



Brunel's
Hospitality

Conferencing



Brunel
University
London

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Hello from us

This place hasn't been the same without you!

Brunel Hospitality takes great pride in the quality and safety of it's food. Our team has been working hard to make sure your hospitality is safe and enjoyable. Steps we have taken to make your visit safe: Sanitising wipes for hot drinks stations, advice on social distancing and individual food packs.

Using only the finest ingredients, our teams ensure top quality food and service from the initial request to the last bite.

Contact us

Delivery Service
catering@brunel.ac.uk
01895 265807

Conference Service
conference@brunel.ac.uk
01895 266000

Chartwells, Brunel University London, Kingston Lane, Uxbridge



@BrunelHospitality

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Sustainability & Sourcing

Every day, we provide innovative catering, hospitality and food service solutions across the campus. We are committed to doing all of this responsibly. Nurturing our environment, delivering the highest levels of safety, taking an active role in creating healthier food for healthier lives and ensuring we manage essential resources carefully, source sustainably and ruthlessly reduce waste. Have a look at our sustainable achievements below:

- We hold a coveted 3-star rating from the Sustainable Restaurant Association, which means we cook for you sustainably.
- We are on a mission to reduce single use plastics and have removed all plastic straws & cutlery on campus. Hospitality only serves triple filtered water in reusable bottles, saving 15,000 plastic bottles a year from going to waste.
- All our tea and coffee is Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability and fair terms of trade.
- We champion British produce and promote the use of fresh, seasonal ingredients whilst supporting British farmers and producers.
- All of our meat, poultry, fruit and vegetables are centrally packaged and delivered. This is done efficiently via one vehicle, saving fuel.
- All our poultry is Freedom Food, ensuring that the chickens have been kept to strict RSPCA welfare standards.
- All our food waste goes to Anaerobic Digestion which helps power thousands of homes in the local area.
- We averagely recycle 4,500 litres of cooking oil into biofuel year on year, saving 9,632kg of CO₂.
- All our fish is Marine Stewardship Council accredited, meaning we only buy fish from sustainable sources and do not buy endangered species.

For more information on our social purpose and sustainability commitments, please refer to:

www.compass-group.co.uk/sustainability



Brunel's
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Booking Terms & Conditions

- Chartwells, Compass Group is the university's chosen provider of hospitality and catering across the campus. The use of external caterers is not permitted, all food and drink must be purchased through the university.
- All orders are to be finalised at least 7 working days in advance to ensure that we provide the requested meals/drinks.
- Please note that all prices exclude VAT.
- Cancellations up to 48 hours in advance will be charged in full
- Special dietary requirements are available on request. This requires 7 working days' notice.
- If you have a food allergy or intolerance, please do let us know. Full allergen information is available.



Refreshments, Beverages & Breakfast



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Refreshments & Beverages

Hot Drinks

All our tea and coffee is Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability and fair terms of trade.

Tea, infusions and coffee	£1.40
Tea, coffee and biscuits x2	£2.00
Tea, coffee and serving 100+	£1.30
Tea, coffee and biscuits x2 100+	£1.70
Packet biscuits x2 (V)	£0.85
Freshly made cookies x2 (V)	£1.20

Cold Drinks

As part of our commitment to reduce plastic waste, Chartwells and Brunel have partnered with Vivreau and Oranka to supply our guests with high quality beverages in reusable glasses/bottles.

Vivreau still water 1.5L	£2.35
Vivreau sparkling water 1.5L	£2.35
Elderflower presse 750ml	£2.95
Pomegranate presse 750ml	£2.95
Oranka orange juice 1L serving approx. 6	£3.25
Oranka apple juice 1L serving approx. 6	£3.25
Carton of orange juice 200ml	£0.65
Carton of apple juice 200ml	£0.65
Soft drink can 330ml	£1.30
Coca Cola, Diet Coke, Fanta, 7UP	

Breakfast

Pastries INDIVIDUALLY WRAPPED

Croissant x1 (V)	£1.60
All butter croissant, butter and preserves	
Pain au chocolat x1 (V)	£1.60
Mini Danish pastries x2 (V)	£1.40

Healthy Start

Seasonal whole fruit PER PIECE (VG)	£0.75
Fruit salad bowl PER PERSON (VG)	£2.10
Fruit platter PER PERSON (VG)	£1.10
Watermelon, honeydew melon, pineapple, kiwi and grapes	
Low fat Greek yoghurt with granola and berry compote PER POT (V)	£2.10
Smashed avocado on toasted sourdough PER SLICE (VG)	£3.00

