Your Hospitality Catering Service

We are committed to delivering high quality catering services that will meet all of your hospitality needs and dietary requirements.

Should you wish to make a booking or discuss any aspect of the hospitality menu or service, please contact Commercial Services on:

Telephone: 01786 466000 or internal ext. 6000
Email: stirlingvenues@stir.ac.uk

Terms and Conditions
Hospitality requests associated with a conference or event booking are covered by the Stirling Venues Terms and Conditions.
To view visit:
www.stirlingvenues.com/termsandconditions

For hospitality requests associated with University room bookings, please refer to our Frequently Asked Questions.
To view visit:
www.stirlingvenues.com/FAQs

Prices
Prices are valid until 31st December 2018. All prices within the hospitality brochure are exclusive of VAT. Where applicable VAT will be applied at the prevailing rate.
For internal bookings, where numbers exceed 35 and for out of hours bookings additional service charges may apply.

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.

WORKING BREAKFASTS

Simply breakfast roll Per person £2.05
Ayrshire bacon, Scottish pork sausage or freshly made scrambled egg served on a buttered morning roll with a selection of sauces

Traditional working breakfast Per person £4.15
Ayrshire bacon, Scottish pork sausage or freshly made scrambled egg served on a buttered morning roll with a selection of sauces
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

Healthy option working breakfast Per person £4.00
Muesli or granola served with natural yoghurt and fruit compote
Freshly cut seasonal fruit topped with Scottish berries
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

Continental breakfast Per person £6.95
Selection of sliced continental meats and cheese platter
All butter croissants
Glazed Danish pastries
Fruit conserve
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

American breakfast Per person £6.95
American style pancakes served with bacon strips and maple syrup
All butter croissants
Glazed Danish pastries
Fruit conserve
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

Breakfast supplements Per item £2.25
Muesli or granola served with natural yoghurt and fruit compote
Freshly cut seasonal fruit platter topped with Scottish berries
Seasonal fruit bowl (serves 4)
Seasonal fruit brochettes served with Greek yoghurt
HOT BEVERAGES

**Beverage tray 1**  £2.10
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

**Beverage tray 2**  £2.35
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with shortbread

**Beverage tray 3**  £2.60
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with a selection of assorted biscuits

**Beverage tray 4**  £2.70
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with Scottish Tunnock’s selection

**Beverage tray 5**  £3.95
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with mini Danish pastries

**Beverage tray 6**  £3.95
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with freshly baked homemade scone, jam and butter

**Seasonal beverage tray on request**  from £2.55
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with Easter, Halloween or Christmas treats

**Sweet treat**  £2.15
Eg: millionaire’s shortbread, brownie, rocky road, lemon drizzle cake or walnut loaf

COLD BEVERAGES

**Bottled Scottish mineral water, still or sparkling**
500ml bottle, suitable for 1 person  £1.25
1 litre bottle, suitable for 4 persons  £3.15

**Chilled bottled soft drinks**
Diet Coke, Coke, Fanta, Irn Bru, Irn Bru Sugar Free
500ml, suitable for 1 person  £1.85

**Selection of cold beverages**
Orange, apple or cranberry
1 litre, suitable for 4 persons  £5.15

**Freshly made fruit smoothie**
1 litre, suitable for 4 persons  £5.15

**Chef’s sparkling seasonal drink**
Seasonal fruit punch
Mint lemonade
Sparkling elderflower
1 litre, suitable for 4 persons  £5.15
LUNCHES

All of our delicious sandwiches are served with sparkling and still Scottish mineral water, freshly brewed Fairtrade coffee, breakfast tea and a selection of infusions. We can cater for all dietary requirements on request.

**Sandwich lunch bronze** Per person £6.35
Our chef’s will handcraft a freshly prepared platter of classic sandwiches, served on sliced white and brown bread, using the best of local produce. Choose from wholesome and hearty fillings, garnished with hand cooked potato crisps.
(one round per person)

**Sandwich lunch silver** Per person £7.25
Enjoy our chef’s freshly prepared platter featuring sandwiches on sliced white and brown bread, tortilla wraps and focaccia. Choose from modern and traditional fillings to include a tortilla wrap, a slice of focaccia and half a round of sandwiches per person, garnished with hand cooked root vegetable crisps.

