



CONFERENCING & EVENTS

AT LIVERPOOL HOPE UNIVERSITY

Hospitality Menu

Conferencing and Events

Hospitality Menu

Our talented team of in-house chefs are committed to providing quality produce at affordable prices that will complement your event.

Carefully created by our experienced Head Chef, our menus include a variety of banqueting, buffet and refreshment options for your consideration.

Conference organisers can choose to have their refreshments and lunch served in a number of venues, including Fresh Hope foodcourt, EDEN Arbour Room and Lounge; Cornerstone Cafe - Creative campus or one of the many reception areas near to where their event is held.

Our dedicated in-house Catering Team provides all meals and refreshments. Whether it is a banquet for 200, a private lunch for a small group, a Christmas party, or a simple working lunch, we can cater for your individual needs.



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Breakfast Options

Whether you are attending a conference or presenting an important pitch, we know that breakfast is the most important meal of the day. Therefore, to give you and your team the energy and drive you need to succeed in whatever comes your way, we have prepared a delicious range of fresh breakfasts.

Breakfast Options

Continental Breakfast (V) £4.75

Yoghurt, granola, Danish pastry, orange juice and tea/coffee

Breakfast Baps £4.95

Hot bacon, sausage or veggie sausage bap (v), orange juice and tea/coffee

Healthy Breakfast (V) £5.95

Low-fat Greek yoghurt, fruit compote, honey, wholemeal bagel, smashed avocado with lemon, freshly sliced tomatoes, orange juice and tea/coffee

Breakfast Rolls £6.00

Hot breakfast rolls with a choice of bacon, sausage, egg and a vegetarian option (v) one per serving

Served with a choice of yoghurt

Piece of fruit

Tea, coffee, fruit juice.

(This option is included in the 24-Hour Rate and Bed and Breakfast rate. Not available for delivery)

For guests staying on campus on a Bed and Breakfast basis, please be advised that breakfast will be served between 7:30am - 9:30am daily in Fresh Hope foodcourt/the Cornerstone Café (unless otherwise stated on the Booking Contract).

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.



Set Buffet Menu

We offer a selection of set menus for occasions that require a little more than just a sandwich lunch, but are quick and easy for tight scheduled meetings. There are options to please even the fussiest of eaters.

Set Buffet Menu

Menu A £9.25 per person

Assorted sandwich platter (V available)
(4 quarter triangles per head)

Tandoori chicken skewer

Puff pastry crowns filled with spinach (V)

Ricotta, red pepper and goats cheese (V)
(two per serving)

Seafood dim sum with sweet chilli dip
(four per serving)

Seasonal dressed salad bowls (V)

Noodle salad (V)

Fresh fruit platter (V)

Menu B £8.00 per person

Assorted sandwich platter (V available)
(4 quarter triangles per head)

Baked brie with a yoghurt and cranberry dip (V)

Garlic and herb alaskan salmon goujons,
served with tartar sauce

Baked potato wedges with BBQ mayonnaise (V)

Rocket salad (V)

Fruit basket (V)

Menu C £6.50 per person

Selection of low-fat wraps (V available)
(1.5 wraps per head)

Vegetable crudités served with low fat yoghurt dip (V)

Baked potato wedges served with BBQ mayonnaise
(V)

Chickpea and coriander salad (V)

Moroccan couscous salad (V)

Fresh fruit platter (V)

Menu D £6.00 per person

Prawn toast *(three per serving)*

Vegetable mini spring rolls (V)
(three per serving)

Vegetable and spinach pakora (V)
(two per serving)

Spicy noodle salad (V)

Lightly spiced fruit salad (V)

These set menus do not include a drink. Please see page 21 for beverage offerings.

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.



Sandwich Platters

Looking for a light option that is quick and easy to eat, but still satisfying? Our sandwich platter menu offers a selection of fresh bread with a variety of mouth-watering fillings to suit your every need.



All Pictures shown are for illustration purposes only.

