

Venue  
Reading

HOSPITALITY  
at  
University of  
Reading

# Venue Reading

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Reading

## Functions with Venue Reading



# Hello

Our in-house Hospitality team can provide a wide range of catering and refreshment options suitable for all events. You can use this suite of menus to choose from drinks receptions and canapes, to a hot fork buffet, BBQ or something more formal such as a three course plated lunch or dinner.

We understand the serious risks concerning food safety & allergies and to help us manage this, we do not allow any external catering in any of our venues (you can bring a celebration cake!). We can accommodate many dietary requirements and your Event Manager will work closely with you to create the perfect choice for you and your guests.

Many of our ingredients are locally sourced therefore there may be seasonal variations to our menu and your Event Manager will be able to review your catering choices with you. Where you see Autumn/Winter and Spring/Summer, the below dates show which menu is available for when:

Autumn Winter 2025/26 – 1<sup>st</sup> September 2025 – 5<sup>th</sup> April 2026  
Spring/Summer 2026 – 6<sup>th</sup> April – 30<sup>th</sup> August 2026  
Autumn Winter 2026/2027 – 31<sup>st</sup> August 2026 – 4<sup>th</sup> April 2027

**With all functions, you will pay a room hire for the selected venue, plus a minimum spend on food or drink. You have the flexibility to choose between various catering packages** (subject to min numbers).



Some of the packages we offer can only be provided in certain venues and the icons below are used throughout the menu to identify if available in the Meadow Suite or Blandford's .



Meadow Suite



Blandford's



# 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](https://www.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.

You can bring a celebration cake if you display the allergen information alongside the cake.

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.

# Meadow Suite

**The Meadow Suite is our main function space and is located within the historic Park House on the main Whiteknights Campus.**

The Meadow Suite is a versatile room that lends itself to creating the perfect place for you and your guests to celebrate, seating a maximum 100 guests and perfect for up to 150 guests to dance the night away.

The upper level can be utilised for your guests to sit down, allowing the lower level to be used as the perfect stage for your evening entertainment and dancing.

A large bar is available within the Meadow Suite with all the beverages you would expect including an extensive range of locally sourced products.

The decking area provides a fantastic outside space with views leading down to the lake - an ideal location for one of our BBQ's!

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## **Meadow Suite room hire charges:**

**Monday to Thursday £660 + VAT (£792 including VAT)**

Plus minimum food/beverage spend of £750 + VAT (£900)

**Friday & Saturday £750 + VAT (£900 including VAT)**

Plus minimum food/beverage spend of £845 + VAT (£1,014)

**Sunday £825+ VAT (£990 including VAT)**

Plus minimum food/beverage spend of £1,000 + VAT (£1,200)

The hire charge includes access to the Meadow Suite from 12pm to 6pm or 6pm to 12am. Last orders will be called at either 5.30pm or 11.30pm with guests leaving by 6pm or 12am. Suppliers and all decorations will need to have been removed within the hour after the event.

If your event is during an evening we can apply for an extension to keep the bar open until 12.30am giving guests the opportunity to stay until 1am with suppliers and decorations to have gone by 2am. There is an additional charge of £75 + VAT (£90 including VAT) to extend the bar time.

Your Event Manager will be able to add this to your booking.





# Blandford's



Also situated in Park House is the Blandford's dining room and the Blandford's Ante Room. The rooms have an elegant ambience and are ideal for you to share a fine dining experience for up to 30 guests.

With its blend of contemporary style and classic heritage, Blandford's and the Blandford's Ante Room are perfect for a smaller function if a private bar is not required.

The Park House bar is just next door for the all important drinks and your Event Manager will be able to confirm the opening times of the Park House Bar.

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## Blandford's room hire charges:

**Monday to Friday £304 + VAT (£364.80 including VAT)**

Plus minimum food/beverage spend of £381.50 + VAT (£457.80)

