

Delivered catering.
Catering Services

We are the University's official catering delivery services offering quality assured tasty food and bespoke service conveniently delivered to your choice of venue by our friendly food service team. Our staff will take every measure to ensure your delivery arrives on time and in pristine condition.

A diverse range of fresh, local, sumptuous food for formal and informal occasions

Our new food brochure is extensive and offers a diverse range of fresh, local, sumptuous food and refreshing drinks. The food range has been designed to meet a variety of formal and informal occasions, from a business meeting to a celebratory drinks reception, and to suit a diverse range of food preferences. However, if you require further guidance or have special dietary requirements please do contact us, we will be delighted to assist.

Choose the service level that suits you

The Delivered Catering menu has been designed as a drop-off service. The service element can now be determined by you at the point of choosing your food and drink on the online menu. You can decide to have your delivery dropped-off outside the room, unpacked in the room or have a basic set up to include linen and clearing service (the latter comes at a charge), but none of these services comes with staff to serve the food and drink.

Bespoke service

Should you require a staffed service then please contact: hospitality@southampton.ac.uk who will be delighted to assist you with all your event service needs.

Minimum orders and delivery times

Please note, the minimum delivery spend is £25.00

Delivery times: 8.00am – 5.30pm Monday to Friday.

All other booking information to include terms and conditions can be found on page 11.

We look forward to your custom and hope you enjoy our exquisite food and service.

Contact

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Contents

3	Refreshments and Breakfast
4	The Local Baker
5	Deli
6	Sharing
7	Sushi
8	High Tea
9	Celebrate
10	Rehydrate and Snack Out

Refreshments & Breakfast

For those early starts when you need to inject some energy into your day or those demanding meetings.

Tea & coffee **£1.40**

Tea, coffee & homemade accompaniments **£2.00**

Selection of homemade shortbread, chocolate brownie & biscotti

Bottles of still or sparkling mineral water (75cl)..... **£2.50**

Fresh orange juice (500ml)..... **£2.25**

Tropical fruit juice (500ml)..... **£2.25**

Hill Farm apple juice (750ml)..... **£3.75**

Local fresh apple juice from the South Downs National Park

Croissants & Danish pastry selection **£4.75**

8 of your favourite breakfast pastries

Mixed bagel box **£16.50**

Selection of 4 deep filled bagels

Vegetarian bagel box **£16.50**

Selection of 4 deep filled bagels

Bacon, egg & tomato relish brioche bap **£4.50**

Granola & soy yogurt pot (250 ml) **£2.30**

A healthy start to the day

Naked range - super food smoothies **£2.40**

Delicious and super healthy!

Fresh fruit bowl..... **£9.00**

10 pieces of fruit

Fresh fruit selection..... **£22.50**

Large tray of delicately sliced and presented fresh fruit. Suggested servings - 8

Melon, pineapple & grape pot **£2.00**

For a healthy and refreshing start to the day

Large Danish pastry **£1.50**

Pain au chocolate..... **£1.00**

Jumbo Croissant **£1.35**

Spiced pink grapefruit with soy yogurt..... **£4.50**



The Local Baker

All listed products have been meticulously prepared by our local bakery here in Southampton.

Traditional sandwich board £17.50

Suggested servings - 5

Rustic crusty baguette £3.95

Doorstep bloomer selection £17.50

5 rounds of deep filled bloomer sandwiches

Bridge roll board £19.50

12 individual filled bridge rolls. Suggested servings - 6

Bread basket £3.00

5 slices of rustic bread

Apple & cinnamon loaf cake 6" £5.00

Suggested servings - 4

Lemon drizzle loaf cake 6" £5.00

Suggested servings - 4

Double chocolate loaf cake 6" £5.00

Suggested servings - 4

Classic bakery treat box £12.00

8 delicious classic bakery treats

Chelsea buns £2.95

2 decadent hand crafted Chelsea buns

Custard tart £18.50

Suggested servings - 12, but you might not want to be so generous!

Indulgent gluten free round cake £18.50

You won't know the difference. Suggested servings - 12

Gluten Free vegetarian sandwich box £15.00

5 rounds of deep filled gluten free sandwiches

Individual gluten free sandwich £3.95



Deli

A busy schedule? Let us help by delivering some tasty products for you to enjoy with colleagues.

