



University of  
**Strathclyde**  
Glasgow



UNIVERSITY of STRATHCLYDE  
**TECHNOLOGY &  
INNOVATION CENTRE**

# CONFERENCING & EVENTS MENU SELECTOR 2026

## Our Food and Service

At Strathclyde, we believe great food and friendly service help to create an exceptional experience for everyone.

## Our Commitment

We care about both people and the planet. That's why we have pledged to adopt the Menus of Change 24 principles of healthy, sustainable menus.

We focus on:

- Sourcing and serving food in ways that are kind to the environment and fair to people.
- Reducing waste and disposing of food responsibly.
- Offering more plant-based options, while still giving you a variety of choices.
- Buying fresh, seasonal, and local ingredients whenever possible.
- Designing menus that use whole, minimally processed ingredients.

## Our Goal

To create meals that are:

- Nutritious
- Delicious
- Environmentally friendly
- Socially responsible

## Prices

- Prices are per person and do not include VAT.
- Prices stay the same all year (1 January – 31 December 2026). Menu items may change with the seasons.
- If we cannot source specific items, we will provide appropriate alternatives and tell you in advance of your event.

## Dietary requirements & food intolerances

- Vegetarian (v), vegan (vg), and gluten-free (gf) options are available.
- Our chicken is Halal.
- You can check allergens and ingredients on our Wellbeing Portal:  
<http://strath-events.mysaffronportal.com/>
- We make every effort to accommodate dietary requirements and intolerances across the 14 recognised allergens, but we cannot guarantee that our food will be completely free from cross-contamination.
- For more information on allergens, please visit:  
<https://www.foodstandards.gov.scot/consumers/food-safety/food-allergies/allergens>
- Please tell us about any dietary requirements or food intolerances when you confirm the final details for your booking. We are unable to provide alternatives on the day of the event, because ingredients may not be available.

## Keep us updated

- Be realistic about how many people you expect when you confirm your booking.
- Update your Event Manager if numbers change.
- Confirm your menu options and service times 14 days before your event.
- Give us final numbers and any dietary requirements 7 days before your event.

## **Breakfast (served between 8.30am - 11am)**

**Breakfast Package** **£7.20**

Freshly-brewed Fairtrade tea and coffee, fruit juices and water plus a selection of morning rolls with hot fillings, pastries (v) and yoghurt (v) with fruit coulis (vg)

Quantity of each food item served as 50% of delegate numbers

**Fresh morning rolls with a selection of hot fillings** **£3.95**

Choose from...

Smoked Ayrshire bacon (gf)

Scottish pork link sausage

Free range scrambled egg (v & gf)

Vegan sausage (vg & gf)

(Gluten free rolls available on request)

**Selection of pastries (v)** **£2.55**

**All butter croissant (v)** **£2.45**

**Pain au Chocolat (v)** **£2.55**

**Berry croissant (vg)** **£2.55**

## **Beverages & Breaktimes**

<b>Freshly brewed Fairtrade tea, coffee</b>	<b>£2.75</b>
Decaffeinated coffee, herbal teas and plant-based milk provided as standard	
<b>Fruit smoothies (mango &amp; banana, mixed berries) (vg &amp; gf)</b>	<b>£3.95</b>
<b>Milkshakes (strawberry, chocolate, vanilla) (v &amp; gf)</b>	<b>£3.95</b>
<b>Freshly squeezed orange juice (per litre)</b>	<b>£4.20</b>
<b>Cloudy apple juice (per litre)</b>	<b>£4.20</b>
<b>Still /sparkling water (per 750ml)</b>	<b>£2.60</b>
<b>Cans of soft drink (330ml)</b>	<b>£2.30</b>
<b>Tunnocks chocolate biscuit selection (v)</b>	<b>£1.30</b>
<b>Assorted biscuit selection (v)</b>	<b>£1.20</b>
<b>Homemade shortbread selection (vg &amp; gf)</b>	<b>£1.45</b>
<b>Selection of afternoon cakes (vg available on request)</b>	<b>£2.95</b>
<b>Selection of vegan oat bars (vg &amp; gf)</b>	<b>£2.65</b>
<b>Fresh fruit bowl (10 items) (vg &amp; gf)</b>	<b>£12.50</b>
<b>Fresh fruit platter (serves 10) (vg &amp; gf)</b>	<b>£29.00</b>

## Fork Buffet

£18.50

Our hot fork buffet is a lunchtime favourite – perfect for satisfying even the hungriest of delegates!