**Saturday £331.50 + VAT (£397.80 including VAT)**

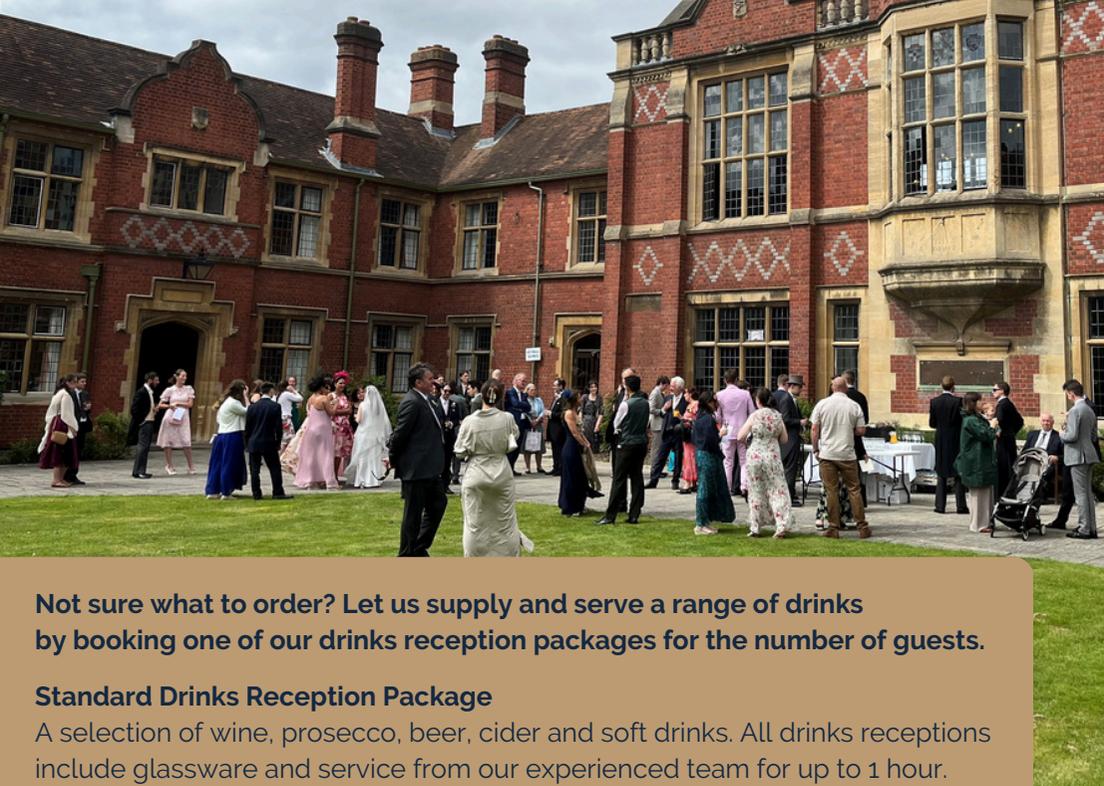
Plus minimum food/beverage spend of £550 + VAT (£660)

**Sunday £345.00 + VAT (£414.00 including VAT)**

Plus minimum food/beverage spend of £550 + VAT (£660)

The hire charge includes access to Blandford's and the Blandford's ante room for 4 consecutive hours between 10am - 10pm (4pm on Friday).





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 (£10.87 including VAT)** (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 (£11.84 including VAT)** (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	<b>£5.00</b> (£6.00 inc VAT)
Ginger & Lemongrass Presse	<b>£5.00</b> (£6.00 inc VAT)
Pimms 1 litre	<b>£17.50</b> (£21.00 inc VAT)
Show your stripes - House Lager (12x440ml)	<b>£40.00</b> (£48.00 inc VAT)
Local Cider (12x330ml)	<b>£40.00</b> (£48.00 inc VAT)

House White Wine - Liso Viente Viura	<b>£18.00</b> (£21.60 inc VAT)
Stanlake Regatta	<b>£19.00</b> (£22.80 inc VAT)
Arcano Pinot Grigio	<b>£21.00</b> (£25.20 inc VAT)
Tor del Colle Pecorino	<b>£22.00</b> (£26.40 inc VAT)
Ngaru Sauvignon Blanc	<b>£24.00</b> (£27.60 inc VAT)
Albanta Albarino	<b>£26.00</b> (£31.20 inc VAT)

House Rose Wine - Country Gold Zinfandel	<b>£18.00</b> (£21.60 inc VAT)
Stanlake Pinot Noir Rose	<b>£23.00</b> (£27.60 inc VAT)
Henri Gallard Rose	<b>£25.00</b> £30.00 inc VAT)

