

Hospitality and Events

Cass Business School

Autumn/Winter 2018



Introduction

We would like to welcome you to the hospitality services at Cass Business School. In this brochure you will find information on all our menu options available for Hospitality and Events. The menus will change regularly to reflect the seasons.

Our dedicated chefs use the finest, seasonal and locally sourced produce, delivering maximum variety of tastes and textures to all dishes.

Booking information

Once you have booked your area and catering tables with the facilities team, please place your order [here](#).

If there is any specific requirement that you cannot find on this brochure, please contact the hospitality team on 0207 040 5180 or via email to hospitality@cass-city.ac.uk

Booking Notification

We ideally require notice for all catering arrangements as follows:

- 1 working day for meeting room beverages
- 2 working days for breakfasts and cold hospitality lunches
- 3 working days for hot lunches, finger buffets and canapés

The cut off order time is 10am Monday to Friday. A discretionary charge may be made in the event of late cancelation of bookings. Minimum cancellation period notice for food items and staff is 48 hours.

Please be aware that all notice times are based on normal office working hours and do not include weekends.

Please note orders may require substitutions

See the back of the brochure for terms and conditions.

Refreshments

Great for those impulse or quick meetings.

Tea and coffee only - £2.95 per person

A selection of freshly brewed Fairtrade coffee and “Eros” organic teas.

Extra biscuits - £0.60 per person

Selection of biscuits (2 per person)

Tea, coffee and biscuits - £3.75 per person

A selection of freshly brewed Fairtrade coffee and “Eros” organic teas served with biscuits, still and sparkling Vivreau filtered water.

1L jug of fruit juice - £3.95 per litre

A selection of fresh juices; orange, apple or cranberry

1L jug of sparkling elderflower - £3.90 per litre

A refreshing sparkling elderflower with mint and lemon as an alternative of fruit juice

1L jug of Jasmine lime iced tea - £3.90 per litre

A delicious fruity iced tea to compliment your order.

1L glass bottle of Vivreau filtered still water - £1.50 per 1L bottle

Missing bottles will be charged at £4.50 per bottle

1L glass bottle of Vivreau filtered sparkling water - £1.50 per 1L bottle

Missing bottles will be charged at £4.50 per bottle

500ml plastic bottled mineral water - £1.15 per bottle

Ideal for conferences and lectures.

Can of soft drinks - £1.00 per can

Mix of Coke, Diet Coke, Sprite and Fanta 330ml cans

Chocolate bars - £1.00 per bar

Assorted chocolate bars

Breakfast

The best way to start your day!

We have a range of choices to suit every meeting or event.

All breakfasts include tea, coffee and water. Prices are per head

English breakfast baguettes - £6.45 per person

Minimum of 5 people (2 per person)

Served on fresh baked baguettes

Suffolk dry cured back bacon, sun blushed tomato paste and rocket

Grilled Cumberland sausage, Dijon mustard mayo and baby spinach.

Gluten free bagels available on request

Yogurt bar - £5.50

Minimum of 5 people

Greek and low fat flavored yogurt with fresh seasonal fruit, granola and selection of toasted nuts and seeds

Danish pastries - £6.45 per person

Minimum of 5 people

Selection of mini croissant and mini Danish including pecan plat, cherry, apple, custard and cinnamon swirls (2 per person)



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Thank you for your cooperation and help

Sandwich Lunches

Drinks not included. Prices are per head.

Menus will be displayed in the room you have booked.

Classic - £3.80 per person

Minimum of 5 people

The best sandwich lunch option for lower budgets. The selection will include 4 quarters of a mixed meat, fish and vegetarian options.

Premium - £5.20 per person

Minimum of 5 people

A selection of handmade sandwiches to include 4 quarters of home baked meat, fish and vegetarian options. Menus will be displayed in the room you have booked.

Deluxe Sandwich Lunch - £9.80 per person

Minimum of 5 people

A selection of sandwiches to share made on artisan loaves ciabatta, rosemary and garlic focaccia, sour dough filled with selection of home roasted meats, fish and vegetarian fillings cut and served on sharing boards (3 per person)

Served with:

Hand cooked Kettle chips

Puff pastry olive twists

Why not add some extras?

