Calabrese (V, H)
Rosemary & Thyme Chicken Sausage Roll (H)
Pork & Chorizo Sausage Roll
Carrot, Beetroot & Bean Puff Roll (V, VG, H)
Honey Roast Gammon with Piccalilli
Wasabi Salmon, Sesame Balls With Citrus Dipping Sauce
Confit Duck Salad Honey Miso Dressing



SIDES MENU

All Year

- Classic Potato salad (V, VG, H)
- Fresh Garden Salad (V, VG, H)
- Nicoise Salad (V, H)

Spring / Summer

- Cobb Salad (V, H)
- Fennel, Broad Bean & Pea Salad (V, H)
- Lemon, Broccoli & Freekeh Salad (V, VG, H)
- Mediterranean Veg Salad (V, VG, H)
- Panzanella Salad (V, VG, H)
- Spiced Kohlrabi Salad (V, VG, H)

Autumn / Winter

- Autumn Leaf & Apple Salad (V, VG, H)
- Cayenne Roasted Cauliflower & Kale Salad (V, VG, H)
- Crispy Kale & Roots Salad (V, VG, H)
- Puy Lentil, Quinoa, Lemon & Sumac Salad (V, VG, H)
- White Onion & Lams Side Salad (V, VG, H)
- Roasted Squash & Fennel Pasta Salad (V, VG, H)

DESSERTS MENU

All Year

- British Cheese Board (V, H)
- Fresh Fruit (V, VG, H)

Spring / Summer

- Strawberry Bakewell Tart (V, H)

Autumn / Winter

- Pecan Blondie (V, H)

Breads

- Pitta Bread (V, VG, H)
- Khobez Bread (V, VG, H)
- Rosemary Focaccia (V, VG, H)

Dips

All Year

- Pico De Gallo Salsa (V, VG, H)
- Sun Dried Tomato Hummus (V, VG, H)

Spring / Summer

- Pesto Calabrese (V, H)

Autumn / Winter

- Kale Pesto (V, H)

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Hot Fork Buffets

Our hot fork buffets provide a main meal with sides and a dessert, allowing your guests to select from a variety of freshly prepared options.

Choose 2 options from the all year round menu and 1 option from the seasonal options along with 2 sides and 2 desserts.

Available for minimum of 20 people for £18.37 per person.

MAIN MENU

All Year

- Roasted Chicken Thigh on Leek & Pea Fricasse (H)
- Steak & Barkham Blue Pie
- Garden Cottage Pie (V, VG)
- Creamy Fish Pie (H)
- Seafood Raisukaree Curry (H)
- Murgh Makhani- Butter Chicken Curry (H)
- Hunan Style Braised Red Tofu (V, VG)
- Chickpea, Pepper & Kale Rogan Josh (V, VG, H)
- Catalan Lamb Stew (H)
- Chicken Tagine (H)
- West African Sweet Potato, Squash & Peanut Stew (V, VG, H)

Spring / Summer

- Spelt Roasted Sweet Potato & Plant Feta Stuffed Peppers (V, VG, H)
- Lamb Breast with Aromatic Pancetta Cassoulet
- Caponata : Slow Cooked Aubergine & Peppers (V, VG, H)

Autumn / Winter

- Beetroot, Balsamic Roast Red Onion Tart (V, VG, H)
- Oxtail & Barley Stew
- Slow Cooked Pork Belly served with Salsa Verde

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SIDES MENU

All Year

Sweet Potato Mash (V, VG, H)

Thyme Roasted Baby Potatoes (V, VG, H)

Steamed Bok Choy (V, VG, H)

Broccolini & Shallots (V, VG, H)

Roasted Heritage Carrots (V, VG, H)

Spring / Summer

Roasted Mediterranean Vegetables (V, VG, H)

Hispi Cabbage (V, VG, H)

Mange Tout, Watercress & Stem Broccoli Medley (V, VG, H)

Courgette, Beans & Peas (V, VG, H)

Autumn / Winter

Roasted Jerusalem Artichokes (V, VG, H)