Sandwich Platters

Platters

Classic sandwich platter (4 quarter triangles per head, serves 5 people)	£16.00
<i>Meat, fish or vegetarian</i>	
Classic wrap platter (1.5 wraps per head, serves 10 people)	£34.00
<i>Meat or vegetarian</i>	
VIP roll platter (3 mini rolls per head, serves 10 people)	£38.00
<i>Meat, fish or vegetarian</i>	

Classic sandwich platters include a variety from the following options:

- West country cheddar cheese and pickle on white bread (V)
- Egg mayonnaise and tomato on white bread cheese (V)
- Chive savoury and iceberg on wholemeal (V)
- Creamed cheese and cucumber on wholemeal bread (V)
- Salmon and cucumber on white bread
- Chicken sweetcorn and lettuce on wholemeal bread
- Ham and cheddar cheese on wholemeal bread
- Tuna flakes and tomato on wholemeal bread

Classic wrap and VIP roll platters include a variety from the following options:

- Wensleydale cheese, carrot chutney and watercress sub chubs (V)
- Cheese, chives, red onion and baby leaf spinach wrap bites (V)
- Monterey jack cheese, mustard, tomato and rocket ciabattas (V)
- Sliced egg, mayonnaise and roast tomato seeded hoagies (V)
- Pesto chicken, monterey jack cheese and tomato sub chubs
- Ham, west country cheese, tomato and mustard wrap bites
- Pastrami, swiss cheese, ham and dijon mayo ciabattas
- Roast pork, baked stuffing and apple sauce seeded hoagies


Our sandwich platters are set and therefore do not include specific dietary requirements.

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.



Cold Fork Buffet

We offer a good variety of Cold Fork Buffets for occasions that require a little more than just a sandwich. Each option offers a selection of salads, sweet treats and hot beverages.



All Pictures shown are for illustration purposes only.

Cold Fork Buffet

Cold Fork Buffet A £9.25 per person

Assorted cold sliced continental meats
Roasted vegetable roulade (V)
Italian pesto and roasted vegetable pasta salad (V)
Vine-ripened tomatoes, spring onion and honey salad (V)
Assorted bread rolls (V)
Assorted continental pastries (V)
Platter of sliced melon (V)
Tea/coffee

Cold Fork Buffet B £9.25 per person

Roasted chicken breast with lemon, honey and thyme dressing
Onion and cheese tartlets (V)
Orzo pasta with tomato and basil salad (V)
New potatoes with wholegrain mustard mayonnaise and chives (V)
Green leaf salad (V)
Assorted gateaux (V)
Fresh fruit salad (V)
Tea/coffee

Cold Fork Buffet C £9.25 per person

Cold poached salmon with dill cream
Assorted vegetarian quiches (V)
Beetroot and orange salad (V)
Soy-dressed noodle salad (V)
Green leaf salad (V)
Chocolate eclairs (V)
Fresh fruit salad (V)
Tea/coffee

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Two Course Self-Serve Lunch

Two Course Chef's Choice

Chef's Choice refers to a two course self-service meal from Fresh Hope foodcourt, EDEN Arbour Room or Cornerstone Café. This menu can be served as an evening meal, subject to a supplement.



Two Course Self-Serve Lunch

Sample Menu | Suitable for Day Delegate and 24-Hour Rate

Two Course Chef's Choice **£9.25 per person**

Main Courses

Piri piri chicken burgers in a brioche bun served with salad, slaw and a selection of dips

Hot pulled beef sub roll with jalapenos, served with salad and wedges

Chilli beef burrito filled with rice, fresh tomato corn and salad

Vegetable burrito with veg chilli, rice and tomato (V)

Falafel wand salsa wraps served with a fennel salad and a red cabbage slaw (V)

Chicken fajitas with roast peppers and salsa, served potato wedges

Desserts

Raspberry and pistachio cheesecake (V)

Cranberry and orange polenta cake (V)

Chocolate brownie (V)

Cinnamon swirl cake (V)

Profiteroles (V)

Tea/Coffee

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Three Course Self-Serve Evening Meal

Do something delicious for dinner with our three-course meal. We understand everyone has their own preference, which is why we offer a delicious range of starters, mains and heavenly desserts to suit your every needs.



All Pictures shown are for illustration purposes only.