Fruit cubes - £2.25 per person.

Fruit bowl - £1.90 per person.

Bowl of crisps - £1.75 per bowl

3 Finger Food Items - £4.00 per person

Minimum of 10 people

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Finger food

Mix and match selection - £11.95 per person

Choose 6 of our finger buffet options below which are served hot or ambient depending on the dish. Minimum of 10 people

Cold selection

Meat and fish

Chargrilled Cajun chicken skewers, lemon mayo

Air dried ham and sun blushed tomato tart

Oak smoked salmon and horseradish cream on rye

Crayfish and Marie Rose in a sesame basket

Vegetarian and vegan

Sweet potato crisps, harissa hummus (vg)

Avocado and wakame rice paper rolls, sweet chilli sauce (vg)

Bocconi, vine cherry tomato lollipop, aged balsamic vinegar (v)

Goats' cheese and spinach tart (v)

Hot selection

Meat and fish

Sticky Korean chicken wings

Mini Cumberland sausage in honey and wholegrain mustard

Turkish Adana lamb kofta and aubergine chermoula

Lime and chilli tiger prawns, sweet chilli sauce

Teriyaki salmon skewers

Vegetarian and vegan

Jamaican vegetable patties (vg)

Dukkah crusted squash wedges (vg)

Haloumi chips, aioli (v)

Smoked tofu and mushroom brochettes, tamari and chilli sauce (v)

Spinach pakora and mint yogurt (v)

Mini cocktail pizza (v)

Sweet selection

Passion fruit mascarpone cheeses cake

Eclairons assorted flavors

Bitter chocolate tart & Scottish raspberry



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Fork buffet

Hot fork buffet - 24.00 per person

Minimum of 10 people. A buffet lunch included 3 hot mains, 2 hot sides, 1 salad and 1 dessert. Served with a selection of artisan bread and Maldon sea salt butter and water.

Sample menu:

Beef and Ale casserole, horseradish mash

Warm nicoise salad, Scottish roast salmon fillet

Goats cheese, caramelized red onion and fig tart

Seasonal mixed leaves

Pear and blackberry crumble, vanilla custard

Hot and cold fork buffet - £24.00 per person

Minimum of 10 people. A buffet lunch included 3 mains mix hot and cold, 3 salads and 1 dessert. Served with a selection of artisan bread and Maldon sea salt butter and water.

Sample menu:

Bacon and parmesan tartlets, crushed avocado

Charred aubergine, courgette and tomato chimichurri

Potted smoked mackerel, gherkin, cherry tomato and dill relish

Pepper and green bean salad

Quinoa and roast vegetable salad

Seasonal leaves

Seasonal fruit salad

Rustic Boards - £24.00 per person

Minimum of 10 people. The lunch includes 1 meat platter, 1 fish platter, 1 vegetarian platter, 3 salads and 1 dessert, served with a selection of artisan bread, Maldon sea salt butter and water.

Sample menu:

Parma ham, roasted red pepper, dill pickle mayonnaise

Tomato and buffalo mozzarella with black olive tapenade on toasted ciabatta

Poached salmon and hot smoked salmon rillettes, cucumber ribbons

New potato, red onion salad with caper vinaigrette

Roasted fennel and orange salad

Seasonal leaves

Vanilla bean pannacotta with poached seasonal fruits

Sliders lunch -£8.50 per person up to 20 people

Minimum of 5 people. Homemade Hereford beef sliders served on a sesame topped brioche bun with beef tomato and crisp baby gem lettuce (2 per person), served with slaw and chips.

Add a selection of milkshakes to your sliders lunch for £1.50 per person

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Snacks

To compliment your refreshments order or evening reception. Prices are per head.

Nibbles Package - £16.00 per package

A selection of nibbles suitable for 8 people. Items may vary subject to availability. Below is a sample selection of 1 bowl of each serving.

