

WOLVERHAMPTON
SCIENCE
PARK

Taste[@] HOSPITALITY

SCIENCE PARK WOLVERHAMPTON



WELCOME TO DELIVERED CATERING

**Welcome to the University of Wolverhampton
Science Park official catering delivery service.**

**Introducing University of Wolverhampton (UoW)
official catering delivery service, Taste@.**

**We provide quality food and beverages to Science
Park, with menus designed for delivery to specific
buildings.**

**Our menus are designed to complement your
meeting and delight your colleagues – from
simple morning coffee to fine dining.**

Taste@

BOOKING POLICY

When placing an order, please consider the booking notice required (outlined below). This is to ensure your needs are met and high-quality produce sourced.

- 5 working days notice for refreshments and snacks.
- 5 working days notice for meal vouchers
- 10 working days notice for sandwich and sharing platters.
- 14 working days notice for evening, weekend, and bespoke luncheons and dinners.

Late bookings may only be accepted at the discretion of the Catering Manager.

Email: j.a.hillyard@wlv.ac.uk with details of your request.

It is the responsibility of the person making the booking to ensure:

- The location is suitable for the provision of catering (e.g. lecture theatres is not permitted).
- Only hot food will be served in the Lockside dining area.

CLICK HERE - Enquiry Form

PRICING INFORMATION

All external bookings will be subject to VAT at the current rate.

There is a minimum total order of £25 per booking. If you require delivery of your order and the total cost is below £25, you will be charged the minimum fee.

Prices are correct at the time of going to print, however, some adjustments may be made in the event of seasonal variation or shortage. You will be advised of any price changes at the time of booking.

PRICING INFORMATION continued

Please be aware that charges may be incurred for any of the following:

- lost or damaged items of catering equipment.
- full or partial cancellation within 72 hours of the delivery date.
- large, or bespoke orders and specific menu items if cancelled within five working days.

DELIVERY TIMES AND ROOM LOCATIONS

Standard delivery times are Monday – Friday between 8:00am and 3:00pm.

Our food policy requires that all food supplied must be consumed within two hours of delivery.

On some occasions there may be difficulties to deliver due to staffing levels, poor weather, limited access to certain rooms etc, meaning that hospitality is unable to be delivered.

The Catering team will then advise you on alternative options.

OUT OF HOURS / WEEKEND BOOKINGS

Hospitality services and deliveries required outside of normal working hours, require 14 working days advance notice.

Additional optional services and associated costs are as follows:

- Monday – Friday after 3:00pm
Waiting staff - £25.00 per hour for each member of waiting staff
- Saturday all day
Waiting staff - £37.50 per hour for each member of waiting staff
- Sunday all day
Waiting staff - £50.00 per hour for each member of waiting staff

A minimum of 4 hours per staff will be applied per booking.

Staffing numbers required for events will be advised by catering management. For larger or high-profile events, Chefs and Managers may be required. Hourly rates provided upon request.

BOOKING AMENDMENTS & CANCELLATIONS

Booking amendments or cancellations can be made directly to the Facilities Hub Manager or Meeting and Events Coordinator. In the event of a full or partial cancellation of a confirmed booking the following cancellation charges will apply:

- more than five working days prior to event – no charge
- less than five working days prior to the event – 50% of expected income based on numbers
- less than one working days' notice – the full cost will be incurred.

EXTERNAL CATERING SUPPLIERS

There may be instances when University of Wolverhampton teams may choose to use another catering service external to the organisation.

In this instance the UoW Catering team are required to undertake checks to reassure the university that the preferred caterer is adhering to the necessary safety regulations and best practice.

Please complete the relevant form available by contacting Facilities Hub Manager or Meeting and Events Coordinator.

ALLERGENS

Please inform us of any of your guest's special dietary requirements at the time of booking, particularly allergies and intolerances. We will try to meet all requirements. Unfortunately, we cannot guarantee all our catering is free from nuts or gluten because products containing these ingredients are prepared in the same environment.

We cater for all religious dietary requirements; however additional charges may apply.

ANY ASSISTANCE

To make a booking or to discuss your event with a member of the team, please contact:

Jayne Hillyard
Facilities Hub Manager
Tel No 01902 321253 or 01902 824366
Email: j.a.hillyard@wlv.ac.uk

Liz Williams
Meetings and Event Coordinator
Tel No: 01902 518906
Email: E.Williams22@wlv.ac.uk

REFRESHMENTS

Tea and coffee	£2.40
Served in compostable cups (min. order - 10)	
Tea , coffee and biscuits	£2.90
Served in compostable cups (min.order - 10)	
Bottled water 750ml	£2.95
Sparkling and still water	
Selection of healthy, fruit juices	£1.95
330ml bottles	
Bottled water 500ml	£1.40
Still water	
Jugs of apple or orange fruit juice 1 litre	£3.85



BREAKFAST PASTRIES & FRUIT

Assorted large Danish pastries platter - serves 10	£24.00
Flowerpot blueberry or chocolate muffins platter - serves 10	£24.00
Platter of whole fruit serves 10	£12.40
Fruit platter skewers with a toffee or raspberry sauce dip - Serves 8	£33.00



Products are subject to availability

BREAKFAST BAPS & MORE

Delivered breakfast baps to your meeting area, (minimum-30)

Our menu offer varies slightly due to specific designated meeting locations. Please ask the Catering Manager, for more information.

