



Food & Drink

Events at Plymouth Marjon University



Hi.

We're the catering aficionados, the hospitality specialists, 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 completely 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 your 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.



The Important Bits

- All our listed prices are per person or 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 a better 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 2 working days from your event without charge.





Breakfast



The Good Morning Bundle

£12.00

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

Strawberry granola and yogurt pots

Fruit platter

Selection of bagels with

- Smoked salmon with avocado
- Avocado, spinach and tomato with vegan cheese

All served with tea, coffee, and orange juice





Mixed Pastries, Tea & Coffee £4.20

A selection of continental pastries, freshly baked onsite, served with tea or coffee.

Add orange juice for £1.00 pp

Gluten-free pastries available by request



Cooked Breakfast Sandwich, Tea & Coffee £5.00

We'll include a selection of bacon and sausage as standard. We can provide vegan and Halal options too.

Add orange juice for £1.00 pp

Gluten-free bread available by request

Full Breakfast Menu

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

Croissant	£2.20
Morning Pastry	£2.20
Raspberry croissant	£2.20
Selection of mini pastries x 3	£2.00
Blueberry muffin	£2.20
Fruit platter (min. 5 people)	£3.00
Strawberry granola and yogurt pot (GF)	£2.50

Sausage or bacon roll	£3.00
Vegan sausage roll	£4.00
Ham & Cheese Croissant	£3.00
Cheese & Tomato Croissant	£2.80
Smoked salmon & avocado bagel	£4.50
Avocado, spinach and tomato bagel with vegan cheese (Vg)	£4.50

Tea / Coffee selection	£2.00
Tea / Coffee and biscuits	£2.95
Orange juice (min. 5 people)	£1.00
Apple juice (min. 5 people)	£1.00
Bottled water,	Free
<i>We're 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 least environmental impact, based on your event space</i>	



Lunch



The Deli Lunch Spread

£12.95

Keep your delegates motivated with our hearty package.

Selection of premium sandwiches, a mix meat and vegan fillings as standard, on sliced bread

Fresh fruit platter

Chicken skewers or falafel, served with sweet chilli dip

Sweet potato frittata served with salsa

Round off a great meal with a sweet treat!

Mini cake selection £2.00

Brownie bites £2.00

Tea & coffee £2.00

Jugs of tap water supplied as standard



The Full Day Package

£18.50

Arrival tea/coffee and orange juice

Lunch from 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

Add arrival breakfast sandwiches or pastries from £2.25 extra per person

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 too! We recommend a maximum of 80 people for our pizza package, to make sure 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 have gluten-free bases and our chicken is Halal.

For each person we provide;

- 2 slices of our 12" pizzas Italian style
- House salad
- Seasoned fries
- Garlic bread

And what is a pizza day without dips? We'll include a bunch, from BBQ to a Turkish-style garlic yogurt. If you don't want the package, you can order pizzas individually starting from £9.95.



Packed Lunch £9.50

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.

Your lunch will include a

Packaged sandwich

Pop chips (GF)

A piece of fruit

A chocolate bar

330ml bottle of Life still water, or soft drink

We can provide a tea and coffee station with our disposable cups to keep you caffeinated on the move.

Tea & coffee £2.00p.p



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.

Basic Sandwich Platter 1 round per person, a mix of vegetarian and meat fillings. Served with crisps.	£6.00 (pp)
Premium Sandwich Platter 1.5 rounds per person. Sliced bread. A mix of vegetarian and meat fillings. Served with crisps.	£9.00 (pp)

Chicken skewer	£2.25
Mix of caramelised onion sausage rolls, and honey and mustard mini sausages	£2.25
Falafel with sweet chilli dip (v)	£2.25
Halloumi skewer (v)	£2.95
Spring rolls (v)	£1.95
Tofu katsu bites (v)	£2.95
Mozzarella and tomato skewer (v)	£2.25
<i>We're trying to reduce our carbon footprint. Typically, plant-forward choices have less impact on our environment. All prices are per person.</i>	

Mini Cake Selection Choose from carrot cake, lemon drizzle or Victoria sponge	£2.00
Choocolate brownie bites	£2.00
Caramel shortbread	£2.20
Rocky road	£2.20
Selection of freshly baked cookies	£2.20
Fruit Platter (For 5 people)	£3.00

