

Brunel's
HOSPITALITY

DELIVERED CATERING



Brunel
University
London

A WARM WELCOME

Executive Chef, Malcolm Thorley and Head of Hospitality, Antonio Zerkhfaoui bid you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from with prices and packages to support events with a budget through to menus allowing you to treat your guests to something special.

We look forward to working with you to deliver your next event with us.



Malcolm Thorley

Executive Chef



Antonio Zerkhfaoui

Head of Hospitality

TERMS & CONDITIONS

- Before booking any hospitality, we ask that you ensure the room you intend to use is available and suitable for the consumption of food. Please ensure an adequate number of tables are available and set up in advance for your catering.
- The food option in this brochure are for service and delivery between 08:00 – 18:00, Monday to Friday. Please be aware that any catering outside of these hours will occur an extra charge. This will be charged at £15.00 per hour. A member of our team will be happy to discuss possible options should your request fall outside these hours. Please email catering@brunel.ac.uk to discuss.
- For catering above the contents of this brochure, please contact the catering office to discuss the available choices – catering@brunel.ac.uk or tel: 01895265807
- If you have a food allergy or intolerance, please do let us know. Full allergen information is available.
- All food is for immediate consumption.
- Please note that with the exception of alcohol, the menu prices within this brochure exclude VAT.
- **To ensure your booking is processed and delivered on time, please following our booking procedures:**
 - All orders need to be placed via the internal Blue Runner booking system. Any orders not made via Blue Runner will not be accepted. If you do not have access to Blue Runner, please email catering@brunel.ac.uk and one of our team members will help you register.
- **Cancellation:** If you need to cancel a confirmed booking or a booking is amended due to a reduction in numbers or service required, the following charges apply:
 - 24 – 48 hours prior to the event – 50% of the booking cost will be retained
 - Up to 24 hours of the event – 100% of the booking cost will be retained

Please note that a booking cancelled on a Friday afternoon for a Monday's service would count as less than 24 hours' notice. Any amendment changes may be charged at the discretion of the catering team.

TERMS & CONDITIONS

- Hospitality equipment delivered must stay in the room
- Any equipment (including bottles/glasses) taken from the room will be charged for in full. Note that there is a £10.00 charge (per item) for all delivered water bottles that go missing. A £5.00 charge (per item) for any glasses that go missing.
- Storage: When you receive your delivery, please store it away from direct sunlight or heat sources, such as radiators and draughts. To ensure freshness, please keep your food covered until needed. We strongly advise that you consume your food within 3 hours of delivery. Any food not consumed within this period must be disposed of.
- If you require a member of staff present, a charge of £12.75 per hour will be applied
- **Ordering notice periods for delivered hospitality:**
 - Tea, coffee & cold drinks - minimum of 72 hours notice required
 - Breakfast, lunches and buffets - minimum of 5 working days notice required
 - VIP lunches / dinners - minimum of 7 working days notice required
 - Hot Fork Buffets - minimum of 7 working days notice required

DIETARY KEY

V = Vegetarian

VG = Vegan

GF = Gluten Free

MC = May Contain

GL = Gluten

NGCI = Non Gluten Containing Ingredients



CONTENTS PAGE

BEVERAGES LIST	6	SHARING BOARDS	18
BREAKFAST	8	PIZZAS	20
SANDWICHES, SUSHI & FINGER FOOD	10	FORK BUFFET/BOWL FOOD & WINE LIST	22
DESSERTS & AFTERNOON TEA	15	OPTIONAL EXTRAS	27
		BBO MENU	29



BEVERAGES

BEVERAGES MENU

TEA, COFFEE & BISCUITS

PRICES ARE PER CUP / PACK

FRESH GROUND COFFEE (250ML)	£2.00
SELECTION OF TEAS	£2.00
SELECTION OF BISCUITS (V) (2 PER PACK)	£1.00

CHILLED JUICE

PRICES ARE PER CUP / BOTTLE

APPLE JUICE	£1.00
ORANGE JUICE	£1.00
CRANBERRY JUICE	£1.00

SPECIALITY

PRICES ARE PER GLASS

SPARKLING APPLE	£2.50
SPARKLING ELDERFLOWER	£2.50
SPARKLING GINGER BEER	£2.50

HYDRATION STATION INFUSED WATERS

PRICES ARE PER GLASS (200ML)

