University of Leeds
Conferences and Events

Food & Drink Menu
Spring Summer 2027



UNIVERSITY OF LEEDS

Welcome to the University of Leeds

Exceptional hospitality is always the centrepiece to the most memorable events, and our inhouse catering service, Great Food at Leeds, will heighten your guests' experience. Over 90% of our menu items are handmade in our kitchen by our talented chef team, using fresh, seasonal ingredients from our local suppliers.

Combining a passion for their craft, with creativity and style, our chefs take pride in creating an enticing range of menus – sharing the joy of exceptional food with every guest.

With a focus on ethical and sustainable procurement, we source the majority of our fresh ingredients from local suppliers who share our commitment to minimising the environmental impact of events.

Our menus are designed to suit all nature of meetings, conferences and events held on the University of Leeds campus. From hot buffets to formal dining and canapé receptions – these are just some of the options to choose from.

We do our best to cater to any specific dietary requests and requirements, so that every one of your guests can enjoy the same high standard of food and impeccable service at your event.

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V = vegetarian
Ve = vegan
GF = gluten free

** Vegan version available
*** Gluten free version available

Keep up to date with University of Leeds Conferences and Events online
Telephone: **0113 343 6100**
Email: **conferences@leeds.ac.uk**
Website: **conferencesandevents.leeds.ac.uk**
Address: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**



Day Delegate Rate

Internal £40.00 per person
External £43.50 per person

The day delegate rate includes:

- Main room hire
- Venue management
- Arrival refreshments – tea, coffee, a selection of mini-Danish pastries and fresh fruit
- Mid-morning refreshments – tea, coffee and biscuits
- Two-course cold buffet lunch, served with water and juice
- Afternoon refreshments – tea, coffee and biscuits

Why not upgrade your Day Delegate Rate package from just £1.75 per person?

- Hot buffet lunch – £3 per person
- Granola yoghurt pots with arrival refreshments – £2.75 per person
- Hot breakfast rolls instead of Danish pastries at arrival – £1.75 per person
- Mini cakes instead of biscuits with your refreshments – £1.75 per person

All prices are subject to VAT for external bookings only.

Sample Cold Buffet Menu 1

£19.95 per person

Selection of handmade sandwiches ** / ***

Wild mushroom and spinach arancini balls (*Ve*) (*GF*)

Cauliflower and sweet potato pakora with sweet chilli and coriander dip (*Ve*)

Beetroot, butternut squash and courgette quiche (*V*)

Indian chicken and bhaji skewer

Mixed bean and vegetable salad (*Ve*) (*GF*)

Mixed summer leaf salad with garlic and herb croutons
and a balsamic dressing (*Ve*) (*GF*)

Mini lemon and raspberry tart (*V*)

Vanilla and Belgium chocolate mousse (*V*) (*GF*)

Sliced fresh fruit salad (*Ve*) (*GF*)





Sample Cold Buffet Menu 2

£19.95 per person

A selection of freshly baked artisan breads, cheese straws and breadsticks ** / ***

Roasted vegetable guacamole on garlic crostini (*Ve*)

Bang Bang cauliflower pieces (*Ve*) (*GF*)

Mozzarella, cherry tomato and basil skewer (*V*) (*GF*)

Cheddar and red onion chutney quiche (*V*)

Spiced nacho crumbed chicken pieces with garlic and herb dip (*GF*)

Seeded mixed leaf salad (*Ve*) (*GF*)

Mediterranean vegetable and quinoa salad (*Ve*) (*GF*)

Assorted fruit tartlets (*V*)

Chocolate and vanilla torte (*Ve*) (*GF*)

Sliced fresh fruit platter (*Ve*) (*GF*)

Sample Hot Lunch Menu

£22.95 per person

Roasted aubergine, potato and tomato moussaka (***Ve***) (***GF***)

Steamed fish with a light curry sauce (***GF***)

Crumb coated garlic chicken breast, served with tomato sauce

Roasted baby jacket potatoes (***Ve***) (***GF***)

Crunchy vegetable salad (***Ve***) (***GF***)

Rocket and spinach salad with dressing (***Ve***) (***GF***)

Orange chocolate pot (***Ve***) (***GF***)

Keylime pie (***Ve***) (***GF***)

Fresh fruit salad (***Ve***) (***GF***)

- *Hot buffet service availability varies by event location.*
- *Please consult your event manager for details and maximum capacity restrictions.*





Sample Bowl Food Menu

£19.95 per person (minimum 150 people)

Bombay vegetables with poppadom crumble topping (***Ve***) (***GF***)

Mexican bean chilli with sour cream and nachos (***V***) ***

Chicken shawarma on a bed of rice and lentils (***GF***)

Profiteroles with chocolate sauce (***V***)

Victorian sandwich bites (***V***)

Fresh fruit salad (***Ve***) (***GF***)

