

# Conference Menu

2024-2025



UNIVERSITY OF SUSSEX

space **US**  
with us



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# Welcome.

From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.

You'll be warmly welcomed with award-winning, dedicated service and passion driven hospitality from all of the team. We look forward to working with you to deliver your next event with us.

Sussex Uni Food bid you a warm welcome to our conference and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.



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Please note that all prices shown are before VAT

# Sustainability.

At the University of Sussex, sustainability and responsible sourcing is at the heart of our catering. Our commitment to sustainability motivates us to create a conference experience that is both delicious and mindful of our environmental impact.

## Plant-Forward Philosophy

- Our conference brochure features a plant-forward menu that prioritises vegan and vegetarian dishes to promote healthier eating and reduce our environmental impact.
- We are proudly single-use plastic-free for all our conferences and events.

## Our Achievements in Sustainability

- We hold three stars from the Sustainable Restaurant Association Food Made Good standard, having achieved a 92% mark in our latest report.
- Ranked 1st for food sustainability in the People & Planet rankings and recipient of the 2023 U Dine Sustainability Award.

## Responsible Sourcing Practices

- All food waste is processed using our aerobic digester, which transforms organic waste into enriched biomass fertiliser for our university grounds.
- We ensure responsible sourcing by using Red Tractor Meat and MSC Fish, along with partnering with local suppliers like Blakes, Munneries and Redroaster to minimise our carbon footprint.
- We offer a diverse selection of Fairtrade products, including our teas and coffees, to support ethical farming practices.



# Finger Buffets.

Finger Food: Order individually or any 5 for £15.75

(vg) Vegetable Samosas & Mango Chutney  
3 per portion for £3.15 1810kj/227kcal

(vg/ngci) Vegetable Pakoras & Tomato & Mint Dip  
3 per portion for £3.15 302kj/72kcal

(vg/ngci) Falafel & Mint Yoghurt Dip  
3 per portion for £3.15 940kj/223kcal

(vg) Mini Vegetable Spring Rolls & Sweet Chilli Sauce  
3 per portion for £3.15 951kj/228kcal

(vg) Crispy Vegetable Gyoza  
1 per portion for £3.90 598kj/156kcal

Honey & Mustard Mini Pork Sausages  
5 per portion for £3.15 854kj/205kcal

(halal/ngci) Chicken Tikka Skewers  
1 per portion for £3.90 598kj/156kcal

Lamb Kofta Kebabs  
1 per portion for £3.90 657kj/157kcal

The logo for Malo Argentinian Empanadas, featuring the word 'Malo' in a blue, cursive script font with a yellow underline.

ARGENTINIAN EMPANADAS

local, hand-made empanadas,  
with a wide selection of flavours  
- including vegan & vegetarian  
options

£4.00 per Empanada

All Lunches are served within your meeting rooms

\*vg - Vegan

\*ngci - MADE WITH NON GLUTEN CONTAINING INGREDIENTS. THIS DOES NOT MEAN THAT THIS FOOD IS GLUTEN FREE. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information.



# Market Tables.



Our Market Table style lunches all include a choice of protein, selection of salads, savoury snacks, artisan breads and dressings and we also offer a meat alternative for all menus.

**£20.50pp**

## **Meze** 2978kj/692kcal

Falafel, Chargrilled Halloumi & Peppers, Khobez Flatbread, Greek Salad, Tabouleh, Pickled Red Cabbage, Hummus & Tzatziki.

*Meat version available: Halloumi Replaced with Lamb Kofta*

## **Best of British** 3472kj/815kcal

British Cheese Selection, Proper Cornish Vegan Sausage Roll, Freshly Baked Baguette, Garden Salad, Coleslaw, Tomato & Herb Salad, Crudities & Pink Garlic Dip, Chutney

*Meat version available: Proper Cornish Pork Sausage Roll*

## **Taste of India** 2455kj/621kcal

Vegetable Samosas, Onion Bhajis, Pakoras, Smashed Kachumber Salad, Indian Slaw, Spiced Chickpea & Spinach Salad, Teardrop Naan, Papadums, Mango Chutney & Raita.

