HOSPITALITY GUIDE
For meetings and events 2017
Introduction

The University of Stirling, working in partnership with BaxterStorey, is committed to delivering high quality catering services which will meet all of your hospitality needs.

The Executive chef and his team have created a bespoke range of hospitality menus to suit all tastes and budgets. BaxterStorey are absolutely committed to responsible resourcing of all fresh ingredients, which are purchased where possible from local suppliers, with all dishes being prepared on campus.

BaxterStorey's hospitality team is dedicated to ensuring that all your catering needs are met in a timely and professional manner. To complement the catering services, the University Commercial Services team will co-ordinate all aspects of your hospitality requirements.

Should you wish to make a booking or discuss any aspects of the hospitality menu or service, please contact Commercial Services on: 01786 466000 internal ext 6000 or email stirlingvenues@stir.ac.uk
Some notes of guidance

To help us provide quality services, please note the following:

Hospitality requests
All hospitality requests should be made by contacting Commercial Services on: 01786 466000 internal ext 6000 or email stirlingvenues@stir.ac.uk

Terms and Conditions
Hospitality requests associated with a conference or an event booking are covered by our ‘conference and events terms and conditions’ To view visit: http://stir.ac.uk/rn

For hospitality requests associated with University room bookings, please refer to our ‘frequently asked questions’ visit: http://stir.ac.uk/rm

Prices
Prices valid until 31st December 2017. All prices within the hospitality brochure are exclusive of VAT. Where applicable VAT will be applied at the prevailing rate.

Special diets
Special dietary requirements can be accommodated, provided these are advised at the time of booking.

Additional Information
Vegetarian options are denoted with (V). Traces of nuts may be found in some of our products. If you have any allergy concerns, please do not hesitate to contact a member of our team. All of our products are subject to availability and seasonality.
Hot beverages
Per person

Beverage Tray 1
£2.10
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Beverage Tray 2
£2.25
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions served with a selection of assorted biscuits

Beverage Tray 3
£2.60
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions served with a selection of milk, dark and white chocolate coated biscuits

Beverage Tray 4
£3.40
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions served with homemade all butter Scottish shortbread

Beverage tray supplements
From BaxterStorey's own recipe book 'Butter Wouldn't Melt'

Danish pastries
£1.95

Selection of scones with jam and butter
£1.95

Lemon drizzle cake
£2.15

Chocolate brownie
£2.15

Millionaire's shortbread
£2.15

Muffins
£2.15

Chocolate chip cookies
£2.15

Seasonal beverage trays available on request
Easter, Halloween and Christmas treats available.
Cold beverages

Bottled Scottish mineral water, still or sparkling
500ml bottle
£1.25 suitable for 1 person

1 litre bottle
£3.15 suitable for 4 persons

Chilled bottled soft drinks 500ml
£1.85
Diet Coke, Coke, Fanta Orange, Fanta Lemon, Irn-Bru and Diet Irn-Bru

Selection of cold beverages

Fresh fruit juice jug
£5.15 per litre serves 4
Orange, Apple or Cranberry

Freshly made fruit smoothie
£5.15 per litre serves 4

Homemade mint lemonade
£5.15 per litre serves 4

Sparkling elderflower
£5.15 per litre serves 4
Working Breakfasts

Simply breakfast roll
£1.95 per person per roll
Ayrshire bacon, Scottish pork sausage or freshly made free range scrambled egg served on a buttered morning roll with a selection of sauces

Traditional working breakfast
£4.95 per person
Ayrshire bacon, Scottish pork sausage and freshly made free range scrambled egg served on a buttered morning roll with a selection of sauces
Orange, Apple or Cranberry juice
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Healthy option working breakfast
£4.95 per person
Glass of fruit juice, Bircher muesli with fruit compote, freshly cut chilled melon and pineapple topped with seasonal berries
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Continental breakfast
£7.35 per person
Selection of sliced continental meats and cheese platter
Warmed all butter croissants
Glazed Danish pastries
Fruit conserves
Selection of fresh fruit juice
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Breakfast supplements
£2.25 per item per person
Bircher muesli with a fruit compote
Hot savoury flower pot muffins (spring onion and cheese or smoked ham and cheese)
Freshly cut chilled melon and pineapple platter topped with blueberries or soft seasonal berries
Fruit bowl - serves up to 4
Seasonal fruit brochettes with Greek yoghurt
Lunches
All our sandwiches are served with mineral water, freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions. We can also supply gluten free or vegetarian sandwiches.

