



# KEELE HALL

PROMS AND STUDENT SOCIETY MENU

# Proms and Student Society Menu

Our menus have been designed to capture the very best of seasonal produce from the locality and provide a contemporary twist to classical dishes using modern techniques, created by our award-winning kitchen brigade. Our chefs are passionate about where the ingredients are sourced, the carbon footprint for delivery to Keele Hall and create flavoursome dishes to catch your eye and tantalise your palate, taking influence from world cuisine.

When you choose to host your event with us, we provide you with an event organiser to help you with every step of the planning process, and we can arrange for our Chefs to meet with you to discuss your guests and choice of menu.

Three months before your event, we will provide you with our most up to date banqueting menu selector. Two months before your event, your event organiser will be in touch to discuss your details including your choice of menu.

Our Menu selector enables you to create your bespoke menu, we do encourage place cards and a table plan to assist service.

Working in partnership, we will take care of all the detail, leaving you to enjoy the event with your guests confident that we have everything in hand.

## Special Dietary Requirements

Please inform your event organiser, in advance, if you have any guests with specific dietary requirements. Our chefs are happy to cater for all requirements including vegetarian, vegan, halal, coeliac and diabetic. Dietary alternatives are charged at the same price as your selected dishes.

Please note, as our dishes are prepared in areas where allergenic ingredients are present, we cannot therefore guarantee that dishes are 100% free of these ingredients. Please ask for further information regarding dietary requirements.

## Prices

Prices are correct at the time of printing. All prices in this menu pack are inclusive of VAT at the current rate of 20%.

Our catering prices are in conjunction with the event room hire charge. Please liaise with our team who can confirm the room hire for your type of occasion.

Whilst every effort will be made to uphold the prices and contents of these menus, Keele University Events and Conferencing reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

## Door Supervisors

Keele University will provide door supervision for evening functions and reserve the right to perform bag searches, so that no unauthorised items are brought into the venue.

## Bar Facility\*

Bars in each of our venues for evening functions can be open until 12 midnight, however this can be extended upon request. A minimum of 14 days' notice is normally required. Extension requests past 12 midnight will incur a facility fee charge of £200 including VAT per hour extended.

\*Terms and conditions apply. Alcohol will not be served to under 18's. Keele University Events and Conferencing follow the Challenge 25 scheme where ID can be requested for anyone who is over 18 but looks under 25.

## Other Information

- We ask that you liaise with us, should you be considering candles.
- Table confetti is not permitted.
- Please note, self-catering or corkage is not permitted in any venue at Keele University Events and Conferencing.



# Menu Selector

## Starters

Please choose one starter for all your guests. Please select an alternative for vegan/vegetarian guests if your option isn't suitable

### Nachos (Vg\*, GF)

Salsa, cheese sauce, sour cream, guacamole, jalapenos and crispy bacon and onions

### Tex Mex

BBQ ribs, wedges, onion ring, garlic bread, Cajun chicken wings, breaded mushrooms with garlic mayo, buffalo cauliflower wings with hickory BBQ sauce

### Chicken Caesar Salad (GF)

Charred chicken fillet, baby gem, parmesan, pancetta, herb mayonnaise

### Glazed Melon (V, Vg, GF)

Roasted pineapple, mango purée, pomegranate and orange salsa

### Chicken Skewers (GF)

Charred chicken and vegetable skewers, Keele slaw, selection of dips

### Breaded Mushrooms (V, Vg)

Crisp leaf, garlic mayonnaise

### Leek and Potato Soup (V\*, Vg\*, GF)

Cheese croutons

### Tomato and Basil Soup (V, Vg, GF)

Pesto crostini

## Main Courses

Please choose one main course for all your guests. Please select an alternative for vegan/vegetarian guests if your option isn't suitable

### Katsu Chicken (GF)

Jasmine rice, soy stir-fry vegetables

### Hunters Chicken (GF)

Chargrilled chicken breast, bacon, cheese with a BBQ glaze, served with seasonal vegetables and potatoes

### Jerk Pork (GF)

Rice and peas, BBQ corn fritters

### Crispy Sesame Beef (GF)

Sriracha sauce, braised rice

### Traditional Roast Dinner (GF\*)

#### Please select one roast:

Beef, Turkey, Chicken, or Pork served with traditional accompaniments, rich gravy, seasonal vegetables and potatoes

### Kale, Mushroom, and Leek Wellington (V, Vg, GF)

Seasonal vegetables and potatoes, tomato and chive sauce

### Vegetable and Tofu Tikka Masala (Vg, GF)

Cardamon rice, mint yoghurt

## Mains Buffet Stations

Our Buffet Stations offer a great alternative to a main course, where your guests will be invited table by table to our buffet stations to be served.

### Choice of Gourmet Burgers (V, GF)

Beef, buttermilk chicken, falafel served on a brioche bun with lettuce, beef tomato, Monetary Jack cheese, onion rings, chunky chips and a selection of sauces

### Mixed Fajita (GF\*)

Beef, chicken, vegetables served with flour tortillas, guacamole, salsa and sour cream

## Desserts

Please choose one dessert for all your guests. Please select an alternative for vegan/vegetarian guests if your option isn't suitable

### Doughnut (Vg)

Sauces and whipped cream

### Warm Chocolate Brownie (V, Vg\*)

With ice cream

### Warm Waffle (V, Vg\*)

With ice cream

### Sticky Toffee Pudding (V, Vg\*)

Vanilla pod ice cream, butterscotch sauce

### Keele Mess (V, GF)

Strawberry macarons, mini meringue, mixed seasonal berries, sweetened whipped cream and blood orange jus.

### Interactive Dessert (V, Vg)

Vanilla cheesecake with accompaniments, nutella, popcorn, oreo crumb, chocolate flakes, honeycomb, marshmallows, chocolate, toffee and strawberry sauce

### Abbreviations

GF = Gluten Free

GF\* = Gluten Free on request

V = Vegetarian

V\* = Vegetarian style of dish available

Vg = Vegan

Vg\* = Vegan style of dish available

## Proms and Student Society Package

Room Hire of £350 in addition to your chosen package

### Prom/Society Package 1

£22.50 per person

- Non-alcoholic Elderflower Spritz drinks reception (1 glass per person)
- 3 course menu
- Licensed Bar until midnight

### Prom/Society Package 2

£27.50 per person

Minimum numbers of 100, a supplement may apply if numbers are less

- Non-alcoholic Elderflower Spritz drinks reception (1 glass per person)
- 3 course menu
- Congratulations backdrop
- Black chair covers
- Table decorations – please select one from:  
Candelabras, vase with seasonal flowers or hurricane vase
- Disco
- Licensed Bar until midnight

