



UNIVERSITY OF  
**STIRLING**

# Hospitality Brochure



sodexo

  
healthy living  
award  
the sign of healthier food

# Introduction

The University of Stirling, working in partnership with Sodexo, is committed to delivering high quality catering services which meet all your hospitality needs.

Sodexo Head Chef, David Ward has produced bespoke hospitality menus. David is committed, where possible, to ensuring that fresh ingredients & local produce are used in all food prepared on campus. In addition all coffee served is triple certified (Fairtrade, Organic & Rainforest Alliance)

Sodexo's hospitality team, headed up by Hospitality Manager, Ben Genese, ensures that all catering is delivered in a timely & professional manner.

Complementing the catering service provided by Sodexo, the University's Commercial Operations team will, as always, co-ordinate all aspects of your hospitality request.

Should you wish to make a booking or discuss any aspects of the hospitality menus or service, please contact Commercial Operations on ext 7140 or email [como1@stir.ac.uk](mailto:como1@stir.ac.uk).



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# Tea & coffee breaks

**Hot Chocolate** £1.80

**Tea & Coffee** £1.95  
Triple certified (Fairtrade, Organic, & Rainforest Alliance)

**The Traditional**  
Tea, coffee & biscuits £2.15

**The Chocolate Dunker** £2.25  
Tea, coffee & chocolate biscuits

**The Scottish** £2.25  
Tea, coffee & freshly made shortbread

**The Get up & Go** £2.25  
Tea, coffee & healthy cereal bar

**The Home Comforts** £2.60  
Tea, coffee & freshly baked mini tray bakes

**The Americana** £2.70  
Tea, coffee & mini muffin

**The Danish** £2.70  
Tea, coffee & freshly baked mini Danish

## The Hot Ones

(Minimum of 6 persons)

Tea, coffee & hot scrambled egg roll (v) £3.60

Tea, coffee & hot sausage roll £3.80

Tea, coffee & hot bacon roll £4.15





## Beverages

<b>Strathmore Mineral Water Sparkling or Still (1ltr)</b>	<b>£3.00</b>
Suitable for 4 persons	
<b>Strathmore Mineral Water Sparkling or Still (330ml)</b>	<b>£1.55</b>
Suitable for 1 person	
<b>Selection of Bottled Chilled Drinks</b>	<b>£1.80</b>
Diet Coke, Coke, Coke Zero, Fanta Orange, Fanta Lemon	
<b>Orange, Apple or Cranberry Juice Jug 1ltr</b>	<b>£4.20</b>
Suitable for 4 persons	
<b>Old Fashioned Squeezed Lemonade Jug 1ltr</b>	<b>£5.00</b>
Suitable for 4 persons	

## Wine & wine receptions

### Red

House red £11.45 per bottle

### White

House white £11.45 per bottle

### Rosé

House rosé £11.45 per bottle

Wine receptions from £5.00 per person

- Wine and Nibbles

Canapé receptions available on request



# Sandwich platters for 4



## Platters available

Please select from the following choices:

### Nice & Easy

Dolphin friendly low fat tuna mayo  
Free range low fat egg mayo (v)  
Savoury cheese (v)  
Just turkey

£10.65

### Plain & Simple

Just Ham  
Egg salad (v)  
Sliced Lockerbie cheddar with tomato (v)  
Dolphin friendly low fat tuna mayo

£10.65

### Vegetarian (v)

Sliced French brie with cranberry & wild rocket leaf (v)  
Guacamole, sun blush tomato with coriander & baby gem leaf (v)  
Hummus & roasted vegetables with baby spinach (v)  
Spiced bean pate with soft herbs & mizuna leaf on tomato bread (v)

£12.40

### Classic

BLT with maple syrup mayo  
Chunky chopped egg & mustard cress (v)  
Chicken & chive mayo in low fat mayo  
Dolphin friendly low fat tuna mayo with sliced cucumber

