

# Conference Hospitality Portfolio



Great food and quality  
service, tailored to your needs





# Contents

Welcome	04
Beverages Biscuits & Bakery	05
Breakfast	06
Working Lunches	07
Finger Buffet Menu Selector	08
Finger Buffet Set Menus	09
Cold Fork Buffet	10
Hot Buffet Lunch	11
Fine Dining & Special Occasions	13
Banqueting	14
Wine & Alcohol	17
Special Dietary Requirements	18
Making Your Booking and Contacts	18
Establishing Catering Requirements	19

# Welcome to the University of Chichester Hospitality Brochure

**Our brochure is designed to allow choosing the catering for your meeting, event or special occasion straightforward.**

Our catering team has created a diverse range of exciting menus to suit your catering requirements from an informal working lunch to a conference dinner.

The aim is to provide great food, quality service and value for money to all our customers. The menus are designed to be balanced and appropriate for all occasions, however we do recognise that each event is unique and we are always willing to personalise any menu to meet your requirements.

Our banqueting and fine dining menus have been created for high profile events and to allow you to budget accordingly. The offerings include the provision of table linen, Churchill crockery and can include fresh flowers on the tables. The level of service can also be altered to suit your chosen requirements. The levels of service that can be offered are silver, family or buffet. Please discuss your requirements with your Conference Officer.

For residential conferences held between June and September we offer separate delegate menus, offering a two course lunch and three course dinner for each day of the conference. These menus are published in January and will be sent to you by your appointed conference officer.

Special dietary requests including vegan and gluten free can be met, however we do require 28 working days notice prior to the function.

Vegetarian items are marked with (V)  
Healthy Options are marked with (H)

Unfortunately we cannot guarantee that all our products are free from traces of nuts.

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# Beverages, Biscuits & Bakery

## Beverages

Fairtrade Brazilian Bean Filter Coffee or  
Freshly Brewed Fairtrade Black Tea

Regular Flask – serves 5

£5.40

Large Flask – serves 10

£10.80

## Self Serve Beverages

Flasks of Hot Water with selection of Twinings Fruit Infusions, Peppermint,  
Camomile & Green Tea Envelopes.

Instant Fairtrade Classic Blend & Fairtrade Decaffeinated Coffee Sachets

Regular Flask – serves 5

£5.40

Large Flask – serves 10

£10.80

## Chilled Beverages

Portsmouth Tap Water 1.5 litre – serves 5

£1.35

Still or Sparkling Welsh Mineral Water 1.5 litre – serves 5

£2.40

(The bottled water we provide, "One Water", is an ethical product with all  
profits going to build Play Pumps in Africa providing free and clean water)

Orange or Apple Juice 1.5 litre – serves 5

£2.70

(100% juice made from concentrate)

Soft Drinks 500ml (Coke, Diet Coke, Fanta, Sprite)

£1.45

Counter Vouchers

£1.45

## Biscuits & Sweet Bakery Items

All Butter Shortbread Biscuits (2 per person)

£0.60

Gourmet Muffin

£1.70

(Blueberry & Yoghurt, Chocolate or Berry Blast)

Handmade Cake Selection

£1.95

(Harvest Fruit, Butter cream & Jam or Chocolate)

Mini Danish Assortment

£1.00



# Breakfast

Wholemeal or White Rustic Roll filled with Grilled Back Bacon	£2.40
Wholemeal or White Rustic Roll filled with West Sussex Sausages	£2.40
Wholemeal or White Rustic Roll filled with Vegetarian Sausages (V)	£2.40
(All of the above are served with condiments)	
Selection of Cereals (V) (H) served with semi skimmed or soya milk (Muesli, Cornflakes or Rice Krispies)	£1.50
Strawberry or Cherry Pro Biotic Yoghurt & Fresh Fruit Basket (V) (H)	£1.80
Seasonal Fresh Fruit Platter (V) (H)	£1.40
Pain au Chocolat (V)	£1.70
Gourmet Muffins (V) (Blueberry & Yoghurt, Chocolate or Berry Blast)	£1.70
Full English Breakfast (Minimum of 10 people) (Bacon, Sausage, Scrambled Egg, Grilled Tomato, Mushrooms and Beans)	£7.80

Please note that full English breakfast can only be served in certain areas - please speak to relevant Catering Manager to discuss, There is a minimum order for breakfast items for 5 people or more unless agreed with the Catering Manager.