Sauted Kale with Lemon & Garlic (V, VG, H)

Roasted Celeriac & Roasted Beets (V, VG, H)

Roasted Sweet Potato & Squash (V, VG, H)

DESSERTS MENU

All Year

Fresh Fruit (V, VG, H)

Chocolate Quinoa Chia Cake (V, VG, H)

Lemon & Poppy Seed Cake (V, H)

Spring / Summer

Strawberry Bakewell Tart (V, H)

Autumn / Winter

Apple & Blackberry Bakewell Tart (V, H)

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Pizza

Each pizza will be cut into 9 slices and serves 3 people. There is a minimum order of 6 pizzas per order and a max of 20, per 20 minute delivery slot.

New Yorker Style Pizza £13.23

Margherita Pizza (V, H) £13.23

BBQ Chicken Pizza (H) £13.23

Plant Feta & Olive Pizza (V, VG, H) £13.23

Gluten Alternative Margherita Pizza (V, H) £13.23

Gluten Alternative New Yorker Style Pizza £13.23

Gluten Alternative BBQ Chicken Pizza (H) £13.23

Gluten Alternative Plant Feta & Olive Pizza (V, VG, H) £13.23

Why not add...

Garlic Bread (V, VG, H) £13.23

Gluten Alternative Garlic Pizza Bread (V, VG, H) £13.23





BBQ

Our BBQ is available for a minimum of 50 and costs £18.03 pp and includes 1 main dish, 3 sides and 2 desserts.

Additional BBQ main items can be added for £5 pp.

Main - Choose 1 option, plus a Vegetarian/Vegan option

UoR Beef Burger served in a seeded Bun

Grilled Chicken Breast served in a seeded Bun (H)

Allotment Burger (V, VG, H)

Bratwurst Sausage in Bun with Fried Onions

Plant Sausage in Finger Roll with Fried Onions (V, VG, H)

Garlic Chilli & Lemon King Prawns (H)

Halloumi & Squash Zaatar Skewer (V, H)

Seared Flat Iron Steak with Chimi Churri

Piri Piri Chicken Thigh (H)

Salad & sides - Choose 3 options

House Slaw (V, VG, H)

Classic Potato Salad (V, VG, H)

Charred Corn on the Cob (V, VG, H)

Caesar Salad (V, VG, H)

Panzanella Salad (V, VG, H)

Fennel, Broad Bean & Pea Salad (V, H)

Gem & Ranch Salad (V, H)

Desserts - Choose 2 options

Fresh Fruit Salad (V, VG, H)

Chocolate Quinoa Chia Cake (V, VG, H)

Lemon & Poppy Seed Cake (V, H)

Spring / Summer: Strawberry Bakewell Tart (V, H)

Autumn / Winter: Apple & Blackberry Bakewell Tart (V, H)

Please note that Gluten Free breads are available upon request.

When a Vegetarian or Vegan option is selected it will be provided for 30% of the numbers unless otherwise specified.



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Savoury

Accompaniments

Savoury snacks to enjoy on their own or the perfect addition to accompany your order.

Served in bowls

Hand cooked crisps (V, VG, H) £4.00
(5 portions)