Hand cooked sea salt and pepper crisps

Roasted, salted or flavored mixed nuts

Cheese bites

Mini pretzels

Spanish olives

Snack Package - Price: £20.00 per peckage

A selection of nibbles suitable for 5 to 8 people.

Items may vary subject to availability.

A selection of dips (i.e. homemade hummus, tzatziki aubergine chermoula) served with crudités including home pickled baby vegetables, selection of artisan flat breads.

Cheese board - £7.50 per person

Colston Bassett blue stilton, coastal cheddar and brie served with homemade chutney, grapes, celery and biscuits. Minimum of 5 people.

Skewer platter - £11.50 per person

An enticing selection of easy to eat, bite-sized skewers to include chicken satay, lamb kofta, vegetable kebab (v) and chilli lime prawn, served with mint raita and sweet chili dipping sauce

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Canapés

Standard Packaged Canapé - £180.00 per 100 canapés

The best option for lower budgets. Please choose up to 6 options from the list below.

Duck pâté with caramelised orange and chervil
Pastrami with tomato chutney and capers
Pavê of smoked salmon with lemon zest and caviar
Freshwater prawns with Marie Rose and dill
Tomato cream cheese with asparagus and olive garnish on croute (v)
Quail egg with cherry tomato and chutney on crostini (v)

Hot and Cold Deluxe Canapé - £23.00 per person

Please choose 6 items. Minimum of 10 people

Serrano ham croquettes, black olive tapenade (H)
Fillet steak and chip with horseradish cream (H)
Chicken liver parfait, spicy pear chutney, on rye (C)
Chinese 5 spice slow roast pork belly with sour apple relish (H)
Smoked chicken Caesar salad in a pastry shell (C)

Smoked haddock fish cake, pea puree and chervil (H)
Deville crab in tomato pastry shell (C)
Chargrilled lime and chilli tiger prawn, mango salsa (H)
Smoked salmon, dill and zesty Moroccan olive sour cream (C)
Yellow fin tuna sashimi with sesame and wasabi (C)

Wild mushroom arancini - smoked capia pepper pesto (H)
Goats cheese mousse with grilled fig on rosemary crostini (C)
Sweet potato and red onion confit gratin, Colson basset cream (C)
Curried cauliflower tempura, smoked chili jam (H)
Aubergine caviar in sweet bell pepper and micro rocket (C)

Dessert Canapé platter - £8.50 per person

3 per person

Selection of mini macarons
Dark chocolate Florentine
Mini passion fruit tart

Afternoon Tea

Tea, coffee and cake - £4.60 per person

A selection of freshly brewed Fairtrade coffee and “EROS” organic teas, served with a slice of cake and still/sparkling filtered water.

Minimum of 5 people.

Traditional Afternoon Tea - £6.90 per person

Includes teas, coffee, water and finger sandwiches with classic fillings: cream cheese and cucumber (v), roast beef with horseradish, smoked salmon with dill lemon crème fraiche.

Plus home baked cake and plain open scones with clotted cream and strawberry jam. Minimum of 6 people.

And for a special occasion, why not add a bottle of sparkling wine for £20.15?



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Xmas menus

Christmas finger food - £13.50 per person

Pigs in blankets (H)

Colston Basstet blue stilton and spinach tart (C)

Swedish turkey meat balls and lingonberry sauce (H)

Cranberry and brie wontons (H)

Beetroot marinated salmon on oat cakes, keta and sour cream (c)

Sage, onion and mozzarella stuffing ball(H)

Add mini mince pies (H/C) for £1.50 per person

Fine dining 3 courses Xmas menu £44.30

Please choose one starter, main and dessert for all guests. Special dietary requirements will be catered separately.

