



Brunel's
Hospitality

Conferencing



Brunel
University
London

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Hello from us

Brunel Hospitality takes great pride in the quality of it's food. Whether you're organising a business meeting, conference, or gala dinner, we have a range of options that will fit your needs. Using only the finest ingredients, our teams ensure top quality food and service from the initial request to the last bite.

It's reassuring to know that your food is in the hands of the largest food services company in the world, Compass Group. Whether it's delivered, serviced or bespoke hospitality, we offer it all! Take a look at our hospitality menus crafted by our talented chefs.

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



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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



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

| | |
|--|--------------|
| Croissant x1 (V) | £1.50 |
| All butter croissant, butter and preserves | |
| Pain au chocolat x1 (V) | £1.50 |
| Mini Danish pastries x2 (V) | £1.30 |

Healthy Start

| | |
|---|--------------|
| Seasonal whole fruit PER PIECE (VG) | £0.65 |
| Fruit salad bowl PER PERSON (VG) | £2.00 |
| Fruit platter PER PERSON (VG) | £1.00 |
| Watermelon, honeydew melon, pineapple, kiwi and grapes | |
| Low fat Greek yoghurt with granola and berry compote PER POT (V) | £2.00 |
| Smashed avocado on toasted sourdough PER SLICE (VG) | £2.80 |

Breakfast

| | |
|---|--------------|
| Full English breakfast MIN 10 PEOPLE | £5.00 |
| 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 | £4.50 |
| Honey baked sliced ham, sliced Emmental cheese, freshly baked bread roll, all butter croissant, butter & jam | |
| Filled crusty breakfast rolls MIN 10 PEOPLE | £1.50 |
| Available as bacon, sausage or vegetarian/vegan sausage 2 PIECES PER ROLL | |



Working Lunch, Sandwiches & Snacks



Working Lunch, Sandwiches & Snacks

Sandwiches

5 rounds per platter, minimum order

Platters available are meat, fish, vegetarian, mini subs & wraps FULL DETAILS ON REQUEST

Sandwich platter **£17.50**

Mixed white and brown bread. An extra sandwich can be added for an additional £3.50 per person.

Sandwich lunch platter **£25.00**

Mixed white and brown bread. Includes chilled juices, seasonal whole fruit + crisps. An extra sandwich lunch can be added for an additional £5.00 per person.

Subway Platters

Choose from our delicious range of fresh cut sub platters. Each platter includes 10 subs. Click on link below to find out more about each sub:

www.subway.com/en-GB/

Classic platter **£21.00**

Spicy Italian, tuna, chicken breast and veggie delight

Meat feast platter **£21.00**

Italian B.M.T, turkey breast & ham, chicken breast and ham

Lite platter **£21.00**

Ham, turkey breast, chicken breast and veggie delight

Veggie platter (V) **£19.20**

Includes veggie patty and veggie delight

Vegan platter (VG) **£19.20**

Includes vegan plant based subs

Snacks

Potato crisps PER PACKET (V) **£0.65**

Ready salted, cheese & onion, salt & vinegar. Gluten free & vegan crisps are available on request

Freshly made cookies x2 (V) **£1.20**

Seasonal whole fruit PER PIECE (VG) **£0.65**



Izzi's Pizza

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Izzi's Pizza

Pizza

14" pizzas cut into six slices.

Margherita (V) £9.95

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

Veggie feast (V) £11.95

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 £11.95

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

BBQ chicken £11.95

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

Chicken tikka £11.95

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

Meat feast £12.95

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

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

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

| | |
|---------------------|---------------|
| 25-49 guests | £10.00 |
| 50-74 guests | £9.50 |
| 75+ guests | £9.00 |

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

| | |
|---------------------|---------------|
| 25-49 guests | £16.00 |
| 50-74 guests | £15.00 |
| 75+ guests | £14.00 |

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)**

Gold Bundle

| | |
|---------------------|---------------|
| 25-49 guests | £21.00 |
| 50-74 guests | £20.00 |
| 75+ guests | £19.00 |

Tea and coffee with mini pastries on arrival
Mid-morning tea, coffee and biscuits
2 course fork buffet lunch, please choose 2 mains,
2 sides and 2 desserts from the finger buffet section
on page 18
Vivereau water and fruit juices with lunch
Afternoon tea and coffee with fresh scones,
served with jam and butter **(V)**



Afternoon Tea



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Afternoon Tea

One round of assorted sandwiches per person.

