

the **chancellors** collection

Drinks and Canapé Receptions from The Chancellors Collection

The Chancellors Collection team have provided catering in some of the most historical venues at The University of Manchester, including Christie's Bistro, Café Muse and the Manchester Museum, Café Rylands and The John Rylands Library on Deansgate, and the Whitworth Hall.

We now pride ourselves on looking after the catering across Manchester Business School.

Our menus aim to offer a wide variety of choice to cater for most events; whether you're planning an informal drinks reception or having something which precedes dinner, we hope the canapé menu will leave you spoilt for choice.

Our wine list is also included at the back of the menu selector to allow you to find something that complements your occasion. Should you have a particular preference, we would be more than happy to try and source this for you from our exclusive wine supplier.

We can also assist with the planning of your event with our dedicated Hospitality and Events team on hand every step of the way, as well as being able to utilise our contacts for a variety of extras such as flowers and venue dressing.

If you would like to discuss your event at any point, or require any additional information, please don't hesitate to get in touch with us.

I look forward to hosting your event.

Best Wishes,

Adam Woof
Operations Manager
The Chancellors Collection

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CANAPE MENU

£4.96 per head (Choice of 3)

£7.46 per head (Choice of 6)

Chefs Choice – (£4.53 for 3 / £6.63 for 6)

Chef's choice of canapés to include meat, fish and vegetarian varieties.

Meat

Chicken and chorizo skewer

Lamb and feta meatball with tomato dip

Parma Ham and sun blushed tomato tapenade

Chicken liver pâté on melba toast with balsamic onion chutney

Soy seared chicken skewer with ginger chilli dip

Jerk chicken with lime and mango mayo

Smoked duck with leek, cucumber and hoisin

Sweet potato and Bury black pudding with tomato salsa

Pork fillet wrapped in sage leaves and Parma Ham

Spanish tortilla with chilli and guacamole

Fish

Smoked haddock and leek fishcake

Smoked mackerel, horseradish and chive pate on toasted rye bread

Smoked salmon and cream cheese roulade

Cream cheese, spring onion and caviar on rye bread

Thai king prawns

Mini scampi and chips

New York crab cakes

Thai Crab mayo with pink grapefruit

Veg

Mini baked potatoes and chive sour cream (v)

Chickpea and mint falafel with yoghurt and cucumber dip (v)

Red pepper and tomato soup (v)

Goats cheese with sun blushed tomato chutney (v)

Caramelised red onion and cheddar cheese tartlet (v)

Welsh Rarebit (v)

Chilli and lime gazpacho (v)

Dessert

Chocolate dipped strawberries

Mini chocolate brownie

Profiterole with salted caramel sauce

Warm Bakewell tart

Homemade griotte cherry frangipane

Additional Items - £1.95 per choice

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The Collection Wine List 2014/15

WHITE WINES

- 1. Unoaked Chardonnay, La Delizia - Italy** **£13.75**
This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean and refreshed
- 2. Pinot Grigio, San Vitto – Veneto, Italy** **£14.08**
Aromas of pear drops leading to a crisp and refreshing palate with a touch of minerality in the finish
- 3. Sauvignon Blanc, Sol de Andes – Central Valley, Chile** **£14.92**
Aromas of gooseberry with the hint of more tropical fruit; fresh and lively on the palate with a vibrant finish
- 4. Rioja Blanco, San Cebrin - Bodegas Espiga – La Rioja, Spain** **£15.42**
Fresh fruit aromas with banana & apple notes; the palate is bright and fruity with an almost silky lingering feel
- 5. Chardonnay, La Pradera – Mendoza, Argentina** **£15.75**
Peach dominated aromas with hints of citrus lead to a fresh yet creamy palate with surprising texture and length
- 6. Verdelho, Rams Leap – New South Wales, Australia** **£16.58**
Organically produced to give pure fruit with notes of passion fruit and a touch of residual sugar for a ripe fruity finish
- 7. Minervois Blanc, Chateau Canet – Languedoc-Roussillon, France** **£17.42**
Elegant & stylish with two Rhone varieties giving delightful fruit aromas with notes of pineapple in the refreshing finish
- 8. Soave, Corte Adami – Veneto, Italy** **£17.92**
An abundance of floral aromas leading to a fresh clean palate with the faint hint of a prickle from the residual CO2
- 9. Sauvignon Blanc, Bascand – Marlborough, New Zealand** **£18.25**
Tantalising aromas of wild lime and gooseberry with passion fruit and honeysuckle in the amazing lingering finish
- 10. Petit Chablis, Domaine Emile Petit – Burgundy, France** **£20.42**
The superb terroir produces wines that are crisp and fresh with aromas of apples combined with underlying minerality
- 11. Sancerre, “Les Collines Blanches” Domaine Brochard – Loire, France** **£21.58**
Fresh and fragrant Sauvignon fruit with overtones of gooseberry balanced by bright acidity.