**Sandwich lunch gold** Per person £7.95
Handcrafted by our chefs, this freshly prepared platter includes our finest selection of artisan breads, tortilla wraps and focaccia. Choose from a specially selected range of traditional, classic and modern fillings to include three selections of artisan breads and a quarter of focaccia and a tortilla wrap per person.

SHARING PLATTERS

For something special, why not try one of our sharing platters? Bring your guests together and get them talking and sharing food around the table. Please choose from our Scottish, Mediterranean or Around the World themed platters.

**Taste of Scotland**
**Sharing platter for 5 people £38.60 per platter**
Perthshire chicken fillet marinated in heather honey & wrapped in Ayrshire bacon
Arran mustard scone with Mull of Kintyre cheddar & onion marmalade (v)
Scottish smoked salmon pate & beetroot crisp served on a mini pancake
Traditional Scotch egg garnished with cherry tomato (v)
Scottish barley & lentil stuffed tomatoes
Accompanied with Arran mustard mayonnaise, tomato relish & homemade poacher’s pickle

**From the Mediterranean**
**Sharing platter for 5 people £35.20 per platter**
Selection of Spanish cured meats
Buffalo mozzarella & Manchego cheese
Chorizo & chargrilled chicken skewers
Roasted red pepper & potato frittata
Croquetas de gambas
Served with toasted pitta bread, smoked paprika alioli, hummus, olives, sun kissed tomato & balsamic & olive oil dressing

**Around the World**
**Sharing platter for 5 people £41.00 per platter**
Middle Eastern Lamb Kibbehs with hot and spicy sauce (Syria)
Fattoush (Classic Lebanese Salad) (V)
Charred shawarma style chicken and apricot skewers (Indian)
Roasted aubergine and sweet pepper Kuku (Persian) (Similar to a frittata) (V)
Sweet potato and bulgur wheat koftas, yogurt and garlic dipping sauce (South Asia) (V)
Rainbow fruit and Medjool date skewers, pomegranate syrup drizzle (Middle Eastern)
**LUNCHES**

**Deli**
Per person £9.15
Italian peppered beef with buffalo mozzarella, Roma tomato and green pesto served on focaccia bread
Scottish smoked salmon and prawn with peppered mayonnaise and shredded baby gem lettuce served on a multi-grain bagel
Shaved cooked ham and sliced free range egg with mustard mayonnaise served on artisan bread
Caprese salad with chilli flakes and pesto oil on a ciabatta slice (v)
Roasted vegetable with hummus and red chard salad served on a crispy sliced baguette (v)
Seasonal fresh fruit platter (v)
Vegetable crudités, blue cheese dip, dill pickle, mixed olives and sun blushed tomatoes (v)

**Vegetarian platter**
Minimum order 4 people
Per person £7.95
New Orleans BBQ vegetable wraps (v)
Brie with cranberry jelly and rocket leaf salad on a mini roll (v)
Sliced free-range egg salad with baby spinach on wholemeal bread (v)
Cajun coleslaw with sweet bell pepper and guacamole, served on a crispy baguette (v)
Hand cooked root vegetable crisps

**Bread free working lunch**
Minimum order 4 people
Per person £6.35
Smoked Ayrshire bacon and Caesar salad served in a parmesan basket
Sun kissed tomatoes with grilled Mediterranean vegetables, Kalamata olives and lemon balm served in a filo pastry case (v)
Cajun seared prawns with melon ball skewers

**Sandwich supplements**
Fruit bowl (serves two) £1.75
Freshly made soup served with homemade crusty bread £1.95
Selection of Scottish cheese served with oatcakes and seasonal chutneys £3.95
Vegetable crudités with blue cheese dip £1.95
Dill pickles, mixed olives and sun blushed tomatoes £1.95
Freshly cut seasonal fruit platter £1.95
Sweet treat Eg: millionaire’s shortbread, brownie, rocky road, lemon drizzle cake or walnut loaf £2.15