Hot Lunch Buffet £12.95

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 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 raw kale slaw





Canapés



Canapés

£4.00 per item or 3 items £11.50 pp

Chicken liver parfait with sweet red onion marmalade, served on an 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 Pimento and pesto, served on an oven-baked crostini

A classic smoked salmon blini with cream cheese and fresh dill

Mackerel pâté and horseradish cream

Shredded crayfish with chilli and coriander dressing

Mini macarons, selection of flavours

Chocolate truffles

Fruit skewers



Wine & Champagne



All prices are listed by bottle, unless otherwise stated

The stump jump white wine	£18.00
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Red Boar red wine	£18.00
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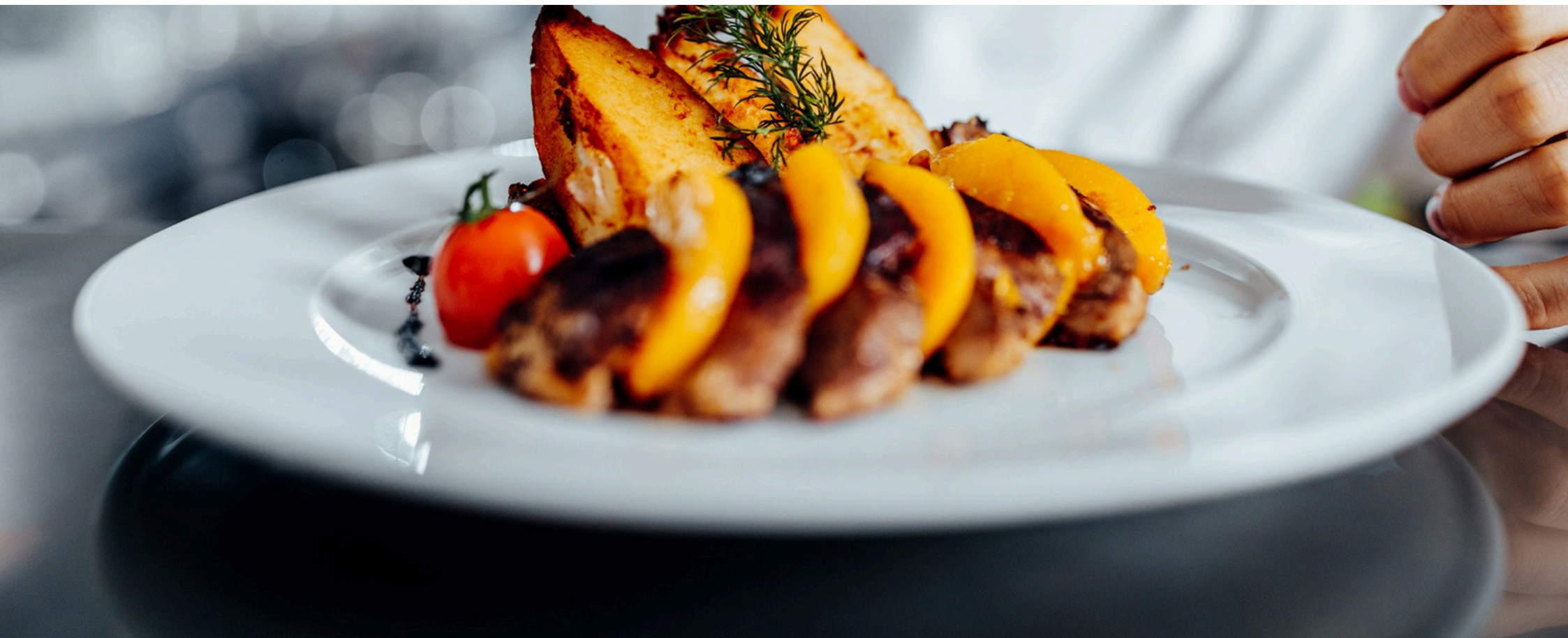
Prosecco Doc Extra dry Costaross (glass)	£5.50
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Prosecco Doc Extra dry Costaross	£22.00
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Our onsite teams are always happy to tailor drinks menus for you, whether its a particular wine, specific brand of champagne, or you want to showcase a regional tipple.



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 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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