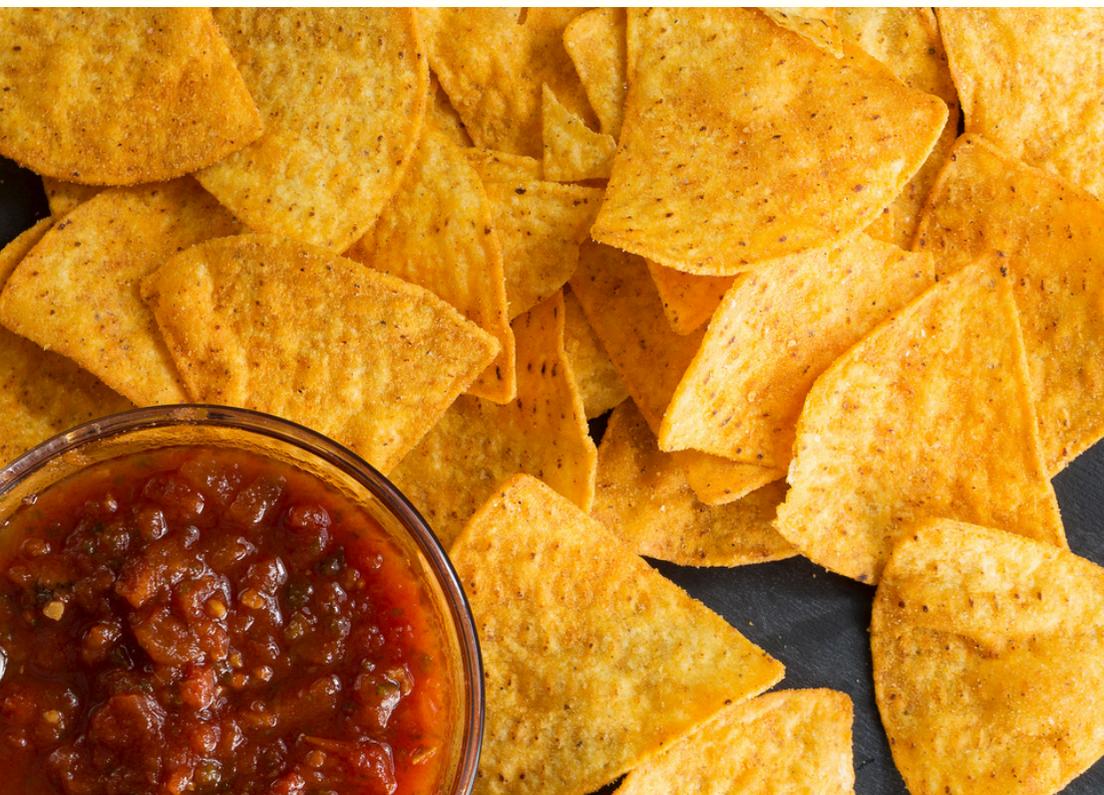
Salted peanuts (V, VG, H) £4.00
(5 portions)

Tortilla chips with salsa (V, VG, H) £4.50
(5 portions)

Marinated olives (V, VG, H) £12.00
(10 portions)

Individual packaged items

Individual assorted flavoured crisps 40g (V) £1.60





Add on: Standard Drinks Reception and Canapé Package

We offer a discounted combined package if you book both the standard drinks reception and canape package together.

£18.33 per person



Canapés

Our Canapé package offers your guests 4 canapes per person. You would select four canapes from our delicious Canapé menu in advance considering your dietary requirements of your guests.

£10.75 per person (Minimum of 20 people and served for up to an hour)

MEAT

Hoi Sin Duck, Cucumber Cup

Smoked Chicken, Celeriac Remoulade Croute (H)

Rolled Chicken Mousse with Pickled Cucumber (H)

Rolled Ham Hock, Quince & Basil

Peppered Beef, Beetroot Chutney & Horseradish Cream

Korean Pulled Beef Cup with Kimchi

Masala Pulled Chicken with Raitha Slaw (H)

FISH

Crab Blinis (H)

Smoked Salmon & Goats Cheese Canapé (H)

Smoked Mackerel & Horseradish Bruschetta (H)

VEG

Tomato, Watermelon & Pesto Brochette Canapé (V, VG, H)

Barkham Blue Cheese & Caramelised Tartlet (V, H)