# Working Lunch

A balanced nutritious lunch that has been designed to enable you to continue with your work or meeting.

## Standard £6.60

1 ½ rounds per person

### Typical Examples of Sandwiches:

- Classic BLT on malted wheat bread
- Chargrilled Chicken Lemon Mayonnaise & Rocket on malted wheat bread
- North Atlantic Prawn Mayonnaise & Iceberg Lettuce on oatmeal wheat bread
- Dolphin Friendly Tuna & Cucumber on malted wheat bread
- Mediterranean Houmous Red Onion & Tomato (V) on malted wheat bread
- Wensleydale & Carrot Chutney (V) on farmer's bread

## Premium £7.80

1 ½ rounds per person

### Typical Examples of Sandwiches:

- Pastrami Turkey & Ham with Mustard Mayo & Rocket on malted wheat bread
- Roasted Chicken & Sweetcure Bacon Club on malted wheat bread
- Red Thai Prawn Peppers Coriander & Coconut on oatmeal wheat bread
- Crayfish with Lemon Mayonnaise & Rocket on oatmeal wheat bread
- Goats Cheese & Asparagus with Pinenuts (V) on tomato bread
- Houmous, Chilli Chick Peas and Coriander (V) on Carrot bread

## Wraps £7.80

1 ½ rounds per person

### Typical Examples of Sandwiches:

- Chicken Fajita in a chilli and tomato tortilla
- Hoi Sin Duck & Plum with Spring Onion & Cucumber in a flour tortilla
- North Atlantic Prawns & Wasabi Mayonnaise in a flour tortilla
- Falafel & Tabouleh with Mint Yoghurt (V) in a flour tortilla
- Caesar Chicken in a flour tortilla

### All the above will be served with

- Hand Cut Vegetable & Potato Crisps (V)
- Lightly Salted Pretzels (V)
- Fruit Basket (V) (H) Selection of apples, bananas, grapes and pears







# Finger Buffet Menu Selector

A buffet menu which is ideal for training courses, social events and lectures giving you the freedom for networking with colleagues. Please select from the following which are priced accordingly.

Standard Sandwich 1 round	£3.00	Marinated Olives (V) (H) (per person)	£1.10
Premium Sandwich 1 round	£4.20	Tortilla Chips with Salsa (V) (per person)	£1.10
Flour Tortilla Wrap 1 wrap	£3.80	Vegetable Crudités (V) (H) (per person)	£1.10
Lime & Coriander Chicken Kebab each	£1.80	Seasonal Fresh Fruit Platter (V) (H) (per person)	£1.40
Skewered Piri Piri Chicken each	£1.80	Fresh Fruit Basket (Apple Bananas & Grapes) (V) (H)	
Caesar Chicken Fillet each	£1.80	(per person)	£0.70
Red Thai Chicken Kebabs each	£1.80	Gourmet Muffin (per person)	£1.70
Char Sui Chicken Skewer each	£1.80	(Blueberry & Yoghurt, Chocolate or Berry Blast)	
Chicken Salsa Fajitas each	£1.80	Handmade Cake Selection (per person)	£1.95
		(Harvest Fruit, Butter cream & Jam or Chocolate)	
Salmon & Rocket Bites 2 per portion	£1.80	Mini Danish Assortment (per person)	£1.00
Smoked Haddock Spinach & Gruyere Parcel 2 per portion	£1.80		
Lemongrass King Prawn Skewers each	£1.80		
Thai Ginger Fish Brochettes each	£1.80		
Garlic & Chilli King Prawn Kebab each	£1.80		
Salmon Brochettes 2 per portion	£1.80		
Mediterranean Bruschettas 2 per portion	£1.95		
Roasted Vegetable Brochettes (V) each	£1.95		
Tomato & Feta Brochettes (V) each	£1.95		
Fresh Baked Spinach & Feta Quiche (V) each	£1.95		
Fresh Baked Vegetable Salsa Tartlet (V) each	£1.95		
Vegetable Saté & Peanut Sauce (V) (NUTS) 2 per portion	£1.95		
Vegetarian Lattice Bites 2 per portion	£1.95		
Cheese & Onion Flutes 2 per portion	£1.95		







