

Conferencing & Events Menu Selector

Good-quality food and beverage served by friendly staff are fundamental to your event experience. Our menus are designed to complement your content and delight your delegates – from simple morning coffee to fine dining.

Good to know...

- Our accreditations recognise the ethical, sustainable and healthy options we include in our menus. Where possible, we source local, seasonal produce.
- All of our menus offer vegetarian and vegan choices, and we will happily provide additional options to accommodate specific dietary requirements or intolerances, given appropriate notice. Please speak with your Event Manager about how we can meet your delegates' requirements.
- Individual menu items may vary according to season, but prices remain valid throughout the year, from 1 January – 31 December 2020.



Breakfast and Refreshments

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

Breakfast

Fresh morning rolls with a selection of hot fillings, served with tea/coffee _____ £4.80

Choose from...

Smoked Ayrshire Bacon

Scottish Beef Lorne Sausage

Free Range Scrambled Egg v

Potato Scone (vegan)

Granola pots, served with natural yoghurt and seasonal fruit _____ £2.15

Pastries _____ £1.90

Choose from...

All-butter Croissant

Apricot-filled Croissant (vegan)

Dark Chocolate Croissant

Mixed mini Danish

Seasonal fresh fruit platter (serves 5) _____ £14.50

Fresh fruit bowl (10 items) _____ £10.20

Beverages

Freshly-brewed Fairtrade tea and coffee with organic milk _____ £2.30

Fruit smoothies _____ £3.00

Milkshakes _____ £3.00

Freshly-squeezed orange juice (per litre) _____ £3.95

Cloudy apple juice (per litre) _____ £3.95

Sparkling elderflower pressé (per 750ml) _____ £3.95

Nourish still / sparkling water (per 750ml) _____ £1.85

Sweet treats

Tunnock's chocolate biscuit selection _____ £1.10

Assorted biscuits _____ £0.85

Home-made shortbread selection _____ £1.20

Selection of cakes and bakes (vegan selection available) _____ £1.90

Finger Buffets

Your choice of our Chef's hot, cold and sweet options.

Fillings for our delicious, freshly-prepared sandwiches vary according to season and availability of ingredients, and always include vegetarian options.

5 items £14.45 per person

6 items £16.25 per person

7 items £18.10 per person

Hot

Mull Cheddar and red onion chutney tartlet (v)
Mixed Pakora bar, spiced onions, mini poppadums (v)
Venison sausage roll, chipotle and tomato chutney
Vegan sausage roll, chipotle and tomato chutney (vg)
Cauliflower hot wings (vg)
Roast Mediterranean vegetable pizza (vg)
Spiced chicken and green chilli pizza
Beef chilli taco

Cold

Chef's selection of speciality sandwiches
Hot smoked salmon pate on toast
Boneless salt and chilli chicken wings, sweet chilli dip
Mini vegan Poke bowl of greens, vegetables and seeds (vg)
Crushed avocado, confit cherry tomato, artisan bread (vg)
Torn mozzarella and balsamic onion salad (v)
Pulled jackfruit Asian slaw slider (vg)
Steak, egg and potato salad

Sweet

Rich orange sponge, dark chocolate fondant
Bakewell tart
Lemon brulée cake
Caramel brownie stack
Fresh fruit platter

Chef's note

If your event's taking place in the Technology and Innovation Centre, you can select any of the above.
If your event's taking place elsewhere on campus, we're only able to offer cold and sweet items – be sure to chat to your Event Manager about your options.

Fork Buffets

A more substantial option for lunch or dinner, that's sure to satisfy even the hungriest of delegates! Keep it simple with our classic buffet, or customise your menu from a wider selection of our chefs' delicious dishes.

Classic buffet - £18.00 per person

Choose **one** hot dish plus a vegetarian alternative; **two** salad selections; and **one** dessert.

The vegetarian hot dish will normally be available for 20% of your delegates, unless you request otherwise.

Hot

Maple-glazed salmon fillet, wilted greens, roast potato

Beef Goulash, potato dumplings, sour cream

Chicken Tikka Chasni, fragrant rice

Fricassée of pork shoulder, herb new potato

Spinach and cauliflower madras, fragrant rice (vg)

Mushroom Stroganoff, herb new potato (v)

Five-bean chilli, crisp nachos (vg)

Classic mac'n'cheese, potato wedges (v)

Salads

Lemon and parsley coleslaw

Plum tomato, red onion and balsamic

New potato and spring onion

Rocket and parmesan

Carrot and sesame

Sweets

Fresh fruit platter

Tiramisù

Toasted marshmallow and chocolate brownie cake

Dark chocolate gateau

Pineapple and coconut cheesecake

Add a...

	per person
...hot dish _____	£11.30
...vegetarian dish _____	£9.40
...salad _____	£2.30
...dessert _____	£6.20

Small Plates

Our tapas-style options offer something a little more unusual at lunchtime, and are perfect for networking receptions of 30-150 guests.

