

HOSPITALITY @STRATHCLYDE 2025

YOUR GUIDE TO DELIVERED CATERING



University of
Strathclyde
Glasgow



WELCOME TO DELIVERED CATERING

The university's official
catering delivery service.

Our friendly team provide high quality food and beverage to a wide range of campus locations, with menus designed for delivery to specific buildings. Our menus are designed to complement your meeting and delight your delegates – from simple morning coffee to fine dining.

BEVERAGE OPTIONS

Tea and coffee
(Served in compostable cups) £2.40

Harrogate sparkling/still
water (1.5 litre) £3.75

Orange juice/apple juice
per litre £4.00



BREAKFAST PASTRIES

Assorted large Danish £2.30

All butter croissant £2.00

Pain au chocolat £2.30

Almond croissant £2.20

Plant based blueberry croissant (vg) £2.30





ALL DAY TREATS

All butter shortbread twin pack	£1.20
Luxury biscuit selection twin pack	£1.10
Tunnocks biscuit selection	£1.20
Naked bar selection (vg)(gf)	£2.50
We love cake (vg)(gf)	£3.20
Chef's selection of afternoon cakes	£3.00



SANDWICH SELECTION

Homemade sandwich selection (1 per person 4 x quarter) £4.70
Plant-based and gluten free Wraps (2 per person) £4.90

SANDWICH FILLINGS

- Coronation chicken & spinach

Ham & tomato

Mature cheddar & pickle (v)

Egg mayonnaise and rocket (v)
- Sweet potato, guacamole & rocket (vg)(gf)

Carrot shawarma (vg)(gf)

LUNCH OPTIONS

Finger Buffet (minimum numbers:10)

Finger Buffet 1 £7.90

- Chef's selection of sandwiches & wraps
(gf & vg wraps available)
- Taylor's crisps selection
- Fruit bowl
- Fruit juice & water

Finger Buffet 2 £13.70

- Chef's selection of sandwiches & wraps
(gf & vg wraps available)
- Pork, leek & Arran mustard sausage roll with traditional dips
- Chef's choice of salad box – ranges may include
(Orzo pasta & black rice with feta & cherry tomatoes (v))
(Indian inspired quinoa with broad beans, pepper & coriander (vg)(gf))
(Spicy chickpea Mediterranean vegetable and rocket (vg)(gf))
- Fruit bowl
- Fruit juice & water

Finger Buffet 3 £17.00

- Chef's selection of sandwiches and wraps
(gf & vg wraps available)
- Tomato & basil bruschetta (vg)(gf)
- Arran chutney and Mull cheddar quiche (v)
- Moroccan marinated chicken with a herb yoghurt dip (gf)
- Chef's selection of mini desserts (v)
- Fruit juice & water

VEGAN & GLUTEN FREE MENU

(minimum numbers:10)

Chef's selection of wraps

Indian inspired quinoa with broad beans, pepper & coriander

Tomato & basil bruschetta (vg)(gf)

Charred aubergine roll with herb cream cheese & sunflower seed pesto

£13.70





1 DAY DELEGATE MENU £20.50

Morning tea, coffee & shortbread

Chef's selection of sandwiches & wraps

(gf & vg wraps available)

Pork, leek & Arran mustard sausage roll with traditional dip

Chef's choice of salad box – ranges may include

(Orzo pasta & black rice with feta & cherry tomatoes (v))

(Indian inspired quinoa with broad beans, pepper & coriander (vg)(gf))

(Spicy chickpea Mediterranean vegetable and rocket (vg)(gf))

Fruit bowl

Fruit juice & water

Afternoon tea, coffee & biscuits

2 DAY DELEGATE MENU £23.50

Morning tea, coffee & pastries

Chef's selection of sandwiches & wraps

(gf & vg wraps available)

Tomato & basil bruschetta (vg) (gf)

Arran chutney and Mull cheddar quiche (v)

Moroccan marinated chicken with a herb yogurt dip (gf)

Chef's selection of mini desserts (v)

Fruit juice & water

Afternoon tea, coffee & shortbread



CANAPES

£2.60

(CHOOSE FROM 3 PER PERSON)

- Vegan mozzarella caprese (vg)(gf)
- Duck liver pate with pickled sultanas (gf if required)
- Smoked salmon sour cream & chive (gf if required)
- Truffled wild mushroom crostini (vg)(gf)



PACKED LUNCH OPTIONS

Snacks & Fruit

- Taylors crisps £1.30 (Individual packet)
- Taylors crisps bowl £13.00 (Serves 10)
- Fresh fruit bowl £11.50 (Serves 10)
- Fresh fruit platter £25.00 (Serves 10)

PACKED LUNCH BAG
£10.00

GLUTEN FREE PACKED LUNCH BAG
£13.00

PLANT BASED PACKED LUNCH BAG
£13.00

BOOKING


For internal bookings, you can book online [here](#) up to 3 working days prior to your event/meeting. If your booking is within 3 working days, you will need to contact us with your booking requirements by **phone at 0141 5483503** or by **email at catering-bookings@strath.ac.uk**.

