

WOLVERHAMPTON SCIENCE PARK

CATERING CONFERENCE HOSPITALITY MENU





Welcome

Conference Catering Services

We aim to ensure we provide great food, a quality service for all our customers. Everything we present to you has been cooked and prepared using the best ingredients we can source.

The menus are designed to be balanced and appropriate for most occasions. We recognise that each event is unique and are always delighted to personalise any menu or package to meet your requirements.

Special dietary requests including vegan, halal, and gluten-free menus can be accommodated.

Bookings must be placed with our Conference and Hospitality Team

Conference Booking – Jayne Hiliyard J.A.Hiliyard@wlv.ac.uk 01902 321257

Science Park Catering – Pam Fletcher Pam.Fletcher@wlv.ac.uk 01902 321735

Fairtrade and Sustainability

We are committed to supporting and promoting Fairtrade and use Fairtrade products in all our catering where possible.

Our sandwich supplier uses 100% free plastic packaging.

Wolverhampton University actively reduces delivery miles by having all milk used from a local Dairy.



Refreshments

minimum of 10

Speciality teas, coffee, biscuits	£2.40
Specialty teas, coffee, pastries	£3.85
Speciality teas, coffee	£2.00

Jug of juice (1 Litre)	£3.80
Orange	
Apple	

Bottle of water (litre)	£2.95
Sparkling	
Still	
Bottle of water (500ml)	£1.00

Additional Accompaniments:

Biscuits	£1.00
Giant Cookies	£1.85
Danish pastries	£1.85
Wrapped Cakes:	£2.00
Muffins	
Flapjacks	
Gluten Free Chocolate Brownie	
Gluten Free Flapjack	

Prices shown are per item / person and are subject to VAT





Breakfast Menu

Sandwich Menu minimum 10

Served on floured baps;

Red tractor pork sausages	£3.20
Grilled bacon	£3.20
Vegan sausage (vg)	£3.30
All served with tomato and brown sauces	

Danish pastries	£1.85
Fresh mini fruit pots	£2.00
Fresh fruit platter - serves 6	£26.00

Prices shown are per person and are subject to VAT



Hot Fork Lunch

Minimum 30

served in the Lockside Coffee seating area

An informal option of hot food served from silver “chafing dishes”.

Our hot fork buffet is ideal for casual business functions

Parties of 30+ delegates: 1 meat dish and 1 vegetarian dish, and sweet treat of your choice

£9.90

Hot Fork lunch menu examples

Chicken tikka balti

Beef meatballs in a tomato basil sauce

Jerk Chicken

Maple and chilli chicken skewers

Butternut squash, chickpea, spinach curry

Mushroom stroganoff

Thai vegetable curry

All served with either potato / rice dish, and steamed panache of vegetables

Sweet treats

Seasonal fresh fruit pots

Flowerpot chocolate muffins

Grab & Go Lunch Bags

minimum 10

Sandwich (Choose from Cheese, Tuna, Ham Chicken Tikka)

bag of crisps, piece of fresh fruit, chocolate bar or cake, bottle of water.

£6.50

Prices shown are per person and are subject to VAT





Sandwich Platter Lunch

Simply Range - each platter serves 6 people Vegetarian - Mild Cheddar Cheese in White; Free-Range Egg Mayonnaise in White; Cheese Savoury in Malted Meat - Chicken Tikka Mayonnaise in White; Chicken Mayonnaise in Malted; Premium Ham in White Seafood - Tuna Mayonnaise in White; Salmon Mayonnaise in Oatmeal; Prawn Mayo in Oatmeal (MSC Approved)	£19.00
Halal Platter – each platter serves 3 people Meat - Chicken Mayo in White; Chicken Salad in Malted; Chicken Tikka Mayo in White	£16.00
100% Dairy-Free Platter - Zero Cheese - each platter serves 3 people Wowmans on Rye Bread x 2; Zero Plant Cathedral Savoury on Malted.	£16.00
Meat Wrap Platters – each platter serves 10 people Chicken Salad Bites, Ham, Cheese, Tomato & Mustard Mayo Piri Piri Chicken Bites Vegetarian Wrap Platters – each platter serves 10 Jalapeno Pepper & Cheese bites, Piri Piri Falafel Mezze Bites, Cheesly Savoury bites	£36.00 £36.00