- Our Chefs prepare a selection of different dishes daily – you can expect it to include a selection from the options below.
- Your Event Manager will share your menu ahead of time, so you know exactly what to expect.
- We serve an even split between meat or fish dishes and plant-forward options, unless you request otherwise.
- Each meal includes the Chef's seasonal salad and a delicious dessert to finish.

Mac & Cheese, kale, parmesan crumb (v)

Butter bean, spinach and aubergine Cassoulet (vg & gf)

Lamb, aubergine and chickpea rogan josh

Spiced sweet potato, mixed bean and kale tikka masala (vg & gf)

Chicken in a tarragon & mustard cream sauce

Lincolnshire sausages with onion gravy (vg & gf)

Penne pasta with a tomato lamb ragu and a basil pesto

Spiced Mediterranean vegetable and chickpea bake (vg & gf)

Chicken and roasted pepper satay

Kashmiri curry (vg & gf)

## Platters (each serves 10)

A selection of sharing boards for those who like a little bit of everything.

**Cured meats** – cured meats, mozzarella, olives, ciabatta with olive oil and balsamic dip **£65.00**

**Middle Eastern mezze** – hummus, toasted flatbread, roasted vegetables and falafels **£45.00**

**Ploughman's** – sliced gammon, cheddar, pickles, chutneys and crusty bread **£45.00**

**Mexican** – tortilla chips, fajita spiced chicken, guacamole, salsa, sour cream **£45.00**

## **Finger Buffet**

**£19.95**

Enjoy five of our Chef's favourite creations – a mix of hot, cold, and sweet items. There are always vegetarian and vegan options included.

Roman style Margherita pizza (v)

Cumberland sausage roll with a selection of traditional dips

Quinoa, chickpea and mixed vegetable salad with a mild green curry dressing (vg & gf)

Chefs selection of sandwiches & wraps

Cajun cauliflower bites with a ranch dressing (vg & gf)

Homemade Brie and tomato chutney quiche (v)

Jerk chicken with a creamy yogurt and lime dip (gf)

Patatas bravas, smoked paprika and tomato dip (vg & gf)

Black rice, avocado and adzuki bean salad with a chimichurri dressing (vg & gf)

## **Canapes**

Perfect for drinks receptions or networking sessions - small, flavour-packed bites that your guests can enjoy while mingling.

Haggis Bon Bon

Haggis Bon Bon (vg)

Italian sausage and Mozzarella arancini

Wild mushroom and truffle arancini (v)

Smoked salmon sour cream and chive (gf)

Mozzarella Caprese (vg & gf)

Prosciutto and black olive crostini (gf)

**£3.30 per canape - please choose a minimum of three per person.**

## **Formal Dining**

Designed for special or more formal occasions, beautifully prepared and presented with care.

Choose one main course, plus one starter, one dessert and vegetarian alternatives.

**Two courses & coffee      £45.50**

**Three courses & coffee      £52.50**

### **Starters**

Chicken liver pate, fruit chutney, pea shoots, Arran oatcakes

Lentil and vegetable soup (vg + gf)

West Coast smoked salmon, pickled vegetables, lemon, bread crisps (gf)

Roast marinated squash, charred Feta, kale pesto (vg + gf)

Maple roast beetroot, Mozzarella, radish, soft herb salad (vg + gf)

### **Main Courses**

Oven baked chicken Supreme, peppercorn sauce

Roasted fillet of Scottish salmon, chervil butter sauce (gf)

Fillet of Ayrshire pork, Madeira sauce (gf)