*Meat version available: Onion Bhajis Replaced with Chicken Tikka Skewers*

## **European** 2198kj/592kcal

Spanish Tortilla, Continental Cheese Selection, Olives, Ricotta with Pesto, Chargrilled Vegetables, Capri Salad, Rocket & Parmesan, Bread, Olive Oli & Balsamic

*Meat version available: Cheese Replaced with Antipasti Meat Selection*

Add a sweet treat selection of mini cakes to any Market Table Menu for just £2.50

# Sandwich Buffets.

A selection of sandwiches, all served with Tyrell's crisps.

## Vegan Platter

**£9.50pp**

17450kj/417kcal

Bhaji Style Falafel, Rainbow Chickpea, Salt 'n' Pepper Chkn Wrap, Bhaji Style Falafel Wrap, Katsu Kaiser Roll

## Mixed Classics Platter

**£9.50pp**

2102kj/502kcal

Egg & Cress, Chicken Tikka, Tuna & Sweetcorn, Cheese Salad, Ham & Cheese

## Mixed Wrap Platter

**£9.50pp**

1715kj/410kcal

Chicken Caesar, Tuna & Sweetcorn, Vegan Katsu Crunch, Sweet Chilli Chicken

## Charcuterie Platter

**£10.50pp**

1715kj/410kcal

Premium Platter: Chicken & Chorizo, Tuna & Rocket, Emmental cheese & Milano Salami Focaccia, Chicken Caesar, Tikka Spiced Chicken

## No Pork Halal Platter

**£9.50pp**

1891kj/452kcal

Chicken Tikka, Egg & Cress, Chicken Salad, Tuna & Sweetcorn, Cheese & Spring Onion

## Gluten-Free Platter

**£9.50pp**

1891kj/452kcal

Lemon Chicken, Egg Mayo & Cress, Smoked Cheddar Cheese & Salad



# Informal Lunches

Minimum Order of 15 Required.

**£14.95**  
per person

## Japanese Rice & Noodle Bowls

Vegan: Crispy Tofu  
Meat: Panko Chicken Fillets

Sides: Jasmine Rice, Egg Noodles, Stir Fried Vegetables, Mini Spring Rolls, Pickled Vegetables

Sauces: Katsu, Sweet & Sour, Teriyaki

## Caribbean Cafe

Vegan: Sweet Potato & Coconut Curry  
Meat: Jerk Chicken Thighs

Sides & Sauces: Fried Plantains, Rice & Peas, Mango Salsa, Pineapple Chutney

## Indian ThalIs

Vegan: Vegan Keema  
Meat: Beef Keema

Sides & Sauces: Pilaf Rice, Smashed Kachumber Salad, Indian Salad, Chapati, Bombay Sprinkles, Mango Chutney, Raita







# Informal Lunches

Minimum Order of 15 Required.

**£14.95**

per person

## Build Your Own Poke Bowls

Leafy greens, Jasmine Rice, Edamame, Wakame Salad, Grated Carrot, Cucumber, Pink Pickled Onion, Corn Salsa

Chilli, Coriander, Sesame Seeds, Crispy Onions

Sauces - Sriracha, Tamari Soy, Sesame Oil, Vegan Sriracha Mayo

Mains - Vegan: Crispy Korean Cauliflower or Tofu. Vegetarian: Sweet Chilli Quorn. Meat: Sticky Teriyaki Chicken.

## Field Tray Salads

Vegan: Marinated Tofu

Fish: Catch of the Day

Meat: Honey & Mustard Local Butchers Chicken Breast

Served with a selection of seasonal grains and salads

# Canapés.

£13.10pp

## Vegetarian Selection 563kj/135kcal

Smoked Applewood Cheddar Blini, Avocado Mousse on Parmesan Bread, Goats Cheese & Beetroot Macaroon, Tartlet of Sun-Dried Tomato & Olive Tapenade

## Fish Selection 529kj/126kcal

*All of our fish selection is rated as minimum "Good Choice" by our friends at the MCS good fish guide*

Cold Water Prawn & Wasabi Sushi, Smoked Mackerel & Horseradish Pate, Smoked Trout with Lemon & Lime Zest

## Meat Selection 704kj/168kcal

Cantaloupe Melon & Parma Ham Dome, Duck Parfait with Rhubarb & Ginger, Croute of Roast Beef & Horseradish, Mini Smoked Chicken & Grape Mousse Bagel

