



TASTE

HOSPITALITY MENU

2023/24

FALMOUTH
UNIVERSITY

UNIVERSITY OF
EXETER

 **OUR**
EFFECT

Welcome to 'Taste'

We have relaunched our Hospitality Service as 'Taste' with new menus and ideas from Cornwall together with some international flavours.

Aim

- To provide a high quality, value for money service to our customers
- To be the hospitality supplier of choice, providing a comprehensive hospitality provision with efficient and friendly service at all times
- To monitor performance and feedback to ensure we meet our Customer Promise

Our Customer Promise

- To make our customers the focus of everything we do
- To be proactive and consistent and to offer a professional service
- To act with integrity and respect at all times
- To provide the best customer experience possible at every opportunity

In Touch

- Tag and share your event on Instagram
- See our latest products and menus @Taste_penryn

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Ordering Information

To view our hospitality menus and download the order form please visit:

<https://fxplus.ac.uk/other-services/conferences-and-events/>

Contact & Opening Hours:

The Hospitality Team

The Penryn Campus, Penryn TR10 9FE

Monday to Friday 0800 - 1700 hours

T: 01326 370428 x1428

E: hospitality@fxplus.ac.uk

W: <https://fxplus.ac.uk/other-services/conferences-and-events/>

We aim to accommodate specific dietary requirements, within the menu.

We cover the following allergies, gluten, peanuts, tree nuts, celery, mustard, eggs, milk, sesame, fish crustaceans, molluscs, soya, sulphites, lupin, but cannot accommodate any severe allergies.

All prices quoted per portion unless otherwise stated

Hot & Cold Drinks

including fresh filtered Cornish coffee and Clipper teas.

Fresh filtered coffee and a selection of teas (including 20% herbal teas)	£2.20
Soya Milk (vegan)	£0.35
Jug of water (serves 5)	£0.80
Can of Water (still or sparkling)	£1.30
Bottle of Cornish Orchard	£3.20
Jug of Fruit Juice	£5.50

Sweet Treats

A sweet treat to enjoy.

Wrapped shortbread	£1.25
Wrapped biscuit selection	£1.25
Salted caramel brownie (vegan)	£2.35
Classic cake selection (2 per person)	£2.20
Gluten Free Cake	£2.25
Vegan Perkier bar	£2.25

Start the day with a selection of breakfast options.

Pastries

Croissant/Vegan croissant	£2.00
Pain au chocolate	£2.00

Fruit & Yoghurt

Greek yoghurt and compote	£2.90
Vegan yoghurt and compote	£2.90
Hand cut tropical fruits (serves 2)	£5.05





Perfect for a quick lunch.

Classic Sandwich Lunch £3.99 (per person)

A mixed selection of sandwiches served on white and malted sliced bread.

- Ham and English mustard
- Double egg mayonnaise with cress
- Cheddar cheese and tomato
- Falafel and hummus (vegan)

Cornish Buffet £16.50 (per person)

Celebrate everything Cornish and support your local producers

- Cocktail pasty
- Davidstow cheddar
- Award winning Cornish blue cheese
- Yarg covered in nettles
- Local bread selection
- Butchers sliced ham
- Sisley's and Crelow chutney
- British crisps from St. Just
- Cornish Orchards bottle of juice

"The Cornish buffet is a lovely selection of Cornish produce, that we can showcase to guests from all over the world and show off what Cornwall has to offer and at the same time support local business"





Mediterranean inspired

Charcuterie Buffet £16.99 (per person)

- Orzo salad with roast tomato (vegan)
- Rosemary and herb focaccia (vegan)
- Pitted Black and Green olives (vegan)
- Sun dried tomatoes (vegan)
- Hummus (vegan)
- Marinated feta cheese
- Charcuterie board
- San Pellegrino drink

Vegan Buffet £15.00 (per person)

Perfect for vegans and vegetarians.

This buffet also comes with a refreshing drink of infused water

- Orzo salad with roast tomato
- Rosemary and herb focaccia
- Spring rolls and chilli dip
- Phatt vegan Mexican rolls
- Vegetable pakoras
- Crudités and Hummus
- Roasted heritage carrot salad with mixed seeds
- Refreshing drink of infused water



A selection of

Indian Delights £13.50 (per person)

Perfect buffet with a drinks reception

- Vegetable pakoras
- Vegetable samosa
- Onion Bhaji
- Mini poppadoms
- Chicken tikka chicken skewers
- Mango chutney
- Mint yoghurt dip





Oriental Savouries £13.50 (per person)

For a quick bite

- Prawn crackers
- Mini vegetable spring rolls
- Vegetable money bags
- Chicken yakitori skewers
- Sweet chilli dip

CORNISH PASTIES

Great for informal large events.