Starters

Tian of Devonshire crab with heritage tomato, baby fennel, smoked paprika and crème fraiche

Duck and pheasant rillettes with toasted sour dough, blackberry and quince chutney

Grilled Jerusalem artichoke and sautéed wild mushroom crostini (v)

Additional Course - £2.90 per person supplement

Mulled wine sorbet

Main Courses

Traditional roasted English Rose turkey from Salford Essex, duck fat and rosemary roast potatoes, Brussel sprouts, bacon chipolata, home-made chestnut stuffing and cranberry sauce

Seared Scottish salmon, potato rosti, braised leeks, butter beans and chorizo salsa verdi

Cotswold organic cheese in herb pithivier, roasted baby beets and red peppers, red onion and grape chutney (v)

Desserts

Traditional Christmas pudding, brandy sauce

Mulled winter fruit trifle

British cheeses, fig and walnut bread, home-made chutney

Mini mince pies and fair trade coffee or selection of herbal teas

1L jug of mulled wine - £19.75 per litre

Fine Dining Menus

Two course meal £36.45 per person

Three course meal £44.30 per person

Starter

Duck liver parfait, roast fig, orange oil, winter leaves

Smoked chicken Caesar salad with quails egg and marinated anchovies

Loch Fyne salmon and smoked trout terrine, citrus, herb and caper dressing, winter leaves (v)

Escabeche of red mullet, shaved fennel and mixed micro herbs

Arancini of forest mushrooms, poached hen's egg, sauce hollandaise

Roasted heirloom beetroot, goats curd, toasted walnuts and winter leaves (v)

Main

Braised feather blade of beef, horseradish mash, savoy cabbage with bacon, baby onions and red wine jus

Corn fed chicken supreme, fondant potato, baby carrots, fine green beans, white wine and thyme roasting jus

Supreme of salmon, rosti potato, baby spinach, roast cherry vine tomatoes and lemon beurre blanc

Pan fried seabass, braised fennel and celeriac, brown shrimps, baby water cress

Pave of root vegetables, tempura fried beans, garlic cream (v)

Jerusalem artichoke risotto, girolles mushrooms, baby courgette and artichoke crisps (v)

Dessert

De-constructed pear and blackberry crumble, crème anglaise

Bitter chocolate and passion fruit tart, Chantilly cream, mango crisp

Sticky toffee pudding, vanilla ice cream

Selection of British artisan cheeses, chutney, quince jelly, cheese biscuits and grapes

Petit fours and Fairtrade coffee or herbal tea selection

Add a dinner cheese board

Price: £11.50

A selection of artisan british and french cheeses to include one blue, one soft one goats and one hard, truffle honey, celery, grapes and nuts

Day delegate

Ideal for all day meetings. Available at 200 Aldersgate only.

Breakfast pastries and juice - £10.35 per person

Minimum of 10 people

Selection of mini croissant, pain au chocolate, mini Danish selection including pecan plait, cherry, apple, custard and cinnamon swirls (2 per person) and a jug of fresh juice: orange, apple or cranberry

Tea, coffee and biscuits - £3.75 per person

A selection of freshly brewed Fairtrade coffee and “Eros” organic teas served with biscuits, still and sparkling Vivreau filtered water.

Cass 200 lunch - £15.25 per person

A buffet lunch menu of the day to include 1 salad starter, 1 main course (meat or fish) and 1 vegetarian main course, 1 side dish and seasonal fruit salad, served with a selection of artisan bread with Maldan sea salt butter and with water. Tea and coffee not included.

Hot and cold fork buffet - £24.00 per person

A buffet lunch menu of the day to include a soup, 1 hot meat or fish main, 1 hot vegetarian main, 2 hot sides, 1 salad, 1 platter (meat, fish or vegetarian), seasonal fruit salad and cheese platter or dessert.

Served with a selection of artisan bread and Maldon sea salt butter and water.

Add extra salad £1.50 per person

Afternoon Tea, Coffee and cake - 4.60 per person

A selection of freshly brewed Fairtrade coffee and “Eros” organic teas served with a slice of cake, still and sparkling Vivreau filtered water.

Day delegate package rate 1 Price: £26.50

Minimum of 5 people. Prices are per head.

A selection of freshly baked mini pastries with tea, coffee and juice on arrival, morning break with tea, coffee and biscuits, CASS 200 lunch and afternoon break with tea, coffee and cakes. Filtered water throughout the day.

Gluten free and dairy free available on request.

