

Daytime Meetings and Hospitality from Café Muse

Thank you for enquiring about catering from Café Muse. We hope that you find our menus appetising, and that there is something that you find suitable for your meeting.

Our team are readily available to assist with your booking and we are more than willing to work with you to plan your refreshments for any meeting that you may have.

We can cater for a wide variety of events, conferences and meetings of any size and are more than happy to tailor your menu to suit your guests.

As well as our menus, enclosed is an information sheet which hopefully covers any queries you may have when placing a booking with us. Of course, if you are unsure, please do not hesitate to contact a member of the team.

Order Process

How to Order

You can place a catering order by:

Telephone: 0161 275 3220 (ext. 53220)

Email: Cafe.Muse@manchester.ac.uk

Once final details have been arranged, we require a purchase order from your finance department to acknowledge that it has been authorised.

We ask that all purchase orders are received **prior** to your catering being delivered, however we understand that for last minute deliveries, this may be difficult.

Purchase Orders

Purchase Orders should be made out to University of Manchester Conferences Ltd (UMC Ltd) – Chancellors at Café Muse, and then emailed across to us.

To avoid any issues, we ask that all orders are booked in person before confirming with the Purchase order.

Last Minute Changes

We understand that meeting arrangements can change and we are more than willing to accommodate this. We do ask however that we are notified of any changes as soon as possible. If you need to amend any details, please email the team. If the change occurs less than 24 hours before your meeting is due to take place, please call the Café directly.

Cancellations

Cancellations must be confirmed by email. For orders cancelled after 5pm the previous day, a charge may be applicable.

Final Numbers

We ask that where possible, final numbers are confirmed at least 48 hours before your meeting is due to take place. Where possible we will endeavour to accommodate last minute changes, however a reduction in numbers may incur a charge.

Special Diets

We cater for most dietary requirements. Please provide details when placing your order and the team can assist in putting together an alternative menu.

Delivery

We aim to have all deliveries in the room 15 minutes before it is required. Please ensure that catering is allowed in the area requested and that porters are informed if tables are required.

All deliveries come with crockery, glass wear and accompaniments where required.

VAT

All prices quoted include VAT at the current rate.

Collection

Please kindly notify us when your meeting has finished so that we can arrange for everything to be collected. This can be done by contacting the Café directly on 0161 275 3220 (ext. 53220)

Breaks and Beverages

All Day Break Selection

Tea and Coffee	£1.50 per person
Tea, Coffee & Biscuits	£2.20 per person
Tea, Coffee and a mixture of freshly baked Pastries	£3.50 per person
Tea, Coffee and a selection of Cakes and Slices	£3.50 per person
Tea and Coffee with Seasonal Sliced Fresh Fruit Platter and Cakes	£5.95 per person

Cold Drinks

Orange Juice (1L Jug)	£2.50 per jug
Apple Juice (1L Jug)	£2.50 per jug
Cranberry Juice (1L Jug)	£2.50 per jug
One Water – Sparkling (750ml)	£2.50 each
One Water – Still (750ml)	£2.50 each

Why not treat your delegates with some of our premium range

Jug of premium fresh Orange, Apple or Grapefruit Juice	£4.50 per jug
Jug of Homemade Lemonade	£4.50 per jug

Wine Selection

White

1. Chardonnay, La Delizia – Venezia, Italy	£16.50 per bottle
2. Pinot Grigio San Vitto – Venezia, Italy	£16.90 per bottle
3. Sauvignon, Sol de Andes – Central Valley, Chile	£17.90 per bottle

Red

12. Cabernet Sauvignon, La Delizia – Venezia, Italy	£16.50 per bottle
13. Shiraz / Cinsault, Forge Mill – Western Cape, South Africa	£16.90 per bottle
14. Merlot, Sol de Andes – Central Valley, Chile	£17.90 per bottle

Rosé

24. Pinot Grigio Blush La Delizia — Italy	£17.50 per bottle
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Sparkling

25. Prosecco, Astoria Lounge – Italy	£21.50 per bottle
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Food Menu Selection

Breakfast

Start your meeting with one of the following breakfast options that include filter coffee and a selection of teas

Selection of Croissants and Pastries £3.50 per person
Served with Butter and Preserves

Seasonal sliced Fresh Fruit and Breakfast Bars £4.75 per person
With Natural Yoghurt and Fruit Compote

Full English Breakfast £11.95 per person
Served buffet style with Toast, Butter and Preserves

Sandwich Lunch

All sandwich are homemade, prepared by our chefs onsite fresh to order, and served on artisan breads, hand cut crisps with seasonal cut fruit and cakes.