Three Course Self-Serve Evening Meal

Sample Menu | Suitable for Day Delegate and 24-Hour Rate

Three Course Chef's Choice £18.00 per person

Starters

Homemade soup with fresh herbs, served with a bread roll
BBQ and honey marinade chicken wings, served with salad and slaw
Marinade halloumi served with sun-blushed tomatoes, olives and pitta bread (V)
Goats cheese and red onion tart, served with beetroot puree and herb salad (V)
Selection of cured meat, served with breads, hummus and olives
Smoked salmon and broccoli tart, with a mustard dressing and rocket

Mains

Breast of chicken on roasted silver skin onions, served with peas and leeks in lemon, parsley and basil oil
Sweet potato and red pepper parcels with an onion puree (V)
Aubergine and mozzarella bake with tomato and basil sauce (V)
Breast of chicken in a piri piri coating, served on roasted peppers and dressed with slaw
Jerk chicken served with rice and peas
Fish and chips served with minted peas in an apple batter
Roast fillet of sea bass on peas and smoked bacon, with a chicken jus

All served with seasonal vegetables and scented rice, or roast potatoes as appropriate

Desserts

Sticky toffee pudding with custard (V)
Lemon panna cotta tart with raspberry coulis
Red velvet chocolate fudge cake with cream (V)
Chocolate and orange truffle tort (V)

Tea/Coffee

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Packed Lunch Menu

Do not let a busy schedule get in the way of an empty stomach! Whether you have an eventful day or a tight schedule ahead, the packed lunch menu is perfect for you. We offer a good selection of fresh ready-to-go packed lunches.



All Pictures shown are for illustration purposes only.

Packed Lunch Menu

Option 1 **£3.95**

Sandwich, crisps, fruit and bottled water (V available)

Option 2 **£4.45**

Sandwich, crisps, fruit, chocolate bar and bottled water (V available)

Option 3 **£5.45**

Sandwich, pasta salad, crisps, chocolate bar, fresh fruit salad and bottled water (V available)

Sample of fillings include a variety from the following options:

Ham salad

Ham and Egg

Cheese (V)

Cheese and onion (V)

Chicken salad

Chicken and mayonnaise, and many more.

There is no specific fillings for each packed lunch. However, if you wish to select certain fillings please speak to a member of our team.

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.

Summer School Self-Service Meals

Sample Menu | School and Youth groups only

One Course Lunch with a drink £6.25

- Tandoori chicken
- Breaded chicken
- Beef lasagne
- Fish and chips
- Vegetable crowns with chive cream (V)
- Nut roast (V)
- Mushroom and garlic pasta (V)
- Served with squash for students and tea/coffee for adults

Two Course Lunch with a drink £7.25

Main course

- Beef chilli and rice
- Beef hotpot
- Chicken curry and rice
- Chicken and mushroom pie
- Vegetable lasagne (V)
- Vegetable curry and rice (V)
- Mushroom stroganoff and rice (V)
- Vegetable chilli (V)

Dessert

- Chocolate fudge cake (V)
- Strawberry tarts V)
- Cream donuts (V)

All served with seasonal vegetables and potatoes

These self-service meal options are available from Fresh Hope foodcourt or Cornerstone Café, unless otherwise stated on the Booking Contract.

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.

Beverage Menu

Cold Drinks

Branded bottled spring water (500ml)	£1.15
Branded bottled spring and sparkling water (750ml)	£2.95
Fresh orange juice (1 litre) six glasses	£2.95
Squash (1 litre) six glasses	£0.95
Elderflower cordial (1 litre) six glasses	£3.50
Sparkling elderflower presse (750ml)	£2.95
House wine (750ml) Chalk Farm Red/White/Rose	£14.13
Bottle of prosecco (750ml)	£16.36
Jug of iced tap water six glasses	£0.50

Hot Drinks

Hot refreshments are served in crockery, set up and cleared away by our Catering Team. For bookings over 10 delegates, we include hot pots of coffee (Bunn machines), hot water, regular and fruit teas
Branded bottled spring and sparkling water (750ml).

