WARWICK FOOD AND DRINK

DELIVERED TO YOU MENU

OCTOBER 2022 TO JULY 2023

TALK TO US

Email: foodanddrink@warwick.ac.uk
Phone: 024 765 (72584)
Web: www.warwick.ac.uk/foodanddrink
Office Hours: 10:00 – 16:00 Monday to Friday
Please note that should any of the products listed in this menu not be available or there is a general supply issue, we will aim to provide alternatives where possible.
Hot and Cold Drinks

As a standard when you order tea and coffee, we will send 50% freshly brewed coffee and 50% hot water (with the equivalent number of teabags) and the equivalent of one hot drink per person. If you require a different percentage of tea and coffee, then please state at the time of booking.

Enhanced drinks package (served in crockery in multiples of 10) £40.00
50% freshly brewed coffee, 50% hot water and teabags, served with wrapped biscuits, 2 bottles of water, fresh semi-skimmed milk, sugar and sweeteners. Served in cups and saucers and glasses, or mugs on request.

Brewed coffee and tea (served in disposables in multiples of 20) £40.00
Flask of freshly brewed coffee, flask of hot water with tea bags, fresh semi-skimmed milk, sugar and sweeteners.

Tea and coffee (served in disposables in multiples of 10) £15.00
Coffee sachets, hot water with Yorkshire tea bags, fresh semi-skimmed milk, sugar and sweeteners.

Tea and coffee (no cups provided) £14.00
Choose this option if you would like your tea and coffee delivered without cups so that your guests can bring their own re-usable cups.

Enhance your drinks with items from the list below:

- Hot chocolate (per sachet) £0.75
- Herbal and infusion teabags (per sachet) £0.25
  (pure peppermint, pure green, Earl Grey)
- Decaffeinated coffee sachets (per sachet) £0.15
- Decaffeinated teabags (per sachet) £0.25

Soya milk portions are available upon request.

Bottled water 750ml
Still or sparkling, 1 bottle is sufficient for 4 servings £1.85

Fruit juice (litre)
Orange, apple or cranberry, 1 carton is sufficient for 4 servings £2.60

Canned water
Still or sparkling £1.35

Canned drinks
Coca-Cola†, Diet Coca-Cola, Sprite, San Pellegrino Arranciata (orange) £1.20†/£1.00
† (sugar tax is charged on this drink)
**BISCUITS AND BARS**
Served in multiples of 10

- Mini chocolate bars £5.75
- Individually wrapped biscuits £5.75

**FRUIT**

- Seasonal fruit bowl vg (5 portions) £5.50
- Fresh fruit platter vg (10 portions) £16.00

**PASTRIES**

Selection of sweet pastries - served on platters for 5 or 10
A selection of apple, cinnamon and fruit and red fruit Danish pastries.

- Individually wrapped pastries £1.75 each
  - Croissant or pain au chocolat (half and half will be provided unless otherwise requested).

**YOGHURT AND OAT CLUSTERS**
Served in multiples of 6

- Yoghurt, oat, blackcurrant and berry clusters £21.00
- Yoghurt, oat and strawberry clusters £21.00
CAKES
Served on platters for 5 or 10

Mini cake selection v  
A selection of Bakewell slice, chocolate and mint fondant, carrot cake, chocolate cherry profiterole and lemon drizzle.  
£13.00/£26.00

Cupcake selection v  
A selection of Belgian chocolate, Sicilian lemon, carrot and mascarpone and red velvet.  
£12.50/£25.00

Selection of doughnuts  
A selection of strawberry, triple chocolate and caramel will be delivered.  
(Served as trays of 12, at no extra charge, this is one of our sustainability actions)  
£11.00/£22.00

Vegan doughnuts also available (individual)  
£3.00

NON-GLUTEN CONTAINING MUFFINS AND BISCUITS

Individually wrapped chocolate or blueberry muffin  
£4.50 each

Nairn’s gluten free biscuit  
Oat and fruit, oat and ginger, chocolate chip biscuit. v vg gf  
£0.85 each