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RED WINES SECTION

- 12. Cabernet Sauvignon, La Delizia – Veneto, Italy** **£13.75**
Fruiter style with notes of cloves in the bouquet; almost chewy flavours with a forward, fruit-driven finish
- 13. Shiraz / Cinsault, Forge Mill – Western Cape, South Africa** **£14.08**
Bursting with black fruits and spice reflected on the palate for a smooth easy-drinking style
- 14. Merlot, Sol de Andes – Central Valley, Chile** **£14.92**
Bursting with fresh red fruit aromas of raspberry & plum. Soft, smooth tannins and great freshness on the palate
- 15. Rioja Tempranillo, San Cebrin – Bodegas Espiga – Spain** **£15.42**
A lighter style with fresh fruity aromas followed by red fruit flavours and just a touch of vanilla & spice on the palate
- 16. Malbec La Pradera - Mendoza, Argentina** **£18.90**
A fruitier approach to the “King of Grapes” yet still robust with backbone & structure balanced by a touch of spice
- 17. Shiraz, Murphy’s Winery – Murray River, Australia** **£16.58**
Aromas of ripe fleshy black fruits and a perfectly balanced palate with notes of spice and cherry on the finish
- 18. Bordeaux Rouge, (CLARET) Chateau Galante – France** **£17.42**
A blend of Merlot & Cabernet bringing abundant red fruit character with a note of spice and a fresh and lively finish
- 19. Zinfandel Old Vines, Scotto – California, U.S.A.** **£17.92**
Mouthfuls of red & black fruits with notes of chocolate. Spicy with hints of vanilla with power & elegance in the finish
- 20. Cabernet Sauvignon, Guardian Peak – Western Cape, South Africa** **£20.58**
Loaded with ripe, blackcurrant fruit this really classy offering has a big finish whilst retaining elegance, style & finesse
- 21. Pinot Noir, Trentham – Murray River, Australia** **£20.75**
Mulberry and bramble on the nose; complex berry fruit flavours and a smooth aftertaste completes the experience
- 22. Rioja Crianza, Bodegas Sierra Cantabria – La Rioja, Spain** **£22.42**
Ripe fruit balanced with spicy notes, elegant oaky vanilla tones complement the palate for a rounded finish

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ROSE WINES SECTION

23. Merlot Rose, San Vitto – Veneto, Italy

£14.08

A slightly sweeter style with flavours of strawberries and cream balanced by delicate acidity on the palate

24. Pinot Grigio Blush, La Delizia – Veneto, Italy

£14.58

Elegant and subtle light berry fruit flavours with crisp and refreshing acidity and a touch of minerality in the finish

SPARKLING WINES

25. Cuvee Lounge “Prosecco” Astoria Vini, Italy

£17.92

Elegant, clean cut and fruity with wonderful fruit aromas and flavours, refreshing acidity and a soft, gentle finish

