

Venue Reading

HOSPITALITY
at
 University of
Reading

Venue
Reading

HOSPITALITY
at
 University of
Reading

Functions with Venue Reading





Hello

Our in-house Hospitality team can provide a wide range of catering and refreshment options suitable for all events. You can use this suite of menus to choose from drinks receptions and canapes, to a hot fork buffet, BBQ or something more formal such as a three course plated lunch or dinner.

We understand the serious risks concerning food safety & allergies and to help us manage this, we do not allow any external catering in any of our venues (you can bring a celebration cake!). We can accommodate many dietary requirements and your Event Manager will work closely with you to create the perfect choice for you and your guests.

Many of our ingredients are locally sourced therefore there may be seasonal variations to our menu and your Event Manager will be able to review your catering choices with you.

With all functions, you will pay a room hire for the selected venue, plus a minimum spend on food or drink. You have the flexibility to choose between various catering packages (subject to min numbers).



Some of the packages we offer can only be provided in certain venues and the icons below are used throughout the menu to identify if available in the Meadow Suite or Blandford's.



Meadow Suite



Blandford's



Dietary Information

We understand the serious risks concerning food safety & allergies and to help us manage this, the University doesn't allow any external catering onto campus.

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional information alongside the ingredients and allergen information which we already supply.

Our kitchens handle other allergens and while we segregate products as far as possible, there remains a small risk of cross-contamination. Any customers with food allergies and intolerances should speak to their event organiser prior to the event taking place.

Please speak to your Event Manager if you have any questions relating to allergens as we are able to cater for most if we know in advance of your event.

To view full allergen & ingredient information, please visit: foodmenus.info or scan the QR code below. Please share this link with your guests so they can check the live information during the event.

You can bring a celebration cake if you display the allergen information alongside the cake.

The icons below are used throughout our menus to identify items that are suitable for a Vegetarian, Vegan or Halal diets.

Please note some Vegan items contain traces of animal products, so these items should not be selected to accommodate specific allergies (Milk, Egg). Please consult the wellness portal when selecting items to for guests who have declared allergies.



Vegetarian (V)



Vegan (VG)



Halal (H)

Meadow Suite

The Meadow Suite is our main function space and is located within the historic Park House on the main Whiteknights Campus.

The Meadow Suite is a versatile room that lends itself to creating the perfect place for you and your guests to celebrate, seating a maximum 100 guests and perfect for up to 150 guests to dance the night away.

The upper level can be utilised for your guests to sit down, allowing the lower level to be used as the perfect stage for your evening entertainment and dancing.

A large bar is available within the Meadow Suite with all the beverages you would expect including an extensive range of locally sourced products.

The decking area provides a fantastic outside space with views leading down to the lake - an ideal location for one of our BBQ's!

Meadow Suite room hire charges:

Monday to Thursday £440 + VAT (£528 including VAT)

Friday & Saturday £500 + VAT (£600 including VAT)

Sunday's £550 + VAT (£660 including VAT)

Plus a minimum food spend of £525 + VAT (£630 including VAT).

The hire charge includes access to the Meadow Suite from 12pm to 6pm or 6pm to 12am. Last orders will be called at either 5.30pm or 11.30pm with guests leaving by 6pm or 12am. Suppliers and all decorations will need to have been removed within the hour after the event.

If your event is during an evening we can apply for an extension to keep the bar open until 12.30am giving guests the opportunity to stay until 1am with suppliers and decorations to have gone by 2am. There is an additional charge of £75 + VAT (£90 including VAT) to extend the bar time. Your Event Manager will be able to add this to your booking.





Blandford's



Also situated in Park House is the Blandford's dining room and the Blandford's Ante Room. The rooms have an elegant ambience and are ideal for you to share a fine dining experience for up to 30 guests.

With its blend of contemporary style and classic heritage, Blandford's and the Blandford's Ante Room are perfect for a smaller function if a private bar is not required.

The Park House bar is just next door for the all important drinks and your Event Manager will be able to confirm the opening times of the Park House Bar.

