



Prepared and served by AMADEUS™



HOSPITALITY PACK

| ENTER



## HELLO

Welcome to Served to You, the stand catering hospitality service operated by Amadeus here at The NEC. We can help to make the most out of your stand by offering daily hospitality, on stand drinks receptions or even on stand coffee machines to keep you going throughout the day. We also offer specialised catering services for on stand events such as;

- Networking reception
- Product launch
- Press briefing

In order to ensure that I can offer the most efficient planning service possible, please note the following;

- Prices include glassware, crockery, disposables, a dressed buffet/ service point and any other items such as napkins and condiments are supplied within the menu item price.  
Prices are exclusive of VAT
- Menu prices include service staff for a maximum 2 hour period. Any service required in addition to this time is chargeable
- All menus are based on a minimum order of 20 covers
- Final minimum numbers for catering orders are required 10 working days in advance
- All drinks from this package are charged on consumption
- 28 days' notice is required for bespoke requests, for which there may be a surcharge



## DIETARY INFORMATION

**One of our objectives is to ensure the highest standards of food safety are achieved. That's why we have our own in-house food safety team, who are always available to help and offer support.**

Where possible, we aim to avoid products containing genetically modified soya, maize, flavourings and additives. However, some food may still contain such ingredients. Please inform us if you have any particular requirements. Some of the menu items may contain nuts, seeds, gluten and other allergens. There may be a risk that traces of these could be in any other dish or food served within the venue.

The English cheeses and mozzarella featured in our menu pack are suitable for vegetarian guests but not vegans. Please contact us if you have a requirement for vegan cheese.

We understand the dangers to those with severe allergies, please contact your Catering Account Manager if you have any special dietary requests such as allergies, gluten free meals or halal requirements within 5 working days of your event.

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SAVOURY BITES ▶



## SAVOURY BITES

### SAVOURY BITES – £3.75 PER PERSON

Honey and grain mustard chipolatas  
Gouda cheese ovals  
Vegetable bites with spicy tomato hummus  
All butter cheese straws  
Salted mini pretzels  
Satay spiced broad beans  
Mango, coriander and mint yoghurt

### PREMIUM SAVOURY BITES – £4.75 PER PERSON

Thai chicken satay skewers  
Tempura seaweed  
Risotto chilli crackers  
Focaccia and Parmesan crostini  
Antipasti of olives, bocconcini  
and marinated tomatoes  
Wasabi peanuts, cashews  
and smoked almonds  
Salsa mini baguettes  
Sweet chilli dipping sauce

Please note:

- A minimum of 20 covers, and subject to seasonal variations
- All menus include waiting staff for a maximum 2 hour period
- Any service required in addition to this time is chargeable @ £15 per hour
- Possible surcharge for bespoke requests

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CANAPÉS ▶



## CANAPÉS

Ideal as an accompaniment to drinks receptions, networking sessions and product launches

### BREAKFAST / BRUNCH CANAPÉS –

**£8.95 per person**

Smoked salmon, cream cheese on toasted bagel

Cherry tomato and smoked bacon tartlet

Mini ham and Gruyère cheese croissants

Skewered fruits with honey, mint and sesame dressing

Mini blueberry and chocolate muffins

### STANDARD CANAPÉS –

**£10.55 per person**

Pancetta leek and chive tartlet

Panko salmon with watercress mayonnaise dip

Wild mushrooms with cream and tarragon on brioche (v)

Mini lamb kofta, coriander and mint yoghurt

Skewered chicken, smoked paprika and honey

Crab and cod potato cakes

Chilli and herb marinated bocconcini sun blush tomatoes (v)

### PREMIUM CANAPÉS –

**£13.95 per person**

Parma ham with apricot and ginger chutney on wafer biscuit

Skewered tiger prawns with garlic, lime and coriander

Quail egg with asparagus mayonnaise and cress (v)

Beef bresola with mustard mayonnaise and watercress

Szechuan pepper roasted duck with sweet chilli

Deep fried risotto cakes, rocket and parsley (v)

Tandoori marinated chicken with cucumber and mint sauce

Smoked trout and asparagus tartlet with dill mayonnaise

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FINGER BUFFET ▶



## FINGER BUFFET

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### **STANDARD – £15.75 PER PERSON**

Platter of premium mixed sandwiches

Spiced lamb kofta with mint tzatziki

Baby mozzarella, cherry tomato and pepper skewer with fresh basil (v)

Smoked salmon and crab parcel with lemon and dill mayonnaise

Pork, apple and leek chipolatas, red onion marmalade

Asparagus, wild mushroom and tarragon tartlet (v)

Panko and sesame salmon fingers with roasted peppers and wasabi mayonnaise

### **PREMIUM – £18.75 PER PERSON**

Platter of premium mixed sandwiches

Filo prawns with sweet chilli dipping sauce

Shropshire blue cheese savoury scones with onion chutney (v)