Lazy Day individually wrapped large biscuit  
Belgian dark chocolate tiffin, millionaire’s shortbread, rocky road, golden syrup oatie, ginger slice.  
£2.65 each

NON-GLUTEN CONTAINING CAKE SLICES

Vegan chocolate and coconut tart  
£3.50 each

Vegan raspberry frangipane tart  
£3.50 each

Lemon tart  
£3.50 each

Swedish almond tart  
£3.50 each

Toblerone tart  
£3.50 each
Sandwich Platters

Vegetarian & vegan

Selection of classic vegetarian sandwiches v
Serves 5
£18.95
Free range egg mayo and cress on wholemeal bread, vegan cheesy savoury on malted bread and Cheddar cheese and tomato on white bread.

Selection of speciality vegan sandwiches vg
Serves 3
£16.00
Avocado, hummus and red pepper, cheesy savoury on malted bread and falafel crumble, salsa and coriander on rye bread.

Selection of simple vegetarian sandwiches v
Serves 5
£16.00
Cheese on white bread, free range egg mayo on white bread and cheese savoury on malted bread.

Selection of classic vegetarian wraps v
Serves 5
£24.00
Jalapeno pepper and cheese bites, piri piri falafel mezze bites and cheesy savoury bites.

Meat

Selection of classic meat sandwiches
Serves 5
£20.00
Ham and Cheddar and mustard mayo on white bread, BLT on white bread and chicken mayo, sweetcorn and lettuce on malted bread.

Selection of simple meat sandwiches
Serves 5
£20.00
Chicken tikka on white bread, chicken mayo on malted bread and ham on white bread.

Selection of premium meat sandwiches
Serves 5
£22.00
Chicken tikka mayo on white bread, chicken mayo on malted bread and premium ham on white bread.

Selection of classic meat wraps v
Serves 5
£24.00
Classic chicken salad bites, ham, cheese, tomato mustard mayo bites and piri piri chicken bites.

Fish

Selection of classic fish and seafood sandwiches
Serves 5
£20.00
Tuna mayo on white bread, pink salmon and cucumber on oatmeal bread, prawn Marie Rose (MSC certified) on oatmeal bread and tuna mayo and sweetcorn on malted bread.

Dietary requirement selection

Selection of gluten free rolls
Serves 3
£18.95
Free range egg and cress, ham and cheese savoury, tuna mayonnaise and cucumber. All on gluten free rolls.

For halal sandwiches, the supplier has withdrawn the platter, but individual sandwiches are available.
**INDIVIDUAL SALAD POTS**

These salads are great for working lunches or lunch on the go, served in sustainable/disposable containers with a lid and fork.

**£5.95**

**Chicken Caesar salad**
Mixed leaf salad with diced chicken and Caesar sauce with crispy streaky bacon, topped with cherry tomato, spinach, cucumber, white cabbage, carrot, sweetcorn and peppers.

**Vegan sweet potato falafel salad vg**
Sweet potato falafel bites with mixed leaf salad, plump cherry tomato, vegan mayonnaise and peri peri sauce.

**Sweet chilli chicken noodle salad**
Sweet chilli noodles with chicken breast and spring onions.

**Cajun chicken pasta salad (no mayo)**
Italian pasta mixed with spicy arrabbiata sauce with Cajun spiced chicken and coriander.

**Tuna & lime coriander salad**
Dolphin friendly tuna with mixed leaf salad with red onion, spring onion and lime.

**Egg-streamly cheesy salad v**
A delicious mix of free-range egg, mixed leaves, three cheese blend, red onions, chives, tomatoes, cucumber, cabbage, carrots and sweetcorn.

**Mediterranean tomato and olive pasta salad (no mayo) vg**
Italian pasta mixed with Dolmio tomato and basil sauce with roasted tomato, pesto, olives, lemon slice and chives.

**Spicy bolognese pasta salad (no mayo)**
Italian pasta mixed with spicy arrabbiata sauce with diced meatballs and finished with spinach leaves.