£7.95 per person

Choose **2** Sandwiches from below:

Tuna Niçoise Wrap
Roast Beef, Caramelised Onions and Horseradish
English Ham and Mustard
Roast Duck Wrap
Chicken Caesar Wrap
Coronation Chicken Wrap
Crispy Bacon and Free Range Egg Mayo
Prawn and Crayfish in a Dill and Lemon Dressing with Rocket
Smoked Salmon with Cream Cheese

Choose **2** Sandwiches from below:

Free Range Egg Mayonnaise (v)
Cheddar, Tomato Relish and Salad (v)
Houmous, Olives and Roasted Red Peppers (v)
Caesar Salad Wrap (v)
Roasted Vegetables (v)
Cucumber and Cream Cheese (v)

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

Delegate Lunch

Our delegate lunch includes our freshly made sandwiches on artisan bread, a selection of finger food, hand cut crisps and seasonal fruit and cake.

£12.95 per person

To make up your menu, simply choose **4** homemade sandwiches, together with **3** options from the finger food selection.

Choose **2** Sandwiches from below:

Tuna Niçoise Wrap
Roast Beef, Caramelised Onions and Horseradish
English Ham and Mustard
Roast Duck Wrap
Chicken Caesar Wrap
Coronation Chicken Wrap
Crispy Bacon and Free Range Egg Mayo
Prawn and Crayfish in a Dill and Lemon Dressing with Rocket
Smoked Salmon with Cream Cheese

Choose **2** Sandwiches from below:

Free Range Egg Mayonnaise (v)
Cheddar, Tomato Relish and Salad (v)
Houmous, Olives and Roasted Red Peppers (v)
Caesar Salad Wrap (v)
Roasted Vegetables (v)
Cucumber and Cream Cheese (v)

Choose **3** Finger Food options from below:

Goats Cheese and Plum Tomato Crostini (v)
Roast Beef and Horseradish Crostini
Chicken Skewers with a Sweet Chilli Mayonnaise
Salmon Skewers
Caramelised Red Onion and Cheddar Cheese Tartlets (v)
Beef Koftas with Sweet Chilli Dip
Falafels and Mint Yoghurt (v)
Chicken Satay Skewers
Thyme Chicken Pate
Pea and Ham Tartlets
Pitta Bread and Homemade Houmous (v)
Caesar Salad (v)

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

Extra options can be added for £1.95 per person

Finger Buffet Lunch

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

£18.95 per person

To make up your menu, simply choose **4** of the main dishes below, followed by **2** dessert options:

Choose **4** from the choice below:

Welsh Rarebit
Bread and Dips, Olive Oil, Bean Puree, Aubergine Puree
Prawn Toast Fingers
Roast Beef and Horseradish Crostini
Smoked Salmon and Prawn Tartar Crostini
Caramelised Onion and aged Cheddar Tart
Scotch Eggs with Salad Cream
Beef Burgers, Gherkins, Mustard and Tomato Sauce
Lemon and Lime, Garlic and Chilli Chicken Skewers
Smoked Salmon and Cream Cheese Scone
Tomato, Shallot and Goats Cheese Croquets
Finger Sandwiches – Cucumber, Ham & Mustard, Tomato and Cheese, Tuna Mayonnaise and Egg & Cress
Marinated Lamb Skewers and Harrisa

Choose **2** desserts from the choice below:

Mini Fruit Kebabs with Chocolate Dipping Sauce
White Chocolate and Raspberry Cheesecake Shot
Mini Scones, Jam and Clotted Cream
Sherry Trifle
Chocolate Tart, Crème Fraîche

Extra options can be added for £2.50 per person

Day Delegate Packages

Our inclusive packages are designed for day time conferences and events. They include a selection of drinks and lunch options plus room hire (8am to 5pm) and AV use, meaning you can easily budget your day.

Silver Package	<p><u>Morning:</u> severing of filter coffee and selection of teas with biscuits</p> <p><u>Lunchtime:</u> Sandwich lunch with a choice of 4 sandwiches options. Also includes fresh fruit platter and crisps</p> <p><u>Afternoon:</u> severing of filter coffee and selection of teas with mini brownies</p>	£29.50 pp + VAT
Gold Package	<p><u>Morning:</u> severing of filter coffee and selection of teas with biscuits</p> <p><u>Mid-Morning:</u> severing of filter coffee and selection of teas with biscuits</p> <p><u>Lunchtime:</u> A buffet lunch with a choice of 3 sandwich options and 3 finger buffet options. Also includes fresh fruit platter and orange juice.</p> <p><u>Afternoon:</u> severing of filter coffee and selection of teas with mini brownies</p>	£39.50 pp + VAT
Platinum Package	<p><u>Morning:</u> severing of filter coffee and selection of teas with freshly baked pastries</p> <p><u>Mid-Morning:</u> severing of filter coffee and selection of teas with biscuits</p> <p><u>Lunchtime:</u> A hot and cold buffet lunch with a choice of 3 finger buffet and 3 hot buffet options. Also includes fresh fruit platter and soft drinks</p> <p><u>Afternoon:</u> severing of filter coffee and selection of teas and cakes</p>	£44.50 pp + VAT