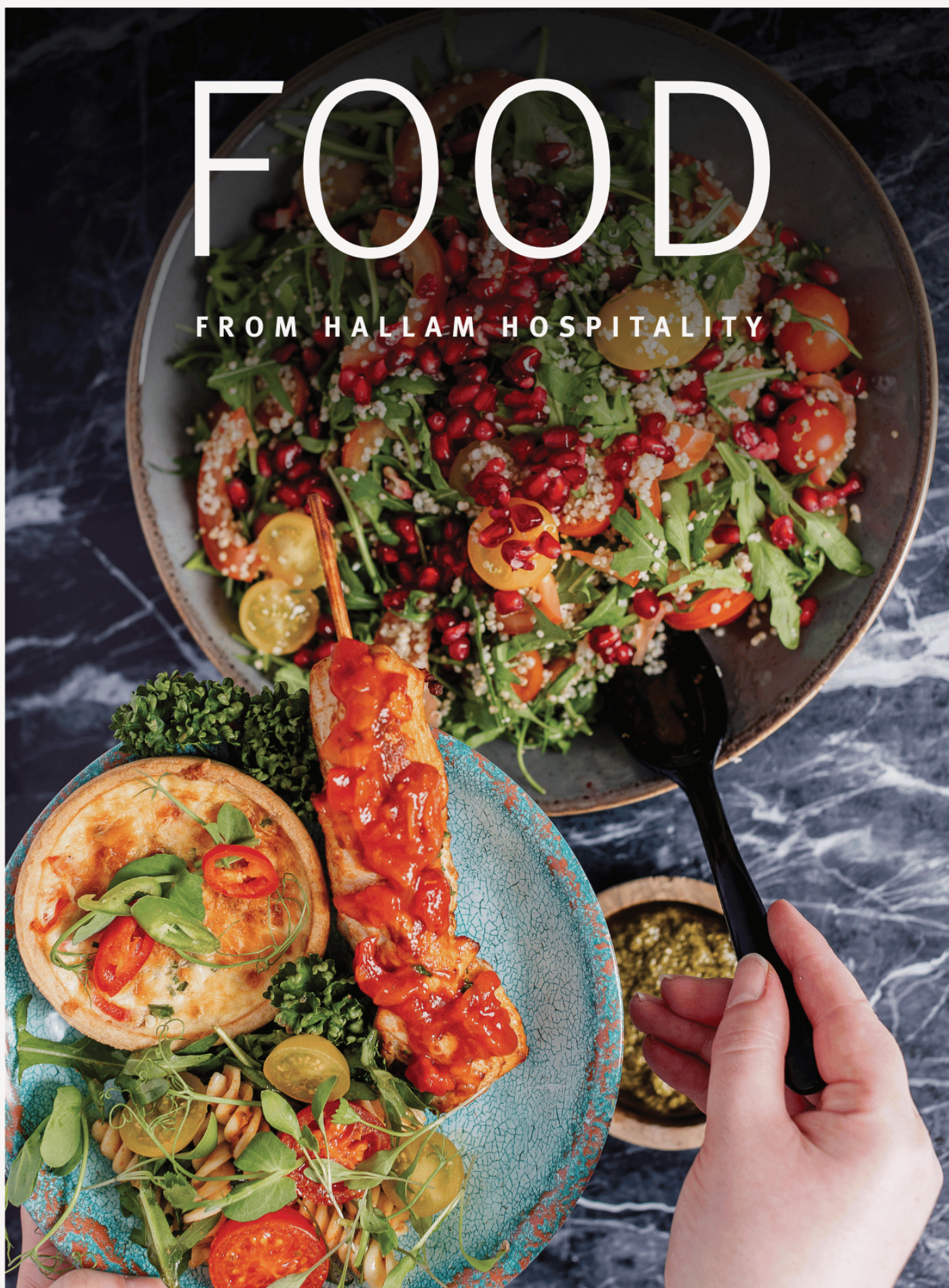


FOOD

FROM HALLAM HOSPITALITY







Sheffield Hallam University is passionate about creating a memorable event for you and your guests. We understand that food plays an important part in making your event a success.