**SAVOURY PLATTERS & CRISPS**

**Indian selection platter v**
15 pieces
Samosas, onion bhajis and pakoras served with a mango chutney.

**£12.50**

**Vegetarian selection platter v**
15 pieces
Vegetable spring rolls, beetroot falafel and pizza served with a sweet chilli dip.

**£12.50**

**Meat selection platter**
15 pieces
Hoisin duck spring rolls, sausage rolls and chicken kebabs.

**£15.50**

**Traditional savoury platter**
15 pieces
Pork pies, sausage rolls and vegetable quiche served with onion chutney.

**£15.50**

**Crudité platter with hummus dip v**
For 10 people
Mixed vegetables served with harissa topped hummus dip.

**£18.50**

**Luxury crisps v**
5 portions

**£4.00**
**Drinks Receptions**

A full wine list is available upon request.

**Pato Torrente Merlot – Chile 12.5% vg**
A wine bursting with an aroma of blackberries and plums, intense flavours of ripe red fruits and a hint of vanilla.

**Barramudi Shiraz – Australia 14.0% vg**
Rich and fruity with ripe black fruit flavours of cherry and plums and a hint of spice, pepper and vanilla.

**Pato Torrente Sauvignon Blanc – Chile 12.5% vg**
Crisp and aromatic with tropical aromas of grapefruit, passion fruit and ripe citrus fruit flavour.

**La Bastille Blanc – France 11% vg**
A delicious crisp balanced white wine with a floral and citrus fruit bouquet on the palate.

**Compass Point Rose – California 10.5%**
Lively and refreshing flavours of ripe strawberries and juicy watermelon combine with delicate sweetness and acidity.

**Amori Prosecco Extra Dry DOC, 11% vg**
This sparkling wine has a seductive aroma with flavours of honey, golden apple and white peach, lovely and refreshing on the palate.

If a wine is not available, an alternative product will be provided.

**Bottled Beers**
A selection of bottled beers can be provided from the range available.
Packed lunches

These lunches will be displayed pick and mix style so your guests can choose their own lunch. You can create your own packed meal, according to your budget, choosing from one or more selections of sandwiches and any additional items from the range below. The overall cost being the cost of the sandwich selection plus the additional items you choose. Please note should certain sandwiches not be available, alternatives will be provided.

**Option 1**

£2.95

- Egg mayo on white bread
- Simply ham on white bread (no mayo)

**Option 2**

£3.95

- Double egg and cress on malted bread
- Halal wedge – chicken tikka

**Option 3**

£4.95

- BLT on white bread
- Chicken, bacon and stuffing on malted bread
- Classic chicken salad on malted bread
- Ham, Cheddar and mustard mayo on white bread
- Cheddar Ploughman’s with Branston Pickle on malted bread (no mayo)
- Classic ham salad on white bread (no mayo)
- Halal wedge – chicken salad
- Pesto mozzarella tomato on white bread (no mayo)
- Falafel crumble, salsa and coriander on tomato bread (no mayo) gf, vg
- Chicken Caesar on malted bread
- Triple cheese and coleslaw on farmer’s bread
- Chicken tikka and minted yoghurt on malted bread

**Option 4**

£5.35

- Salmon mayo and cucumber on oatmeal
- BBQ chicken tortilla wrap
- Vegan onion bhaji tortilla wrap

**Non-gluten containing options**

£5.55

- Egg and cress on a roll gf, vg
- Ham and cheese savoury on roll gf
- Piri piri falafel on tortilla (no mayo) gf, vg
- Piri piri chicken on tortilla (no mayo) gf
- Avocado, lettuce and tomato on tortilla (no mayo) gf, vg

Please note that if your requested items are not available, alternatives will be provided.

