
Hospitality at Staffordshire University

Your guide to Hospitality Services at
Staffordshire University.



Breakfast

Start the day right

Refreshments

Freshly brewed coffee and infusions	£2.20
Orange juice 500ml	£1.85
Apple juice 500ml	£1.85
Still water 500ml	£1.20
Sparkling water 500ml	£1.20

Working breakfast buffet

Croissant, jam portion, Alpen bar, fruit yoghurt, satsuma, orange juice

From **£4.95**

Grab and Go

Chocolate filled croissant	£1.35
Almond croissant	£1.35
Vegan croissant	£1.75
Pain aux Raisins	£1.35
Cheese oatcakes	£1.20
Bacon-cheese oatcakes	£1.80
Sausage-cheese oatcakes	£1.80
Fresh mixed fruit pot	£2.85
Yoghurt and oat strawberry cluster pot (multiples of 6 only)	£2.95 each
Bacon baps	£2.00
Sausage baps	£2.00
Vegan sausage baps	£2.00
Fresh fruit – Apple/Banana/Satsuma	50p

Lunch

Packed lunch boxes

Economy From **£5.95**

Sandwich from the options below, bottle of water, satsuma, KitKat, salted crisps

- Egg Mayonnaise on white
- Cheese savoury on malted
- Tuna Mayonnaise on white
- Chicken mayonnaise on malted
- Simply ham on white
- Vegan cheesly savoury on malted
- Halal cheddar cheese & tomato

Standard From **£6.95**

Sandwich from the options below, bottle of water, satsuma, kitkat, salted crisps

- Egg & cress in gluten free roll
- Ham & Cheese savoury in gluten free roll
- Coriander lime chicken in tiger tin bread
- Tuna sweetcorn in tiger tin bread
- Bistro beef in tiger bread
- Falafel crumble, salsa and coriander in tomato bread
- Halal cheddar cheese and tomato in white
- Halal chicken tikka mayonnaise in white
- Piri piri falafel mezze gluten free tortilla wrap

Premium From **£8.75**

Sandwich from the options below, premium orange juice, caramel shortbread, banana, salted crisps

- Egg & cress in gluten free roll
- Ham & Cheese savoury in gluten free roll
- Coriander lime chicken in tiger tin bread
- Tuna sweetcorn in tiger tin bread
- Bistro beef in tiger bread
- Falafel crumble, salsa and coriander in tomato bread
- Halal cheddar cheese and tomato in white
- Halal chicken tikka mayonnaise in white
- Piri piri falafel mezze gluten free tortilla wrap

Buddha Bowls From **£6.70**

An individual selection of assorted seasonal salads topped with seeds and completed with one of the following

- Lamb kofta & mint yoghurt
- Cajun chicken & chive sour cream
- Grilled halloumi & lemon-caper mayo
- Sprouting broccoli & toasted pine nuts

Minimum order of 15 bowls.

Buffets

From £6.50 per person

Chefs selection of salads and breads with the following:

Stokie £6.50 per person

Sausage roll / Steak & ale mini pie / Cheese & onion mini pie / Cheese oatcakes
Served with onion chutney

Oriental £6.50 per person

Dim sum selection / Duck and vegetable spring rolls / Soy-sesame beef skewers
Served with hoi-sin sauce & teriyaki dips

Italian £6.50 per person

Mini chorizo bites / Continental meat & cheese platter / Pizza slices
Served with garlic-herb dip & tomato salsa

Indian £6.50 per person

Veg samosas / Onion Bhajis / lamb kofta / Chicken tikka skewers
Served with mango chutney & mint yoghurt

Vegan £7.50 per person

Jackfruit wings / Buffalo cauliflower / Southern fried nuggets / Sweet potato falafel bites
Served with tomato salsa and onion chutney

Minimum quantity of 10 portions per buffet.
Maximum selection of 3 different buffets per booking.

Afternoon Tea

Sweet & Sophisticated

From £6

Perfect to share at an afternoon picnic...

Classic

Afternoon tea of cakes, scones, jam, clotted cream, coffee, tea and infusions

From £6 per person
Include a selection of sandwiches £2 per person

Gluten free

Gluten free sultana scone, jam portion, clotted cream portion, mini macaroon, chocolate brownie, flapjack

From £7 per person
Include a selection of gluten free sandwiches £3 per person

Executive afternoon tea

Premium cakes, miniature desserts, scones, jam, clotted cream and hand cut sandwiches with coffee, tea and infusions

From £16 per person
(Minimum order of 30 people)

Extras

Prosecco and orange juice reception

From £4.60 per person

Individual items



Handmade sandwiches

£2.95

Egg Mayonnaise on white
Cheese savoury on malted
Tuna Mayonnaise on white
Chicken mayonnaise on malted
Simply ham on white
Vegan cheesly savoury on malted
Halal cheddar cheese & tomato

£3.65

Lemon pepper chicken in poppyseed
Bacon, lettuce & tomato in white
Ham, cheddar & mustard mayo on white
Halal chicken salad on malted
Vegan sausage and red onion chutney on white