Blandford's room hire charges:

Monday to Friday £220 + VAT (£264 including VAT)

Saturday £240 + VAT (£288 including VAT)

Sunday £250 + VAT (£300 including VAT)

Plus a minimum food spend of £275 + VAT (£330 including VAT) between Monday and Friday and £525 + VAT (£630 including VAT) on a Saturday or Sunday.

The hire charge includes access to Blandford's and the Blandford's ante room for 4 consecutive hours between 10am - 10pm (4pm on Friday).





Drinks Receptions

Our drinks package include a range of alcoholic and non-alcoholic drinks for you and your guests to enjoy at the start of the celebrations.

All drinks receptions include glassware and service from our experienced team for up to 1 hour.

£8 per person (£9.60 including VAT)

Guests will have a choice of an alcoholic or non-alcoholic drink.

Available in the below locations with minimum numbers:

Meadow Suite: 50 Guests

Blandford's: 20 Guests

Wantage: 50 Guests

A flavour of what will be provided for you and your guests:

House Red Wine

House White Wine

Prosecco

Elderflower Presse

Fruit Juice



Why not add an assortment of bottled beer and cider (x20)

£50 (£60 including VAT)





Canapés

Get your party off to a stylish start and welcome your guests with our canapés package.

£10.50 per person (£12.60 including VAT)

4 canapés per person

Available in the below locations with minimum numbers:

Meadow Suite: 20 Guests

Blandford's: 20 Guests

Wantage: 50 Guests

Select 4 canapes from the below:

Steamed Bao Bun & Crispy Tofu (V, VG)

Oriental pulled duck leg on chicken skin crisps

Moo Ping Skewer with dipping sauce (Thai pork skewer)

Creamed Goats Cheese on Root Vegetable Crisps Canape (V)

Teriyaki Salmon

Wild Mushroom Arancini (V)

Carpaccio of beef on Parmesan Short Bread

Compressed Watermelon, Vegan Feta & Olive (V, VG)

Salted Fish Croquettes with Roasted Tomato Salsa

Pulled Smoked Chicken Caesar

Chimi Churri Steak Skewer

Crab Crostini

Extra canapes are charged at £3 (£3.60 including VAT) and must be ordered for all guests.





Hot Rolls & Wedges

Freshly made hot rolls with a selection of fillings to choose from served with wedges (VG) and dips.

£10 per person (£12 including VAT)

Available in the below locations with minimum numbers:

Meadow Suite: 50 Guests

Blandford's: 20 Guests

Choose up to 2 different fillings:

British Back Bacon Bap

Local Pork Sausage Bap

Pork and Stuffing Bap

Vegan Sausage Bap (V, VG)

Gluten Free roll option available





Pizza & Wedges

A selection of pizzas with potato wedges (VG) and dips.

£12.50 per person (£15 including VAT)

Minimum number of 50 guests

Choose up to 3 flavours:

Stuffed Crust Four Cheese Pizza (V)

Stuffed Crust Pepperoni Pizza

Stuffed Crust Chicken and Bacon Pizza

Stuffed Crust Vegan Pepper-no-ni Pizza (V, VG)

Stuffed Crust Vegan Sticky BBQ Jackfruit Pizza (V, VG)

Gluten Free Pepperoni Pizza

Gluten Free Margherita Pizza (V)

Garlic Flatbread





BBQ

Barbecues are perfect for utilising the decking area of the Meadow Suite in Park House.

Minimum number of 50 guests

Our Standard BBQ is £14.50 (£17.40 including VAT) per person and includes one item from each section below served with 3 accompaniments.

Burger

University of Reading Beef Burger
Plant Based Burger with smashed avocado (V, VG)

Hot Dog

Bratwurst in Brioche with Onions & Homemade Spiced Ketchup
Vegan Sausage in Brioche with Onions & Homemade Spiced Ketchup (V, VG)

Served with a choice of 3 accompaniments:

Charred Corn on Cob (V, VG)
Moroccan Chickpea Salad (V, VG)
Potato Salad (V, VG)
Roast Cauliflower and Caper Salad (V, VG)
House Slaw (V, VG)

Why not add a sweet treat selection or cheese board to finish the BBQ

Please provide your dietary requirements 10 working days prior. If no dietary requirements are provided we will cater for a 70/30 split between meat and vegetarian. Please note that Gluten Free bread is available upon request.





