

Food & Drink

Events at Northumbria University



Hi.

We're the catering aficionados, the hospitality specialists, the all-round food fanatics.

We understand that event planning is an art form. From the timing of a coffee break, to the sustainability of a lunch menu – the detail matters.

We've designed our menus to be as varied as the industry we serve. Classic breakfast buffet? Sorted. High-end gala dinner? No problem. Funky conference lunch? Sure.

Fancy something completely bespoke to you? We can do that too.

Whatever your requirements, we'll work with you.

We'll make sure that your event catering leaves your delegates energised, refreshed, and engaged.

How it all works

Take a look at our packages and options.

If you can't find what you need just ask your event planner and we can take it from there.

You can order through your event planner, our direct team or through our web-based Blue Runner system. Think of it as an online catalogue, just click on what you need and add to basket.



Northumbria
University
NEWCASTLE



The Important Bits

All our listed prices are per person or serving, and exclude VAT.

Not every option works for every event. We'll let you know if something isn't the right fit, and we'll suggest the best alternative.

We need your final menu choices, dietary requirements and guest numbers a minimum of 10 working days before your event.

We know that plans can change at late notice. We'll do our best to accommodate last minute requests.

If you've confirmed food provision we get to work quickly. So, if you cancel within 10 working days of your event, you would be charged the full amount as a cancellation fee. Drinks are a little different, and can be cancelled up to 5 working days from your event without charge.



Breakfast



The Good Morning Bundle

£12.75

Treat your guests to something a little more luxurious, with a healthier focus.

Strawberry Granola and Yogurt Pots

Fruit Platter

Selection of bagels

- Smoked salmon with avocado
- Avocado, spinach and tomato with vegan cheese

All served with tea, coffee and orange juice





Mixed pastries, Tea & Coffee £4.75

A selection of continental pastries, freshly baked onsite, served with tea or coffee.

Add Orange Juice for £1.00 pp

Non-gluten pastries available by request



Cooked breakfast sandwich, Tea & Coffee £5.50

We'll include a selection of bacon and sausage as standard. We can provide vegan and Halal-friendly options too.

Add Orange Juice for £1.00 pp

Non-gluten bread available by request

Full Breakfast Menu

If you fancy something outside of our packages you can find all of our breakfast items here, to build your own menu

Croissant	£2.45
Selection of pastries	£2.45
Raspberry croissant (Vg)	£2.45
Selection of mini pastries	£2.20
Blueberry muffin	£2.45
Fruit platter (min. 5 people)	£3.30
Yogurt, granola and honey pot (GF)	£2.95

Sausage or bacon roll	£3.30
Vegan sausage roll	£4.00
Ham & Cheese Croissant	£3.00
Cheese & Tomato Croissant	£3.00
Smoked salmon & avocado bagel	£5.50
Avocado, spinach and tomato bagel with vegan cheese (Vg)	£5.50

Tea / Coffee selection	£2.50
Tea / Coffee and biscuits	£3.50
Rolling tea/coffee, min 50 people	£11.00 pp per day
Orange juice (min. 5 people)	£1.10
Apple juice (min. 5 people)	£1.10
Bottled glass water, 750ml	£3.50
Bottled Life still water, 2l	£3.75
Bottled Life sparkling water, 1.5l	£3.75

We're trying to reduce our carbon footprint. If you would like water at your event, speak to your event manager. We'll give you the best option for least environmental impact, based on your event space

Lunch



The Deli Lunch Spread

£14.95

Keep your delegates motivated with our hearty package.

Selection of premium sandwiches, a mix meat and vegan fillings as standard, on sliced bread

Fresh fruit platter

Chicken skewers or falafel, served with sweet chilli dip

Sweet potato frittata served with salsa

You can add sweet treats too, and really round off a great lunch

Mini cake selection £2.20

Pastel de Nata tarts £2.20

Brownie bites £2.20

Tea & coffee addition £2.00

Jugs of tap water supplied as standard



The Full Day Package

£20.50

Arrival tea/coffee and orange juice

Lunch from our Deli Lunch package, and a wider choice of sides if you fancy something different. Just ask your event manager for the latest selection

Afternoon break of tea/coffee served with a selection of sweet treats and fresh fruit salad pots

Add arrival breakfast sarnies or pastries from £2.45 extra

Jugs of tap water supplied as standard

The Pizza Package

£15.95

Our freshly-made pizzas are one of our best sellers on campus. So, we thought we'd bring the pizza-joy to the meeting room too!