## Special Dietary Selection 448kj/104kcal

Green Avocado on GF Bread (GF/DF), Carrot Cup & Grated Celeriac (GF/DF), Mille Feuille of Smoked Chicken (GF/DF), Mixed Roasted Red Peppers (GF/VG), Roasted Vine Tomato Pesto (GF/VG), Spiced Aubergine & Coriander (GF/VG)

## Sweet Selection 1862kj/450kcal

Assorted Truffles, Lemon Curd Meringue Tartlet, Mini Banoffee Pie, Pistachio & Blackcurrant Tart, Apple Crumble Shot, Tiramisu Shot

*This service carries a minimum number of 30 covers. Please select 3 canapé choices – you will receive 1 of each choice per person. We recommend that you cater for vegetarian needs in your menu choices. Please notify us of any additional special dietary requirements at least 10 working days prior to the event*



# Drinks & Nibbles.

## Snacks 929kj/158kcal

£6.30 pp

Vegetable Crisps & Tortilla Chips with a Selection of Dips, Baked Pretzels, Popcorn, Wasabi Peas, Peanuts, Selection of Bread and Oils.

## Snacks + a Drink 1119kj/285kcal

£13.15pp

Vegetable Crisps & Tortilla Chips with a Selection of Dips, Baked Pretzels, Popcorn, Wasabi Peas, Peanuts, Selection of Bread and Oils and choice of Beer, House Wine or Soft Drink.

## Drinks Reception Package

Beer, House Wine or Soft Drink  
*based on 1 drink pp*

£6.80 pp

Prosecco  
*based on 1 drink pp*

£7.90 pp



# Afternoon Tea. 3210kj/1006kcal

£17.85 pp

Fruit Scone, Tiptree Jam & Roddas Clotted Cream  
Selection of Classic Finger Sandwiches (*Egg & Spinach, Cheddar & Onion Chutney, Brie & Grape, Cucumber & Cream Cheese*)  
Selection of Mini Cakes  
Tea/coffee beverage selection

# Bespoke Cupcakes 1310kj/292kcal

£2.95 each

Cupcakes topped with your own logo. Come in boxes of 28.  
Flavours are chocolate or vanilla - with vegan available on request.

# Delegate.

**All Day Package** 1476kj/598kcal **£13.50 pp**

Welcome – Tea & Coffee and Danish Pastry

Mid-Morning – Tea & Coffee and Biscuits

Afternoon – Tea & Coffee and Tray Bake Bites

**Half Day Package** 1271kj/547kcal **£8.50 pp**

One Standard Snack Break (Tea, Coffee & Biscuits)

One Premium Snack Break (Tea, Coffee & Danish *or* Tea, Coffee & Traybakes)

Please let us know when booking if you would like your standard/premium snack breaks in the morning or afternoon.

**All Tea & Coffee breaks will be served from our delegate lounge.**



## Extras.

Bottles of Mineral Water	<b>£2.60</b>
Jugs of Fruit Juices	<b>£5.80</b>
Jug of Elderflower Cordial	<b>£5.80</b>
Bottled Fizzy Drinks	<b>£2.20</b>
Mini Cake Selection	<b>£3.15pp</b> <small>(minimum order: 5 people)</small>

# Three Course Bespoke Menus.

Bespoke menus, created especially for your event are available on request. We have example menus available for you if you would like some ideas. Please note that we are always happy to adapted these to suit your requirements. Please be aware that bespoke menus must be ordered at least 10 working days prior to the event.



# Need a Bar?

The cost to operate a bar in either ACCA, Conference Centre or Eat Central is £158.55. This includes a fully stocked, cash/card payment bar, with two friendly members of staff for three hours of service time. Please browse our sample menu below. Specific drinks & bar foods are available on request.

Cost per extra hour for 2 staff: £39.60

Cost for extra staff member for 2 hours: £63.50

Cost per extra hour for 3 staff: £55.50

## Terms & Conditions:

- Please allow 10 days notice for any event.
- There is a 5 day cancellation policy in place. If cancelled after this date, charges will incur.
- Minimum service time/cost is 3 hours with 30 minutes set up time and 30 minutes clean down time. 4 hours in total.
- Specific product requests must be discussed at the time of booking.
- Expected attendance is required at the time of booking.

