



KEELE HALL

CHARITY EVENT MENU

Charity Events

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. We can also recommend complementary wines to accompany each course.

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.

Child Meals

Children may have a half portion, at half price, of whatever is chosen for the main adult meal. Half portions normally apply to children under the age of 12, but this will depend on each individual child's eating habits. For Children under 12 please speak to your Event Organiser who can discuss a child's menu for your event.

As a rule, we do not normally cater for babies although, staff will be happy to heat up bottles etc, if required.

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

Door supervisor presence may be recommended in line with health and safety and licensing laws; this will incur an additional charge. Your requirements can be discussed with your event organiser.

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. For Extension requests past 12 midnight please discuss with your event manager.

*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.

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 is not permitted.

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

Charity Packages

At Keele we are proud to assist charities and organisations in raising funds for their charitable causes. We have created a bespoke package suitable for events of all sizes.

Keele Hall is the largest banqueting venue in Staffordshire, catering for up to 400 banqueting guests, making it an ideal location for events such as dinner dances, black tie events and gala presentations.

With exclusive use of the ballroom and bar area, guests can feel truly at ease in the historic surroundings, whilst enjoying the views across the beautiful lawns and landscaped gardens. The Italian Gardens are ideal for outdoor drinks receptions during the summer months giving guests the opportunity to enjoy the grounds.

When you book your event with us, we provide you with an event organiser to help you with every step of the planning process. We will work closely with you to ensure that each element is perfectly planned, and every detail is considered, allowing you to relax, enjoy your occasion and for the charity to take centre stage at the event.

Charity Package 1

£30.00 per person

- Room Hire
- 3 course menu with coffee
- Licensed bar until midnight
- Complimentary parking for all guests

Charity Package 2

£35.00 per person

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

- Room Hire
- An arrival drink; a choice of Bucks Fizz or Lemon, Orange or Berry Spritz (please select one spritz to be available to guests)
- 3 course dinner menu with coffee
- Black chair covers
- Table decorations – please select one from:
A vase with seasonal flowers or a candle hurricane vase
- Disco
- Licensed bar until midnight
- Complimentary parking for all guests

Additional package options:

- Upgrade arrival drinks to sparkling wine £3.00 per person
- Speak to your event manager for a bar extension past midnight

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 (V) (VE on pre order)

Coconut and chocolate crumb

Lemon Tart (V) (VE on pre order)

Sweetened minted cream, raspberry purée

Bitter Chocolate Pavlova (V) (VE on pre order)

Lemon gel, seasonal berries

Warm Treacle Tart (V)

Lemon crush sorbet, stem ginger syrup

Warm Chocolate Fondant (V)

Black cherry cream

Vanilla Cheesecake (V) (VE on pre order)

Passion fruit, lime and rum mousse

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

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.

