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Our Welcome

Introducing our new hospitality brochure...

Welcome to our new exciting range of menus available for all your catering needs.

Under Sodexo's experienced Hospitality Manager, a dedicated professional team ensures that all catering is delivered on time and to your requirements.

Our new brochure contains suggestions for all your hospitality and event needs from our refreshment offerings through to our speciality menus.

Should you require a bespoke menu or service, or wish to discuss your event further please contact the Hospitality Manager at:

hospitality.bookings@bcu.ac.uk.

All orders MUST be placed using our new and improved booking system which can be found by visiting our ordering page at:

<https://www.sodexo-ordering.com/BirminghamCityUniversity>.

Booking requests outside our normal delivery hours, bespoke catering requests and orders for over 100 guests will require confirmation from the Hospitality Manager.

If you require service staff to support your event please contact the on site catering office to obtain costs.

Neil Atkins



Executive Chef

A skilled professional with an innovative approach to dining. Neil Comes to Sodexo at Birmingham City University having presided over the Ryder Grill at the iconic Belfry Hotel. Prior to that Neil worked as Chef de Cuisine at the Fairlawns Hotel and Spa; a boutique hotel with a 2 rosette restaurant which Neil retained for seven years through his dedication and passion for food.

Our Refreshments

HOT DRINKS

Tea and Fairtrade coffee	£1.20
<i>Including a selection of herbal teas and de-caffeinated coffee</i>	
Tea, coffee with biscuits	£1.60
Tea, coffee with seasonal sliced fruit	£2.60
Tea, coffee with mini pastries	£2.60
Tea, coffee with chef's homemade scones (served with jam and cream)	£3.50

COLD DRINKS

Water STILL 1L	£1.95
Water SPARKLING 1L	£1.95
Selection of carbonated drinks e.g. Cola 500ML	£1.35
Classic orange juice 1L	£2.50
Classic apple juice 1L	£2.50
Tropicana orange juice 1L	£3.50

Please note that these items are subject to a £10 minimum spend.

Prices quoted above are per person.



Aspretto

Great coffee that does great things

100% Fairtrade arabica beans

100% organic certified



Our Sweet Treats

BREAKFAST PASTRIES

Fresh baked mini pastries - 2 per person	£1.60
<i>A selected assortment of mini pastries which may include Pain au Chocolate, Cinnamon swirl, Croissant, Pecan Twist</i>	
Flowerpot muffin selection - 1 per person	£1.20
<i>A selected assortment of muffins</i>	

BREAKFAST

Served with a selection of sauces

Egg & English muffin	£1.10
Sausage & English muffin	£1.50
Bacon & English muffin	£1.65

SEASONAL FRESH FRUIT

Sliced fruit platter - 5 people	£7.50
Classic whole fruit bowl - 5 pieces of seasonal fruit	£3.50
Individual fruit pots	£1.85

SWEET TREATS

Mini cakes - 2 per person	£1.95
Mini scones and jam - 2 per person	£1.95
Lemon, chocolate or fruit tartlet - 1 per person	£1.95
Traditional flapjack or chocolate brownie - 1 per person	£1.95
Lyell's dessert wrapped biscuit selection - 2 per person	£0.55
<i>Orange marmalade, banana butterscotch, Chocolate chunk & pecan, ginger & rhubarb, apple & blackcurrant and lemon curd</i>	
Premium biscuit selection - 2 per person	£0.95
<i>100% butter shortbread, in orange marmalade, stem ginger, orange with milk choc chip, and cocoa & hazelnuts.</i>	
Afternoon tea	£6.75
<i>Fairtrade Tea, sandwiches, homemade cakes & scones served with jam & clotted cream</i>	

Please note that these items are subject to a minimum order of 5 guests.

Prices quoted above are per person.