Day delegate package rate 2 Price: £34.50

Minimum of 5 people. Prices are per head.

A selection of freshly baked mini pastries, smoked salmon and cream cheese bagel with tea, coffee and juice on arrival, morning break with tea, coffee and biscuits, Hot and cold fork buffet and afternoon break with tea, coffee and cakes. Filtered water throughout the day.

Gluten free and Dairy free available on request.

Flower displays

Function display Price: £55.00

Suitable for centerpiece on round tables or used on a reception desk.

Long table display Price: £65.00

Long and low display for long dinner tables.

Tall flower display Price: £90.00

Tall vase ideal for buffet tables or center bar.

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Wine List

White wines

Matos Blanco NV, Castilla La Mancha, Spain - £15.95

Easy-drinking blend of two grape varieties, Sauvignon Blanc and the Spanish grape Airen. It is light and fresh with citrus and floral notes.

Terre Forti Trebbiano Chardonnay 2015, Emilia-Romagna, Italy - £16.10

This is an easy drinking, everyday wine which is dry and fresh in style. It is made from the well-known Chardonnay grape and also a variety called Trebbiano. It has aromas and flavours of apples and pears with some citrus fruit. It's a light white wine that is perfect for a glass at lunchtime or summer drinking.

Alto Bajo Chardonnay 2016, Maule Valley, Chile - £17.00

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours but also the tiniest hint of vanilla.

La Croix Vermentino Sauvignon Blanc 2015, Pays D'Oc, France - £18.25

This wine is made from a blend of two white grape varieties, Vermentino and Sauvignon Blanc. It's really refreshing and light in style with flavours of citrus fruit and peach, and a mouth-watering finish.

Conde Villar Branco 2015, Vinho Verde, Portugal - £19.95

Vinho Verde is a very fresh style of white wine that comes from Portugal. Made from a blend of local grape varieties it has tropical aromas of pineapple and mango. On the palate it is dry, crisp with flavours of citrus and white blossom.

Mas Puech Picpoul de Pinet 2016, Languedoc-Roussillon, France - £22.50

This is made from the Picpoul grape variety. The literal translation of the name Picpoul is 'lip-stinger' because of its refreshing nature. A very easy-drinking dry white, with apple and pear flavours. It is a wine that goes perfectly with seafood and light lunches.

Mamaku Sauvignon Blanc 2016, Marlborough, New Zealand - £24.00

New Zealand is famous for its Sauvignon Blanc and this is a great example of why. It has intense, crisp green fruit and aromas along with intense tropical passion fruit notes. It's very fruity and has an intense smell but a fairly light body.

Château de la Roche Sauvignon Blanc 2015, Touraine, France - £28.50

It is light bodied, dry and crisp with flavours of citrus fruits and gooseberries.

Domaine des Marronniers Petit Chablis 2015, France - £34.00

Petit Chablis is made from 100% Chardonnay and comes from the area around the main Chablis district. Most basic Petit Chablis will not be aged in oak, and will have clean fresh flavours. This wine is no exception.

Rosé wine

Operetto Pinot Grigio Blush - £17.25

As well as white wine, the Pinot Grigio grape is also used to make a very pale rosé. This a dry and refreshing style with mandarin, lemon and summer berry notes. It's got just a bit of sweetness to make it soft and very easy-drinking.

Red wines

Matos Tinto NV, La Mancha, Spain - £15.95

This wine made from Tempranillo (the grape used to make Rioja) and Garnacha. It is smooth and easy drinking with refreshing aromas of red and black fruit and a hint of spice.

Terre Forti Sangiovese 2016, Emilia-Romagna, Italy - £16.10

This red wine is light and fruity, with simple flavours of cherries and summer fruits. Very easy drinking.

Alto Bajo Cabernet Sauvignon 2016, Central Valley, Chile - £17.00

This easy-drinking red wine is packed full of red fruit and sweet spice flavours, with a touch of mint on the finish.

La Picoutine Rouge 2015, France - £18.25

A soft, full-bodied and fruity red wine. Beautifully balanced with good length of flavour.