Fairtrade tea and coffee	£1.30
Hot chocolate	£1.35
Hire of Urn	£8.34

With the hire of an Urn, we provide crockery, cutlery or a sleeve of 50 paper cups. Additional paper cups can be provided for an added cost of £2.50 per sleeve. If you hire an Urn with paper cups, we ask that you clear everything away after an event, except the Urn, which will be collected by a member of the Catering Team.

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Biscuits, Cakes and Sweet Treats

Biscuits - two per pack (V)	£0.75
Cookie (V)	£1.30
Assorted danish pastries (V)	£1.65
Croissants with jam and butter (V)	£1.40
Assorted coffee shop cakes (V)	£2.25
Savoury muffins (V available)	£1.65
Sweet muffins - chocolate, blueberry, lemon or white chocolate and raspberry (V)	£1.60
Mignardise (three per portion) (V)	£2.95
Piece of fruit (V)	£0.50
Seasonal fresh fruit platter (serves six - eight people) (V)	£21.00

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Canapé Menu

£1.75 per serving

Crispy chilli beef in a honey dressing
Brie and cranberry puffs (V)
Bruschetta with mozzarella, fig and parma ham
Mini smoked haddock pies topped with hollandaise sauce
Lamb and apricot meatballs
Cheese and smoked salmon straws with mustard
Bruschetta topped with beetroot hummus and feta (V)
Mini brownies with raspberry coulis (V)
Mini mango tartlet (V)
Mini vanilla baked cheesecake (V)
Chocolate truffles (V)
Tempura vegetables with a sweet chilli sauce (V)

We recommend a minimum of three canapés per person.

Additional Items

Soup of the day served in a flask (per person) (V) £1.20*
Bowl of chips (per person) (V) £1.25*
Bowl of potato wedges and dips (V) £2.05*
Crisps (serves 10 people) £4.00

You must cater for the full number of guests attending the event.

VAT will be added at the current rate of 20%. Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.



Hope Park Gala Dinner Menu 2019



Spring & Summer Gala Dinner Menu at Hope Park

Starters

Panko Coated Chicken Croquette, Romaine Lettuce, Parmesan Shavings & Caesar Dressing	£6.80
Grilled Fillet of Sea Bass, Chive Crème Fraiche Potato Salad, Broad Bean Dressing (Pe) (GF)	£7.50
Pan Fried Halloumi, Pomegranate Dressed Rocket and Fig Salad, Baby Herbs (V) (GF)	£6.60
Tuna Nicoise Salad, Finished with Sundried Tomato & Sauce Verde (Pe) (GF)	£7.65
Pan Fried Asparagus, Fresh Pea Dressing & Crunchy Polenta Crisp (Ve) (GF)	£6.25

Main Course

Braised Lamb Shank with Pan fried Chorizo, White Bean & Potato Puree and a Rosemary infused Jus (GF)	£17.95
Roasted Cod Fillet, Wild Mushroom & Pea Risotto, Fresh Herb Infusion & Truffle Oil (Pe) (GF)	£17.20
Pan Seared Chicken Breast, Dauphinoise Potato, Roasted Chicory & Watercress	£16.50
Fillet of Aged Beef, Creamed Celeriac & Potato, Butternut Squash a Red Wine Jus and Pea shoots (GF)	£19.50
Five Spice Pressed Tofu, Braised Rice, Pak Choi and a Chilli and Ginger Dressing, Finished with Fresh Coriander Leaves (Ve) (GF)	£13.50
Pan Fried Gnocchi, Ricotta Cream Sauce, Crispy Fried Kale and Parmesan Shaving (V) (GF)	£12.00

Dessert


Sticky Toffee Pudding, Vanilla Pod Ice Cream & Salted Caramel (V)	£6.80
Lemon and Lime Tart, Strawberry Shortbread Crumb & Chantilly Cream(V)	£7.00
Baked Vanilla Cheesecake with a Mint & Berry Compote (V)	£6.65
Cheese & Biscuits (V)	£7.85
Chocolate Dipped Tropical Fruit Kebabs (Ve) (GF)	£5.50

Hot Drinks/Extras

Tea and Coffee	£1.75
Tea, Coffee and Mints	£2.75
Tea, Coffee and Petit Fours	£3.75

Please note: Guests will be served dinner at their tables as part of the formal menu option. Please select one starter, one main course and one dessert for your entire party. If any of your guests are vegetarian, please also select an alternative option. We will endeavour to meet any specific dietary requirements, such as allergies or religious preferences; please notify us in advance so our chef can suggest suitable alternatives.