26. Malvasia / Moscato Rose - Astoria Lounge - Italy

£18.75

This delicate rose has aromas of ripe strawberries & cherries and a perfect balance of sweetness and acidity

CHAMPAGNE

27. Champagne Veuve Doussot Cuvee Brut Tradition NV

£29.92

Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate

28. Champagne Veuve Doussot Cuvee ROSE NV

£33.25

Rose petal pink, aromas of red fruits and an inviting palate strawberry jam with a long refreshing finish

SUSTAINABILITY POLICY

PURPOSE AND SCOPE OF POLICY

It is the mission and purpose of The Chancellors Collection to provide our customers with venues and services that ensure a successful event every time. The University of Manchester's 2020 Strategic Plan has an Enabling Strategy for Environmental Sustainability to "embed environmental sustainability as a key priority across the full range of our activities." In support of this, the University has a Carbon Management Plan which aims to reduce carbon emissions by 40% by 2020 based on 2008/8 figures. We are committed to supporting the plan by reducing the carbon emissions of weddings, conferences and events managed by our team and the customers we served throughout the business. We will inform our customers, suppliers and other stakeholders of our policy and engage with them in the provision of more sustainable events.

Department staff, partners and customers will be encouraged to support the policy in meeting the objects set out below.

COMPLIANCE

Sustainability is very important for the Department and wider University community. The Department is committed to raising awareness of sustainable practices to customers and service delivery teams in ensuring this policy is acknowledged and supported.

The Department objectives are to:

- Work to reduce the carbon impact of our provision of facilities and services to our customers
- Improve awareness of sustainable practices in our staff, customers, suppliers and other stakeholders and maintain a high standard of customer service provision
- Explore smart sustainable investments which reduce costs, ensure long term economic success, and continue our quality service for the future
- Align with sustainability related University Policy and Plans such as the Environmental Sustainability Plan, Sustainable Food Policy and Sustainable Waste Management Plan.

Our objectives address our key issues of publicity and marketing, communications and signage, education and training, procurement, return on investment and office procedures. We will review our policy on an annual basis and seek improvements to our service provision where possible.

We will also work closely with our colleagues in Estates and Facilities to identify areas of excessive energy wastage in our venues where events take place. Through our action planning we will continue to monitor and lobby for efficient solutions to help reduce electricity and gas consumption.

SUSTAINABLE FOOD POLICY STATEMENT

The Chancellors Collection recognises its responsibility to deliver catering in an environmentally and socially responsible manner, minimising its impact on the environment. We are passionate about food and strive to provide only the highest standard using ingredients that are local, seasonal and ethically sourced.

We are active members of TUCO (The Universities Caterers Organisation) using suppliers that are nominated and regulated with environmental and sustainability issues embedded into the procurement processes.

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Our ethos is based on a sustainable approach to food, and thus, The Chancellors Collection is committed to:

- Communicate to our customers, staff and suppliers our commitment to serving sustainable food.
- Continue to promote the health and well-being of our customers by eliminating the use of artificial flavours, sweeteners, colours, preservatives and hydrogenated fats (Trans Fats).
- Prepare and promote menus that use local ingredients that are fresh, seasonal and ethically produced.
- Continue to support the expansion of Fairtrade products to ensure a fair deal for producers from poorer countries, and maintain our Fairtrade status.
- Continue to improve our efforts to reduce our carbon footprint by supporting local and independent businesses.
- Work with third party organisations, such as 'Food for Life' catering mark.
- Use meats from animals that are humanely treated, with full traceability within the UK, adhering to all UK Animal Welfare Standards.
- Sourcing fish that is Marine Steward Council approved.
- Use Free Range Eggs only.
- Use only Fairtrade coffee beans.
- Continue to embrace the University's Waste Strategy supporting the Environment and Sustainability Team to increase facilities to enable the recycling of paper, plastics, cans, glass, cardboard and oil.
- On-going staff training so they are aware of the importance of sustainability and environmental issues within our business and are given opportunities to improve our objectives.

