3M BUCKLEY NNOVATION CENTRE

SAMPLE CONFERENCE CATERING MENU



PACKAGE ONE

Arrival: Tea, Coffee, Juice and Water

Mid-Morning: Tea, Coffee and Biscuits (Milk, Nuts, Sulphates/Wheat/Soya)

Lunch: Selection of Sandwiches* served with Sea Salted crisps, Fresh Fruit, Tea, Coffee, Juice and Water (See Sandwich Selection For Allergens) (Milk)

Afternoon: Tea, Coffee and Mini-cakes (Egg, Wheat, Milk)

(Minimum of 10 people)

*See Sandwich Selection on page 5



PACKAGE TWO

Arrival: Tea, Coffee, Juice, Water and
Pastries
(Milk, Wheat, Egg)

Mid-Morning: Tea, Coffee, Juice, Water and biscuits

(Milk, Nuts, Sulphates, Wheat, Soya)

Lunch: Selection of Sandwiches*, House Salad (V), Slaw, Cheese and Red Onion Tart/Mini Pork Pie, Fresh Fruit, Tea, Coffee, Juice and Water (Milk, Mustard, Egg, Wheat)

Afternoon: Tea, Coffee and Cake (Egg, Wheat, Milk)

(Minimum of 10 people)

*See page 5 for selection of sandwiches



PACKAGE THREE

Arrival: Tea, Coffee, Juice, Water and Breakfast Sandwiches (Milk, Wheat, Sulphate, Soya)

Mid-Morning: Tea and Coffee

Lunch: Handcrafted Buffet* - Taste of Yorkshire, Tea, Coffee, Juice and Water (Milk, Mustard, Egg, Wheat, Sulphates)

Afternoon: Tea, Coffee and Cake (Egg, Wheat, Milk)

(Minimum of 8 people)

*There are more options of the Handcrafted Buffets available, please speak to a member of the Events Team for alternative choices.



SANDWICH SELECTION

Egg & Cress (V)

(Egg, Mustard, Wheat)

Cheese & Tomato (V)

(Milk, Wheat)

Cheese & Chive Savoury (V)

(Milk / Mustard / Wheat)

Cream Cheese & Cucumber

(Milk, Wheat)

Bacon & Egg Mayonnaise

(Mustard / Egg / Wheat)

Ham & Cheese

(Milk / Wheat)

Chicken Mayonnaise & Stuffing

(Egg / Mustard / Wheat)

Prawn Marie Rose

(Crustaceans / Mustard / Egg / Wheat)

Tuna & Sweetcorn

(Fish / Mustard / Egg / Wheat)

Pink Salmon & Cucumber

(Fish / Wheat)

Red Pesto Tuna & Rocket

(Fish / Nuts / Wheat)

^{*}All Sandwich Selection Platters Served with Sea Salted Crisps

ALLERGEN STATEMENT

Our catering providers (The University of Huddersfield) are an Allergen Accredited University. All of their team are trained to a level 2/3 standard with Allergen UK.

The University of Huddersfield makes every attempt to identify ingredients that may cause an allergic reaction to those with food allergies. However, there is always a risk of contamination as in our food preparation areas they use products such as milk, eggs, gluten, fish, crustaceans, molluscs, peanuts, other nuts, sulphates, sulphur dioxide, sesame seeds, celery, mustard, lupine and soya.

Although they have strict cross contamination practices and policies in place, they cannot guarantee a total absence of these products in any of their dishes.

Customers with food allergies must be aware of this risk. The University of Huddersfield will not assume any liability for an adverse reaction to the food or drink that it has provided.

SUSTAINABILITY STATEMENT

*We care about the environment and as a team we do our bit: #plastic free

- We are all fully aware of our responsibility to help reduce pressure on the environment
- Wherever possible we use local suppliers to support local business and in turn decrease our carbon footprint
- We endeavour to group as many of our deliveries together to minimize our carbon emissions
- We are composting our food waste where possible
- We use food from our allotments when in season
- We use plant based packaging
- Our coffee ground waste is composted on the university grounds
- Our water cups are plant based
- Disposable Cutlery is biodegradable
- We have swapped 206,000 individual pieces of plastic for biodegradable units in 2019 within the catering department.

^{*}Sustainability statement from our catering providers

Please note that this is purely a sample menu and can be altered to suite your event requirements. Please contact the Events Team on 01484 505601 if you have any queries at all.

All dietary requirements can be catered for as long as enough notice is given.