

**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 new 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 the Britain spends on food. This has enormous consequences for the way we farm and eat..

We are members of the Sustainable Restaurant Association and 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.

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Our range of menus offer a great deal of flexibility, there's something to cater for a wide range of situations. We would be delighted to have the opportunity to help make your event experience also a delicious food experience.

Darren Procter, Executive Head Chef

Breakfast & Breakouts

“Our hot breakfast rolls
add a great fuelling to an
early morning meeting.”

Holly Dodd
Hospitality Co-ordinator

Hot breakfast rolls	(Min order of 30)
Bacon with roasted tomato	£3.45
Pork sausage with baked rosti	£3.45
Vegetarian sausage with baked rosti (VG)	£3.25
Avocado, spinach and bacon bagel (pictured top)	£3.75

Morning pastries, fruit & yoghurt	(Min order of 10)
Selection of mini Danish pastries	£1.75
Croissant served with locally made jam	£1.95
Chocolate and raspberry twists	£1.95
Yoghurt and fruit pots (GF) (pictured bottom)	£1.95

Cakes and biscuits	(Min order of 10)
Selection of ginger, chocolate chip and oatmeal biscuits	£0.75
Selection of freshly baked cookies	£1.50
Selection of gourmet muffins	£2.25
Artisan cakes	£3.25
Selection of traditional English cakes	£1.75
Cupcake platter	£1.75
Homemade scone with cream and jam	£1.75
Fresh whole fruit bowl	£0.75

Drinks	(Min order of 10)
Fair trade tea and coffee, disposables	Per serving £1.55
Fair trade tea and coffee, crockery	Per serving £1.80
	(Min order of 5)
Bottled mineral water	Per 1.5 litre £2.20
Fruit juices; orange, apple, cranberry	Per litre £2.50

Refresh for 5 Guests	£25
Great for smaller meetings	
Tea and coffee, biscuits, tray bakes, mineral water and fruit juice	

- Terms and Conditions**
- * Minimum order of 10 people for delivery
 - * 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.



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. (Minimum order 10)

Value sandwich platter

(Min order of 10)

An assortment of sandwiches to suit all diets. £3.00
One round of sandwiches per guest.

Premium sandwich platter

(Min order of 10)

An assortment of sandwiches to suit all diets. £4.50
One and a half rounds of sandwiches per guest, including Yorkshire Crisps.

Filled Bridge rolls & wraps

(Min order of 10)

A selection of mixed wraps and filled bridge rolls, to suit both vegetarian and meat diets. £5.00

Add:

(Min order of 10)

Two fresh salads	£1.50
Individual traditional English cakes	£1.75
Yorkshire crisps (per tub)	£2.95
Selection of crudité's with hummus, salsa and guacamole (GF)	£1.90
Continental meat platter with chorizo, salami and Parma ham (GF) (pictured bottom)	£1.90
Fresh seasonal fruit platter (top right)	£1.90

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Finger Buffets

“These menus offer a great value, delicious light lunch.”

Betty Harrap
Catering manager

A flexible option here, with a choice between a light working lunch and a more substantial buffet lunch.

Working lunch	(Min order of 10)
Selection of wraps and rolls	£7.50
A medley of three savoury items (two vegetarian)	
Yorkshire crisps	
Fresh seasonal fruit platter	
Spring water with Belvoir cordials	

Finger buffet lunch	(Min order of 20)
Sweet Mediterranean chicken skewers (Red Tractor Assured) (GF)	£9.50
Cherry tomato focaccia (pictured top) (V)	
Pork sausage roll with piccalilli	
MSc Cajun spiced salmon with horseradish crème fraiche (GF) (pictured bottom)	
Sweet potato falafel with hummus (V)	
Selection of crudités, hummus, salsa and guacamole (V)	
Fresh seasonal fruit platter	
Spring water with Belvoir cordials	

Drinks	(Min order of 10)
Fair trade tea and coffee, disposables	Per serving £1.55
Fair trade tea and coffee, crockery	Per serving £1.80
	(Min order of 5)
Bottled mineral water	Per 1.5 litre £2.20
Fruit juices; orange, apple, cranberry	Per litre £2.50

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Fork Buffets

Modern, fresh and exciting, endorsing our drive to deliver the very best hospitality offer in the city, our fork buffets really impress with great flavours, colours and variety. Both buffets are served with tea, coffee, spring water and Belvoir cordials. (Minimum order 20)

Menu 1

£13.50

- Peppered pastrami with pickles and mustard (GF)
 - Chicken breast with Caesar dressed cos (GF)
 - Salt and pepper prawn, lemon, coriander, mange tout wild rice (GF)
 - Heritage tomato and bocconcini capri salad (V, GF) (pictured top)
 - Baked falafel, beetroot hummus, tzatziki (V) (pictured bottom)
 - Fresh tossed green salad
 - Selection of Roses bread – locally baked
 - Fresh fruit platter
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Menu 2

£13.50

- Basil and olive oil chicken breast (GF)
 - Szechuan beef with miso dressed pak choi
 - Baked fresh Scottish salmon, potatoes, chia seeds, sesame, lemon and black pepper crème fraiche (GF)
 - Yorkshire cheese and seasonal vegetable tartlets (Fettle and butternut squash, Wensleydale and asparagus) (V)
 - Antipasti selection of marinated artichokes, balsamic onions and Sicilian tomatoes (VG)
 - Fresh tossed green salad
 - Moroccan dukha spiced slaw
 - Selection of Roses bread - locally baked
 - Fresh fruit platter
- Add individual desserts

£1.50
- Add local cheese and biscuits

£3.00

Terms and Conditions
* Minimum order of 20 people for delivery
* Not available on disposable
* All prices quoted per person unless otherwise stated.
* Booked through the Hospitality Coordinator.



