
Conference & Events

Catering Brochure 2024/25



Queen Margaret University
EDINBURGH
CONFERENCE & EVENTS

Fresh, locally sourced, good food

Our vision is to provide fresh, locally sourced, good food made by our talented teams to the highest possible standards.

Food Allergies and Intolerances

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

When selecting your menu, we would always recommend having a good variety of vegan and meat options available.
Please note that all food is cleared within two hours.

Please let us know of any allergens at time of booking / submitting your catering.

Booking Procedure

We ask that you give us your final delegate numbers and any special requirements a minimum of 5 working days prior to your event.

Please note that all prices are applicable to bookings from Monday to Friday 8.30am to 4.00pm. Bookings out with these hours will incur an additional labour cost based on service delivery.

All prices displayed are net of VAT

Events@qmu.ac.uk



Breakfast

Available until 11am, our breakfast options are a great way to start your early morning meetings.

Selection of freshly baked mini pastries £1.55

Hot filled rolls

Select any two from bacon, link, egg, vegan link, haggis, hash brown or tattie scone £2.40

Bacon or fresh berry pancakes £2.25

Cold filled breakfast bagels

Select two from peanut butter, banana & toffee sauce, oak smoked salmon & chive cream cheese, tomato, cream cheese & avocado, blueberry, cream cheese & raspberry coulis £3.50

Seasonal fruit platter £3.35

Savoury croissant platter (serves 5)

Ham, cheese & tomato platter with croissants £7.95

Breakfast bowls

Fresh berries, crunchy granola & Greek yoghurt £2.00

Smoothie selection - 1l jugs

Super berry, strawberry delight, green goodness, mango & passionfruit £7.50



The Perfect Break

Beverages

Fresh Modern Standard coffee, traditional tea and a selection of organic fruit & herbal infusions	£1.35
Served with biscuits	£2.00
Served with shortbread	£1.95
Served with home-baked scones	£3.10
Served with tray bake selection	£4.10

Snacks

Fresh fruit bowl (serves 10)	£11.15
Mixed muffin selection	£2.05
Tunnocks treats	£0.80
Classic nuts (serves 5)	£6.05
Mixed olives (serves 5)	£5.15
Kettle crisps (serves 5)	£4.95

Sweet Treats

Mini scone with cream and jam	£1.70
Assorted mini traybakes	£0.65
Mini doughnut platter	£1.45
Mini red velvet cakes GF	£2.40

Soft Drinks

Still & sparkling mineral water - 500ml	£1.00
Still & sparkling mineral water - 1l	£2.10
Fruit juice 1l (orange, apple & cranberry)	£2.65
Sparkling elderflower presse	£3.00
Selection of soft drink cans (330ml cans)	£1.45



Sandwich Lunches

Our chef's own sandwich selection will include a range of meat, fish and plant based fillings served on a selection of thick malted, wholemeal and white bread, wraps and bagels. All of our sandwich lunch options include a fruit bowl, iced water & sparkling elderflower presse.

Selection of classic sandwiches

Incl roasted free range chicken & sweetcorn, Scottish cheddar cheese ploughman's, pole & line caught tuna & cucumber & plant based chickpea coronation

£8.60

Selection of deluxe sandwiches, wraps & mini baguettes (min of 20 people)

Incl oak smoked salmon, whipped Yester Farm cream cheese & chive, chargrilled chicken, spinach pesto & peppery rocket, Waste Knot beetroot houmous, roast pepper & tomato

£9.15

Gluten Free Selection

Incl ham, cheddar & pickle salad, egg & cress mayo, roast beef & wholegrain mustard salad

£9.15

Vegan Selection

Incl falafel, mango chutney & rocket, vegan ploughman's salad, spicy chickpea houmous salad

£9.15

Add soup

Made fresh in-house with seasonal ingredients, gluten & dairy free as standard

£1.60

Add salad

Chef's salad of the day with seasonal ingredients

£2.25

Add tea, coffee and mini tray bakes

£2.00



Lunch add-on's

Our buffet bites are the perfect option to add onto our sandwich lunch menus, choose from a selection below.

Vegetarian Bites

Chickpea falafels, red pepper houmous GF

Bhaji bites, lemon & coriander aioli VG

Vegetable spring rolls, sweet chilli dip VG

Bruschetta with tomato, basil & onion

£1.60

Meaty Bites

Handmade pork and sage sausage roll, mustard mayo

Chicken tikka skewers with mint yoghurt GF

Haggis bon-bons, roast tomato chutney

Hot smoked salmon & cream cheese croustades

£1.95

Sweet Treats

Mini scone with cream and jam

Assorted mini traybakes

Mini doughnut platter

Mini red velvet cakes GF

£1.70

£0.65

£1.45

£2.40



Hot Fork Lunch

Our chef's menu of the day includes two hot dishes and two seasonal salads as well as an option for dessert. A fresh fruit bowl, ice water and sparkling elderflower presse are included as standard. Minimum number of 15 people apply.

