



University of
Strathclyde
Glasgow



Royal Charter
since 1964
Useful Learning
since 1796

Conferencing & Events Menu Selector

High quality food & beverage and friendly service are central to your delegate experience.

Our food choices influence our health and the health of our planet.

At Strathclyde, we're committed to ensuring that the processes by which our food and drink are sourced, procured, served and disposed of are conducted in an environmentally, socially and economically responsible manner.

We have implemented a plant-forward approach, with menus which emphasise and celebrate - but are not limited to - plant-based foods. Plant-forward menu development reflects evidence-based principles of health and sustainability.

We leverage globally-inspired culinary strategies to support innovation around healthy, delicious cooking that rebalances ratios between foods from animal and plant sources. We try to create well-balanced veg-centric dishes with a focus on whole, minimally-processed

Conferencing & Events Menu Selector

- All prices are per person and exclude VAT at the current rate, unless otherwise indicated.
- Individual menu items will vary according to season, but prices remain valid throughout the year, from 1 January – 31 December 2024.
- Should supply chains mean that we are unable to source specific items of food and beverage, we will offer appropriate alternatives. Where possible, your Event Manager will communicate this to you in advance of your event.
- You'll find vegetarian (v), vegan (vg) and gluten-free (gf) options.
- Our chicken is suitable for Halal diets.
- All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menus do not include all ingredients, but full allergen information is available. Please let us know of any food allergies at the time of booking.
- We recognise the need to provide appropriate alternatives to ensure that those with specific dietary requirements and allergies are well fed while they're with us.
- Where possible, we will prepare alternative dishes in-house, at no additional charge. If we cannot reasonably cater to a specific requirement from our own kitchens, we will source alternatives from local suppliers, and will let you know if additional charges apply.

Breakfast/Snacks

Set your guests up for the day ahead and re-fuel them between sessions...

Breakfast (served until 11am)

Fresh morning rolls* with a selection of hot fillings **£3.50**

Choose from...

- Smoked Ayrshire Bacon (gf)*
- Scottish pork link sausage*
- Free range scrambled egg (v +gf)*
- Vegan sausage (vg+gf)*

*Gluten free rolls available with bacon and egg)

Danish pastry selection (v) (vg available) **£2.30**

All Butter Croissant **£2.30**

Pain au chocolat **£2.30**

Sweet treats and snacks

Tunnocks chocolate biscuit selection (v) **£1.20**

Assorted biscuit selection (v) **£1.00**

Homemade shortbread selection (v) **£1.30**

Selection of cakes and bakes (vg available) **£2.20**

Homemade cookies (v) **£1.50**

Selection of vegan oat bars (vg) **£2.40**

Fresh fruit bowl (10 items) (vg+gf) **£11.00**

Beverages

Freshly-brewed Fairtrade tea and coffee with organic milk **£2.45**

Decaffeinated Coffee and herbal teas provided as standard

Fruit smoothies (mango, banana, mixed berries) **£3.30**

Milkshakes (chocolate, strawberry, vanilla) **£3.30**

Freshly-squeezed orange juice (per litre) **£4.00**

Cloudy apple juice (per litre) **£4.00**

Still /sparkling water (per 750ml) **£2.20**

Soft drink selection (330ml cans) **£2.20**

Classic Buffets

Fork Buffet

£16.00 per person

Our hot fork buffet is a lunchtime mainstay, sure to satisfy the hungriest of delegates!

Our Chefs prepare different options daily. Your Event Manager will confirm your menu in advance, but you can expect it to include a selection from the dishes below.

We serve a 50/50 split of meat/fish and plant-forward options, unless you request otherwise.

- Lamb and vegetable casserole (gf)
- Indian chicken curry (gf)
- Aubergine Parmigiana (vg + gf)
- Lentil, mushroom and sweet potato casserole (vg + gf)
- Five-bean chilli (vg + gf)
- Roast Mediterranean vegetable penne pasta (vg + gf)
- Squash, cauliflower and spinach curry (vg + gf)
- Cajun chicken mac'n'cheese
- Lasagne al forno
- Thai chicken curry

Your delicious hot dishes will be complimented by the Chef's choice of seasonal salad, and followed by a tasty sweet treat.

Want more? Build on our classic offer from this mouth-watering selection of plant-forward sides!