**Pre-bagged option per person**

£2.50

If you would prefer to provide your guests with a pre-bagged packed lunch, we will bag it for you. Dietary options will be clearly labelled.
ADDITIONAL ITEMS FOR PACKED LUNCHES

Mixed fruit pot \(\£3.50\)
Piece of fruit \(\£0.65\)
Individually wrapped cake \(\£2.65\)
Oreo twin pack \(\£0.95\)
Jaffa Cakes snack pack \(\£0.95\)
Mini chocolate bar \(\£0.65\)
Crisps - a selection of flavours can be provided \(\£1.05\)
Canned water \(\£1.35\)
Canned fizzy drinks - Coke\(^\dagger\), Diet Coke, Sprite \(\£1.20/\£1.00\)
\(^\dagger\) (sugar tax is charged on this drink)
Carton fruit juice - 200ml \(\£0.65\)

DIETARY REQUIREMENTS AND ALLERGENS

For further information on allergens and dietary requirements please visit our website:
https://warwick.ac.uk/services/foodanddrink/allergens-dietary-requirements/

We can cater for special dietary meal requests (including kosher and halal), please let the team know at least 5 working days prior to the event. Prices will be quoted separately and will be subject to availability at the time.

Our allergy friendly offerings are reliant on supplier ingredient labels and we cannot guarantee the accuracy of the contents of each food item. The products themselves cannot be guaranteed to be free from any potential cross-contamination.

Please ensure you clearly mark on your order form, any specific diets you are catering for.

Abbreviation index
\(v\) - vegetarian
\(vg\) - vegan
\(gf\) - gluten free
No Mayo - no mayonnaise

FOOD SAFETY GUIDANCE

To reduce food safety risks - all fresh food delivered for your event should be consumed within 2 hours of delivery/booked time.
**STAFFING, SUPPORT AND SET UP**

For events with the numbers in excess of 100, we strongly recommend you book a member of the team to assist in the delivery of your event. Charges start from £75.00 per staff member (this covers 3 hours to support with set up, service and clear down).

If you need to contact us on the day, one of the team can be contacted via the following number - 07384 231 456 (between 7.00-19.00).

We aim to arrive and set up approximately 15 minutes before your requested time to ensure everything is set up and ready (this would be earlier the larger the booking).

Please note that if your booking is in a public space, such as the Oculus or Faculty of Arts Building, once set up, your order will be left unattended, unless you have booked service staff. Therefore, please ensure that someone from your event is aware of this.

We aim to make all collections on the day, more often in the evening, we would ask that you ensure someone at or supporting the event tidies the food and drink up ready for one of our drivers to collect.

Should extra time be needed to tidy the room up, additional charges may apply. If you are booking catering and a collection is required at a specific time, please let us know and we can arrange this for you.

If we do not make collection on the day/ evening this will be followed up the following day.

**EQUIPMENT AND ACCESS**

Please note that for all centrally timetabled rooms, catering must be outside the rooms and certain buildings will require us to bring tables. This will be charged as equipment hire. If the department is providing tables, please clearly indicate this on your booking form so the delivery driver is aware.

For areas for catering behind card access doors, please inform us if these are departmental exclusive access when booking the form so a plan can be made to both deliver your catering and collect later in the day. Please note collections can be done anytime post finishing into the early evening. It may be required for catering to be arranged to be collected the following morning.
DISPOSABLES, CROCKERY AND CUTLERY

Your buffet or drinks will be delivered with our range of compostable tableware, if you wish to choose crockery, cutlery and glassware for your event, these will be charged as below:
(All prices are per person)

Crockery - plates and metal cutlery  £1.20
Crockery - cups and saucers          £0.80
Crockery - mugs                      £0.80

Glassware
Hi balls (in multiples of 36)        £21.00
Wine glasses (in multiples of 25)   £15.00
Flutes (in multiples of 49)         £30.00

TERMS AND CONDITIONS

Payment
All prices are per person and are correct until 31st December 2022. Invoices can be settled by internal cost code or by raising an external invoice. Your cost code will be required at the initial booking stage. All external invoices will be subject to VAT at the standard rate.