**Afternoon tea**
Per person £7.50
Chef’s selection of finger sandwiches
Scones with fresh cream and strawberry preserve
Afternoon tea fancies
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

**Chef’s choice Bento Box**
Offering tantalising flavours from around the world, Bento Boxes are an ideal way to ensure you enjoy a tasty working lunch with the minimum amount of disruption to your meeting.
Originating from Japan, each Bento Box has 4 or 5 compartments, filled with your choice of freshly prepared dishes. Whether you prefer an Asian-inspired menu or a classic working lunch, you can tailor your Bento Box to suit all individual tastes and dietary requirements.
Choose from the following box fillings:
- Fish
- Meat
- Mixed – Meat, Fish and Vegetarian
- Asian only
- Vegetarian only
- Other dietary requirements on request
All Bento Box options above include vegetable/salad sides dishes.
Include a deli sandwich selection in your Box or opt out for a lighter lunch.
Finally a choice of healthy fruit option or sweet treat will complete your Bento Box.
All Bento Boxes are served with freshly brewed Fairtrade coffee, breakfast tea, selection of infusions and fresh fruit juice.
Please advise at the time of booking or shortly after receiving your confirmation if you would like sandwiches to be included in each bento box and also if you would prefer a sweet treat or fruit.

4 Compartment £9.50
5 Compartment £10.80
**FINGER BUFFET**

When choosing your finger food, please note the choice you make will be for all your guests. We can supply dietary requirements and hot options on request.

**Option 1**  
Per person **£10.50**  
2 varieties of finger food from our selector  
Chef’s selection of sandwiches  
Fresh fruit bowl  
Scottish sparkling and still mineral water  
Served with freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

**Option 2**  
Per person **£11.55**  
3 varieties of finger food from our selector  
Chef’s selection of sandwiches  
Seasonal cut fruit platter  
Scottish sparkling and still mineral water  
Served with freshly brewed Fairtrade coffee, breakfast tea and selection of infusions

**Option 3**  
Per person **£12.95**  
4 varieties of finger food from our selector  
Chef’s selection of sandwiches  
Seasonal cut fruit platter  
Scottish sparkling and still mineral water  
Served with freshly brewed Fairtrade coffee, breakfast tea and selection of infusions  
Something sweet from our ‘Sweet Treats’ range

**Selector**

Scottish cheddar, vine cut tomato and caramelised red onion tart (v)  
Indian spiced meat or vegetable brochettes  
Salami, baby mozzarella, green olives and cherry tomato skewer  
Chicken liver pâté en croute with red onion marmalade  
Chicken Caesar skewer  
Smoked Ayrshire bacon, wild mushroom and free range egg tartlet  
Roast peppers, grilled courgettes, olive and mozzarella skewers (v)  
Roast vegetable and halloumi skewers (v)

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**FORK BUFFET & HOTPLATE**

Supplied hot or cold minimum of 8 people

Per person **£14.50**

**Sample menu**

- Red Thai chicken curry with sticky coconut and red chilli rice (v)
- Wild mushroom and spinach lasagne (v)
- Scottish poached salmon with salsa verde
- Shredded Asian vegetable salad (v)
- Pan fried potato gnocchi served with rocket pesto and vine tomato (v)
- Red quinoa with orange and pine nuts (v)
- Cous cous with cucumber, red onion, spring onion, parsley, mint and lemon (v)
- Seasonal salad
- Selection of gateaux
- Seasonal cut fruit

**Hot plate lunches or evening meals**

Designed for hotplate service at Haldane’s or Pathfoot (minimum of 12)

