

FOOD AND DRINK

Events at Plymouth Marjon University



Chartwells

So much more than fantastic food

Hi!

We're the catering aficionados, the hospitality specialists and the all-round food fanatics.

We understand that event planning is an art form. From the timing of a coffee break, to the sustainability of a lunch menu, the detail matters.

We've designed our menus to be as varied as the industry we serve.

Fancy something bespoke to you? We can do that too. Whatever your requirements, we'll work with you.

We'll make sure that your event catering leaves your delegates energised, refreshed and engaged.

How it all works...

Take a look at our packages and options. If you need something a little more bespoke, speak to our event planner and we can take it from there.

Please email: roxenham@marjon.ac.uk to discuss your requirements, and we will do the rest.



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The Important Bits...

- All our prices are Per Person or per serving and include VAT
- Not every option works for every event. We'll let you know if something isn't the right fit, and we'll suggest an alternative.
- We need your final menu choices, dietary requirements and guest numbers a minimum of 5 working days before your event.
- We know that plans can change at late notice. We'll do our best to accommodate last-minute requests.
- We will work quickly after you've confirmed your order, so - if you cancel within 5 working days of your event, you will be charged the full amount as a cancellation fee. *Drinks can be cancelled up to two working days before without charge.
- If your event falls outside of normal operational hours (weekdays 8am - 5pm), there may be a labour charge incurred at £20 per hour for any additional team member brought in to set up and cater the event.



Breakfast



The Good Morning Bundle - £12.50

Treat your guests to something a little more luxurious, with a healthier focus.



- Strawberry granola and yogurt pots
- Fruit platter
- A selection of bagels
 - Smoked salmon with avocado
 - Avocado, spinach and tomato with vegan cheese

All served with tea, coffee and orange juice.



Mixed Pastries, Tea & Coffee

£4.50

A selection of continental pastries, freshly baked on-site, served with tea or coffee.

Add orange juice for £1.20pp

**Gluten free pastries available on request*



Cooked Breakfast Sandwich, Tea & Coffee

£6.00

We'll include a selection of bacon and sausage as standard. Vegan and Halal options are available too.

Add orange juice for £1.20pp

**Gluten free bread available on request.*

Full Breakfast Menu

If you fancy something outside of our packages, you can find all of our breakfast items here so you can build your own menu (all prices are per person).

Croissant	£2.30
Morning pastry	£2.30
Raspberry croissant	£2.30
Mini pastry selection x 3	£2.15
Blueberry muffin	£2.30
Fruit platter (min. 5 people)	£3.20
Strawberry granola & yoghurt pot (GF)	£2.65

