



University of Brighton

FOOD
ON CAMPUS

**HOSPITALITY
BROCHURE**

2023/2024



Food on Campus

Food on Campus provide food and beverage services on every campus, providing sustenance for the entire university community. From Food Hubs and cafés to vending, conference catering and hospitality we are committed to providing a range of high quality services and products.

We are also committed to providing a service that incorporates wide ranging environmental considerations and the sourcing of ethically produced ingredients.

For more information on these and any other aspect of the services we provide please contact us at hospitality@brighton.ac.uk or visit our website eat.brighton.ac.uk.

IF YOUR EVENT NEEDS HOSPITALITY THEN BOOK WITH US

We deliver food and drink across the entire university estate. From small meetings to large conferences, we are experts in providing a hassle free service ensuring that colleagues and customers receive their hospitality requirements on time.

Our online booking system makes creating a booking simple and easy, with transparency of cost and a record of past and future bookings. We've taken time to simplify our offer focusing more on bespoke options which means the money you spend is on exactly what you want.

All menu and sandwich options have been developed to cater for vegan, meat/fish eaters, and vegetarians - let us know when you order if you want more or less of a specific dietary choice. We can also cater for special dietary requirements, advice on which can again be sought from your local Food on Campus team.

FIND OUT MORE

We have our own dedicated website, which details the various facilities we manage on each campus. You can also find out about our commitment to sustainability, the various awards we have won and the accreditations we have achieved.

EAT.BRIGHTON.AC.UK





What we offer

BACK TO BASICS

Our simple range of products delivered straight to your door. See page 8 for details of how to order. All hospitality orders have a minimum value of £20 per delivery. Some items have a minimum quantity, see items below for more details. Vouchers are available to redeem in any one of our outlets. Please see page 4 for more details.

DRINKS

TEA AND COFFEE

£1.95 per head

Fresh filter coffee and a range of speciality teas

TEA, COFFEE AND BISCUITS

£2.45 per head

Fresh filter coffee, a range of speciality teas and tasty biscuits

STILL WATER

£1.50 per 750ml bottle

SPARKLING WATER

£1.50 per 750ml bottle

ORANGE JUICE

£2.60 per litre

APPLE JUICE

£2.60 per litre

MORNING REFRESHMENTS

CROISSANT & PAIN AU CHOCOLATE SELECTION

£1.60 per head

DANISH PASTRY SELECTION

£1.60 per head

YOGHURT GRANOLA

£3.20 per head

MUFFIN SELECTION

£1.85 per head

MINI CAKES

£1.50 per head

A selection of classic cakes that go great with a hot drink

NOT FOR YOU?

LET'S TALK.

Whatever the occasion we have a menu to suit and a team to deliver.

This can range from hot lunches, buffets, leaving parties, celebrations, inaugural lectures and private views with incredible canapés.

You may also book service staff for your event, the cost of which will be charged to your final account.

We are more than happy to discuss your personal requirements and create something bespoke.

For pricing and information please contact the Food on Campus team at the relevant site, details are on the last page.



FOOD
ON CAMPUS



What we offer

SANDWICH LUNCH

BOXED SANDWICHES

£3.90 per head

One round per person

BOXED SANDWICH COMBO

£5.30 per head

Sandwich, crisps and fruit

CRISPS

£1.00 per head

FRUIT PIECE

£0.50 per head

COLD SALAD BUFFET

Sold by the platter - £29.50 per platter (£5.90 per portion)

Each platter serves 5 people and comes with a complimentary bread basket

Chicken Caesar

Mediterranean Tuna

Cherry Tomato and Rocket Pesto Pasta (v)

Chickpea and roasted vegetable cous cous (ve)

CANAPES

£2.00 per canape

Dainty bite sized canapes to suit your event and dietary requirements. We would recommend 3 canapes per person (£6.00 per head)

Please contact your service provider for further information. Contact details can be found on page 7.

FINGER FOOD

£1.50 per portion

Please note, items are subject to supply and may be substituted at short notice

Savoury Vegan Lattice (ve)
(2 per portion)

Vegetable Samosas (ve)
(2 per portion)

Vegetable Spring Rolls (ve)
(2 per portion)

Beetroot Falafel Bites (ve)
(2 per portion)

Vegetable Pakora (ve)
(2 per portion)

Chicken Tikka Skewer
(2 per portion)

Mini Margherita Pizzette (v)
(1 per portion)

Pork Sausage Roll
(2 per portion)

Chicken Goujon
(2 per portion)

Plaice Goujon
(2 per portion)

A Selection of Mini Cakes
(2 per portion)

HOT FORK BUFFET

£9.50 per head (minimum of 20 people)

Here are 3 example menus. If you are looking for a bespoke option, please speak with your local service provider.

OPTION 1

Chilli con Carne served with Nachos or Rice

Mixed Bean Chilli served with Nachos or Rice (Ve)

OPTION 2

Chicken Jalfrezi served with Rice, Naan Bread and Samosas

Chickpea & Spinach Jalfrezi served with Rice, Naan Bread and Samosas (Ve)

OPTION 3

Sweet Chilli Chicken & Vegetable Stir fry with Udon Noodles/Rice and Spring Rolls

Sweet Chilli Vegan Quorn Chunk & Vegetable Stir fry with Udon Noodles/Rice and Spring Rolls (Ve)

Please specify in notes preference for noodles or rice

PIZZA

£6.50 per pizza (minimum of 5 pizzas)

Margherita (V)

Pepperoni

Grilled Vegetable (VE)

CAMPUS FOOD VOUCHERS

Amount set by organiser. 48 hours notice required. Please use the template provided [here](#)

We recommend vouchers between £6.00 - £8.50 for lunch and £3.50 vouchers for drink breaks.