ORANGE, CUCUMBER & MINT INFUSED WATER	£1.00
WATERMELON & MINT INFUSED WATER	£1.45
STRAWBERRY, LIME & CUCUMBER WATER	£1.45



CARBONATED CHILLED DRINKS

PRICES ARE PER CAN

COCA COLA (330ML)	£2.10
COKE ZERO (330ML)	£2.00
SPRITE (330ML)	£2.00
FANTA ORANGE (330ML)	£2.00
FANTA ORANGE ZERO (330ML)	£2.00
SPRITE ZERO (330ML)	£2.00
ICED TEA PEACH (330ML)	£1.90
ICED TEA LEMON (330ML)	£1.90

A top-down photograph of a light grey ceramic bowl filled with oatmeal, topped with sliced almonds and pumpkin seeds. The bowl sits on a rustic wooden cutting board. The background is a light-colored, textured surface. The word 'BREAKFAST' is overlaid in white, bold, sans-serif font with a thin white underline.

BREAKFAST

BREAKFAST MENU

BREAKFAST SPECIALS

SMOKED SALMON BAGEL	£5.95/ EACH
AVOCADO, SPINACH, TOMATO AND VEGAN CHEESE BAGEL (V)(VG)	£5.50/EACH
GRANOLA FRUIT & YOGHURT POT (V) (200GM)	£2.00/EACH
GRANOLA & STRAWBERRY YOGHURT POT (V) (200GM)	£2.00/EACH
BIRCHER BLUEBERRY AND COCONUT (V) (200GM)	£3.50/EACH
BIRCHER PECAN APPLE AND MAPLE CHIA OAT (V) (200GM)	£3.25/EACH
OVERNIGHT OATS & MANGO COMPOTE (V) (200GM)	£2.95/EACH

MORNING BAKERY

BUTTER CROISSANT (V)	£1.60/EACH
ALMOND CROISSANT (V)	£2.25/EACH
CINNAMON SWIRL (V)	£1.60/EACH
PAIN AU CHOCOLAT (V)	£1.60/EACH
MAPLE PECAN PLAIT (V)	£1.60/EACH
CHOCOLATE TWIST (V)	£1.60/EACH
RASPBERRY CROISSANT (VG)	£1.60/EACH
TEACAKE (V)	£1.60/EACH
MINI BLUEBERRY MUFFIN (V)	£1.00/EACH
MINI CHOCOLATE MUFFIN (V)	£1.00/EACH
MINI DANISH PASTRY (V)	£1.00/EACH

SANDWICHES,
SUSHI AND
FINGER FOODS

SANDWICHES MENU

SANDWICH SELECTIONS

SELECTION OF DELI STYLE LUXURY SANDWICHES PER INDIVIDUAL	£6.50/EACH
SELECTION OF CLASSIC SANDWICHES PER INDIVIDUAL	£5.50/EACH
SELECTION OF VEGETARIAN SANDWICHES (V) PER INDIVIDUAL	£5.50/EACH
SELECTION OF CLASSIC MEAT SANDWICHES PER INDIVIDUAL	£5.50/EACH
VEGAN WRAPS (V/VG) PER INDIVIDUAL	£5.50/EACH
GLUTEN FREE OR HALAL SANDWICH PER INDIVIDUAL	£5.50/EACH

SANDWICH PLATTERS

MIXED PLATTER - MEAT, VEGETARIAN AND FISH SERVES 5	£29.75/EACH
MEAT SANDWICH PLATTER SERVES 5	£29.75/EACH
VEG SANDWICH PLATTER (V) SERVES 5	£27.50/EACH
VEGAN SANDWICH PLATTER - MIXED (VG) SERVES 5	£34.95/EACH

SUBWAY PLATTERS

EACH PLATTER INCLUDES 10 SUBS

CLASSIC PLATTER SPICY ITALIAN, TUNA, CHICKEN BREAST AND VEGGIE DELIGHT	£29.00/EACH
MEAT FEAST PLATTER ITALIAN B.M.T, TURKEY BREAST & HAM, CHICKEN BREAST & HAM	£29.00/EACH
LITE PLATTER HAM, TURKEY BREAST, CHICKEN BREAST AND VEGGIE DELIGHT	£29.00/EACH
VEGGIE PLATTER (V) VEGGIE PATTY AND VEGGIE DELIGHT	£29.00/EACH
VEGAN PLATTER (VG) VEGAN PLANT BASED SUBS	£33.00/EACH

SUSHI PLATTERS MENU

SUSHI PLATTERS

MINIMUM OF 4 OF ANY ONE PLATTER. EACH PLATTER SERVES 5 PEOPLE.