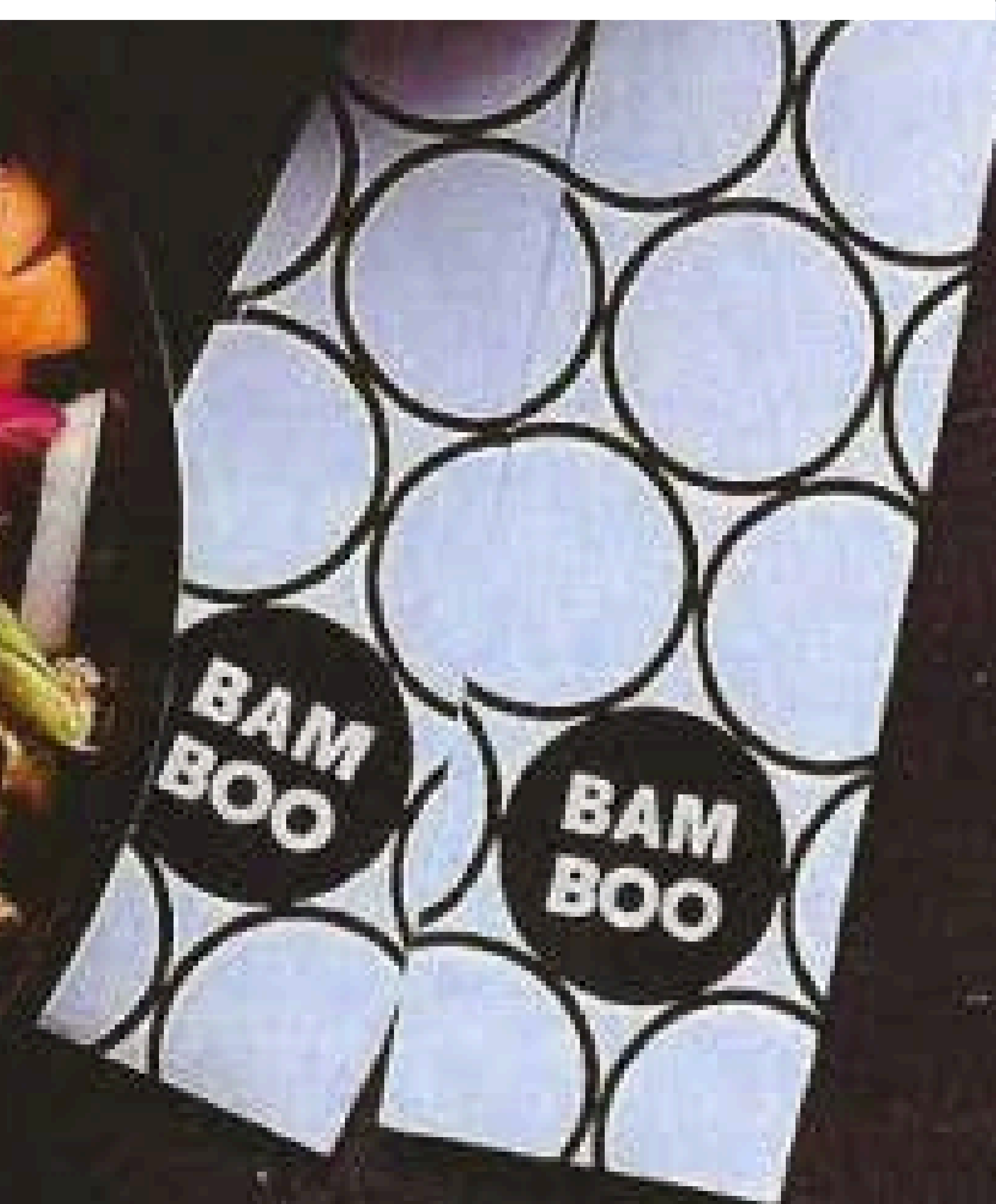
Sausage or bacon roll	£3.20
Vegan sausage roll	£4.20
Ham & Cheese croissant	£3.20
Cheese & Tomato Croissant	£3.00
Smoked salmon & avocado bagel	£4.75
Avocado, spinach & tomato bagel with Vegan Cheese (Vg)	£4.75

Tea/Coffee selection	£2.15
Tea, Coffee & biscuits	£3.15
Orange Juice (min. 5 people)	£1.20
Apple juice (min 5. People)	£1.20
Water (jug)	free
Bottled water*	£0.80

*We are trying to reduce our carbon footprint. if you would like water at your event, speak to your event manager . We'll give you the best option for thr least environmental impact, based on your event space.



Lunch



The Full Day Package - £19.50



Arrival - Tea/Coffee & orange juice

Lunch - Our deli lunch package and a wider choice of sides if you fancy something different. Just ask your event manager for the latest selection.

Afternoon - Tea/Coffee served with a selection of sweet treats and fresh fruit salad pots.

Jugs of tap water supplied as standard

(Add arrival breakfast sandwiches or pastries from £2.30 extra per person)

The Deli Lunch Spread - £13.75

Keep your delegates motivated with our hearty package.

- A selection of premium sandwiches, a mix of meat and vegan fillings as standard, on sliced bread.
- Fresh fruit platter
- Chicken skewers or falafel, served with a sweet chilli dip.
- Sweet potato frittata with salsa.

