



The School of Pharmacy
University of London

CATERING FOR YOU & YOUR GUESTS

HOSPITALITY AT THE
SCHOOL OF PHARMACY
2010–2011



HOSPITALITY – CATERING WITH YOU IN MIND

Introduction

Whatever your event at The School of Pharmacy, the hospitality brochure has been created with you in mind and if you are unable to find the required catering for you and your guests within this brochure, please make contact and we can arrange bespoke catering for you.

All food within this brochure is purchased from specialist suppliers on a daily basis and therefore the freshest produce and the very finest ingredients are used. We aim to build balanced, long-term relationships with our suppliers and follow purchasing policies that guarantee the quality of our sourced products. In doing so, we encourage our suppliers to embrace our ethical principles.

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.

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

The hospitality team look forward to welcoming you on the day and will be there throughout your event to ensure you receive the desired service.

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THE COMPLETE PACKAGES

During the day

Sandwich package £10.75 per person

ARRIVAL REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

Selection of freshly baked Danish pastries

MID MORNING REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

A selection of biscuits

LUNCH

Traditional Sandwich Lunch:

Selection of freshly made sandwiches on a range of breads

One and half rounds per person

Plain crisps

Fresh fruit basket

Assortment of individually wrapped mini cakes

Jugs of chilled water

MID AFTERNOON REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

A selection of biscuits

Buffet package £17.50 per person

ARRIVAL REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

Selection of freshly baked Danish pastries

MID MORNING REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

A selection of biscuits

LUNCH

Choose from either the hot or cold fork buffets

Selection on pages 8 and 9

Assortment of gateaux, cheesecakes and fresh fruit basket

Jugs of chilled water

MID AFTERNOON REFRESHMENTS

Freshly brewed fair-trade tea, including herbal and fruit teas, and coffee

A selection of biscuits



REFRESHMENT BREAKS

HOT BEVERAGES

The tea and coffee provided has the fair-trade guarantee and the tea is also supplied as part of the ethical tea partnership.

Freshly brewed tea, including herbal, fruit teas and coffee
per person per serving £1.30

Freshly brewed tea, including herbal, fruit teas and coffee with a selection of biscuits
per person per serving £1.65

COLD BEVERAGES

All on a sale and return basis,
1 litre serves on average 4 glasses.

Choose as many as you like for variety throughout the day.

Cranberry fruit juice *1 litre* £3.50

Apple juice *1 litre* £3.50

Orange juice *1 litre* £3.50

Still and sparkling mineral water *1 litre* £2.10

Still mineral water *500ml bottles* £1.00

Jugs of chilled water *1 litre* £1.00

Canned beverages:

Coke and Diet coke *Individual* £1.00

ACCOMPANIMENTS TO BEVERAGES

Select any one of each of the below to go with your refreshments throughout the day.

Arrival

Freshly baked Danish pastry £1.45

Fresh fruit yoghurt pot £1.80

Mid morning

Freshly baked cookie £0.60

Muffins £1.20

Fresh fruit bowl per person £0.85

Mid afternoon

Lemon drizzle cake £1.80

Chocolate brownie £1.80



LUNCH BREAK

SANDWICHES

The fillings selection is split equally between meat, fish and vegetarian, unless you would like to advise otherwise.

The portion size is equal to one and a half rounds per person.

Traditional sandwich lunch

Selection of freshly made sandwiches on a range of breads

Plain crisps

Fresh fruit bowl

Assortment of individually wrapped mini cakes

£5.90 per person

Premier sandwich lunch

Maximum 50 people

Freshly made baguettes, bagels and wraps with a range of fillings

Plain crisps

Fresh fruit bowl

Assortment of individually wrapped mini cakes

£6.75 per person

Deluxe sandwich lunch

Selection of freshly made sandwiches on a range of breads

Feta, tomato and olive skewer

Chicken tikka skewers with mint raita

King prawn with sweet chilli dip

Plain crisps

Fresh fruit bowl

Assortment of individually wrapped mini cakes

£8.25 per person



ACCOMPANIMENTS TO SANDWICH LUNCHES

Green and black olives for 5 people	£2.75
Freshly home made cup-a-soup	£1.50
Feta, tomato and olive skewer	£0.85
Chicken tikka skewers with mint raita	£0.85
King prawn with sweet chilli dip	£0.85
Duck spring rolls	£0.85
Mushroom and caramelized red onion tartlet	£0.85
Mini vegetable oriental parcels	£0.85



LUNCH BREAK

BUFFETS – HOT FORK

£11.80 per person

Catering for a minimum of 20 people.

Select **TWO** main courses and **THREE** accompaniments to make up your menu.