We have many years of experience catering for events and we are proud of the quality of our food. Our new menus are created using locally sourced fresh ingredients and are designed to suit all dietary requirements. Talk to our dedicated Events Team who will be able to advise on what food would best enhance your event.

We are committed to actively revising and improving our service to support the targets detailed in Sheffield Hallam's Climate Action Strategy, which outlines a whole-of-institution approach to climate action. This includes following ecofriendly practices and reducing food waste.

Speak to our Events Team today
hospitalitybookings@shu.ac.uk
or visit **shu.ac.uk/eventservices**

REFRESHMENTS

Item	Served on crockery	Served on compostable
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Hot drinks

Tea and coffee	£3.00	£2.50
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Cold drinks

Bottled mineral water (1.5 litre)	£3.50	£2.50
Fruit juices: Orange and Apple (1 litre)	£3.75	£2.75

Cakes, biscuits and fruit

Selection of biscuits		£1.00
Selection of freshly baked cookies	£3.20	£2.20
Homemade scone with cream and jam	£3.50	£2.50
Homemade tray bakes	£3.30	£2.30
Fresh whole fruit bowl (4 items)	£3.00	£2.00
Fresh seasonal fruit platter	£4.00	£3.00

Beverages – per bottle

Selection of bottled lagers	£4.50
Bottled Thornbridge Ales	£5.00
Selection of bottled ciders	£4.50
Bottles of house red, white or rose wine	£22.50
Standard soft drinks	£2.50
Fenitman's Premium Soft Drinks (including Traditional Ginger Beer, Dandelion and Burdock, Curiosity Cola or Victorian Lemonade)	£3.00



Terms and conditions

- Minimum order of 10 people for delivery, unless specified.
- All prices quoted per person unless otherwise stated.
- All prices are exclusive of VAT.
- Minimum of 72 working hours' notice for food orders.
- Minimum of 48 working hours' notice for beverage orders.

BREAKFAST

Item	Served on crockery	Served on compostable
Hot breakfast sandwiches - min order 20		
Bacon or sausage, bread roll (GF on request)	£4.75	£3.75
Vegan sausage and tomato, bread roll (GF on request)	£4.50	£3.50
Morning pastries, Fruit and yogurt		
Selection of mini-Danish pastries (V)	£3.10	£2.10
Perkier bar (VG)		£1.80
Yoghurt and fruit pots (GF), (VG on request)		£2.35



(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

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BUFFETS

Quick, easy and as formal or informal as you like it, our buffets can be adjusted and bespoke to your meeting or event.

Item	Served on crockery	Served on compostable
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Sandwich lunch - Buffet

A selection of freshly prepared vegetarian and vegan sandwiches, crisps, a fresh fruit platter, a tray bake item and still and sparkling water	£7.50	£6.50
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Sandwich lunch - Packed lunch

A round of freshly prepared vegetarian and vegan sandwiches, crisps, piece of fruit, a snack item and still and sparkling water		£6.50
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Savoury buffet – min order 15

5 savoury items (examples below) - Sweet Mediterranean chicken skewers (GF), (Halal) - Spinach and ricotta arancini (V) - Cherry tomato and basil focaccia (VG) - Green pesto pasta salad (VG) - Super green quinoa and mint salad (VG) Still and sparkling water	£10.75	£9.75
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Savoury and sweet buffet – min order 15

6 savoury items (examples below) - Sweet Mediterranean chicken skewers (GF), (Halal) - Spinach and ricotta arancini (V) - Red pepper mini tartlets (V) - Cherry tomato and basil focaccia (VG) - Green pesto pasta salad (VG) - Super green quinoa and mint salad (VG) Selection of tray bakes (V) with (VG options) Seasonal fruit platter Still and sparkling water	£14.00	£13.00
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Build your own buffet

Choose any of our buffets as a base and then add items from pages 4 and 7 to give you the buffet that works for your event.

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

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- Minimum of 48 working hours' notice for beverage orders.

SHARING BOARDS

For something a little different or to supplement your buffet, why not order an antipasti, or vegetarian board?
Prices are per person.