Sandwich Platter Lunch

Classic Range – each platter serves 6 people Vegetarian - Free-Range Egg Mayonnaise & Cress in Malted; Cheese Savoury in Malted; Pesto Mozzarella Tomato & Rocket in White; Cheese & Tomato. Meat - Ham, Cheddar & Mustard Mayo in White; Bacon Lettuce & Tomato in White; Chicken Mayo, Sweetcorn & Lettuce in Malted Seafood - Tuna Mayonnaise in White; Salmon & Cucumber in Oatmeal; Prawn Marie Rose in Oatmeal (MSC Approved); Tuna Mayo & Sweetcorn in Malted	£22.00
Gluten Free A - each platter serves 3 Vegetarian & Meat - Free-Range Egg & Cress; Ham & Cheese Savoury; Tuna Mayo & Cucumber all in Gluten-Free Bread	£16.00
Gluten Free B - each platter serves 3 Vegetarian - Free-Range Egg & Cress, Sweet Potato Peri-Peri Houmous & Spinach; Ploughman's with Pickle all in Gluten-Free Bread	£16.00

Prices shown are per platter and are subject to VAT





Additional Platters

to compliment sandwich platters

Vegetable Samosa Platter - serves 5 people 2 Per Person with Mint Yogurt Dip	£12.00
Falafel Bites (Vegan) Platter - serves 5 people 3 Bites per Person With Sweet Chili Dip	£12.00
Chicken Tikka Skewers Platter - serves 10 people 1 Skewers Per Person	£20.00
Chicken Sweet Maple Chilli Skewers Platter - serves 10 people 1 Skewers Per Person	£20.00
Onion Bhajis Platter - serves 5 people 2 Per Person with Mint Yogurt Dip	£12.00
Pipers Crisps – speciality mixed flavours	£1.00
Luxury Crudité Platter - serves 5 people Carrot Batons Cucumber Batons Celery Sticks Pepper batons Cherry tomato Humus Dip	£26.00

