

MANCHESTER 1824

The University of Manchester
The Manchester Museum

Daytime Meetings &
Hospitality Menus

*Winter / Spring
2012*

www.couturemanchester.com

COUTURE



Truly Different

Couture is delighted to be Manchester Museum's resident caterer. We bring with us an ethos of food and hospitality to this iconic venue that will make any event an occasion.

Our aim at Couture is to offer exceptional service and great food that will be the talking point of your event, conference or party. We create delicious, freshly prepared, locally sourced, seasonal British food that we believe really is truly different.

Our methods are pretty simple: small seasonal menus championing the often forgotten small producers and food served with a smile. Our chefs work together to ensure consistency of quality and variation, producing fabulous seasonal menus to suit all occasions.

Our expertise is in creating fresh, well-branded food and excellent customer service, as well as sourcing artisan producers. We aspire to be a caterer whose values are borne out by our actions.

We can cater for a wide variety of conferences, meetings and events including evening buffets, canapé receptions and fine dining.

If there is something you would like but don't see here just get in touch and we'll be happy to help!

For all event & hospitality enquiries or to place an order please call Chloe on +44 (0) 161 275 8788 or e-mail chloe.gray@manchester.ac.uk

www.manchester.museum.ac.uk

Truly Different

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Coffee

Couture uses its own uniquely blended coffee, which has Rainforest Alliance accreditation and has been developed with time and effort just for us.



COUTURE filter coffee blend make up:
Costa Rica 65%; El Salvador 30%; Fig 5%

Taste profile: a clean sweet mellow acidity with notes of toffee and butterscotch and a pleasant lingering finish. The addition of fig might sound odd it but helps keep that great fresh coffee taste!

Teas

Our English Breakfast tea is Fairtrade and is accompanied by a selection of individually wrapped speciality blends presented in matching tins. Lemon slices and jugs of fresh milk are provided as required.



Individually wrapped teas will include;

- Earl Grey
- Masala Chai
- Easy Green
- Moroccan Mint
- Fruit Punch

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Breaks & Beverages

ALL DAY BREAK SELECTION

Whether it's for an arrival break, morning break or just an afternoon indulgence for your guests, the following refreshments during the breaks all include filter coffee and teas:

Fresh filtered coffee and selection of teas	£1.75
- with freshly baked cookies	£2.25
- with selection of cakes & slices	£3.75
- with seasonal sliced fresh fruit platter & cakes	£5.50
- as a very British Afternoon Tea selection of scones, tea cakes & cakes	£6.95

COLD BEVERAGES

Couture 750ml bottled water still and sparkling (serves 4)	£3.00
Jugs of organic cordials elderflower and summer fruits (serves 5)	£3.50
Jugs of premium fresh orange, apple or pink grapefruit juice (serves 5)	£4.50
Jugs of homemade lemonade (serves 5)	£4.50

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Breakfast & Elevenses

BREAKFAST

Start your meeting with one of the following breakfast treats that all include filter coffee and selection of teas:

Selection of croissants & pastries with butter & preserves	£3.50
Seasonal sliced fresh fruit & breakfast bar with natural yoghurt & fruit compote	£3.95
Smoked salmon & cream cheese mini bagels	£5.75
Bacon roll, sausage roll & Glamorgan roll (v), egg roll (v) Mixture served with premium brand sauces	£5.95
Hot and healthy! Hot granola, hot porridge, boiled egg & soldiers, selection of cereals, Bircher muesli	£6.95
Full English Breakfast Served buffet style with toast, butter & preserves	£9.95

ELEVENSES

Served from 10.30 until noon, served with filter coffee and selection of teas:

Toasted crumpets Served with butter	£3.00
Welsh Rarebit Strong Cheddar, English mustard, Worcestershire sauce,	£5.50
Eggy bread Free range of course	£4.50
Cinnamon toast eggy bread With caramelised cinnamon sugar	£4.75

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Sandwich Lunch

All sandwiches are homemade, prepared by our chefs to order and served on a selection of artisan breads, hand cut crisps with seasonal cut fruit and cakes.

