Your Hospitality Catering Service

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

Our Executive Chef and his team have created a bespoke range of hospitality menus to suit all tastes and budgets and we are absolutely committed to sourcing the freshest ingredients from local suppliers wherever possible, with all dishes being prepared on campus.

Our hospitality team is dedicated to ensuring all of your catering needs are met in a timely and professional manner.

To complement the catering services, the University’s 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:

Telephone: 01786 466000 or internal ext. 6000
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 the Stirling Venues Terms and Conditions.
To view visit:
www.stirlingvenues.com/termsandconditions

**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.

**Prices**
Prices 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.

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## HOT BEVERAGES per person

| Beverage tray 1 | £1.80 | Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions |
| Beverage tray 2 | £2.00 | Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with shortbread |
| Beverage tray 3 | £2.20 | Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with a selection of assorted biscuits |
| Beverage tray 4 | £2.30 | Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with Scottish Tunnock’s selection |
| Beverage tray 5 | £3.35 | Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with mini Danish pastries |
| Beverage tray 6 | £3.35 | 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 £2.15
Freshly brewed Fairtrade coffee, breakfast tea and selection of infusions served with Easter, Halloween or Christmas treats

## COLD BEVERAGES

| Bottled Scottish mineral water, still or sparkling | 500ml bottle, suitable for 1 person | £1.05 |
| 1 litre bottle, suitable for 4 persons | £2.70 |

| Chilled bottled soft drinks | Diet Coke, Coke, Fanta, Irn Bru, Irn Bru Sugar Free | 500ml, suitable for 1 person | £1.60 |

| Freshly made fruit smoothie | 1 litre, suitable for 4 persons | £4.40 |

| Chef’s sparkling seasonal drink | Seasonal fruit punch, Mint lemonade, Sparkling elderflower | 1 litre, suitable for 4 persons | £4.40 |

| Selection of cold beverages | Orange, apple or cranberry | 1 litre, suitable for 4 persons | £4.40 |
WORKING BREAKFASTS

Simply breakfast roll  Per person per roll  £1.75
Ayrshire bacon, Scottish pork sausage or freshly made scrambled egg served on a buttered morning roll with a selection of sauces (please specify desired numbers of each)

Traditional working breakfast  Per person  £3.50
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  £3.40
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  £5.90
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  £5.90
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

LUNCHES

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

Sandwich lunch bronze  Per person  £5.40
Our Chef will prepare a platter of traditional freshly made sandwiches. Classic favourite fillings in thick cut white, wholemeal and granary breads garnished with cooked potato crisps
(one round per person)

Sandwich lunch silver  Per person  £6.15
Our Chef’s selection will be taken from a contemporary range of sandwiches. A modern take on traditional fillings using the finest fresh breads garnished with root vegetable crisps
(one round per person)

Sandwich lunch gold  Per person  £6.75
Our Chef’s premium choice will include a range of specially selected fillings, created using seasonal produce served in alternative artisan breads and garnished with root vegetable crisps
(one and a half rounds per person)

Breakfast supplements  Per item per person  £1.90
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
**LUNCHES**

**Deli**

- **Per person £7.80**
  - 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 £6.75**
  - 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 £5.40**
  - 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) £1.50**
- **Freshly made soup served with crusty bread £1.65**
- **Selection of Scottish cheese served with oatcakes and seasonal chutneys £3.35**
- **Vegetable crudités with blue cheese dip £1.65**
- **Dill pickles, mixed olives and sun blushed tomatoes £1.65**
- **Freshly cut seasonal fruit platter £1.65**
- **Sweet treat**
  - Eg: millionaire’s shortbread, brownie, rocky road, lemon drizzle cake or walnut loaf £1.85

**Afternoon tea**

- **Per person £6.40**
  - Chef’s selection of finger sandwiches
  - Scones with fresh cream and strawberry preserve
  - Afternoon tea fancies
  - Freshly brewed Fairtrade coffee, breakfast tea, selection of infusions and fresh fruit juice

**Chef’s choice bento box**

Let us surprise and delight you and your guests with our Chef’s choice of bento box offering tantalising flavours from around the world! Bento boxes traditionally consist of rice, meat or fish and pickled, raw or cooked vegetables. Our Chef’s choice bento boxes can be ordered to suit all individual tastes and dietary requirements.

Bento boxes are an ideal way to ensure you enjoy a tasty working lunch with the minimum amount of disruption to your meeting.

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

- **4 Compartment £8.10**
- **5 Compartment £9.20**
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  £9.20
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  £9.80
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  £11.00
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 ‘Butter Wouldn’t Melt’ 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)

FORK BUFFET & HOTPLACE

Supplied hot or cold minimum of 8 people
Per person £12.35

Sample menu
Red Thai chicken curry
Wild mushroom and spinach lasagne (v)
Scottish poached salmon with salsa verde
Sticky coconut and red chilli rice (v)
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 £7.55 for 2 course or £8.60 for 3 course
Dinner from £8.30 for 2 course or £9.80 for 3 course

Sample Menu
To start
Chef’s homemade soup of the day served with 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 brûlée 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 £3.40
Croissant, butter and jam
2 mini Danish
Fruit
Carton of fruit juice

Packed lunch option 1
Per person £3.40
Sandwich
Plus 2 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 2
Per person £4.50
Sandwich
Plus 3 items from below
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 3
Per person £5.30
Sandwich
Crisps
Fruit
Chocolate bar
Mineral water 500ml

Packed lunch option 4
Per person £5.50
Salad box
Crisps
Fruit
Chocolate bar
Mineral water 500ml
Canapé selector
Per canapé £1.55
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 £2.50
Chilli rice crackers £2.50
Roasted and salted cashew nuts £3.35
Plain or flavoured popcorn £2.50
Crudités with 2 dips £2.10

DRINKS RECEPTIONS

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DRINKS RECEPTIONS

House wine From £12.75 per bottle
Bottled beers From £3.20
Bottled ciders From £3.20
Cocktails and Mocktails On request

Wine receptions £5.05
Wine and a selection of nibbles
One glass of wine or alternative soft drink

Sparkling wine receptions £5.30
Sparkling wine and a selection of nibbles
One glass of sparkling wine or alternative soft drink

Wine and canapés £5.90
One glass of wine or alternative soft drink and two canapés of chef’s choice

Sparkling wine and canapés £5.55
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.