Deli box salads

Cous cous with roasted vegetables, aubergines & tomatoes (Single) £3.90

Shared: Suggested servings - 3 £8.95

Chicken with Vietnamese slaw (Single) £3.90

Quinoa, grapefruit & tofu (Single) £3.90

Houmous, falafel & mixed beans (Single) £3.90

Shared : Suggested servings - 4 £8.95

Chicken & bacon ranch (Single) £3.90

Greek salad with mint & feta (Single) £3.90

Shared: Suggested servings - 4 £8.95

Tuna Nicoise with local free range egg (Single) £3.90

Thai prawn noodle salad (Single) £3.90

Fusilli pasta with Mozzarella & pesto (Single) £3.90

Shared: Suggested servings - 4 £8.95

Deli cheese

Artisan cheeseboard. £39.50

Artisan cheeseboard, local chutneys, rustic bread, biscuits. Suggested servings - 8

10" Deli pizza

Choice of:

Mozzarella cheese & tomato

Chicken & bacon

Spicy pepperoni

Suggested servings 1-2 £8.75

Deli chicken

Rotisserie chicken £5.95

Whole chicken cooked and prepared, marinated in aromatic herbs and citrus juice
Suggested servings 2-3

Deli quiche

Goats cheese & caramelised red onion quiche £18.95

Suggested servings - 12

Honey roast ham, leek & Roquefort quiche £18.95

Suggested servings - 12

Roasted Mediterranean vegetables quiche £18.95

Suggested servings - 12

Moroccan flavours with butternut squash, chickpea & feta quiche £18.95

Suggested servings - 12

Sharing

Some tasty sharing options for formal or informal events.

North African vegetarian Meze. £21.50

Lemon & pomegranate cous cous, dolmades, fattoush, grilled aubergines & pitta bread.

Suggested servings - 5

Italian Meze. £21.50

Parma ham, baby figs, mixed olives, roast artichoke & sweet peppers, tomato & mozzarella salad, aged balsamic. Suggested servings - 5

Spanish Tapas board £21.50

Paprika roast chicken & chorizo, pimientos el padron, Serrano ham & manchego, fritatta, ricotta stuffed peppadew peppers. Suggested servings - 5

Selection of Meat filled Tortilla Wraps £21.50

Suggested servings - 8

Selection of Vegetarian Tortilla Wraps £21.50

Suggested servings - 8

Bahn Mi with chilli popcorn (Spicy chicken & salad baguette) £ 7.95

Suggested servings - 2



Sushi & Asian Box Salads

An extensive range of sushi style food to complement a buffet or on its own as a business lunch.

Natsu sushi £5.50

Omega sushi box £6.50

Spicy salmon roll £5.50

California sushi £5.50

Super salmon sashimi £6.50

Super salmon sushi £6.50

Super wholegrain vege mix. £6.50

Super hot & spicy £6.50

Big Boy sushi box £7.50

Suggested servings - 3

Fried tofu & tempura rice box salad.... £5.50

Teriyaki salmon & tempura rice
box salad £5.50



High Tea

Take some time out and treat your colleagues to a Highfield Campus 'High Tea' with delicious cake and full flavoured teas.

(served in China, minimum of 10)

Tea or coffee served with a selection of finger sandwiches, dainty cakes, scones & local jams, clotted cream £9.25



Celebrate

Within this range we offer everything you need to celebrate a formal or informal occasion.

Peroni lager (330ml) £3.50

Corona (330ml) £3.50

Becks Blue (330ml) £3.50

Orchard Pig Somerset cider (500ml)... £3.75

Hampshire Rose Ale (500ml) £3.75

**Champagne, Veuve Delaroy,
Brut NV, France (75cl)** £29.95

Celebrate in style with lots of bubble

**Mamaku, Sauvignon blanc ,
New Zealand, 75cl** £16.50

Traditional Marlborough style, flavours of
gooseberries, lychees and melon, ideal for
receptions and fish

**La Cote Flamenc, Picpoul
de Pinet Coteaux du Languedoc,
France 75cl** £16.50

Medium-bodied dry white wine, suitable for
receptions, fish and salads

**Terre Forti, Sangiovese,
Italy, 75cl** £16.50

Fresh, dry red, crisp cherry and raspberry fruit with
ripe tannins. A great complement for mezze style
food.

**Little Eden, Pinot Noir,
Australia, 75cl** £17.95

A versatile, well structured wine bursting with red
summer fruits

Gin & tonic £3.95

Pimms & Lemonade £3.95

Cheese straws £2.50

Approximately 6 per portion

**Chef's selection of handmade petit
desserts** £3.50

2 items per serving

Smoked salmon & anchovy canape ... £20.00

20 items per serving

**Goat's cheese, red onion jam,
canape** £20.00

20 items per serving



Rehydrate and Snack Out

An extensive range of food and drink to help you rehydrate or reenergise.