Premium BBQ

Our premium BBQ is £20 (£24.00 including VAT) per person

Minimum of 50 guests.

You can select 4 main items from the below options. BBQ's are accompanied by a range of sauces and caramelised onions and for dessert, you will have seasonal sliced fruit as standard or you can upgrade your dessert for £4.50 (£5.40 including VAT) and swap to one of the other options.

Mains

Harissa Chicken Thigh with Salsa Verde (H)
Smoked Chicken Breast with glaze (H)
Uni Beef Burger topped with Nettlebed Creamery Highmoor Cheese & Bacon
Bratwurst in Brioche with Onions & Homemade Spiced Ketchup
Vegan Sausage in bun with Onions & Homemade Spiced Ketchup (V, VG)
Garlic King Prawns with Pico De Gallo Salsa
Jerk Pork Steak & Salsa
Aubergine Steak (V, VG)
Seared Flat Iron Steak
Grilled Sardine & Lemon Salsa
Halloumi and Squash Zaatar Skewer (V)
Plant based burger with smashed avocado (V, VG)
Rosemary & Garlic Lamb Chop (H)

Sides

Charred Corn on Cob (V, VG)
Jacket Potato (V, VG)
House Slaw (V, VG)
Potato Salad (V, VG)
Freekah Greens & Preserved Lemon (V, VG)
Charred Broccoli Stem with Chilli, Garlic (V, VG)
Italian Leaf Salad (V, VG)
Fennel, Radish & Pomegranate Salad (V, VG)

Desserts

Sliced Fruit Platter (V, VG) - **Provided**
Blackberry & Vanilla Cheesecake (V) - **Upgrade**
Chocolate Pot with Champagne Strawberries (V, VG) - **Upgrade**
Lemon Tart (V) - **Upgrade**
Eton Mess (V) - **Upgrade**





Finger Buffet

Includes a selection of sandwiches (Meat, Vegetarian, and Vegan) based on your dietary requirements along with crisps and a choice of 3 items from the list below:

**£12.50 per person (£15 including VAT)
Minimum number of 20 guests**

Cold items:

Sausage Roll (2 per portion)
Beetroot Falafel with Caraway & Coriander Salsa (2 per portion) (V, VG)
Tortilla Chips & Burnt Spring Onion Sour Cream (V)
Oyster Mushroom Scotch Egg & Mustard Slaw (1/2 per portion) (V)
Scotch Egg with Apple & Chilli Slaw (1/2 per portion)
Harissa Chicken Skewer & Roasted Tomato & Chilli Salsa (1 per portion) (H)
Sweet Potato & Goats Cheese Quiche (1 per portion) (V)
Red Onion Hummus and Crudités (V, VG)

Hot items:

Crab Cakes & Sour Cream (2 per portion)
Shish Kebab (Turkish Lamb Kebab) with Tzatziki (1 per portion)
Cauliflower Wing & Aioli (2 per portion) (V)
House Rub Chicken Wings (2 per portion) (H)

Additional buffet items are available for £3.00 (£3.60 including VAT) and must be ordered for all guests.

Gluten free sandwich options available





Fork Buffets

our international themed fork buffets allow your guests to select from a variety of freshly prepared options

Choose 1 of the 7 options. Each gives you the flexibility to select 3 dishes and accompaniments. All of our fork buffets come with a sweet treat selection.

Minimum of 20 guests in Blandford's
Minimum of 50 guests in the Meadow Suite

£16.50 per person (£19.80 including VAT).

