



HOSPITALITY ON CAMPUS

**CANAPÉS  
&  
DRINKS RECEPTIONS**

**MENU PACK**

September 2023

# CANAPE MENU

(Minimum of 20 people)

£11.50 per head (Choice of 4)

£14.50 per head (Choice of 6)

£22.50 per head (Choice of 10)

**New menus coming  
from Autumn 2023**

## MEAT

Handmade beef burger slider with tomato relish

Parma ham & tomato pesto crostini

Harissa chicken skewer (GF)

Duck spring roll with sweet chilli dipping sauce

## FISH

Mini scampi & chips with tartar sauce

Smoked salmon blini with caviar

Smoked mackerel & horseradish pâté with a beetroot wafer

Chilli mango prawns

## VEGETARIAN

Mini red pepper & parmesan tartlets (v)

Sun dried tomato pesto palmiers with smoked crème fraîche & chive (v)

Beetroot falafel with mint yoghurt (Vg) (v)

Mango and brie parcels (v)

## VEGAN

Vegetable rice paper rolls with chilli dipping sauce (Vg) (v) (GF)

Smoked tofu antipasti skewers (Vg) (v) (GF)

## DESSERTS

Mini Sicilian lemon tarts (v)

Mini baked Belgian chocolate cheesecake (v)

Mixed selection of macaroons (v) (GF)

***Please note** - hot canapés are only available in one of our dedicated venues. Please speak to a member of the team for further details.*

**Additional Items**  
£2.95 per choice, per person

All prices quoted exclude VAT.

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# DRINKS RECEPTION & DINNER PACKAGES

## RECEPTIONS

<b>WINE RECEPTION</b>	Glass of house wine Selection of bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)  (Wine upgrade available)	<b>£9</b> per person (Based on 2 drinks)
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<b>PROSECCO RECEPTION</b>	Glass of white or rose prosecco Selection of bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£10</b> per person (Based on 2 drinks)
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<b>MANCHESTER RECEPTION</b>	Selection of Manchester Gin <i>Manchester 'Signature' and 'Raspberry Infused' gin with tonics and garnishes</i> Selection of Runaway Brewery ales Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£12</b> per person (Based on 2 drinks)
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## ALCOHOL-FREE RECEPTIONS

<b>'WINE' RECEPTION</b>	Glass of alcohol-free wine Selection of alcohol-free bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)  (Wine upgrade available)	<b>£8</b> per person (Based on 2 drinks)
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<b>'FIZZ' RECEPTION</b>	Glass of alcohol-free sparkling wine Selection of alcohol-free bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£9</b> per person (Based on 2 drinks)
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# WINE LIST

## WHITE

- 1. Bianco, Sospiro – Italy** **£18.90**  
*Harmonic on the palate, with refreshing acidity. Intense white fruit flavours prevail, with delicate, subtle overtones of floral notes and a hint of gooseberry coming through on the finish.*
- 2. Sauvignon Blanc, Vamonos – Chile (v) (Vg)** **£19.50**  
*The nose is fresh and lemony with herbaceous notes. An elegant, juicy and fresh wine, with tropical notes and grapefruit on the palate, and a soft finish.*
- 3. Pinot Grigio, Casa de Rossa – Italy** **£19.90**  
*Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white, with a sublime lingering finish reminiscent of fresh garden herbs and peach.*
- 4. Chenin Blanc, Storm River – South Africa** **£20.90**  
*Steely aromas of citrus and fresh herbs prevail in this fresh, youthful wine. Bright and crisp, with acidity perfectly balancing a mellow white stone fruit flavour.*
- 5. Pecorino, Terre Di Chieti Kaleo – Italy (v) (Vg)** **£21.90**  
*Straw yellow colour and intense perfume, lasting fruity bouquet. On the palate this wine is dry, soft and well balanced, due to its full body.*
- 6. Chardonnay, Les Mougeottes IGP Pays d'Oc – France (v) (Vg)** **£23.90**  
*Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass.*
- 7. Rioja Blanco, Ramón Bilbao Monte Llano – Spain** **£24.50**  
*Pale lemon in colour with green hues. On the nose, aromas of tropical fruits such as banana and citrus fruits can be found. The palate is fresh, vibrant and fruity, with a balanced acidity.*
- 8. Picpoul de Pinet Réserve, Roquemolière – France (v)** **£24.90**  
*The wine is crisp, light and aromatic, with remarkable freshness on the palate. Classic and charming – the perfect summertime tippie.*
- 9. Viognier Reserve, Leduc – France (v) (Vg)** **£28.90**  
*A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish*