£6.50 per person

Choose 2 sandwiches from below:

- Tuna Niçoise wrap
- Rare roast beef, caramelised onions & horseradish
- English ham & mustard
- Roast duck wrap
- Chicken Caesar wrap
- Coronation chicken wrap
- Crispy bacon & free range egg mayo
- Prawn & crayfish in a dill & lemon dressing with rocket
- Smoked salmon with cream cheese

Choose 2 sandwiches from below:

- Free range egg mayo (v)
- Cheddar, tomato relish & salad (v)
- Houmous, olives & roasted red pepper (v)
- Caesar salad wrap (v)
- Roasted vegetable (v)
- Cucumber and cream cheese (v)

From our experience we usually recommend customers order at least 2 vegetarian sandwiches.



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Delegate Lunch

Our delegate lunch includes our freshly made sandwiches, a selection of finger food, hand cut crisps with seasonal cut fruit and cakes.

£10.50 per person

Choose 4 homemade sandwich options from the previous page and 3 finger food options from the selections below.

- Goat's cheese & plum tomato crostini (v)
- Rare roast beef & horseradish crostini
- Chicken skewers with a sweet chilli mayonnaise
- Salmon skewers
- Caramelised red onion & cheddar cheese tartlets (v)
- Beef koftas with sweet chilli dip
- Falafels & mint yogurt (v)
- Chicken satay skewers
- Thyme chicken pate
- Pea & ham tartlets
- Pitta bread with homemade houmous (v)
- Caesar salad (v)

From our experience we usually recommend customers order at least 2 vegetarian finger food options.

Extra options can be added for £1.75 each per person



Finger Buffet Lunch

Sometimes a sandwich lunch just isn't enough and our finger buffet is sure to satisfy everyone.

6 dishes @ £15.50 per person

Choose 4 from below:

- Welsh rarebit
- Bread & dips, olive oil, bean puree, aubergine puree
- Prawn toast fingers
- Rare roast beef & horseradish crostini
- Smoked salmon and prawn tartar crostini
- Caramelised onion & aged cheddar tart
- Scotch eggs with salad cream
- Beef burgers, gherkins, mustard & tomato sauce
- Lemon & lime, garlic & chilli chicken skewers
- Smoked salmon and cream cheese scone
- Tomato, shallot & goats cheese croquets
- Finger sandwiches - cucumber, ham & mustard, tomato & cheese, tuna mayonnaise & egg & cress
- Marinated lamb skewers & harrisa

Choose 2 from below:

- Mini fruit kebabs with chocolate dipping sauce
- White chocolate and raspberry cheesecake shot
- Mini scones, jam & clotted cream
- Sherry trifle
- Chocolate tart, crème fraîche

Add extra options for £2.00 each per person

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Hot Buffet Lunch

This selection can be served buffet style or for a more informal 'grazing' option, as bowl food*.

3 options @ £14.50 per person

4 options @ £16.50 per person

Meat & fish collection (choose 1 or 2):

- Lancashire hotpot
- Cassoulet sprinkled with parsley & garlic bread crumbs
- Chicken or vegetable Thai green curry with steamed coconut rice
- Crisp braised pork belly, crisp shallot & peanut salad with coconut chilli vinegar
- Deep fried fish goujons with crisp basil and homemade tartar sauce
- Chicken pad Thai with bean sprouts, coriander, peanuts & lime
- Lamb steak on bubble & squeak with mint sauce
- Beef & ale stew with parsley & horseradish dumplings
- Roast pork belly, roast potato with sage & onion stuffing, crisp crackling & apple sauce
- Marinated sardines with toasted almonds, raisins & Pedro Ximenez
- Prawns with chilli & garlic in olive oil with confit tomato toasts
- Chicken thigh with coriander chilli & onion jam
- Sausage, mash & onion gravy
- Chilli salted squid with crisp garlic & coriander

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Vegetarian collection (choose 1):

- Vegetarian Lancashire hotpot (v)
- Potato hash & poached egg (v)
- Artichoke, broad bean, parsley & pearl barley salad (v)
- Giant cous cous, parsley tomato & olive (v)
- Grilled pardon peppers with smoked paprika & sea salt (v)
- Radicchio, roast red onion, Cichoria salad with sweet balsamic (v)

Dessert collection (choose 1):

- Mini fruit kebabs with chocolate dipping sauce
- White chocolate and raspberry cheesecake shot
- Mini scones, jam & clotted cream
- Sherry trifle
- Homemade apple pie, fresh cream
- Jam or chocolate tart, crème fraîche



From our experience we usually recommend customers order at least 2 vegetarian options.

Minimum 20 guests

** Bowl food service option charged at an additional £1.50 per person*

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Day Delegate Packages

Our all-inclusive packages are designed for daytime conferences or events. Includes unlimited jugs of iced water and organic cordials throughout the day.