Riva Leone Barbera 2015, Piemonte, Italy - £19.95

This red wine has aromas and flavours of red cherry and dark berry fruit. Medium-bodied with a refreshing finish.

Argento Seleccion Malbec 2015, Mendoza, Argentina - £23.00

The grape variety used to make this wine is Malbec. It makes big, rich and dark wines. The flavours and aromas are plums, dark chocolate and blackberries with some spice and pepper as well. It is made from selected grapes which are sourced from top-quality vineyards.

Miolo Family Vineyards Tannat 2012, Bento Gonçalves, Brazil - £27.60

Tannat is grape variety historically grown in South of France and now found in Brazil and other South America countries. This wine has a high level of tannins, which you normally find with this grape. It has aromas and flavours of red fruits and spice.

Dinastia Vivanco Rioja Crianza 2012, Spain - £31.25

This wine has aromas and flavours of violets and red fruits, with a hint of vanilla spice. The palate is dominated by red fruit flavours, and the toasty finish is long and elegant.

Sparkling wines and Champagne

Vaporetto Prosecco NV, Veneto, Italy - £20.15

Straw yellow with lightly green hints. It is a fine and persistent wine. It has flavours and aromas of fruity apple, with light hints of apricot and citrus. It has floral notes (white and meadow flowers). This Prosecco is fresh and pleasant.

Ridgeview Cavendish Brut 2014, Sussex, England 2010 - £47.80

A rich golden colour with exceptionally fine bubbles. The nose is expressive with hints of red fruits. The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness.

Laurent Perrier Brut NV, Tour sur Marne, Champagne - £63.25

Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas with good complexity and notes of citrus fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.

Beers

Asahi - £2.25 per bottle

Asahi Super Dry is the beer of choice in Britain's best bars, restaurants and nightclubs. Super crisp, super clear and super dry, the beer embodies Japanese discernment and good taste.

Becks - £2.25 per bottle

Beck's is a classic German lager beer with a distinctive full-bodied taste, fresh "hoppy" bouquet, golden colour and full rich head. Adding to its complexity is a slightly fruity but firm crispness and a dry, clean finish.

Peroni Nastro Azzurro - £3.25 per bottle

The best-selling lager in Italy, Peroni is a golden lager with a slightly bitter taste and a clean, smooth finish

Curious IPA - £4.15 per bottle

Curious IPA is a powerfully hoppy Indian Pale Ale brewed using the finest pale ale malt and three complementary hops. Made by Chapel Down, they apply the classic practice used by Champagne, Cotes du Rhone and Claret who blend three grape varieties to create balance and depth. Curious IPA is made using traditional English Golding, the fresh, sweet, delicate king of English hops; Bramling Cross, a forest fruity beauty; and Chinook, the punchy, spicy yet aromatic hop.

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Cass Catering Policy

This is a guide for you to preview options available, we are more than happy to cater for individual requirements or to individual budgets.

Should you have any queries or would like a quote, please make use of one of the following options:

Contact extension: 5180 (0207 040 5180) or

Email: hospitality@cass.city.ac.uk

How to place your order

To place an order, please complete the on-line booking process [here](#) (Google Chrome only)

Service charges

There may be a labour charge for your delivery, if you choose a delivery or collection time outside of the normal business hours of Monday to Friday, 08.00-17.00:

Service staff after 17.00pm - £15.00 per hour

Service staff on Saturday - £15.00 per hour (minimum 4 hours)

Service staff on Sunday - £15.00 per hour (minimum 4 hours)

If you request additional staff to our normal levels, a charge of £15.00 per hour will apply.

Other Charges

All food and beverages, must be ordered through the Hospitality Department, on some occasions, and with prior agreement, it may be possible for a sponsor to supply liquor for an event.

On these occasions the following corkage charges will be applied:

Still wine at £12.50 per bottle opened.

Sparkling wine/Champagne at £18.50 per bottle opened.

Staff charged at normal rates.

Mixers charged at normal rates.

Specialist/additional glassware may attract a hire fee.

Agreement must be made in advance, with the Hospitality Manager.