





Plymouth Marjon University 2023 - 2024

HOSPITALITY & EVENTS MENUS

### WELCOME

From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.

Head Chef David Mcauley and Hospitality Administrator Jackie Farrell bid you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with dedicated service and passion driven hospitality from all of the team and we look forward to working with you to deliver your next event with us.



David Mcauley



Jackie Farrell

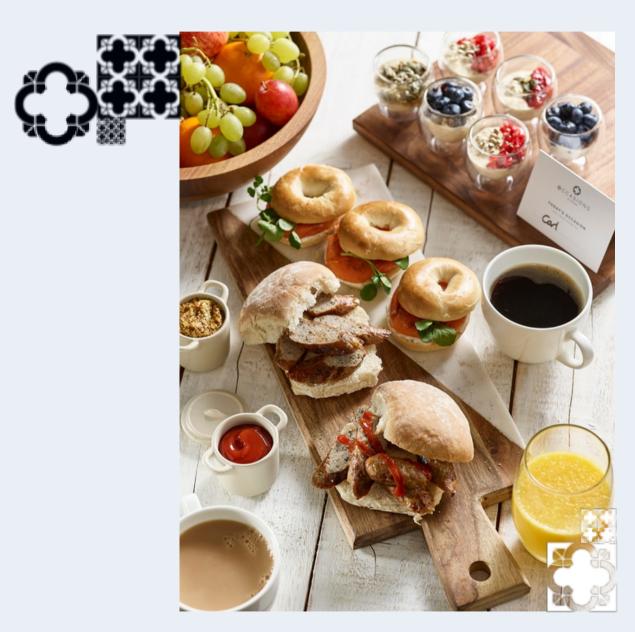
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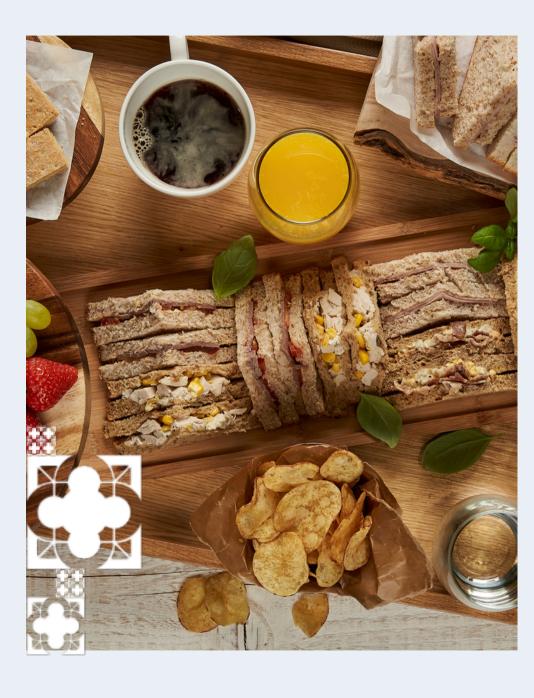






BREAKFAST

HOT BREAKFAST ITEMS Prices per person			SPECIAL BREAKFAS	ST ITEMS
BACON BAP	£2.65	434kcals	Prices per person	
SAUSAGE BAP	£2.65	488kcals	SMOKED SALMON,	£3.75, 419kcals
VEGAN CUMBERLAND SAUSAGE ROLL (VE)	£2.65	447kcals	CREAM CHEESE & SPINACH BAGEL	E3.73, 419KCdIS
*GF BREAD AVAILABLE ON REQUEST			AVOCADO, SPINACH, TOMATO BAGEL (VE)	£3.75, 552kcals
			EMMENTAL CHEESE AND TOMATO CROISSANT (V)	£2.60, 344kcals
MORNING BAKERY Prices per person			GRANOLA & STRAWBERRY YOGHURT (V)	£1.80, 83kcals
BUTTER CROISSANT WITH JAM (V)	£1.70	224kcals	COCONUT YOGHURT, MANGO, GRANOLA	£1.80, 290kcals
ALMOND CROISSANT (V)	£2.00	307kcals	(VE)	
RASPBERRY CROISSANTS (VE)	£2.00	296kcals	FRESH FRUIT SALAD POT (GF)(VE)	£2.50, 92kcals
PAIN AU CHOCOLAT (V)	£1.90	252kcals	WHOLE FRUIT BASKET (GF)(VE)	£1.20, 39kcals
PAIN AU RAISIN (V)	£1.90	315kcals	CUT FRUIT PLATTER	E1.20, 39KCais
CINNAMON SWIRL (V)	£2.10	292kcals	(GF)(VE)	£2.50, 100kcals