Sandwich lunch bronze
£6.35
Our chef's selection will be taken from a range of freshly prepared sandwiches. Your bread products will include thick cut white, wholemeal and granary, served with hand cooked potato crisps (one round per person)

Sandwich lunch silver
£7.25
Our chef's selection will be taken from a range of freshly prepared sandwiches. Your bread products will include thick cut white, wholemeal and granary, tortilla wraps, mini rolls and bagels served with hand cooked potato crisps and pickle pot (one round per person)

Sandwich lunch gold
£8.50
Our chef's selection will be taken from a range of freshly prepared sandwiches. Your bread products will include thick cut white, wholemeal and granary, tortilla wraps, mini rolls and bagels served with hand cooked root vegetable crisps, vegetable crudites with blue cheese dip and fresh fruit smoothie (round and a half per person)

Deli lunch (minimum numbers 6)
£9.15
Scottish smoked salmon with a peppered cream cheese and cucumber on rye bread
Open sandwich of cured meat, Swiss cheese and a dill pickle on focaccia bread
Caprese salad with chilli flakes and pesto oil on crispy baguette slices (V)
Roast vegetables and goats cheese served in arctic bread (V)
Served with hand cooked root vegetables crisps, vegetable crudites with blue cheese dip and dill pickles (V)
Freshly cut fruit platter
Sandwich lunch supplements
Freshly made soup served with oven-baked croutons (V)  
£1.95
Selection of Scottish cheese with oatcakes and seasonal chutney  
£3.95
Artisan breads with Scottish rapeseed oil, balsamic vinegar, olives and sun kissed tomato (V)  
£1.95
Vegetable crudites with blue cheese dip and pickle pots (V)  
£1.95
Freshly cut fruit platter  
£1.95 per person
Sweet treat  
£2.15

Afternoon Tea  
£8.25
Chef’s selection of finger sandwiches  
Scones with Scottish strawberry jam and cream
Afternoon tea fancies
Mini Scottish artisan cheese selection served with oatcakes
Served with freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Chef’s choice Bento box - Four and Five compartment
Convenient and delicious a bento box is a perfect choice to ensure that you enjoy a tasty working lunch with a minimum amount of disruption to your meeting.

Bentos consist traditionally of rice, fish or meat, and pickled, raw or cooked vegetables. Just add a fruit as dessert and you will be eating all the food groups for that healthy option.

Chef's choice Bento boxes can be produced entirely vegetarian or gluten free on request.

Served with freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions and fresh fruit juice.

4 compartment  
£9.50
5 compartment  
£10.80
Finger buffets
When choosing your finger food, please note the choice you make will be for all guests. We will supply gluten free hot/cold items on request.

Option 1
£10.50 per person
2 varieties of finger food from our selector
Chef’s selection of sandwiches on a variety of breads with vegetarian options
Fresh fruit bowl
Scottish mineral water
Served with freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Option 2
£11.55 per person
3 varieties of finger food from our selector
Selection of sandwiches, wraps and filled artisan rolls
Freshly cut fruit
Scottish mineral water
Served with freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions

Option 3
£12.95 per person
4 varieties of finger food from our selector
Selection of sandwiches, wraps and filled artisan rolls
Freshly cut fruit
Scottish mineral water
Served with freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions
Something sweet from our Butter Wouldn’t Melt range

Selector
Arran mustard scone with onion marmalade and mull cheddar (V)
Chicken liver pate en croute, red onion marmalade
Ham hough skewers with homemade piccalilli
Chicken Caesar skewers
Thai green curry brochettes, meat or vegetable
Smoked Ayrshire bacon, wild mushroom and free-range egg tartlet
Salt baked celeriac and Scottish cheddar cheese tartlet (V)
Roasted pepper grilled courgette, olive and mozzarella skewer (V) (GF) (WF)
Roast vegetable and halloumi skewer (V) (GF)
Fork Buffet
Minimum of 8 people (sample menu below)
£14.50

Szechuan crispy shredded Scottish beef with wok fried vegetables
Seared fillet of Scottish salmon on a bed of wilted spinach and hollandaise
Asparagus and garden pea risotto drizzled with lemon oil (V) (GF)
Fennel and feta with pomegranate seeds (V)
Coriander egg noodles
Lemon scented cous cous (V)
Red rice and quinoa with orange and pine nuts (V) (GF)
Hot roasted baby jackets
Seasonal leaf salad
Selection of cut seasonal fruit
Baked lemon cheesecake
Fruit juice and mineral water
Canapes

Bite-sized delights, served to guests by our hospitality staff perfect for drinks receptions. Our canape list is available on request for you to choose hot/cold and sweet or savoury canapes. Minimum order 2 canapes per person prices start from £1.80 per canape.