Available in the Refectory, Sports Hall and Parkinson Court

Canapés

Three canapés £13.50 per person / Five canapés £17.50 per person

Chilli infused, compressed watermelon with whipped feta (***Ve***) (***GF***)

Wild mushroom and tomato polenta cake (***Ve***) (***GF***)

Handmade vegetable falafel with tahini (***Ve***) (***GF***)

Homemade mini scones with cheese mousse and balsamic onion (***V***)

Brie and cranberry mini croquettes (***V***)

Ham hock bonbon with red onion marmalade (***GF***)

Smoked mackerel mousse en croute topped with caviar (***GF***)

Hoisin duck blini

Pulled lamb rolls with spiced harissa dressing

King prawn and Bloody Mary filo cup

All prices are subject to VAT for external bookings only.



Drinks Reception

Alcoholic drinks reception

60-minute reception with house wine, beer and soft drinks (2 drinks per person) and two luxury snack choices	£16.95
60-minute reception with house wine, beer and soft drinks (2 drinks per person) and three canapés	£23.50
90-minute reception with house wine, beer and soft drinks (3 drinks per person) and four luxury snack choices	£21.95
90-minute reception with house wine, beer and soft drinks (3 drinks per person) and five canapés	£32.50

Drinks Reception

Non-alcoholic drinks reception

Same price as alcoholic drinks reception

- Raspberry lemonade
- Traditional cola
- Dandelion and Burdock
- Victorian lemonade

Complimented by fruit juice and mineral water.

- *Prices shown are per person*
- *Choose from water, orange juice and elderflower presse for soft drinks*
- *Upgrade wine to prosecco for £3.95 per person*
- *Upgrade to add additional luxury snack choice (£1.65 per additional snack choice)*
- *Minimum booking 50 people, maximum booking 300 people*
- *Alcoholic and non-alcoholic bottled beers will be available as standard*

Luxury Snack Selection

Root vegetable crisps (***Ve***) (***GF***)

Olives (***Ve***) (***GF***)

Sun blushed tomatoes (***Ve***) (***GF***)

Pretzels (***Ve***)

Japanese mix (***Ve***)

- *All drinks reception bookings include staffing and glassware within pricing*
- *All prices are subject to VAT for external bookings only*





Drinks

Tea and coffee	£2.75
Tea, coffee and biscuits	£3.80
Tea, coffee and mini cake bites	£4.50
Still water bottle 750ml	£2.90
Sparkling water bottle 750ml	£2.90
Juice	£2.65
Elderflower presse bottle 750ml	£6.95

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Wine List

White Wine

Le Jardin Chardonnay (Ve)
Bottle 750ml £18.95

France
Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers.

Lamura Grillo Sicillia Organic (Ve)
Bottle 750ml £18.95

Italy
Distinct and characterful aromas of citrus fruit underlaid by juicy and refreshing tropical notes with mouth-filling lychee and pineapple flavours.

Inkosi Sauvignon Blanc
Bottle 750ml £18.95

South Africa
Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine.

Seewinkel Grüner Veltliner (Ve)
Bottle 750ml £20.95

Austria
A refreshing, well-balanced and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.

Tradicao Alvarinho
Bottle 750ml £23.95

Portugal
Bright yellow citrus colour, with aromas of grapefruit, lemon and light floral notes. On the palate it is rich and fresh.



Wine List

Rosé Wine

Bello Tramonto Pinot Grigio Rosé (Ve)
Bottle 750ml £18.95

Italy
This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.

Monterey Bay Zinfandel Rosé
Bottle 750ml £18.95

USA
A racy mix of watermelon and cherry with a delectable sweetness.

Sparkling

Portaceli Cava Brut (Ve)
Bottle 750ml £24.95

Spain
Fresh, fruity, creamy and, at the same time, light but with body due to the contact with the lees. Fine texture and very pleasant with notes of almonds and nuts.

Champagne Cuperly Brut (Ve)
Bottle 750ml £44.50

France
Dating back to 1845 and remains today within the original family, this Champagne has a delicious fresh fruit flavour with richness and complexity.

Prosecco Serenello Extra Dry
Bottle 750ml £31.50

Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Wine List

Red Wine

Le Jardin Merlot (Ve)
Bottle 750ml £18.95

France
A mouthful of red berry fruits, soft and juicy.

Sea Change Montepulciano d'Abruzzo (Ve)
Bottle 750ml £19.95

Italy
Sea Change is a range of ethically sourced, eco-friendly wines. Every bottle sold helps fund ocean conservation projects across the globe and our minimal packaging reduces waste and environmental impact.

Jarrah Wood Shiraz
Bottle 750ml £18.95

Australia
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

Cramele Recas Pinot Noir (Ve)
Bottle 750ml £21.95

Romania
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Gran Maestro Rosso Appassimento IGT
Bottle 750ml £23.95

Italy
Deep red with brown nuances in colour. Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.

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