## Beer & Cider

Unbarred Casual Pale	£5.50
Unbarred Joosy Session IPA	£6.95
Meantime Lager	£5.50
Prime Time Lager (GF)	£6.00
Kentish Pip Cider	£5.50

## Wine

### Court Garden Vineyard:

Ditchling Red	£27
Ditchling Rose	£27
Ditchling White	£27

### Lanya Sauvignon Blanc

125ml | 175ml | 250ml | Bottle  
£3.80 | £5.20 | £7.50 | £20

### Lanya Merlot

125ml | 175ml | 250ml | Bottle  
£3.80 | £5.20 | £7.50 | £20

### Vai Vai Prosecco

125ml | 175ml | 250ml | Bottle  
£8.50 | - | - | £28

## Cocktail Cans

MOTH:	£8.25
Margarita/ Espresso Martini/ Aperitivo / Mojito	
High Water Seltzer	£6.30
Lemon Elderflower/ Mango Peach / Cucumber Mint	

### Classics

Captain Morgan Rum & Coke	£7.20
Pimm's & Lemonade	£7.20
Gordon's Gin & Tonic	£7.20
Smirnoff & Cola	£7.20
Jack Daniels & Coca- Cola	£7.50
Greenalls G&T	£5.50

## Soft Drinks

Frobishers Orange Juice	£2.50
Frobishers Apple Juice	£2.50
Life Still Water	£1.00
Life Sparkling Water	£1.00
Karma Cola	£2.20
Karma Cola Sugar Free	£2.20
Karma Lemony	£2.30
Tenzing Original / Pineapple	£2.00
Passionfruit / Raspberry Yuzu	
Dash Water Raspberry / Peach	£2.00
/ Blackcurrent	

## No & Low Alcohol

Unbarred Low Key	£6.25
Savyll Moscow Mule	£5.50
Savyll Bellini	£5.50

## Bar Snacks

Tyrells Crisps	£1.30
Cheese & Onion/ Cider Vinegar/ Sweet Chilli	
Boundless Crisps	£1.25
Lime & Chipotle/ Smoky Bacon/ Sour Cream	
Proper Corn	£1.20
Sweet & Salty/ Salted	
Boundless Nuts	£1.50
Smoky BBQ/ Sweet Chilli	
Tony's Chocolonely	£1.65
Caramel/Almond/Milk	
Metcalfe's Rice Cake	£1.30
Milk/ Dark Chocolate	

# Street Food Pop-Ups



## Trike Pop-Up

Minimum Numbers: 60  
Maximum Numbers: 150  
Example Food Offers: Bao House, Dal Dispatch, Dirty Dogs, Plant Based Poke,  
Ideal for: Inside and outside.  
Smaller events.



## Gazebo Pop-Up

Minimum Numbers: 100  
Maximum Numbers: 300  
Example Food Offers: Smoke Shed (BBQ), Sizzling Pan – Paella, Caribbean Kitchen, Nasi Goreng, Plant Based Poke, Baba Thali  
Ideal for: Outside larger events



## Street Food Market

Minimum Numbers: 200  
Maximum Numbers: 1,000  
Example Food Offers: Local & London street food vendors available  
Minimum 2 offers  
Maximum 5 offers  
Ideal for: Outside one off large events & conferences

The following food vendors are available to book for events. Please note that this is subject to the vendor availability and may require an underwrite or minimum spend depending on event numbers.



### Majahma

Small, family-run, mother and son business, serving delicious vegetarian and vegan dishes from across the Indian continent, with a strong passion for sustainable eating. Packed with plants, gut-friendly pre-biotics, whole spices, and oodles of flavour.



### Casa Azul

This local, family-run business has been recognised for its authentic flavours and zero waste values. The owner is always ready to greet you with a huge smile and share with you his deep passion for Mexican culture and food.



### Lucky Khao

Playful, yet high-end, Northern Thai BBQ. Using seasonal local Sussex farm produce, local organic meat and quality Thai ingredients to prepare northeastern and regional Thai food.

For pricing and more bespoke offers, please contact [spacewithus@sussex.ac.uk](mailto:spacewithus@sussex.ac.uk) with your request



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