Breakfast Box INDIVIDUAL

Full English breakfast MIN 10 PEOPLE	£5.25
Choose from traditional or veggie/vegan: Traditional: bacon rasher, sausage, scrambled egg, baked beans, baked field mushroom, hash brown & toast Veggie/vegan: veggie sausage, roast tomato, tofu grill, baked beans, baked field mushroom, hash brown & toast	
Continental breakfast MIN 10 PEOPLE	£4.75
Honey baked sliced ham, sliced Emmental cheese, freshly baked bread roll, all butter croissant, butter & jam	
Filled crusty breakfast rolls MIN 10 PEOPLE	£1.60
Available as bacon, sausage or vegetarian/vegan sausage 2 PIECES PER ROLL, INDIVIDUALLY WRAPPED	



Working Lunch, Sandwiches & Snacks



Working Lunch, Sandwiches & Snacks

Sandwiches are available in individual boxes from a separate menu.

Subway - we can deliver pre-orders from a reduced separate menu.

Snacks

Potato crisps PER PACKET (V) Ready salted, cheese & onion, salt & vinegar. Gluten free & vegan crisps are available on request	£0.65
Freshly made cookies x2 INDIVIDUALLY WRAPPED (V)	£1.30
Seasonal whole fruit PER PIECE, INDIVIDUALLY WRAPPED (VG)	£0.65



Izzi's Pizza



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Izzi's Pizza

Pizza

Individual 7" pizza cut into four slices.

Margherita (V) £4.45

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella cheese and crushed tomatoes

Veggie feast (V) £4.65

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella cheese, crushed tomatoes, thin strips of mushroom, peppers, red onion and sweetcorn kernels

Double pepperoni £4.65

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella cheese, crushed tomatoes and spicy pepperoni slices

BBQ chicken £4.65

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella, crushed tomatoes, bbq chicken and sweetcorn kernels

Chicken tikka £4.65

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella, crushed tomatoes, chicken tikka and thinly sliced jalapenos

Meat feast £4.85

Freshly baked hand stretched fresh dough pizza topped with 100% mozzarella, crushed tomatoes, succulent spicy beef, pepperoni, smoked bacon and mini meatball

Sides

Only available when ordering Izzi's pizzas

Potato wedges

ONE INDIVIDUAL PORTION (V) **£1.95**

Garlic bread SIX INCH ROUND (V) £2.50

Cheesy garlic bread SIX INCH ROUND (V) £2.95

BBQ chicken wings x5 £3.95



Finger Food



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Finger Food

Due to social distancing controls, all finger food will be boxed. We recommend choosing 3 items to accompany a sandwich lunch. Minimum order 10 portions per item, individually priced.

Meat

Chicken & mushroom mini pie, served hot x1	£2.50
Fiery buffalo wings, served hot x2	£1.85
Spanish tapas style baked chorizo, served hot x2	£1.90
Parma ham & melon skewer x1	£1.75
BBQ glazed roast chicken drumstick x1	£1.20
Chicken liver parfait on blini, served with spiced pear chutney x2	£1.65
Mini pork sausage rolls x2	£1.20
Duck spring roll, served hot with sweet chilli sauce x2	£1.65
Hand raised pork pie PER SLICE	£1.55
Halal chicken goujons, served hot with garlic mayonnaise x2	£2.00
Roast chicken skewer x1	£1.50
Halal chicken nuggets, served hot with BBQ sauce x2	£2.00
Halal chicken drumstick x1	£1.20
Cocktail sausages x2	£1.00

Fish

Beetroot salmon gravadlax, blini & sour cream x2	£2.20
Fish fingers, served hot with tartare sauce x2 (GF)	£1.85
Japanese style battered king prawn, served hot x1	£1.35
Smoked mackerel, caper and horseradish roulade x2	£1.50
Marinated prawns with mango & chilli served in a filo basket x1	£1.80
Crayfish salad cup PER RAMEKIN	£1.90

Finger Food

Due to social distancing controls, all finger food will be boxed. We recommend choosing 3 items to accompany a sandwich lunch. Minimum order 10 portions per item, individually priced.

Vegetarian/Vegan

Vegetable pakoras, served hot x2 (VG)	£1.35
Feta & spinach goujons, served hot x2 (V)	£1.45
Baked cheddar flatbread, served with chilli sauce x2 (V)	£1.50
Brie & grape skewer x2 (V/GF)	£1.55
Vegetable mini spring rolls x2 (V)	£1.40
Marinated feta & olives (V/GF)	£1.45
Falafel, served with minted soya yoghurt dip x2 (VG/GF)	£1.20
Handmade roast vegetable tart x1 (V/GF)	£2.20
Vegetable dim sum, served hot x2 (V)	£1.20
Spinach, artichoke & vegan cheddar quesadillas x2 (VG)	£1.80
Mini samosa x2 (V)	£1.60

Cakes and Desserts

New York cheesecake (GF available)	£1.20
Plant based chocolate and coconut tart (VG)	£2.00
Lemon meringue pie	£1.20
French macaroons	£2.30
Mini doughnuts	£1.50
Chocolate brownie	£1.60
Cherry and almond loaf cake	£1.00
Ginger loaf cake	£1.00
Lemon drizzle loaf cake	£1.00
Chocolate fudge cake	£1.00
Fresh scone, served with butter and jam	£1.00
Flapjack	£0.80
Spiced apple and parsnip loaf cake (GF)	£1.00
Tangy lemon cake	£1.00
Victoria sponge	£1.50



Delegate Bundles



Delegate Bundles

Designed for larger events, our packages offer great value. All delegate bundles require a minimum of 25 guests.