Tortilla wraps

£3.65

Jalapeno pepper and cheese tortilla
Classic chicken salad tortilla

Sweet options

Twin pack biscuits	50p
Gluten free biscuits	80p
Caramel shortbread	£1.95
Chocolate brownie	£1.95
Rocky road	£1.95
Carrot cake	£1.95
Selection of glazed doughnuts	£1.60 each
Freshly baked cookies	£1.30

Snack pots

Crunchy carrot and houmous	£2.75
Fresh mixed fruit pot	£2.85
Yoghurt and oat strawberry cluster pot (multiples of 6 only)	£2.95 each
Fresh fruit – Apple/Banana/Satsuma	50p

VIP Canapes

and mini desserts

From £16 per person



Savoury

Gazpacho, olive oil, sherry,
toasted pine nuts, basil

Chicken liver parfait tartlet,
caper-raisin, apple

Houmous, pita, labneh,
pomegranate, mint

Panko coated chicken,
curry mayo, coriander

Quails egg, Parma ham,
truffle, watercress

Crab, pink grapefruit,
mascarpone, cucumber

Smoked salmon, caviar,
cream cheese, viola

Sweet

Mini lemon tartlets

Mini macaroons

Chocolate brownie bites



The Catalyst

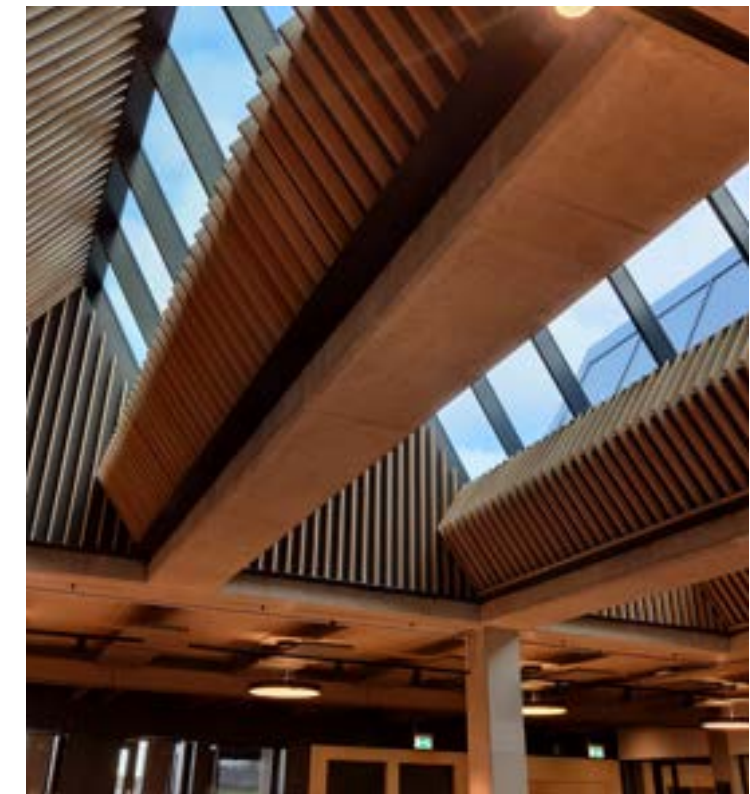
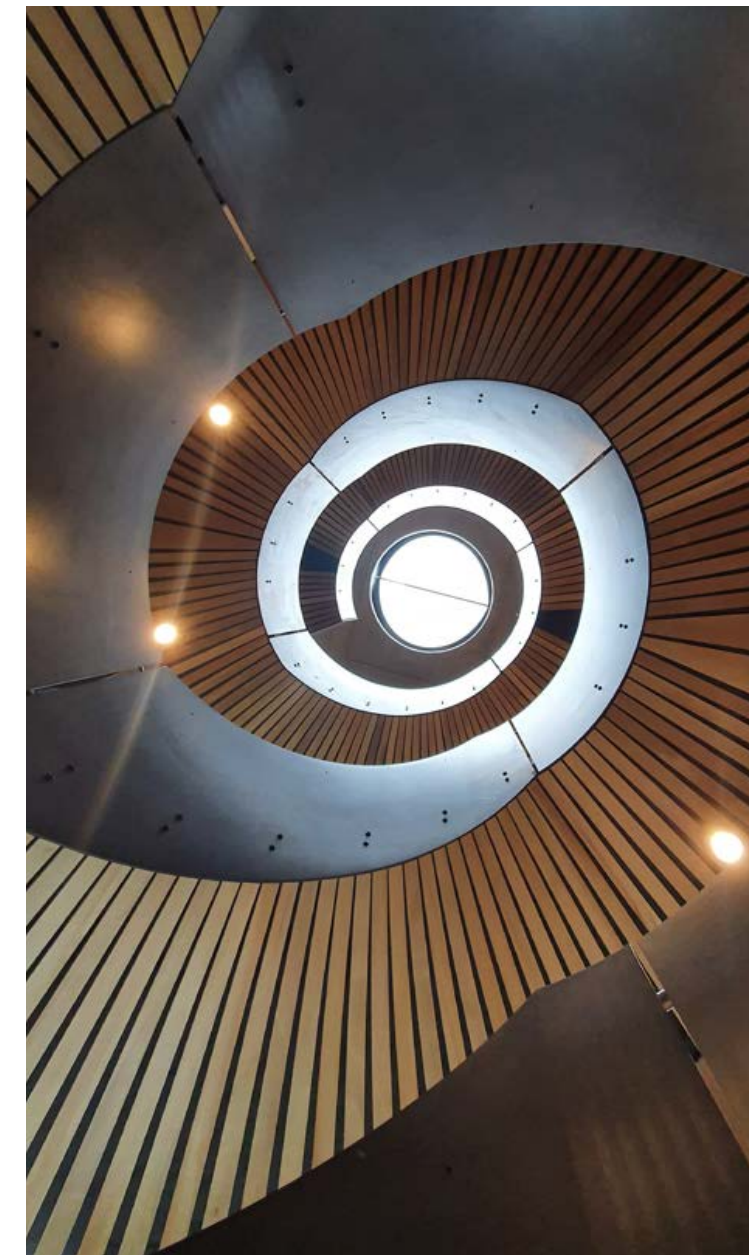
Book a table in the Bistro