# Finger Buffet Set Selection

An ideal balanced nutritious lunch, designed to enable you to continue with your meeting or social event.

## Standard £10.20

- 1 Round of Standard Sandwiches
- 2 Lattice Vegetarian Bites
- 1 Char Sui Chicken Skewer
- 2 Salmon Brochettes
- 1 Roasted Vegetable Brochettes

## Premium £11.40

- 1 Round of Premium Sandwiches
- 2 Cheddar & Onion Flutes
- 1 Chicken Salsa Fajita
- 2 Salmon & Rocket Bites
- 2 Mediterranean Bruschettas





# Cold Fork Buffet

A buffet ideally suited to a more formal sit down event. Please select two choices from main and four from salad bar.

Where facilities permit and for presentation purposes the following menus are only suitable for 10 persons or more.

## **Cold Fork Buffet £11.70 per person**

### **Main**

- Sliced Gammon Ham
- Sliced Roast Rib of Beef
- Chargrilled Vegetable Terrine (V)
- Mediterranean Vegetable Frittata (V)
- Marinated Salmon Supreme
- Corn Fed Chicken Supreme

### **Salad Bar**

- Continental Leaf Salad (V) (H)
- Green Salad (V) (H)
- Caesar Salad (V)
- Coleslaw (V)
- Waldorf Salad (V) (NUTS)
- Pesto Penne Pasta (V) (NUTS)
- Thai Style Noodles (V)
- Moroccan Cous Cous (V) (H)
- Spiced Tomato Pasta (V) (H)
- Chick Pea and Tomato Salad (V) (H)

Served with assorted Bread Rolls, Warm Buttered Minted New Potatoes and Salad Dressings (V)

## **Desserts £4.20 per person**

Why not select one of the following desserts for only

- Organic Fresh Fruit Salad
- Vanilla Pannacotta
- Ginger & Lemon Cheesecake
- Tarte Au Chocolat

Please note that cold fork buffet can only be served in certain areas please speak to the Conference team.







# Hot Buffet Lunch

Please choose ONE meat option and ONE vegetarian (if required) option.

These menus offer a more substantial hot buffet style menu for either lunchtime or evening events. For presentation purposes the following menus are only available for 10 persons or more.

These menus can only be served in certain areas. Your conference officer will be able to advise on locations which are suitable.

**Vegetarian Sausage & Mash (V)** £10.20  
(Served with organic seasonal vegetables)

**Classic Italian Lasagne with Garlic Bread** £10.20  
(Served with three seasonal salads)

**Penne Arrabiata (V)** £10.20  
(Served with three seasonal salads)

**Chicken Tikka Masala with Fragrant Rice** £10.20  
(Served with Poppadum Mango Chutney & Onion Chutney)

**Aubergine & Potato Moussaka with Garlic Bread (V)** £10.20  
(Served with three seasonal salads)

**Chicken Carbonara** £10.20  
(Served with three seasonal salads)

**Local Wild Mushroom Korma with Fragrant Rice (V)** £10.20  
(Served with Poppadum Mango Chutney & Onion Chutney)

**West Sussex Sausage & Mash** £10.20  
(Served with organic seasonal vegetables)

Alternatively why not come to the dining hall where you can choose from one of the main course dishes of the day where we will lay a table up for you, the charge for this will be £1.85 +VAT per person extra than normal counter service which is between £2.95-£3.95 +VAT depending on choice. We can advise beforehand what is on the menu on a specific day. Your guests will be issued with vouchers to present for their lunch.