Freshly baked bread rolls and butter are included.

MAIN COURSES

Meat

Chicken madras

Sweet and sour chicken

Chicken chasseur

Rich beef stew with herb dumplings

Cottage Pie

Beef and mozzarella lasagne

Lamb tagine with chickpeas and apricots

Lancashire hotpot

Moussaka

Fish

Salmon with spinach and potato bake

Traditional fish pie topped with potato

Roast cod on a warm green bean salad

Vegetarian

Roasted vegetable and pasta bake

Spicy root vegetables and lentil casserole

Baked aubergine stuffed with ratatouille

One pot mushroom and potato curry

Mediterranean vegetable and cream cheese strudel

ACCOMPANIMENTS

Steamed fragrant rice

Traditional mixed leaf green salad

Roasted vegetables

Hot new potatoes

Mixed bean salad

Seasonal vegetables

Couscous, mint lemon and parsley

Tomato and basil salad

Green beans with balsamic and chilli

Coleslaw



LUNCH BREAK

BUFFETS – COLD FORK

£11.80 per person

Select **TWO** main courses and **THREE** accompaniments to make up your menu.

Freshly baked bread rolls and butter are included.

MAIN COURSES

Meat

Chicken caesar salad topped with croutons and parmesan shavings

Mustard and honey glazed baked ham

Fish

Poached salmon with cucumber dill sauce

Classic tuna nicoise salad

Vegetarian

Broccoli and three cheese tart

Spinach and mushroom filo parcels

ACCOMPANIMENTS

Hot new potatoes

Baked new potatoes with garlic and rosemary

Couscous, bean and zucchini salad

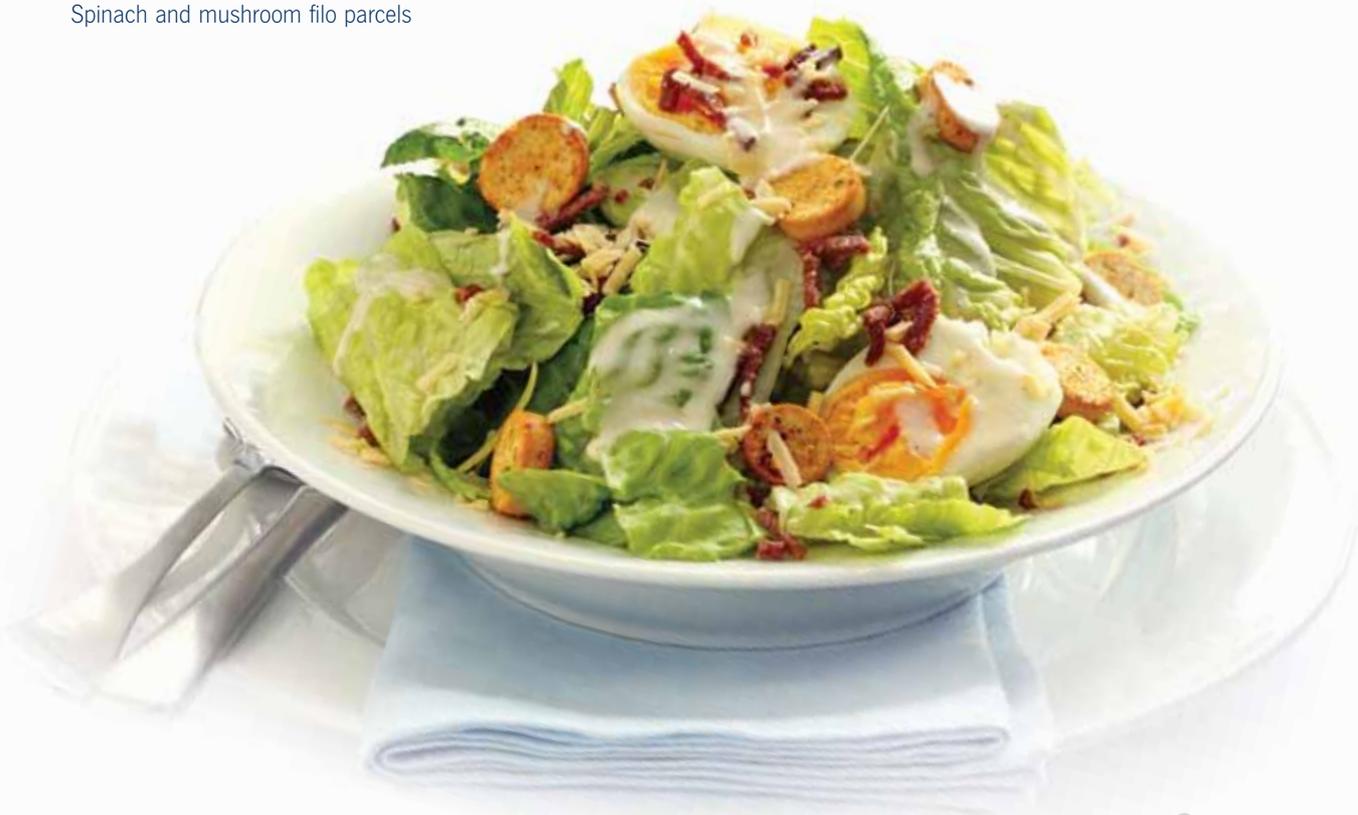
Traditional Coleslaw

Penne pasta with green pesto, tomato and black olives

Traditional mixed leaf salad

Three bean salad

Red cabbage, apple and celery salad



DESSERTS

HOT DESSERTS £2.00 per person

All served with custard or cream, please advise us and select one from the list below.

Fruit crumble

Bread and butter pudding

Apple and cinnamon pie

Syrup sponge pudding

Chocolate sponge pudding

COLD DESSERTS £1.80 per person

Please select one from the list below

Chocolate brownie and cream

Strawberry gateaux

Blackcurrant cheesecake

Cut fruit platter *Maximum 20 people*
supplement £0.70 per person

CHEESE COURSE £3.00 per person

Minimum 10 people

The cheeseboard

A selection of mature and creamy cheese

Served with grapes, celery and biscuits



EVENING EVENTS

CANAPÉS

£1.40 per piece

Small yet exquisite bites, ideal for a drinks reception.

Build your own menu from the selections in this section.

6 pieces are recommended per person.

All served cold, buffet style.

Meat

Pork and lemongrass skewer with spicy peanut sauce

Tartlet of teriyaki chicken with fresh mango salsa

Sliced duck breast with plum sauce, shredded spring onion and cucumber in a mini cornet roll

