

Hospitality at Staffordshire University

Your guide to Hospitality Services at
Staffordshire University.



STAFFORDSHIRE
UNIVERSITY



EAT
STAFFS

Breakfast

Start the day right

Refreshments

Freshly brewed coffee and infusions	£2.30
Orange juice 500ml	£1.90
Apple juice 500ml	£1.90
Still water 500ml	£1.20
Sparkling water 500ml	£1.20

Working breakfast buffet

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

From **£5.95**

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	£2.95
Yoghurt and oat strawberry cluster pot (multiples of 6 only)	£3.25 each
Bacon baps	£2.60
Sausage baps	£2.60
Vegan sausage baps	£3.00
Fresh fruit – Apple/Banana/Satsuma	60p

Lunch

Packed lunch boxes

Economy

From **£6.25**

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 **£7.25**

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
Falafel crumble, salsa and coriander in tomato bread
Halal cheddar cheese and tomato in white
Halal chicken tikka mayonnaise in white
Chicken express in salt and pepper tin bread
Tuna crunch in Mediterranean tin bread
New York deli in rye tin bread
Vegan onion bhaji tortilla

Premium

From **£9.55**

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
Falafel crumble, salsa and coriander in tomato bread
Halal cheddar cheese and tomato in white
Halal chicken tikka mayonnaise in white
Chicken express in salt and pepper tin bread
Tuna crunch in Mediterranean tin bread
New York deli in rye tin bread
Vegan onion bhaji tortilla

Buddha Bowls

From **£8.90**

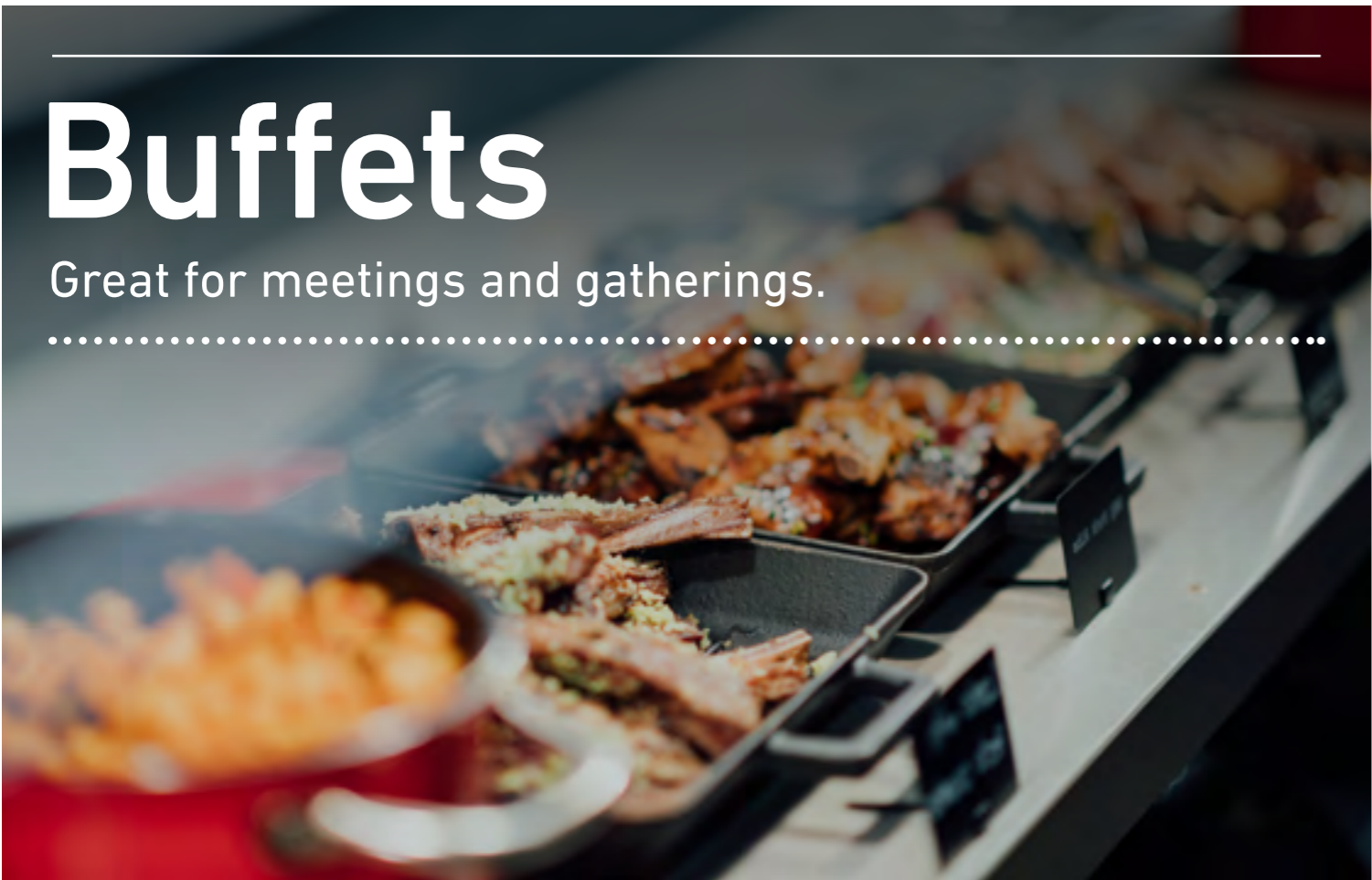
An individual selection of assorted seasonal salads topped with seeds and completed with one of the following

