

SUMMER 2025



Barbeques On Campus

As the warm weather approaches, we'd like to make you aware of the guidance on campus barbecues

As we have many outdoor spaces on campus the Conferences and Venues Team alongside Hospitality on Campus colleagues are pleased to organise and facilitate barbecue events for you, with menus starting from just £12.95 per person.

This includes:

- Recommending a suitable space
- Organising the barbecue menu
- Organising the chef team and service
- Ensuring all equipment and cutlery/crockery is in place
- Making necessary arrangements for your event
- Waste management
- Working with you to ensure you have an appropriate risk assessment in place and that you have a safe event
- We've made a conscious decision not to put beef on our BBQ menus to support lowering our carbon footprint for the menus and service we provide, and to support the University's Social Responsibility goals. For further details, please speak to our team.

Our contact for booking any barbecues on campus is Beth Spears,

•Telephone: 0161 275 7501 or 07880 077105

•Email: bethanie.spears@manchester.ac.uk

During graduation the availability of barbecues is very limited due to activities and large crowds on campus, and is available on a first-come, first-served basis. Barbecues are not available as a graduation alternative.

We'd like to remind colleagues that barbecues must only be booked through our team for health and safety reasons, and is part of our [Keep it on Campus policy](#).

BBQ Menus for 2025 - [View our barbecue menus](#)



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BBQ MENUS

All BBQ menus require a minimum number of 50

Numbers higher than 100 will incur additional staffing charges.

Additional charges may be applicable for hire of equipment (e.g. tables) to support your event. This will be confirmed at the time of your booking.

One BBQ menu should be chosen for the whole group – menus cannot be mixed.

Unless otherwise stated, 20% of the BBQ will be catered for as vegetarian.

Burger & Beer

£12.95 per person

Handmade 6oz turkey burger with caramelised onions or veggie/vegan burgers

(Split however you require or 20% vegetarian/vegan as standard)

Served in a brioche bun and a choice of sauces

A bottle of beer

Non-alcoholic beer and soft drinks also available

Vegan BBQ

£21.95 per person

Vegan plant based burger burgers (Vg)

Vegan plant based bratwurst sausage (Vg)

Served with brioche buns & sliced rolls (Vg)

Accompanied with

Fried onions (v)

Vegan coleslaw (Vg)

Vegan cheddar slices (Vg)

House salad (Vg)

Chef's selection of mini vegan desserts (Vg)

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Classic BBQ

£21.95 per person
Marinated piri piri chicken burger
6oz butchers best sausage curl

Served in a brioche bun

Accompanied with
Fried onions (v)
Classic coleslaw (Vg)
Mature cheddar cheese slices (v)
House salad (Vg)

Chefs selection of mini desserts

Halal BBQ

£21.95 per person
Marinated piri piri halal chicken burger
Halal turkey bratwurst sausage

Served with brioche buns & sliced rolls

Accompanied with
Fried onions (v)
Classic coleslaw (Vg)
Mature cheddar cheese slices (v)
House salad (Vg)

Chef's selection of mini desserts

Prime BBQ

£26.95 per person
BBBQ pork loin steak
Minted lamb leg steaks
Cheese stuffed smoked bratwurst sausage

Served with brioche buns & sliced rolls

Accompanied with
Fried onions (v)
Classic coleslaw (Vg)
Mature cheddar cheese slices (v)

Wedge salad with blue cheese dressing (v)
Spiced couscous (Vg)
Tomato & mozzarella salad (v)

Chef's Selection of desserts

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PAELLA MENU

NEW for Summer 2025

Paellas are available for numbers of 40 or 80 guests.

Each of the menus is for a minimum of 40 guests due to the size of the paella pan.

Menus cannot be split due to being made in the same paella pan. E.g. a booking for 40 guests can't be split 20:20, but a booking for 80 guests can be split 40:40, (1 pan of each paella dish).

Additional charges will be applicable for:

- Hire of equipment (e.g. tables) to support your event. This will be confirmed at the time of your booking.
- Gas supply, setup and safety checks in accordance with gas protocols on campus.

Vegetarian & Vegan paella

£25 per person

Courgettes, tomatoes, peppers & peas
cooked in classic spices with saffron & vegetable stock

Served with

Tomato and red onion salad (Vg)
Rocket salad with a balsamic dressing (Vg)

Meat & Seafood paella

£29 per person

Chicken, chorizo, prawns, squid, mussels & tomatoes cooked in
classic spices with saffron & chicken stock

Served with

Tomato and red onion salad (Vg)
Rocket salad with a balsamic dressing (Vg)