

Hospitality and Events

Cass Business School

Winter/Spring 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 notifications

We ideally require notice for all catering arrangements as follows:

- 1 working day for meeting room beverages (24hours notice)
- 2 working days for breakfasts and cold hospitality lunches (48hours notice)
- 3 working days for hot lunches, finger buffets and canapés (72hours notice)

The cut off order time is 10am Monday to Friday. A discretionary charge may be made in the event of late cancellation 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 - £1.95 per person

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

Tea, coffee and biscuits - £2.95 per person

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

Tea, coffee and cake - £3.60 per person

A selection of freshly brewed Fairtrade coffee and “EROS” organic teas, served with a slice of cake. Minimum of 5 people.

1L jug of fruit juice - £2.95 per litre

A selection of fresh juices; orange, apple or cranberry.

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 - £1.00 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.

Special mocktail's for special occasions - £4.50 per litre

Virgin Mojito; sparkling elderflower; orange and cranberry spritz; strawberry daiquiri mocktail.

Breakfast

The best way to start your day!

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

Please notice all our breakfasts do not include hot drinks. Prices are per head .

Buffet style, create your own breakfast - £6.45 per person

Minimum of 1 person.

This type of breakfast gives you an opportunity to choose what you like the most. You can choose only 1 type if you fancy, but you can go up to 5. Build your breakfast to your own taste. This breakfast included fruit juice and freshly made seasonal fruit smoothies.

Options are available:

Mini pancake with jam and butter

Mini croissant with jam and butter

Ham and cheese mini croissant

Yogurt pods

Fruit pods

Porridge pods

English muffin with egg Benedict

English muffin with Salmon

English muffin with scramble egg

English muffin with grilled Cumberland sausage

Danish pastries - £3.45 per person

Minimum of 1 person.

Selection of mini croissants and mini Danishes including pecan plat, cherry, apple, custard and cinnamon swirls (2 per person).



Please ensure all catering equipment is left in the room where meeting is being held, so we can collect it at the pre-arranged time on your booking. As of 1st May 2017, any collections made outside of the room will be subject to a £12.50 collection charge. Any items not recovered after two working days after the event will be charged at purchase price to your cost code.

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 - £4.80 per person

Minimum of 5 people.

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

Deluxe sandwich lunch - £8.80 per person

Minimum of 5 people.

A selection of sandwiches to share made on artisan loaves; ciabatta, rosemary and garlic focaccia or sour dough, filled with selection of home roasted meats, fish and vegetarian fillings, cut and served on sharing boards (2 per person) .

Served with:

Homemade Puff pastry twists.

Why not add some extras?

Fruit platter - £2.25 per person

Fruit bowl - £1.90 per person

Bowl of crisps - £1.75 per bowl

Homemade puff pastry twists - £1.50 per person

3 Finger food items - £4.00 per person

Minimum of 5 people.



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Finger Food

Mix and match selection - £11.95 per person

Minimum of 5 people.

Choose 6 of our finger buffet options below which are served hot or ambient depending on your choice.

Meat

Flank steak with Goats' cheese on toast

Cod, chorizo and pea puree bites

Mini Yorkshire puddings with beef and horseradish

Parma ham, mozzarella and sundried tomato

Fish

Cucumber, prawn and cream fraiche

Smoked mackerel pâté with cranberry, lime and ginger on Melba toast

Salmon pinwheels

Rösti with smoked salmon and cream cheese

Vegetarian and Vegan

Balsamic tomato and pesto (vg)

Toasted brioche, Cornish curd cheese, wild strawberries (v)

Organic mini pumpkin and ricotta tarts with spiced honey (v)

Cucumber and feta rolls (v)

Hummus, baby artichoke and cherry tomato (vg)

Savory choux buns (v)

Sweet selection

Passion fruit mascarpone cheesecake

Eclairs - assorted flavors

Bitter chocolate tart with Scottish raspberry

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CASS Fork Buffet Lunch

Fork buffet - £24.00 per person

Minimum of 10 people. Buffet lunch includes 3 mains, 2 sides, 1 salad and 1 dessert. Served with a selection of artisan bread and English butter and water. Please specify your preference in the special comments or let the chef choose for you.

Sample menu:

Beef and ale casserole, horseradish mash

Warm Niçoise salad, Scottish roast salmon fillet

Goats' cheese, caramelized red onion and fig tart

Seasonal mixed leaves

Pear and blackberry crumble, vanilla custard.

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

Mixed cheese bites

Mini pretzels

Luxury olive selections

Snack Package - Price: £15.00 per peckage

A selection of nibbles suitable for 5 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 and a selection of artisan flat breads.