COUTURE SILVER PACKAGE: £29.50pp

- On arrival or mid-morning refreshments: Filter coffee and selection of teas with biscuits.
- **Lunch:** Choose any 4 homemade sandwich options from page 6. Includes fresh fruit and crisps.
- **Afternoon refreshments:** Filter coffee and selection of teas with mini brownies.

COUTURE GOLD PACKAGE: £39.50pp

- **On arrival:** Filter coffee and selection of teas with biscuits.
- **Morning refreshments:** Top up of filter coffee and selection of teas with biscuits.
- **Lunch:** Choose any 3 sandwich options from page 6 and any 3 finger buffet options from page 8 or any 6 finger buffet options from page 8. Includes fresh fruit platter and orange juice.
- **Afternoon refreshments:** Filter coffee and selection of teas and mini brownies.

COUTURE PLATINUM PACKAGE: £44.50pp

- **On arrival:** Filter coffee and selection of teas with freshly baked pastries.
- **Morning refreshments:** Top up of filter coffee and selection of teas with biscuits.
- **Lunch:** Choose any 3 finger buffet from page 8 and any 3 hot buffet options from pages 9 & 10. Includes fresh fruit platter and soft drinks.
- **Afternoon refreshments:** Filter coffee and selection of teas with cakes

DAY DELEGATE PACKAGE

from **£29.50** pp

Includes:
Room hire from 8am – 5pm
Couture Silver Package (see right)
AV and use of technician

(Minimum
numbers: 15)

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Something Different...

TARTY LUNCH

Individual tarts served with dressed leaf salad. Includes a fresh fruit platter. Choose any 3;

- Onion tart
- Egg and bacon tart
- Mediterranean tart
- Apple tart
- Treacle tart
- Chocolate tart

£9.50 per person

PIZZA LUNCH

Handmade pizzas served either individually boxed or on boards with wheel cutters with a dressed leaf salad. Includes a fresh fruit platter for dessert. Choose any 3;

- Caramelised onion and Cheddar
- English breakfast pizza
- Pea and English ham
- Vegetable garden pizza

£9.50 per person

BOARD LUNCH

Literally lunch on boards served with dressed leaf salad. Includes a fresh fruit platter for dessert;

- Boards of British cheeses
- Boards of English ham & cured meats
- Served with farmhouse breads, oat biscuits, celery sticks, English butter and homemade chutney.

£13.50 per person

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Do Not Disturb

COUTURE WORKING LUNCH

Stylish and elegant, these freshly prepared 2 course meals are served in our unique individual boxes – 1st class service airline style!

We deliver the boxes (complete with cutlery, crockery & a napkin all inside) to your conference room door so we don't disturb your meeting. Then just pop everything back in the box and place outside when you're done for us to pick up – no bother!

MEAT

Rare roasted fillet of beef on horseradish potatoes & watercress salad with fennel & mustard seed dressing. Served with chef's selected side salad and dessert.

FISH

Langoustine & crayfish with avocado & wild rocket & tarragon oil. Served with chef's selected side salad and dessert.

VEGGIE

Thyme roasted shallots & Cornish brie tart with potato & spring onion salad. Served with chef's selected side salad and dessert.

£10.50 per person



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Afternoon tea

Want to make an impression? Our afternoon tea package will not disappoint;

£9.50 per person

- Cheese scones with smoked salmon
- Cucumbers finger sandwiches
- Fruit scones with jam & English butter
- Fresh Cream Cakes
- Honey & Lavender Cake
- Lemon Drizzle Cake
- Chocolate Cake
- Filter coffee and selection of teas

OPTIONAL EXTRAS:

- Hand cooked vegetable crisps
- Cheddar and bacon Chelsea buns
- Sundried tomato focaccia with oil and aged balsamic vinegar
- Ciabatta with oil, fig and raspberry vinegar
- Cheese straws
- Bruschetta selection
- Chelsea Buns

Extra options can be added for £2.50 each per person

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Drinks Packages

Available in conjunction with any of our menus.

Package A @ £6.50

- Half a bottle of house wine per guest
- Half a bottle of mineral water per guest

Package B @ £10.50

- Glass of Prosecco per guest on arrival
- Half a bottle of house wine per guest
- Unlimited mineral water

Package C @ £22.50

- Glass of Prosecco per guest on arrival
- Unlimited house wine
- Unlimited bottled beer
- Unlimited mineral water

Above served during main event and subject to an agreed time limit

Additional staffing and linen costs may be applied to your quote.

