

Day Catering

Menus

Our menu has been carefully created to offer a variety of options which we think will complement any daytime event. Within this menu you will find the following sections:

- **BREAKFASTS**
- **REFRESHMENTS**
- **LUNCHES**
- **GRAZING PLATTERS**
- **TERMS & CONDITIONS**

We can accommodate all dietary requirements with adequate notice.

We use the following key to highlight which items meet certain dietary criteria:

(Gf) - Gluten free; **(Df)** - Dairy Free; **(V)** - Vegetarian; **(Vg)** - Vegan

Breakfast

Mixed Mini Danish Box (Serves 10) (V)	£19.50
Mixed Box Pain au Choc & Pan au Raisin (Serves 10) (V)	£29.50
Savoury Filled Croissants (Serves 10)	£35.00
Savoury Filled Croissants (Serves 5)	£17.50
Raspberry Filled Croissants (Serves 5) (Vg)	£19.50
Box of Mixed Mini Muffins (Serves 10)	£23.00
Artisan Sausage Roll (Serves 10)	£19.95
Mixed Breakfast Box (Serves 10)	£75.00
Mixed Filled Croissants	
Mini-Danish	
Granola Pots	
Granola Pots (each)	£2.95
Perkier Protein Bars (each)	£2.25

Please inform Catering Team about any dietary requirements.

Refreshments

BEVERAGES

Tea & Coffee /8oz cup	£2.95
<i>Freshly Brewed Organic Coffee, Decaffeinated Coffee, Fairtrade Breakfast Tea & Selection of Herbal Teas</i>	
Fresh apple or orange juice /1l Still	£4.95
or sparkling mineral water /0.75l	£2.50
Individual carton of water /0.5l	£1.50

CAKES

Mixed Cake Box (Serves 12/24)	£45/85
Mini Carrot Cake (V) Mini Salted Caramel (V) Mini Chocolate Cake (V)	
Mini Mixed Cake Box (Vg) (Serves 12)	£45.00
Mini Mocha Loaf (Vg) Mini Red Velvet Cake (Vg)	
Lemon Drizzle Cake (Gf)	£3.50
Box of Cupcakes (Serves 8) (V)	£28.00
Box of Mixed Scones with Jam, Butter (Serves 10)	£35.00

FRUIT

Seasonal fresh fruit platter (Vg) (Serves 10)	£40.00
Individual piece of fruit (Vg)	£1.25

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Refreshments

BISCUITS & SNACKS

Cadbury & Oreo Biscuit Treats (Serves 10)	£10.00
Caramel Heaven (Gf)	£1.95
Caramel Brownie (Gf)	£1.95
Mrs Crimble Macaroon (Vg) (Gf)	£1.95
Stoats Oat & Energy Bar	£2.25
Tunnocks	£1.50
Crisps	£1.50

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Lunch

SANDWICHES

Chef's selection of fresh sandwiches

- Traditional Triangle Platters - (SERVES 5) £22.95
- Wild farmed Tin Bread Platters - (SERVES 6) £28.95
- Wrap Selection (Serves 5) £34.95

Gluten Free and vegan options also available.

LUNCH OFFERS

Lunch on the Go/Lunch Bag

£7.50

Choice of Sandwich, Bag of Crisps, Fruit & Water

Working Lunch

£85

Sandwich Platters, Crisps, Assorted Biscuits, Tea & Coffee

The Big Lunch

£120

Sandwich Platters, Finger Food, Fruit Platter, Tea & Coffee

Please inform Catering Team about any dietary requirements.

Lunch

FINGER BUFFET

Mixed Meat Finger Food Buffet Box (Serves 10) £85

- Chicken Skewers
- Artisan Sausage Rolls
- Quiche Lorraine
- Mixed Salad

Mixed Veg Finger Food Buffet Box (Serves 10) (V) £85

- Mozzarella, Cherry Tomato & Olive Skewer
- Mediterranean Quiche
- Spicy Mexican Sausage Roll
- Mixed Salad

Small Vegan Buffet Box (Serves 3) (Vg) £29.75

- Mini Mexican Spicy Bean Roll
- Vegan Mini Spiced Cauliflower & Lentil Pie, Kofta
- Mixed Salad

SALADS

£19.95 per bowl

EACH BOWL SERVES 10 PEOPLE

Caesar leaf bowl (V)

Asian slaw (Vg)(Gf)

Deli style lemony potato salad (Vg)

Super green salad (Vg)

Mixed micro leaf salad with heritage tomatoes, basil & spring onion (Vg)(Gf)

FRUIT

Seasonal fresh fruit platter (Vg) £3.50

Individual piece of fruit (Vg) £1.25

Grazing Platters

Our Grazing Platters are the perfect casual dining option. We use fresh, seasonal, local produce where we can, and can guarantee that these platters will leave a lasting impression.