Our Sandwich Platters

CLASSIC SANDWICH PLATTERS

Classic meat sandwich platter £3.75

Assorted selection which may include; Chicken Salad, BLT, Yorkshire Ham Salad, Lincolnshire Sausage Breakfast, Tuna Salad, Coronation Chicken, Egg Mayonnaise & Bacon, Chicken & Sweetcorn

Classic vegetarian sandwich platter £3.75

Assorted selection which may include; Mature Cheddar Ploughmans, Cheese and Tomato, Egg Salad

PREMIUM SANDWICH PLATTERS

Premium meat sandwich platter £4.75

Assorted selection which may include; Hot Smoked Salmon & Dill, Scottish Beef & Horseraddish, Chicken & Slow Roast Tomato

Premium vegetarian sandwich platter £4.75

Assorted selection which may include; Free Range Double Egg, Mozzarella, Tomato & Basil Pesto,

PLATINUM SANDWICH PLATTERS

Platinum mixed sandwich platter £5.95

Assorted selection which may include; BLT, Ham & Tomato, Beef & horseradish, NY beef pastrami & Chicken salad

Platinum vegetarian sandwich platter £5.95

Assorted selection which may include; Cheese & pickle, egg mayo & tom, cheese & onion, Cream cheese & cucumber, cheese & tomato

PACKED LUNCH

(packed in a handy bag for groups on the go) £5.75

Our packed lunches include: A packaged sandwich/sub roll, a bottle of still water, a packet of crisps, a piece of fruit and a chocolate bar

GLUTEN FREE PLATTERS

Selection of gluten free wraps, rolls and individual salad pots
£4.75

*Please note that these items are subject to a minimum order of 5 guests.
Prices quoted above are per person.*





Our Grazing Platters

Our sharing boards are designed to offer a change from the traditional finger buffet. These platters offer a modern twist on some classic favourites.

ANTI-PASTI GRAZING PLATTER **£7.95**

Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oil and balsamic vinegar

Selection of cured meats & ham
Marinated olives & cornichons
Sun-blushed tomatoes
Artichoke hearts

VEGETARIAN GRAZING PLATTER **£7.95**

Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oil and balsamic vinegar

Grilled Mediterranean vegetables
Hummus & tzatziki dip
Marinated olives & cornichons
Sun-blushed tomatoes
Artichoke hearts

PLOUGHMAN'S GRAZING PLATTER **£8.25**

Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oil and balsamic vinegar

Selection of British & continental cheeses
Pork & apple pie
Pickled onion
Pickles

WORLD GRAZING PLATTER **£9.25**

Served with a selection of artisan breads & mixed leaf salad with extra virgin olive oil and balsamic vinegar

Indian savoury selection with Raita dip
Thai dim sum with ginger & soy dip
Goats cheese & red onion tart
Marinated chicken skewer & pesto salsa verde
Thai fishcakes with a dipping sauce

Please note that these items are subject to a minimum order of 5 guests.

Prices quoted above are per person.

Our Bites & Nibbles

Nachos with a choice of dip; salsa or sour cream	£1.10
Gourmet Kettle Crisp	£1.00
Marinated Olives	£1.10
Mini Salted Pretzels	£1.00
Sweet/Salted Popcorn	£1.00
Vegetable crisps	£1.30
Mixed herb savoury snacks	£1.50
Cheeseboard: Selection of British Cheeses, water biscuits, seasonal chutneys, pickles, grapes and celery	£3.75

Please note that these items are subject to a minimum order of 5 guests.

Prices quoted above are per person.



Fairtrade

Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. Our Aspretto coffee is 100% Fairtrade and 100% organic.

Marine Stewardship Council

28% of the world's fish stocks are overfished or depleted. The Marine Stewardship Council (MSC) ecolabel guarantees that your fish came from an independently-certified fishery employing sustainable, environmentally friendly and effective management practices. Sodexo UK is proud to be the first caterer worldwide to get all of its restaurants MSC certified.



Our Fork Buffet

HOT SELECTION

£15.50 per person

*(Please choose two items from the list below either meat, fish or vegetarian.
Served with two salads and one dessert)*

MEAT

Thai red beef curry with steamed rice

Lamb, Dhansak with steamed rice

Chicken and woodland mushrooms in a grain mustard sauce
served with new potatoes

FISH

Haddock Fish Pie

Grilled Cod with a Herb & Lime Crust

VEGETARIAN

Teriyaki vegetable stir-fry with tofu

Spinach, butternut squash and chick pea tagine

Roasted root vegetables

SALADS

Coleslaw, dressed with yoghurt

Potato, spring onion & watercress salad (v)

Cucumber Salad (v)

Heritage Tomato Salad (v)

Our chef may make substitutions in line with seasonal availability

DESSERT

Chef's cake wedge

Vanilla Pannacotta

Dark Chocolate torte

Dark Chocolate brownie with cream

*Please note that these items are subject to a minimum order of 15 guests.
Prices quoted above are per person.*