You must confirm final numbers and all dietary requirements ten days prior to your event date.



Creative Campus Gala Dinner Menu 2019

Spring & Summer Gala Dinner Menu at Creative Campus

Starters

Panko Coated Chicken Croquette, Romaine Lettuce, Parmesan Shavings & Caesar Dressing	£7.80
Grilled Fillet of Sea Bass, Chive Crème Fraiche Potato Salad, Broad Bean Dressing (Pe) (GF)	£8.50
Pan Fried Halloumi, Pomegranate Dressed Rocket and Fig Salad, Baby Herbs (V) (GF)	£7.60
Tuna Nicoise Salad, Finished with Sundried Tomato & Sauce Verde (Pe) (GF)	£8.65
Pan Fried Asparagus, Fresh Pea Dressing & Crunchy Polenta Crisp (Ve) (GF)	£7.25

Main Course

Braised Lamb Shank with Pan fried Chorizo, White Bean & Potato Puree and a Rosemary infused Jus (GF)	£18.95
Roasted Cod Fillet, Wild Mushroom & Pea Risotto, Fresh Herb Infusion & Truffle Oil (Pe) (GF)	£18.20
Pan Seared Chicken Breast, Dauphinoise Potato, Roasted Chicory & Watercress	£17.50
Fillet of Aged Beef, Creamed Celeriac & Potato, Butternut Squash a Red Wine Jus and Pea shoots (GF)	£20.50
Five Spice Pressed Tofu, Braised Rice, Pak Choi and a Chilli and Ginger Dressing, Finished with Fresh Coriander Leaves (Ve) (GF)	£14.50
Pan Fried Gnoochi, Ricotta Cream Sauce, Crispy Fried Kale and Parmesan Shaving (V) (GF)	£13.00

Dessert

Sticky Toffee Pudding, Vanilla Pod Ice Cream & Salted Caramel (V)	£7.80
Lemon and Lime Tart, Strawberry Shortbread Crumb & Chantilly Cream(V)	£8.00
Baked Vanilla Cheesecake with a Mint & Berry Compote (V)	£7.65
Cheese & Biscuits (V)	£8.85
Chocolate Dipped Tropical Fruit Kebabs (Ve) (GF)	£5.50

Hot Drinks/Extras

Tea and Coffee	£2.25
Tea, Coffee and Mints	£3.00
Tea, Coffee and Petit Fours	£4.25

Please note: Guests will be served dinner at their tables as part of the formal menu option. Please select one starter, one main course and one dessert for your entire party. If any of your guests are vegetarian, please also select an alternative option. We will endeavour to meet any specific dietary requirements, such as allergies or religious preferences; please notify us in advance so our chef can suggest suitable alternatives.

You must confirm final numbers and all dietary requirements ten days prior to your event date.

Terms and Conditions

Booking confirmation

You must confirm catering sessions and numbers at least 10 days prior to the Event date. Please be advised that it is your responsibility to advise your delegates/staff or suppliers of each catering session and its location. It is your responsibility to ensure that all delegates arrive on time to each catering session. The University cannot be held responsible if the standard of the food is affected by a delay in consumption.

Last Minute Bookings

Late bookings may be accepted at the discretion of the Catering Department. A late booking fee of £35 will apply to any request placed without 48 hours' notice. We endeavour to accommodate all requests; however, last minute increases to numbers will be at the discretion of the kitchen.

Bar Facilities

Bar facilities are subject to availability and a £150 minimum spend applies. If this minimum spend is not reached, the shortfall will be calculated and added to the bill.