Prices shown are per item/ platter and are subject to VAT





Finishing Touches

to complete your lunch

Traditional Sponge Platter – serves 5 £10.00

2 cakes per person

Carrot Cake - Victoria Sponge – Lemon Drizzle Cake

Fresh Cream Cake Platter - serves 5 £10.00

1 cake per person

Apple Turnover Chocolate Éclair Cream Scone Chocolate
sponge Cream Finger Bun

Fresh Fruit Platter - serves 6 £26.00

Wrapped Cakes: £2.00

Muffins

Flapjacks

Gluten Free Chocolate Brownie

Gluten Free Flapjack

Prices shown are per platter and are subject to VAT



Hospitality Lunch Vouchers

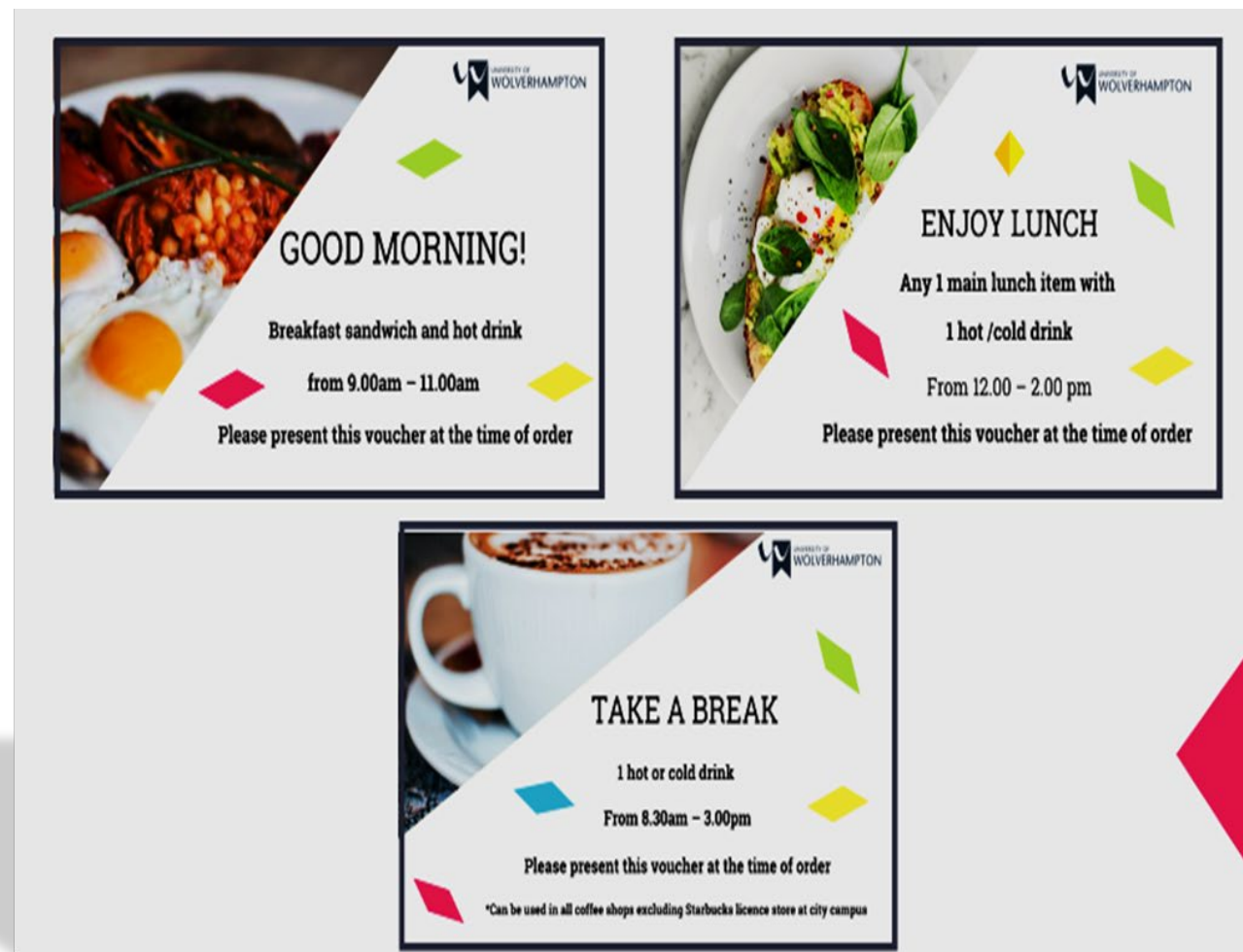
A flexible way to meet, eat, & drink with greater choice.

Ideal for all guests with different tastes and needs, influenced by the time of day and whether they feel like healthy options, comfort food, adventure or indulgence. Our bookings team will produce these vouchers and have ready for your arrival.

No minimum numbers. Maximum numbers 40

The pre purchased vouchers, can be purchased in the values of £7 - £9 to meet your need of your particular event or group.(Choose your Amount)

Guests can then re-deem vouchers at the Lockside Coffee area on the day, choosing from our wide selection of foods from jacket potatoes, sandwiches, paninis, soups, hot lunch specials, & boxed fresh salads, subject to availability.



Prices shown are per person and are subject to VAT



Terms and Conditions

Menu Selection

Standard Delivery is between 8am and 3.00pm Monday to Friday
Please note we require 7 working days' notice for orders and amendments

Most special dietary requirements can be catered for; please state your requirements when placing your order.
All menus are subject to seasonal changes and availability

Minimum charge is £25 for bookings

Prices in this menu do not include VAT & will be applied where necessary at the current rate set by HMRC.

Minimum Numbers and equipment

Each menu are based on minimum number of guests as stated . However, all events are individually assessed, including location & availability.
Events out of term may incur collection of goods due to staff being decreased out of term.

All catering equipment delivered with your booking remains the property of the University. Any damaged or lost items will be charged to the booker at full replacement cost.

Food Safety

All food delivered is ready for consumption. Once the products leave the kitchen and delivered to the area, Food cannot be displayed beyond 2 hours upon delivery.
University of Wolverhampton uses nominated approved suppliers for all its food products and therefore we cannot accept any food items purchased outside and consumed on campus.

Allergens and Special Dietary Requirements

The University Kitchen team prides itself in its food safety systems which includes allergen management.
The allergens listed on the menus are those included in the food item; however, allergens are used within our food preparation areas , therefore we cannot guarantee our food is free from allergens.
We have a full list of ingredients and allergen information for all.
All food served in a catering setting must have allergens displayed of all the products.

Booking outside of standard delivery times

Any bookings out of hours will incur a minimum staffing charge of £20 per member of staff per hour (minimum of four hours)
After 8pm and Weekends this cost will increase (£25, £30, £40)

Cancellation Policy

If you need to cancel or amend your booking, please let us know as soon as possible. If less than 72 hours, then possible charges will be incurred .



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Meetings & Conferencing

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