Our Finger Buffet

COLD SELECTION

Why not add a few of our cold finger buffet items to your sandwich buffet

Sweet Chilli Chicken Skewers	£1.50
Marinated Chicken Skewer with a pesto salsa Verde	£1.50
Lemon Salmon Skewers	£1.50
Indian Spiced Samosas (v)	£1.50
Mini Onion Bhaji (v)	£1.50
Tomato, Mozzarella & Basil Bruschetta (v)	£1.50
Mini Beef Sliders	£1.50
Chefs Mixed salad (v)	£1.00
Seasonal Coleslaw (v)	£1.00

Please note that these items are subject to a minimum order of 5 guests.

Prices quoted are per person.



Red Tractor

Red Tractor covers all aspects of the supply chain from farm to fork. This includes food safety and hygiene, animal welfare, and environmental protection. The logo is not just about Farm Assurance. Standards must be met at every critical link in the supply chain. All of our British fruit, vegetables, milk and cream are Red Tractor certified



Our Bowl Food

*Ideal for when you wish to serve your guests something a little more substantial. Choose from our selection of delicious home-made dishes for your party of 25.
Parties of more than 25 guests are able to select from the selections below.*

£7.50 per person

MEAT

Lamb, leek and sweet potato shepherd's pie
Rare breed pork sausage & mash
Thai green chicken curry
Slow cooked shin of beef

FISH

Seafood pasta with Chervil

VEGETARIAN

Vegetable Gratin
Wild mushroom stroganoff

DESSERT

Lemon posset
Bitter chocolate mousse
Rhubarb and brown sugar meringue mess

*Please note that these items are subject to a minimum order of 25 guests.
Prices quoted above are per person.*





Our Canapē Selection

Please select four options.

£6.00 per person

VEGETARIAN SELECTION

Chestnut, mushroom and sesame cone
Goats cheese, red pepper on pumpernickel toast
Feta and roasted vegetable crostini

MEAT SELECTION

Parma ham wrapped figs
Smoked Chicken Caesar tart
Mini Lamb kofta with mint yoghurt
Rare beef crostini

FISH SELECTION

Lemon & Chilli Prawns
Mini smoked salmon and cream cheese blini
Prawn cocktail in a tomato cup

DESSERT SELECTION

Mini chocolate fudge brownie
Lemon Meringue Tartlet
Assorted selection of mini macaroons
Mini Petits fours

Please note that these items are subject to a minimum order of 10 guests.

Prices quoted are per person.

Our Formal Dining

Please select one dish from each course in order to create your menu.

£25.00 per person

STARTERS

Mushroom and tarragon soup (v)

Warm black pudding salad

MAIN COURSE

Lemon & Thyme roasted chicken

Basil Gnocchi, slow roasted tomatoes and rocket (v)

DESSERT

Vanilla Pannacotta

Fresh fruit salad

Tea and coffee

Please note that these items are subject to a minimum order of 25 guests.

Prices quoted above are per person.



Our Formal Dining

Please select one dish from each course in order to create your menu.

£30.00 per person

STARTERS

Vine tomato tarte tatin, rocket, parsley dressing (v)
Smoked haddock risotto

MAIN COURSE

Sea trout, potato cake, samphire, cockle sauce
Roasted breast of duck

DESSERT

Basil Crème Brulee
Strawberry Eton Mess with shortbread biscuit

Tea, Coffee & Petits fours

Please note that these items are subject to a minimum order of 25 guests.

Prices quoted above are per person.



Rainforest Alliance

The Rainforest Alliance works to conserve biodiversity and promote the rights and well-being of workers, their families and communities. Their work is based on keeping forests standing by ensuring that it remains profitable for businesses and communities to do so.



Our Formal Dining

Please select one dish from each course in order to create your menu.

£35.00 per person

STARTERS

Fig, Parma ham and goat's cheese salad
Smoked Salmon, celeriac and prawn salad

MAIN COURSE

Pan fried red mullet
Roasted breast of duck

DESSERT

Caramel apple trifle
Salted caramel chocolate torte
Cheese & Biscuits

Tea, Coffee & Petits fours

Please note that these items are subject to a minimum order of 25 guests.

Prices quoted above are per person.

Our Wine List

WHITE

San Abello Sauvignon Blanc, Chile (4) £8.50

A dry and crisp wine with fresh tropical fruit aromas and flavours of gooseberry and lime with grassy, herbaceous notes.

