
Conference & Events

Catering Brochure 2026/27



Queen Margaret University
EDINBURGH
CONFERENCE & EVENTS

Fresh, locally sourced, good food

Our Vision

Our vision is to provide fresh, locally sourced, high-quality food, prepared by our talented catering teams to the highest possible standards. We believe that great food has the power to bring people together, create memorable experiences and make every occasion special.

From carefully selected ingredients to beautifully presented dishes, we take pride in every detail of our catering. Our menus are thoughtfully designed to offer a wide variety of flavours and choices, with options to suit different tastes, dietary requirements and occasions.

We are committed to using quality ingredients wherever possible, supporting local suppliers and preparing food with care, creativity and passion. Whether we are catering for an intimate gathering, a corporate event, a celebration or a large-scale occasion, our aim is always the same: to deliver exceptional food, outstanding service and a catering experience that our customers can enjoy with complete confidence.





Breakfast

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

Tea, coffee & a selection of freshly baked mini pastries

£2.85

Vanilla crown, raspberry crown, apple crown & pecan plait

Tea, coffee & a selection of hot filled rolls

£4.35

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

Tea, coffee & a selection of cold filled breakfast bagels

£5.20

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

£4.15

Selection of seasonally cut fruit

Overnight oats breakfast pots

£3.65

Select one from berry compote, apple, cinnamon & raisin, mango & coconut, banana, peanut butter & chia seeds, pear & ginger

Yoghurt & granola pots

£4.35

Select one from Greek yoghurt, berry compote & granola, vanilla yoghurt, apple compote & cinnamon granola, coconut yoghurt, mango & seed granola, natural yoghurt, honey, pear & oat crunch

Savoury croissant platter (serves 5)

£9.15

Ham, cheese & tomato platter with croissants



The Perfect Break

Beverages

Fresh Modern Standard coffee, traditional tea and a selection of organic fruit & herbal infusions	£1.70
Served with biscuits	£2.50
Served with shortbread	£2.40
Served with home-baked scones	£3.75
Served with tray bake selection - billionaires shortbread, honeycomb rocky road, apple & blackcurrant crumble jack, berry & yoghurt flapjack, chocolate brownie	£4.95

Snacks

Fresh fruit bowl (serves 10)	£13.65
Mixed muffin selection	£2.45
Mixed olives (serves 5)	£6.15
Kettle crisps (serves 5)	£5.35

Sweet Treats

Assorted mini traybakes	£1.40
Mini doughnut platter	£1.60
Mini red velvet cakes GF	£2.60

Soft Drinks

Still & sparkling mineral water - 500ml	£1.10
Still & sparkling mineral water - 1l	£2.75
Fruit juice 1l (orange, apple & cranberry)	£3.50
Sparkling elderflower presse	£3.75
Pomegranate & elderflower presse	£3.75
Selection of soft drink cans (330ml cans)	£1.75



Sandwiches, salads & bites

Selection of sandwiches & wraps

Incl chicken tikka & minted yoghurt, chicken caesar, BLT, smoked salmon, cream cheese & cucumber, piri piri chicken wraps, pesto, mozzarella & tomato wraps. Non gluten containing selection & vegan selection available. **Served with fresh fruit, water & sparkling elderflower presse**

£11.15

Selection of sandwiches, wraps & salads

Sandwich selection from above served along with a green salad & compound salad from our **Waste Knot Salad Bar**, e.g roast carrot, honey mustard seed & parsley, slow roasted beetroot, orange & chia, miso broccoli with lemon & toasted pumpkin seeds, **Served with fresh fruit, water & sparkling elderflower presse.**

£12.25

Chef's sandwich & bites menu of the day

Includes a small selection of sandwiches (2 triangles per person) & 2 savoury bites per person. **Served with fresh fruit, water & sparkling elderflower presse**

£13.25

Add sides (select from below)

Sweet potato wedges
Sun blushed tomato, mozzarella & basil arancini
Macsween vegetarian haggis bon bons
Chickpea falafels, red pepper houmous (gf) (vg)
Bhaji bites, lemon & coriander aioli (gf) (vg)
Vegetable spring rolls, sweet chilli dip (vg)
Pork & wholegrain mustard sausage rolls
Honey & sesame sticky chipolatas
Moroccan spiced chicken skewers
Macaroni cheese bites
Miso roasted broccoli
Halloumi fries

£2.60

Add soup

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

£1.75

Add mini dessert

Seasonal berry tarts, mini lemon meringue pie, mini chocolate pots

£2.85



Nourish Bowls & Salads

Our handcrafted nourish bowls or Waste Knot Salad bar offers the perfect balance of nutrient dense options to fuel your delegates.

Nourish Bowls

£9.95

Select 1 meat & one vegetarian, 1 bowl pp

Korean beef nourish pot

Chicken shawarma super grain bowl

Falafel & tahini super bowl

Halloumi Greek orzo pot

Thai chicken noodle pot

Chipotle chicken rice bowl

Miso greens power bowl

Waste Knot Salad Bar

£12.95

Our Waste Knot Salad Bar will feature a selection of daily changing salads, proteins and dressings. Your menu will included 3 salads, 2 proteins and 2 dressings

Sample Salads

Roast carrot, honey mustard seed & parsley salad

Slow roasted beetroot & orange chia

Miso broccoli with lemon & toasted pumpkin seeds

Turmeric cauliflower with crispy seeds

Shaved courgette, cucumber & mint ribbon salad

Red cabbage & carrot slaw

Roast squash, chilli & pumpkin seed salad

Add Protein (select one meat and one vegetarian)

Chicken, beef, pulled spiced pork, salt & pepper crispy tofu or Quorn

Add dressings (select two)

Lemon & rapeseed vinaigrette

Tahini yoghurt dressing

Harissa dressing

Green herb dressing

Miso sesame dressing

Add mini dessert

Seasonal berry tarts, mini lemon meringue pie, mini chocolate pots

£2.85



Street Food Options

Our street food menu is a popular choice, select one meat and one vegetarian / vegan option.

