Warwick Food and Drink

Delivered to you menu 2017

Refreshments
2 working days’ notice required.
All of our freshly brewed coffee is ground by the team before service to give a more refined taste.
We serve Fairtrade products where possible.

Hot choices
VIP Tea, coffee & infusions
£2.65 (crockery)
Freshly brewed coffee made from your choice of coffee bean and hot water with your choice of tea bags (there are so many lovely flavours to choose from!) served with fresh semi skimmed milk, sugar and sweeteners. We will also add some tasty treats and chilled filtered water to your order.

Tea, coffee & infusions
£1.70 (£2.20 crockery)
Freshly brewed coffee, hot water and tea bags, decaffeinated coffee sachets, hot chocolate and a selection of herbal teas served with fresh semi skimmed milk, sugar and sweeteners.

Tea & coffee
£1.30 (£1.80 crockery)
Freshly brewed coffee, hot water, tea bags and decaffeinated coffee sachets served with fresh semi skimmed milk, sugar and sweeteners.

DIY Tea & coffee
£1.00
Coffee sachets, decaffeinated coffee sachets, hot water and tea bags, served with fresh semi skimmed milk, sugar and sweeteners.

Add biscuits or chocolate bars £0.45

Union source coffee straight from the farmers, working in partnership to improve the quality of coffee and livelihoods long term.

Maraba, Rwanda
Maraba is the umbrella co-operative that oversees and manages the activities of four coffee stations growing ‘Red Bourbon’ which is highly noted for a natural, sweet fruity flavour attribute and rich silky body.
The co-operative has 1372 members of which 768 are male and 518 female with each farmer having an average of 435 trees.
The income the co-operative earns from growing coffee is used to pay for medical insurance for two family members; which Rwandese are obligated to have, school fees and a ‘Tele-Center’ giving villagers access to information technology.

All prices are per person
V = vegetarian items
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Cold choices
Mineral water 750ml
£1.70
Still or sparkling
1 bottle is sufficient for 4 servings

Fruit juice litre
£2.35
Orange, apple or cranberry
1 carton is sufficient for 5 servings

Assorted bottled minerals
£2.00
Coke, diet coke or fanta orange
Please specify when ordering

Premium individually bottled drinks
Frobishers still fruit juices
£2.60
Apple, cranberry, orange or bumbleberry

Belvoir sparkling
£2.75
Apple presse, elderflower presse or raspberry lemonade

Fentimans sparkling
£2.75
Dandelion and burdock, rose lemonade or Victorian lemonade

Fizzy Vimto
£2.00

Breakfast items
5 working days’ notice required.

Bacon and sausage batches
£2.40
Please specify whether you require bacon, sausage or bacon and sausage. Alternatively we will deliver 50% bacon and 50% sausage. Vegetarian sausages are available.

Selection of morning goods
£2.00
To include mini muffins and Danish pastries

Croissant with butter and preserves
£1.55

Almond or chocolate croissant
£1.80

Chocolate chip and custard Danish pastry
£1.80
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Sandwich lunch
5 working days’ notice required.
Selection of sandwiches, wraps and rolls
£4.85
Selection of sandwiches, wraps and rolls with crisps and fruit
£5.90

Finger buffet
£7.85
5 working days’ notice required.
Finger buffets include food that is easy to pick up and eat whilst standing.
All finger buffets include a variety of sandwiches, wraps and rolls, flavoured crisps and fresh fruit bowl as standard.
Please choose 1 menu for your event.

To create your menu please choose 3 items from the selection:

Range A
Mini chicken kebabs
Order a flavour of your choice or leave it up to us to supply a selection of Lime and coriander, Barbecue, Tikka or Brazilian chipotle

Chicken tulips
Chicken wing drumette served on the bone

Hoisin duck spring roll

Sweet pepper filled with cream cheese V

Mini pizza selection V
Swiss cheese and courgette, sweet pepper, mushroom

Vegetable spring roll V

Vegetable samosa roll V

Onion bhaji V

Ebi fry king prawn

Sticky barbecue cocktail sausages

Vegetable tart V GF
Caramelised onion, garden peas and crunchy carrot

Cheesy red pepper and spinach and ricotta tortilla V GF

Mac n cheese bites V

BBQ crackers

Range B
Savoury vol au vents V
Olive and tomato tapenade, smoked houmous, cheese and chive, curried egg mayonnaise

Handmade vegetable quiche V
Savoury pastry case filled with egg, cheese and seasonal vegetables

Artisan sausage roll

Crispy salmon bites with tartare dip

Poached flaked salmon, parsley and crème fraiche vol au vent

Bacon and cheese bites GF

Choose 2 dips to be served with your buffet from the selection:
Garlic mayonnaise, minted yoghurt, chiu chow chilli, tartare, sweet chilli

Extra items per portion Range A £1.45
Extra items per portion Range B £2.00

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Simple cold fork buffet
£8.15
5 working days’ notice required.
These buffets are best used when there is room to sit down because a knife and fork is required.
The minimum order required for these buffets is 10 people.
Please choose 1 menu for your event.

