SCHOOL OF PHARMACY

Catering

for you and your guests

Hospitality at
UCL School of Pharmacy
2012-2013
External Brochure

sodexo
Quality of Daily Life Solutions

Introduction

At the UCL School of Pharmacy, we are able to cater for all types of events and occasions, from packed lunches to formal dinners. We have a tempting selection of menus with suggestions for all levels of events, from a simple morning coffee and biscuits through to hot fork buffets.

We purchase from specialist suppliers and use the freshest produce and the very finest ingredients.

Our coffee is triple accredited, Rainforest Alliance, Fairtrade and Soil Association, our tea is supplied as part of the ethical tea partnership.

It is our contribution to sustainable development which seeks to integrate economic, social and environmental factors to ensure a better quality of life for present and future generations.

If you have any other special requirements in mind or would like to request something not featured in this brochure, we will be happy to work with you to create some suggestions; please do not hesitate to ask.

To meet common dietary requirements, please enquire about special diets if required.

We look forward to making your event a successful and memorable occasion and one in which your guests leave with a positive image of the UCL School of Pharmacy.
The Catering Team look forward to welcoming you.

The Conference Package

(other Conference options are available by request)

Arrival Refreshments

Freshly brewed tea and coffee
Mini Danish pastries

Mid-Morning break

Freshly brewed tea and coffee with biscuits

Traditional sandwich lunch

Selection of freshly made sandwiches (one and half rounds per person)
Crisps
Mini Muffins
Fresh Fruit Selection
Jugs of Chilled Water

Afternoon Break

Freshly brewed tea and coffee with biscuits

£10.75 per person

Light Refreshments

Hot beverages

Triple accredited coffee, Rainforest Alliance,
Fair-trade and Soil Association.
Our tea is supplied as part of ethical tea partnership

We serve a selection of speciality teas, herbal infusions and freshly brewed coffee.
All hot beverages are served with Fair-trade sugar

Tea and Coffee	£1.30
Tea and Coffee with biscuits	£1.70

Or you could add :

- freshly baked cookies £0.60
- mini danish pastry £1.00
- mini muffins £1.00
- butter croissant £1.45
- freshly baked large danish £1.45
- fresh fruit (per person) £0.95

Afternoon tea

Tea and coffee with
A delicious selection of cakes such as: £3.75
Coffee and walnut, Rich fruit cake, Chocolate, Victoria or Lemon and orange

Cold beverages

Still water (1lt)	£2.10
Sparkling water (1lt)	£2.10
Orange juice (1lt)	£3.50
Apple juice (1lt)	£3.50
Cranberry juice (1lt)	£3.50
Bottled Drinks (Coke, Diet Coke, Sprite)	£1.60
Canned Drinks (Coke, Diet Coke, Sprite)	£1.00

Working Lunches

Traditional sandwich lunch £5.95

The filling selection is split equally between meat, fish and vegetarian unless you would like otherwise.
The portion size is one and half rounds per person

A selection of meat, fish and vegetarian sandwiches on a range of breads
Fresh fruit bowl
Bowl of salted crisps
Mini muffins

Premier sandwich Lunch £7.95

A selection of wraps, bagels and baguettes, to include
Meat, fish and vegetarian choice
(1 round per person)
Premium cake (e.g. *Coffee and walnut, Rich fruit cake, Chocolate, Victoria or Lemon and Orange)*
Nachos and dip
Fresh fruit platter of cut seasonal and exotic fruit

You can add Buffet Bites to your sandwich lunch (see next page)

Lunch on the Go served on trays or for 25p pp put in picnic bags £5.75

One packet of sandwiches
Piece of fruit
Packet of crisps
Small Kit Kat bar
Small bottle of water or carton of juice

A premier lunch on the go is available on request

Finger Buffet

These can be added to your working lunch, buffet or evening event
6 pieces are recommended per person