Our services will only charge the value of products purchased and not the full value of the voucher itself. If the amount spent exceeds the voucher value, the delegate will need to pay the difference.

OUR OUTLETS

CITY CAMPUS

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

CITY FOOD HUB

- + Hot food cooked to order
- + Hot and cold drinks

COCKCROFT

MEZZFOOD HUB

- + Hot food cooked to order
- + Hot and cold drinks
- + Snacks

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

MITHRAS

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

ELM HOUSE

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

WESTLAIN

FOOD HUB

- + Hot food cooked to order
- + Hot and cold drinks
- + Snacks

THE LIVING ROOM

- + Hot & cold drinks
- + Snacks
- + Sandwiches

CHECKLAND

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

HILLBROW

BOOK & BEAN CAFE

- + Barista coffee
- + Snacks
- + Sandwiches
- + Cold drinks

GREYNORE

BOOK & BEAN CAFE

- + Hot and cold drinks
- + Snacks
- + Sandwiches



Holding an event

Holding events at the university is a great way to raise the profile of the institution but events can be complicated and often time consuming to plan. Our colleagues in the Southcoast Conferences and Events team have put together a step by step plan to help guide you through the process ensuring events are run compliantly and safely.



Southcoast Conferences are the conference and events team for the University of Brighton and can offer support to colleagues planning activities on site that target external guests, these include events that intend to achieve the following:

- Raise the profile of the university externally
- Publicise new initiatives and facilities
- Showcase our research findings
- Cultivating potential clients, alumni, students
- Building and strengthening relations with the city and community
- Influencing and informing opinion leaders

If you find that you don't have the internal resource to coordinate any element of your event then feel free to contact the friendly Southcoast team who can offer support based on your specific requirements.

For a copy of the guidance document or to speak to a member of the team about your event, please feel free to call ext 2156 or email southcoast@brighton.ac.uk

SOUTHCOAST.BRIGHTON.AC.UK





Online ordering

We are sure that you will find exactly what you require, but if you wish to discuss alternative options, or would like advice on making a booking, please do not hesitate to contact the relevant Food on Campus team.

Details of all contacts can be found on page 7 of this brochure.

MENUS

Menus are grouped by type. This will allow you to go to the relevant section which applies to your request. Each section is individually coded to make ordering more convenient.

PRICE

Alongside each option is a price which is based, where appropriate, upon a single serving. If you choose to discuss alternative requirements with a member of the Food on Campus team, you will be advised of the price per head prior to confirming your order.

ORDERING

To order you will need go to hospitality.brighton.ac.uk.

You will need to log in using your normal university user name and password.

Please also read our TERMS AND CONDITIONS at eat.brighton.ac.uk/hospitality/terms prior to ordering your hospitality.

Please ensure rooms booked for hospitality have sufficient space available for the order to be transferred and displayed.

MINIMUM ORDER

All hospitality orders have a minimum value of £20 per delivery. Some items have a minimum quantity, see individual items for more details.

Vouchers are available to redeem in our outlets with no minimum quantity.

All bookings are completed online. The online booking system contains all the up-to-date menu choices and options from which you can choose.

You cannot book within 48 hours of your event, but if you do have a last minute request, then please contact Food on Campus for advice (see page 9).

Items are placed in a 'basket' giving you transparency of cost before you complete the order.

STEP 1

Go to the website <https://hospitality.brighton.ac.uk> You will need to log in using your normal university user name and password.

You will also need the **cost code** for payment of the booking, as well as the name of the person who has authorised the booking.

STEP 2

In the left hand column you will need to input the basic information for the booking, for example the date and time, number of people, and location.

Most of these details can be modified later if necessary.

STEP 3

Choose the items you would like to order from the menu options in the left hand column. Items you order will appear in the bottom right hand column along with the associated cost.

If you need to change some of the booking details, you can also do this in the right hand column.

STEP 4

Click 'continue' and you will be able to alter the delivery date if required, plus add delivery notes and any other information.

If you want to add another delivery to this order - for example, another serving of coffee and tea at a later time - you can do so on this screen.

STEP 5

When you click 'check out', you will see your order summary. Before you can confirm your delivery, you will need to add in a valid cost code for payment of your order, and the name of the individual who has authorised the creation of this order.

Make sure you have read **our terms and conditions**.

STEP 6

Confirm your order. At this stage you will be emailed confirmation of your order, and the hospitality site that is responsible for the delivery of your booking will also automatically receive the details of your order.

Problems booking? If you're having problems creating your booking please contact your local hospitality service and we will be happy to assist.



Contacts

BRIGHTON SITES

COCKCROFT, WATTS & ELM HOUSE

ext 2626

HospitalityMoulsecomb@brighton.ac.uk

MITHRAS HOUSE

ext 2630

HospitalityMoulsecomb@brighton.ac.uk

CITY (GRAND PARADE)

ext 3123

HospitalityGrandParade@brighton.ac.uk

FALMER

ext 3530

HospitalityFalmer@brighton.ac.uk

EASTBOURNE SITES

GREYNORE

ext 3658

HospitalityEastbourne@brighton.ac.uk

SPRINTERS

ext 3795

HospitalityEastbourne@brighton.ac.uk





FOOD
ON CAMPUS

TO FIND OUT MORE
PLEASE VISIT
EAT.BRIGHTON.AC.UK