£12.95

### Summer Sandwich Platter

Thai chicken wrap with sweet chilli dressing  
Smoked turkey and cranberry pretzel roll with rocket leaf  
Ayrshire shaved ham salad with Arran mustard & low fat soft cheese on a mini bagel  
Mini roll filled with free range egg salad and watercress (v)

£12.95

Add in soup (v) to any of our sandwich platters for only £1.60 per person

# Sandwich platters for 5



## Platters available

Please select from the following choices:

### Taste of the Americas

£16.05

Mini bagel with pastrami, Dijon mustard, low fat mayo, sliced gherkin, onion marmalade & wild rocket leaf  
Mexican chicken, sour cream, salsa & guacamole in a floured tortilla  
Smoked turkey BLT bagel  
New Orleans BBQ vegetables wrap (v)  
Mexican mixed beans with salsa & coriander in a tomato wrap (v)

### Taste of Europe

£16.05

Sliced chicken Caesar on focaccia roll  
Sliced French brie with cranberry & rocket (v)  
Serrano ham, roasted peppers, black olive paste, green leaf on olive bread  
Roast Highland beef with Arran mustard & mixed leaves on soft grain  
Sliced free range egg salad with baby spinach on wholemeal bread (v)

Add in soup (v) to any of our sandwich platters for only £1.60 per person

# Working lunches

**Working lunch 1** **£7.15 per person**

Selection of freshly prepared sandwiches  
Low fat chicken mayo on soft grain  
Dolphin friendly low fat tuna mayo  
Free range egg & low fat mayo (v)  
Fresh fruit  
Orange juice & mineral water  
Tea & coffee

**Working lunch 2** **£7.15 per person**

Selection of freshly prepared sandwiches  
Just ham  
Just turkey  
Sliced Lockerbie cheddar with tomato (v)  
Fresh fruit  
Orange juice & mineral water  
Tea & coffee

**Working lunch 3** **£9.70 per person**

Mini bagel filled with goats cheese fondant, cracked black pepper,  
balsamic onions with red chard (v)  
Mini roll filled with chicken salad  
Vegetable tikka wrap (v)  
Fresh fruit  
Orange juice & mineral water  
Tea & coffee

**Working lunch 4** **£9.70 per person**

Highland beef salad sandwich on onion bread  
Sliced French brie with cranberry & rocket sandwich on artisan diamond (v)  
North Atlantic prawns bound in a low fat Marie Rose sauce on  
multi-seed baguette  
Smoked turkey & coleslaw on pretzel bread  
Oriental noodle salad with mixed greens, chicken & sesame dressing salad  
Fresh fruit  
Orange juice & mineral water  
Tea & coffee

**Summer working lunch** **£8.40 per person**

Mini bagel filled with Scottish smoked salmon, cucumber &  
lemon crème fraiche  
Mini roll filled with Highland roast beef salad and mixed leaf  
Chargrilled Mediterranean vegetables in tomato and pesto dressing in pressed  
ciabatta roll (v)  
Greek style salad with marinated feta cheese  
Fresh fruit basket  
Old fashioned squeezed pink lemonade & mineral water  
Tea & coffee

**Add in soup (v) to any of our working lunches for only £1.60 per person**





## Bento box Working lunch

### Bento box

£9.90 per person

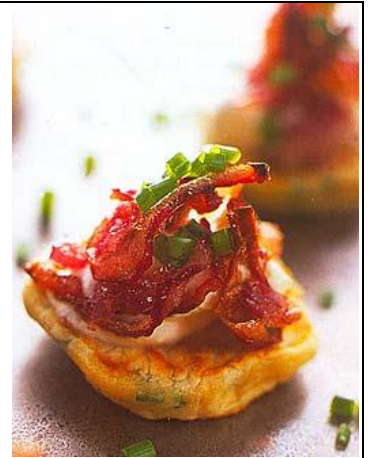
The bento box allows each person attending your meeting to enjoy their very own specially prepared lunch.