For external bookings please call 0141 5483503.


CHANGES TO YOUR BOOKING & CANCELLATIONS

If you need to amend an order prior to your event/meeting, please call quoting your booking reference number.


The booking will be amended where possible and confirmation will be sent. Cancellations must be confirmed by email and charges are as follows:



More than 7 working days: No charge



Between 3 and 7 working days: 50% charge



Less than 3 working days: Full charge

FINAL NUMBERS

Please **reconfirm numbers three working days before event**. We understand that things can change, and we will try to accommodate where possible, however **changes may incur a charge**.

Should numbers decrease on the day of the event/meeting, please endeavour to let us know so we can reduce the food delivered. In turn, we will donate the excess prepared food on your behalf to one of our chosen partners. Please see [here](#) for more details.

STAFFING CHARGES

There are no charges for deliveries within our core operating hours. For staff to stay and serve events during these hours the following charges apply:

Staffed Tea & Coffee bookings: £19 per hour for a minimum of 2-hours per staff member	For staff to stay and serve events in evenings and weekends the following charge applies:
Staffed Buffet & Lunch bookings: £19 per hour for a minimum of 3-hours per staff member	£28.50 per hour for a minimum of 4-hours per staff member

Note: Staffing requirements will be confirmed by Catering management

DELIVERY

The Delivered Catering Team will make every effort to deliver your order on time. If for any reason this is not possible, we will inform the booker or a designated contact of any delays. Please note that deliveries may be made up to 30 minutes prior to your requested time subject to business levels and set-up time required. Please allow for early deliveries/access when making your room booking.



Should you book catering on behalf of a colleague, please ensure that the meeting/event host or organiser is aware of all details, and someone is available to receive and check the delivery. Catering cannot accept any responsibility for shortages or errors if the booking is not checked at the time of delivery by a designated person. Please ensure tables are available for the delivery or set up.

All food is delivered for immediate consumption. Our food safety policy recommends that all food we supply must be consumed within 90 minutes.



All bookings will be supplied with the necessary crockery/equipment for the numbers booked. If you require extra crockery/equipment, please contact our team as this will incur an additional charge.

An additional charge will apply to deliveries that are made off campus, subject to location and availability of delivery vehicles

Delivery at all other times

-  Booking notice: 7 working days
-  Minimum order value: £100

Delivery on weekdays 8.30am to 5pm

-  Booking notice: 3 working days
-  Minimum order value: £75

COLLECTION

Please ensure that all items are packed up and ready for collection at the end of your event/meeting. Our team will aim to collect all the equipment on the same day or by 10am the following day, except for weekends.

It is not the responsibility of the catering team to pack away delivered items; this service is only included if staffing has been booked. If the person who placed the order is not present at the event, please ensure that somebody from the attending group is aware that all items need to be packed up. Should this not happen a clearing charge of £27 will be applied to your invoice.

PAYMENT

Please be aware that all prices may be subject to change throughout the year.

Payment can be made via internal charge code or by invoice. All prices quoted exclude VAT. VAT at the current rate will be added to invoices for all external customers.

All catering equipment delivered with your booking remains the property of the University. Any damaged or lost items will be charged to the booker at full replacement cost.

ALLERGENS AND SPECIAL DIETARY REQUIREMENTS

Our menu description does not detail all ingredients. Information on all ingredients and allergens within each product can be found on our **allergen portal**. A QR code will be provided for customers to access the portal should they wish during their meeting/event.

Please be aware that our food is prepared in kitchens that contain all 14 allergens. We cannot completely guarantee that there is no risk of cross contamination.

The images in this brochure are representative of our products and presentation and are subject to change

For our full list of Terms and FAQ's please click [here](#)

W: Hospitality | University of Strathclyde

E: catering-bookings@strath.ac.uk

T: 0141 548 3503

Office hours:

Monday to Friday, 8.30am to 4.30pm



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