To create your menu choose 1 meat option and 1 vegetarian option from the selection:

Chicken salad
Choose from simply chicken with mixed salad, tandoori chicken with potato mayo salad or cajun spiced chicken with marinated carrot salad

Chicken liver, clementine and cranberry terrine
A rustic terrine of smooth chicken liver spiked with clementine juice

Artisan vegetable tart V
Artisan baked savoury pastry case filled with egg, cheese and seasonal vegetables

Chargrilled spiced halloumi V
Slices of chargrilled halloumi marinated with a spicy seasoning

Vegetable platter V
Falafel bites, vegetable quiche, olives, red pepper tapenade, marinated carrot ribbons

Choose up to 3 accompaniments from the selection:

Salad leaves V
Cucumber V
Cherry tomatoes V
Red onion and pepper V
Red and white quinoa and beetroot V
Tomatoes, mozzarella and pesto dressing V
Potato mayonnaise V
Spiced rice
Pasta salad v

We will also add crusty rustic bread and butter

‘Everyone enjoyed lunch very much. Food quality and selection was good, special dietary requirements catered for, delivered on time with everything we needed’.

CEDAR February 2016

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Cold fork buffet
£13.95
5 working days’ notice required.

These buffets are best used when there is room to sit down because a knife and fork is required.

The minimum order required for these buffets is 10 people.

Please choose 1 menu for your event.

To create your menu, choose 3 options from the selection remembering to make at least 1 vegetarian:

Chicken salad
Choose from simply chicken with mixed salad, tandoori chicken with potato mayo salad or cajun spiced chicken with marinated carrot salad

Poached salmon
Choose from plain and simple, curried mayonnaise, lemon and coriander crème fraiche or tomato and pepper dressing

Chicken liver, clementine and cranberry terrine
A rustic terrine of smooth chicken liver spiked with clementine juice

Traditional cooked ham

Hand raised pork pie
A traditional locally produced pork pie served with apple chutney

Artisan vegetable tart V
Artisan baked savoury pastry case filled with egg, cheese and seasonal vegetables

Chargrilled spiced halloumi V
Slices of chargrilled halloumi marinated with a spicy seasoning

Vegetable platter V
Falafel bites, vegetable quiche, olives, red pepper tapenade, marinated carrot ribbons

Choose up to 3 accompaniments from the selection:

Salad leaves V
Cucumber V
Cherry tomatoes V
Red onion and pepper V
Red and white quinoa and beetroot V
Tomatoes, mozzarella and pesto dressing V
Potato mayonnaise V
Spiced rice V
Pasta salad V

We will also add crusty rustic bread and butter

Dessert selection
Choose 2 options from the selection:

Oreo cookie slice V
Blackberry frangipane tart V
Lemon and ginger cheesecake V
Apple crumble pie V
Lemon tart V
Lemon polenta cake with passion cream V
Carrot cake V
Praline profiteroles V
Caramel profiteroles V
Fresh fruit salad V

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Simple hot fork buffet
£10.25
10 working days’ notice required.
These buffets are best used when there is room to sit down because a knife and fork is required.
The minimum order required for these buffets is 20 people.
The price is based on a self-service meal where we will deliver all the necessary equipment for your guests to help themselves to their meal.
Please note that this option is not staffed, although staffing can be arranged at an additional charge.
Please allow time for preparation of the service area for these menus, we recommend a minimum of 60 minutes before your meal service time and extra space to store the hot cupboard and equipment required.
Please choose 1 menu for your event.
To create your menu, choose 1 meat option and 1 vegetarian option from the selection. Unless otherwise requested 20% vegetarian will be provided.

Choose up to 2 accompaniments from the selection:

- Savoury rice V
- Rosemary potatoes V
- Panache of vegetables V
- Roasted vegetables V
- Dressed tossed salad V
- Coleslaw V

We will also add crusty rustic bread and butter

‘The food was set up very well, was extremely well organised and was served on the dot’.