CHICKEN KATSU SUSHI PLATTER	£8.50/PP
SMOKED SALMON SUSHI PLATTER	£8.50/PP
SRIRACHA PRAWN SUSHI PLATTER	£8.50/PP
VEGAN SUSHI PLATTER (V)(VG)	£8.50/PP



FINGER FOOD MENU

MEAT

TANDOORI CHICKEN SKEWER WITH RAITA (MC - GL) (2PP)	£3.00/EACH
SCOTCH EGG	£3.00/EACH
CARAMALISED HONEY & MUSTARD MINI SAUSAGES (2PP)	£0.90/EACH
PORK PIE SERVED WITH PICKLE (1/4 PIE)	£1.50/EACH
CARAMELISED ONION SAUSAGE ROLL	£1.20/EACH
CHICKEN KATSU BITES (3PP)	£2.25/EACH
CHICKEN SKEWER (GF)	£2.25/EACH

FISH

THAI STYLE FISH CAKES (2PP)	£1.95/EACH
SMOKED SALMON ARANCINI	£2.85/EACH
SALMON KATSU BITES (2PP)	£4.85/EACH
PRAWN MARIE ROSE LETTUCE CUP (GF)	£1.80/EACH
ROCKET, MACKEREL, NEW POTATO & BABY GEM LEAF WITH HORSERADISH CREAM (GF)	£1.95/EACH

VEGETARIAN

SPICED HALLOUMI SKEWER WITH HUMMUS (V)(GF)	£1.95/EACH
VEGETABLE SAMOSA WITH MANGO YOGHURT (V) (GF)	£1.75/EACH
MAC & CHEESE BITES WITH CHIPOTLE MAYO DIP (V)	£1.35/EACH
FALAFEL WITH GARLIC YOGHURT DIP (V) (2PP)	£2.85/EACH
CHERRY TOMATO MOZZARELLA SKEWER (V)(GF) (2PP)	£2.95/EACH
ONION BHAJI (V) (2PP)	£1.75/EACH
MINI SPRING ROLLS (V)(2PP)	£1.75/EACH
MINI QUICHE (V) (2PP)	£1.75/EACH
VEGAN SAUSAGE ROLL (V)	£2.95/EACH
TOFU KATSU BITES (V)(2PP)	£3.00/EACH

LIGHTER OPTIONS

HEALTHIER CHOICES


HEALTHY SANDWICHES (UNDER 400 CAL PER ROUND)	£4.50/EACH
TORTILLA CHIPS (V)(VG)(GF)(30GM)	£1.00/EACH
TANDOORI CHICKEN SKEWER WITH RAITA (V)(VG)(GF)(30GM)	£3.00/EACH
SWEET POTATO FRITTATA WITH SALSA (2PP)	£2.50/EACH
FRESH FRUIT PLATTER (V) (100GM)	£2.75/EACH

NON GLUTEN CONTAINING INGREDIENTS (NGCI)

MEXICAN CHICKEN WRAP (GF)(V)	£4.95/EACH
VEGAN FALAFEL AND RED PEPPER WRAP (GF)(V)	£4.95/EACH
TORTILLA CHIPS (V)(30GM)	£1.00/EACH
FALAFEL (V)(2PP)	£2.85/EACH
ONION BHAJI (V)(2PP)	£1.75/EACH
TANDOORI CHICKEN SKEWER WITH RAITA (V)(2PP)	£3.00/EACH
CHOCOLATE MUFFIN (GF)(V)	£3.00/EACH
FRUIT SALAD POT (V)	£3.95/EACH

