
Conference & Events

Catering Brochure 2025/26



Queen Margaret University
EDINBURGH
CONFERENCE & EVENTS

Fresh, locally sourced, good food

Our vision is to provide fresh, locally sourced, good food made by our talented teams to the highest possible standards.

Food Allergies and Intolerances

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

When selecting your menu, we would always recommend having a good variety of vegan and meat options available.
Please note that all food is cleared within two hours.

Please let us know of any allergens at time of booking / submitting your catering.

Booking Procedure

We ask that you give us your final delegate numbers and any special requirements a minimum of 5 working days prior to your event.

Please note that all prices are applicable to bookings from Monday to Friday 8.30am to 4.00pm. Bookings out with these hours will incur an additional labour cost based on service delivery.

All prices displayed are net of VAT

Events@qmu.ac.uk



Breakfast

Our breakfast options are a great way to start your early morning meetings.

Tea, coffee & a selection of freshly baked mini pastries

£3.80

Vanilla crown, raspberry crown, apple crown & pecan plait

Tea, coffee & a selection of hot filled rolls

£4.00

Select any two from bacon, link, egg, vegan link, haggis, hash brown or tattie scone

Tea, coffee & a selection of cold filled breakfast bagels

£5.00

Select two from peanut butter, banana & toffee sauce, oak smoked salmon & chive cream cheese, tomato, cream cheese & avocado, blueberry, cream cheese & raspberry coulis

Seasonal fruit platter

£3.95

Selection of seasonally cut fruit

Savoury croissant platter (serves 5)

£8.95

Ham, cheese & tomato platter with croissants

Smoothie selection - 1l jugs

£8.50

Super berry, strawberry delight, green goodness, mango & passionfruit



The Perfect Break

Beverages

Fresh Modern Standard coffee, traditional tea and a selection of organic fruit & herbal infusions	£1.60
Served with biscuits	£2.40
Served with shortbread	£2.30
Served with flapjacks	£3.00
Served with home-baked scones	£3.60
Served with tray bake selection - brownie, caramel shortbread, tiffin & honeycomb slice	£4.75

Snacks

Fresh fruit bowl (serves 10)	£13.00
Mixed muffin selection - double chocolate, lemon & poppy seed, blueberry	£2.35
Classic nuts (serves 5)	£6.95
Mixed olives (serves 5)	£5.95
Kettle crisps (serves 5)	£5.25

Sweet Treats

Mini scone with cream and jam	£1.85
Assorted mini traybakes	£1.35
Mini doughnut platter	£1.55
Mini red velvet cakes GF	£2.50

Soft Drinks

Still & sparkling mineral water - 500ml	£1.00
Still & sparkling mineral water - 1l	£2.50
Fruit juice 1l (orange, apple & cranberry)	£3.25
Sparkling elderflower presse	£3.50
Pomegranate & elderflower presse	£3.50
Selection of soft drink cans (330ml cans)	£1.70



Sandwich Lunches

Our chef's own sandwich selection will include a range of meat, fish and plant based fillings served on a selection of thick malted, wholemeal and white bread, wraps and bagels. All of our sandwich lunch options include a fruit platter, iced water & sparkling elderflower presse.

Selection of classic sandwiches

Incl ham & cheddar, roasted free range chicken & sweetcorn, Scottish cheddar cheese ploughman's, egg mayo, mozzarella, pesto & tomato

£8.75

Selection of premium sandwiches & wraps

Incl chicken tikka & minted yoghurt, chicken caesar, BLT, smoked salmon, cream cheese & cucumber, piri piri chicken wraps, pesto, mozzarella & tomato wraps

£10.50

Non gluten containing selection

Free-range egg and cress, sweet potato, peri peri houmous & spinach, cheese ploughman's

£10.50

Vegan Selection

Incl Zero cheese ploughman's, vegan BLT, spicy houmous and spinach

£10.50

Add soup

Made fresh in-house with seasonal ingredients, gluten & dairy free as standard

£1.70

Add salad

Chef's salad of the day with seasonal ingredients

£3.25

Add tea, coffee and mini tray bakes

£2.95



Lunch add-on's

Our buffet bites are the perfect option to add onto our sandwich lunch menus, choose from a selection below.

Vegetarian Bites

Mini grilled vegetable skewers, coriander aioli (gf)
Sweet potato, red onion and thyme sausage roll
Sun blushed tomato, mozzarella & basil arancini
Macsween vegetarian haggis bon bons
Bruschetta with tomato, basil & onion

£2.00

Vegan Bites

Chickpea falafels, red pepper houmous (gf)
Bhaji bites, lemon & coriander aioli (gf)
Vegetable spring rolls, sweet chilli dip
Bruschetta with tomato, basil & onion

Meaty Bites

Handmade pork & wholegrain mustard sausage roll
Moroccan spiced chicken skewers (gf)
Macsween haggis & leek croquette
IPA braised beef shin & cheek arancini

£2.50

Sweet Treats

Mini scone with cream and jam
Assorted mini traybakes
Mini doughnut platter
Mini red velvet cakes (gf)

£1.85

£1.35

£1.55

£2.50



Hot Fork Lunch

Our chef's menu of the day includes two hot dishes and two sides as well as an option for dessert. A fresh fruit platter, ice water and sparkling elderflower presse are included as standard. Minimum number of 15 people apply.