PHYSICS February 2016

Meatballs with pesto and tomato sauce
Chicken madras
Chilli con carne
Chilli non carne V
Chicken and tarragon pie
Lasagne verde
Vegetable lasagne V
Vegetable curry V

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Hot fork buffet
£17.25
10 working days’ notice required.
These buffets are best used when there is room to sit down because a knife and fork is required.
The minimum order required for these buffets is 20 people.
This price is based on a self-service meal where we will deliver all the necessary equipment for your guests to help themselves to their meal.
Please note that this option is not staffed, although staffing can be arranged.
Please allow time for preparation of the service area for these menus, we recommend a minimum of 60 minutes before your meal service time and extra space to store the hot cupboard and equipment required.

Please choose 1 menu for your event.

To create your menu, choose 3 options from the selection. We recommend that you choose at least 1 vegetarian option of which we will send 20%, unless otherwise requested.

Beef stroganoff

Chicken tikka masala

Lasagne verde

Vegetable lasagne V

Meatballs with sour cream and oregano

Chilli con carne

Roasted salmon on braised lentils and wilted seasonal greens

Goan king prawn

Savoury quiche V

Vegetable moussaka V

Choose up to 3 accompaniments from the selection:

Savoury rice V
Baked baby jacket potatoes V
Dauphinoise potatoes V
Panache of vegetables V
Roasted vegetables V
Dressed tossed salad V
Coleslaw v

We will also add crusty rustic bread and butter

Dessert selection

Choose 2 options from the selection:

Oreo cookie slice V
Blackberry frangipane tart V
Lemon and ginger cheesecake V
Apple crumble pie V
Lemon tart V
Lemon polenta cake with passion cream V
Carrot cake V
Praline profiteroles V
Caramel profiteroles V
Fresh fruit salad V

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Packed lunch pick and mix
5 working days’ notice required.
These lunches will be displayed pick and mix style so that your guests can choose their own lunch.
Note there is no rubbish collection with this option because no reusable equipment is required. Black bags will be supplied for your guests to dispose of litter.

Choose your main item from the selection:

Option 1: £1.95
Simply cheese on white V
Egg mayonnaise on white V
Chicken tikka on white
Simply ham on white
Tuna mayonnaise on white

Option 2: £2.15
Bacon, lettuce and tomato on malted
Ham and cheddar cheese

Option 3: £2.35
Double cheese and chive savoury on oatmeal V
Double egg and cress on malted V
Cheddar gorge and mango on malted V

Option 4: £2.65
Turkey salad on malted
Chicken salad on malted
Bhaji crumble on malted V
Beetroot, cheddar and horseradish on malted V
Jalapeno soft cheese bomb on oatmeal V
Eggs florentine V
Tuna mayolite and cucumber wedge on malted
Spicy voodoo chicken on malted
Chilli n lime houmous crunch on malted V

Option 5: £2.95
Brie and orchard chutney on malted V
Cajun mushrooms, peppers and houmous wrap V
Mozzarella, pesto and rocket V

Then choose to add the following from the selection:

Apple or banana £0.60
Crisps £0.95
Walkers salt & vinegar, ready salted or cheese & onion
Cereal bar £1.05
Jaffa cake snack pack, mini cake or muffin £1.25
Bottle of water 500ml £1.20

Packed lunch pre bagged standard £6.20
Includes a sandwich from the first 3 price bands (£1.95, £2.15, £2.35) fruit, crisps, bottle of water and a bar or cake

Packed lunch pre bagged luxury £7.20
Includes a sandwich from the last price band (£2.95) fruit, crisps, bottle of water or canned drink and a bar or cake

Sandwich choices are subject to availability
Warwick Food and Drink

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Afternoon delights
2 working days’ notice required.

**Afternoon tea time selection V**  £2.10
2 per person

**Loaf cake selection V**  £1.95
1 per person

**Cream cake selection V**  £2.10
1 per person

**Cupcake selection V**  £2.65
1 per person
(with logo 3 days’ notice required)  £3.00

**Fruit scone with butter and jam V**  £2.35
1 per person

**Fresh fruit bowl**  £0.90
A selection of seasonal fruit, portion sizes are based upon 1½ pieces per person

**Luxury fruit platter**  £2.55
A selection of seasonal fruit sliced and presented on a platter, portion sizes are based upon 1½ pieces per person

**Cereal bars**  £1.05

Cheese and wine
3 working days’ notice required.