We can also prepare vouchers to include a main course, dessert and beverage. Please contact the Conference team for details.









# Fine Dining & Special Occasions

If you would like to entertain colleagues, guests or visitors in a more formal setting you may wish to consider Room H149 at Bishop Otter Campus and our Dining Hall at Bognor Regis Campus which can accommodate from six to thirty guests. We require 14 days prior notice from your guests of the choices.

**Two Course £29.40 Three Course £35.40**

## Starters

Spicy Parsnip Soup (V) with warm rustic bread roll  
Mushroom Ravioli (V) Mushrooms encased in pasta with a cream sauce  
Crayfish Tails entwined in a lime & tarragon sauce  
Pork Calvados & Apple Terrine with warm baker's basket bread

## Main Courses

Pan Fried Fillet of West Sussex Beef served with a horseradish jus  
Roast Rack of Lamb rolled in a herb and English mustard crust  
Corn Fed Chicken Supreme filled with mushroom risotto wrapped in prosciutto  
Pan Seared Salmon served with a fresh dill & white wine sauce  
Wild Mushroom & Dolcelatte Risotto (V) topped with fresh flat leaf parsley  
Root Vegetable, Cranberry & Goats Cheese Nut Roast served with a cranberry jus

All main courses are served with locally grown organic seasonal vegetables and potatoes

## Desserts

Sticky Toffee Pudding  
Traditional date & walnut sponge, drenched in muscavado sugar, butter, cream & syrup  
Pear & Quince Tart  
Sweet butter pastry case filled with creme patisserie, quince jelly & half a poached pear  
Chantilly Summer Pudding  
A traditional dessert made with marinated fruits, berries and spices  
Deluxe Gianduja  
Hazelnut and almond praline mousse on a biscotti coated in chocolate  
Selection of Local Cheeses

Coffee

The above charges are for family service, if silver service waitresses are required please note there is an additional charge of 25%. Please contact General Manager to discuss any further requirements.





# Banqueting

The dishes below are crafted using the finest ingredients to present a banquet for up to 125 guests. To discuss service styles please contact General Manager who will guide you through the process. Please choose ONE meat option and ONE vegetarian option (if required) for starter and main course and ONE dessert

**Two Course £20.50   Three Course £25.50**

## Starters

Cream of Leek & Potato Soup (V)  
Coarse Pork Sage & Caramelised Onion Paté  
Avocado with North Atlantic Prawns  
Mozzarella & Tomato Salad (V)

## Main Courses

Roast Sirloin of Beef with Yorkshire Pudding  
Chicken Breast Wrapped in Parma Ham  
Pan Fried Salmon with Watercress Sauce  
Oven Baked Pork Steak filled with apple raisin & apricot  
Roasted Red Onion & Cheddar Tart (V)  
Butternut Squash Spinach & Walnut Filo Tart (V)

All main courses are served with seasonal vegetables and potatoes

## Desserts

Raspberry & Amaretto Cheesecake  
Chocolate & Vanilla Tartlet  
Tartlette Pommes a la Normande  
Selection of Cheeses

Coffee

The above charges are for family service, if silver service waitresses are required please note there is an additional charge of 25%. Please contact General Manager to discuss any further requirements.











# Wine List

## Fairtrade

**Cabernet Sauvignon 2006** £13.20  
Delicious aroma of currants and lightly caramelised cherries, which produces a rich fruity dry red wine.