Please note:

- All buffets are self-service; crockery, cutlery and napkins will be available at the buffet station.
- Prices quoted are per person/serving and are correct at the time of print, may be subject to change without prior notice.
- VAT will be added to all catering at the current rate of 20%
- We cannot guarantee the complete absence of nuts in any of our dishes.

- On hiring the urn, clients are required to bring their own condiments. Crockery/disposable cups will be provided at the discretion of the Catering and Conference office.
- If any of your guests have any known, allergies or intolerances please inform a member of the Conference Office.

Out of Hours Bookings

Out of normal business times, bookings will be subject to a surcharge to cover additional cost:

- After 6pm Monday-Friday £100
- All day Saturday £200
- All day Sunday £250

When there are no other catering bookings taking place over a weekend, a £400 minimum spend applies (catering only). If £400 is not achieved, an out of hour's fee of £200 per day will be applied to the booking. If we have additional business booked in at the same time we will waive the minimum spend rule and out of hours fee.

Please also be advised that the Conferencing and Events T&Cs also apply.

Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak to our staff about the ingredients in your chosen menu.

For further information, please speak to a member of the Conference Team.

Contact us

If you would like more information or to arrange a visit, please contact us:

T: 0151 291 2147

E: Conferences@hope.ac.uk

www.hope.ac.uk/conferences

You can also write to us at our Office location at our Hope Park address:

Hope Park

Liverpool

L16 9JD

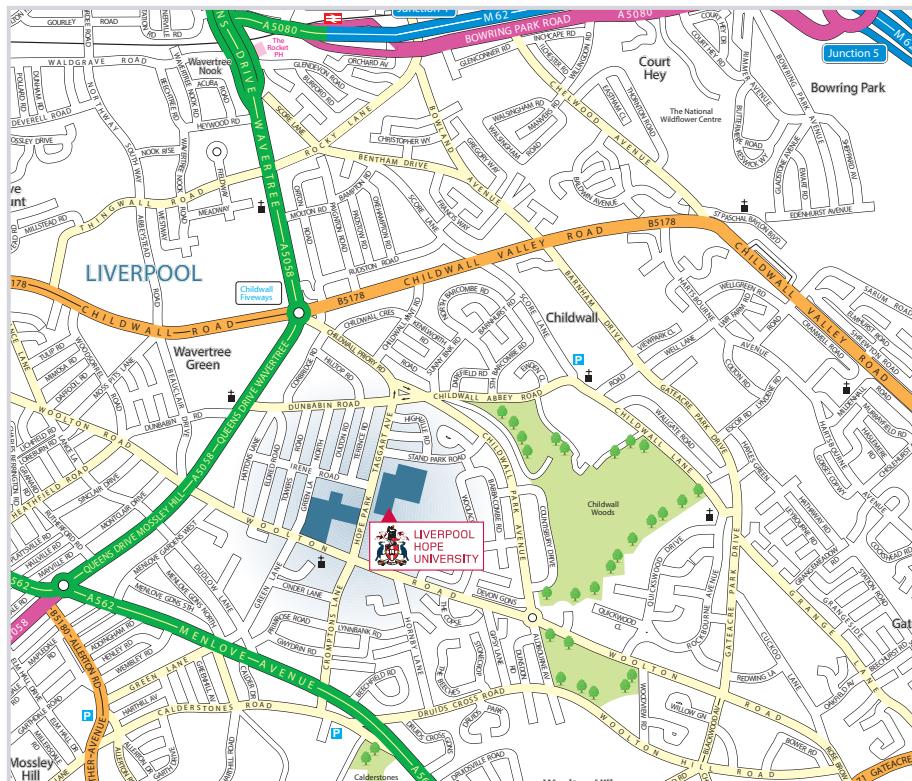
Please note: Information and prices are correct at the time of printing and are subject to change.

How to Find Us

Hope Park

Hope Park campus is situated on Taggart Avenue, Childwall, Liverpool, close to Queens Drive (A5058) at the end of the M62.

From the city centre, it is easy to get buses from Queen Square Bus Station, which goes to Childwall Valley Road or Woolton Road/Taggart Avenue. Broad Green Railway Station is situated just over a mile away from the campus.



Address for Satnav – Taggart Avenue, L16 9JD



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