A selection of cheeses will be provided to include 1 British, 1 continental and 1 blue cheese served with biscuits.

Alternative artisan cheeses can also be purchased to enhance your cheeseboard. Please contact us for further details and availability.

See our wine list to choose your reception drinks.

**Cocktail selection**
2 working days’ notice required.

Light snacks which can be served to accompany drinks. Experience tells us that you do not necessarily have to cater for full numbers therefore we suggest that you cater for 80% of your total party.

The minimum order required for all items is 10 people.

**Selection of crudités and dips**  £1.55

**Selection of crisps and nuts**  £1.55

**Marinated olives**  £2.00

**Selection of vegetarian spicy snacks V**  £4.35
Includes samosa, onion bhaji, spring roll and pakora served with minted yoghurt

**BBQ crackers**  £1.55

**Cheese and biscuits**  £4.55

Allergen awareness
Some of the dishes on our menus contain allergens. If you have any questions then please speak to any member of the team who will be more than happy to help or visit our website.
Warwick Food and Drink

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Canapés
5 working days’ notice required.

The minimum order required for all items is 12 people.

Ensure a good mix of meat, fish and vegetarian.

Consider the mix of canapés and those with pastry, bread content and strong tastes.

Consider the length of time of your event. The average canapé reception would last for a maximum of 1 hour. Any longer than this, you may wish to increase your portion size from 5 per person.

When hot canapés are requested, the team will need a service area in the location and lift access for the hot cupboard. Ideally this space would not be in view of guests because final presentation of hot canapés is completed on site.

A power supply is required for the hot cupboard.

All canapés will be presented with 1 type of canapé per flat except when the event is for numbers less than 30. In this instance flats will be mixed though vegetarian items will be kept separate from meat and fish.

<table>
<thead>
<tr>
<th>5 cold canapés</th>
<th>£7.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 hot and cold canapés</td>
<td>£10.10</td>
</tr>
<tr>
<td>Dessert canapés selection</td>
<td>£7.75</td>
</tr>
</tbody>
</table>

Cold canapés
Spicy chicken basil panier
Smoked salmon and cream cheese in a tomato tart
Parma ham and red onion chutney on hazelnut toast
Quail egg, black pepper and pancetta on oatcake
Parmesan sable and red pepper tapenade V
Chilli chickpea on rye V
Sun blush tomato on crostini V
Bocconcini and herb bonbon with pesto mayo dip V
Frico crisps with pepper, cucumber and carrot remoulade V
Crushed avocado and mascarpone cheese with red pepper on tortilla crisp V
Brie brule tart V

Hot canapés
Wasabi king prawn
Creole crab cake with crème fraiche
Deep fried cod cheeks with tartare sauce
Smoked haddock risotto fritter
Crispy lemon yoghurt thyme chicken
Mini cottage pie
Rare beef in a mini Yorkshire with English mustard
Bocconcini and herb bonbon with pesto mayo dip V
Welsh rarebit tart V
Vegetable quiche V
Brie brule tart V
Wild mushroom, roast garlic and thyme bouchees V

Dessert canapés
The chef will provide a selection of mini desserts and fruits

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Cocktails
Add a cocktail to your canapé event:

- Long cosmo £6.50
- Moscow mule £4.25
- Harvey wallbanger £6.50
- Coconut and peach twist £4.25
- Dark and stormy £4.25
- Long island tea £9.00

Further choices available, please ask!

‘Just to add that the event was a great success for those who attended. The mulled wine, both alcoholic and non-alcoholic was delicious’.

STUDENT SUPPORT December 2016
Warwick Food and Drink

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Wine list
The following list is a selection of wines available, please ask if you cannot see what you are looking for.
When you order alcohol, glasses will be provided

White
Chile - Pais de Poetas Sauvignon Blanc £16.95
Chile - Fairtrade La Fonda Sauvignon Blanc £21.95
Italy - Pinot Grigio Alverdi £18.50

Rosé
Spain - Camina Rosado £16.95

Red
Chile - Pais de Poetas Merlot £16.95
Chile - La Fonda Cabernet Carmenere £21.95
Italy - Sangiovese Alverdi £18.25

Sparkling wine
France - Robe d’Or Sparkling Wine Brut NV £19.95
France - Saumur Sparkling Wine La Grande Marque £26.95
Italy - Prosecco La Pieve £22.75

Staff costs
If you would like your event staffed we require 7 working days’ notice, please call to discuss your requirements and plans or for a quote.
To give you an idea on cost, where you have 50 guests or less we would recommend a minimum of one member of staff at a cost of £50.00. This allows for approximately 3 hours of cover and includes set up, service and clear down subject to the area being available.
Based on your plans, should it be necessary an additional hour per member of staff would cost £15.00.