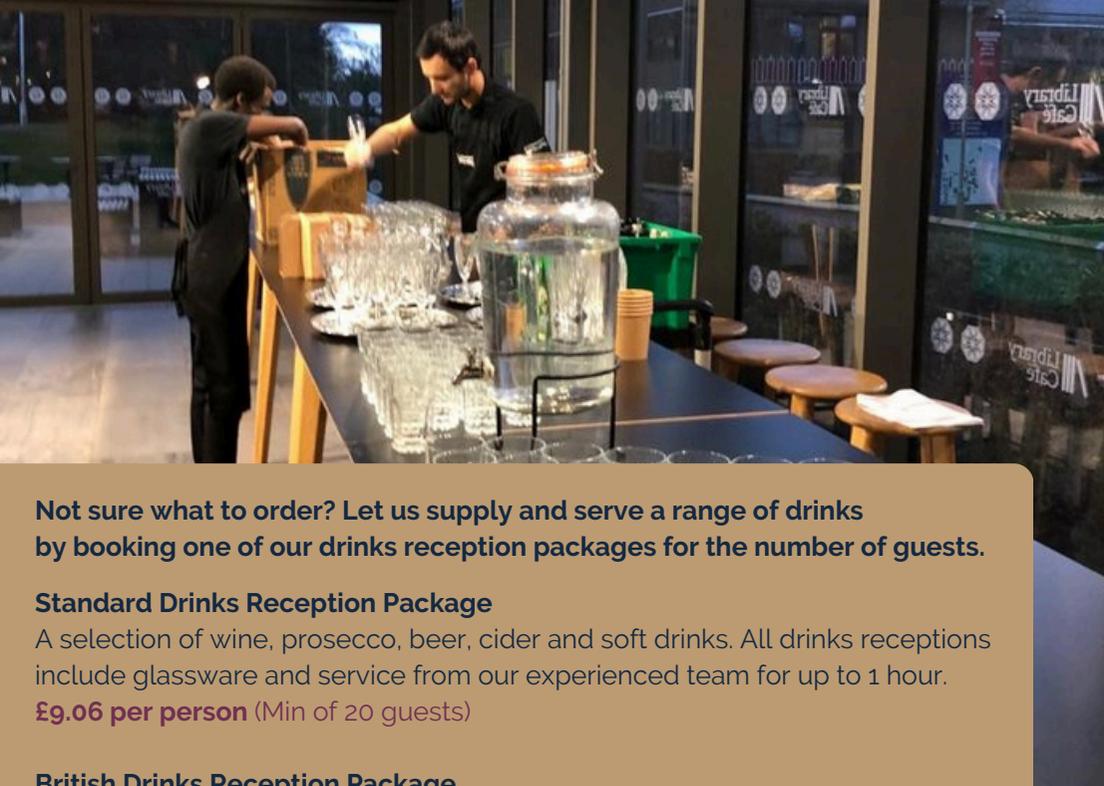
Artichoke, Feta & Olive Tapenade Canapé (V, VG, H)

Mushroom & White Truffle Pate on Crisp Fig Bread (V, VG, H)

Lentil Hummus, Roasted Beets & Charred Za'atar Carrot (V, H)

Compressed Watermelon, Plant Feta & Olive Canapé (V, VG, H)

Additional canapes can be added for £2.70 per person



Not sure what to order? Let us supply and serve a range of drinks by booking one of our drinks reception packages for the number of guests.

Standard Drinks Reception Package

A selection of wine, prosecco, beer, cider and soft drinks. All drinks receptions include glassware and service from our experienced team for up to 1 hour.

£9.06 per person (Min of 20 guests)

British Drinks Reception Package

A selection of British wine, prosecco, beer, cider and soft drinks. Includes glassware and service from our experienced team for up to 1 hour.

£9.87 per person (Min of 20 guests)

Standard Drinks Reception Package, plus Canapes

We offer a discounted combined package if you book both the standard drinks reception and canape package together.

£18.33 per person (Min of 20 guests)



Drinks Receptions

Our range of alcoholic and non-alcoholic drinks allow you to create a drinks reception to suit your specific event and budget.

All orders for drinks receptions include glassware.

