pavilioncafé

Hospitality Menu

Nottingham Lakeside Arts is the University of Nottingham's public arts centre, hosting a year round programme of exhibitions, music, drama and dance, special collections and archaeology, participatory and family events. The Pavilion Café at Lakeside is a place to meet, relax and take time to unwind. Offering a delicious selection of cakes, pastries and speciality teas and coffees, the Pavilion Café also offer a variety of catering options for meetings, events and private hires.

Making your day...



If your group or company are visiting us for the day we offer a variety of tailored packages to suit your needs

SIMPLY DRINKS £1.50 pp

Fresh tea and coffee pots

MORNING TEA £2.25 pp

Fresh tea and coffee pots with a home bake;

Choose from:

- Homemade biscuits
- Mini bite selection

BRUNCH £4.50 pp

Fresh tea and coffee pots.

Choose from:

- Mini bacon rolls with ketchup
- · Cheddar cheese stuffed croissants

HIGH TEA £6.50 pp

Fresh tea and coffee pots

A selection from:

- Artisan sandwiches
- · Savoury topped cheese scones
- · Freshly baked scones with tiptree jam and clotted cream

Simple Working Lunch



If your group or company are using one of our meeting rooms we can offer a simple lunch to keep you going

· Selection of freshly prepared sandwiches

£6.25 pp

- · Mixed bowl of crisps
- · Fresh bowl of fruit
- · Tea and Coffee
- Fruit Juice and Water

FULL DAY PACKAGE

This includes morning tea and coffee with a home bake, our Simple £15.95 pp
Working Lunch and Afternoon Tea

AFTERNOON TEAS AS THEY USED TO BE

£8.25 pp

Delicate finger sandwiches, a selection of handmade Petit Fours and freshly-baked scones, clotted cream and jam!

Canapés



Attractive platters of hot or cold canapés. Please choose from the following (you can mix and match):

- Stilton cheese straws & autumn fruit chutney
- · Cheese biscuits topped with plum chutney
- · Milano salami and olive tapenade crostini
- · Goats cheese & caramelised red onion tartlets
- · Cocktail sausages with honey mustard glaze
- · Artichoke & smoked bacon crostini
- Leek, stilton & bacon tartlets
- · Bruschetta topped with chorizo & sun-blushed tomatoes
- · Blinis with brie & red grape
- · Brussels pate on toasted ciabatta
- · Mini kaiser roll with pancetta & horseradish cream
- · Filo baskets with cream cheese & smoked salmon
- Mini oatcakes with pastrami, olive & feta
- Gado Gado chicken skewers
- · Halloumi & sweet piquante pepper bruschette
- Mini pesto & mozarella focaccia

All £1.25 pp

All £1.50 pp

All £1.75 pp

Finger Buffet



Easy-to-eat finger foods - suitable for an informal atmosphere where people can network.

- · Selection of fresh artisan sandwiches
- · Mini toasted kaiser roll with pancetta & horseradish cream
- · Homemade tomato & rocket mini pizza
- · Savoury scones topped with feta & caramelised onion
- · Brie & autumn fruit chutney bruschetta
- Smoked salmon & dill blinis
- · Homemade sausage rolls in mustard pastry
- · Baby baked potatoes stuffed with bacon & spring onion
- · Vanilla scones with chantilly cream & strawberries

£2.50 per selection

Fork buffet



Your guests will be able to eat standing up but will need a plate and a fork.

Choose 3 from the selection below

TURKISH CHILLI SPOON SALAD

£10.95 pp

 Cucumbers, onion, vine-ripened tomatoes, red peppers, chilli, fresh herbs & Turkish condiments

MOROCCAN LAMB OR VEGETARIAN TAGINE

Traditional Moroccan lam tagine slow braised in aromatic spices

CHICKEN BALLANTINE WITH ROSEMARY & GARLIC ROASTED POTATOES

· Chicken breast with a pesto stuffing wrapped in Parma ham

HUNGARIAN BEEF GOULASH

· Beef stew with noodles & vegetables seasoned with smoked paprika

ARTICHOKE & OLIVE PIE

ROASTED MEDITERRANEAN VEGETABLE LASAGNE

YOUR CHOICE OF TARTLETS

- · Goats cheese & onion
- · Salmon & asparagus

Sharing platters



Platters of delicious treats to share with a friend or three! Prices are based on four people sharing

DELI PLATTER Selection of meats, cheeses, antipasti, dips, pastries and bread from the deli	£19.95
CHEESE PLATTER A selection of traditional and local cheeses, fresh breads and butter pickles and chutneys	£18.00
MEZZE PLATTER Homemade hummus, Olives, tapenade and a goats cheese salad with a selection of warm breads	£17.50
HIGH-TEA PLATTER Selection of Artisan sandwiches and home baked scones with jam and cream, slices of cake and a pot of tea	£19.95

Selection of desserts



At the Pavilion Cafe we pride ourselves on our fresh baking so flavours change by the day! We love...