Wild mushroom risotto, crispy kale (vg + gf)

Herb crusted cod, shallot and lemon dressing

Mushroom, spinach and Feta pithivier (vg)

Spiced cauliflower steak, tikka sauce (vg + gf)

**All our main courses are served with seasonal potatoes and vegetables**

### **Desserts**

Vanilla cheesecake, raspberries (v)

Chocolate mousse, espresso syrup (v)

Lemon tart, seasonal berry compote (v)

Baked yogurt, spiced pineapple and mango salsa (vg + gf)

Chilled rice pudding, apple & ginger compote, apple gel, shortbread crumb (vg + gf)

Selection of Scottish cheese, oatcakes, chutney (gf)

## **Wines**

### **For the Planet**

#### **Sea Change Pinot Grigio**

**£25.50**

The nose shows delicate floral aromas and a hint of citrus. On the palate the same citrus notes are present, resulting in a crisp and refreshing white. (vg)

#### **Sea Change Merlot**

**£25.50**

Aromas of delicious summer fruits and hints of green pepper on the nose. Subtle spice and soft tannins on the palate compliment the ripe berry flavours resulting in a delicious full bodied red wine. (vg)

#### **Sea Change Prosecco**

**£32.50**

Award-winning Prosecco. Crisp yet delicate with aromas of peach and pear, it's a delightfully refreshing and delicious experience. (vg)

### **New Favourites**

#### **Pecorino Terre di Chieti Dega' Bio IGP Vignamadre**

**£25.00**

Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced. (vg)

#### **Montepulciano D' Abruzzo Bio Dega Vignamadre**

**£25.00**

Ruby red in colour, there are red fruits such as cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. (vg)

### **New Classics**

#### **Fat Barrel Sauvignon Blanc**

**£25.00**

An aromatic Sauvignon Blanc with tropical fruit flavours alongside freshly cut grass and white asparagus. Crisp and fresh with a long finish.

#### **Fat Barrel Cabernet Sauvignon Shiraz**

**£25.00**

An enticing bouquet of cassis and blackberry together with sweet spice and vanilla. It has dense black fruit flavours of blackberry and blackcurrant, with cedar notes and a great tannic structure.

## Treat Yourself

### **Long White Cloud Marlborough Sauvignon Blanc** **£29.50**

With crisp citrus flavours alongside riper stone fruit flavours, this is a deliciously fresh and well-balanced Marlborough Sauvignon Blanc. Perfect for an aperitif or paired with grilled fish.

### **Calmel & Joseph Villa Blanche Malbec** **£29.50**

Deep purple in the glass with aromas of jammy red fruit, cedar and spice notes. On the palate the wine is smooth and juicy with dark berry fruits and vanilla spice. A great alternative to the now popular Argentinian malbec.

### **I Castelli Prosecco Doc** **£32.00**

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

## Everyday

### **Solino Bianco** **£21.00**

A blend of Chardonnay and Trebbiano grapes, this wine is crisp and fresh with citrus and peach flavours and grassy notes.

### **Solino Rosso** **£21.00**

Ruby red in the glass, this juicy Italian red is packed full of flavours of red fruit and spice. It can be served lightly chilled.

## **Beers & Soft Drinks**

**Selection of bottled beers (330ml) **£5.40****

**Selection of Thatchers bottled ciders (500ml) **£5.60****

**Non-alcoholic bottled beers (330ml) **£5.40****

**Cans of soft drinks (330ml) **£2.30****

## **Selection of Canned Cocktails**

Lime Margarita, Berry Woo Woo, Mojito, Pimm's & Lemonade, **£6.50**  
Gordon's & Tonic, Pink Gin & Lemonade, Bacardi & Cola, Vodka &  
Cola

## **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.

Table Wine **£15 per**  
**750ml bottle**

Sparkling wine/Champagne **£21.50 per**  
**750ml bottle**

Spirits **£35 per**  
**70cl bottle**

Beer/Cider **£3.30 per**  
**330ml bottle**