



D & A Hospitality Services

DUNDEE AND ANGUS
COLLEGE

INTRODUCTION

Welcome to Dundee and Angus College, we would like to thank you for considering us as a venue for your event.

We have a range of catering options from refreshments, working lunches and finger buffets, to formal lunches and cocktail parties. Our professional and friendly staff can accommodate all dietary requirements, so please just let us know of your special dietary needs when booking.

Inside this brochure are suggested menus for all occasions which will be varied regularly in order to ensure that you can offer your guests something different

Prices are per person and for activities out with normal business hours, there may be additional charges. These can be discussed on an individual basis. All prices are exclusive of VAT @ 20%.

REFRESHMENTS

	Cup	Mug
Freshly made Fairtrade Tea & Coffee	£1.30	£1.60
Freshly made Fairtrade Tea & Coffee with Shortbread or Biscuits	£1.55	£1.85
Hot Chocolate & Biscuits	£2.25	
Mineral Water (Sparkling or Still)	£0.95	
Fresh Orange, Apple & Cranberry Juice (Minimum 5 Covers)	£0.95	

Also available on request: Gluten Free & Low Sugar Biscuits & Shortbread

FRESHLY MADE TEA OR COFFEE WITH ONE OF THE FOLLOWING CHOICES

Scones (Fruit or Plain) served with Butter & Jam Cake of the Day Selection of Danish Pastries Selection of Tray Bakes Selection of Cookies Selection of Muffins	£2.50
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(Minimum 5 Covers)

Also Available: (advanced notice required) Selection of Low Fat, Gluten Free & FairTrade Cakes & Biscuits

BREAKFAST

Hot Breakfast Roll (Bacon, Egg, or Sausage)
with Freshly made Fairtrade Tea & Coffee **£5.05**

Freshly made Fairtrade Tea & Coffee
Selection of Cereals, Low Fat Yoghurt, Mini
Danish Pastries, Fresh Fruit Platter & Fruit Juice **£6.10**

SNACKS & LIGHT MEALS

Freshly Made Soup of the Day
with Crusty Bread & Butter (Minimum 5 Covers) **£2.10**

Selection of Freshly Cut Sandwiches (per round) **£2.80**

Selection of Crisps **£0.85**

Selection of Whole Fruit (Apple, Banana, Small Orange) **£0.70**

Selection of Scottish & British cheese served with
crackers, chutney & grape **£3.10**

Packed Lunches
(Sandwich, Fruit, Crisps, 500ml Soft Drink & a Biscuit) **£5.10**

All Sandwich Platters include a Vegetarian Selection.
Gluten Free Sandwiches available on request.
(Minimum 5 Covers)

LUNCH IN DINE@

1 Course Refectory Lunch with 500ml Soft Drink **£5.25**

2 Course Refectory Lunch with 500ml Soft Drink **£6.00**

The above will be served and eaten in the Refectory



WORKING LUNCH MENU

A Selection of Freshly Cut Sandwiches

Crisps

Traybakes

Fruit Juice

Tea & Coffee

£5.60 (Minimum 5 Covers)

HEALTHY WORKING LUNCH MENU

A Selection of Freshly Cut Sandwiches

Low fat Crisps

Fresh Fruit Fruit Juice

Tea & Coffee

£5.60 (Minimum 5 Covers)

All Sandwich Platters include a Vegetarian Selection.

Gluten Free Sandwiches available on request.

SOUP & SANDWICH LUNCH

Freshly made Soup of the day

Selection of Freshly Cut Sandwiches

Selection of Traybakes

Fresh Fruit

Fruit Juice

Tea & Coffee

£8.10 (Minimum 5 covers)

Cheese Platter can be added to any of the above for an additional **£3.10pp.**

All Sandwich Platters include a Vegetarian Selection.

Gluten Free Sandwiches available on request.

This menu is not available in the Esk or Clova Buildings at Arbroath Campus

FINGER BUFFET

Selection of Freshly Cut Sandwiches

Traybakes

Fresh Orange Juice

Tea & Coffee

Plus a choice of any 3 of the items listed below

£8.00

Additional items will be charged at £1.00 per person
All Sandwich Platters include a Vegetarian Selection.
Gluten Free Sandwiches available on request.

(Minimum 5 Covers)

Finger Buffet Selector

Fish

- Mini Fish & Mushy Pea Rosti
- Oriental King Prawns with Soya & Honey Dip
- Smoked Salmon Blinis

Vegetarian

- Mini Tomato & Basil Pizza
- Crispy Vegetable Parcels
- Vegetable Samosa & Dip
- Mini Indian Selection & Chutney
- Home Made Quiche

Chicken / Meat

- Piri Piri Chicken Split Sticks
- Mini Cottage Pies
- Mini Steak & Mushroom Pies
- Sausage Rolls
- Haggis Bon Bon
- Skewered Chicken
- Yakitori Chicken Satay

Can't decide, then let us select for you!