Bronze Bundle PACKED LUNCH BAG

25-49 guests	£11.00
50-74 guests	£10.25
75+ guests	£9.50

Tea, coffee and biscuits on arrival
Assorted sandwiches, crisps, fresh fruit and flapjack
Vivereau water and fruit juice, served with lunch
Afternoon tea and coffee with fresh scones,
served with jam and butter **(V)**

Silver Bundle PACKED LUNCH BAG

25-49 guests	£17.00
50-74 guests	£15.75
75+ guests	£14.50

Tea and coffee with mini pastries on arrival
Mid-morning tea, coffee and biscuits
Assorted sandwiches, crisps, 3 items off our finger
food menu, fresh fruit and flapjack
Vivereau water and fruit juices with lunch
Afternoon tea and coffee with fresh scones,
served with jam and butter **(V)**



Nibbles

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Nibbles

300ml bowl, serves five people

Potato crisps PER PACKET

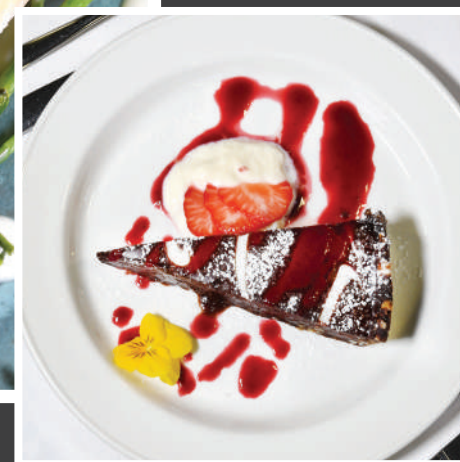
£0.65

Ready salted, cheese & onion, salt & vinegar.

Gluten free & vegan crisps are available on request



Banqueting Menu



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Banqueting Menu

This can be done following social distancing guidelines and reduced numbers to safe room capacity.

Menu options to be discussed directly with chef.





Additional Options



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Additional Options

Ice cream pots (V)	£2.85
Popcorn PER BAG (V)	£1.50
Sweets and lollies x1 (V)	£1.50
Chocolate bars x1 (V)	£1.00
Candy floss PER BAG (V)	£1.50
Mobile beer pumps	£P.O.A



Bru Bar Mocktails



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Bru Bar - Mocktails

Priced per jug. Serves six

Sparkling pink mocktail Orange, pineapple & cranberry juice with soda water	£8.00
Arizona sunset Orange juice, lemonade & grenadine syrup	£8.00
Virgin strawberry mojito Fresh lime, strawberries & lemonade with mint leaves	£8.00
Cran-apple cooler Cranberry & apple juice with soda water	£8.00
Tropical sunrise Orange & pineapple juice, lemonade & a dash of grenadine syrup	£8.00



Bru Bar Wine & Drinks



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Bru Bar - Wine & Drinks

Champagne and Sparkling

Prosecco, Stella d'Italia NV 70cl	£26.00
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Baron de Marck Gobillard Brut NV 75cl	£45.00
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White Wine

Trebbiano IGT Rubicone, Rometta	£14.50
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Sauvignon Blanc, Lanya	£16.50
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Pinot Grigio DOC, Veritiere	£17.50
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Viognier IGP pays d'Oc, Leduc	£19.00
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Chenin Blanc, Stormy Cape	£23.00
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Rose Wine

L'Ampelograph, Grenache Rose	£17.50
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Red Wine

Sangiovese IGT Rubicone, Rometta	£14.50
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Poco paco Tinto, Jesus del perdon	£16.50
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Malbec, Bodegas Santa Ana	£17.50
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Shiraz, Stormy Cape	£18.50
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Monte Llano Tinto Rioja, Ramon Bilbao	£21.50
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Beers and Ciders

Corona	£3.50
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Peroni	£3.50
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Heineken	£3.50
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Beck's Blue	£2.75
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Kopparberg mixed fruit cider	£4.00
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Full service bar available in the Newton Room serving beers, spirits and mixers. This can be booked through the conferencing team.

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