Chicken liver pate with red onion marmalade on bruschetta

Fish

Smoked salmon and cream cheese on blinis

Poached salmon crème fraiche dill and cucumber tartlet

Crab, red chilli and spring onion croustades

Seared yellow fin tuna with cucumber relish en croute

Vegetarian

Courgette and pesto en croute with crème fraiche

Mediterranean vegetable salsa tartlet topped with goat's cheese

Cannellini bean and rosemary bruschetta

Mushroom caviar blinis



EVENING EVENTS

Buffet bites and nibbles can also be added to your daytime menus

BUFFET BITES £0.85 per piece

Small bites, ideal for a drinks reception.

Build your own menu from the selection in this section.

6 pieces are recommended per person.

All served cold, buffet style.

Meat

Coriander chicken and soy sauce cake

Mini duck spring roll

Chicken tikka skewers with mint raita

Spicy lamb koftas yoghurt and mint dip

Fish

Smoked haddock and chive tartlet

Salmon and lemon skewer with chive mayonnaise dip

King prawn with sweet chilli dip

Thai fish cake

Vegetarian

Feta, tomato and olive skewer

Mushroom and caramelised red onion tartlet

Courgette and feta cheesecake

Thai sweetcorn fritter with cream cheese

Mini vegetable oriental parcel

NIBBLES £2.75 per bowl

By the bowl; 5 people per bowl.

Walkers crisps

Green and black pitted olives

Salted peanuts

Doritos nachos

Mini cheddars (Cheese biscuits)



FINE DINING MENUS

All menus are freshly prepared for every special event or occasion and include bread rolls and butter.

Please ask for the full range of menus available – this is a sample selection only.

Set menus are created by selecting one dish for each course plus a vegetarian alternative.

Contact us and we will create your own bespoke menu.

SIT DOWN LUNCH OR DINNER

From £26.95 per person

Starter

A salad of smoked bacon topped with a poached egg

Salad nicoise with seared tuna

Tomato tart with glazed goat's cheese and radish salad

Potted shrimps with melba toast

Main Course

Cumin roasted loin of lamb with sweet potato mash

Braised beef with broad beans and shallots

Fillets of bream served with braised fennel and roasted plum tomato sauce

Cod coated in chinese five spice served on a bed of spring onion red chilli and ginger noodles

Roasted vegetable and goat's cheese parcel

Baked portobello mushroom with red onion marmalade served on a vegetable cous cous

Dessert

Dark chocolate pate with orange compote and tuile biscuits

Pannacotta with lavender and rhubarb compote

Classic lemon tart

Apple and date pudding with butterscotch sauce

Coffee and chocolates



WINES, BEER AND CORKAGE



FAIR-TRADE AND ORGANIC

Supporting La Riojana project in the Famatina valley in Argentina.

