



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.

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.

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.

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.

Proms and Student Society Package

Prom/Society Package 1*

Room Hire of £350 in addition to your chosen package

£26.50 per person

- Non-alcoholic drinks reception, please choose from a Lemon, Orange or Berry Spritz (1 glass per person)
- 3 course buffet
- Licensed Bar until midnight

*£2.00 supplement per person for the served meal

Prom/Society Package 2*

Room Hire of £350 in addition to your chosen package

£33.00 per person

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

- Non-alcoholic drinks reception, please choose from a Lemon, Orange or Berry Spritz
- 3 course buffet
- Congratulations backdrop
- Black chair covers
- Table decorations – please select one from:
Vase with seasonal flowers or a candle hurricane vase
- Disco
- Licensed Bar until midnight

*£2.00 supplement per person for the served meal

Menu Selector

Buffet

Our buffet station offer a great alternative to a served meal, where guests are invited table by table

Starters

Please select one option for all guests, we will adapt to suit special diets and allergens

Nachos (build your own)

Beef and three bean chilli, salsa, cheese sauce, sour cream, guacamole and jalapenos

Wings and things

Korean bbq chicken wings, wedges, onion rings and dips

Main Courses

Please select one menu option for all guests, we will adapt to suit special diets and allergens. We do request with either menu that you confirm the split between the 3 options.

Choice of Gourmet Burgers

Beef, Buttermilk Chicken, Southern Fried Quorn (V) (VE)
Cheese, chunky chips, and a selection of sauces

Smokehouse Menu

Smoked Beef Brisket, BBQ Shredded chicken, Plant Based Sharma (V) (VE)
Shredded iceberg, coleslaw, seasoned wedges and a selection of sauces

Interactive Dessert

Please select one option for all guests, we will adapt to suit special diets and allergens

Vanilla Cheesecake (V) (VE on pre order)

Popcorn, oreo crumb, flaked chocolate, marshmallows, chocolate, toffee, and strawberry sauce

Warm Waffle (V)

Popcorn, Oreo crumb, flaked chocolate, marshmallows, chocolate, toffee, and strawberry sauce

Doughnut Wall (V) (VE on pre order)

Selection of mixed doughnuts for you to choose from

Served Menu

Starters

Please choose one starter for all your guests. We will adapt or provide a suitable alternative to suit special diets and allergens

Chargrilled Lemon and Herb Chicken

Rocket and parmesan, balsamic and lemon dressing

Glazed Melon (V) (VE)

Orange and mango salsa, seasonal berries

Tandoori Chicken Skewer

Mango and chilli slaw, tzatziki dip

Tandoori roasted vegetables (V) (VE)

Mango and chilli slaw, tzatziki dip

Garlic Mushrooms (V) (VE on pre order)

Crisp leaf, onion bread croute

Leek and Potato Soup (V) (VE on pre order)

Chopped chives

Mushroom Soup (V) (VE on pre order)

Herbed cream

Vegetable Soup (V) (VE on pre order)

Parsley croutons

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

Basil crème fraîche

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

Braised rice, stir-fry vegetables and katsu curry sauce

Hunters Chicken

Chargrilled chicken, bacon, cheese, bbq glaze, wedged potatoes

Butchers Choice Sausage

Creamed mash potatoes, braised cabbage and peas, crispy onions and a rich gravy

Steak and Mushroom Pie

Parmentier potato, roasted carrots and parsnips

Traditional Roast Dinner

Please select one roast:

Beef, Turkey, Chicken, or Pork

Served with traditional accompaniments, rich gravy, seasonal vegetables and potatoes

Quorn Sausage (V) (VE)

Creamed mash potatoes, braised cabbage and peas, crispy onion and a rich gravy

Katsu Quorn fillet (V) (VE)

Braised rice, stir-fry vegetables and katsu curry sauce

Gnocchi (V) (VE)

Sundried tomatoes and spiced paprika quorn pieces, rocket and vegan parmesan

Chickpea and Roasted Vegetable Tikka (V) (VE)

Cardamon basmati rice and poppadum

Dessert

Please choose one dessert for all your guests. We will adapt or provide a suitable alternative to suit special diets and allergens

Cream Filled Profiterole (V)

Toffee and chocolate sauce

Warm Chocolate Brownie (V) (VE on pre order)

Chocolate sauce and vanilla ice cream

Sticky Toffee Pudding (V) (VE on pre order)

Vanilla ice cream and toffee sauce

Keele Mess (V) (VE on pre order)

Mini meringue, mixed seasonal berries, sweetened whipped cream and mango coulis