Delivery and collection charges
- All prices are per person and are correct until 31st December 2022. Invoices can be settled by an internal cost code.
- Delivery & collection is charged at £10.00 per delivery for numbers up to 50
  - £25.00, for numbers above 51 guests
  - For deliveries off campus, additional charges apply
- The minimum order value is £30.00 per delivery
  - This price includes the delivery charge
- For events with the numbers in excess of 100, we strongly recommend a member of the team to assist in the delivery of your event. Charges start from £75.00 per staff member

Late bookings and amendments to a booking
A charge will be made for events booked outside below booking timelines. This includes refreshments booked the day before, held at the weekend, on a bank holiday or where a significant amendment* has been made to an existing booking with less than five working days' notice as follows:
- For events up to 25 people - £25.00
- For events up to 50 people - £50.00
- For events of 51 people or over - £100.00
- Charge for moving an event from one location to another on the day of event - £50.00

*A significant amendment would be an increase of number in excess of 50 guests.
Booking timelines
We require that your numbers are finalised, and your order is updated prior to the times stated below:

<table>
<thead>
<tr>
<th>If your event is on:</th>
<th>Details need to be finalised by the day stated preceding your event:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Refreshments only</td>
</tr>
<tr>
<td>Monday</td>
<td>Thursday before 10am</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Friday before 10am</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Monday before 10am</td>
</tr>
<tr>
<td>Thursday</td>
<td>Tuesday before 10am</td>
</tr>
<tr>
<td>Friday</td>
<td>Wednesday before 10am</td>
</tr>
<tr>
<td>Saturday or Sunday</td>
<td>Monday before 10am</td>
</tr>
<tr>
<td>Bank Holiday**</td>
<td>Monday before 10am</td>
</tr>
</tbody>
</table>

Cancellation charges
We understand that sometimes you may need to cancel events or reduce numbers. The following is a guide to cancellation charges applicable.

Bookings for significant numbers (anything over 50) and bespoke events will differ and should be discussed with the Food and Drink team in the first instance.

- 4 or more full working days’ notice - No charge
- 48 working hours’ notice - Full charge for food, no charge for drinks
- Up to 48 hours’ notice - Full charges apply for all bookings

In the event that the University evokes a severe weather warning, it may be necessary to cancel events at short notice. In such circumstances our normal cancellation policy is applicable as the team will already have prepared for your delivery.

Equipment replacement
All equipment remains the property of Warwick Food and Drink. Any returnable items not available for collection will be charged for as follows:

(Price are per item)

- Urn £90.00
- Flask £55.00
- Glass water bottle £10.00
- Crockery £2.50 to £10.00 per piece, will vary depending on item
- Cutlery £2.50 per piece
- Plastic flats and lids £5.00
- Glassware £2.50 per piece
- Bottle opener £8.50
- Ice buckets £15.00
- Pizza bags £50.00
Privacy Notice

The University of Warwick will process data provided either by using our online order form or by email at foodanddrink@warwick.ac.uk for the purpose(s) of the administration, payment and facilitation of your order.

The legal basis for processing this personal data is that it is necessary for the performance of contract and consent (consent in relation to dietary requirements).

You can withdraw your consent at any time by contacting foodanddrink@warwick.ac.uk. If you do withdraw your consent, then we will not be able to process your order.

Your personal data will not be shared or disclosed to any third parties external to the University of Warwick. Your personal data will not be transferred outside of the EEA, will be kept securely by the University of Warwick and will be retained for one year. After this period, your personal data will be deleted.

The University of Warwick is the Data Controller of this information and is committed to protecting the rights of individuals in line with data protection legislation. Please visit the University’s data Protection webpages specifically https://warwick.ac.uk/services/idc/dataprotection/datasubjectrights/ for further information in relation to your rights and how the University processes your personal data.

The University’s Data Protection Officer can be contacted through infocompliance@warwick.ac.uk and any requests or complaints should be made in writing to the University’s Data Protection Officer. You can also complain to the Information Commissioner’s Office at www.ico.org.uk.