Bento boxes are an ideal way to ensure that you enjoy a tasty working lunch with the minimum amount of disruption to your meeting. Our Chef will provide a selection of sandwiches & add a variety of delicious accompaniments & will be served with mineral water, tea & coffee.

**Vegetarian** and Special Diet\*, options are also available.

**\*Please refer to *Some Notes of Guidance* section for further information on Special Diets.**

# Finger buffets



## Finger buffet 1

£10.25 per person

Selection of freshly made sandwiches on a variety of breads with vegetarian options  
Tandoori chicken skewers with natural yoghurt & cucumber dipping sauce  
Brie & sticky onion tartlet (v)  
Garlic & thyme bruschetta topped with roasted Mediterranean vegetables & basil purée (v)  
Fresh fruit basket  
Tea, coffee & mineral water

## Finger buffet 2

£10.25 per person

Selection of freshly made sandwiches on a variety of breads with vegetarian options  
Creamed chicken liver pâté & chutney on a crisp crouton  
Sweet chilli king prawn in a cucumber cup  
Char-grilled vegetable tartlet with tomato dressing (v)  
Fresh fruit basket  
Tea, coffee & mineral water

## Finger buffet 3

£11.45 per person

Selection of freshly made sandwiches on a variety of breads with vegetarian options  
Mexican chicken with avocado, salsa & sour cream  
Spinach, spring onion & leek quiche (v)  
Parma ham & buffalo mozzarella on garlic & thyme bruschetta  
Cream cheese & cucumber mini savoury scone (v)  
Selection of mini tray bakes  
Tea, coffee & mineral water

## Finger buffet 4

£12.55 per person

Selection of freshly made sandwiches on a variety of breads with vegetarian options  
Hand made filo parcel with seasoned couscous (v)  
Moroccan spiced salmon  
Herbed onion & bacon tart with free range egg custard  
Cherry tomato, olive & cherry mozzarella skewer with red pesto & cracked black pepper (v)  
Spinach & mushroom duxelle turnover  
Fresh fruit salad  
Tea, coffee & mineral water

# Cold Fork buffets



## Cold fork options

**£13.05**

**Please choose three from the following options**

- Peppered beef on tomato & red onion salad
- Sliced roasted lemon & thyme chicken
- Honey roast Ayrshire ham
- Shaved smoked turkey
- Poached Scottish salmon with lemon & chive low fat mayo
- Dolphin friendly tuna nicoise

**Please choose five from the following options**

- Greek salad with marinated feta cheese (v)
- Cous cous salad with cucumber, red onion, spring onion with parsley, mint & lemon (v)
- Thai noodle salad with sesame & soya dressing (v)
- Penne pasta with spiced tomato & basil sauce with cherry tomatoes & red onion (v)
- Provençal vegetable salad with balsamic dressing (v)
- Caesar salad with ciabatta croutons & grated parmesan
- New potato salad with cracked black pepper, chives & sour cream (v)
- Indian spiced rice salad (v)
- Herbed bean salad with garlic & marinated plum tomatoes (v)
- Green leaf salad

**Please choose 2 of the following**

- Fresh fruit salad with vanilla whipped cream
- Selection of cheeses with cheese biscuits & seasonal fruit chutney
- Selection of mini tray bakes
- Selection of whole fruit

Included in the buffet are warm buttered new potatoes & freshly baked sliced bread

Based on minimum number of 10 persons

# Hot Fork buffets

## Hot fork options



Please choose 1 of the following hot combinations,  
& 2 salads from the list below

Haggis neeps & tatties with a whisky sauce  
Vegetarian haggis, neeps & tatties with a whisky sauce (v) £12.60

Chicken curry  
Vegetable curry (v)  
Served with steamed rice £14.40

Minced beef lasagne  
Vegetable lasagne (v)  
Served with garlic bread & side salad £15.50

Chicken & mushroom fricassée with button onions  
Mushroom fricassée with button onions (v)  
Served with creamed mash potatoes £16.05

Stir fried sweet chilli chicken with Asian vegetables  
Sweet & sour vegetables (v)  
Served with egg fried rice £16.95