REDUCED SUGAR CHOICES

MINI MUFFIN CHOCOLATE CHIP (V)	£0.75/EACH
MINI MUFFIN BLUEBERRY (V)	£0.75/EACH
ALMOND BERRY BITE (V)(3PP)	£1.20/EACH
CHOCOLATE POPCORN BITE (V)(VG)(GF)	£1.20/EACH
HAZELNUT AND COCOA BITE (V)	£1.20/EACH

A top-down view of a grid of brownies. The brownies are arranged in a 3x3 pattern. A single fresh mint sprig with three leaves is placed in the center-right area. Some brownies have pecan nuts on top. The text 'DESSERTS AND AFTERNOON TEA' is overlaid in the center in white, bold, sans-serif font, with horizontal lines underlining each line of text.

DESSERTS AND AFTERNOON TEA

DESSERTS MENU

DESSERT SELECTION

INDIVIDUAL PORTIONS

GRANOLA HONEY YOGHURT POT (V)(136GM)	£2.00/EACH
GRANOLA HONEY, SOY YOGHURT GRANOLA POT (V)(VG)(200GM)	£2.00/EACH
LARGE CUT FRUIT PLATTER (V)	£3.60/EACH
FRUIT PLATTER	£2.75/EACH
FRUIT SALAD POT (V)	£3.95/EACH
LEMON POSSET WITH FRUIT COMPOTE (V)	£2.00/EACH
PORTUGUESE NATA TART (V)	£2.45/EACH
CARAMEL SHORT BREAD (V)	£2.55/EACH
ROCKY ROAD (V)	£2.95/EACH
COOKIE TRAY (SELECTION OF BAKED COOKIES) (V)	£0.70/EACH
LEMON DRIZZLE CAKE (GF)(V)(GF)	£3.30/EACH
CARROT CAKE (V)(GF)	£4.35/EACH
MINI CAKE - CARROT CAKE SLICE (V)	£1.45/EACH
MINI CAKE - LEMON DRIZZLE SLICE (V)	£1.45/EACH
MINI CAKE - VICTORIA SPONGE SLICE (V)	£1.45/EACH
CHOCOLATE BROWNIE (V)	£2.25/EACH
MINI ECLAIR (V)	£0.80/EACH
MINI MUFFIN ASSORTMENT (V)	£0.75/EACH
MINI JAM DOUGHNUT (V)	£0.75/EACH
MINI CINNAMON DOUGHNUT (V)	£0.75/EACH
ASSORTED MACAROON (V)(3PP)	£3.25/EACH
BITESIZE TRAYBAKE PLATTER (V)(3PP)	£1.35/EACH
BITESIZE CAKE PLATTER (V)	£1.40/EACH

AFTERNOON TEA MENU

SCONE TREAT

SULTANA SCONE (V)	£1.55/EACH
STRAWBERRY JAM (V)(VG)	£0.30/EACH
RASPBERRY JAM (V)(VG)	£0.30/EACH
CLOTTED CREAM POT	£1.25/EACH
BUNDLE: SCONE, JAM & CLOTTED CREAM (V)	£3.25/EACH



A collage of food items including sandwiches, sliced apples, and bruschetta on a wooden board. The sandwiches are stacked on a dark tray, and the bruschetta is served on a wooden cutting board. Sliced apples are visible on the left side.