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- 10. Riesling, Weingut Tesch – Germany** **£31.90**  
*Pale yellow in colour. Rich, with notes of acacia, honey and lime on the nose. On the palate it possess amazing concentration of fruit balanced by fine minerality and crisp acidity. Off-dry Riesling with amazing concentration and finesse.*
- 11. Sauvignon Blanc, Yealands Single Vineyard – Marlborough, New Zealand** **£34.90**  
 (v) (Vg)  
*This wine shows flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme. The palate displays good weight and texture, with a focused mineral acidity which delivers fantastic length to the wine.*
- 12. Chablis, Olivier Tricon – France** (v) (Vg) **£39.90**  
*Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is a benchmark Chablis.*

## RED

- 13. Rosso, Sospiro – Italy** **£18.90**  
*Fresh and well-balanced, with flavours of blackcurrant and dark berries on the palate. Aromas of violets and roses display strongly on the nose.*
- 14. Merlot, Vamonos – Chile** (v) (Vg) **£19.50**  
*Easy to drink and crowd-pleasing, this Merlot is filled with flavours of redcurrant, plum, black cherry and vanilla, all held together by sweet, ripe tannins.*
- 15. Shiraz, Homeward Bound – Australia** **£19.90**  
*Brimming with aromas of crushed black cherries, this Shiraz is smooth and textured, with dark chocolate and lively spices bursting through on the palate.*
- 16. Malbec, Trapiche Melodias – Argentina** **£20.90**  
*A robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.*
- 17. Primitivo, Salento Boheme – Italy** (v) (Vg) **£21.90**  
*Rich aromas of plum and black cherry with spicy notes of cracked black pepper. A charming, well balanced wine with a velvety texture and intense black forest and damson fruits.*
- 18. Cabernet Sauvignon, Vinamar – Chile** **£23.90**  
*A fruity and smooth Cabernet Sauvignon, packed to the brim with ripe and juicy dark fruit flavours. A crowd-pleaser, with soft tannins and subtle undertones of vanilla and pepper.*

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- 19. Rioja Tinto, Ramón Bilbao Monte Llano – Spain (v) (Vg)** **£24.50**  
*Simple and easy-drinking, with subtle aromas of ripened blackcurrants and raspberries leading to a fresh and structured palate, full to the brim with red berries.*
- 20. Côtes du Rhône Rouge, Quatre Cépages Laudun Chusclan– France (v) (Vg)** **£24.90**  
*On the first nose, very present red fruit flavours, after aeration, to notes of fresh eucalyptus.*
- 21. Rioja Crianza, Ramon Bilbao – Spain (v) (Vg)** **£28.90**  
*Wonderful depth and concentration of flavour. Red and dark fruits complement a smoky, spicy, savoury backdrop, tannins are supple and well integrated.*
- 22. Chianti Riserva, Da Vinci – Italy (v)** **£31.90**  
*The bouquet is distinctly fruity, with dark cherry overtones that balance with hints of vanilla and cinnamon. Medium-bodied on the palate, with juicy fruit notes that prevail into a full, mineral finish.*
- 23. Pinot Noir, Yealands – Marlborough, New Zealand (v) (Vg)** **£34.90**  
*A bright, ruby hued wine with aromas of black cherry, violets and savoury spice on the nose. The palate is well-rounded, with notes of plum and spice, silky tannins, and a firm finish.*
- 24. Châteauneuf-du-Pape, Maison Paul Jourdan– France (v) (Vg)** **£39.90**  
*Grenache dominates the nose, with lashings of raspberry fruit. A succulent attack is balanced by fine tannins and good acidity. The finish is marked by spice and blackcurrant.*