Sample Mains

Red Thai chicken curry, Asian flavoured rice, oriental crackers

Scottish lamb, red pepper & green lentil lasagne, rosemary focaccia

Chicken, chestnut mushroom and leek, herby baby potato, roast broccoli

Slow roasted pulled Cajun brisket, spiced cous cous, spinach wraps, cumin roasted potatoes

£14.00

Saffron roasted cauliflower & spinach, warm chimichurri dressing, steamed basmati rice, flat breads

Teriyaki Asian vegetables, bok choy, udon noodles with ginger and soy, oriental crackers

Sample Mini Desserts

Seasonal berry tart

Lemon meringue pie

£2.75

Mini chocolate pots, toasted pistachio, raspberries

Add tea and coffee

£1.60



Pizza Package

Our pizza package is a great grab and go menu. Select three pizzas from the below options (1/2 10inch pizza per person) and pair with some delicious salad from our Waste Knot Salad Bar (2 salads of the day). Also includes iced water & sparkling elderflower presse. Minimum number of 20 people apply.

Pizza Menu

Margherita

Pepperoni, jalapeno & sour cream drizzle

Ham & mushroom

Smoky BBQ chicken, red onion & roast peppers

Chicken pakora & mango chutney

Goats cheese, onion jam & rocket

Mushroom & caramelised red onion

Feta, olive & roast peppers

Roast lemon, garlic artichoke & rocket

£10.75

Add chips / waffle fries

£3.00



Sharing Boards

Designed for sharing, our boards are served with freshly baked artisan bread and contain the very best seasonal and local produce.

From the field - meat board (serves 5)

Chorizo, salami, prosciutto crudo, marinated olives, tomato chutney, cold pressed rapeseed oil, balsamic vinegar, pickles and freshly baked artisan bread

£29.85

From the dairy - cheese board (serves 5)

Selection of British cheese, grapes, celery, chutney, crackers and freshly baked artisan bread

£32.75

From the garden - plant board (serves 5)

Chargrilled and raw vegetables, marinated olives, stuffed vine leaves, falafel, houmous, baba ghanoush and freshly baked wholegrain artisan bread

£23.15

Crudit  selection (serves 6)

Carrots, cucumber, celery, bell peppers & cherry tomatoes served with houmous dip

£17.75



Canapés

Please choose 5 canapés from the options below. Minimum number of 10 people apply.

Savoury warm selection

- Haggis bon-bon with mustard mayo dip
- Thai spiced sea trout & spring onion bon bons
- Ham hough, garden pea & mint arancini
- Mini Cajun chicken skewers (g/f)
- Aubergine satay skewers, baba ghanoush (vg)
- Honey and sesame glazed mini vegan sausages (vg)
- Wild mushroom, mozzarella & tarragon arancini (vg)

£11.25

Savoury cold selection

- Smoked salmon & whipped feta roulade (gf)
- Prosciutto wrapped figs with dolcelatte (gf)
- Whipped goats cheese & honey pickled beetroot (gf)
- Cherry tomato & basil crostini (vg)
- Gochujang black bean & walnut bon bon with Korean spiced glaze (gf/vg)
- Baby asparagus, basil pesto, tomato chutney, toasted sourdough (vg)

£11.25

Sweet selection

- Mini raspberry and Chantilly tartlets (gf)
- Selection of mini eclairs
- Dark chocolate ganache and cherry tartlets (vg)
- Berry crumble mini tarts (vg)

£11.25



Sample Conference Dinner Menu

Please select 1 starter, 1 main and 1 dessert, along with a dietary option. For more formal occasions we are happy to work with you to design a bespoke menu in keeping with your event.

Starters

Ham hough, confit duck & tarragon terrine, watercress, thyme vinaigrette

Braised beef shin, cheek & parsley roulade, baby leaf salad, balsamic reduction

Cucumber, heritage beetroot, gazpacho, snow peas, black olive salt, shaved vegan feta (vg)

Pear carpaccio with Gorgonzola, baby spinach & walnut (vg)

Mains

Pan seared hake fillet, chorizo, baby leek mash, grilled asparagus

Best end lamb cutlets, fennel crumb, crushed herb potato, baby swede

Chicken supreme, stuffed with chicken mousse wrapped in serrano ham, wholegrain mustard and Madeira cream sauce, steamed new potatoes & seasonal vegetables

Roasted vegetable pithivier, vegetable medley, parmesan, sherry vinaigrette (vg)

Charred celeriac steak, toasted farrow grain, braised carrot puree, roasted corn and girolle mushroom (vg)

Desserts

Honey & vanilla panna cotta, poached peach, sable biscuit (gf)

Honey Cremieux, lemon curd, bergamot gel and honeycomb

Cheese & biscuits with quince and seasonal chutney

Trio of chocolate mousse, vanilla marinated orange, pistachio brittle (gf/vg)

Charred pineapple tarte tatin, coconut sorbet, toasted coconut, confit Lime (vg)



Wine and Drinks

A member of the catering team will be required to serve any alcoholic beverages. Please advise us in advance if there are any under 18's attending your event.

Champagne & sparkling wines

Moet Chandon Brut Imperial	£87.50
Veuve Clicquot Yellow Label	£84.00
Da Luca Prosecco	£18.50
Balfour Nannette's Rosé	£22.50

White wine

Jack Rabbit Pinot Grigio	£15.00
Errazuriz Sauvignon Blanc Casablanca Valley	£16.00
Salentein Barrel Selection Chardonnay Mendoza	£16.75

Red Wine

Jack Rabbit Merlot	£15.00
Eleve Pinot Noir	£16.00
Red Knot Shiraz	£16.75

Rosé Wine

Jack Rabbit Rosé	£15.00
Portillo Malbec Rosé	£16.25

Cocktails & Mocktails

Strawberry daquiri - strawberry, lime & rum	£7.00
Elderflower spritz - gin, elderflower & lemonade	£7.00
Pineapple crush - Malibu, Peach Schnapps & pineapple	£7.00
Raspberry crush	£5.15
Elderflower spritzer	£5.15
Sunset cooler	£5.15

Beer & Cider

Selection of Peroni, Corona & Kopparberg, from	£3.75
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