SHARING BOARDS

Available in the Eastern Gateway and Hamilton building

SHARING BOARDS MENU

EACH BOARD SERVES 10 PEOPLE

SHARING BOARDS

VEGETARIAN MEZZE (V) GRILLED HALLOUMI, GREEK SALAD, WARM PITTA BREAD, HOUMOUS, FALAFEL, CHUTNEY, CACIK YOGURT DRESSING AND SALAD LEAVES	£84.70
ANTI PASTI CREAMY RICOTTA WITH NUT FREE PESTO, FRESHLY BAKED CIABATTA, TOMATO & MOZZARELLA, CURED MEATS, FRESH ROCKET, BALSAMIC VINEGAR, OLIVE OIL & GRISSINI STICKS	£117.80
PLOUGHMANS MATURE CHEDDAR, STILTON, SLICED HAM, CHICKEN LIVER PATE, FRUIT CHUTNEY, PICKLED ONIONS & FRESHLY BAKED ROLLS	£84.70
SEAFOOD POACHED SALMON FLAKES, SMOKED MACKEREL PATE, PRAWN MARIE ROSE, SMOKED SALMON, PEPPERY ROCKET & BROWN BREAD AND BUTTER	£147.80
PLANT BASED (V) ZATAR ROASTED VEGETABLES, SMOKED ALMONDS, BABA GANOUSH, HOUMOUS, FALAFEL & KHOBEZ FLAT BREAD (VG)	£70.60
INDIAN (V) ONION BHAJI, VEGETABLE SAMOSA, VEGETABLE PAKORA, CHAPATI, CHICKEN TIKKA SKEWER, PICKLED CARROT SALAD & DIPS	£83.00
MIDDLE EASTERN BABA GANOUSH, HUMMOUS, MATBUCHA, GRILLED VEGETABLES, MARINATED FETA, FALAFEL & PITTA BREAD	£90.90



PIZZAS

Available University Term Time Only

PIZZA MENU



14" PIZZAS

EACH PIZZA PROVIDES 8 SLICES
GLUTEN FREE AND VEGAN AVAILABLE ON REQUEST + £1.40

INDIAN SPICED CHICKEN	£13.55/EACH
MARGHERITA (V)	£11.20/EACH
PEPPERONI	£11.35/EACH
BBQ CHICKEN	£13.55/EACH
VEGGIE FEAST (V)	£13.55/EACH
MEAT FEAST	£13.75/EACH
GLUTEN FREE PIZZA (GF)	£14.00/EACH
VEGAN PIZZA (VG)	£14.00/EACH

SIDES

ITALIAN HOUSE SALAD (V)(35GM)	£2.95/PP
GARLIC BREAD (V)	£1.95/PP
FRESHLY MADE COLESLAW POT (V)(115G)	£1.20/PP
JACKET WEDGES (V)(125GM)	£1.85/PP



FORK BUFFET/
BOWL FOOD &
WINE LIST

Available in the Eastern Gateway and Hamilton building

FORK BUFFET MENU

MINIMUM ORDER OF 10 PER DISH

ALSO AVAILABLE AS BOWL FOOD (3 BOWLS PP)

MAINS

WILD MUSHROOM AND GOATS CHEESE ARANCINI SERVED WITH BURNT BROCCOLI CAESAR SALAD (V)	£6.00/EACH
HALAL HOMEMADE LAMB TAGINE SERVED WITH QUINOA TABBOULEH SALAD, LEMON AND MINT YOGHURT (MC-GL)	£14.50/EACH
APRICOT GLAZED CHICKEN SERVED ON SAAG ALOO WITH PINEAPPLE AND SAMBAL OLEK	£8.00/EACH
ORIENTAL PORK BELLY WITH SHAVED FENNEL SALAD AND CHILLI MAYONNAISE (GF)	£4.95/EACH
VIETNAMESE RARE BEEF SERVED ON A WARM SATAY NOODLE SALAD (MC- GL)	£11.00/EACH
LEMON & HERB CHICKEN KEBAB SERVED ON PUY LENTIL AND HERITAGE TOMATO SALAD WITH SALSA VERDE	£8.45/EACH
THAI RED FISH CURRY WITH STICKY JASMINE RICE (GF)	£6.50/EACH
SEARED SALMON WITH ROASTED BUTTERNUT SQUASH AND SALAD	£14.50/EACH
SEARED TUNA NICOISE SALAD (GF)	£14.50/EACH
SWEET POTATO FALAFELS WITH MANGE TOUT, FENNEL ORANGE AND QUINOA SALAD WITH HAZELNUTS AND SWEET CHILLI DIP (VG/GF)	£10.90/EACH
GNOCCHI PASTA SERVED ON ROASTED BUTTERNUT SQUASH AND SWEET POTATO, TOPPED WITH TOASTED SEEDS & BASIL (VG)(GF)	£5.95/EACH

**FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE
SPEAK WITH YOUR EVENT COORDINATOR.**

FORK BUFFET MENU

MINIMUM ORDER OF 10 PER DISH

ALSO AVAILABLE AS BOWL FOOD (3 BOWLS PP)