Buffet bites £1.05 each

Chicken tikka or chicken yakatori skewers with dip
Duck spring rolls with hoi sin dip
Spicy lamb koftas with a yoghurt and mint dip
Honey and mustard cocktail sausages
Barbecue chicken wings

King prawns in filo pastry with sweet chilli dip
Salmon and lemon skewers with herb mayonnaise dip
Mini smoked salmon and cream cheese brochetta
Crispy fish goujons

Mini individual vegetable quiches
Feta, tomato and olive skewers
Vegetable and coriander samosa with mango chutney
Oriental vegetable spring rolls
Avocado, tomato and basil tartlettes
Humous, guacamole and tzatziki with pitta bread and vegetable sticks
Chunky potato wedges with sour cream dip

Nibbles £2.75 per bowl

(bowl for 5 people)

Green and black olives
Salted peanuts
Salted crisps
Nachos with salsa

Canapés

Canapé menus are available on request for your special event

Cold Fork Buffet £11.95

15 to 50 people 2 main choices & 3 accompaniments
50+ people 3 main choices & 3 accompaniments
Minimum order of 15 people.

Desserts are not included in this package, please order separately.

Meat

Chicken Caesar salad topped with croutons and parmesan shavings
Tandoori Chicken slices with yoghurt dip and pitta bread
Honey roast gammon

Fish

Char grilled tuna Nicoise salad
Fillet of salmon with lime & dill mayonnaise
Smoked salmon and leek tart

Vegetarian

Roasted vegetable and fresh herb quiche
Greek salad with feta cheese, olives and tzatziki
Caribbean vegetable parcels

Served with your selection of accompaniments from below:

Hot new potatoes with chives
Baked new potatoes with rosemary and garlic
Tomato & basil salad
Mixed green salad
Coleslaw
Pasta with roasted peppers and pesto
Bean & chickpea salad
Mixed salad, *lettuce, tomato, cucumber & red onion*

Freshly baked bread rolls and butter are included

Hot Fork Buffet £11.95

20 to 50 people 2 main choices & 3 accompaniments.
50 + people 3 main choices & 4 accompaniments.
Minimum order of 20 people.

Desserts are not included in this package, please order separately.

Meat

Chicken chasseur
Oriental sweet & sour chicken
Thai green chicken curry
Hungarian beef goulash
Lamb or beef lasagne
Lamb or beef chilli con carne
Moroccan lamb tagine with chickpeas and apricots

Fish

Salmon fillet with tomato salsa
Traditional fisherman's pie
Roast white fish fillet (msc) on a warm Mediterranean salad
Salmon with lime and herb crispy topping

Vegetarian

Vegetarian chilli con carne
Vegetable Moroccan tagine
Chickpea, spinach and potato korma
Caribbean vegetable and lentil casserole
Italian vegetable lasagne

Served with your selection of accompaniments from below:

Steamed fragrant rice
Hot cous cous with mint, lemon and parsley
Hot new potatoes
Spicy wedge potatoes
Seasonal vegetables
Tomato, basil & red onion salad
Coleslaw salad
Mixed green salad

Freshly baked bread rolls and butter are included

Dessert Menu

Cold desserts £2.55 per person

Individual fruit salad
Exotic fruit slice
Fruit topped cheesecake
A delicious selection of cakes such as:
Coffee and walnut
Rich fruit cake
Chocolate
Ginger
Lemon and orange
Victoria sponge
Chocolate éclairs

Cheese platter (*min 10 people*) £3.00

A selection of mature and creamy cheeses
Served with grapes, celery and biscuits

Fresh Fruit platter (*min 10 people*) £2.90

A selection of seasonal and exotic cut fruit

Fresh Fruit bowl *(1 per person)* £0.95

A selection of fresh seasonal fruit

Fine Dining Menus

Formal Dining is also available on request. Menus are freshly prepared for your individual event, please do contact us for your own bespoke menu.
Prices quoted on request.