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

Great for meetings and gatherings.



Standard

£5.90 per person

Sandwich and wrap selection
Pork sausage rolls with piccalilli
Macaroni & cheese bites with salsa
Coleslaw and mixed leaf salads

Premium

£8.60 per person

Sandwich and wrap selection
Individual steak and ale pies
Tikka chicken skewers with mango chutney
Cajun potato wedges, sour cream dip
Hummous and breadsticks
Moroccan style cous cous

Intermediate

£7.20 per person

Sandwich and wrap selection
Lamb kofta with mint yoghurt and pomegranat
Bhaji and samosa selection with mango chunthey
Potato and chive salad
Mixed leaf salad

Minimum order of 10 persons per buffet /
All guests must eat the same buffet except for
specific pre-ordered dietary requirements

Afternoon Tea

Sweet & Sophisticated



From £7

Perfect to share at an
afternoon picnic...

Classic

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

From £7 per person

Include a selection of sandwiches £3 per person

Gluten free

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

From £8 per person

Include a selection of gluten free sandwiches £4 per person

Executive afternoon tea

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

From £17 per person

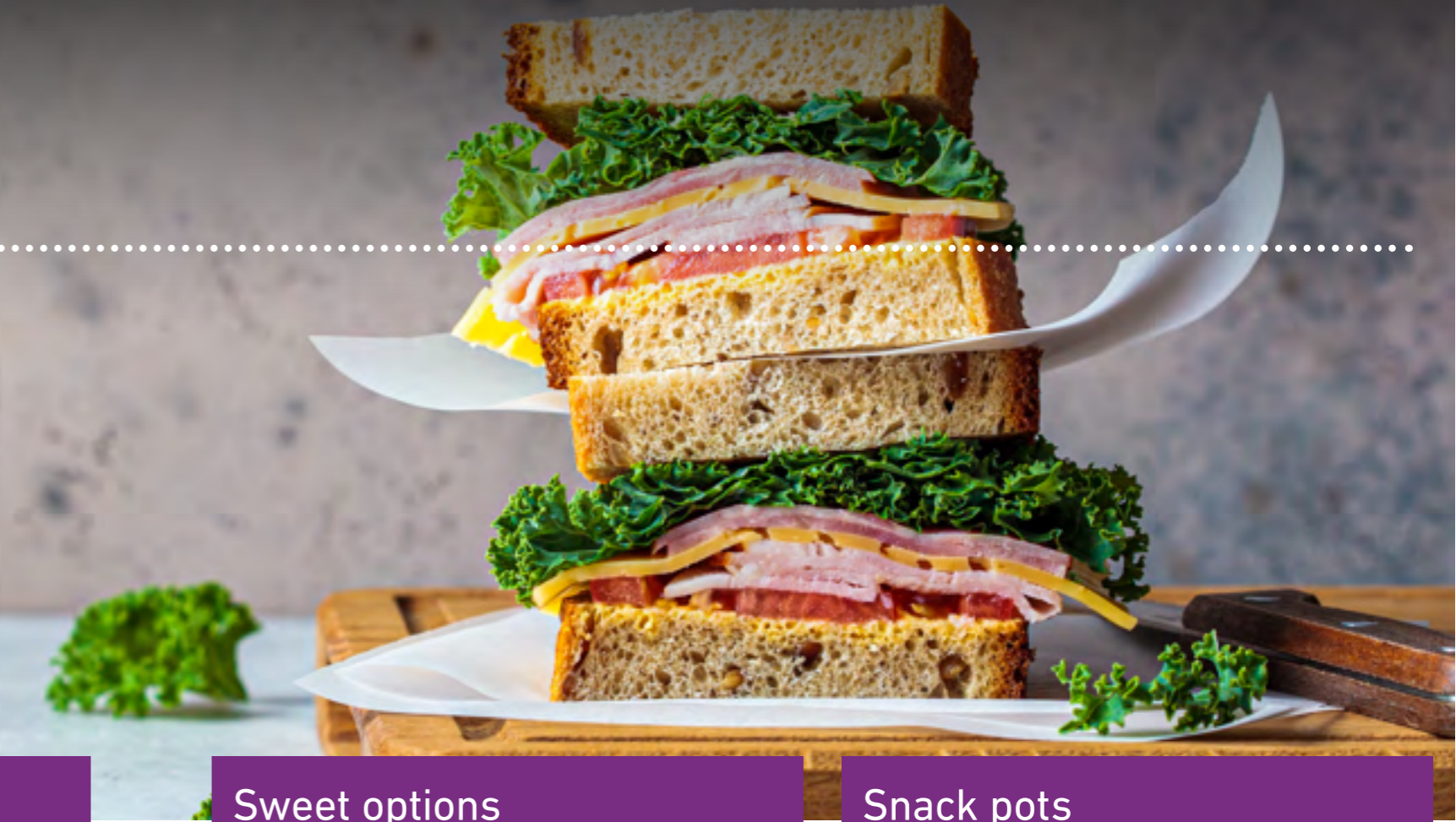
(Minimum order of 30 people)

Extras

Prosecco and orange juice reception

From £4.90 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

- Bacon, lettuce & tomato in white
- Ham, cheddar & mustard mayo on white
- Halal chicken salad on malted
- Chicken caesar in malted
- Falafel crumble, salsa and coriander in tomato bread

Tortilla wraps

£3.65

- Jalapeno pepper and cheese tortilla
- BBQ chicken tortilla
- Hoi sin duck, carrot, spring onion and lettuce
- Vegan onion bhaji wrap

Sweet options

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|-----------------------|-------|
| Twin pack biscuits | 55p |
| Gluten free biscuits | 85p |
| Caramel shortbread | £2.20 |
| Chocolate brownie | £2.30 |
| Rocky road | £2.30 |
| Carrot cake | £1.95 |
| Glazed doughnuts | £1.70 |
| Freshly baked cookies | £1.40 |

Snack pots

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|--|-------|
| Fresh mixed fruit pot | £2.95 |
| Yoghurt and oat strawberry cluster pot (multiples of 6 only) | £3.25 |
| Fresh fruit – Apple/Banana/Satsuma | 60p |