**Sauvignon Blanc 2007** £13.20  
Tropical fruit aroma with grassy hints, gives you a crisp fresh dry white wine.

## Organic

**Bonterra Vineyards Viognier 2007 Mendocino** £18.00  
Seductive wine with floral aromas with peaches and exotic fruits, with a rich and creamy palate revealing apricots and vanilla overtones.

**Pinot Grigio Single Vineyard 2007** £18.00  
Apple pear and mountain herbs on the nose precede an unctuous palate

**Bonterra Vineyards Chardonnay 2006 Mendocino** £18.00  
A well balanced chardonnay with subtle nuances of vanilla oak, crisp acidity and a full rich flavour

**Adobe Merlot 2007 Colchagua Valley** £18.00  
An extremely fruit driven nose, full bodied and ends with flavourful tannins and a long persistent finish

**Chapoutier Tricastin 2007 Coteaux du Tricastin** £18.00  
The stunning syrah grenache blend balances spicy morello cherry fruit and an elegant structure

**Adobe Merlot 2007 Central Valley** £18.00  
Deep cherry red in colour, it shows intense strawberry and raspberry aromas, subtly lifted by notes of chocolate and cream

## Champagne

**Nicolas Feuillatte NV** £44.00  
A light fruity champagne with fine discreet bubbles and subtle overtones of apples and pears

**Lanson Black Label** £44.00  
A well structured champagne that demonstrates a powerful edge

Please note other alcoholic drinks can be arranged please speak to relevant Catering Manager to discuss.





## Special Dietary Requirements

It is important that we are given accurate information so that we can meet any individual requirements. Although we can usually accommodate last minute changes we cannot guarantee this so please ensure that all guests needs are established as early as possible to ensure all enjoy their dining experience. For your information a few guidance notes are included.

### Religious

**Jewish:** Generally there are two main groups. Those who normally eat only plain fruit, vegetables and grilled or poached fish (no monkfish). Unfortunately due to strict specialised catering requirements, those who follow traditional Jewish kitchen kosher meals can not be provided for.

**Islam:** In general, Muslims will not eat pork or drink alcohol and may not eat lunch during the feast of Ramadan.

**Hindu:** In general Hindus will not eat beef or veal.

### Medical/Health

**Vegetarian:** In general will not eat meat or fish. They will usually eat vegetarian cheese, eggs, butter and milk, but please check.

**Vegan:** In general will not eat any animal products including butter, cheese and milk.

**Diabetics:** Have to eat meals at regular intervals, and may focus on diet and sugar free items, but will eat most things.

**Gluten Free:** Not allowed to eat any cereal or grain products. It is best to ask the guest to suggest something as this can be a particularly restrictive diet.

**Lactose Free:** Not allowed any milk products.

**Allergies:** Example nuts, if in doubt please ask your guest.



## Making your Booking and Contacts

### Notice Periods

We would ask that final numbers for all catering are confirmed 28 days prior to the event taking place as per Conference Office's Terms and Conditions.

For booking made at short notice we can offer the following catering if the booking is made within the following minimum notice periods:

- **Hot & Cold Beverages:** 5 working days notice
- **Breakfast & Working Lunches:** 5 working days notice
- **Buffet Menus:** 5 working days notice
- **Dinners & Banqueting Menus:** 21 working days notice
- **Weekend Service:** 10 working days notice

As stated in the Terms and Conditions the University's caterers have sole rights to catering on both campuses and client cannot bring their own food or drinks onto campus.

### Booking Procedure for External functions

Contact Conference Office

Kellie Atkins Tel: 01243 812120

Andrew Carpenter Tel: 01243 812144

### Surcharges

Please note that at the weekends there is an additional surcharge of 25% of total amount charged to offer catering.

### Disclaimer

The images used throughout this brochure are stock images and are not necessarily representative of the actual menu.



Catering Services at The University of  
Chichester are provided by:

## Aramark Ltd

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