Served with a fresh scone, clotted cream and jam, tea and coffee and a choice of 2 items from our cake and dessert finger buffet menu on page 18

PER PERSON

£7.00



Sharing Boards



Sharing Boards

**Each board serves 10 people. Minimum order 10.
Priced individually. All boards are served at room temperature.**

Vegetarian board PRICE PER HEAD (V) **£8.50**

Spinach, sweet potato & goats' cheese mini pies, creamy hummus, marinated olives and bell peppers filled with cream cheese, lettuce, tomatoes, roast vegetables, balsamic vinegar, olive oil & warm flatbreads

Vegan board PRICE PER HEAD (VG) **£7.50**

Baba ghanoush, creamy hummus, crunchy vegetable sticks, smoked olives, tomatoes, roasted artichokes, toasted seeds & warm flatbreads

Charcuterie board PRICE PER HEAD **£8.50**

Danish salami, Italian Parma ham, Spanish chorizo, Kentish honey baked ham, mixed pickles, cherry tomatoes, baby gem lettuce & crusty bread

Classic cheese board PRICE PER HEAD (V) **£7.50**

Mature Cheddar, creamy brie, tangy Stilton and smooth goats cheese accompanied with celery, grapes, oatcakes, cheese biscuits and crusty bread

Ploughman's board PRICE PER HEAD **£8.50**

Honey baked ham, chicken liver pâté, Stilton, cheddar, gem lettuce, spiced pear chutney, pickled onions and crusty bread



Fork Buffet



Fork Buffet

Minimum 10 people

Hot Fork Buffet £4.00 each

Cottage pie (Halal/GF)
Beef rendang (Halal/GF)
Seafood penne pasta with garlic crumb (Can be made GF)
King prawn paella (Halal/GF)
Braised lamb tagine (Halal)
Greek style lamb, vegetable & feta traybake (Halal/GF)
Southern fried chicken (Halal)
Massaman chicken curry (Halal)
Tuscan bean ragu with GF penne pasta (VG/GF)
Mushroom bhaji (VG)

Cold Fork Buffet £3.00 each

Seasonal vegetable & Stilton individual tart (V)
Roast honey, soy & sesame salmon
Coronation chicken (GF)
Thai style king prawn salad, pineapple & ginger dressing
Penne pasta, sun blush tomato, red onion & basil (VG/GF)
Charred avocado, grilled halloumi, fresh tomato salsa (V)

Fork Buffet

Sides £1.50 each

Steamed new potatoes (VG/GF)
Steamed rice (VG/GF)
Penne pasta (VG/GF)
Couscous (VG)
Fine bean & tomato salad (VG/GF)
Mixed leaf salad (VG/GF)
Seasoned wedge fries (VG)
Lentil salad with red onion & beetroot (VG/GF)
Potato salad, spring onions & grain mustard dressing (VG)
Sweet potato fries (VG)
Seasonal vegetables (VG/GF)

Desserts £2.50 each

Classic apple crumble with custard (V)
Chocolate fudge cake with cream (V)
Tiramisu (CONTAINS ALCOHOL)
Sticky toffee pudding with custard (V)
Pineapple upside down cake with custard (V)
Strawberry cheesecake with cream (V)
Gluten free carrot cake with cream (V/GF)
Chocolate sponge pudding with custard (V)
Jam roly poly with custard (V)
Treacle roly poly with custard (V)



Nibbles

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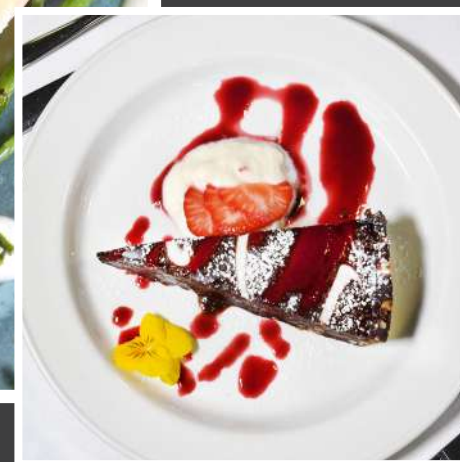
Nibbles

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 | |
| Mini pretzels per 300ml bowl (V) | £2.00 |
| Chilli rice crackers per 300ml bowl (V) | £2.00 |
| Cheese straws per 300ml bowl (V) | £2.00 |
| Mixed olives per 300ml bowl (V/GF) | £2.00 |
| Salted peanuts per 300ml bowl (V) | £2.00 |



Banqueting Menu



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Banqueting Menu

Served in the Hamilton & Eastern Gateway Building.
All meals are served with bread rolls and butter,
tea and coffee. 3 courses from £17.90