Pasties

All of our pasties are from local suppliers

Cocktail steak	£3.00
Cocktail vegetable (vegan)	£3.00
Cocktail cheese and onion	£3.00
Standard steak	£5.00
Standard vegetable (vegan)	£5.00
Standard cheese and onion	£5.00
Medium meat (gluten free)	£5.50
Medium vegetable (gluten free)	£5.50



Handmade Pizzas

Price listed is the collection cost add 50p per pizza for delivery service. Minimum of 10 pizzas per delivery.

Hawaiian £8.50

Tomato base, cheese, ham, pineapple and finished with fresh basil

Pollo £10

Tomato base, cheese, chargrilled chicken, topped with BBQ Sauce

Farmhouse £8.25

Tomato base, cheese, ham, mushroom and finished with fresh basil

Meat Feast £10

Tomato base, cheese, pepperoni, chargrilled chicken, ground beef topped with rocket.

Vegetarian £7

Tomato base, cheese, chargrilled vegetable topped with rocket



Vegan £7

Tomato based, topped with chargrilled vegetables and finished with BBQ sauce

Pepperoni £8

Tomato based, cheese, pepperoni finished with peppery rocket

Margherita £6.80

Tomato based, cheese, topped with fresh basil

Vegan Garlic Bread £4.80

Garlic infused butter topped with fresh basil

Cheesy Garlic Bread £5.80

Garlic infused butter, cheese topped with fresh basil

'For on the move'

Classic Packed Lunch £12.00

- Pre-packed sandwich
- British crisps
- Bronte biscuit
- Apple
- Can of Water

Standard Packed Lunch £7.50

- Simple pre-packed sandwich
- Packet of crisps
- Apple
- Can of Water

Executive Packed Lunch £14.50

- Handmade artisan sandwich
- British crisps
- Taste homemade slice
- Apple
- San Pellegrino drink



Enjoy at any time of the day.

Cornish Cream Tea £9.50 (per person)

Clipper tea and Cornish coffee
Rustic scone with Boddingtons jam and
Trewithen dairy clotted cream

AFTERRNOON TEA

'Time to celebrate'

Bar Drinks Menu

Sea Change Merlot	£18.00
Sea Change Pinot Grigio	£18.00
Sea Change Pinot Grigio Rose	£18.00
Famiglia Botter Prosecco	£19.00
Sea Change 0% Sparkling Wine	£15.50
Bombay Gin & Tonic Can	£4.25
Peroni Larger (330ml)	£3.80
Peroni 0% Larger (330ml)	£3.00
Doom bar Amber Ale (500ml)	£4.50
Rattler Cider (Apple, Pear, Peach, Berry, Pineapple)	£4.75
Cornish Orchards Elderflower	£2.50
Cornish Orchards Apple Juice	£2.50
Cranberry Juice Jug	£4.90
Orange Juice Jug	£4.90
Still Water (750ml glass bottle)	£2.50
Sparkling (750ml glass bottle)	£2.50
Cocktails (Garnished glass)	£6.50
Mocktails (Garnished glass)	£3.50
Staffing (24hr Format) PP/P	£11.00



Top Tips

- Order catering tables
- Book a separate catering room (this will avoid the need to disturb your meeting)
- Please check dietary requirements
- Do allow time for the clearing and re-setting of your room

Minimum Order Value

The minimum order value is £15 per delivery.

Order Processing and Confirmation:

Please provide the relevant finance codes, we are unable to process orders without the correct code.

Order processing takes place during office hours (0900-1700, Monday to Friday) and you can expect email confirmation within 3 working days. If confirmation is not received within this timescale please contact: hospitality@fxplus.ac.uk

Standard delivery times are from 8am - 5pm

Deliveries outside of these times will be subject to a surcharge to cover additional cost as follows:

Before 8am £20 per delivery

After 5pm £20 per delivery

Weekends £250 minimum spend of total booking

Collections

We will endeavour to collect all equipment on the same day or by 0800 hrs the following day. Please indicate, when booking, your collection time and ensure you have booked the room to allow sufficient time to collect all items. If we have to return to collect or the collection is after 1700 hrs a fee of £20 is charged.

Amendments & cancellations

For all amendments and cancellations to standard orders please email the Hospitality Team at hospitality@fxplus.ac.uk quoting the booking reference number.

In the event of full or partial cancellation of a standard menu the following charges will apply:

- Full or partial cancellation more than 5 working days prior to the event – **No charge**
- Full or partial cancellation less than 5 working days prior to the event – **50% charge**
- Full or partial cancellation less than 1 working day prior to the event – **100% charge**

Bespoke orders

- We would be pleased to create a bespoke service tailored to your VIP event. Please contact us to discuss your requirements and for a quotation.
- Full or partial cancellation less than 10 working days prior to the event – **50% charge**
- Full or partial cancellation less than 5 working day prior to the event – **100% charge**

There is no sale or return policy on food and beverage orders.

Equipment

All catering equipment delivered with your hospitality order remains the property of The Hospitality Team. Customers are responsible for the loss or damage of equipment supplied whilst in their care. The Hospitality Team will advise of any missing items on collection, and you will be emailed with a request to return items within 1 working day. If items are not returned, the full replacement cost will be added to the booking contract.