Posada Fair-Trade Torrontes *white* £11.50

Torrontes is a totally new grape and what a refreshing difference.

Posada Fair-Trade Merlot *red* £11.50
Fuller flavored with blackcurrant fruit.

SPARKLING

Thomas Mitchell Brut £14.50
A good all round performer made with the same grapes as champagne.

Prosecco Jeio NV £18.50
Fresh light and crisp, Prosecco the grape has a slightly sherbet finish.

Mercier Brut £29.00
Classic champagne with a famous name, owned by Louis Vuitton Moet Hennessey.

WHITES

Poeta Chardonnay *House* £8.25
Crisp white refreshing Italian wine with simple floral fruit serve chilled.

Argento Pinot Grigio £9.95
Floral with honey white peach fruit intensity and great length.

Bourgogne Chardonnay Bouchard £15.75
White burgundy with a lemon citrus freshness but a more serious style.

REDS

Poeta Merlot *House* £8.25
Ripe red plum fruit and a balanced finish. Smooth wine from Italy.

Piropo Malbec £9.95
Classic and robust inky malbec from Argentina with full flavours of toasted oak and liquorice blackcurrant.

Ch Bonnet Rouge £15.75
Claret for the traditional dinner. Bordeaux wine made from Cabernet and Merlot blended.

ROSE

Alto Bajo Merlot Rose £8.25
Strawberry juice and raspberry flavours in this refreshing salmon pink Chilean wine.

BEER

Budweiser / Becks £2.70

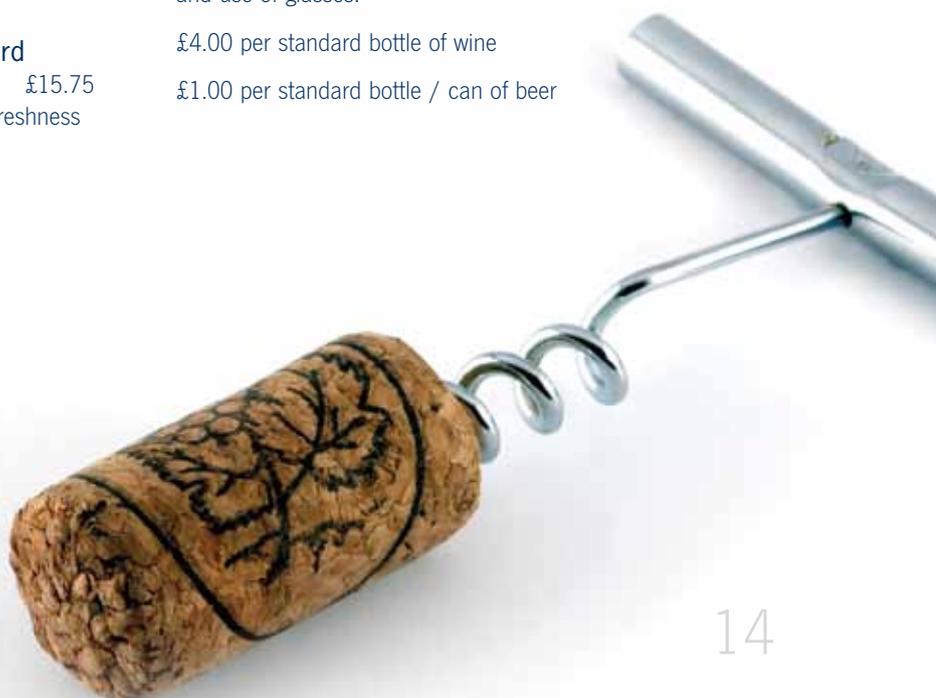
CORKAGE/PROVIDING OWN WINE

If the wine list does not meet your requirements, please discuss your preferences with us, alternatively, you can provide your own wine and beer with the following corkage charges.

Price Includes storing, chilling, opening, serving and use of glasses.

£4.00 per standard bottle of wine

£1.00 per standard bottle / can of beer



TERMS AND CONDITIONS

All prices quoted are per person and are served from 8am until 5pm Monday to Friday.

At other times the following labour charge will apply:

- After 5pm Monday to Friday add 15% to the total cost of catering (minimum labour charge £50.00).
- Weekends add 25% to the total cost of catering (minimum labour charge £75.00).
- A minimum of 2 days notice for cancellation of all sandwich working lunches is required.
- A minimum of 4 days notice for cancellation of all other functions.
- Corkage will be charged at £4.00 per standard bottle for customers bringing their own wine, corkage for beer is £1.00 per standard bottle/can.
- There is a minimum charge on all functions of £10.00.
- VAT will be added at the current rate to all prices.