Marinated jalapeno peppers filled with cream cheese and rocket

Black sesame panko crumb chicken with rocket mayonnaise

Teriyaki salmon kebabs with green peppers

Halloumi and vegetable skewers with thyme (v)

Prawn cocktail on gem leaf with brandy and tomato sauce

Smoked ham and Taleggio cheese tartlets

### **FANCY A DESSERT?**

You can substitute any item (except sandwich platters) for one of the following mini dessert options at no additional cost, or add a dessert item for £1.95 per person:

Baked cheesecake with orange syrup

Tiramisu choux buns with white chocolate

Strawberry and Charentais melon skewers balsamic and basil syrup

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FORK BUFFET ▶



## FORK BUFFET

Ideal as more substantial lunchtime, hospitality solution in between conference sessions

### **STANDARD – £17.95 PER PERSON**

Chicken strips with roast tomato and tarragon sauce

Stir fried beef and vegetables in plum and ginger sauce

Paneer cheese and sweet potato curry with coriander and coconut shaving (v)

#### **~ ACCOMPANIMENTS**

Buttered carrots, leeks, snow peas, parsley

Braised long grain rice with olive oil and mixed herbs

Roasted baby new potatoes, rosemary, olive oil, Halen Môn salt

#### **~ DESSERTS**

Individual chocolate and raspberry tart with vanilla cream

Fresh fruit salad with elderflower syrup and thick cream

### **PREMIUM – £19.95 PER PERSON**

Strips of lamb with smoked paprika sauce and roast peppers with gnocchi

Braised pork in Somerset cider, roasted apples, chestnut mushroom

Pumpkin sage and pasta bake spinach and Dolcelatte cheese (v)

#### **~ ACCOMPANIMENTS**

Pasta shells with olive oil, roasted fennel and sweet potato (v)

Steamed new potatoes with tarragon and lemon oil

Courgettes and peppers with steamed green beans

#### **~ DESSERTS**

Coffee tiramisu with biscotti

Orange bread and butter pudding with sauce Anglaise

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BOWL DELICACIES ▶



## BOWL DELICACIES

Ideal for impressing your guests across a range of tastes; delicately presented and a great talking point

**£19.50 PER PERSON – PLEASE CHOOSE  
2 MAIN COURSES AND 1 DESSERT**

### Cold main courses

Lemon and thyme chicken with Caesar salad

Bocconcini with marinated tomato,  
rocket and basil salad

Prawn cocktail on gem lettuce with  
whiskey and tabasco mayonnaise

Orzo pasta salad with baby spinach, topped with  
flaked almonds and spring onion (v)

### Hot main courses

Lamb in a smoked paprika sauce with  
gnocchi and roasted peppers

Lemon and garlic marinated chicken tikka masala  
with rice and poppadums

Pork apple and leek chipolatas with champ po-  
tato and onion marmalade

Risotto of pea and mint, thyme roasted butternut  
squash, rocket and basil pesto (v)

Onion bhaji, vegetable samosa,  
onion pakora with masala raita (v)

### Cold desserts

Eton mess with strawberries, raspberries  
meringue and strawberry coulis

Tiramisu choux buns with white chocolate

Fresh fruit salad with elderflower syrup  
and vanilla cream

Chocolate mousse with pistachio crunch  
and chocolate sauce

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ADDITIONAL SELECTIONS ▶





## ADDITIONAL SELECTIONS

### BEVERAGE

Freshly brewed tea and coffee (cup)	£2.00
Freshly brewed tea and coffee (flask)	£12.00
A selection of fruit and herbal infusions and decaffeinated coffee	£2.00
Still and sparkling water (750ml)	£3.75
Still and sparkling water (500ml)	£1.65
Assorted fruit juices (1litre)	£4.70
Innocent fruit smoothies	£2.50
Bottled beers (330ml)	£3.54
Bottles House Wine	£14.58

**A full wine list is available on request.**

### BISCUITS, PASTRIES, BREAKFAST ROLLS AND SUNDRIES

Traditional assorted biscuits	£0.80
American style baked cookies	£2.05
Assorted large Danish pastries	£2.05
Large blueberry or chocolate muffins	£2.05
Cocktail Danish pastries and mini muffins	£2.50
Grilled bacon or sausage muffin	£2.95
Egg muffin	£2.95
Grilled Bacon and tomato ciabatta	£3.65
Gloucester sausage with apple chutney ciabatta	£3.65
Chestnut mushroom and brie ciabatta	£3.65

### FRUIT SELECTION

Seasonal fresh fruit bowl (10 pieces of fruit)	£6.70
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### AFTERNOON SELECTION

Homemade fruit scones with jam and clotted cream	£3.29 each
Selection of wrapped cakes	£1.90 each
Selection of afternoon cakes	£2.10 per person

(Served as a platter of mini afternoon treats)

### Hospitality staff £15 per hour

Please note there is a minimum labour charge of £60 (4 hours) and £15 per hour thereafter for any additional waiting staff requirements.

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MADE *the difference*

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