Highland beef & root vegetable casserole  
Mixed bean chilli (v)  
Served with steamed rice £17.20

Greek salad with marinated feta cheese (v)  
Cous cous salad with cucumber, red onion, spring onion with parsley, mint & lemon (v)  
Penne pasta with spiced tomato & basil sauce with cherry tomatoes & red onion (v)  
Provencal vegetable salad with balsamic dressing (v)  
Caesar salad with ciabatta croutons & grated parmesan  
New potato salad with cracked black pepper, chives & sour cream (v)  
Indian spiced rice salad (v)

Add a sweet to your hot fork buffet at the following costs

Crème brûlée £2.90  
Vanilla pannacotta £2.90  
Strawberries & cream £3.40  
Fresh fruit salad with vanilla whipped cream £2.90  
Selection of mini tray bakes £1.80  
Selection of gateaux £1.80  
Selection of whole fruit £1.45

Based on minimum number of 20 persons.

## Some Notes of Guidance

To help us provide quality services please note the following:-

### Hospitality Requests

All hospitality requests should be made by contacting Commercial Operations at [como1@stir.ac.uk](mailto:como1@stir.ac.uk) or by telephoning 01786 467140 (Ext 7140 for internal contact)

### Terms and Conditions

Hospitality requests associated with a conference or an event booking will be covered by our Conferences & Events Terms and Conditions.

For hospitality requests associated with University Room Bookings please refer to our Frequently Asked Questions.

### PRICES

Prices valid until 30 September 2012.

All prices within the hospitality brochure are exclusive of VAT. Where applicable VAT will be applied at the prevailing rate.

### Special Diets

We are delighted to cater for any special dietary requirements. Special dietary requirements must be advised at the time of booking.

### Additional Information

- Vegetarian options are denoted with (v)
- Halal certified chicken is available
- Traces of nuts may be found in some of our products
- If you have any allergy concerns please do not hesitate to contact a member of our team.
- All of our products are subject to availability and seasonality

### Gluten Intolerance

From 1 January 2012, new EU rules have placed more stringent controls on the labelling of foodstuff which, prior to the implementation of the new legislation, could have been labelled as 'gluten free'.

Under the new rules, only foodstuffs containing a maximum of 20 parts per million (ppm) of gluten may be labelled as 'gluten free' (previous maximum was 200ppm). The new legislation also stipulates a maximum of 100ppm for products to be labelled as 'very low gluten'.

The new regulations mean that Sodexo, the University's catering partner, is no longer able to make the claim that menu items produced on site are 'gluten free'. Any bought in, pre-prepared foods labelled as 'gluten free', can still be sold as such provided no further alterations are made to the meal once served on the plate and provided that any potential cross contamination of ingredients is avoided.

## **Challenge 25**

### Background

Anyone who has purchased alcohol in a bar, restaurant or any of the major supermarket or off licence chains since October of last year will likely have noticed the Challenge 25 policy now adopted by these organisations.

Challenge 25 is a mandatory condition, by law, for all of Scotland's 15,000 licensed premises. It requires operators and their staff to ask those customers who look twenty five years or younger to produce identification proving that they are aged eighteen or over before they will be allowed to make a purchase of alcohol.

### Challenge 25 & The University of Stirling

Under the University's alcohol licensing requirements, Sodexo, the University's catering partner, is now required to ensure that it complies with the Challenge 25 legislation for all internal and external hospitality bookings.

Where alcohol forms part of a hospitality delivery on campus, Sodexo are required to ensure that, if the person taking delivery of the food and drink looks under 25 years of age, that person provides proof that they are over 18. All departments booking hospitality are asked to ensure that individuals likely to be taking delivery of alcohol are able to provide proof of age should they be asked to do so. Where proof of age cannot be provided this may result in the alcohol element of a booking having to be retained by Sodexo and, should a re-delivery require to be made, possible additional delivery charges being incurred.

Further details of the Challenge 25 legislation can be found by clicking [here](#).