Round off a great meal with a sweet treat!

Mini cake selection or brownie bites £2.15pp

Tea & coffee £2.15 pp

Jugs of tap water supplied as standard



The Pizza Package - £14.00



Our freshly-made pizzas are one of our best sellers on campus so we thought we'd bring the pizza joy to the meeting room.

We recommend a maximum of 80 people for our pizza package, to ensure service is smooth and you can keep to schedule.

We provide a mix of margherita, roasted mediterranean veg, pepperoni, meat feast, BBQ chicken and vegan margherita.

We also have gluten free bases and our chicken is Halal.

For each person, we provide:

- 2 slices of our 12" italian style pizzas
- House Salad
- Seasoned fries
- Garlic bread

And, what is a pizza without dips? We'll include a range from BBQ to turkish-style garlic yoghurt.

*If you don't want the package, you can order individual pizzas starting from £9.95

The Packed Lunch - £9.95

If your schedule is tight or you've got places to be, choose a packed lunch. We'll have them ready to go when you need them, in a recyclable paper bag.

The lunch will include:

- Packaged sandwich
- Pop Chips (GF)
- A piece of fruit
- A chocolate bar
- 330ml bottle of still water, or a soft drink

We can provide a tea and coffee station with our disposable cups to keep you caffeinated and on the move for just £2.15 extra per person.



Full Sandwich and Sides Menu

We cater for a whole range of dietary requirements. If you're not sure what you need, just ask your event manager for more information.

Sandwich Platters	
Basic Platter One round per person, a mix of vegetarian and meat fillings. Served with crisps.	£6.25
Premium Platter 1.5 rounds per person, sliced bread, a mix of premium vegetarian and meat fillings. Served with crisps.	£9.50

Chicken Skewer	2.40
Mix of caramelised onion sausage rolls and honey and mustard mini sausages	£2.40
Falafel with sweet chilli dip (v)	£2.40
Halloumi skewer (v)	£3.15
Spring rolls (v)	£2.10
Tofu katsu bites (v)	£3.15
Mozzarella & tomato skewer (v)	£2.40

Mini cake selection Choose from carrot cake, lemon drizzle or victoria sponge	£2.15
Chocolate brownie bites	£2.15
Caramel shortbread	£2.30
Rocky Road	£2.30
Selection of freshly baked cookies	£2.30
Fruit platter (min. 5 people)	£3.20

*We are trying to reduce our carbon footprint. Typically plant-based choices have less impact on our environment. **All prices are per person

Hot Lunch Buffet - £13.75

Funky food and fresh flavours! Not just your average conference lunch.

Choose from our three main concepts; Bamboo, Holla Pollo or Supercharged Salads.
Ok, the salads aren't hot - but they pack a punch of flavours!

BAMBOO

Chicken or Tofu Donburi

Served with vegetable gyoza, rice, edamame beans, a pickle salad and a katsu sauce

HOLLA POLLO

Chicken, Halloumi or pulled oat tortillas

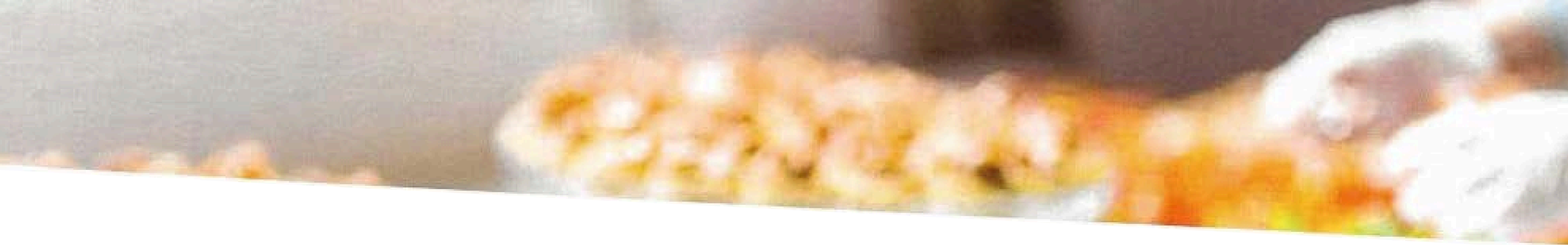
Served with salsa criolla, chilli and lime corn, patatas bravas and house slaw.