Menu example:

Smoked salmon with avocado salad
Smoked salmon, avocado with a squeeze of lemon on crisp green salad leaves with a caper and vinaigrette dressing

Cumin roasted loin of lamb with sweet potato mash
Loin of lamb, slow roasted with a hint of cumin spice, served on a bed of sweet potato mash and lamb jeu
Served with seasonal vegetables

Classic lemon tart
A tangy lemon tart in a crisp pastry base

Coffee and chocolates

Wine and Beer

FAIR TRADE ORGANIC WINE

These wines have changed from being purely fair trade to being organic in classification as well. The wine was voted the best Fair Trade wine in the UK by Jancis Robinson. Say no more, it is quality in a glass with a great and honest message

Vinedos de la Posada Torrontes **£12.50**
Fair Trade/organic (white)
Full bodied and dry with lots of aromatic flavours. (Region – La Rioja ABV 12.5%)

Vinedos de la Posada Merlot **£12.50**
Fair Trade/organic (red)
Full of plum, cherry and hints of hazelnut. (Region – La Rioja ABV 12.5%)

SPARKLING WINE

Marquis de la Tour Brut NV **£16.50**

A light and refreshing sparkling wine, which comes from France. This has appley and peachy flavours and aromas, and is dry and crisp

HOUSE WINE

Operetto Garganega Pinot Grigio 2010 **£9.50**
This wine is light and refreshing with floral and apple flavours.
Region – VENETO (ABV 12%)

Il Banchetto Rosso 2010 **£9.50**
A fresh and dry red with flavours of cherries and red summer fruits.
Region - EMILIA-ROMAGNA (ABV 13%)

BOTTLED BEER

Budweiser / Becks **£2.90**

CORKAGE (Price includes storing, chilling, opening, serving and use of glasses)

Wine (per bottle) **£4.00**
Beer (per bottle) **£1.00**

An extensive wine list is also available from our supplier on request to suit your requirements

How to Book

For external bookings

- For room bookings please contact the UCL School of Pharmacy.
- Contact the Catering Department for a quote for your function, and for any other assistance with your catering requirements:
  catering@pharmacy.ac.uk

We will need the following information to process a catering quote:

- Location of event
- Date and time of event
- Number of people attending
- Catering requirements
- Contact name and number of event organiser

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Contact Details

Catering Department:
Tel – 0207 753 5808
Email – catering@pharmacy.ac.uk

We welcome your comments and suggestions

Please note

It is the UCL School of Pharmacy's policy for the catering department to supply all food and drink within all its premises.

Terms and Conditions

Our aim is to offer you the best service possible, in order to achieve this we ask that enough notice is given to enable us to plan and achieve our aim.

Ordering Hospitality

We require a minimum of 4 working days notice for all hospitality bookings over 100 people and 3 days for less than 100 people.
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Whilst every attempt will be made to accommodate late bookings priority will be given to already booked hospitality, and no guarantee can be given that we will be able to produce the booking.

A minimum charge of £10.00 is applicable to all orders.

Charges will be levied for missing crockery/equipment.

Corkage will be charged at £4.00 per standard bottle for customers bringing their own wine, and £1.00 per bottle of beer.

Cancellation Policy

Any tea, coffee, water, fruit juice, biscuits, wine or beer ordered and cancelled up to the day before will not be charged. If cancelled on the day a full charge will be made.

A minimum of 2 days notice for cancellation of Sandwich lunches

A minimum of 4 days notice for cancellation of other functions

Monday to Friday Bookings:

All prices quoted are per person and are for service between the hours of 08:00 to 16:00 Monday to Friday. At other times, additional labour charges may be applied.

Evenings, Saturday & Sunday Bookings:

For all evenings (after 16:00) and weekends add 25% to the total cost of catering (minimum labour charge of £75)

Special Events:

Any Special Events will be quoted separately in advance of your function.

Wine and beer is supplied on a sale and return basis

Prices stated are net of VAT