Hot Lunches & Informal Dinners

“My favourite is the ‘Local’, great representation of Yorkshire classics, with a modern twist.”

Andrew Fitzpatrick

Sous Chef

Real satisfaction with our hot fork buffets, themed to suit your guests and freshly prepared by our chefs.

The menus below are served with fresh fruit platter and dessert of the day, tea, coffee, spring water and Belvoir cordials. (Minimum order 30)

Healthy

£17

Normandy pork casserole, with parsnip, apple and mustard mash (GF)

Baked MSc cod fillet with basil, cherry tomatoes and spinach leaves (GF) (pictured top)

Pea, broad bean and asparagus orecchiette baked with goats cheese (V)

2 Seasonal salads

Local

£17

Slow braised National Park beef brisket, with roasted shallots, fondant potato and Yorkshire pudding

Traditional Yorkshire fish cakes, served with crushed peas

Beetroot and Wensleydale baked mushrooms (GF, V)

Selection of 2 seasonal vegetables and locally baked breads

Eastern Inspired

£17

Bangladeshi chicken rezala with yoghurt (GF)

Slow roasted belly pork, cooked in a roast onion and black bean sauce (pictured bottom)

Vietnamese Pho noodles with a rich stock sauce with vegetables and soft egg (V)

Rice

Selection of warm breads, dips, crackers and poppadom

South American

£17

Caribbean lamb pepper pot (GF)

Bahia chicken thigh fillets, with roasted sweet potato (GF)

Guisado de legumes—Slow cooked root vegetables in a rich tomato and fresh herbs sauce with sweet potato fries (VG)

Jerk spiced slaw and rice salad

Terms and Conditions

- * Minimum order of 30 people
- * Not suitable for delivery to rooms
- * Items will be presented on crockery plates and bowls. Not suitable for disposable plates and utensils.
- * All prices quoted per person unless otherwise stated.
- * Booked through the Hospitality Coordinator.



Canapés

“A great choice for an informal evening reception. Accompany with a range of sparkling wines and local beers we have available.”

Elena Portaluri
Events Co-ordinator

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

(Min order of 30)
4 items @ £4.15 pp | 5 items @ £5.15 pp | 6 items @ £6.15 pp

Vegetable

- Goats cheese and beetroot ripple cone
- Guacamole and salsa crostini (pictured top) (VG)
- Yorkshire blue cheese, walnut and apple salad (pictured bottom)
- Oriental courgette bouquets (GF, VG)
- Cucumber, hummus and masala roasted chickpeas (GF, VG)
- Heritage tomato soup with coriander (GF, VG)

Meat

- Chicken and coconut arancini
- Fillet of beef, pak choi, wasabi (GF)
- Butter chicken skewers (GF)
- Ploughman’s pork pie
- Lamb and coriander kofta (GF)
- Duck pancake rolls

Fish

- Tiger prawn cocktail (GF)
- Smoked haddock and spinach tart
- Moules mariniere mousse
- Tuna and samphire blini
- Crayfish, artichoke and kalamata olive (GF)

Dessert

- Selection of chocolate pralines
- Mini éclairs
- Macaroons (GF)
- Fruit skewers (GF)
- Crème brulee
- White chocolate mousse with raspberries (GF)

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Light Bites

“The Afternoon Tea makes a delicious afternoon treat, a real tonic in a busy day of meetings.”

Jill Hitchenor
Event Manager

A range of delicious additional options to supplement and support your needs.

Afternoon tea

A selection of freshly made sandwiches, homemade scones with clotted cream, strawberry jam, macaroons and éclairs. Tea, coffee, mineral water & Belvoir cordial.

Served on disposable	£10.50
Served on crockery	£12.50

Packed lunches

Grab and Go	£5
A round of sandwich (meat, fish and vegetarian options) Packet of crisps, piece of fruit, bottle of water and a snack item.	
Take and Indulge	£7
A homemade salad with meat, fish and vegetarian options Piece of fruit, crudités, hummus or mozzarella, tomatoes and a bottle of water.	

Nibbles and receptions

Yorkshire crisps	£2.95
Root vegetable crisps	£3.05
Luxury nut selection	£4.50
Marinated olives and sun blushed tomatoes (pictured bottom)	£4.50
Cheese and biscuits	£12.00

Price per 5 portions, minimum order 30

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What our customers have to say.



Customer Comments



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
Hallam
University**

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and Events
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