# WORKING LUNCHES

### SANDWICHES AND SIDES

#### SANDWICH PLATTERS

1 SANDWICH PER PERSON - INCLUDES CRISPS

#### MIXED CLASSIC SANDWICH PLATTER

VARIETY OF FILLINGS SUCH AS:

- ROAST CHICKEN SALAD
- TUNA MAYO
- HAM, CHEESE AND WHOLEGRAIN MUSTARD

### MIXED VEGETARIAN SANDWICH PLATTER £5.65

VARIETY OF FILLINGS SUCH AS:

- CHEESE AND TOMATO
- EGG AND CRESS
- •TWO CHEESE AND SPRING ONION

### MIXED PREMIUM SANDWICH PLATTER

VARIETY OF FILLING SUCH AS:

- ROAST BEEF AND HORSERADISH
- CORNATION CHICKEN
- CHEDDER PLOUGHMANS

\*Vegan, gluten free and halal options available on request

### SIDES

£5.65

£7.85

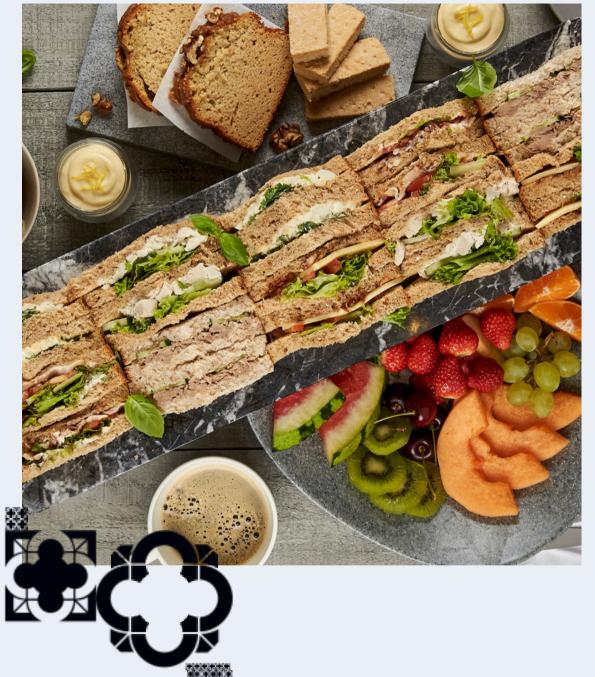
ASSORTED CRISPS

SWEET/SALTED POPCORN

ALLSORTED NUTS

ALLSORTED FRESH FRUIT

CHOCOLATE BAR





LUNCH TO GO

# PACKED LUNCH TO GO

SANDWICH

- MEAT, VEGETARIAN, VEGAN OR NON-GLUTEN

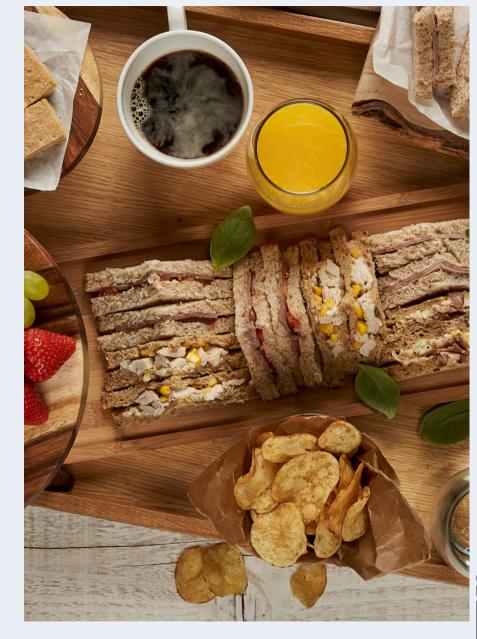
BOTTLE OF WATER

CRISPS

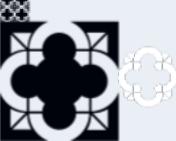
FRESH FRUIT

CHOCOLATE BAR

£7.25 PER PERSON



**HOT & COLD BEVERAGES** 



### **HOT BEVERAGES**

# INSTANT COFFEE £1.70 DECAF COFFEE £1.70 ENGLISH BREAKFAST TEA £1.70 SPECIALITY TEA £1.70 HERBAL TEAS £1.70 DECAF TEA £1.70