Elderflower Presse	£5.00
Ginger & Lemongrass Presse	£5.00
Pimms 1 litre	£17.50
Show your stripes - House Lager (12x440ml)	£40.00
Local Cider (12x330ml)	£40.00
House White Wine - Liso Viente Viura	£18.00
Stanlake Regatta	£19.00
Arcano Pinot Grigio	£21.00
Tor del Colle Pecorino	£22.00
Ngaru Sauvignon Blanc	£24.00
Albanta Albarino	£26.00
House Rose Wine - Country Gold Zinfandel	£18.00
Stanlake Pinot Noir Rose	£23.00
Henri Gallard Rose	£25.00
House Red Wine - Liso Viete Tempranillo	£18.00
La Familli Lacasse Merlot	£19.00
Stanlake The Reserve	£23.00
La deliziosa Montepulciano d'Abruzzo	£23.00
La Pausa Malbec Organic	£24.00
Paolo Leo Passitivo appassimento Primitivo	£32.00
House Prosecco - La Formarina Prosecco	£22.00
Stanlake Hinton Brut (sparkling wine)	£30.00
H.Blin NV - Champagne	£50.00
Mulled Wine 1 litre	£9.00
Mulled Apple Juice 1 litre	£5.00



Plated Dining Menu

Are you looking for something more formal?

Why not use the Meadow Suite or Blandford's for a private dining experience.

A two or three course dinner includes water on the table and tea/coffee will be available after dinner from the tea and coffee self-serve station.

Available in the below locations and associated minimum numbers:

Meadow Suite: 30 - 120 guests

Blandford's: 20 - 30 guests

For each course you can select 1 option for the majority of your guests and 1 option suitable for vegetarian/vegans. Other dietary requirements will be accommodated on an individual basis.

Complimentary room hire for up to 4 hours is available Monday to Thursday only.

For a booking of less than 20 people, we can offer you the [Park House bar menu](#).

[View Menu](#)





Food Trailers

We have added two stylish Airstream catering trailers to our service options, offering flexible, innovative food and beverage solutions.

We are giving food more thought and we're proud members of Menus of Change (the university group dedicated to changing the way we serve and source our food). Our street food menus are designed with sustainability at their core. For example, all beef featured in our dishes is sourced directly from the University's own farms.

To book a food trailer, a minimum of 50 attendees is required per event. Standard service covers 1-2 hours, depending on your event size. Additional hours may be available subject to numbers and a supplementary charge. Each trailer can serve up to 100 people per hour and for events expecting more than 100 guests, both trailers will be provided to ensure smooth and efficient service.

There is a one off set up charge of £300 to be paid for all events. A suitable location is required for the trailers, with a flat surface and sufficient space to accommodate both the trailer and the towing vehicle.

You will be responsible for arranging and covering the cost of power supply setup with the Estates team. Each trailer requires a three-phase power outlet (230 amps per trailer). Power access is currently available from the Meadow Suite decking, Palmer Quad or outside Eat at the Square.

Please note, 1 month notice is required and the street food trailers are not available for hire on a Thursday whilst the International Food market is taking place and there might be an additional charge at weekends.



You are able to select from five different street food menus and we would suggest only offering one menu per trailer. The full price per person is £8.50 per person. If individuals are paying themselves, then our normal street food tariff prices will be charged.