We recommend no more than 80 people for our pizzas, to make sure service is smooth and you can keep to schedule

We provide a mix of margherita, roasted med veg, pepperoni, BBQ chicken, and our vegan margherita. We have gluten-free bases and our chicken is Halal-friendly.

For each person we provide;

- 2 slices of our 12" pizzas
- Italian style house salad
- Seasoned fries
- Onion rings
- and a portion of our mozzarella garlic bread

And what is a pizza day without dips? We'll include a bunch, from BBQ to a Turkish style garlic yogurt.

If you don't want the package, you can order pizzas individually starting from £12.00 for 12"



Packed Lunch

£9.95

If your schedule is tight, or you've got places to be, choose our packed lunch item. We'll have them ready to go when you need them, in a recyclable paper bag.

Selection of packaged sandwiches

Pop chips (GF)

A piece of fruit

A chocolate bar

330ml bottle of Life still water, or soft drink

We can provide a tea and coffee station with our disposable cups to keep you caffeinated on the move.

Tea & coffee £2.50



Full Sandwich and Sides Menu

We can cater for a whole range of dietary requirements. If you're not sure what is best for your needs just ask your event manager for more info.

Basic Sandwich Platter 1 round per person, sliced bread with a mix of vegetarian and meat filling. Served with crisps	£6.50 (pp)
Premium Sandwich Platter 1.5 rounds per person. Sliced bread, wraps and baguettes. A mix of vegetarian and meat filling. Served with crisps	£9.95 (pp)

Chicken skewer	£2.35
Mix of caramelised onion sausage roll, and honey and mustard mini sausages	£2.45
Falafel with sweet chilli dip (V)	£2.35
Halloumi skewer (V)	£2.95
Spring rolls (V)	£2.20
Tofu katsu bites (V)	£2.95
Mozzarella and tomato skewer (V)	£2.35
<i>We're trying to reduce our carbon footprint. Typically, plant-forward choices have less impact on our environment.</i>	

Mini cake selection Choose from carrot cake, lemon drizzle or Victoria sponge	£2.20
Chocolate brownie bites	£2.20
Caramel shortbread	£2.45
Rocky road	£2.20
Portuguese Pastel de Nata Tart	£2.20
Selection of freshly baked cookies	£2.45
Fruit Platter (Min. 5 people)	£3.30

Hot Lunch Buffet

£15.95

Funky food and fresh flavours. Not your average conference lunch.

Choose from our three main concepts; Bamboo, Holla Pollo or Supercharged Salads. Ok, the salads aren't hot, but they pack a punch of flavours.

