

# DELIVERED CATERING/ MENU



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University of  
**Kent**

Conferences  
and Events

# DELIVERED CATERING/ MENU

Our team will deliver your refreshments directly to your room. We may deliver your catering a little earlier or later than your requested time during our busy periods.

## Refreshments

### Hot drinks

Coffee and tea *	£1.62
Hot chocolate *	£1.74

### Bottles 500ml

Still or sparkling mineral water	£1.56
Coke, diet coke or lemonade	£1.56
Fairtrade orange or apple juice	£1.80

### One litre jugs

Orange, apple or cranberry	£3.54
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### Treats

Biscuit	£0.42 each
Home baked cookie *	£0.54 each
Packet of crisps	£0.90 each
Fresh fruit *	£1.20 each
Chocolate, blueberry or toffee apple muffin *	£1.80 each
Home baked cupcake *	£1.80 each
Scone with jam and cream *	£2.10 each
Danish pastry *	£2.28 each
Cake *	£2.28 each

### Canapés

A selection of chef's choice canapés: *	
4 per person	£9.60
8 per person	£12.00
10 per person	£14.40

## Alcoholic drinks

There are a number of licensing laws that affect the provision of alcohol. Our prices include a fully serviced drinks reception providing the total spend exceeds £100. If the reception is before or after a lecture, please let us know the time and location of the lecture.

### Ale and lager

Bottled ale 500ml	£3.75
Bottled lager 330ml	£2.95

### White wine

Hardy's Riddle Chardonnay-Semillon	
South-Eastern Australia	£13.50
San Giorgio Pinot Grigio, Delle Venezie, Italy	£13.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa	£14.20
Bolla Pinot Grigio delle Venezie, Italy	£16.30

### Red wine

Hardy's Riddle Shiraz-Cabernet	
South-Eastern Australian	£13.50
San Giorgio Montepulciano D'Abruzzo, Italy	£13.50
Sangiovese di Toscana, Trambusti, Italy	£14.50
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa	£15.00
Fantinel Extra Dry, Prosecco, Italy, 11.5%	£19.00

\* All for a minimum order of six people

# DELIVERED CATERING/ MENU

## Breakfast

We can deliver to your door in Keynes, Rutherford or Darwin. Just let us know how many meat or vegetarian options you require. If you would prefer, a full English breakfast can be arranged if you contact us directly.

### Traditional bacon option – £5.40 per person \*

Freshly baked bread rolls filled with crispy back bacon, served with tomato ketchup and brown sauce

A selection of English breakfast tea, herbal infusions, filter coffee and fruit juices

### Cumberland sausage option – £6.00 per person \*

Freshly baked bread rolls filled with a Cumberland sausage, served with tomato ketchup and brown sauce

A selection of English breakfast tea, herbal infusions, filter coffee and fruit juices

### Danish Pastry Option (v) – £5.70 per person \*

A selection of Danish pastries

A selection of English breakfast tea, herbal infusions, filter coffee and fruit juices

### Healthy Option (v) – £5.70 per person \*

Selection of fruit juices

A selection of yoghurt with granola, nuts and seeds

A selection of English breakfast tea, herbal infusions and filter coffee

## Sandwiches

Our sandwiches are based on one sandwich per person. If you prefer your sandwich without mayo or dressing, try one of our simply-filled sandwiches.

Simply-filled cut sandwich with white or wholemeal bread (no dressing) *	£3.78
Bloomer sandwich with white or wholemeal bread *	£3.96
Home baked baguette *	£3.96
Selection of Italian breads (ciabatta and focaccia) *	£4.80

\* All for a minimum order of six people





# DELIVERED CATERING/ MENU

## Savoury and sweet platters

All of our platters are based on six people sharing and are intended in addition to sandwiches or rolls. If you are unsure of the quantities or are looking for something bespoke, please contact our team who will be happy to advise you.

## Savoury platters

### The vegetarian platter (v) – £17.40

Includes items such as:

Crudités – carrot, cucumber, peppers, cherry tomatoes and celery with a cheese, chive and pesto yogurt dip

Mini mozzarella balls with cherry tomatoes and basil

Mediterranean vegetable bruschetta

Mini vegetable samosas with a mint yogurt dip

Brie and tomato pick-up quiche

Spinach and feta bruschetta

Vegetable pakora and mini onion bhaji with a mango chutney dip

### The meat platter – £21.60

Includes items such as:

Lime and coriander chicken kebabs

Mini pork pies with pickle

Homemade grain mustard sausage rolls

Mini tandoori spiced chicken breast kebabs with a mint yogurt dip

Chicken tikka satay

Mild chicken tikka skewers

Mini duck and hoisin spring rolls

Breaded southern style chicken goujons with a barbeque dip

Mini chicken and bacon pies

Chicken and chorizo skewers

Mini buffet eggs with chutney

### The fish platter – £19.20

Includes items such as:

Mini smoked salmon and cream cheese bagels

Filo prawns with fresh limes

Thai seafood dim sum selection

Mini prawn cocktail with shredded lettuce and Marie-Rose sauce

Taramasalata and pitta bread

Rollmop herrings with beetroot chutney and sour cream

Mini oriental crab cakes with sweet chilli sauce dip

Smoked salmon and cream cheese roulade

## Sweet platters

### Sweet canapé platter – £21.60

Based on three per person. Includes items such as:

Black forest gâteau

Victoria sandwich

Mini bread and butter pudding

### Fruit platter – £21.60

Includes items such as:

Pineapple, melon, orange, apple, pears and grapes

### Mini French pastry platter – £14.40

Based on three per person. Includes items such as:

Coffee and chocolate éclair

Praline and vanilla choux pastry

Chocolate tartlets

Lemon tartlets

# DELIVERED CATERING/ MENU

## Finger buffets

Our buffets are based on one round of sandwiches per person. Please choose one menu per delivery, our chefs are happy to take any dietary requirements into consideration, just let us know in advance.

### The classic buffet one – £11.40 per person \*

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Lime and coriander chicken kebabs

Smoked salmon and cream cheese bagels

Homemade grain mustard sausage rolls

Crudités – carrot, cucumber, peppers, cherry tomatoes and celery (v)

### The classic buffet two – £11.40 per person \*

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Homemade grain mustard sausage rolls

Mini oriental crab cakes with sweet chilli sauce dip

Mini duck and hoisin spring rolls

Indian selection with mango chutney (v)

### The classic buffet three – £11.40 per person \*

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Lime and coriander chicken kebabs

Filo prawns with fresh limes

Mini chicken and bacon pies

Brie and tomato pick-up quiche (v)

\* All for a minimum order of six people

### The premium buffet – £18.60 per person \*

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Filo prawns with fresh limes

Thai vegetable dim sum (v)

Southern style chicken goujons with a barbeque dip

Homemade grain mustard sausage rolls

Mini mozzarella balls with cherry tomatoes and basil (v)

Smoked salmon and cream cheese roulade

Fresh fruit platter

Mini dessert selection

## Afternoon tea

### The March hare – £12.00 per person \*

Traditional finger sandwiches with ham and cucumber, free range egg and cress, Scottish smoked salmon, cheese and tomato

Scones with strawberry jam and clotted cream

Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares

Filter coffee and tea

### The mad hatter – £16.80 per person \*

A glass of Champagne

Finger sandwiches with ham and cucumber, free range egg and cress and Scottish smoked salmon

Scones with strawberry jam and clotted cream

Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares

Filter coffee and tea



# TERMS AND CONDITIONS

Please note prices include VAT.

## Ordering

There are no delivery charges for orders above £15 on weekdays and £100 at weekends. A surcharge will be added to any orders with lower values than £15/£100 respectively.

At least two working days' notice is required for bookings or any amendments or cancellations.

Please note that any orders made with less than two working days' notice will be subject to a late order administration charge of £10.

## Amendments and cancellations

If you need to make any amendments or cancellations within two working days of the event, please email [internalcatering@kent.ac.uk](mailto:internalcatering@kent.ac.uk) quoting the reference number.

The full cost will be charged for any booking cancelled within 24 hours of the delivery time and 50% of the total booking value will be charged 48 hours prior to the event. Events cancelled more than 48 hours before the event is due to start will not be charged cancellation fees.

## Room bookings

Before making your catering booking, please check to ensure that the room being used is one in which catering is permitted. Please ensure that the room is booked with the Timetabling Office for the Canterbury campus and Medway room bookings for the Medway campus. Where possible, we advise booking a separate room for catering deliveries to minimise disruption to your meeting.

During vacation periods, rooms must be booked through the Conference Office.

## Delivery to you

For any rooms above or below ground level, please ensure that the delivery location has access via a lift.

Our staff will lay out the catering if tables are provided; otherwise the delivery will be left for you to unpack. Should there be no delivery access to the specified room, the food/beverages will either be left outside the room or returned to the kitchen.

We advise that orders should be requested for 15 minutes before they are actually required. On exceptionally busy days deliveries may be made up to 30 minutes prior to your requested time. Please therefore allow for early deliveries when making your room booking. Crockery/cups and utensils will be delivered for the numbers booked.

## Storage

When you have received your delivery, please store it away from direct sunlight or heat sources, such as radiators and draughts.

To ensure freshness, please keep your food covered until needed.

We strongly advise that you consume your food within 3 hours of delivery. Any food not consumed within this period must be disposed of.

## Collection

We will endeavour to collect the equipment on the same day or by 9am on the following day. At the time of booking, please indicate when the items will be available for collection.

Please ensure that all the items are packed in the box and left ready for collection at the end of your event. It is your responsibility to ensure that all delivered items are returned (i.e. flasks, cups, bowls etc) and you will be charged for any lost or damaged equipment.

## Drinks Receptions

We require a minimum spend of £100 to provide a fully serviced drinks reception. Should the amount fall below this figure, a surcharge will be applied up to £100.

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