

Hospitality Brochure

Pentlands Science Park

WELCOME

Our hospitality portfolio has been designed to assist you with your hospitality needs. We are committed to providing quality produce, combined with excellent service.

SERVICE HOURS

Monday to Friday 08:00 to 17:00 for food service & delivery.

All bookings require at least 7 days' notice. Bookings can be made by contacting us by e-mail or telephone per below:-

Conferencing@pentlands.co.uk
0131 445 5111

If you have any bespoke catering requirements, or you are looking for an evening or weekend event please contact us direct.

LATE ORDERS

Orders received less than 48 working hours prior to the function cannot be guaranteed although every effort will be made to fulfil your request. There may, however, be substitutions to menu items due to stock availability and procurement outside of our normal suppliers. This will be communicated and agreed.

CANCELLATIONS

Any cancellations of hospitality requests within 24 hours of service shall incur full cost of food already prepared.

ALLERGEN AWARE AND SPECIFIC DIETARY REQUIREMENTS

Allergen information is available on request for all hospitality products; menu and allergen information will be made available in the function room. Please ask the catering team on site. We recommend all food items are consumed within 3 hours of the specified delivery time. We are able to cater for specific dietary requirements with sufficient notice. Minimum of 5 working days' notice is preferred.

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HOT & COLD BEVERAGES

Prices Per Person

HOT DRINKS

A Selection of Herbal / Fruit Teas and Freshly
Brewed Filter Coffee
Tea & Coffee (per person) plus 2 biscuit
Tea, Coffee & Scottish Shortbread
Tea, Coffee & Mini Danish Pastries
Tea, Coffee & Cake

£2.00

£2.50

£2.65

£3.80

£3.80

COLD DRINKS

Still or Sparkling Mineral Water 75cl Bottle or
Still or Sparkling Mineral Water 330ml Bottle
Chilled Fruit Juice - Orange, Apple
1 litre jug (6 glasses per jug)
Carbonated Drink 330 ml can

£3.50

£1.50

£3.50

£1.50

BREAKFAST

COLD SELECTION

Price Per Person

A HEALTHY START

Fresh Fruit Platter *(per person)*

£2.50

PASTRIES

Mini Mixed Danish Selection *(2 per person)*

£1.85

Pain Au Chocolate *(1 per person)*

£1.50

Blueberry Croissant (Vegan) *(1 per person)*

£1.50

HOT SELECTION

BREAKFAST ROLL (1 PER PERSON) Tea & Coffee also comes with this offer

Choose from the following:

Grilled Back Bacon

£4.20

Red Tractor British Pork Sausage

£4.20

Fried Egg & Tomato

£3.80

Other options are available on request

DAY DELEGATE CATERING

These are all day inclusive packages designed to provide your days' meeting requirements

ALL DAY ESSENTIAL: £26.00 per person

BREAKFAST

Tea\Coffee With a Selection of Danish Pastries

MID-MORNING

Tea\Coffee with a Selection of Biscuits

LUNCH

Soup of the day and a selection of Artisan Deli Style Rolls,
Sausage Rolls & Fresh Fruit Platter

AFTERNOON BREAK

Tea\Coffee served with Mini Cakes

WORKING LUNCH: OPTION 1

Each sandwich platter includes one round of sandwiches per person. All sandwiches will contain a selection of seasonal salad items and will be made with a mix of traditional white and wholemeal bread.

Gluten free bread and a wider selection of vegan food items are available on request and require 48 hours' notice.

£10 per person

A Selection of Sandwiches from below will be provided:

Peppered Chicken Salad
Egg and Cress (V)
Coronation Chicken
Cheddar Ploughman's (V)
Tuna and Cucumber
Ham and Cheese

Also included:

Sausage Rolls
Fresh Fruit Platter
Selection of Crisps
Tea/Coffee

WORKING LUNCH: OPTION 2

Each roll platter includes a selection of artisan deli rolls. All rolls will be made with a mix of traditional white, caramelised onion, olive and wholegrain.

Gluten free rolls and a wider selection of vegan food items are available on request and require 48 hours' notice.

£13 per person

Selection of Artisan Deli Rolls from below will be provided:

Peppered Chicken Salad
Egg and Cress (V)
Coronation Chicken
Cheddar Ploughman's (V)
Tuna and Cucumber
Ham and Cheese
Cheese Savoury (V)

Also included:

Soup of the Day
Sausage Rolls
Mini Quiches
Fresh Fruit Platter
Selection of Crisps
Mini Danish Pastries & Muffins
Tea/Coffee

BBQ MENU

BBQ 1: £12

A selection of:

Pork Sausage
Quorn Sausage
Classic ¼ Beefburger
BBQ Jerk Chicken Breast

Sides (choose 3):

Smoked Chilli Slaw
Potato Salad
Roast Veg Penne Salad
Corn on the Cob
Classic Coleslaw
Crushed New potato

Cold drink per person

BBQ 2: £16

A selection of:

Pork Sausage
Pork and Apple Burger
Quorn sausage
Classic ¼ Beefburger
Veg and Haloumi Skewers
Chicken Shawarma Kebab
Grilled Flat Mushrooms

Sides (choose 4):

Smoked Chilli Slaw
Potato Salad
Roast Veg Penne Salad
Corn on the Cob
Classic Coleslaw
Crushed New potato

Cold drink per person



EVENING EVENTS

THREE COURSE EXAMPLE: £35

Sea Salt Baked Beetroot

Sea Salt Baked Heritage Beetroot, Whipped Goats Cheese & Basil Foam (V)

Lamb Rump

Potato & Parmesan Terrine, Wild Garlic, Parsnip Puree

Raspberry Soufflé

Yoghurt Parfait, Strawberries, Marigold Jam

Prices for Evening events are by request and subject to hire costs and Labour required