Corkage from £2.50
Where agreed in advance you are welcome to supply your own alcoholic drinks purchased from Rootes Grocery Store. This is based on a set price for everyone attending and includes glassware, set up, clearance and recycling.
Please refer to the University Alcohol policy on our website, when considering this option: http://www2.warwick.ac.uk/services/foodanddrink/faqs/alcoholpolicy/

Glass hire (only) per glass £0.50
Includes delivery, collection and washing of glasses.
Does not cover removal and recycling of empty bottles.

Staffing
Certain locations on campus such as the Arts Centre must be staffed, please speak to your event organiser.
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Terms and conditions

Payment
All prices are per person and are correct as of January 2017.

Invoices can be settled by internal cost code or by raising an external invoice. Such invoices will be subject to VAT at the standard rate.

Delivery charges
Delivery is free Monday to Friday for all orders over £20.00.

Over the weekend or outside of these times a charge will be applied, this will be advised at time of booking.

Equipment
All equipment remains the property of Warwick Food and Drink. Any returnable items not available for collection will be charged for as follows:

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
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<tbody>
<tr>
<td>Urn</td>
<td>£35.00</td>
</tr>
<tr>
<td>Flask</td>
<td>£25.00</td>
</tr>
<tr>
<td>Crockery per item</td>
<td>£2.00</td>
</tr>
</tbody>
</table>

Alcohol policy
Anyone organising an event on campus which involves the provision and consumption of alcohol or licensable activity will need to take steps to ensure that all participants act appropriately in line with the licensing objectives. The full alcohol policy is available on our website.

Weekend, bank holiday and out of hours events
10 working days’ notice is required for all weekend, bank holiday events and deliveries before 8.00am and after 6.00pm to guarantee delivery. Weekend bookings made with less than 5 working days’ notice will also be subject to the late booking fees quoted in addition to those quoted below:

<table>
<thead>
<tr>
<th>Number of People</th>
<th>Late Booking Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less than 50</td>
<td>£25.00</td>
</tr>
<tr>
<td>Over 50</td>
<td>£50.00</td>
</tr>
<tr>
<td>Over 100</td>
<td>£100.00</td>
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</tbody>
</table>

Late bookings
From experience we know that you may occasionally need to make a booking at the last minute, we have therefore prepared menus to cater for these situations, please contact us for further details.

An administration charge may be levied whenever a new order or significant amendment is undertaken with less than 2 working days’ notice:

<table>
<thead>
<tr>
<th>Number of People</th>
<th>Administration Charge</th>
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<tbody>
<tr>
<td>Less than 50</td>
<td>£25.00</td>
</tr>
<tr>
<td>Over 50</td>
<td>£50.00</td>
</tr>
<tr>
<td>Over 100</td>
<td>£100.00</td>
</tr>
</tbody>
</table>

We advise that your numbers are finalised and your order is updated prior to the automatic deadlines stated below becoming effective:

<table>
<thead>
<tr>
<th>If your event is on:</th>
<th>Details must be finalised by:</th>
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<tbody>
<tr>
<td>Monday</td>
<td>Thursday before 12.00 noon</td>
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<tr>
<td>Tuesday</td>
<td>Friday before 12.00 noon</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Monday before 12.00 noon</td>
</tr>
<tr>
<td>Thursday</td>
<td>Tuesday before 12.00 noon</td>
</tr>
<tr>
<td>Friday, Saturday or Sunday</td>
<td>Wednesday before 12.00 noon</td>
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</tbody>
</table>

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Terms and conditions continued

Cancellation charges
We understand that you may occasionally need to cancel or amend orders. If so we only ever charge for costs that we cannot recoup. Such costs are dependent upon order periods required by suppliers and will be advised at time of cancellation. The following is a guide to cancellation charges applicable to everyday requirements, bookings for significant numbers and bespoke events will differ:

2 or more full working days’ notice
No charge

24 hours’ notice
Full charge for food and any pre booked staffing requirements, no charge for drinks

Same day notice
Full charges apply

Packed lunches
Less than 2 working days, full charges for sandwiches apply

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