We recommend a minimum of three plates per guest

3 plates £13.20

4 plates £17.30

5 plates £21.40

Pulled lamb casserole, soda bread

Tandoor-roasted chicken thighs

Steak, chips, peppercorn sauce

Tempura Haddock, pea purée, crisp potato

Smoked Mackerel, pickled vegetables, dill oil

Crispy Soft Shell Crab, sweetcorn purée, confit tomato

Pickled beansprout and mango salad (vg)

Roast Tandoori cauliflower, wilted spinach, cashew nuts (vg)

Sweet potato, roasted corn, chickpea purée (vg)

Roast garlic, potato and spring onion salad (vg)

Working Lunches

A selection of popular buffet items which can be served in meeting rooms at a specific time, cleared away within 60 minutes or on request. Ideal for meetings of up to 40 delegates.

Menu A - £11.30 per person

Chef's selection of speciality sandwiches

Mull Cheddar and red onion chutney tartlet (v)

Boneless salt and chilli chicken wings, sweet chilli dip

Fresh fruit platter

Menu B - £14.35 per person

Soup of the Day

Chef's selection of speciality sandwiches

Torn mozzarella and balsamic onion salad (v)

Fresh fruit platter

Today's sweet treat

Canapés

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

£2.30 per canapé - please choose a minimum of three.

Hot

Haggis Bon-Bon, grain mustard dip

Vegetarian haggis tartlet (vg)

Mini sausage supper, spiced tomato ketchup

Miso and apple shot (vg)

Confit balsamic cherry tomato (vg)

Cold

Gazpacho shot (vg)

Mini roast beef-stuffed Yorkshire Pudding, crisp onions

Hot-smoked salmon blini

Sun-blushed tomato and parmesan spoon (v)

Beetroot, goats cheese, nut-free pesto (v)

Snack Selection

Served in large bowls, enough for 10 guests each – ideal for an informal reception.

Mackie's crisps	_____	£7.35 per bowl
Mixed marinated olives	_____	£9.45 per bowl
Roasted and salted cashew nuts	_____	£11.00 per bowl

Banqueting Menus

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.

We will prepare vegetarian options for 20% of your guests, unless you specify otherwise.

Two Courses £32.00 per person

Three Courses £38.50 per person

Starters

Open taco of crayfish, mango, coriander and avocado, spiced tomato salsa

Creamed potato and roast garlic soup, ciabatta crisp bread (v)

Lettuce ravioli, hot-smoked salmon mousse, herb crème fraîche, crisp potato

Seared vegan oyster mushroom scallops, shiitake mushrooms, pea textures, truffle oil (vg)

Confit tomato, caramelised onion Parmesan galette, baby rocket (vg)

Roast plum tomato, mozzarella & asparagus salad with herb oil and crisp bread (v)

Chicken liver parfait with textures of beetroot

Smoked duck with pickled cucumber ribbons, confit figs, thyme, raspberry

Mains

Braised feather blade of beef with Diane sauce, champ potatoes & seasonal roots

Duck breast with pancetta, creamed Savoy cabbage, confit shallots, pan jus, salsify

Honey and soy salmon, black sesame, stir-fried vegetables, crisp noodles

Seared Stone Bass with Jerusalem artichoke à la Barigoule

Beetroot and squash Wellington, kale pesto, celeriac mash (vg)

Puy lentil ragout, rigatoni, rocket, Parmesan (v)

Seared sun-blushed tomato and basil polenta cake, slow-cooked tomato and onion salsa (v)

Crown roast breast of chicken, potato terrine, wild mushroom and spinach compote, sweetcorn purée

Desserts

Classic sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate pave with peanut butter anglais & toffee popcorn

Lemon brulée cake, berry compôte, chocolate shards

Seasonal fruit crumble tart, white chocolate ice cream

Mango and passion fruit pavlova, coconut shavings

All served with freshly-brewed Fairtrade coffee, tea & mints

Beverages

White Wines

Sospiro Bianco, Italy	£15.50
Granfort Saugivnon Blanc, Pays d'Oc	£17.30
Land Made Sauvignon Blanc Yealands, New Zealand	£17.30
Kleine Zalze Cellar Collection Fairtrade Chenin, South Africa	£21.50

Red Wines

Sospiro Rosso, Italy	£15.50
Kleine Zalze Cellar Selection Pinotage Fairtrade, Coastal Region	£17.30
Cape Granfort Merlot, Pays d'Oc	£17.30
Rioja Crianza, Ramón Bilbao, Spain	£24.65

Sparkling Wine

Dimora Prosecco	£24.65
Selection of Bottled Beers	£4.20
Selection of Ciders	£4.75

All prices are per bottle

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	£12.50 per 750ml bottle
Sparkling wine/champagne	£17 per 750ml bottle
Spirits	£29.50 per 70cl bottle
Beer/cider	£2.70 per 330ml bottle

Non-alcoholic Beverages

Freshly-brewed Fairtrade tea and coffee with organic milk	£2.30
Fruit smoothies	£3.00
Milkshakes	£3.00
Freshly-squeezed orange juice (per litre)	£3.95
Cloudy apple juice (per litre)	£3.95
Sparkling elderflower pressé (per 750ml)	£3.95
Nourish still/sparkling water (per 750ml)	£1.85



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