Conference and Hospitality Menus

Hospitality Services
Campus Catering Menus

All Campus Catering Menus can be adapted to suit any dietary requirements on request

All price quoting is exclusive of VAT
Any evening or weekend bookings may incur a supplement charge –

Hot and cold drinks
Minimum order of 10 people or £25.00 minimum spend

**Fresh Coffee and Select Teas**
- 11-50 people: £2.30 per person
- 101-150 people: £2.10 per person
- 51-100 people: £2.20 per person
- Over 150 people: £1.90 per person

**Fresh Fruit Juice**
- £1.30 per person

**Iced Squash**
- 11+ people = £0.75 per person

**Bottled Waters**
- Sparkling/Still Mineral Water: per 1.5 litre bottle: £3.75
- Still Mineral Water: per 330ml bottle: £1.75
- Lightly Flavoured Pressé: per 330ml bottle: £3.00
- Filtered Iced Water: Free (with catering only)

Simple Beginnings
Minimum order per menu is 5 covers

**Menu A: £5.00 per person**
- Fresh Filled Sandwiches
- Fresh Fruit Platter
- Freshly Brewed Coffee and Select Teas

**Menu B: £5.50 per cover**
- Freshly Rolled Wraps
- Duo of Mini Doughnuts
- Freshly Brewed Coffee and Select Teas

**Menu C: £6.00 per person**
- Freshly Filled Sandwich and Mixed Wraps
- Assorted Mini Samosas with Mango Chutney and Lime Pickle
- Freshly Brewed Coffee and Select Teas
A Little Bit More

**Menu D: £7.75 per person**
An Assortment of Freshly Filled Sandwich and Mixed Wraps
Assorted Mini Samosa with Lime Pickle and Mango Chutneys
Cheese and Mezze Platter with Crusty Bread and Peppered Leaf Salad
Apple Juice
Freshly Brewed Coffee and Select Teas

Platters and Hot Food

The following menus are based on a minimum of 10 people
Please chose from the items listed below to compile or add to your desired menu

**Platters**
- Sandwich Platter £21.00 (serves 10)
- Fresh Wrap Platter £23.00 (serves 10)
- Buffet Roll Platter £25.00 (serves 10)

**Soups served with bread roll** £2.55 per person
- Spiced Tomato and Chickpea
- Ham and Minted Pea
- Leek and Potato
- Lentil

**Hot Filled Luna** £4.10 per person
*(Served with a Classic Tossed Salad)*
- Ham, Cheese and Dijonnaise Mustard
- Sun Blazed Tomato and Pesto

**Baked Potatoes** £4.00 per person
Served with a Green Salad, dressing and 2 fillings of your choice from:
- Tuna Mayonnaise
- Cheddar Cheese
- Coleslaw
- Chicken and Ham with Mayonnaise

**Select Skewers** £2.15 per person
- Java Rub Chicken Skewers
- Ginger, Orange and Paprika Marinated Salmon Skewers
- Roasted Vegetable Skewers
Individual Salad Bowls £3.20 per person
An assortment of freshly filled salad bowls with a Honey Mustard Dressing

Cold Platters £4.25 per person
Assorted Fresh Quiche Slices: Roast Mushroom, Broccoli and Cheese and Quiche Lorraine
Assorted Mini Samosas served with Mango Chutney and Lime Pickle
Continental Ham Platter served with Rocket, Mezze Vegetables, Red Pepper Houmous and Sliced Crusty Breads
Hot Smoked Salmon Platter served with Fresh Watercress and Cucumber, Lemon Mayonnaise and Rustic Oatcakes

Salad Accompaniments (serves 10) £4.20 per bowl
Coleslaw
Sweet Beet and Onion
Pine Nut and Pesto Pasta
Classic Tossed Salad and Dressing

Desserts £3.25 per cover
Strawberry filled Meringue with Spiced Cream
Assorted Gateau and Cheese Cake Platter
Trio of Yoghurts
Fresh Fruit Patisserie

That Extra Little Something
Each item serves 10 people

Fresh Fruit Platter £15.00
Assorted Mini Danish Pastries £14.00
Assorted Mini Cream Danish Pastries £17.00
Duo of Mini Doughnuts £14.00
Cakes and Sweet Tray Bakes £17.00
Assorted Bite Sized Scones £17.00
Cheese Platter with Oatcakes £32.00
Assorted Nibbles & Dips £18.00
(Assorted crisps and nuts, bread sticks, olives, grapes, sun dried tomatoes and dips)
Mezze Platter to Share £18.00
(Grilled peppers, semi dried tomatoes marinated in oil, garlic and herbs, mixed olives and borettane onions in balsamic)
Buffets

The following menus are based on minimum of 10 people on Monday – Friday and 20 people for weekend events

**Buffet (2 Course)**
£25.60 per person
This menu consists of a platter with:
2 meats, 1 fish and 1 vegetarian platter.
3 Salads, Green Salad, Breads and sundries.
Dessert and Cheeseboard

**Buffet (2 Course Meal with “Hot Dish)**
£30.00 per cover

**Buffet (3 Course)**
£34.00 per cover

Drink Receptions

**Wine**
- House Red and Wine (New World Chilean)  £14.00 per bottle
- Sparkling House Wine (Cava)             £16.00 per bottle
- Champagne                              £20.00-£42.00 per bottle

*Wine and Champagne list is available on request. Anything chosen from this list is non-returnable. House Wines are sold on a “sale or return” basis. If the seal is broken, we consider it sold. Please ask for corkage charges if bringing your own wine.*

Canapés

Minimum order of 25 people

5 canapés per person  £5.50 per person
Canapé assortment will consist of 4 savoury canapé and 1 sweet canapé.

Note:
There is minimum charge on all catering (shown at the top of each set of menus).
In keeping with the University’s environmental policies, Hospitality Services will use high quality, compostable paper-ware for all events, unless requested otherwise.
Crockery can be requested and incurs a 20% service charge.
For internal catering, should a University Budget Code be unavailable at the time of booking confirmation, VAT will be levied.
Full Terms & Conditions are available at: [https://www.dundee.ac.uk/hospitality-services/](https://www.dundee.ac.uk/hospitality-services/)