Bamboo

Chicken or Tofu
Donburi

Served with vegetable
gyoza, rice, edamame
beans, a pickle salad
and katsu sauce

Holla Pollo

Chicken, halloumi or
pulled oat tortillas

Served with salsa
criolla, chilli and lime
corn, patatas bravas,
and house slaw

Supercharged Salads

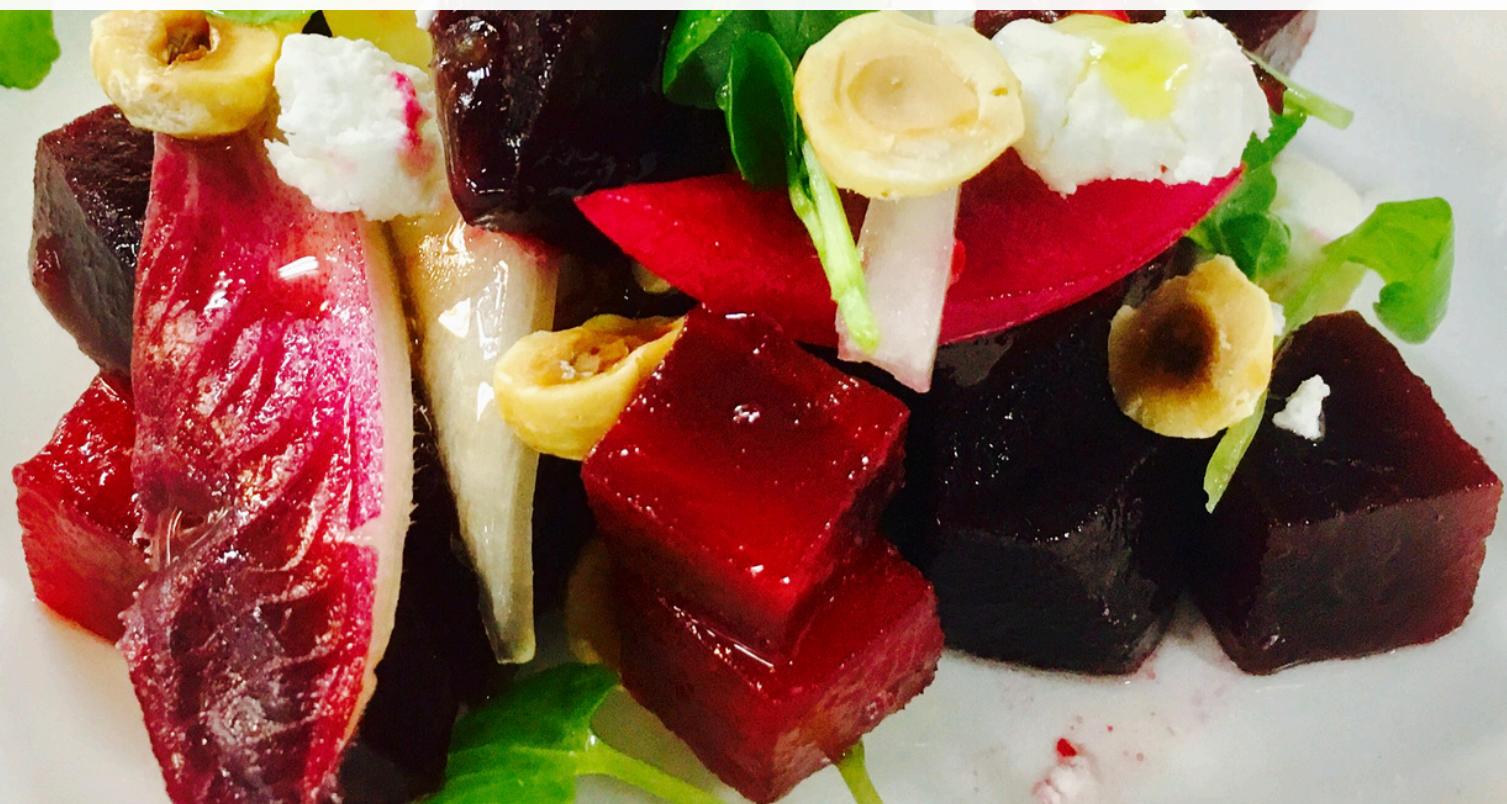
Protein topping of Peruvian-spiced pulled chicken or pulled oat

Base salad of couscous with
apricot and roasted squash,
balsamic roasted beets and beans,
mixed leaves, raw kale slaw

Served with a selection of
dressings and seed toppers



Formal Dining





Canapés



Canapés

£4.50 pp, per item or 3 items £13 pp

Chicken liver parfait with sweet red onion marmalade, served on an oven-baked crostini