Wine
Please ask your event planner for our wine list,

House wine
from £15.00 per bottle

Bottled beers
from £3.75

Scottish bottled beers
from £4.25

Bottled cider
from £3.75

Cocktails and mocktails
available on request

Wine receptions
Wine and a selection of nibbles
£5.95 (includes one glass of wine or soft drinks alternative)

Sparkling wine and a selection of nibbles
£6.25 (includes one glass of wine or soft drinks alternative)

Sparkling wine and canapes
£6.55 (includes one glass of sparkling or soft drink as an alternative with two canapes of chef's choice)

Nibbles serves 4
Hand cooked crisps/vegetable crisps
£2.95

Roasted and salted cashew nuts
£3.95

Chilli rice crackers
£2.95

Plain or flavoured popcorn
£2.95

Selection of olives
£1.95

Bread stick/cheese straws
£1.95

Crudites with 2 dips
£2.50
Self-service hot fork

These menus are designed for hotplate self-service in Haldane’s or Pathfoot. Our Executive chef will select options to cater for delegates attending events or conferences being held at the University. (minimum numbers 12).

Below are a selection of menu items, choice on the day depends on numbers.

Lunch menu
Starts from £8.90 for 2 courses or £10.15 for 3 courses

Dinner menu
Starts from £9.75 for 2 courses or £11.50 for 3 courses

Sample menus
To Start
Homemade butternut squash and chorizo soup served with oven-baked croutons (V)

Tomato, lentil and red pepper soup served with oven-baked croutons (V)

Moroccan spiced chicken and chickpea soup served with oven-baked croutons

The Main event
Homemade steak and ale pie with new potatoes and seasonal greens

Crispy coated cod with mushy peas, chips and tartar sauce

Spiced chicken and vegetable kebabs served with cous cous and tomato dressing (DF)

Roasted butternut squash casserole and coriander with lemon cous cous (V) (DF)

Thai green quorn curry and sticky rice (V) (GF)

To Finish
Raspberry and white chocolate cheesecake

Devil’s food cake and Madagascan vanilla ice cream

Apple and blackberry crumble served with pouring cream

Fresh fruit salad (V) (GF)

Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions will be served on request.
Banqueting menus

We offer exquisite banqueting menus, created by our award-winning team, which are truly unique to your event. Choose from a wide array of elegant starters and fish courses, mouth-watering main courses and spectacular desserts. Whether it is a corporate event, gala dinner, award ceremony, BBQ or showcase food from around the world served from our themed pop up stands, we will provide the highest levels of service and the very best hospitality.

Please see below sample menus, price on request

To Start
Ham hough terrine with homemade piccalilli and sourdough crisp
Confit chicken leg served with veloute of sweetcorn and charred corn
Cured and roast mackerel with fennel salad (GF)
Twice baked crab souffle served with seafood bisque
Confit duck and smoked foie gras roulade served with cherry chutney and crisp bread
Wild rabbit terrine, pickled carrots, prune and Armagnac puree

The Main event
Corn fed chicken supreme served with black pudding mash and seasonal greens
Roast fillet of hake with Lyonnaise potato, roast cherry tomato spinach and hollandaise sauce
Slow cooked pork belly served with wholegrain mustard mash, roast heritage carrots, carrot puree, pickled carrot and cider jus
Fillet of sea trout, tender stem broccoli and shiitake mushrooms, olive gnocchi, chorizo, lemon and caper dressing
Slow cooked blade of beef, roast, pickled and pureed beets, pomme puree and Madeira jus
Oven roasted breast of Gressingham duck, pak choi, fondant potato, glazed parsnip, parsnip puree and vanilla and lime jus
Marinated lamb in traditional Greek spices on a bed of thinly sliced onion salad
Chickpea, root vegetable, tomato, apricot tagine (V) (GF) (DF) (WF)

To Finish
Sticky toffee pudding with Madagascan vanilla ice cream
Warm marmalade pudding served with clotted cream ice cream
Vanilla creme brulee with seasonal berries and homemade shortbread
Iced gingerbread and fudge parfait, dark chocolate glaze and vanilla pod ice-cream
Apple and cinnamon doughnuts, mini tarte tatin and apple sorbet
Plum black forest gateaux and plum ice cream
Scottish artisan cheese selection served with oatcakes
Freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions will be served on request
Packed breakfast

Packed breakfast
£5.50
Croissant, butter and jam
2 mini Danish
Fruit
Mineral water 500ml
Carton of fruit juice

Packed lunch

Option 1
£4.00
Sandwich
Plus 2 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Option 2
£5.30
Sandwich
Plus 3 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Option 3
£6.20
Sandwich
Plus all 4 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Option 4
£6.50
Chicken caesar salad (alternatives are available)
Fresh fruit
Crisps
Mineral water 500ml

Bespoke Catering Solutions
Whether you are planning a conference, exhibition or sporting event we are committed to working in partnership with you to deliver a bespoke catering solution which enhances your event and exceeds your expectations. We have a range of restaurants and dining venues throughout the University Campus for breakfast, lunch and dinner, perfect for any size of event, no matter how large or small. Looking for something different? We can deliver any outdoor catering for that special event on the grounds of the University. Please contact Commercial Services to discuss your options further.