VIP Canapes

and mini desserts

From £12.50
per person



Savoury

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

Chicken liver parfait, caper,
fresh apple

Houmous, pita, labneh,
pomegranate, mint

Lamb kofta, red onion
pickle, pomegranate

Quails egg, Parma ham,
truffle, watercress

Smoked salmon, caviar,
cream cheese, viola

*Dishes subject to
seasonal changes.*

Sweet

Mini lemon tartlets

Mini macaroons

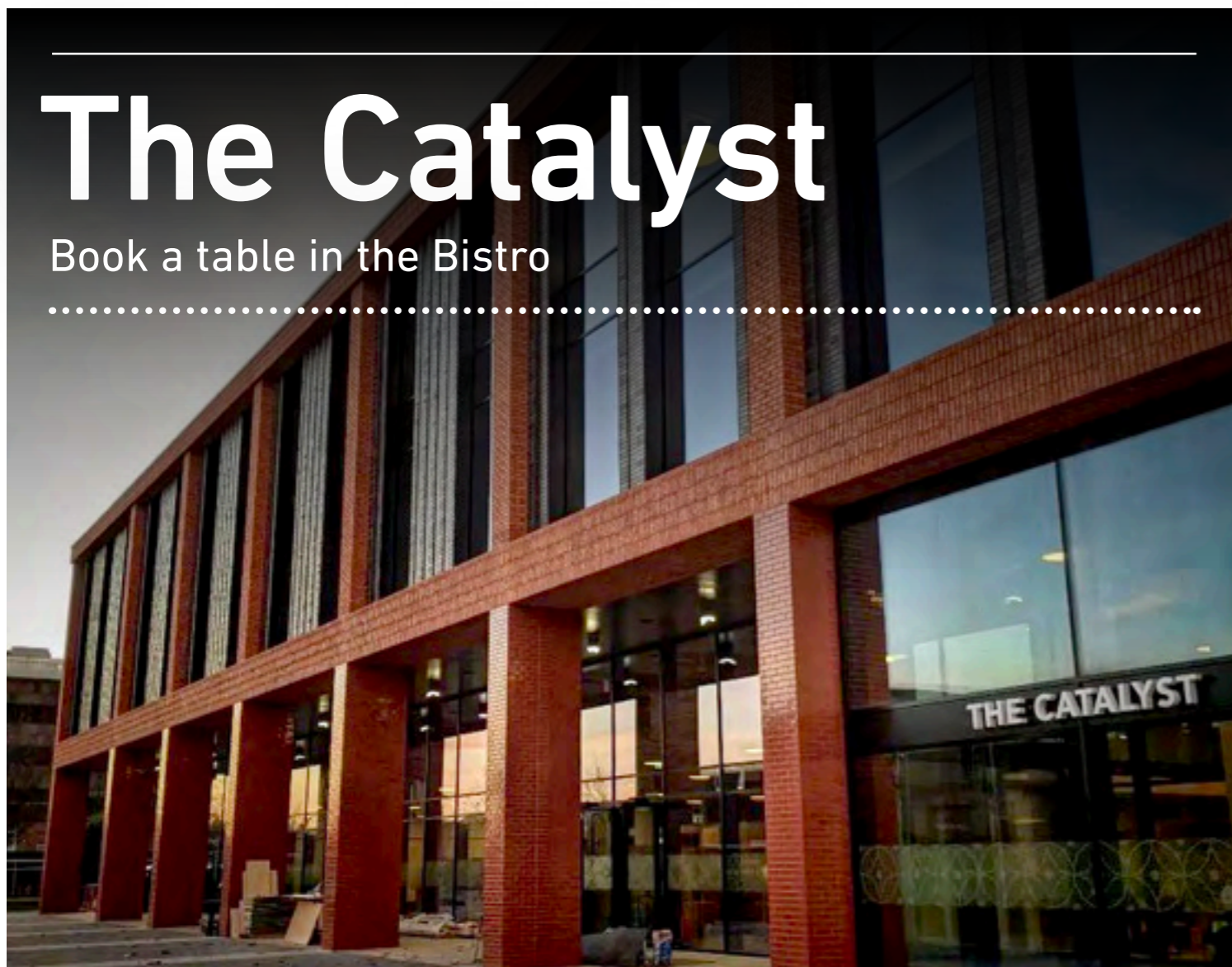
Chocolate brownie bites



The Catalyst

Book a table in the Bistro

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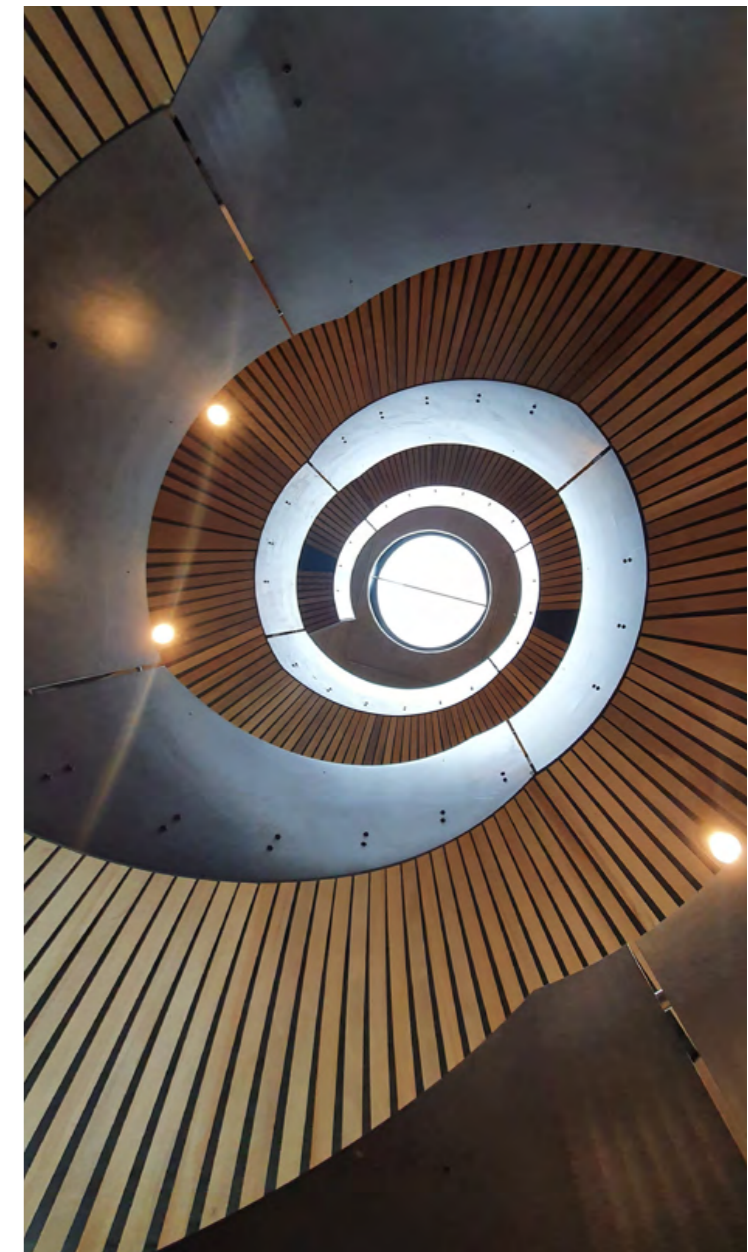


The Catalyst Bistro is our latest dining experience at Staffordshire University.

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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 - £16 per hour per waiter/waitress
- Saturday - £16 per hour per waiter/waitress
- Sunday - £21.50 per hour per waiter/waitress

Chef

(minimum 4 hrs will be applied per booking)

- Weekday after 5pm - £21.50 per hour per chef
- Saturday - £21.50 per hour per chef
- Sunday - £26.75 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.

Delivered Catering

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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.

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.

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.

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.

Externally supplied foods

- All event, Cake & Buffet food to be consumed on University Campuses should be purchased through Hospitality. Customers wanting to bring in food purchased elsewhere must read and sign an indemnity form, Health and Safety induction sheet and provide full allergen advice for all foods supplied.
- Please request these forms from eat@staffs.ac.uk.
- Failure to complete the required policies may result in the food being prohibited from display and consumption.

Contact Details

e: Eat@Staffs.ac.uk

t: 01782 294120

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

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