We provide a small jug of semi-skimmed and soya or oat milk alternative

### **COLD BEVERAGES**

FENTIMANS ROSE LEMONADE 275ML	£2.80
BOTTLEGREEN ELDERFLOWER 275ML	£2.10
BOTTLEGREEN SPARKLING APPLE 275ML	£2.10
BOTTLEGREEN SPARKLING RASPBERRY LEMONADE	£2.10
FRESH ORANGE JUICE (SERVES 5)	£2.50
FRESH APPLE JUICE (SERVES 5)	£2.50
BOTTLED SPARKLING WATER 750ML	£3.30
BOTTLED STILL WATER 750ML	£3.30
ICED TEA PEACH 500ML	£1.70
ICED TEA LEMON 500ML	£1.70
COKE 500ML	£1.90
DIET COKE 500ML	£1.85
FANTA ORANGE 500ML	£1.90
DIET FANTA 500ML	£1.85
SPRITE 500ML	£1.90
DIET SPRITE 500ML	£1.85

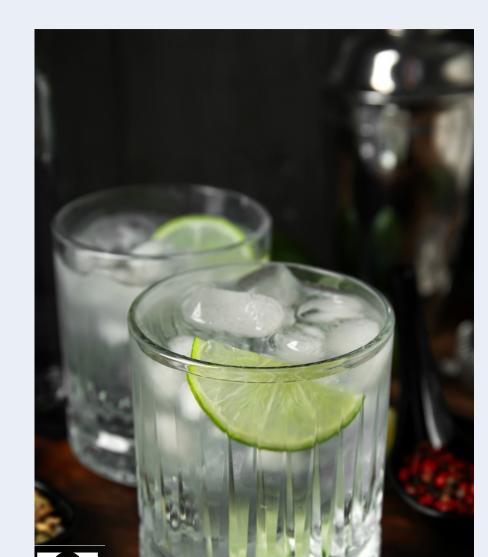


# WINE, CHAMPAGNE & PROSECCO

WHITE WINES		CHAMPAGNE AND PROSECCO	
TREBBIANO RUBICONE ROMETTA - New Zealand, 12.5% ABV: Lime & blackcurrant leaf, passionfruit & herbs,	£12.50	PROSECCO STELLE D'ITALIA (Italy, 11% ABV)	£16.50
bright citrus notes.		PROSECCO ROSE ARGEO BRUT (Italy,	£17.50
VERDEGO RAMON BILBAO -	£17.50	11.5% ABV)	
Castilla y Leon, 13% ABV: Aromatic, elegant, tropical fruit notes TREBBIANO		EINS ZWEI ZERO SPARKLING	£6.00
RUBICONE ROMETTA - Northern Italy, 11% ABV: White fruits & flowers, fresh & delicate, pear & peach	£19.50	(GERMANY, 0% ABV)	10.00
ROSE WINES			
AUBERT & MATHIEU PALOOZA ROSE - France, 13% ABV: Elegant, delicate French rose, strawberry & raspberry, light & refreshing	£15.50		
RED WINES			
EMBRUJO ORGANIC TEMPERANILLO - Spain, 12.5% ABV: Blackcurrants, blackberries & spice - crisp	£12.50		
DE MARTINO ESTATE CABERNET -			
Chile, 13.5% ABV: Blackcurrant & cassis with bright berry notes - intense fruity	£17.50		
SAUVIGNON LAND MADE PINOT NOIR - New Zealand, 13% ABV: Red cherry &	£19.50		

savoury spice - crisp

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic bevarage.





# BEERS & SPIRITS

### **BOTTLED BEERS**

SOL MEXICO, (Mexico, 4% ABV)	£3.00
HEINEKEN, (Netherlands, 5% ABV)	£3.00
BIRRA MORETTI, (Italy, 4.6% ABV)	£3.50
GLUTEN FREE PERONI, (Italy, 5% ABV)	£3.50
NO ALCOHOL HEINEKEN, (Netherlands, 0% ABV)	£2.50
BREWDOG PUNK IPA, (Scotland, 5.6% ABV)	£4.50
BULMERS ORIGINAL CIDER, (Somerset, 4.8% ABV)	£3.50
REKORDERLIG STRAWBERRY LIME CIDER, GF, VE,	£5.00
(Sweden, 4% ABV)	

### **SPIRITS**

SLINGSBY LONDON DRY GIN & TONIC 25CL (5% ABV)	£5.00
CAPTAIN MORGANS SPICED RUM 25CL (5% ABV)	£5.00
SMIRNOFF & CRANBERRY CAN 25CL (5% ABV)	£5.00

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic bevarage.