Conditions of **the chancellors** collection Contract

Hiring of Facilities for Events

The Chancellors Collection, University of Manchester

1. Definitions

1.1 In these Conditions the following expressions shall have the following meanings:

"Attendee" means any person on behalf of whom the Contract is made by the Hirer;

"Conditions" means the terms and conditions contained herein;

"Contract" means these Conditions and any other communications in writing between the parties in respect of the Event, and if there shall contain any inconsistency, these Conditions together with the University's written confirmation of the booking shall prevail;

"Event" means the meeting, conference, reception, dinner, or other occasion in respect of which the Contract is made;

"Facilities" means the meeting rooms, event space, venue, equipment and personnel stated in the Contract;

"Fitments" means exhibition stand, stage set, banners, marquees and any other materials brought on to the Premises.

"Inflation" means increases in all usual business costs.

"Hirer" means, firm, company or organisation with whom or in whose name and on whose behalf the Contract is made;

"Premises" means the part of the University where the Event is to be held mentioned in the Contract including any additional space/facilities hired in respect of the Event, and any other part of the University to which the Hirer has access;

"University" means The University of Manchester and any of its servants and agents. It is a registered charity under Section 3 (5)(a) of the Charities Act 1993;

1.2 These Conditions shall be deemed to be incorporated in all contracts of the University to hire the Facilities and the provisions of these Conditions shall prevail unless expressly varied in writing and signed by a representative on behalf of the University.

1.3 If in any particular case any of these Conditions shall be held to be invalid or shall not apply to the Contract, the other Conditions shall continue in full force and effect.

2. Bookings

2.1 No contract shall exist between the University and the Hirer until the Contract has been signed by the Hirer, the deposit specified in Clause 2.2 below ("the Deposit") paid (where applicable) and the booking confirmed in writing by a representative of the University.

2.2 The Deposit (which is non-returnable in the event of non-attendance, or cancellation or other non-performance or default by the Hirer) shall be a sum equal to 20% of the income which the University estimates it will receive from the Hirer in respect of the Event. If a Contract is received without a deposit, the Hirer shall have only a provisional booking, and until the Deposit is accepted by the University, the University shall be entitled to cancel the booking, whether it is able to offer alternative accommodation or not.

2.3 The University reserves the right to vary the details stated in the quotation, estimate or Contract unless it is returned signed by the Hirer within 14 days of despatch by the University.

3. Information to be supplied

- 3.1.1 For all bookings:
- (i) any special dietary/catering requirements; and

(ii) information relating to the Hirer's requirements for: catering, I.T. audio-visual equipment, disabled persons access; security; setup/setdown requirements; additional furniture and electrical requirements;

- 3.2 No later than 4 weeks before commencement of the Event, the best estimate of the minimum number of staff to be engaged by the Hirer to ensure the preservation of good order and public safety in the Premises. The University reserves the right in its absolute discretion to employ additional staff for such purpose if necessary and to charge the Hirer for the provision of such additional staff.
- 3.3 No later than 4 weeks before the commencement of the Event, all details of arrangements for Fitments that may be required in connection with the Event together with plans and particulars of such fitments. No such fitment shall be erected until written approval, which may be refused or may be granted subject to such conditions as the University considers appropriate, has been obtained from the University.
- 3.4 It is not permitted for external catering to be used in any of our venues. The catering team can be flexible to accommodate any bespoke menu requests or catering requirements, but catering from a 3rd party is not permitted. All food and drink must be purchased via the Chancellors Collection team.
- 3.5 No later than 2 weeks before the commencement of the Event, a full programme of the Event.
- 3.6 No later than 2 weeks before commencement of the Event, a copy of the Hirer's Child Protection Policy where the event involves children/young people under the age of 18 years.
- 3.7 No later than 2 weeks before commencement of the Event, the risk assessments of the Event carried out by the Hirer of all activities due to take place during the event.
- 3.8 No later than 14 days before the commencement of the Event, the final numbers.
- 3.9 Any such other information as the University may determine that it requires.