## ROSÉ

- 25. Zinfandel, Desert Rosé White – USA** **£19.50**  
*Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish.*
- 26. Pinot Grigio Blush, Casa De Rossa – Italy** **£20.50**  
*A light and refreshing rosé, with fresh cranberry and raspberry notes on the nose. On the palate, this wine is crisp, coupling citrus flavours with a strawberry core.*
- 27. Weingut Tesch Riesling, Queen of Whites - France** **£26.50**  
*A classic Provence rosé packed full of strawberry and peach, and laced with a zingy citrus acidity. Incredibly quaffable, it's ideal on a hot summer's day.*

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## SPARKLING WINE

- 28. Bianco Spumante, Cuvee NV – Italy (v) (Vg)** **£22.90**  
*Elegant, dry with hints of apples and banana and white wild flowers. Lightly bubbly and acidic, slightly sapid and very inviting lasting perlage.*
- 29. Rosato Spumante, Cuvee NV – Italy (v) (Vg)** **£22.90**  
*Rosè with delicate, sparkling highlights. Pleasing, light, floral and reminiscent of small red fruits. Dry, velvety, fresh, lively and fruity with nuances of small red fruits.*

## PROSECCO

- 30. Prosecco, Tosti – Italy** **£27.90**  
*Well-balanced and refreshing, with a delicate almond note.*
- 31. Rosè Millesimato Prosecco, Tosti DOC – Italy (v) (Vg)** **£27.90**  
*A new expression of Prosecco DOC which, respecting tradition, marries the Pinot Noir grape to give birth to a pleasant rosé sparkling wine with characteristics of minerality, freshness and light aromaticity. A young, fresh profile with charming aromas.*

## CHAMPAGNE

- 32. Champagne, Pannier Brut NV – France (v) (Vg)** **£46.50**  
*Aromas of citrus and green apple, stone fruit inflections and nutty, toasty notes. Palate is refreshing with satisfying moussy texture, savoury elements come together nicely on the mid-palate, fresher citrus notes come back to life on the finish.*
- 33. Champagne, Gobillard Brut Rosé – France** **£49.50**  
*Juicy, red summer fruits on the nose are followed by ripe strawberry and cherry notes on the palate. The soft mousse compliments beautifully and carries the delicious flavours through to a stylish finish.*

## ENGLISH SPARKLING WINE

- 34. Hattingley Valley Classic Reserve NV – Hampshire, England (v) (Vg)** **£49.90**  
*Elegant and svelte, with a delicate nose of hedgerow flowers and vibrant green fruit. A characteristic toasty flavour comes through defined by crisp acidity and fine mousse.*
- 35. Hattingley Valley Rosé NV – Hampshire, England (v) (Vg)** **£52.90**  
*Subtle and delicate in colour this is an elegant Rosé with an abundance of red fruit and fresh acidity, supported by fine toasty notes developed by ageing on lees in the bottle.*

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## ALCOHOL FREE VARIETIES

- 36. Chardonnay 0%, Artis – France (v) (Vg) £16.50**  
*A delicious alcohol-free beverage. Starting with a Chardonnay white wine, the alcohol is carefully removed to create this appealing drink. The technical description is 'dealcoholised fermented grape-based drink'.*
- 37. Merlot 0%, Artis – France (v) (Vg) £16.50**  
*A delicious alcohol-free beverage. Starting with a Merlot red wine, the alcohol is carefully removed to create this appealing drink. The technical description is 'dealcoholised fermented grape-based drink'.*
- 38. Sparkling Wine 0%, La Gioisa – Italy (v) (Vg) £22.50**  
*A delicious and fresh sparkling wine alternative with notes of elderflower, juicy apple and pear.*