Teriyaki duck and sesame seed salad

Chorizo and sunblush tomato tapendar

Baked wild mushroom and tarragon tartlet

Ratatouille with purple basil

Pimento and pesto, served on an oven-baked crostini

A classic smoked salmon blini with cream cheese and fresh dill

Mackerel paté and horseradish cream

Shredded crayfish with chilli and coriander dressing

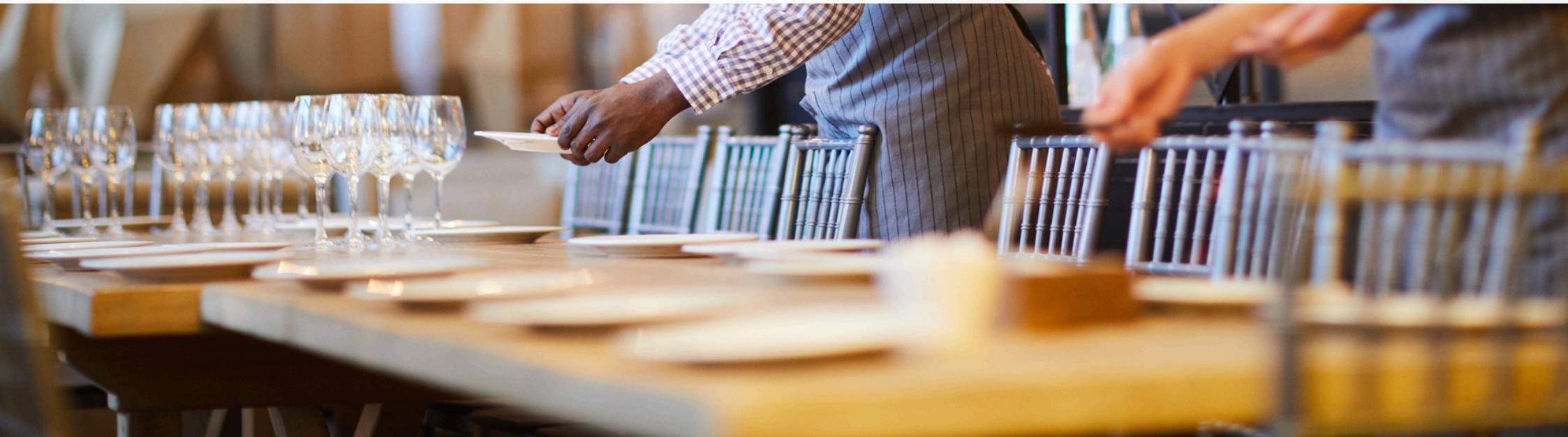
Mini macarons, selection of flavours

Chocolate truffles

Fruit skewers



Evening Dinners



3 Course Dinner Menu £36.00pp

We have a core dinner menu with our favourites here, plus a seasonal menu which is regularly refreshed. Our formal dining requires everybody to have the same meal, aside from those with specific dietary requirements. This keeps service smooth, and your event working like clockwork.

Starters

Fresh bread selection served with homemade verrines, olives and dips (v) *This is also available as an additional upgrade*

Ham hock terrine with parsnip purée, sourdough wafers and parsley oil

Roasted beetroot, pickled carrots, goat's cheese (v)

Smoked salmon with a new potato and dill salad, capers and shallots

Mains

Sage-roasted chicken breast, caramelised onion tart, garlic mushrooms and tenderstem broccoli

Roast loin of pork, braised pork shoulder croquette, sautéed cabbage and smoked bacon lardons

Baked salmon fillet with crushed olive oil potato, in a lemon and white wine sauce

Gnocchi with roasted butternut squash, fresh sage, spiced harissa oil served with pea tendrils (v)

Desserts

Traditional sticky toffee pudding, honeycomb ice cream and butterscotch sauce (Vg and GF available)

Indulgent chocolate mousse and chocolate shards

Tarte au citron with a lemon peel, finished with fresh mint

Menu subject to minimum numbers. Please note that, depending on the lead time from your booking, exact ingredients may change in the run up to your event. We'll let you know closer to the time. This helps us to ensure the best produce at the best time for your event.



Extras and Upgrades

All of our extras and upgrades are available from our expert team and brilliant suppliers. As they're a bit special, we'll find out more about what you're looking for and give you the best price based on what you're looking for.

We've dropped some ideas here for you to get things started.

Sorbet course

Cheeseboard of Northumberland cheeses, served with local honey, oatcakes/biscuits

Port and Sherry after dinner

Coffee

Coffee and petit-fours

Evening Bowl Food, Street Food, Fork Buffet

We have a host of concepts and cuisines, from Katsu curry bowls to 'Dirty Dogs', Greek to Tingy Tacos. They're perfect for more informal events with a party feel.

Our menus change regularly, keeping up with trends and the best available produce.

Street Food

- Served 'stall style'. 1 portion per person
- Minimum of 85 guests, upto 120, per stall
- from £17.50pp

Bowl Food

- Served buffet/stall style. Recommended 2-3 portions per person
- Minimum 30 guests, upto 60
- from £9.95 per portion

Fork Buffet

- Minimum 30 guests
- from £17.50pp



Wine & Champagne



All prices are listed by bottle, unless otherwise stated

Trebbiano Rubicone Rometta	£18.50
Verdejo Ramon Bilbao	£21.50
Vina Leyda Sauvignon Blanc	£23.00
Glass of house white wine	£6.00
Raubert & Mathieu Palooza Rosé	£22.50
Embrujo Organic Tempranillo	£18.00
De Martino Estate Cabernet Sauvignon	£21.50
Vina Leyda Pinot Noir	£23.00
Glass of house red wine	£6.00
Prosecco Stella D'Italia	£29.00
Glass of house prosecco	£7.20
Lanson champagne	£60.00

Our onsite teams are always happy to tailor drinks menus for you. Whether its a particular wine, specific brand of champagne, or you want to showcase a regional tipple. We can even theme cocktails to your event.