4. Charges

- 4.1 The Hirer shall pay for Facilities at the rates specified in the Contract. If available, additional facilities requested by the Hirer subsequently will be charged for at the University's standard rates from time to time in force unless otherwise agreed in writing.
- 4.2 Unless otherwise expressly stated to be firm for an agreed period the University's charges are subject to Inflation.
- 4.3 The Contract will confirm whether the prices include or exclude Value Added Tax (where payable) which will be charged at the standard rate.

5. Additional Costs

- 5.1 The Hirer agrees to pay for any loss or extra cost incurred by the University through the Hirer's instructions or lack of instructions or through any act or default on the part of the Hirer, its servants, agents or employees (including any Delegates).

6. Terms of Payment

- 6.1 Unless **the chancellors collection** otherwise agreed, all events will be invoiced after the event, taking into account final consumption of goods occurred during the event.
- 6.2 A purchase order (or proof of payment), together with a signed contract must be provided before any event is due to take place.
- 6.3 The University has the right to refuse to provide the goods and services booked by the hirer should a Purchase Order and/or signed contract not be received prior to the event taking place.
- 6.4 Notwithstanding the above, payment of all accounts shall become due in full in any event immediately upon the occurrence of any of the events referred to in Clause 13.
- 6.5 Without prejudice to any other rights it may have the University reserves the right to charge interest at 5% above the then current Base Rate of the National Westminster Bank plc on overdue accounts.

7. Cancellations and Reduction in Numbers

- 7.1 No booking may be cancelled by the Hirer except by the agreement in writing of both parties and upon the payment to the University of the following cancellation charges:
- 7.1.1 If the Event is cancelled more than six months before the commencement date of the Event then the University will retain the Deposit or (if no deposit has been paid) 20% of the Estimated Net Income will be payable to the University by the Hirer;
 - 7.1.2 If the Event is cancelled more than three months but less than six months before the commencement date of the Event then the Hirer will pay to the University 50% of the Estimated Net Income;
 - 7.1.3 If the Event is cancelled more than one month but less than three months before the commencement date of the Event then the Hirer will pay to the University 75% of the Estimated Net Income;
 - 7.1.4 Less than one month before the commencement date of the Event the Hirer shall pay to the University the fee of 90% of the Estimated Net Income save that any deposits or pre-payments received will be off-set against these amounts;
- 7.2 In the event that the University is able to re-let the whole or any part of the Facilities during the time at which the Event would have been held, then the University will, after receipt of actual payment for the use thereof credit to the Hirer a sum equal to the amount received by the University for such re-letting net of all costs incurred by the University in making the Facilities available and otherwise in organising and administering such replacement event provided that such sum shall not in any event exceed the sum paid or payable pursuant to this Clause 7 by the Hirer to the University.
- 7.3 If the Hirer becomes aware that there will be a reduction in the minimum numbers agreed between the parties at the time the Contract was entered into then the Hirer must immediately notify the University. The University is under no obligation to reduce the Charges under the Contract due to the reduction in minimum numbers by the Hirer and reserves the right to charge the Hirer the full amount stated in the Contract based on the original minimum numbers agreed.

8. Responsibilities of the Hirer

- 8.1 The Hirer Shall:
- 8.1.1 Acquaint all Attendees with all safety and evacuation procedures;
 - 8.1.2 Ensure that Attendees keep to the meeting rooms / event spaces allocated and do not interfere with any other groups or individuals that may also be at the University;
 - 8.1.3 Use its best endeavours to ensure that all Attendees act at all times in a careful and peaceful manner and cause no damage to any persons or property that may be on the Premises during the Event;
 - 8.1.4 Ensure that any electrical wiring installation required is carried out by a qualified contractor approved in advance in writing by the competent authorities;
 - 8.1.5 Forthwith upon conclusion of the Event remove all property belonging to the Hirer and all refuse and waste materials which may have accumulated in and on the Premises during the Event. In default, the University is entitled to remove such property and waste materials and refuse and the Hirer shall indemnify the University in

respect of the cost thereof. The University does not accept responsibility or liability whatsoever for any goods or property of any person left in or upon the Premises after the expiration of the Event;