From £2.95 per person



ALL DAY TREATS

Island Bakery selection of biscuits
Shortbread, lemon melt, chocolate
ginger biscuits

£1.40

Multi pack mini biscuits pack

70p

Sweet FA gluten free, vegan cookies
pack

£1.40

Platter of sponge cakes: carrot cake,
Victoria sponge, lemon drizzle cake.

Serves 10

£3.00 per person/£30.00 per platter

Oh so flapjacks and muffins

£1.90

Products are subject to availability



LUNCH OPTIONS

Sandwich Platters

Vegetarian classic range - serves 6 **£25.00**

Mild cheddar cheese in white, free-range egg mayonnaise in white, cheese savoury in malted

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Meat classic range - serves 6 **£25.00**

Chicken tikka mayonnaise in white, chicken mayonnaise in malted, gammon ham in white.

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Seafood classic range - serves 6 **£25.00**

Tuna mayonnaise in white, tuna mayo & sweetcorn in malted, prawn mayo in oatmeal

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Burts hand cooked crisps **£1.20 pack**

A variety of flavours of crisps such as lightly sea salted ; cheese & onion ; Devon roast beef; smokey bacon ; prawn cocktail

Our platters packaging is 100% recyclable, ensuring zero waste when cleaning up for your event. Having a sandwich that is tasty and doesn't cost the earth has never been so easy

Products are subject to availability



LUNCH OPTIONS

Sandwich Platters

Halal meat platter - serves 3 **£17.00**

Meat - Chicken mayo in white, chicken salad in malted, chicken tikka mayo in white.

No Gluten here platter - serves 3 **£17.00**

Vegetarian - Free-range egg & cress, sweet potato piri-piri houmous & spinach; cheese ploughman's all in gluten-free bread.

Meat - Ham & cheese savoury; chicken & sweetcorn mayonnaise & lettuce; chicken tikka mayonnaise & spinach all in gluten-free bread.

Vegan platter - serves 3 **£17.00**

100% Dairy-free - zero cheese Wowmans on rye bread, vegan BLT in malted, spicy houmous and spinach.

Our platters packaging is 100% recyclable, ensuring zero waste when cleaning up for your event. Having a sandwich that is tasty and doesn't cost the earth has never been so easy

Products are subject to availability



LUNCH OPTIONS

Wrap Platters

Vegetarian wrap platter - serves 5 **£36.00**

Jalapeno pepper & cheese bites (x5), spicy salsa bites (x10), pesto mozzarella & tomato bites (x5)

Meat wrap platter - serves 5 **£36.00**

Chicken caesar bites (x5); ham, cheese, tomato & mustard mayo (x10); piri piri chicken bites (x5)

Working Lunches

Min 5 £7.50pp

Assorted pack of sandwiches (meat, fish, vegetarian)

selection of cheese, tuna, ham, chicken tikka, chicken mayonnaise

**Two finger KitKat ,crisps,
Piece of fruit
Bottled water**

Vegan, halal, gluten free

Working Lunches

£9.50pp

Boxed vegan, halal, gluten free sandwich

**An approved vegan, halal, gluten free chocolate bar and crisps
Bottled water**

Products are subject to availability



SHARING PLATTERS

Mini Onion Bhajis - serves 10 £22.00
Mini onion bhajis, served with minty yoghurt dip.
3 pieces per person

Chicken Tikka Skewer - serves 10 £25.00
1 skewer per person with minty yoghurt dip

Baked Falafel Bites - serves 10 £24.00
Vegan and gluten free. 3 bites per person
with sweet chilli dip

Sausage Roll Platter - serves 10 £20.00
Traditional mini pork sausage rolls
complimented with BBQ sauce dip. 3 rolls
per person.

Luxury Crudit  Platter - serves 8 £32.00
Carrot batons, cucumber batons, celery sticks ,
pepper batons, cherry tomatoes, humus dip

Products are subject to availability



Taste[®]

Taste@ MEAL 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 30 vouchers per booking

**The pre purchased vouchers, can be
purchased in any values from £3 upwards to
meet your need of your particular
event or group.**

**Guests can then re-deem vouchers at
the all-catering areas on the day from
our wide selection of foods from
jacket potatoes, sandwiches, paninis,
soups, hot lunch specials, and boxed
fresh salads**

**Please order vouchers for your event
by contacting the Facilities Hub
Manager or Meeting and Events
Coordinator.**





HOT LUNCH FORK BUFFETS

A popular option for those seeking a less formal hot lunch

Chef's choice hot fork buffet served with seasonal vegetables, potatoes or rice

Selection of juices and bottled water

per person

Minimum order number of 25 guests applies.

