



HOSPITALITY @STRATHCLYDE 2026

YOUR GUIDE TO DELIVERED CATERING



University of
Strathclyde
Glasgow

STRATHCLYDE
CATERING

The background image is a high-quality photograph of catering food. In the upper left, a brown cardboard box is open, revealing several sandwiches made with crusty bread, filled with white cheese and topped with a fresh green and purple microgreen salad. In the foreground, a rustic wooden tray holds three bruschetta, which are slices of toasted bread topped with a golden-brown spread, possibly pesto or tomato sauce, and garnished with the same microgreen salad. Four halved cherry tomatoes are scattered around the bruschetta on the tray, some with a drizzle of green oil. The lighting is warm and focused, highlighting the textures of the bread, the freshness of the greens, and the rich colors of the food.

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

<i>Tea & coffee (served in compostable cups)</i>	£2.55
<i>Sparkling/still water (750ml glass)</i>	£2.95
<i>Sparkling/still water (1.5 litre)</i>	£3.95
<i>Fruit juice (1 litre)</i>	£4.10
<i>Cans of soft drink</i>	£2.30

BREAKFAST PASTRIES

<i>Selection of pastries</i>	£2.55
<i>All butter croissant</i>	£2.45
<i>Pain au chocolat</i>	£2.55
<i>Berry croissant (vg)</i>	£2.55

ALL DAY TREATS

<i>All butter shortbread twin pack</i>	£1.30
<i>Luxury biscuit selection twin pack</i>	£1.20
<i>Tunnocks biscuit selection</i>	£1.30
<i>Naked bars selection (vg) (gf)</i>	£2.70
<i>We Love Cake (vg) (gf)</i>	£3.40
<i>Chef's selection of afternoon cakes</i>	£3.00



LUNCH OPTIONS



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PLATTER OF HOME MADE SANDWICHES & WRAPS

(minimum numbers 10)

£5.00

Ham, cheddar & tomato chutney

Chicken mayonnaise

Egg mayonnaise & chive (v)

Cheese & pickle (v)

Spiced falafel, minted yogurt & spinach wrap (vg) (gf)

Cheese savoury wrap (vg) (gf)

ARTISAN SANDWICH SELECTION

(minimum numbers 10)

(Our premium range served on a selection of rustic breads)

£6.00

Chorizo, rocket and sun blushed tomato

Lemon & black pepper chicken mayonnaise and rocket

Sweet chilli and coriander tuna

Plum tomato, pesto and mozzarella (v)

Coronation cauliflower and spinach (vg)

Add a mug of our freshly made home made soup for £3.00

GRAZING PLATTERS

(MINIMUM NUMBERS 10)

Cured meat platter – A selection of continental cured Meats, mozzarella, mixed marinated olives, rustic ciabatta with olive oil and balsamic dip

£6.50

Middle Eastern mezze – Hummus, toasted flatbread, roasted vegetables and falafels (vg)

£4.50

Ploughman's platter - Sliced gammon, sausage roll, cheddar, pickles, chutneys and crusty bread

£4.50





LUNCH OPTIONS

Finger Buffet

(Minimum numbers:10)

Finger Buffet 1 £8.00

Chef's selection of sandwiches & wraps

(gf & vg wraps available)

Taylor's crisps selection

Fruit bowl

Fruit juice & water

Finger Buffet 2 £12.50

Chef's selection of sandwiches & wraps

(gf & vg wraps available)

Pork and caramelised onion sausage rolls

with a selection of traditional dips

Black rice, avocado and azuki bean salad

with a chimichurri dressing (vg) (gf)

Fruit bowl

Fruit juice & water

Finger Buffet 3 £17.00

Chef's selection of sandwiches & wraps

(GF & VG wraps available)

Homemade brie and tomato chutney quiche

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

Selection of mini sweet treats (V)

Fruit juice & water



VEGAN & GLUTEN FREE MENU

(Minimum number, 10)

£15.00

Chef's selection of wraps

*Cajun cauliflower bites with vegan ranch dressing (vg) (gf)
Black rice, avocado and azuki bean salad with a chimichurri
dressing (vg) (gf)*

Salted caramel chocolate brownie



DAY DELEGATE MENU £15.00

(Minimum numbers:10)

Morning tea, coffee & shortbread

Finger buffet which includes:

*Chef's selection of sandwiches & wraps
(gf & vg wraps available)
Chef's choice of salad bowl
Fruit bowl
Mineral water*

Afternoon tea, coffee and biscuits

DAY DELEGATE MENU £20.50

(Minimum numbers:10)

Morning coffee & shortbread

Finger buffet which includes:

*Chef's selection of sandwiches & wraps
(gf & vg wraps available)
Pork and caramelised onion sausage rolls with a selection of traditional dips
Chef's choice of salad bowl
Selection of mini sweet treats (V)
Fruit juice and water*

Afternoon tea, coffee and biscuits

DAY DELEGATE MENU £23.50

(Minimum numbers:10)

Morning coffee & pastries

Finger buffet which includes:

*Selection of filled artisan rolls & breads
Homemade brie and tomato chutney quiche
Jerk chicken with a creamy yogurt and lime dip (gf)
Cajun cauliflower bites with vegan ranch dressing (vg) (gf)
Selection of mini sweet treats (V)
Fruit juice and water*

Afternoon tea, coffee and shortbread



LUNCH OPTIONS

CANAPES

(CHOOSE A MINIMUM OF 3 PER PERSON)

£2.60

- Vegan mozzarella caprese (vg) (gf)
- Chicken liver pate on an oatcake (Gluten-free if required)
- Smoked salmon sour cream & chive (Gluten-free if required)
- Sun blushed tomato and black olive (vg) (gf)

PACKED LUNCH OPTIONS

PACKED LUNCH BAG	VEGAN PACKED LUNCH BAG	GLUTEN FREE PACKED LUNCH BAG
£11.00	£13.00	£14.40

Snacks & Fruit

- Taylors crisps (Individual packet) £1.40
- Fresh fruit bowl (Serves 10) £11.50
- Fresh fruit platter (Serves 10) £29.00

WINE LIST

ONLY AVAILABLE FOR INTERNAL CUSTOMERS

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 Vignamade £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)

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 fla

THE 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.

Carmel & 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.

BEERS & SOFT DRINKS

Selection of bottled beers (330ml) £5.40

Selection of bottled ciders (330ml) £5.60

Non-alcohol bottled beer (330ml) £5.40

Cans of soft drinks (330ml) £2.30

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 548 3503** or by **email: catering-bookings@strath.ac.uk**.

For external bookings please call 0141 548 3503.

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 **confirm 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:

£19.50 per hour for a minimum of 2 hours per staff member

Staffed Buffet & Lunch bookings:

£19.50 per hour for a minimum of 3 hours per staff member

For staff to stay and serve events in evenings and weekends the following charge applies:

£29.25 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 on weekdays 8.30am to 5pm



Booking notice: 3 working days



Minimum order value: £50

Delivery at all other times



Booking notice: 7 working days



Minimum order value: £100

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 £29.50 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

L: <https://linktr.ee/StrathclydeCateringBookings>

E: catering-bookings@strath.ac.uk

T: 0141 548 3503

Office hours:

Monday to Friday, 8.30am to 4.30pm



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