- 8.1.6 Take all precautions possible to abide by all fire regulations, whether statutory or otherwise, and leave all fire points and accessories unobstructed and available for immediate use.
- 8.1.7 Keep all staircases, gangways, passages, entrances or exits within the Premises free from obstruction at all times;
- 8.1.8 Ensure that all Attendees comply at all times with these Conditions;

8.2 Where exhibitions are taking place the Hirer shall comply at all times with the Exhibitors Code of Practice issued by the University at the time of booking.

8.3 The Hirer shall ensure its servants, agents, employees or Attendees do not commit any act of racial or sexual harassment or do anything which may bring the University into disrepute and guarantees to pay for any loss caused if this undertaking is breached.

8.4 The Hirer shall be responsible for providing full First Aid cover for the duration of the Event.

9. Loss or Damage to Property

9.1 The Hirer shall indemnify the University and keep the University indemnified against all losses, costs (on a full indemnity basis) claims, demands, awards and expenses arising from or directly or indirectly as a result of:-

9.1.1 The Hirer's or any Attendee's use of the Facilities

9.1.2 Any claim as a result of or partly as a result of:

- (i) the negligence of the Hirer, its servants, agents or employees or any delegate; or
- (ii) any breach by the Hirer or any delegate of any of these Conditions; or
- (iii) the supply of food or beverages by the Hirer or any person directly or indirectly under the control of the Hirer (including Attendees).

9.2 Attendees use all amenities and facilities of the University at their own risk, and the University does not accept responsibility for the loss of or damage to any property brought on to the Premises by the Hirer or any Delegate.

9.3 The liability of the University to the Hirer for any loss or damage of whatsoever nature and howsoever caused shall be limited to and in no circumstances shall exceed the Charges paid by the Hirer or where the University's liability is covered by an appropriate insurance policy, such liability shall not exceed the single incident limit specified in that policy. For the avoidance of doubt nothing in these Conditions shall have the effect of excluding or restricting the University's liability to the Hirer for death or personal injury caused by the negligence of the University.

9.4 The Hirer must take out suitable insurance regarding the liabilities arising from the above Clauses which may not be covered by the Hirer's existing policies. In particular the Hirer must take out Professional Indemnity Insurance, Employer's Liability Insurance and Public Liability Insurance in the sum of £5,000,000 for any one occurrence but unlimited in total.

10. Consequential Loss

10.1 The University shall not be liable for any costs, claims or damages or expenses arising out of any tortuous act or omission or any breach of contract or statutory duty calculated by reference to profits, income, production or accruals or loss of such profits, income, production or accruals or by reference to accrual of such costs, claims, damages or expense on a time basis.

11. Force Majeure

- 11.1 The **the chancellors collection** University shall not incur any liability to the Hirer if it is unable to provide any or all of the Facilities by reason of any cause or circumstances outside its control including but not limited to strikes, lock-outs, accidents, war, fire, flooding, reduction in or failure of power supplies, students' demonstrations and sit-ins.