SIDES

SEASONAL COURGETTE, MINT & TOMATO SALAD	£1.50/EACH
MOZZARELLA, ORZO & PESTO SALAD	£2.90/EACH
FRESH BABY POTATO AND SEASONAL SPRING ONION SALAD	£1.40/EACH
BROWN RICE	£1.20/EACH
CLASSIC GREEK SALAD OF ONION, TOMATO, FETA CHEESE, CUCUMBER AND OLIVES	£1.65/EACH
CHARGRILLED BROCCOLI WITH CHILLI AND GARLIC SALAD	£1.60/EACH
ROASTED NEW POTATOES WITH GARLIC & ROSEMARY	£1.50/EACH
RATATOUILLE	£2.65/EACH
CRUNCHY COLESLAW	£0.75/EACH



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FORK BUFFET MENU

MINIMUM ORDER OF 10 PER DISH

ALSO AVAILABLE AS BOWL FOOD (3 BOWLS PP)

DESSERTS

LEMON POSSET WITH FRUITS OF THE FOREST COMPOTE	£1.75/EACH
VANILLA PANNA COTTA WITH MANGO AND TOASTED COCONUT INDULGENCE POT	£4.50/EACH
STRAWBERRY CHEESECAKE POT	£2.25/EACH
CHOCOLATE MOUSSE POT	£1.95/EACH
FRUIT SALAD POT	£2.95/EACH
VEGAN CHOCOLATE AND COCONUT TART	£4.50/EACH



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WINE LIST MENU

PRICES ARE PER BOTTLE

CHAMPAGNE & SPARKLING WINE

PROSECCO, VIA VAI NV (75CL)	£30.00
MERCIER BRUT SELECTION NV (75CL)	£48.00

WHITE WINE

BLANCO SOBRE LIAS CARE (75CL)	£17.00
MELODIAS PINOT GRIGIO, TRAPICHE (75CL)	£19.00
QL VINHO VERDE, QUINTA DA LIXA (75CL)	£20.50
PALOOZA BLANC AUBERT AND MATHIEU (75CL)	£23.00
CHARDONNAY RESERVA, TOOMA RIVER (75CL)	£26.50

ROSE WINE

LA LANDE CINSAULT ROSE GRENACHE ROSÉ (75CL)	£19.50
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RED WINE

TINTO SOBRE LIAS CARE (75CL)	£17.00
BARERA AMONTE, VOLPI (75CL)	£21.00
ESTATE CARMENERE DE MARTINO (75CL)	£23.00
RESERVA SHIRAZ, TOOMA RIVER (75CL)	£25.50
MONTE LLANO TINTO RIOJA, RAMON BILBAO (75CL)	£27.50





OPTIONAL EXTRAS

OPTIONAL EXTRAS MENU

DESSERT SELECTION

FAIRTRADE TWIN PACK BISCUITS (V)	£1.20/EACH
MINI CAKE - CARROT CAKE (V)	£1.45/EACH
MINI CAKE - LEMON DRIZZLE (V)	£1.45/EACH
MINI CAKE - VICTORIA SPONGE (V)	£1.45/EACH
CHOCOLATE BROWNIE BITE (V) (3PP)	£2.25/EACH
MINI ECLAIR (V)	£0.80/EACH
TULIP MUFFINS - BLUEBERRY (V)	£2.25/EACH
TULIP MUFFINS - CHOCOLATE (V)	£2.25/EACH
TULIP MUFFINS - LEMON AND POPPY SEED (V)	£2.25/EACH
FRESH FRUIT SALAD POT (V)	£3.95/EACH
HONEY AND GRANOLA YOGHURT POT (V)	£2.25/EACH
GLUTEN-FREE BERRY MUFFIN (V)(GF)	£2.94/EACH
GLUTEN-FREE STRAWBERRY JAM AND CREAM SCONE (V)(GF)	£4.25/EACH
FRUIT SCONE WITH STRAWBERRY JAM AND CLOTTED CREAM	£3.75/EACH
PANCAKE PADDLE (SERVES 10)	£2.00/EACH

CRISPS / NIBBLES

HOSPITALITY CRISPS - SALTED TYRELLES (V)(VG)(GF)	£0.85/EACH
VEGETABLE CRISPS (V)(VG)(GF)	£1.35/EACH



BBQ MENU

BBQs can only be booked through Conference services, as they are not available on Bluerunner

conference@brunel.ac.uk

01895-266-000

TERMS & CONDITIONS

BBQs can be served in the following locations only: John Crank Garden, The Quad, Bishops Green and behind the Lecture Centre. Please speak to a conferencing liaison - conference@brunel.ac.uk or tel: 01895-266-000 to book the location before ordering the BBQ.