Each platter serves approx. 10 people

FISH PLATTER

£150.00

Selection of Hot Mackerel, Smoked Salmon, Norwegian Gravdax,
Prawns Marie Rose, Salad of the Day, Mixed Salad, Caper Berries, Lemon Wedges,
Artisan Bread, Butter

ITALIAN ANTIPASTO

£125.00

Selection of Italian Cured Meats, Italian Cheese, Cherry Tomato Caprese Salad,
Sun Blushed Tomatoes, Roasted Peppers, Saponi Mistoliva Olives, Italian Bread
Saponi Mistoliva Olives, Italian Bread

SCOTTISH CHEESEBOARD

£100.00

Selection of Scottish Cheeses with Scottish Oatcakes, Selection of Artisan Biscuits,
Red & White Grapes, Arran Chutney

VEGAN GREEK COMBO

£90.00

Sweet Potato Falafel, Vegan Koftas, Vegan Feta Cheese, Marinated Olives, Creamy
Chickpea Hummus, Greek Salad, Vegan Beetroot Tzatziki, Cut Crudities,
Cheery Tomatoes, Cucumber, Carrot, Peppers, Pitta Bread

GREEK SALAD COMBO

£100.00

Lamb Koftas, Honey Feta Cheese, Marinated Olives, Creamy Chickpea Hummus,
Red Pepper Hummus, Greek Salad, Tzatziki, Cherry Tomatoes, Cucumber, Carrot,
Peppers, Cos Lettuce, Pitta Bread

Terms & Conditions

FOOD SAFETY

- We will provide allergen and dietary information with all delivered catering.
- Vegetarian (V), Vegan(Vg), Gluten Free (GF) and Dairy Free (Df) options are noted on our menus.
- All dietary requirements can be catered for with a minimum of 3 days advanced notice. If we are notified of any allergens we will cater for these though we reserve the right to substitute items to help meet dietary requirements.
- Our food safety policy recommends that all food we supply must be consumed within 2 hours of delivery.

MENU PRICING

- All pricing is exclusive of VAT which will be applied if required.
- Pricing will be valid until the end of December 2024 though some items may be subject to inflationary increases prior to this date.

MINIMUM SPEND & NUMBERS

- All delivered catering orders must meet a minimum spend of £50 for us to provide delivered catering. Any orders with a total value under the minimum spend may be subject to an excess charge in order to meet the minimum value. As an alternative, we may be able to cater to your events on a 'Pick-Up' basis from one of our on-site catering outlets with no additional charge.
- A minimum order number may apply to some item selections. This also applies to beverages with the exception of fruit juice (sold per litre), water, wine and prosecco (sold per 750ml).

DRINKS SERVINGS

- Hot drinks are priced per person and we provide enough to cover one drink of choice for all attendees.
 - 1 bottle fruit juice = 5 servings
 - 1 bottle prosecco = 6 servings
 - 1 bottle wine / 1 bottle water = 4 servings

PLACING ORDERS

- For delivered catering bookings, we require a minimum of 5 working days notice prior to the booking date.
- Any delivered catering enquiries should be made via the online catering booking platform. We require all fields to be filled to process your booking.
- For Dinners, Afternoon Teas, Special Events, and any other enquiries, please contact: catering@glasgow.ac.uk
- Any requests within 3 working days cannot be guaranteed however we will try to meet your request and may be in touch with alternative options.

Terms & Conditions

SUBSTITUTION

- We reserve the right to substitute items for alternatives of equal or superior quality if the original item requested cannot be provided due to difficulty obtaining the item or excessive increases in costs.

AMENDMENTS & CANCELLATIONS

- There may be instances where, due to unforeseen circumstances, University of Glasgow Catering is unable to provide a hospitality provision. If this is the case, alternative solutions will be provided, and we will work directly with the lead booker on suitable alternative arrangements.
- Any amendments must be made as soon as the customer is aware of them. Changes cannot be made to your order within 3 working days of your event.
- For cancellations within 5 working days of the date of the booking a 50% cancellation fee will be applied and for cancellations within 3 working days a 100% cancellation fee will be applied.
- Cancellation charges may still apply outside of this period if costs have already been incurred.

DELIVERY TO VENUE

- For delivered catering bookings, it is the responsibility of the customer to ensure a suitable space and furniture is available for the catering to be laid out in prior to the delivery. An adequate number of tables must be provided to accommodate the size of the booking. The venue must be accessible to trolleys and must comply with the University Health and Safety policy. We cannot always deliver to rooms which are accessibly only via stairs. The Catering team can advise what areas are suitable if you are unsure.

HYGIENE & WASTE

- For delivered catering bookings, the Catering team will not be responsible for cleaning a venue after an event has concluded. It is the responsibility of the customer to ensure this is done. The catering team will return following the end of the event to collect all equipment provided by us. If any cleaning is required to be completed by the Catering team then charges will be applied.
- All waste must be disposed of in the bins provided across the University Estate in accordance with the waste disposal flyer. We will make every effort to collect serving equipment within 48 hours of delivery. Please put non-disposable items back in the delivery box for collection. We will collect from the same location that we delivered to so please inform us if the location for collection changes. Please be aware that a charge will be made for any lost or damaged items of catering equipment.

ADDITIONAL COSTS

- We aim to be transparent with our costs which is why the final total you see on your booking confirmation sheet is the final balance we expect our customer to pay. There are certain circumstances whereby additional charges may be incurred. This includes but is not limited to additional staffing costs where staff may be required to serve and assist during catering break. These charges will always be discussed ahead of payment and written confirmation will be sent to customers detailing their order.