



Hospitality Portfolio





Welcome

.....to our Hospitality brochure at Croxley Park. We provide a wide range of hospitality services. Whether you are organising a meeting, a training session or a formal event we can help. Our menus can be viewed online and booked by authorised staff.

If you are planning a VIP or specific event and would like advise please contact us on the number below.

We would be happy to customise a special menu for your event based on your budget, tastes and guests' dietary requirements.

How to order

Please allow a minimum of 24 hours notice to book beverage orders and 48 hours for food orders. VIP and Special events Monday to Friday require 1 week notice and weekend events require 2 weeks notice.

"Bookings can be made at the following link : <https://api.getspoonfed.com/1069/Elior-Croxley-Park/> (this can also be found on the Croxley Park Web Page). Please register your details to create an account and then place your order.

If you require a specific requirement please email Croxley.Park@elior.co.uk or phone us on 01923 254576

Hours of service

Prices apply for hospitality booked between 8.00am and 4.00pm Monday to Friday. We are happy to provide catering at other times, however, additional staff charges may apply. Please contact us on the details above for a quote.

Cancellation

To cancel an event, written confirmation must be received, 24 hours prior for beverage orders and 48 hours for food. Failure to provide written notice may result in the full cost of the event be charged.

Allergen aware:

Allergen information is available on request for all hospitality products, please ask the catering team on site.

Specific dietary requirements:

Our menus are compiled as a guide and our most popular dietary requirement alternatives are available. We are however able to cater for specific dietary requirements with sufficient notice. We will be pleased to discuss any specific or individual requirements you may have. A minimum of 5 working days' notice is required. Vegetarian, vegan and gluten free products are available on request.

Deliveries

It is the client's responsibility to arrange admittance at the point of delivery and to ensure that rooms are accessible. If the room is not accessible the order will be left outside the specified room, the Hospitality department are unable to take responsibility for any items that subsequently go missing. Please ensure that you have provided sufficient table space for us to lay out your catering order at your venue. Occasionally at peak times alternative time slots may be offered. Please note: it is not possible to deliver certain hot items to specific areas on site; we will notify you on confirmation if this is the case. We adhere to strict food safety guidelines and therefore all food will be collected two hours after service.

Hospitality service equipment

All hospitality equipment is the property of Elior UK. This equipment is reusable and must not be removed. Any equipment missing after an event will be added to your invoice.

Terms and conditions

Minimum order is £10.00.

Please inform us if any guest has any allergies or dietary requirements.



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Beverages

Hot Drinks

£ / portion

Minimum 4 covers

A selection of herbal and fruit teas and freshly brewed Fairtrade coffee

Tea and coffee (2 cups per person)	£2.60
Tea, coffee and biscuits (2 cups per person) plus 2 biscuits per person	£3.10

Cold Drinks

Still or sparkling mineral water 1 litre bottle (4 x 250 ml glasses per bottle)	£2.65
Chilled fruit juice - orange, apple or cranberry juice 1 litre jug (5 x 200 ml glasses per jug)	£4.00
Carbonated can drink 330 ml can	£1.15





Biscuits, cakes and snacks

Biscuits

Traditional shortbread biscuits (2 biscuits per portion)
 Freshly baked cookies (1 cookie per portion)
 Milk chocolate chip, white chocolate chip, oat and raisin

£ / portion

£0.50
 £1.15

Cakes

Gluten free range (1 slice per person)

Mini brownie

£2.35

Carrot cake

£2.95

Tray bakes selection (1 per person)

£2.35

Lemon drizzle cake, Carrot cake,

Chocolate fudge brownie

Flowerpot muffin

Blueberry, Triple chocolate

£2.95

Assorted Cupcakes (1 per person)

£2.95

Sultana scone, strawberry jam and fresh cream (1 per person)

£2.95

Snacks

Popcorn (assorted flavours)

£1.25

Pretzels

£1.25

Tortilla crisps

£1.00

Tortilla chips and salsa

£1.25

Vegetable crisps

£1.00

Salted peanuts (25g per portion)

£1.00

Sweets

Haribo starmix (160g sharing bag)

£1.70

Glacier mints (100g portion)

£1.20





Breakfast menu

Cold Selection

A Healthy Start (minimum of 4 people)	£ / portion
Fruits of the forest, yoghurt and granola pot	£2.35
Energizing bircher yoghurt shot	£2.35
Granola bar	£2.65
Chopped fresh fruit bowl	£2.50

Breakfast muffins

Spiced apple & muesli (1 per portion)	£1.45
Super seedy cranberry (1 per portion)	£1.45

Pastries

Mini mixed Danish selection (2 per portion)	£1.80
Large Danish pastry (1 per portion)	£2.05

Hot Selection

Breakfast bap (1 per portion)

Choose from the following.

Grilled back bacon	£2.95
Premium pork sausage	£2.95
Vegetarian sausage	£2.95
Grilled tomato, mushrooms and scrambled eggs (V)	£2.95

All breakfast rolls are served with tomato ketchup and brown sauce.



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Working lunch

Each sandwich platter includes one and a half rounds 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, wraps and artisan bread.

£ / portion

Standard Sandwich Lunch – Lunch A

£7.25

Sandwich platter - selection of meat and vegetarian sandwiches
Chopped fresh fruit
Vegetable crisps

Premium Sandwich Lunch – Lunch B

£11.55

Sandwich platter – selection of meat and vegetarian sandwiches
Served with 3 *finger food items
(2 per portion comprising of meat, fish and vegetarian)
You may add additional items from the finger food selection on page 8
Chopped fresh fruit
Vegetable crisps



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Finger buffet items

Hot Buffet items (2 items per portion unless otherwise stated)

Seafood		£ / portion
Thai fish cakes with sweet chilli sauce		£3.15
Mini smoked salmon and cream cheese bagel		£3.55
Panko breaded butterfly prawns		£2.40
Poultry, meat		
Chinese duck crackers with plum sauce		£1.85
Chicken and bacon Caesar baby gems		£2.70
Honey, mustard and sesame glazed cocktail sausages		£2.10
Vegetarian		
Falafel with humus and mint yoghurt dip		£2.65
Vegetable spring rolls with sweet chilli dipping sauce (3 items per portion)		£2.10
Assorted mini vegetable quiches		£1.45





Salads & cheeseboard

Salads – Add a salad to an order (minimum 6 portions)

£5.25

Falafel and red pepper humus salad

Chicken Orzo salad

Feta, quinoa and butternut squash salad

Tuna Nicoise salad

Cheeseboard and nibbles

Cheeseboard and biscuits

£5.25

Salted peanuts

£1.00

Tortilla chips and salsa

£1.25



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