Following valued customer feedback, our BBQ menu is now in a build your own format. This gives you the ability to choose exactly what you'd like at your event along with the quantity you require.

You should choose up to a maximum of 5 items from the grill and up to 4 salads to accompany. We would recommend ordering 1/3 extra of your total number to give your guests ample choice.

- All prices are individual and require a minimum of 10 portions per choice and a maximum 5 items from the grill and up to 4 salads to accompany
- Minimum 30 covers for a BBQ on campus
- All BBQ's have a maximum of 1 hour service window. Should you require a longer service, then additional labour will be charged.
- BBQ set up, service and clean down is included in the pricing as well as disposable plates and cutlery. Should you require takeaway boxes after the event then a £1 charge per box will be added. Customers will also be asked to sign a waiver to take food away.
- For catering above the contents of this brochure, please contact the conference office to discuss the available choices - conference@brunel.ac.uk or tel: 01895-266-000
- **Ordering notice period:** A minimum of 14 working days will be required
- **Cancellation:** If you need to cancel a confirmed booking or a booking is amended due to a reduction in numbers or service required, the following charges apply:
 - 48 - 72 hours prior to the event - 50% of the booking cost will be retained
 - Up to 48 hours of the event - 100% of the booking cost will be retained
 - Please note that a booking cancelled on a Friday afternoon for a Monday's service would count as less than 24 hours' notice. Any amendment changes may be charged at the discretion of the catering team.

DIETARY KEY

V = Vegetarian

VG = Vegan

GF = Gluten Free

JUICY BURGERS

PRICE INCLUSIVE OF ROLL/BUNS AND CONDIMENTS



HALAL BEEF CHEESEBURGER	£7.50
HALAL PERUVIAN CHICKEN BURGER	£7.50
VEGAN MUSHROOM & CHEESEBURGER	£7.50



ADULTS NEED AROUND 2000 KCAL A DAY



CHICKEN

HALAL JERK CHICKEN LEG	£7.50
PERUVIAN HALF CHICKEN (ON THE BONE)	£10.00
CHICKEN HOT DOG	£7.50
SPICED CHICKEN WINGS (5)	£4.50



ADULTS NEED AROUND 2000 KCAL A DAY

LAMB



DELICATELY SPICED LAMB KOFTA

£8.50



ADULTS NEED AROUND 2000 KCAL A DAY

FISH



FISH CHERMOULA SKEWER	£9.50
JAMAICAN JERK HAKE WITH A MANGO AND AVOCADO SALSA	£9.50
HAKE & FENNEL "EN PAPIOTTE"	£9.50
CITRUS SPICED SALMON	£10.50
YAKITORI SALMON FILLET	£10.50
GRILLED PRAWNS, MANGO, TOMATO, ROCKET AND SWEET CHILLI	£9.50



ADULTS NEED AROUND 2000 KCAL A DAY

VEGAN



MISO, BLACK SESAME AND SCHICHIMI AUBERGINE SKEWER	£7.50
SPICED HALLOUMI SKEWER WITH HUMOUS	£7.50
GRILLED MARINATED TOFU WITH ASIAN VEGETABLES	£7.50



ADULTS NEED AROUND 2000 KCAL A DAY

SALAD



CRUNCHY COLESLAW	£1.00
TANGY ENGLISH MUSTARD & CHIVE POTATO SALAD	£1.00
LEAFY SIDE SALAD	£1.00
PUY LENTIL AND HERITAGE TOMATO SALAD	£1.50
WILD RICE AND GRILLED VEG SALAD	£2.00
CAESAR SALAD	£1.50
ROASTED PEPPERS, ONIONS, AUBERGINES, COURGETTES & PASTA SALAD IN A TOMATO DRESSING	£1.50



ADULTS NEED AROUND 2000 KCAL A DAY

