



KEELE HALL



EVENTS

Charity Events 2025

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.

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, and we request that you have a pre-order for your guests and provide us with a table plan and place cards confirming your guests' selections.

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.

Allergens/Intolerances and Special Dietary Requirements

Your safety is our greatest concern and because allergies can be life-threatening, we ask you to think carefully about the risks before you make your choices. We are proud of the service that we provide to guests with allergies and intolerances, and we work very hard with our suppliers and our teams on processes and checks around allergens. However, you should be aware that we have hundreds of ingredients in our kitchens, and it is always possible that a mistake could be made along the food chain. For this reason, we cannot 100% guarantee that any of our dishes are allergen free.

Please do make your guests aware of this and ensure that they make themselves known to staff during the event if they have an allergy or intolerance.

We will require a list of all guests who have an allergy/intolerance or special diet so that we can advise which dishes will be suitable and our chefs can prepare a suitable alternative if required.

Abbreviations

V = Vegetarian

VE = Vegan

Please speak to your Event Organiser about any special diets as our Chef's are happy to cater for all requirements and we will do our best to adapt your chosen menu options.

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%.

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

Door Supervisor presence may be recommended in line with health and safety and licensing laws; this will incur an additional charge. Our team can advise if this is applicable.

Bar Facility

The bar can be open until 12 midnight; it can be extended upon request for an additional charge. A minimum of 28 days' notice is required.

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.

Sustainability

Our menus are created with 4 Key Philosophies - Modern, Smart, Thoughtful and Sustainable. We are passionate about local, sustainable, and seasonal food that is healthy for our customers and the planet. Keele University is on course to achieve Carbon Neutral Goals for 2030 and has already made impressive, innovative, and crucially impactful strides to reduce our campus carbon footprint and emissions.

Other Information

Please discuss any venue decorations with your event organiser so that we can ensure your event is safely managed. Table confetti, naked flames or candles are not permitted.

Please note, self-catering or corkage is not permitted in any venue at Keele University Events and Conferencing.

If you are arranging your own entertainment then they must have Public Liability and PAT test certificates, you will need to request these and forward to your Event Organiser.

Charity Events

Charity Menu only - £35.00 per person

This includes exclusive room hire, a private bar until midnight, complimentary parking and a 3-course dinner menu with coffee

Charity Package - £39.00 per person* (Minimum numbers of 100)

This includes exclusive room hire, a private bar until midnight, complimentary parking, a reception drink, a 3-course dinner menu with coffee, candle hurricane vases for centrepieces and a disco.

Menu Selector

Starters

Please select two starters for your guests to choose from, one must be suitable for vegetarian/vegan guests

Smoked Chicken

Cajun coleslaw, onion loaf crisp, honey dressing

Shredded Duck

Plum and red onion salsa, toasted sesame, beansprouts

Mushroom Bruschetta (V) (VE on pre order)

Wild mushrooms, granary bread, spring onion oil

Teriyaki Fish Cake

Watercress purée red chard

Trio of Melon (V) (VE)

Strawberry and mint salsa, lime gel

Soups

Roasted Red Pepper (V) (VE on pre order)

Herb croutons

Country Vegetable (V) (VE on pre order)

Herb crème fraîche

Cream of Leek Soup (V) (VE on pre order)

Garlic potato croutons

Main Courses

Please select two main courses for your guests to choose from, one must be suitable for vegetarian/vegan guests

Basil Crusted Hake

Crushed roasted new potatoes, carrot, broccoli, green beans and lemon butter sauce

Loin of Pork

Buttered mash, apple stuffing, roasted root vegetable and pink peppercorn jus

Shin of Beef

Smoked buttered potatoes, braised beets and a red wine jus

Chicken Milanaise

Crispy chicken breast, glazed mozzarella, roasted Mediterranean vegetables, sauce marinara

Classic Roast Chicken

Duck fat roasted potatoes, steamed vegetables, stuffing, pig in blankets and pan juices

Jack Fruit Pot Pie (V) (VE)

Braised jack fruit, puff pastry, sweet potato mash, cauliflower rarebit

Savoury Vegan Roulade (V) (VE)

Parmentier potato, braised cabbage, roasted carrot and sweet pea sauce

Desserts

Please select two desserts for your guests to choose from, one must be suitable for vegetarian/vegan guests

Key Lime Pie, coconut and chocolate crumb (V) (VE on pre order),

Lemon Tart, sweetened minted cream, raspberry purée (V) (VE on pre order)

Bitter Chocolate Pavlova, lemon gel, seasonal berries (V) (VE on pre order)

Warm Treacle Tart, lemon crush sorbet, stem ginger syrup (V)

Warm Chocolate Fondant, Black cherry cream (V)

Vanilla Cheesecake, Passion fruit, lime and rum mousse (V) (VE on pre order)

Fresh Filter Coffee with Cream or Tea and After Dinner Mints