Drinks Reception



Our drinks receptions are typically served from a fixed point, with serving staff. If you'd like our team to circulate the room to hand out drinks just let us know and we'll update your quote.

2 Drinks Per Person £12.00

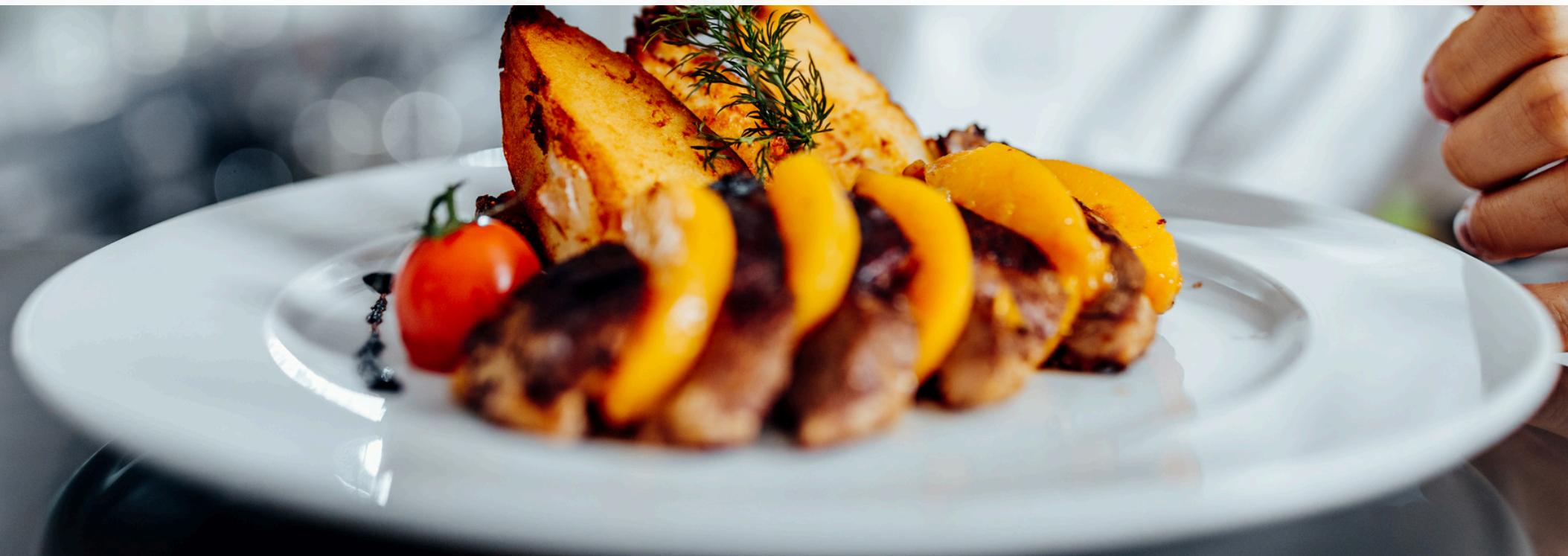
3 Drinks Per Person £15.00

Choice of;

- Bottled lager
- Bottled cider
- Gin, Rum or Vodka with mixer
- Glass of prosecco
- Glass of house white or house red wine
- Selection of soft drinks

We ask that you choose **four** of the above. We recommend that you always include a bottled lager and a glass of prosecco, as these are our most popular drinks!

A bit about us



Our Commitments

We're Chartwells, part of Compass Group. We live and breathe great food and brilliant service. We have a fantastic partnership with the team at Northumbria University. We're on campus, working side by side, every day.

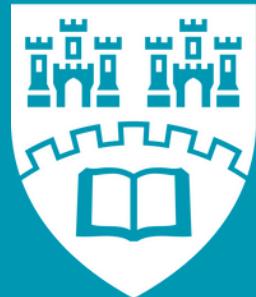
But outside of our day to day we know that we have a responsibility to our planet, our people and our society.

We're committed to reducing our impact on the environment. From small changes, like moving from sugar sachets to sugar cubes for our service stations, to international commitments like our promise to be Carbon Net Zero by 2030.

Our local team delivers the service and makes the changes, whilst our national teams work behind the scenes to ensure we're making the right choices from our supply chains to our recruitment processes.

You can find out more on our sustainability and social value work [here](#), or just ask our team for more info.

We can't wait to work with you.



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Chartwells
So much more than fantastic food