If, after your event, you would like to take away the remainder of your order, please use takeaway boxes. These should be requested when you order.

Room Bookings

Our Hospitality Team will check your order and, when possible, will set out your refreshments discreetly and with minimum disruption to your meeting.

In relation to the rooms booked for your event, it is the responsibility of the customer to supply sufficient information and to check the following:

- That the room used is one in which catering is permitted. If this is not the case, the Hospitality Team will adhere to the accepted protocol, and not set up your order
- There is sufficient time at the start and end of the event for both delivery and collection of the order. If the room is not available within the specified delivery/ collection window, your catering will be left unattended outside the room

- The Hospitality Team cannot accept responsibility for any items left unattended, and any missing items will still be charged for
- If tables are required, you have included these in your order and that sufficient space is allowed within your room layout to accommodate the hospitality ordered
- If, due to confidentiality, you would like the catering to be left outside the room please let us know
- A separate room is booked for the hospitality where large numbers are attending
- Please keep your Event Manager informed on attendees and the profile of the guests

Deliveries

All buffets are delivered with allergen labels and supplied with the necessary crockery and glassware as standard.

Given the access restrictions anticipated on campus over the coming year, we advise that hospitality may be delivered up to 30 minutes before your requested delivery slot, with a 20-minute leeway post-delivery time. Please allow for early deliveries/late collections, when making your room booking. If you are not present at the event, please ensure the guests understand the delivery/collection window.

We will make every effort to deliver the goods at the time agreed with the organiser. We will endeavour to keep the organiser fully informed of any delays out of our control if they should occur.

If you need advice or would like to discuss your requirements in more detail with a member of the Hospitality Team, please contact us: Ext 1428 or at: **hospitality@fxplus.ac.uk**

Food Safety

When your food has been delivered, store it carefully away from direct sunlight or heat sources such as radiators or draughts. Ensure that fresh cream products are kept separate from strong flavoured foods. Keep your food covered until required to ensure freshness.

Food deteriorates when left out at room temperature for long periods. We advise that you consume your meal within one hour of receipt. Food should not be consumed after three hours for food safety reasons.

We cannot guarantee that our food does not contain traces of nuts or other allergen triggers.

Menu

Whilst every effort is made to produce the exact menu agreed we reserve the right to alter a particular ingredient or item. If it is not available, and replace it with a suitable alternative. Where possible, every endeavour will be made to inform the client of any changes should they arise. Menus are subject to change according to the availability of products.

Prices

All prices are exclusive of VAT, with the exception of alcohol.

Hospitality at the Penryn Campus use nominated suppliers and therefore, we cannot accept responsibility for any food items purchased from external suppliers. In accordance with the Food Safety Act, we strongly recommend that customers do not undertake the preparation of food themselves.

Allergens and Dietary Requirements



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

Useful Information

We can accommodate many dietary requirements, just let us know in advance of the event. Please note we cannot accommodate any severe allergies.

All prices quoted per portion unless otherwise stated.

Minimum spend of £20 per delivery

Suppliers

We use only nominated suppliers and cannot accept any responsibility for any food items purchased off campus, the responsibility for ensuring all food hygiene regulations are met for external suppliers sits with the event organiser. In accordance with the Food Safety Act, customers are strongly recommended not to undertake preparation of food themselves.

Our catering service is the internal catering supplier for the Penryn Campus. However, we recognise there may be times when you require the services of an external caterer. When using an external caterer, it is important that we ensure that each caterer meets strict food hygiene criteria. If using external catering suppliers, Event Organisers must supply the following documentation to the Hospitality Team at hospitality@fxplus.ac.uk

- Public liability & Hygiene certification
- Risk assessment for the production, transportation and service of food
- Notice stating that food is wholly prepared off site
- All food items supplied must have a full list of allergens as per the Food information for Consumers Regulation (EU) No. 1169/2011

We maintain a list of approved catering suppliers. If you do use an external supplier, it is the event organiser's responsibility to ensure that the room is left clean and tidy. If we have to clean up the waste from an external supplier buffet, cleaning charges will be levied at the applicable hourly rate.

As we continually strive to improve the quality of our service, we welcome your feedback. Comment cards will be delivered with each order and we encourage our customers to complete these and leave them for the delivery teams to collect after your event. The Hospitality Team will periodically send out questionnaires designed to elicit further comments on the quality of our service.

Environmental Information

The Hospitality Team want to play our role in helping the environment. Our crockery and other equipment is reusable. Where we do need to supply disposable containers, these are biodegradable. Wherever possible, we use local suppliers to decrease our carbon footprint. We also try to arrange deliveries together to minimise our carbon emissions.

We are in the process of sourcing alternative food coverings.

Contact us:

Campus and commercial events
Falmouth Exeter Plus

T: 01326-370-428

E: hospitality@fxplus.ac.uk



We strive for the highest standards.
Let us know what you think in 10 seconds.
Scan the QR code with your phone.

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