Starter

| | |
|--|-------|
| Seasonal vegetable soup (VG/GF) | £3.95 |
| Chicken liver parfait with rhubarb, ginger & orange chutney toasted bloomer bread | £4.95 |
| Tomato, beetroot & butterbean parfait with onion chutney toasted bloomer bread (V) | £4.95 |
| Warm goats cheese, basil & tomato tartlet with citrus dressed leaves (V) | £5.95 |
| Classic prawn cocktail with Marie Rose sauce | £6.95 |
| Baked soufflé with smoked salmon & crab sauce | £7.50 |

Main

| | |
|---|-------|
| Toasted gnocchi, roast butternut, pecans with Belgian endive and citrus vinaigrette (V) | £8.95 |
| Roast chicken supreme, gratin potato, french beans and port wine sauce | £9.00 |

| | |
|---|--------|
| Seasonal vegetable risotto (VG) | £9.75 |
| Grilled seabass fillets, saffron braised potato with wilted spinach & lobster sauce | £12.50 |
| Confit of salmon, lemon, olive & dill potato cake, samphire, tomato and herb sauce | £12.50 |
| Braised beef steak, root vegetable puree, wilted kale and red wine jus | £15.95 |

Desserts

| | |
|---|-------|
| Fresh fruit salad (VG/GF) | £5.00 |
| Chocolate truffle with vanilla ice cream (V) | £5.95 |
| Banoffee cheesecake (V) | £5.95 |
| Chocolate coconut tart with Almond "no crème" anglaise (VG) | £5.95 |
| Classic cheese plate (V) | £7.50 |



Taste Kingdom BBQ



Taste Kingdom BBQ

What could be better for your event than the fresh smell and taste of a delicious BBQ. All of our BBQ menus are served in recyclable disposables and are based on a minimum of 50 covers. Crockery available. We have prepared 3 options that we are sure you will love. Served in the Hamilton balcony or John Crank gardens.

Classic £9.00

All guests will receive 1 grill item served with a fresh bun and salad

Main

170gm British beef burger

Jumbo pork hot dog

Vegan burger (VG)

Sides

Crunchy homemade summer slaw (V/GF)

Warm new potatoes with a mint and olive oil drizzle (VG/GF)

Fried potato wedges (V/GF)

Fried onions (VG/GF)

Ketchup & mustard (V)

Summer Special £14.00

The summer special offers your guests a larger choice for a more generous BBQ experience. All guests will receive 2 grill items served with fresh breads and salad

Main

170gm British beef burger

Jumbo pork hot dog

Garlic and herb turkey escalope

Vegan burger (VG)

Vegan haloumi & vegetable skewer (VG)

Sides

Crunchy homemade summer slaw (V/GF)

Warm new potatoes with a mint and olive oil drizzle (VG/GF)

Fried potato wedges (V/GF)

Fresh mixed leaves (VG/GF)

Fried onions (VG/GF)

Taste Kingdom BBQ

Epic £18.00

Our last choice is for the discerning client who would like a slightly less casual affair, with tender steaks, succulent fish fillets and great tasting salad options. Great with or without a bread option. All guests will receive 2 grill items served with fresh breads and salad

Main

Prime rump minute steak cooked medium with horseradish butter

Pork spare ribs with a deep south inspired glaze

Piri piri chicken fillet

Lime & coriander glazed salmon fillet

Smokey tofu & pickled vegetable parcel (VG/GF)

Vegan haloumi & vegetable skewer (VG)

Sides

Roasted beets and leaf salad (VG/GF)

Chargrilled broccoli with chilli and garlic (VG/GF)

Mixed leaves (VG/GF)

Puy lentils, slow cooked tomatoes & red onion (VG/GF)

Couscous with dried apricots & butternut squash (VG)

Additional Sides

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| Mini corn on the cob x2 (VG/GF) | £1.50 |
|---------------------------------|-------|

| | |
|---------------------------------|-------|
| Vegetarian Boston beans (VG/GF) | £1.50 |
|---------------------------------|-------|



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 |
| Baron de Marck Gobillard Brut NV 75cl | £45.00 |

White Wine

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

Rose Wine

| | |
|-------------------------------------|---------------|
| L'Ampelograph, Grenache Rose | £17.50 |
|-------------------------------------|---------------|

Red Wine

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

Beers and Ciders

| | |
|-------------------------------------|--------------|
| Corona | £3.50 |
| Peroni | £3.50 |
| Heineken | £3.50 |
| Beck's Blue | £2.75 |
| Kopparberg mixed fruit cider | £4.00 |

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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