BURRITOS

Chimi Churri
Chicken
Texan Beef
Halloumi
Spiced Black
Bean



UOR BURGERS

Cheese & Bacon
Burger
Chicken Burger
Plant Burger with
Feta and Pesto



DONBURI BOWLS

Crispy Sesame
Cauliflower
Teriyaki Chicken



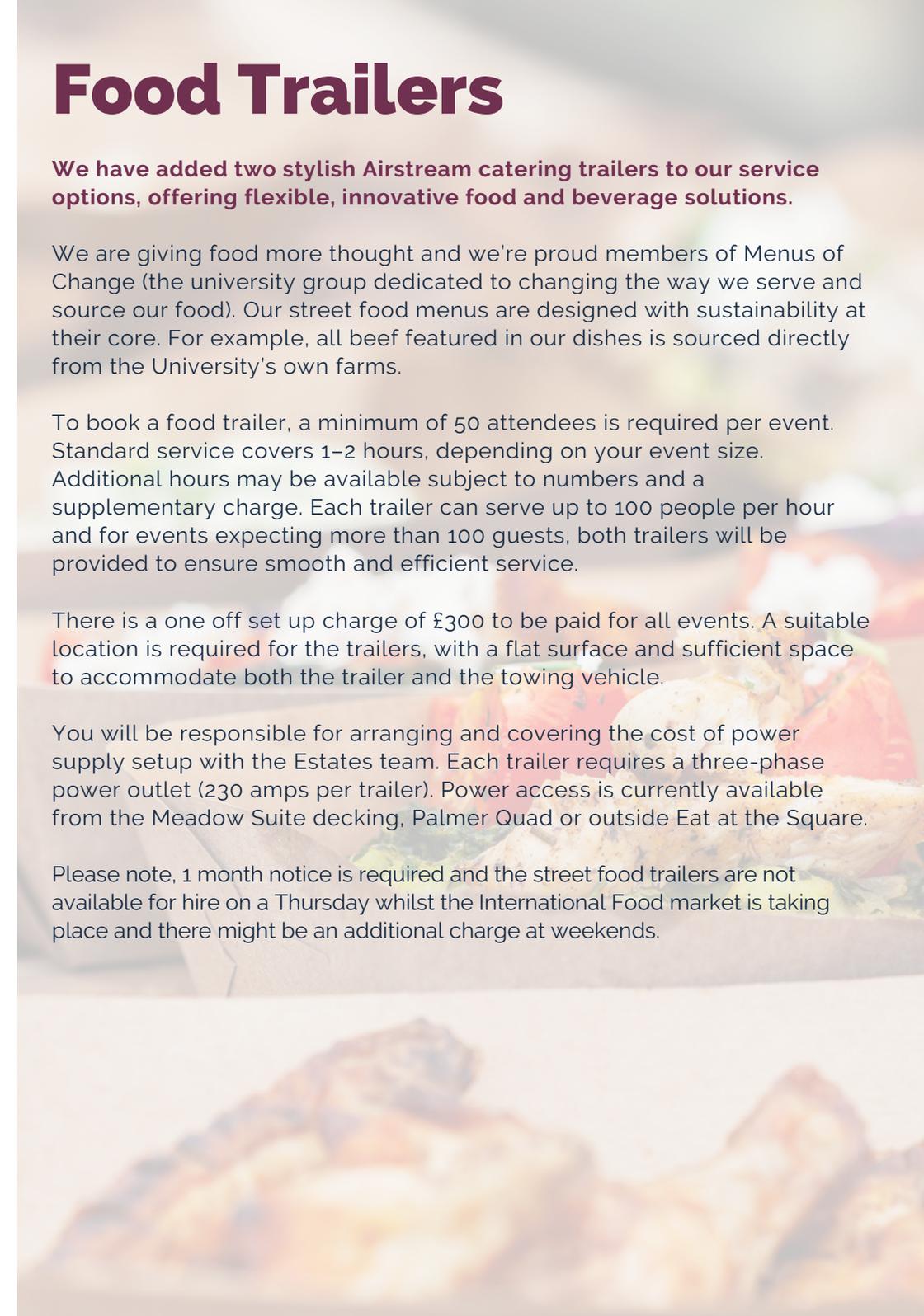
PAELLA

Chicken, Prawn
& Chorizo



BANH MI

Pork Belly
Chicken
Omelette



Make it happen

Booking information

For a served booking 10 working days' notice is required to create, alter or cancel a booking.

Service staff

2 hours of service staff are included with all served bookings. Additional charges may be applied for any late-running bookings. Should you require additional service time this will be charged at the rates detailed below:

Weekday - £20 per hour per member of staff;

Saturday - £30 per hour per member of staff;

Sunday - £40 per hour per member of staff.

Minimum Spend

Weekday (between 8am & 5pm) - £50 | **Evening** - £100 | **Saturday** - £150 |

Sunday - £250

Any bookings below the values above will be brought up to this minimum spend. An additional charge may apply to deliveries that are made outside of the University campuses.

Additional Info

If the event is taking place in a centrally booked space or your own space a suitable location and furniture must be provided. The site must be accessible to trolleys and must comply with the University Health and Safety policy.