**DESSERTS** 



# DESSERT SELECTION - INDIVIDUAL PORTION (PER PERSON)

FRESH FRUIT SALAD POT (GF)(VE)	£2.50, 96kcals
INDIVIDUAL FRUIT BASKET (GF)(VE)	£1.20, 96kcals
CUT FRUIT PLATTER (GF)(VE)	£2.50, 100kcals
CHOCOLATE BROWNIE BITES (V)	£1.50, 195kcals
GLUTEN FREE CHOCOLATE BROWNIE BITES (GF)	£1.75, 195kcals
JAM DOUGHNUT (V)	£1.30, 147kcals
PASTEL DE NATA TART (V)	£1.70, 168kcal
CAKE BITES (V)	£1.30, 207kcals
STRAWBERRY JAM AND CREAM SCONE (V)	£2.15, 661kcals

More GF options available on request





# AFTERNOON TREATS

Our Afternoon Treats menus are bespoke. Below are examples of options you can choose from.

## MINIMUM ORDER OF FIVE PEOPLE £18.95 PER PERSON, INCLUDES MIXED CLASSIC SANDWICHES, SELECTION OF TEAS AND COFFEE, AND...

### FOUR TREATS FROM THE LIST BELOW:

STRAWBERRY JAM AND CREAM SCONES

LARGE TARTS (1 for 8 persons - fruit, lemon, chocolate)

MINI CUPCAKES

MINI FRUIT, LEMON, MANCHESTER, AND CHOCOLATE TARTLETS

LEMON BISCUITS

MACARONS

MIXED BERRIES CHEESECAKES

MINI BROWNIES & BLONDIES

MILLIONAIRES SHORTBREAD

VICTORIA SPONGE (GF option available)

CARAMEL SHORTCAKE (GF)
NUT COOKIES (VE)





### **BOOKING TERMS AND CONDITIONS**

Before booking any hospitality, we ask that you ensure that the room you hope to use is available and suitable for the consumption of food. Please also ensure there are tables and space available for your catering, you may need to liaise with the Porters Team to arrange for extra tables for your event.

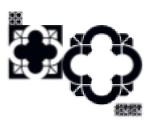
The food options in this brochure are for service and delivery between 8am - 5pm Monday to Friday.

A member of our team will be happy to discuss possible options if your request falls outside of these hours. Charges may apply.

The layout of certain buildings may, for health and safety reasons, restrict the service we can offer, and it may be necessary for a 'disposable' service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking.

All food is for immediate consumption.





### **BOOKING TERMS AND CONDITIONS**

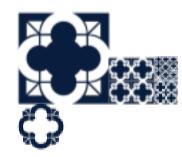
Cancellations made within the booking notice period may be charged. Cancellations made on the day will be charged in full.

There is a minimum booking notice period of 24 hours for drinks and 3 working days for breakfasts, lunches and buffets. Bookings made outside of these notice periods will be subject to an out of notice period surcharge.

The hospitality equipment delivered must stay in the room, and missing pieces of equipment will be charged for.

All tariffs are per person and exclude VAT at the current rate.

Request	Minimum Booking Notice Period Needed
Tea, coffee & cold drinks	24 hours
Breakfast, lunches & buffets	3 working days



### MAKING A BOOKING

Placing your hospitality booking is a simple process, managed through our customised hospitality booking system, Bluerunner.

The system allows you to place, modify and cancel bookings, view the full menu, create quotes for future events and look back at your historic bookings.

This online system is simple to use, but we're more than happy to meet you and guide you through how to use the system if you wish, just ask!

### **ALLERGENS**

Having an allergy can make enjoying food difficult and having the information to hand on which allergens are contained within our food can help.

If you have an allergy, we can now provide you with allergen information on our recipes upon request.

Just email: hospitality@marjon.ac.uk

