

Sheffield
Hallam
University

Hospitality
and Events
Catering

Taste the experience



Skilled chefs, fresh ingredients, and a creative service.



Welcome

We're passionate about creating a wonderful event for you and your guests.

From arranging a simple sandwich lunch, to personalising your flagship catered event, we will handle your requirements with professionalism, efficiency and with our complete engagement, because we love what we do.

Our promise to you

Our hospitality menu portfolio takes our offer to a new and exciting level, inspired by fresh food, cooked and served with innovation and passion. Everything we present to you has been cooked and prepared using the best ingredients we can source.

Our range of menus offers flexibility and the opportunity to really tailor our provision exactly to your requirements. Above all though, is a real focus on freshness and taste. Enjoy *Taste the experience*.

Ethically and locally sourced

We care about sustainability, and are always looking at the impact our food and service has on the environment and society we live in. The food service industry has a huge impact on the food chain - accounting for almost half of what Britain spends on food. This has enormous consequences for the way we farm and eat.

We are working to continually improve across their three pillars: sourcing; society; and environment, to ensure as a business we are driving the required changes, and working in a most sustainable manner.

We have many years' experience of catering for events and we're proud of the quality of our food. Our new, seasonal menus are cooked on-site and incorporate fresh vegetables, the finest meat and game and a range of locally sourced ingredients.

If you are unsure which menus would suit your event, or can't find what you're looking for, talk to our professional events specialists who will be able to advise on what food that would best enhance your event.

Breakfast & Breakouts

Hot breakfast panini	(Min order of 30)
Sausage, bacon, tomato and cheese	£4.50
Avocado, tomato and mushroom (VG)	£4.50

Morning pastries, fruit & yoghurt	(Min order of 10)
Selection of mini Danish pastries	£2.10
Perkier bar (VG)	£1.80
Yoghurt and fruit pots (GF)	£2.35

Cakes and biscuits	(Min order of 10)
Selection of biscuits	£0.95
Selection of freshly baked cookies	£2.20
Locally baked cupcake platter	£2.95
Homemade scone with cream and jam	£2.05
Homemade tray bakes	£2.30
Banana and chocolate slice (VG)	£2.60
Fresh whole fruit bowl	£1.50
Fresh seasonal fruit platter	£2.50

Drinks	(Min order of 10)
Tea and coffee, disposables	Per serving £2.00
Tea and coffee, crockery	Per serving £2.50
Bottled mineral water	Per 1.5 litre £2.50
Fruit juices; orange, apple, cranberry	Per litre £2.50

Terms and conditions

- Minimum order of 10 people for delivery, unless specified.
- Items will be delivered with disposable packaging. The above price includes disposable plates and utensils. A supplement of £1.00pp will be added for crockery plates and cutlery.
- All prices quoted per person unless otherwise stated.
- Minimum of 72 hours' notice for food orders
- Minimum of 48 hours' notice for beverage orders



Sandwiches & Platters

Quick, easy and as formal or informal as you like it, our sandwiches and platters can be adjusted and bespoke to your meeting or event. We change our sandwich offer weekly and the fillings below give you an idea of what we provide. All fillings are vegetarian and vegan.

Value sandwich platter

(Min order of 10)

An assortment of sandwiches to suit all diets. £4.50
One round of sandwiches per guest.

Premium sandwich platter

(Min order of 10)

An assortment of sandwiches to suit all diets. £6.00
One and a half rounds of sandwiches per guest, including Yorkshire Crisps.

Add:

(Min order of 10)

Two fresh salads £1.95

Yorkshire crisps (per tub) £3.35

Packed lunches

(Min order of 10)

Grab and Go £6.00

A round of sandwiches.
Packet of crisps, piece of fruit, bottle of water and a snack item.

Working lunch

(Min order of 10)

Selection of vegetarian sandwiches and rolls £9.50

Two vegetarian savoury items

One homemade seasonal salad

In-house tray bake selection

Fresh seasonal fruit platter

Spring water with fruit cordials

Finger buffet lunch

(Min order of 15)

Sweet Mediterranean chicken skewers (GF) £12.00

Local mini pork pie with piccalilli

A selection of falafel with hummus (V)

Local selection freshly baked bread

Smoked salmon & cream cheese tarts

Homemade seasonal salad

Fresh seasonal fruit platter

Spring water with fruit cordials

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Hot lunches & informal dinners

Real satisfaction with our hot fork buffets, themed to suit your guests and freshly prepared by our chefs. The menus below are served with tea, coffee, spring water and fruit cordials. (Minimum order 30)

Healthy

(Min order of 30)

Pesto seabass fillet with tomato and chard salad, with roasted saffron new potatoes. (F) £22.00

Mustard and maple pork tenderloin with panache of mixed greens (M)

Sweet potatoes, spinach and fettle (Yorkshire feta) baked gratin with rocket and red onion salad (V)

Two seasonal salads

Trio of sliced melon

Greek yoghurt, toasted almonds and Sheffield honey

Local

(Min order of 30)

Derbyshire braised brisket, Henderson sticky shallots, Our Cow Molly buttered fondant potato and beef dripping Yorkshire puddings (M) £22.00

Traditional Yorkshire fishcakes, homemade twice cooked chips (F)

Yorkshire squeaky cheese cobbler in red pepper, tomato and mixed bean stew (V)

Selection of Sheffield Roses bread

Two seasonal vegetable selections

Pineapple slices

Locally baked treacle tart & English custard cream

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- Items will be presented on crockery plates and bowls. Not suitable for disposable plates and utensils.
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- Minimum of 72 hours' notice for food orders
- Minimum of 48 hours' notice for beverage orders
- Booked through the Events Team



Canapés

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

(Min order of 30)

4 items-£5.50pp | 5 items-£6.50pp | 6 items-£7.50pp

Vegetable

Smashed avocado on Sheffield Roses Sourdough (VG)

Yorkshire blue cheese and glazed pear tart (V)

Baked garlic naan, spinach and spice paneer cheese (V)

Cauliflower and quinoa falafel with tomato salsa (VG)

Chilli and sesame (Yorkshire) tofu bites on cucumber (VG)

Meat

Peaches wrapped in Yorkshire prosciutto ham

Thai coconut chicken arancini

Orange and miso glazed belly pork bites

Yorkshire chorizo and red pepper tartlets

Fish

Beetroot Gravlax on blinis topped with caper mayo

King prawn cocktail

Dessert

Mini eclairs (V)

Macaroons (VG)

Sheffield Bouillon brownie bites (V)

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What our
customers
have to say.



Customer Comment



We, The IBS Network, supporting people living with IBS, held our national conference here in April. Many of the people attending had a wide variety of food triggers. As this was a full day event we needed to provide food and refreshments for our delegates, which can be very complex, but the university were happy to accommodate.

The chef and Holly spent many hours going through the menus with us, providing a list of ingredients and seasonings for each food item. Their patience and understanding made the whole process so much easier.

The lunch was lovely. Such a treat to have so much choice at a buffet!

Sam Yardy
The IBS Network



The events team were superb and showcased Hallam extremely well. The venue and the catering were fabulous and all were received very positively by delegates.

Professor Heidi Probst,
Professor of Radiotherapy and Oncology
Sheffield Hallam University



Thank you so much for all your help with the conference yesterday. Everyone had a great time and was raving about the venue and food!

Rachael Choi
DWP HR conference

**Sheffield
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**Hospitality
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