The Catalyst Bistro is our latest dining experience at Staffordshire University.

You can book a table or the entire bistro for your meeting or event and treat your guests to a breakfast, lunch and afternoon tea served either to your table or from the buffet.

For all enquiries please email Eat@Staffs.ac.uk



Delivered Catering

Terms and Conditions of Service

Effective from January 2022

Booking information

- Standard delivery times for delivered catering are between 8:00am and 5:00pm, Monday to Friday.
- There is a minimum delivery charge of £50 Per delivery, therefore any bookings below this value will be brought up to this minimum charge.
- An additional charge may apply to deliveries that are made off campus.
- We must receive all bookings and final numbers at least 72 Hours before the start date of your event. We require 5 working days' notice for large bookings (50+).
- Late bookings may be accepted at the discretion of the Catering Manager or Hospitality Supervisor; however this may not always be possible.
- Please email Eat@Staffs.ac.uk for any amendments or cancellations to bookings.
- In the event of a full or partial cancellation within 72 hours of the delivery date the catering charge will be incurred. Large or bespoke orders and some menu items will incur a charge if cancelled within 5 working days.
- Alcohol needs to be confirmed at least 5 days before the start date of your event. Alcoholic items that are cancelled within 5 days of the start date of your event will incur a charge.
- All bookings need to be confirmed with an internal charge code, purchase order number or a signed booking contract.

Dietary requirements

- Please state all dietary requirements when placing your booking.
- Our food is produced in an environment where nuts are used. We will provide allergen information regarding the 14 allergens outlined by Food Standards Agency.

Out of hours / Weekend bookings

- For out of hours or weekend hospitality services and deliveries we must receive bookings at least **14 working days in advance**.
- For out of hours after 5pm or weekend bookings the following charges will be applied if required *

Waiter or Waitress

(minimum 4 hrs will be applied per booking)

- Weekday after 5pm - £15 per hour per waiter/waitress
- Saturday - £15 per hour per waiter/waitress
- Sunday - £20 per hour per waiter/waitress

Chef

(minimum 4 hrs will be applied per booking)

- Weekday after 5pm - £20 per hour per chef
- Saturday - £20 per hour per chef
- Sunday - £25 per hour per chef

*Staffing requirement will be decided by Catering management.

Delivery information

- We aim to deliver catering no more than 15 minutes before or after your requested delivery time.
- Please check all delivered catering items when they arrive and notify us at Eat@Staffs.ac.uk of any problems on the day of delivery e.g., shortages or damaged goods.
- We will organise tables and suitable space for your delivered catering to be arranged unless you have a specific requirement that must be communicated with the Hospitality supervisor.
- Please ensure that your catering delivery area has been booked for a minimum of 15 minutes before your requested delivery time to allow our staff to set up if required.
- Our food safety policy recommends that all food we supply must be consumed within 2 hours and should never be taken away from site or reheated.

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Collection

- We make every effort to collect and clear all items within 24 hours of the event end time.
 - We will collect from the same location that we delivered to unless the Hospitality supervisor has been informed.
 - Please be aware that a charge will be made for any lost or damaged items of catering equipment.
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Catering items and pricing

- All prices are exclusive of VAT if paying by internal transfer. All external bookings will be subject to VAT at the current rate.
 - We reserve the right to alter a particular ingredient or item on the menu if it is not available and replace it with a suitable alternative. We will make every effort to inform the customer of changes should they arise, prior to or at the point of delivery.
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Sale or return

- Please be aware that we do not operate a 'Sale or return' policy and that all items ordered will be charged for in full.
 - Please ensure that any unopened items are taken with you at the end of your event, otherwise they will be collected by the catering team.
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Catering vouchers

- Catering vouchers are available in a variety of denominations or can be designed to suit your exact requirements.
 - Please allow **72 hours' notice** for all voucher orders.
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Contact Details

e: Eat@Staffs.ac.uk

t: 01782 294120

Office hours: Monday to Friday 8:30am – 4:00pm

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