Day Delegate Rates

3 Servings of Tea, Coffee & Biscuits plus a Finger Buffet	£13.60
2 Servings of Tea, Coffee & Biscuits plus a Finger Buffet	£12.60
1 Serving of Tea, Coffee & Biscuits plus a Finger Buffet	£10.60

Above prices include Water & Mints

(5 minimum numbers)

HOUSE WINES

• White • Red • Rosé • Non Alcoholic Wine

£3.00 per glass

Alternative wines available on request

CANAPÉS

Choose any 3 Canapés:

Haggis Bon Bon with Arran Mustard Dip

Shetland Smoked Scottish Mini Blini & Chive Crème Fraiche

Marinated King Prawn Skewers

Crispy Prawn Purses

Mini Yorkshire Puddings

Mini Sausage & Mash

Croque Monsieur

Selection Mini Strawberry & Cream Scones

Assorted Petits Fours

One Glass of House Wine & 3 Canapés per person

£7.25

ADDITIONAL GARDYNE CAMPUS MENUS

The following menus are only available at our Gardyne Campus

BREAKFAST SELECTION

The Traditional

£7.90 pp:

- Freshly made Fairtrade tea & regular & decaf coffee
- A selection chilled fruit juice
- Oven roast pork sausage, bacon & black pudding
- Oven roast vine ripe tomato & sauté button mushroom
- Selection Danish pastries
- Traditional potato scone
- Scrambled eggs

The New Yorker

£7.05:

- Freshly made Fairtrade tea & regular & decaf coffee
- Selection of assorted fruit juices
- Scrambled egg with smoked salmon and chives
- Continental cheese with deli meat selection platter

D&A Veggie

£6.45:

- Veggie sausage
- Potato scone
- Oven roast vine tomato & sauté Perthshire mushrooms
- Baked beans

(Minimum 10 covers)

Fork Buffet Lunch Menu

Menu (1) £14.10

Starter

Freshly Made soup of the day (v)
Bread roll & butter

Hot Items

Malaysian Chicken

Seared black bream fillet
with citrus butter sauce

Basmati rice (v)

Penne with roasted
vegetables & tomato &
mascarpone sauce (v)

Candied carrots & sugar
snap peas

Salad

Four tomato & basil salad
with balsamic dressing (v)

Marinated vegetables &
bulgur wheat salad (v)

Dessert

Trio of Chocolate Tower

Morello Cherry Flan with
cinnamon cream

Freshly brewed coffee & tea

(Minimum 25 covers)

Menu (2) £14.10

Starter

Freshly Made Soup of the Day (v)
Bread roll & butter

Hot Items

Roasted chicken breast,
smoky pepperoni sauce

Buttered rosemary
potatoes (v)

Steamed escalope of
salmon, mixed pepper
sauce

Panache of vegetables (v)

Egg noodles with wok fried
spiced vegetables (v)

Salad

White & red coleslaw salad (v)

Classic Caesar salad

Dessert

Pear & Almond Tart

Strawberry Cheesecake

Freshly brewed coffee & tea

Vegetarian alternative and Gluten Free
menu available on request

(Minimum 25 covers)

Evening Buffet Menu

Menu One - £7.35 per person

Chefs' selection of Sandwiches

Stovies with Oatcakes

Vegetarian Stovies with Oatcakes

Coffee & Tea

Menu Two - £8.85 per person

Chefs' selection of Sandwiches

Individual Quiche

Haggis, Neeps & Tatties

Tomato and Basil Pizza

Coffee & Tea

Menu Three - £10.60 per person

Chefs' selection of Sandwiches

Chilli Beef & Tortilla Chips served with Guacamole & Sour Cream

Bruschetta with Smoked Salmon

Mini Yorkshire Pudding with Sausage & Caramelized Onion

Individual Quiche Coffee & Tea

(Minimum 25 covers)

Gourmet Menu

We would be delighted to discuss and select a gourmet menu to suit your special occasion.

Special Dietary Menus Available on Request

(Minimum 25 covers)

Dips and Olives

Any 4 Dips and 4 Crisps

Curry spiced yogurt, Cilantro & Mango Chutney Dippers

Guacamole & Cumin Dip

Roast Garlic Houmous and Basil Pesto Dips

Sour Cream and Chive Dip

Roast Red Pepper and Feta Cheese Dip

Sun Blush Tomato and Cannellini Bean Dip

Olive Selections

Vegetable Crudit 

Crisps

Nacho Tortilla Chips

Deep fry Flour Tortilla chips

Oven –Dried Root Vegetables Chips

Reduced Fat Ready Salted Crisps

Hand Cooked Ready Salted Crisps

Hand Cooked Salt and Black Pepper Crisps

£7.20 per person

(Minimum 25 covers)

BOOKING PROCEDURE

To order catering for your event or to discuss your catering requirements please contact:

Customer Engagement Team

on **(01382) 834874**

email: **business@dundeeandangus.ac.uk**

CONSUMPTION OF FOOD

All food items delivered to Hospitality Areas and Meeting Rooms must be consumed within two hours of delivery in order to ensure that food quality is maintained.

ALLERGIES

We provide a wide range of foods and dishes. Some of our menu items may contain ALLERGENS such as milk, soya, eggs, fish, shellfish, gluten, nuts, seeds or other recognized allergens.

We understand the dangers to those with allergies and can provide the required information to meet allergen safety regulations. Please advise of any special dietary requirements at the point of booking.