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
£2.80 (2.30 crockery)
Freshly brewed coffee and hot water with your choice of tea pigs (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.
* served in mugs; cups and saucers are available on request

Tea, coffee & infusions
£1.80 (£1.30 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
£1.40 (£1.90 crockery)
Freshly brewed coffee, hot water, tea bags and decaffeinated coffee sachets 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.

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Cold choices
Mineral water 750ml
£1.75
Still or sparkling
1 bottle is sufficient for 4 servings

Fruit juice litre
£2.40
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

Frobishers ‘fusion’ still juices
£2.75
Apple and mango, orange and passion fruit
or apple and raspberry

Fentimans sparkling
£2.75
Rose lemonade, Victorian lemonade,
elderflower or cherry cola

Franklin sparkling
£2.75
Apple and rhubarb, dandelion and burdock,
lemon and elderflower or strawberry and
raspberry

Fizzy Vimto
£2.00

Breakfast items
5 working days’ notice required.

Bacon and sausage batches
£2.75
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
£5.95

Finger buffet
£7.95
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.

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 us to supply a selection of Lime and coriander, Barbecue, Tikka or Brazilian chipotle

Southern fried chicken strips

Spicy butternut and quinoa bite V

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

Dill pickle spears 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, chilli cheese, curried egg mayonnaise

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

Cheese and pickle bonbons V

Artisan sausage roll

Crispy salmon bites with tartare dip

Lemon grass prawns

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, spicy butternut and quinoa bite, marinated carrot ribbons

Choose up to 3 accompaniments from the selection:

- Salad leaves V
- Cucumber V
- Cherry tomatoes V
- Beetroot, red onion, carrot and cashew nut salad V
- Mixed peppers 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, spicy butternut and quinoa bite, marinated carrot ribbons

*Choose up to 3 accompaniments from the selection:

- Salad leaves V
- Cucumber V
- Cherry tomatoes V
- Beetroot, red onion, carrot and cashew nut salad V
- Mixed peppers 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:

- Treacle tart
- Rhubarb and strawberry cheesecake GF
- Hummingbird cake
- 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
Warwick Food and Drink

Delivered to you menu 2017

Simple hot fork buffet
£10.50
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.

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

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

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Warwick Food and Drink

Delivered to you menu 2017

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:
Treacle tart
Rhubarb and strawberry cheesecake GF
Hummingbird cake
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: £2.00
Simply cheese on white V
Egg mayonnaise on white V
Chicken tikka on white
Simply ham on white
Tuna mayonnaise on white

Option 2: £2.35
Bacon, lettuce and tomato on malted
Ham and cheddar cheese

Option 3: £2.55
Double cheese and chive savoury on oatmeal V
Double egg and cress on malted V
Cheddar gorge and mango on malted V

Option 4: £2.85
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: £3.15
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 £1.25

Packed lunch pre bagged standard £6.40
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

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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.
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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.

- **5 cold canapés** £8.95
- **5 hot and cold canapés** £12.00
- **Dessert canapés selection** £8.95

**Cold canapés**
- Spicy houmous in a basil panier V
- Smoked salmon and cream cheese tomato tart
- Quail egg, black pepper and pancetta oatcake
- Parmesan sable with avocado mousse V
- Sun blush tomato on crostini V
- Crayfish and crab remoulade pastry cup
- Bocconcini and herb bonbon with pesto mayo dip V
- Aubergine and sweet red pepper on rye V
- Feta and chilli pineapple tart V
- Apple and stilton cup V

**Hot canapés**
- Lemon grass king prawns
- Pea and pine nut arancini V
- Karaage chicken
- Mini cottage pie
- Beef mini Yorkshire with horseradish
- Wild mushroom mini Yorkshire with tahini V
- Bocconcini and herb bonbon with pesto mayo dip V
- Chicken tikka nann
- Vegetable quiche V
- Mini jacket potato with chutney and cheese V

**Dessert canapés**
The chef will provide a selection of 5 bite size sweet desserts

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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 Vetriano
£18.95

Rosé
Spain - Camina Rosado
£16.95

Red
Chile - Pais de Poetas Merlot
£16.95
Chile - La Fonda Cabernet Carmenere
£21.95
Italy - Sangiovese Vetriano
£18.95

Sparkling wine
France - Jules Larose Brut
£19.95
France - Saumur Sparkling Wine La Grande Marque
£26.95
Italy - Prosecco Extra Dry DOC
£23.75

Staffing
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. Note, certain locations on campus such as the Arts Centre must be staffed.

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.

Event numbers
Consideration should be given regarding the total number of guests booked to attend your event. Where the number of guests booked to attend differ considerably from the number of guests actually attending the event, additional charges may be incurred to cover staffing costs.
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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. All external invoices will be subject to VAT at the standard rate. Internal invoices for all wine and drinks (excluding tea, coffee, fruit juice, mineral water and canned soft drinks) are 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>
</tr>
</thead>
<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.

Bank holiday events
10 working days’ notice is required for all bookings that take place on a bank holiday and a surcharge will apply as follows:

<table>
<thead>
<tr>
<th>Number of People</th>
<th>Surcharge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less than 50</td>
<td>£50.00</td>
</tr>
<tr>
<td>Over 50</td>
<td>£100.00</td>
</tr>
<tr>
<td>Over 100</td>
<td>from £150.00</td>
</tr>
</tbody>
</table>

Weekend and out of hours events
10 working days’ notice is required for all deliveries in the evening and weekend. Otherwise subject to the late booking fees quoted in addition to below:

<table>
<thead>
<tr>
<th>Number of People</th>
<th>Surcharge</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>from £100.00</td>
</tr>
</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>Surcharge</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>
</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>Day</th>
<th>Deadline</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Thursday before 12:00 noon</td>
</tr>
<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>
</tr>
</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

Event numbers
Where the number of guests booked to attend an event differ considerably from the number of guests actually attending the event, additional charges may be incurred to cover staffing costs.