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Wine List

CHAMPAGNE

- | | |
|---|---------------|
| Brut Baron De Marck, Gobillard NV France | £35.00 |
| Fresh, fruity and appealing, bursting with apples and pears. (12.5% abv) | |
| Brut Rosé, Henriot NV France | £49.95 |
| Elegance combined with remarkable concentration, great balance and attractive aromas of red fruits. (12% abv) | |
| Pol Roger, Brut NV France | £75.00 |
| Premium non-vintage with more elegance, length and complexity than your average NV. (12% abv) | |

SPARKLING

- | | |
|---|---------------|
| Prosecco Brut, Argeo, Ruggeri NV Italy | £25.50 |
| Elegant with tiny bubbles, a palate of fresh green apple and a long, crisp finish (11% abv) | |
| Brut di Pinot Nero Rosé VS, Ruggeri NV Italy | £29.95 |
| Ripe cranberry fruit intensity balances the bubbles and the crisp finish. (12% abv) | |

WHITE WINE

- | | |
|--|---------------|
| Ugni Blanc, La Cadence 2009 France | £12.75 |
| Crispy, fresh citrus and floral aromas. Lively with flavours of herb and apple (11% abv) | |
| Sauvignon Blanc, De Gras 2010 Chile | £15.50 |
| Herbaceous characters, gooseberry, lychee and lemon (13% abv) | |
| Pinot Grigio delle Venezie IGT 2009 Italy | £17.95 |
| Light and slightly spicy with flavours of fresh peaches and lemons (12% abv) | |
| Exmoor Drive Chardonnay 2009 Australia | £20.95 |
| Pear, white stonefruit, roasted nuts and a creamy complexity (13.5% abv) | |
| Sauvignon Blanc, Urlar 2009 New Zealand | £24.95 |
| Gooseberry, capsicum and lime flavours with a hint of passion fruit (14% abv) | |
| Chablis, Olivier Tricon 2009 France | £28.95 |
| This is benchmark Chablis, with crisp, citrus overtones and a mineral finish (12.5% abv) | |

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ROSE

La Lande Cinsault Rosé, 2009 France £15.95

A light, dry unoaked and refreshing rosé from the Languedoc region (12% abv)

Pinot Grigio Blush IGT Veneto, 2009 Italy £18.95

An aromatic rosé of freshly crushed cranberries and mineral elements (12.5% abv)

Exmoor Drive Rosé, Xanadu 2009 Australia £22.95

Lively berry fruits and crisp acidity lead to a refreshing and dry finish (13.5% abv)

RED WINE

Carignan Vin de France, La Cadence 2009 France £12.75

Full-bodied red packed with red berry aromas and hint of nutmeg (12% abv)

Primitivo Salento, Boheme 2009 Italy £15.50

Aroma of plums and strawberry jam (13% abv)

Merlot, De Gras 2009 Chile £17.95

Ripe raspberries and blackcurrants, a firm structure and soft tannins. (13% abv)

Côtes du Rhône 2009 France £20.95

Perfumed, fruity nose of violet and raspberry. The palate is balanced by juicy damson and raspberry fruit, smooth tannins and a spicy finish (14% abv)

Billi Billi Shiraz 2007 Australia £22.95

Medium bodied, with soft blueberry fruit, spices and subtle oak. (14.5% abv)

Pinot Noir, Glen Carlou 2009 South Africa £27.50

Round and velvety, with a glowing core of blackberry, currant and dark plum. (14% abv)

La Chapelle d'Ecurac 2007 France £31.50

Ripe Bordeaux aromas of blackberry and touch of oak lift out of the glass (13.5% abv)

Rioja Reserva, Bodegas Murua 2003 Spain £34.95

Red cherries, leather, vanilla and liquorice are all detected (13.5% abv)

This is just a selection of wines available on sale or return. We are able to source a huge range of champagnes and wines outside this list on request.