Popcorn £1.25

Pipers crisps £1.25

Naked cereal bar £1.95

Stumpy's nuts £1.50

Gluten free bars (honey buns) £1.75

Single

**Single giant chocolate cookie
(one world)**..... £1.50

Wrapped sweet muffins £1.95

Chocolate bars £1.00

Carton of orange juice (1 litre) £2.85

Carton of apple juice (1 litre) £2.85

Bottle of coke (500ml) £1.40

Bottle of diet coke (500ml)..... £1.40

**Packet of Metcalfe's skinny rice
cakes** £1.25

**Packet of Loaker Cremkakao (crispy
wafers with chocolate cream)**..... £1.25

Wrapped biscuits..... £0.60

Classic lunch box..... £6.95

Sandwich, fruit, crisps, kit kat, 500ml bottle of
water

Deli lunch box £8.25

Deep filled baguette, kettle crisps, fruit, handmade
cake, 500ml bottle of water

Packed lunch £7.50

Delux sandwich, sweet muffin, fresh fruit and a
drink



Terms and Conditions

1. Booking and Service Levels

The delivery service is available Monday to Friday 8.00am – 5.30pm.

A minimum spend of £25.00 applies to all orders. Any shortfall in spend will be charged in monetary value to the sum of £25.00.

There are 2 levels of delivery service:

Level 1 - is food delivered to the agreed destination and unpacked (if a table is provided).

Level 2 – is chargeable (prices displayed online). The service includes a basic set up and clearing away, and linen tablecloths.

Bookings should be made no less than 48 hours in advance.

Emergency bookings can be requested via telesales (ex:24572) but acceptance will be at the discretion of the Catering Services team.

All orders must be booked directly with Catering Services, we will not guarantee an order if it is placed by or received by a third party.

On confirmation a booking reference number will be generated and issued. Please ensure you have to hand the booking reference number if you need to make contact with our bookings team.

China is only provided with the High Tea option, all other delivered services are served on plastic or disposable items.

Product descriptions and suggested servings are approximate.

2. Delivery

Please try to ensure that the room is accessible to the delivery team and a table is provided so the delivery team can unpack your order.

In the event the room is not accessible, the unpacked delivery will be placed outside of the room.

Catering Services does not accept liability for any catering items that may have gone missing once delivered, therefore please ensure you specify a secure location for delivery and ideally take receipt of your order.

3. Storage and safe handling

All food items are designed to be served at ambient temperature.

Please be advised that all fresh delivered products have been designed to be consumed within 2 hours of delivery. Catering Services will not be liable for quality or food safety outside of this timeframe.

Allergens – Please ensure you read the ingredients label on the food packaging to identify any allergenic foods that may cause food intolerances or in more rare and severe cases an anaphylaxis reaction which will require immediate medical assistance. Should you have any doubt, please avoid handling or consuming any products that are not clearly labelled and seek further advice from the Catering Services team.

Please note: because many of the food items listed are prepared in multifood preparation facilities, we are not able to guarantee our products are trace free of any allergen to include NUTS.

Thermos flasks contain hot liquor, so in order to reduce the risk of scalding, please take precaution when opening or pouring from the flasks, and place them on a secure and level surface.

4. Collection

Please help us to be environmentally friendly by depositing all your food waste in the caddy box supplied and ensure all containers and utilised service ware is placed back into the large delivery box, we will do the rest!

We shall endeavour to collect your utilised items on the day of delivery, but if this is not possible or we are experiencing a high number of catering requests, collections will be made the following day by 9am. Accordingly please ensure the containers are left outside the room for collection and not moved to another location.

5. Cancellation

If you need to cancel or amend your booking, you must give a minimum of 48 hours' notice (excluding weekends and bank holidays) prior to the time of the confirmed delivery. If your order or selected items are not cancelled within the 48 hour notice, Catering Services reserves the right to apply charges for all cancelled items at the listed price.

To cancel please contact Catering Services at food@soton.ac.uk

6. Loss or breakages

Clients are responsible for any loss or damage to equipment provided. A replacement charge will be incurred (at retail value) for any items not available for collection.

7. Sale & Provision of Alcohol

You must be 18 years or over to order and receive alcohol from our delivery service. You must not supply your delivered alcohol to any persons under the age of 18.

All deliveries containing alcohol must be received and signed for.

On receipt, if you do not look over the age of 21, we may ask you for proof of age.

The sale and provision of alcohol is always authorised by a Designated Premises Supervisor (DPS) as per the conditions of all Premises Licences. We ensure that the provision of alcoholic beverages for consumption on or off the premises (University campus) is undertaken in a professional and responsible manner with high standards of due diligence. In order to support licensing compliance and to ensure the smooth running of events, we recommended that events with 50 guests or more or any booking requiring alcohol are supervised/staffed by the University's Hospitality Services Team (Conference, Events & Hospitality or Delivered Catering Team). The University's Hospitality Services Team are the provider of trained and qualified staff that satisfy the licensing requirement for campus activities involving alcohol.

8. Payment

Payment can be facilitated with a University Aggresso code.

All other payment methods must be made in full at the time of booking.

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