Italian Buffet

Choose 3 mains from the below. This option comes with all accompaniments and a sweet treat selection

Bolognese Sauce with Linguini
 Arrabbiata (Tomato, Garlic, Chilli & Olive Oil) with Linguini (V, VG)
 King Prawn, Chilli & Tomato Sauce with Linguini
 Amatriciana (Pancetta & Tomato) with Linguini
 Pomodoro Sauce with Linguini (V, VG)

Garlic Ciabatta (V)
 Italian Leaf Salad (V, VG)

British Buffet

Choose 3 mains and 2 sides. This option comes with a sweet treat selection.

Chicken, Leek & Tarragon Pie (H)
 Florentine Fish Pie
 Beetroot Wellington (V, VG)
 Guinness Braised Short Ribs & Crispy Onions

Roasted Baby Potato, Rosemary, Garlic & Shallot (V, VG)
 Potato Salad (V, VG)
 Roasted Beetroot and Maple Salad (V, VG)
 Peas & Beans (V, VG)
 Seasonal Vegetables (V, VG)





Fork Buffets Cont...

Indian Buffet

Choose 3 mains. This option comes with all accompaniments and a sweet treat selection.

Lamb Rogan Josh
Beef Madras
Chicken Tikka Masala (H)
Sweet Potato, Cauliflower & Chick Pea Madras (V)
Lentil & Squash Dhal (V, VG)

Basmati Rice (V, VG)
Poppadum (V, VG)
Raita (V, VG)
Mango Chutney (V, VG)

American Buffet

Choose 3 mains and choose 3 sides. Comes with a selection of sweet treats.

House Rub Chicken Wings
BBQ Braised Ribs
Cauliflower Wings (V, VG)
Piri Chicken Thigh

Spiced Wedges (V, VG)
Smoked mac n cheese
House Slaw (V, VG)
Charred Corn on cob (V, VG)
Gem & Ranch Salad (V, VG)





Fork Buffets Cont...

Thai Buffet

Choose 3 mains. This buffet comes with all accompaniments and a sweet treat selection.

Chu Chee Pla: Thai Red Fish Curry
Kaeng Phanaeng Neua (Beef Panang)
Chicken Massaman (H)
Geng Gwio Kaeng Liang: Thai Green Vegetable (V, VG)

Long Grain rice (V, VG)
Steamed Bok Choy (V, VG)
Prawn Crackers

Mexican Buffet

Choose 3 mains and 2 sides. This option comes with all accompaniments and a selection of sweet treats.

Chicken Enchiladas
Picadillo (Mexican Chile)
Smokey Bean Chilli (V, VG)
Cajun Pollock and Black Eye Beans

Arroz Verde Rice (V, VG)
Long Grain Rice (V, VG)
Charred Corn Salad (V, VG)
Char Grilled Avocado, & Tomato Salad (V, VG)
Pico De Gallo (Salsa)

Nachos (V, VG,)
Sour Cream (V)





Fork Buffets Cont...

COLD FORK

Choose 3 Mains, 2 Salads, 1 bread, 1 dip. Each delegate will have a portion of each main item, salad, bread, dips and sliced fruit for dessert.

Main

Root Vegetable Tart (V, VG)
Sweet Potato & Goats Cheese Quiche (V)
Ratatouille Vegetable topped with Pulled Mozzarella (V)
Halloumi and Squash Zaatar Skewer (V)
Pressed Feta & Olive Focaccia (V, VG)
Oyster Mushroom Scotch Egg & Mustard Slaw (V)
Scotch Egg with Apple & Chilli Slaw (V)
Smoked Bacon, Onion & Chestnut Mushroom Quiche (V)
Roasted Cauliflower and Chickpea Salad with Hot Smoked Salmon
Grilled Sardine Panzanella Salad
Pulled Smoked Chicken Caesar
Pesto Chicken Thigh (H)
Sweet Pomegranate & Spiced Crispy Chicken thigh (H)
Roast Sirloin Beef With Horseradish & Watercress