All served with, iced water & sparkling elderflower presse.

Minimum number of 15 people apply

Meat Options

£12.75

Jerk chicken rice bowl - spiced jerk chicken served with coconut rice, pineapple salsa & lime yoghurt

Pulled beef brisket bao buns - soft steamed bao filled with pulled beef, pickled slaw and smoky mayo

Tandoori chicken naan wrap - charred tandoori chicken with mint yoghurt, shredded salad pickled onions & warm naan

Cajun chicken burrito bowl - Cajun-spiced chicken with tomato rice, black

Trio of meat Tacos - with pulled meats, salsa, guacamole & mozzarella

Trio of mini burgers - served with classic street food toppings

Mac shack - traditional mac & cheese served with pulled pork, chicken or bacon bits

Vegetarian / Vegan Options

Jackfruit burrito bowl - smokey pulled jackfruit with coriander rice, black beans, corn salsa & guacamole

Paneer tikka naan wrap - spiced paneer with mint yoghurt, cucumber salad, pickled onion in warm naan

Crispy cauliflower bao buns - tempura cauliflower with Asian slaw, sesame & sweet chilli sauce in steamed bao

Halloumi shawarma fries - loaded fries topped with shawarma-spiced halloumi, hummus, pickles & garlic sauce

Falafel mezze - mini falafel with herbed couscous, hummus, pickled vegetables & tahini dressing

Trio of vegetarian tacos - with seasonal fillings and toppings

Trio of mini vegetarian burgers - with street food relishes & slaw

Mac shack - traditional mac & cheese with crispy fried onions, sauted mushrooms or toasted broccoli florets



Hot Fork Lunch

Our chef's menu of the day includes two hot dishes and two sides as well as an option for dessert. Fresh fruit, iced water and sparkling elderflower presse are included as standard.

Minimum number of 15 people apply.

Sample Mains

£15.35

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

Pan seared chicken chasseur, buttered mash potato & seasonal vegetables

Chicken, roast pepper and chickpea tagine, cumin spiced riced with preserved lemons, flatbreads

Slow cooked pork, wholegrain mustard & shallot cream sauce, baby roast potato, green beans, baby carrots

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

£2.85

Seasonal berry tart

Lemon meringue pie

Mini chocolate pots, toasted pistachio, raspberries

Add tea and coffee

£1.70



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

£10.95

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

£31.50

From the dairy - cheese board (serves 5)

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

£34.50

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

£24.50

Crudit  selection (serves 6)

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

£18.65



Canapés

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

Savoury warm selection

£11.50

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)

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)

Sweet selection

Mini raspberry and Chantilly tartlets (gf)

Selection of mini eclairs

Dark chocolate ganache and cherry tartlets (vg)

Berry crumble mini tarts (vg)



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	£95.50
Veuve Clicquot Yellow Label	£92.00
Da Luca Prosecco	£19.50
Balfour Nannette's Rosé	£23.95

White wine

Jack Rabbit Pinot Grigio	£15.25
Errazuriz Sauvignon Blanc Casablanca Valley	£16.95
Salentein Barrel Selection Chardonnay Mendoza	£17.25

Red Wine

Jack Rabbit Merlot	£15.25
Eleve Pinot Noir	£16.25
Red Knot Shiraz	£19.10

Rosé Wine

Jack Rabbit Rosé	£15.25
Portillo Malbec Rosé	£16.50

Cocktails & Mocktails

Strawberry daquiri - strawberry, lime & rum	£7.50
Elderflower spritz - gin, elderflower & lemonade	£7.50
Pineapple crush - Malibu, Peach Schnapps & pineapple	£8.50
Raspberry crush	£5.50
Elderflower spritzer	£5.50
Sunset cooler	£5.50

Beer & Cider

Selection of Peroni, Corona & Kopparberg, from	£3.80
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Food Allergies and Intolerances

We take every reasonable precaution to minimise the risk of cross-contamination. However, as many of our products are prepared on site, ingredients from across our full product range may be handled and prepared within the same facilities. Our menus include a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. As a result, we cannot guarantee that any product is completely free from traces of allergens.

When selecting your menu, we recommend providing a balanced variety of vegan and meat options to ensure there is a suitable choice for all guests. Please notify us of any food allergies or dietary requirements at the time of booking or when submitting your catering request. This will allow our team to advise on suitable options and make the necessary arrangements wherever possible.

Booking Procedure

To ensure we can provide the best possible service, please provide your final delegate numbers and details of any special dietary or catering requirements at least 5 working days before your event.

Our standard prices apply to bookings taking place Monday to Friday, between 8.30am and 4.00pm. Bookings outside of these hours will incur an additional labour charge, calculated according to the requirements of the service.

All prices displayed are exclusive of VAT.

For enquiries and bookings, please contact:

Events@qmu.ac.uk



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