12. Rights Reserved and Miscellaneous

- 12.1 The University reserves the right to refuse admittance to or to refuse to serve any person at its discretion.
- 12.2 Without the previous consent in writing of the University neither the Hirer (its employees, agents or sub-contractors) nor any Delegate shall:
- 12.2.1 Display any flags, banners, emblems, or other decorations inside or outside any part of the Premises;
 - 12.2.2 Bring food and/or drink on to the Premises;
 - 12.2.3 Bring any caravans or tents onto the University grounds; or
 - 12.2.4 Bring any electrical appliances other than personal items for individual use (excluding kettles and such other items as the University may specify details of which the Hirer may obtain from the University on request) onto the Premises;
 - 12.2.5 Bring any pet (except guide dogs) onto the Premises.
- 12.3 In the rare event that the University provides its consent to the Hirer providing food or beverages this consent shall be conditional on and subject to the Hirer (and its employees, agents or sub-contractors, as appropriate):
- 12.3.1 Obtaining all appropriate Local Authority registrations and any other third party consents or registrations needed for the provision of food and beverages at the Premises;
 - 12.3.2 Having in place public liability insurance cover of at least £5million in respect of any one incident; and
 - 12.3.3 Providing the University with a list of all persons who will be involved in the preparation and/or provision of the food and beverages (including details of all such persons qualifications appropriate to the provision of catering facilities).
- 12.4 The University has a Code of Practice on Freedom of Speech a copy of which may be supplied to the Hirer on request. If requested by the University to do so, the Hirer shall supply the University with details of any Event which may conflict with the University's Code of Practice.
- 12.5 Keys which are not returned promptly will be charged to the Hirer at cost price.
- 12.6 The Hirer shall not use the Premises for the holding of any sale by auction unless approved in writing by the University nor for the purpose of any gaming, wagering, betting or game of chance nor for cooking or self-catering (save cooking in full view of the public for the purpose of demonstration).
- 12.7 Smoking is prohibited in the Premises except in designated smoking areas which will be clearly signed. The Hirer will be subject to the University's Health and Safety Regulations as they pertain to each part of the University Campus.
- 12.8 No vehicles may be brought in to any buildings unless permission has been given in writing and they are empty of fuel.
- 12.9 The Hirer its employees, agents, sub-contractors or Attendees must not use the Premises for any illegal activities.
- 12.10 The Hirer is responsible for applying for any other necessary licences in advance of the event and supplying the original permissions to the University.

13. Default or Insolvency of Hirer

- 13.1 If the Hirer, which shall include its employees, agents, sub-contractors or Attendees shall be:
- 13.1.1 In breach of any of its obligations under the Contract; or
 - 13.1.2 Be found to have participated in any illegal activity on the Premises during the Event; or

Then in any such case the University in its absolute discretion and without prejudice to any other right or claim may by notice in writing determine wholly or in part any and every contract between the University and the Hirer and may (without prejudice to the University's right subsequently to determine the Contract for the same cause should it so decide) by notice in writing withdraw all or such part of the Facilities as it may decide at any stage prior to or during the Event.

- 13.2 If the University terminates the Contract under Clause 13.1 above the University shall retain the Deposit and any other sums paid by the Hirer up to the date of termination.

14. General

- 14.1 Nothing in these Conditions shall operate to confer upon the Hirer or any other person a tenancy or exclusive occupation of the whole or any part of the Premises.
- 14.2 The University reserves the right for operational reasons to vary the Facilities to be used by the Hirer at its discretion both before and during the period of hire.
- 14.3 No waiver by the University of any of its requirements or of any of its rights shall release the Hirer from the full performance of its remaining obligations under the Agreement.
- 14.4 Both parties shall fully comply with all statutory legislation applicable to the Contract.
- 14.5 Neither party may assign or sub-contract all or any part of any benefit of or interest, right or licence in or arising under this Contract without the prior consent of the other party.
- 14.6 Nothing in this Agreement shall constitute or be deemed to constitute a partnership or other form of joint venture between the parties or constitute or be deemed to constitute either party, the agent or employee of the other for any purpose whatsoever.
- 14.7 No person who is not a party to this Agreement is entitled to enforce any of its terms, whether under the Contracts (Rights of Third Parties) Act 1999 or otherwise.
- 14.8 The Contract shall be governed by and construed in accordance with English law and the University and the Hirer agree to submit to the non-exclusive jurisdiction of the English Courts.