SUPERCHARGED SALADS

Protein topping of Peruvian spiced pulled chicken or pulled oat

Base salad of couscous with apricot and roasted squash, balsamic roasted beets and beans, mixed leaves and a raw kale slaw.





Canapes

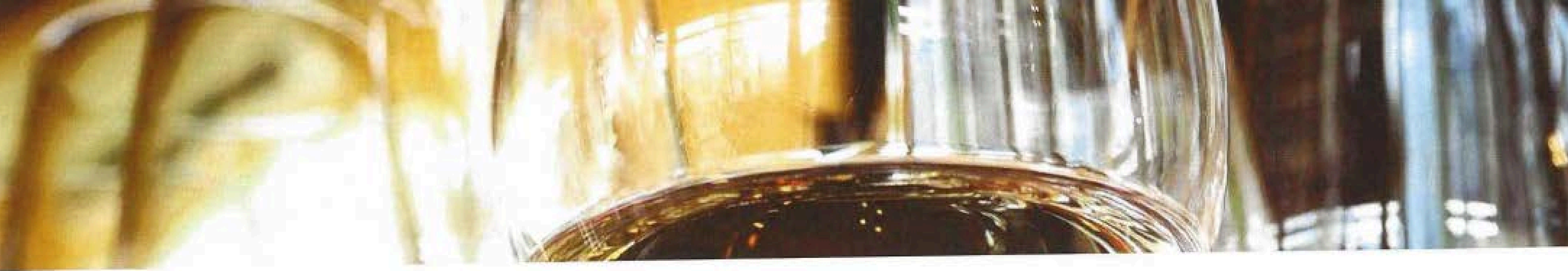


Canapes

- Chicken liver parfait with sweet red onion marmalade, served on oven baked crostini
- Teriyaki duck and sesame seed salad
- Chorizo and sun blush tomato tapenade
- Baked wild mushroom and tarragon tartlet
- Ratatouille with purple basil pesto and pesto, served on an oven baked crostini
- A classic smoked salmon blini with cream cheese and fresh dill
- Mackerel pate and horseradish cream
- Shredded crayfish with a chilli and coriander dressing
- Mini macarons - selection of flavours
- Chocolate truffles
- Fruit skewers

£4.00 per item or 3 items for £11.50





Wine & Champagne



Wine and Champagne

Our onsite team is always happy to tailor drink menus for you. Whether it is a particular wine, specific brand of champagne, or you want to showcase a regional tipple, let your event organiser know.

The Stump Jump (white wine)

£19.00 per bottle

Red Boar (red wine)

£19.00 per bottle

Prosecco Doc Extra Dry

£5.75 per glass

Prosecco Doc Extra Dry Costaross

£24.00 per bottle



A close-up, slightly blurred photograph of a person's face and hand. The person is looking down, and their hand is visible near their chin. The background is out of focus.

A bit about us



Our Commitments

We're Chartwells, part of Compass group. We live and breathe great food and brilliant service.

We have a fantastic partnership with the team at Plymouth Marjon University. We're on campus, working side by side every day. But outside our day-to-day business we know that we have a responsibility to our planet, our people and our society. We're committed to reducing our impact on the environment.

From small changes like moving from sugar sachets to sugar cubes, to international commitments like our promise to be Carbon Net Zero by 2030.

Our local team delivers the service and makes the changes, whilst our national teams work behind the scenes to ensure that we're making the right choices from our supply chains to our recruitment processes. You can find out more on our sustainability and social value work, or just ask our team for more information.

We can't wait to work with you!



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