Sample Mains

Beef chilli con carne, saffron rice, tortilla chips & sour cream

Pan seared chicken chasseur, buttered mash potato & seasonal vegetables

Chicken tikka masala, basmati rice, Project Knead naan bread

Roast Mediterranean vegetable and olive penne pasta served with garlic bread

£10.50

Aubergine, chickpea and apricot tagine with roast vegetable cous cous & herb potatoes

Roast vegetable lasagne served with garlic bread

Your hot dishes will be served with chef's selection of two tasty salads

Sample Mini Desserts

Scottish seasonal berry crumble

£2.75

Portuguese tarts

Chocolate ganache with berries

Add tea and coffee

£1.35



Pizza Package

Our pizza package is a great grab and go menu. Select three pizzas from the below options (1/2 10inch pizza per person) and pair with some delicious salad from our Waste Knot Salad Bar (2 salads of the day). Also includes a fruit bowl, iced water & sparkling elderflower presse. Minimum number of 20 people apply.

Pizza Menu

Margherita

Pepperoni, jalapeno & sour cream drizzle

Ham & mushroom

Smoky BBQ chicken, red onion & roast peppers

Chicken pakora & mango chutney

Goats cheese, onion jam & rocket

Mushroom & caramelised red onion

Feta, olive & roast peppers

Roast lemon, garlic artichoke & rocket

£9.75

Two seasonal salads



Sharing Boards

Designed for sharing, our boards are served with freshly baked artisan bread and contain the very best seasonal and local produce.

From the field - meat board (serves 5)

Chorizo, salami, prosciutto crudo, marinated olives, tomato chutney, cold pressed rapeseed oil, balsamic vinegar, pickles and freshly baked artisan bread

£24.65

From the dairy - cheese board (serves 5)

Selection of British cheese, grapes, celery, chutney, crackers and freshly baked artisan bread

£27.85

From the garden - plant board (serves 5)

Chargrilled and raw vegetables, marinated olives, stuffed vine leaves, falafel, houmous, baba ghanoush and freshly baked wholegrain artisan bread / flatbreads

£19.35

Crudit  selection (serves 6)

Carrots, cucumber, celery, bell peppers & cherry tomatoes served with houmous dip

£15.95



Canapés

Please choose 5 canapés from the options below. Minimum number of 10 people apply.

Savoury warm selection

Haggis bon-bon with mustard mayo dip (VG option)

Roast pepper arancini with a sriracha basil ketchup GF

Chipolata sausages with a honey sesame glaze

Cajun chicken skewer GF

Seasonal vegetable frittata GF

Vegetable spring roll with a sweet chilli & coconut dip VG

£10.95

Savoury cold selection

Whipped goats cheese, honey pickled beetroot GF

Blackberry, basil & mozzarella pearl bites with balsamic reduction GF

Pickled kohlrabi, elderflower, water chestnut & edamame VG

Cherry tomato & basil corstini

Potato cakes with smoked salmon & cream cheese GF

Gochujang black bean & walnut bon-bon with Korean spiced glaze GF VG

£10.95

Sweet selection

Lemon meringue tartlets

Raspberry tartlets

Chocolate eclairs

Morello cherry & pistachio moelleux

£10.95



Sample Conference Dinner Menu

Please select 1 starter, 1 main and 1 dessert, along with a dietary option. For more formal occasions we are happy to work with you to design a bespoke menu in keeping with your event.

Starters

Scottish salmon gravadlax, dill crème fraiche, watercress & pea shoot salad

Leek, potato & asparagus soup with crusty sourdough bloomer

Wild mushroom and leek terrine, wholegrain mustard vinaigrette, baby gem and rocket

Mains

Slow braised Scottish skirt of beef, shallots, red wine jus, baby roast potato, seasonal vegetables

Pan seared chicken supreme, peppercorn sauce glazed baby carrots, fine beans, chive creamed potato

Goats cheese, spinach & red pepper tart, baby new potato, asparagus and sugar snap peas

Desserts

Raspberry & white chocolate delice, vanilla whipped cream

Tarte au citron, berry compote, Chantilly cream

Chef's cheesecake of the day



Wine and Drinks

A member of the catering team will be required to serve any alcoholic beverages. Please advise us in advance if there are any under 18's attending your event.

Champagne & sparkling wines

Moet Chandon Brut Imperial	£77.00
Veuve Clicquot Yellow Label	£74.00
Da Luca Prosecco	£18.00
Balfour Nannette's Rosé	£22.00

White wine

Jack Rabbit Pinot Grigio	£14.25
Errazuriz Sauvignon Blanc Casablanca Valley	£15.50
Salentein Barrel Selection Chardonnay Mendoza	£16.25

Red Wine

Jack Rabbit Merlot	£14.25
Eleve Pinot Noir	£15.50
Red Knot Shiraz	£16.25

Rosé Wine

Jack Rabbit Rosé	£14.25
Portillo Malbec Rosé	£15.50

Cocktails & Mocktails

Strawberry daquiri - strawberry, lime & rum	£6.50
Elderflower spritz - gin, elderflower & lemonade	£6.50
Pineapple crush - Malibu, Peach Schnapps & pineapple	£6.50
Raspberry crush	£4.50
Elderflower spritzer	£4.50
Sunset cooler	£4.50

Beer & Cider

Selection of Peroni, Corona & Kopparberg, from	£3.50
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