Lunch from **£8.90 for 2 course** or **£10.15 for 3 courses**

Dinner from **£9.75 for 2 course** or **£11.50 for 3 courses**

**Sample Menu**

**To start**

Chef’s homemade soup of the day served with homemade crusty bread

Ham hough terrine served with homemade piccalilli

**The main event**

Traditional beef lasagne served with seasonal salad and garlic bread

Crispy coated cod served with mushy peas, chips and tartar sauce

Roasted butternut squash casserole and coriander with lemon cous cous (v) (gf)

**To finish**

Seasonal fruit crumble served with pouring cream

Selection of gateaux

Tea and coffee
BANQUETING MENU

Price on request

Sample menu

To Start
Lightly spiced cauliflower soup served with crusty bread
Smoked mackerel with chicory, potato salad and lemon mustard dressing
Grilled goats cheese served on a toasted brioche with rocket leaves and a pesto dressing (v)

The main event
Pan seared hake fillet with broad bean and wild mushroom barley risotto served with lemon cream
Slow cooked feather blade of beef served with braised shoulder croquette, garlic herb mash and wild mushroom fricassee
Red rooster and Dunsyre blue potato cake with braised kale and herb pesto (v)

To Finish
Classic crème brulee served with Bailey’s Chantilly, Scottish raspberries and shortbread
Plum and almond pudding served with clotted cream ice cream
Pear Williams millefeuille
Tea, coffee and petit fours

PACKED LUNCHES

Packed breakfast
Per person £4.00
Croissant, butter and jam
2 mini Danish
Fruit
Carton of fruit juice

Packed lunch option 1
Per person £4.00
Sandwich
Plus 2 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 2
Per person £5.30
Sandwich
Plus 3 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 3
Per person £6.20
Sandwich
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 4
Per person £6.50
Salad box
Crisps
Fruit
Chocolate bar
Mineral water 500ml
**DRINKS RECEPTIONS**

**Canapé selector**
Per canapé **£1.80**
- Toasted brioche with roasted squash, ceps and rosemary (v)
- Caprese salad skewer (v)
- Profiterole filled with smoked salmon, cream cheese and Avruga caviar
- Creamed pâté on a rosemary and sea salted crouton
- Chicken tikka on a mini naan
- Pesto chicken crostini
- Selection of handmade truffles
- Mini chocolate tulip cup filled with white chocolate and raspberry mousse
- Mini lemon meringue pies
- Mini chocolate brownie

**Nibbles** serves 4
- Hand cooked vegetable crisps  **£2.95**
- Chilli rice crackers  **£2.95**
- Roasted and salted cashew nuts  **£3.95**
- Plain or flavoured popcorn  **£2.95**
- Crudités with 2 dips  **£2.50**

**DRINKS RECEPTIONS**

**House wine**  From **£15.00** per bottle
**Bottled beers**  From **£3.75**
**Bottled ciders**  From **£3.75**
**Cocktails and Mocktails**  On request

**Wine receptions**  **£5.95**
Wine and a selection of nibbles
One glass of wine or alternative soft drink

**Sparkling wine receptions**  **£6.25**
Sparkling wine and a selection of nibbles
One glass of sparkling wine or alternative soft drink

**Wine and canapés**  **£6.55**
One glass of wine or alternative soft drink and two canapés of chef’s choice

**Sparkling wine and canapés**  **£6.95**
One glass of sparkling wine or alternative soft drink and two canapés of chef’s choice

**Provision of alcoholic drinks:**
Please be advised the following locations are permanently designated areas licenced to permit the provision of alcoholic drinks:
- Macrobert
- Refresh, located in Willow Court
- Pathfoot Dining Room & Oscars

Due to the tightening of licencing legislation, any bookings that have a request for alcoholic drinks to be served out with the designated named licenced areas above, it is mandatory to apply for what is classified as an ‘Occasional Liquor Licence’. We are required to apply 28 days in advance of the date of the event if you wish alcoholic drinks to be provided. Please note that a late application may be refused by Stirling Council and/or Police Scotland – alcoholic drinks cannot legally be served if the Occasional Licence has not been granted and so to avoid disappointment, please do give us adequate notice. For further details please contact your Commercial Services team on Ext 6000 and we will be more than happy to assist.