House Red Wine - Liso Viete Tempranillo	<b>£18.00</b> (£21.60 inc VAT)
La Familli Lacasse Merlot	<b>£19.00</b> (£22.80 inc VAT)
Stanlake The Reserve	<b>£23.00</b> (£27.60 inc VAT)
La deliziosa Montepulciano d'Abruzzo	<b>£23.00</b> (£27.60 inc VAT)
La Pausa Malbec Organic	<b>£24.00</b> (£27.60 inc VAT)
Paolo Leo Passitivo appassimento Primitivo	<b>£32.00</b> (£38.40 inc VAT)

House Prosecco - La Formarina	<b>£22.00</b> (£26.40 inc VAT)
Stanlake Hinton Brut (sparkling wine)	<b>£30.00</b> (£36.00 inc VAT)
H.Blin NV - Champagne	<b>£50.00</b> (£60.00 inc VAT)

Mulled Wine 1 litre	<b>£9.00</b> (£10.80 inc VAT)
Mulled Apple Juice 1 litre	<b>£5.00</b> (£6.00 inc VAT)





### 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 (£22.00 including VAT)**



# 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 (£12.90 including VAT)**

## 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





# 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 (£15.88 inc VAT)

**Margherita Pizza (V, H)** £13.23 (£15.88 inc VAT)

**BBQ Chicken Pizza (H)** £13.23 (£15.88 inc VAT)

**Plant Feta & Olive Pizza (V, VG, H)** £13.23 (£15.88 inc VAT)

**Gluten Alternative Margherita Pizza (V, H)** £13.23 (£15.88 inc VAT)

**Gluten Alternative New Yorker Style Pizza** £13.23 (£15.88 inc VAT)

**Gluten Alternative BBQ Chicken Pizza (H)** £13.23 (£15.88 inc VAT)

**Gluten Alternative Plant Feta & Olive Pizza (V, VG, H)** £13.23 (£15.88 inc VAT)

## Why not add...

**Garlic Bread (V, VG, H)** £13.23 (£15.88 inc VAT)

**Gluten Alternative Garlic Pizza Bread (V, VG, H)** £13.23 (£15.88 inc VAT)





# BBQ

Our BBQ is available for a minimum of 50 and costs £18.03 pp (£21.64 including VAT) and includes 1 main dish, 3 sides and 2 desserts.

Additional BBQ main items can be added for £5 pp (£6.00 including VAT).

**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 Platter (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.

Spring/  
Summer  
menu available  
from 6th April  
2026 to 30<sup>st</sup>  
Aug 2026

Autumn/  
Winter menu  
available  
from 1st  
Sept 2025 to  
5th April  
2026





# Sandwich Buffet

Our sandwich buffet is £9.98 per person (£11.98 including VAT).

For £19.38 per person (£23.26 including VAT, guests would receive the above, plus three buffet items from the below (3 items chosen by you before the day).

We will supply sandwich platters to suit dietary requirements (Meat, Plant based, Vegetarian). These packages are available in multiples of 5 for a min of 20 people.



## Sandwich Lunch

£9.98 pp (+ VAT)

Sandwiches, crisps, fruit, flavoured water, tea & coffee and a sweet treat.



## Sandwich Buffet Lunch

£19.38 pp (+ VAT)

Everything included in the Sandwich lunch package plus 3 buffet items.



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### 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)



# 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  
(£22.04 including VAT)

## 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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Autumn/  
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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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Spring/  
Summer  
menu available  
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Aug 2026



Autumn/  
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# Cold Fork Buffet

Our cold fork buffet 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 (£21.12 inc VAT)

## 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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Aug 2026





# 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)  
(5 portions)

**£4.00** (£4.80 inc VAT)

**Salted peanuts** (V, VG, H)  
(5 portions)

**£4.00** (£4.80 inc VAT)

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

**£4.50** (£5.40 inc VAT)

**Marinated olives** (V, VG, H)  
(10 portions)

**£12.00** (£14.40 inc VAT)

### Individual packaged items

**Individual assorted flavoured crisps 40g** (V)

**£1.60** (£1.92 inc VAT)





# Plated 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.

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



[View Menu](#)

# Terms of service

Your Event Manager will be in touch with you once you have signed your booking form and paid your deposit invoice. They will provide you with all of the information we will require from you along with the deadlines such as the final catering requirements.

Please speak to your Event Manager if you have any questions relating to allergens or allergies as we are able to cater for most if we know in advance of your event. For more information about allergens & our ingredients please visit: [foodmenus.info](http://foodmenus.info)

We must receive all final numbers and dietary requirements at least 10 full working days before the start date of your event.

To access the most up to date version of this menu please visit [venuereading.com](http://venuereading.com).