Bush Telegraph Pinot Grigio, Australian (4) £12.00

Displays aromas and flavours of pear and green apples. It also has a crisp and fresh

RED

San Abello Merlot, Chile (9) £8.50

Flavours of ripe plums and sweet spice, with subtle notes of cinnamon, coffee and

Bush Telegraph Shiraz Viognier, Australian £12.00

Aromas of blackberries and violets. On the palate it is full-bodied with blackberry

ROSE

San Abello Rose, Chile (4) £8.50

Lovely sweet aromas and flavours of strawberries and raspberries. Refreshing on

IL Banchetto Rosato NV, Italy (3) £12.00

This is a deep rose wine with a floral and fruity bouquet with hints of cherry.

CHAMPAGNE & SPARKLING

Jeio Bisol Valdobbiadene Prosecco NV, Italy £17.95

Notes of pear and apple blossom with delicate bubbles.

Veuve Delaroy, Brut NV, France £30.00

Fresh citrus aromas with yeasty layers. Elegant palate with strawberry character

We can offer a specially selected range of fine wine and Champagne (please contact the team to discuss your requirements)



Our Terms & Conditions

Prices quoted

All prices quoted are per person (unless otherwise stated) and are exclusive of VAT at the prevailing rate of 20%

The prices quoted throughout our brochure are based on hospitality provision and delivery between the hours of 8.00am and 16.00pm Monday to Friday. For hospitality provisions outside these times please contact the Hospitality Manager prior to placing your order. (An additional staff labour charge may apply)

Booking times

- 8.00 - 17.00 Monday to Friday
Orders containing food requests must be placed up to 48 hours before the delivery time.
- Refreshment orders must be received 24hrs prior to delivery unless otherwise agreed with the Hospitality Manager.
- Any bookings for 'out of hours' require a minimum of 7 days notice.

Booking minimum/maximum quantity

- The minimum bookable numbers are indicated in our brochure; where requests are made for less than those shown you will be charged for the minimum bookable numbers.
 - A £10 minimum spend per order on non-food items applies
 - Please bear in mind the maximum room capacities when ordering for your event.

Special diets and/or allergies

Please advise of any special requirements, particularly allergies at time of booking and every effort will be made to provide suitable dishes, For example:

- Vegetarian options are illustrated with a (v) and all soups ordered for hospitality will be vegetarian unless specified.
- Gluten/wheat free products are available on request
- Halal meat and poultry are available on request

Please note traces of nuts may be found in some of our dishes. Should you have any allergy concerns at all please discuss with a member of the hospitality team

Final Numbers

Final numbers are required at least 2 days prior to your event to enable us to cater for your exact needs. Charges are generated based on final numbers given in advance or actual numbers in attendance - whichever is greater.

Equipment

A charge WILL be made for any equipment that is not returned after your function unless otherwise agreed. If further information is required on replacement charge costs, please contact the Hospitality Manager.

Cancellation Charges

You will be able to cancel the booking, up to the lead times shown below.

Tea / Coffee	48 hours	no charge
	Less than 24 hours	50%
Food Orders	48 hours	no charge
	24 hours	total cost of booking
Dinners/Receptions	5 days	no charge
	48 hour	total cost of booking

Formal Dining

Formal dining requires a minimum of 7 days notice to ensure a bespoke menu can be created for you. Minimum numbers may apply, this can only be discussed with the hospitality manager.

Additional booking information:

Internal booking requests must be accompanied by a relevant cost centre code at the time of booking for charging purposes. Your booking request will not be considered confirmed until we are in receipt of this information.

External booking requests must be accompanied by a full invoice address and letter/email of confirmation at least 48 hours in advance of the booking date. A non-refundable deposit may be requested.

Before booking any hospitality, we ask that you ensure the room you hope to use is available and is suitable for the consumption of food.

The layout and/or location of certain buildings/sites may, for health & safety reasons, restrict the service we can offer, and it may be necessary for a 'disposable' service to be used.

We endeavour to deliver your order at least 15 minutes prior to your preferred delivery time.

All chilled or heated food items to be cleared within 4 hours of delivery time in accordance with food safety policy guidelines; please ensure a collection time is agreed at time of booking/delivery.

Our menus are subject to availability and some products may be substituted. Please note not all menus are available at all locations. Please contact us for menu suitability.