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Terms & Conditions

- **GUEST NUMBERS:** Please note our prices are prepared on the basis of specific numbers. In the event of the final numbers falling below the minimum numbers agreed at the time of booking, you will be charged for the agreed numbers at time of confirmation. Any variation to the services that is requested by the client must be notified in writing to the Company not less than seven days prior to the function. The Company will endeavour to comply with any requests for variations, subject always agreeing with the client any alteration to the quotation that may become necessary. For the avoidance of doubt the Company shall not be obliged to make any such variations.
- **STAFFING & EQUIPMENT HIRE:** The prices in this brochure are based on standard staffing levels and equipment. Additional changes may need to be levied but these will be detailed in advance in your quote.
- **BAR AND WINE PRICES** are correct at the date of printing but such items are subject to alteration without notice.
- **APPROXIMATE NUMBER OF GUESTS IF HIGHER THAN AGREED MINIMUM** must be supplied at least 7 working days prior to the function and a **GUARANTEED NUMBER** of guests is required at least 5 **CLEAR** working days before the function.
- **ON BOOKING:**
 - All events must be confirmed and a non-refundable holding deposit of 25% is required to secure your booking. Deposit amount will be based on 25% of the quoted price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests.
 - The full balance for your event is payable 14 days prior to your event.
 - Credit arrangements are for U.K. companies only and are subject to suitable references and only to cover amounts outstanding for charges incurred on a consumption basis. If you wish to be invoiced on credit, please ask for our application for credit form.
 - Individuals will not be granted credit under any circumstances.
 - Failure to comply with our payment schedules may lead to suspension of catering services.
- **CHRISTMAS BOOKINGS PAYMENTS:**
 - All events must be confirmed and a non-refundable holding deposit of 25% is required to secure your booking. Deposit amount will be based on 25% of the quoted price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests.
 - A further 50% of the total monies are payable 90 days prior to any events being held on a Thursday, Friday or Saturday in December with the balance payable 14 days before the event. For all other dates standard Terms and Conditions apply.
- **CLEARED FUNDS:** All payments within these schedules must be cleared funds.
- **CANCELLATION OF BOOKINGS:** If you cancel your function, you will be subject to cancellation fees as set out below. Cancellation fees will be based on the quoted price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests.

- 85 days or more prior to the function:	25% Deposit
- 57 days to 84 days prior to the function:	25% of total account & deposit
- 29 days to 56 days prior to the function:	50% of total account & deposit
- 28 days or less prior to the function:	balance of total account & deposit

Whilst taking every care to honour commitments, we will not accept liability for any errors, omissions or cancellations howsoever caused including conditions outside of their control (e.g. weather conditions, transport problems whether local or national, acts of terrorism, fire etc.)
- **ANY CREDIT INVOICE** below the value of £50 incl. of VAT will incur a £10.00 invoicing charge
- **PRICES ARE SUBJECT TO VALUE ADDED TAX UNLESS MARKED INCLUSIVE:**
- **ALL ACCOUNTS** must be settled within 7 days of the invoice date. Any invoice not settled within such a period will attract interest at the rate of 5% per month from the date of the invoice on the sums outstanding. We reserve the right to charge interest and/or collection charges.

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- **COMPLAINTS:** Any complaint must be received by the Company in writing not more than **THREE** days following the event.
- **FORCE MAJEURE:** No liability is accepted for failure of performance due to strike lock out, hostilities or any other circumstances outside the Company's control.
- **THIRD PARTY COMPANIES:** If any issues arise from the services supplied by a third party company, that company will be liable and not Couture.
- **CHEQUE PAYMENTS:** Any client wishing to pay by Cheque, the Cheque must be received on site two weeks prior to the event date to allow time for the Cheque and funds to be cleared by Couture's bank one week prior to the event date. Any payment made by Cheque that is not cleared by a prospective client's bank prior to an event will be subject to a £50 administration fee.
- **DAMAGE:** Breakages and losses by the client will be charged at replacement cost. Damage through damp or wet will be charged. Any equipment will remain the property of Couture and should only be used for its intended purpose
- **LIMITATION OF LIABILITY:** No Liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by the Company's failure to perform its obligations (whether that failure is due to negligence on the part of the Company, its officers, employees or sub-contractors or due to other causes), but nothing here in shall exclude the Company's obligation to pay compensation for death or personal injury as required by law.
- **NO VERBAL REPRESENTATIONS** or arrangements are recognised by Couture and these terms and conditions shall only be modified by a supplementary written Contract.

TO CONFIRM YOUR BOOKING, PLEASE SIGN AND RETURN

I/We have read, understood and accept the Terms and Conditions as supplied and confirm the appointment of Couture to carry out the Venue Hire & Catering Services

VENUE..... DATE.....

SIGNED..... NAME.....

FOR AND ON BEHALF OF..... DATED.....

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