Additional Items: £3.00 per item per person

- Brown Rice, quinoa and sun-blushed tomato salad (vg + gf)
- Green lentil and vegetable salad with feta cheese (v + gf)
- Spicy chick pea, Mediterranean vegetable and rocket salad (vg + gf)
- Indian spiced quinoa and vegetable salad (vg + gf)
- Spiced cous-cous and spinach salad (vg)

Classic Buffets

Finger Buffet

£16.00 per person

A selection of five of our Chef's favourite hot, cold and sweet items, which always includes vegetarian and vegan options.

- Mediterranean vegetable and pesto tart (vg)
- Chef's selection of sandwiches or wraps
- Indian snack selection with spiced onions (vg)
- Piri Piri boneless chicken with a lime and coriander mayo (gf)
- Caramelised onion and cheddar quiche (v)
- Pork and haggis or vegan (vg) sausage rolls with a firecracker sauce

Canapés

Bite-sized delights, offered to your guests by our hospitality staff - perfect for drinks receptions.

£2.50 per canape - please choose a minimum of three per person.

- Chicken liver parfait with onion chutney
- Smoked salmon mousse
- Whipped goats' cheese and basil (v)
- Sun dried tomato hummus (vg)
- Vegan chocolate brownie (vg)

Banqueting Options

A selection of skilfully prepared and beautifully presented dishes for formal occasions.

Simply select one main, plus one starter and/or one dessert, with vegetarian alternatives.

Two courses £36.30

Three courses £43.50

Starters

Chicken liver parfait, fruit chutney, grissini, endive salad
 Roasted plum tomato soup, ciabatta pesto crouton (v) (can be vg + gf)
 Cream of celeriac soup with chive oil (vg + gf)
 Traditional prawn cocktail, bloody mary dressing, bread crisps
 Chargrilled marinated courgette, goats' cheese, black olive and caper dressing (v)
 Beetroot-cured salmon, fennel and rocket salad, apple dressing (gf)
 Roast cauliflower, pickled raisins, satay sauce (vg + gf)

Mains

Baked salmon, herb crushed potatoes, ratatouille, red pepper butter sauce (gf)
 Roast cauliflower steak, pomme puree, seasonal greens, salsa verde (vg + gf)
 Chicken supreme, haggis, pomme purée, garlic greens, peppercorn sauce
 Butternut squash and broad bean risotto, sage butter, crispy leeks (vg + gf)
 Slow-braised shoulder of lamb, fondant potato, roasted roots, red wine jus (gf)
 Open lasagne of lentils, caramelised onion, tomato fondue (vg)
 Oven baked corn-fed chicken, potato terrine,
 charred broccoli, shallot and Madeira jus (gf)

Dessert

Chocolate mousse, raspberries, honeycomb (v)
 Coconut panna cotta, rum-spiced poached pineapple (vg)
 Classic lemon tart, seasonal berry compote (v)
 Seasonal fruit Pavlova (v)
 Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

All served with freshly-brewed Fairtrade tea and coffee

Drinks

White Wine

Sospiro Bianco, Italy - Emilia Romagna	£18.60
Les Archères Vermentino Vieilles Vignes, France - Languedoc	£22.10
MAN Family Wines Free-Run Steen Chenin Blanc South Africa - Western Cape	£25.00
Fern Bird Sauvignon Blanc, New Zealand - Marlborough	£25.00

Red Wine

Sospiro Rosso, Italy - Emilia Romagna	£18.60
Les Archères Carignan Vieilles Vignes, France - Languedoc	£22.10
Trapiche Melodias Winemaker Selection Malbec Argentina - Mendoza	£25.00
Ken Forrester Petit Pinotage, South Africa - Stellenbosch	£25.00

Sparkling

Dimora Prosecco, Italy	£28.30
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Beers

Selection of bottled beers	£4.90
Selection of bottled ciders	£5.30
<i>Prices are per bottle</i>	

Cocktails

A selection of canned cocktails	£6.30
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Corkage

If you're looking to supply your own alcoholic beverages, or have been gifted drinks for your event, we will take receipt of your drinks, store and chill them as appropriate and provide glassware and staff to ensure service runs smoothly.

Our corkage charges are:

Table wine	£13.50 per 750ml bottle
Sparkling wine/champagne	£19.50 per 750ml bottle
Spirits	£31.00 per 70cl bottle
Beer/cider	£2.90 per 330ml bottle



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