Cheese board - £7.50 per person

Minimum of 5 people.

A selection of premium cheeses served with homemade chutney, grapes, celery and biscuits.

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Canapés

Hot and cold deluxe canapés - £23.00 per person

Minimum of 5 people.

Please choose 6 items.

Meat

Puccia bread chips with Parma ham

Beignet of lamb sweetbreads with rosemary and onion cream

Crispy chicken canape

Ham and peach nibbles

Fish

Crab and pea puree

Citrus-cured sea bass on blinis with Ossetia caviar and crème fraiche

Smoked salmon, nori and mooli

Smoked haddock canape

Tuna, cucumber and pea puree

Vegetarian and Vegan

Fennel and Parmesan biscuits with cream cheese (v)

Wild mushroom and roast garlic 'tumbleweeds' (vg)

Red pepper puree with goats' cheese (v)

Pickled ewes milk cheese and watermelon (v)

Stuffed cocktail egg (v)

Three colour canapes - basil tofu, tomato and fresh basil (vg)

Dessert Canapé platter - £8.50 per person

3 per person.

Selection of mini macaroons

Creamy chocolate mousse

Mini chocolate and lemon tart

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Afternoon Tea

Traditional afternoon tea - £6.90 per person

Minimum of 6 people.

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.

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



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Fine Dining

Two course meal - £36.45 per person

Three course meal - £44.30 per person

Starter

Dorset carb salad with apple, cucumber, lemon verbena and herb mayonnaise

Homemade mackerel pâté with pickled cucumber

Roast duck breast with crispy leg croquettes, cherries and almonds

Mushroom orzo with soy sauce jelly, king oyster mushroom and parsley (v)

Honeycomb of goats cheese with macerated figs and crispbread (v)

Main

Fillet of sea bass with Parma ham, sauté artichokes and watercress

Roast chicken breast, potato puree and pine nuts

Venison with butternut squash, Parmesan and truffle

Slow baked carrot and potato gratin, farmhouse brie, Brussel puree and cranberry sauce (v)

Homemade ravioli with butternut squash, marjoram, sage and butter (v)

Dessert

Vanilla panna cotta with rhubarb and ginger

Chilled chocolate fondant with salted caramel sauce

Chocolate fondant with homemade raspberry sorbet

Homemade mojito sorbet

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



Add a dinner cheese board - £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 - Per Person

Ideal for all day meetings. Available at 200 Aldersgate only. Options are available by individual orders or as a package. Please find options below.

Danish pastries - £3.45 per person

Minimum of 1 person

Selection of mini croissants and mini Danishes including pecan plat, cherry, apple, custard and cinnamon swirls (2 per person).

Tea and coffee only - £1.95 per person

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

Tea, coffee and biscuits - £2.95 per person

A selection of freshly brewed Fairtrade coffee and “Eros” organic teas served with luxury, wrapped biscuits.

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, depending on chef choice or request) and 1 vegetarian main course, 1 side dish and seasonal fruit salad, served with a selection of artisan bread with English butter and with water. Tea and coffee not included.

Add extra salad - £1.50 per person

Afternoon Tea, Coffee and cake - £3.60 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.

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Day Delegate Packages

Bronze package Price: £20.50 - add on

Minimum of 5 people. Prices are per head. Choice for a half day refreshment. A selection of fresh cut fruits with tea, coffee and juice on arrival, morning break with tea, coffee and biscuits and CASS 200 lunch. Filtered water throughout the day.

Gluten free, dairy free and vegan options available on request.

Silver package Price: £26.50 - add on

Minimum of 5 people. Prices are per head. Perfect choice for the lower budget. 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, dairy free and vegan options available on request.

Gold package Price: £34.50 - add on

Minimum of 5 people. Prices are per head.

A selection of freshly baked mini pastries, fresh cut fruits with tea, coffee and juice on arrival, morning break with tea, coffee and biscuits.

A buffet lunch including 3 hot mains, 2 hot sides, 1 salad and dessert (selection of cake, cheese plate and fresh cut fruit bowl). Served with a selection of artisan bread with English butter and water.

Afternoon break with tea, coffee and cakes. Filtered water throughout the day.

Gluten free, dairy free and vegan options available on request

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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.

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.

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.

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.

Flower displays

Function display Price: £60.00

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

Long table display Price: £70.00

Long and low display for long dinner tables.

Tall flower display Price: £99.00

Tall vase ideal for buffet tables or center bar.

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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 - £17.50 per hour

Service staff on Saturday - £17.50 per hour (minimum 4 hours)

Service staff on Sunday - £17.50 per hour (minimum 4 hours)

If you request additional staff to our normal levels, a charge of £17.50 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.