Sides

Roasted Onion & Walnut Salad (V, VG)
Quinoa Mangetout and Charred Broccoli Salad with Preserved Lemon (V, VG)
Popped Black Bean, Raw Roots, Chipotle, Avocado and Coriander Salad (V)
Greek Feta Salad (V)
Pickled Melon, Cucumber, Mint, Feta, Tomato Salad (V)
Fennel, Radish & Pomegranate Salad (V, VG)
Potato Salad (V, VG)
Italian Leaf Salad (V, VG)
Bulgur Wheat Tabbouleh (V, VG)

Breads

Rosemary Focaccia (V, VG) | Homemade Flatbread (V, VG)

Dips

Romesco Sauce (V, VG) | Baba Ghanoush (V, VG) | Roasted Garlic Hummus (V, VG) |
Roast Tomatoes & Chilli Salsa (V, VG) | Tzatziki (V)

Dessert: Sliced Fruit Platter (V, VG)





Charcuterie & Cheese Buffet

Expertly sourced fine cheeses and charcuterie boards.

£12.50 per person (£15.00 including VAT)

Minimum number of 20 guests

Selection of cheeses

Selection of cured meats

Olives

Flatbreads

Crackers

Chutneys

Grapes

Celery





Afternoon Tea

Prefer something sweet? Why not treat your guests to an afternoon tea

£15.50 per person (£18.60 including VAT)

Available in the below locations with minimum numbers:

Meadow Suite: 30 Guests

Blandford's: 20 Guests

Wantage: 50 Guests

A selection of sandwiches

Scones served with clotted cream and preserves

Cakes

Pastries

Freshly brewed coffee and selection of teas





Accompaniments

Savoury snacks to enjoy as an addition to accompany your other catering.
These items are not available without other catering.

Hand Cooked Crisps (V, VG)
(5 portions)

£4.00 (£4.80 inc VAT)

Salted Peanuts (V, VG)
(5 portions)

£4.00 (£4.80 inc VAT)

Tortilla Chips with Salsa (V, VG)
(5 portions)

£4.50 (£5.40 inc VAT)

Marinated Olives (V, VG)
(10 portions)

£12 (£14.40 inc VAT)

Potato Wedges (V, VG)
(minimum of 20 portions)

£3.00 (£3.60 inc VAT)

Cheese Board (V)
(minimum of 20 portions)

£5.00 (£6.00 inc VAT)

Tea & Coffee
(minimum of 20 servings)

£1.80 (£2.16 inc VAT)





Drinks Menu

Why not add a few bottles of red or white to the tables or chilled beers and cider to enjoy alongside your catering.

To view our drink options, please refer to our drinks menu which you can access below.

[View Menu](#)

Our example Meadow Suite bar price list can be found [here](#).



Take a virtual tour of Park House



STEP INSIDE

Venue
Reading

HOSPITALITY

at

University of

The best way to visualise your function is to view the space in person with your Event Manager, but if you are unable to visit for any reason, why not take a look at our virtual tour which can be found on our website. This may also help your suppliers visualise the space.



Plated Menu

Are you looking for something more formal?

Why not use the Meadow Suite or Blandford's for a private dining experience.

A two or three course dinner includes water on the table and tea/coffee will be available after dinner from the tea and coffee self-serve station.

Available in the below locations and associated minimum numbers:

Meadow Suite: 30 - 120 guests

Blandford's: 20 - 30 guests

For each course you can select 1 option for the majority of your guests and 1 option suitable for vegetarian/vegans. Other dietary requirements will be accommodated on an individual basis.

For a booking of less than 20 people, we can offer you the [Park House bar menu](#).



[View Menu](#)

Terms of service

Your Event Manager will be in touch with you once you have signed your booking form and paid your deposit invoice. They will provide you with all of the information we will require from you along with the deadlines such as the final catering requirements.

Please speak to your Event Manager if you have any questions relating to allergens or allergies as we are able to cater for most if we know in advance of your event. For more information about allergens & our ingredients please visit: foodmenus.info

We must receive all final numbers and dietary requirements at least 10 full working days before the start date of your event.

To access the most up to date version of this menu please visit venuereading.com.