Lemon drizzle cake £2.50 pp

Chocolate brownies and hot chocolate sauce

Carrot and walnut cake

Cherry tiffin and cream

Vanilla scones with chantilly cream and fresh strawberries

Lakeside cheese board

Refreshments



Available to add to your hospitality

Jug of Apple, Orange or Cranberry Juice	£4.00 each
Sparkling or Still Water	£1.00 each
Large Sparkling or Still Water	£2.25 each
Selection of Carbonated Drinks	£1.45 each
Selection of Premium Carbonated Drinks	£2.50 each
Becks	£3.00 each
Corona	£3.50 each
Brakespear Bitter	£4.00 each
Aspalls Cider	£4.00 each
House Red, White or Rose Wine	£2.250 125ml £3.00 175ml £13.95 bottle
Sparkling Wine	£15.95 bottle

HOSPITALITY BOOKING FORM CONFIRMATION OF ORDER

Form completed by
Date
FUNCTION:
Organiser
Date Hospitality Required
TIMES:
Morning
Lunch
Afternoon
<u>Room:</u>
Numbers:
Charge catering to (project code):
We are unable to invoice and can only accept payment by Project Code, Cash, Credit Card or Cheque.
Total Catering Cost
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REFRESHMENTS

	TIMES	COST PP	QUANTITY	TOTAL
Simply drinks				
Morning Tea				
Brunch				
High Tea				
Juice				
Still/sparkling water small				
Still/sparkling water large				
Carbonated drinks				
Premium drinks				
Becks				
Corona				
Brakespear				
Aspalls				
Glass of Wine 125ml				
Glass of Wine 175ml				
Bottle of Wine				
Bottle of Sparkling				

SIMPLE WORKING LUNCH

	TIMES	COST PP	QUANTITY	TOTAL
Gluten Free		£6.25		
Meat		£6.25		
Vegetarian		£6.25		
Vegan		£6.25		

FULL DAY PACKAGE

	TIMES	COST PP	QUANTITY	TOTAL
Morning Drinks				
Simple Working Lunch		£15.95		
Afternoon Tea				

AFTERNOON TEA

	TIMES	COST PP	QUANTITY	TOTAL
Afternoon Tea		£8.25		

CANAPÉS

	TIMES	COST PP	QUANTITY	TOTAL
Stilton Straws		£1.25		
Cheese Biscuits		£1.25		
Salami Tapenade		£1.25		
Goats Tartlets		£1.25		
Cocktail Sausage		£1.25		
Artichoke Crostini		£1.50		
Bacon Tarts		£1.50		
Bruschettes Chorizo		£1.50		
Brie Blini		£1.50		
Pate		£1.50		
Kaiser Roll		£1.75		
Filo Baskets		£1.75		
Oatcakes		£1.75		
Chicken Skewers		£1.75		
Halloumi Bruschette		£1.75		
Mini Focaccia		£1.75		

FINGER BUFFET

	TIMES	COST PP	QUANTITY	TOTAL
French Sandwiches		£2.50		
Mini Kaiser Rolls		£2.50		
Mini Pizza		£2.50		
Savoury Scone		£2.50		
Bruschetta		£2.50		
Smoked Salmon		£2.50		
Homemade Sausage Rolls		£2.50		
Baby Baked Potato		£2.50		
Vanilla Scones		£2.50		

FORK BUFFET Please choose 3 from the list for £10.95pp, additional dishes are £4.50pp

	TIMES	COST PP	QUANTITY	TOTAL
Turkish Chilli				
Lamb Tagine				
Vegetable Tagine				
Chicken Ballantine				
Goulash				
Artichoke Pie				
Lasagne				
Goats Tart				
Salmon Tart				
Chicken Tart				

SHARING PLATTER

	TIMES	COST PP	QUANTITY	TOTAL
Deli		£19.95		
Cheese		£18.00		
Mezze		£17.50		
High Tea		£19.95		

THE UNIVERSITY OF NOTTINGHAM'S PUBLIC ARTS CENTRE

Exhibitions | Heritage | Music | Drama | Workshops & events for children & families

















For more information please contact:

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Follow @andyscrumbs on Twitter for snippets from the Kitchen!