Item	Served on crockery	Served on compostable
Vegetarian selection		
Selection of: Cheeses (VG on request) Crudities Beetroot hummus Olives Vegan rolls Bread basket with oil and dips (GF on request) Seasonal salad	£14.00	£13.00
Antipasti selection		
Selection of: Cooked and cured meats Cheeses Olives Sun blushed tomatoes Grapes Bread basket with oil and dips (GF on request) Seasonal salad	£14.75	£13.75
Salads - min order 10		
Two fresh salads (GF), (VG)		£1.95



(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

Terms and conditions

- Minimum order of 15 people for delivery, unless specified.
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- All prices are exclusive of VAT.
- Minimum of 72 working hours' notice for food orders.
- Minimum of 48 working hours' notice for beverage orders.



HOT LUNCHES AND INFORMAL DINNERS

Ideal for an early evening informal gathering and networking.

Mains

Meat and potato pie, mushy peas and Henderson's Relish gravy (GF on request)
Roasted root vegetable pie, mushy peas, veggie Henderson's Relish gravy, breadbasket (VG), (GF on request)
Chicken tikka, rice, naan bread, bhaji (GF on request)
Sweet potato and chickpea curry, naan bread, bhaji (VG), (GF)
Beef chilli, Mexican rice, nachos, sour cream, salsa (GF)
Chicken casserole, roasted new potatoes, seasonal veg (GF) and breadbasket (GF on request)
Thai green chicken curry, jasmine rice, spring rolls, prawn crackers (GF)
Broccoli and cauliflower green curry, jasmine rice, spring rolls, prawn crackers (VG), (GF)
Pork and leek sausages, caramelised red onion, mashed potatoes, seasonal vegetables, and breadbasket (GF on request)

Dessert

Chocolate brownie with ice cream (V), (GF), (VG on request)
Sticky toffee pudding with cream (GF/VG on request)
Vanilla cheesecake with fruit compote (V)

Real satisfaction with our hot fork buffets, themed to suit your guests and freshly prepared by our chefs. The menus above are served with tea, coffee, and mineral water. All menus come with seasonal salads. **Choose two main courses and two desserts for your guests. £17.50 per person.**

PIZZA

Selection of fresh baked pizza – min order 30 portions

Price per portion

Including:

£5.95

- Margherita

- Pepperoni

- Spiced chicken (Halal)

(GF and VG options on request)

Each portion of pizza is half a 12 inch pizza.

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

Terms and conditions

- Minimum order of 30 people.
- Hot lunches and informal dinners only available in Owen Level 6.
- All prices quoted per person unless otherwise stated.
- All prices are exclusive of VAT.

- Minimum of 72 working hours' notice for food orders.
- Minimum of 48 working hours' notice for beverage orders.
- Booked through the Events Team at hospitalitybookings@shu.ac.uk

CANAPÉS

A flexible light option. Choose a bespoke range which suits your guests' tastes and needs.

Select 4, 5 or 6 canapé items for your guests to enjoy.

4 items - £6.00 pp | 5 items - £7.00 pp | 6 items £7.50 pp

Vegetable

- Pea and mint arancini balls (VG), (GF)
- Mini cranberry and goats cheese tart (V) (GF on request)
- Mini Bruschetta topped with diced tomato, garlic and basil, fresh mozzarella, and a balsamic drizzle (V) (GF on request)
- Caramelized red onion and feta croute (V) (GF on request)
- Sun blushed tomato, mascarpone pancake rolls (V)
- Tomato and wild mushroom croute (VG), (GF on request)
- Parmesan, pea, and mint tartlet (V)

Meat and fish

- Chorizo arancini balls (GF)
- Melon and prosciutto (GF)
- Chipotle pulled beef croute (GF on request)
- Salmon and cream cheese courgette rolls (VG), (GF)

Sweet

- Mini eclairs (V)
- Brownie bites (V)
- Macarons (V), (GF)



(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

Terms and conditions

- Minimum order of 30 people for delivery.
- All prices quoted per person unless otherwise stated.
- All prices are exclusive of VAT.
- Minimum of 72 working hours' notice for food orders.
- Minimum of 48 working hours' notice for beverage orders.
- Canapés may change seasonally





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