



HOSPITALITY

Wine Menu

sodexoatuc1.com/hospitality

Email: sodexo-hospitality@ucl.ac.uk

Tel. 0207 679 2153, Ext. 32153

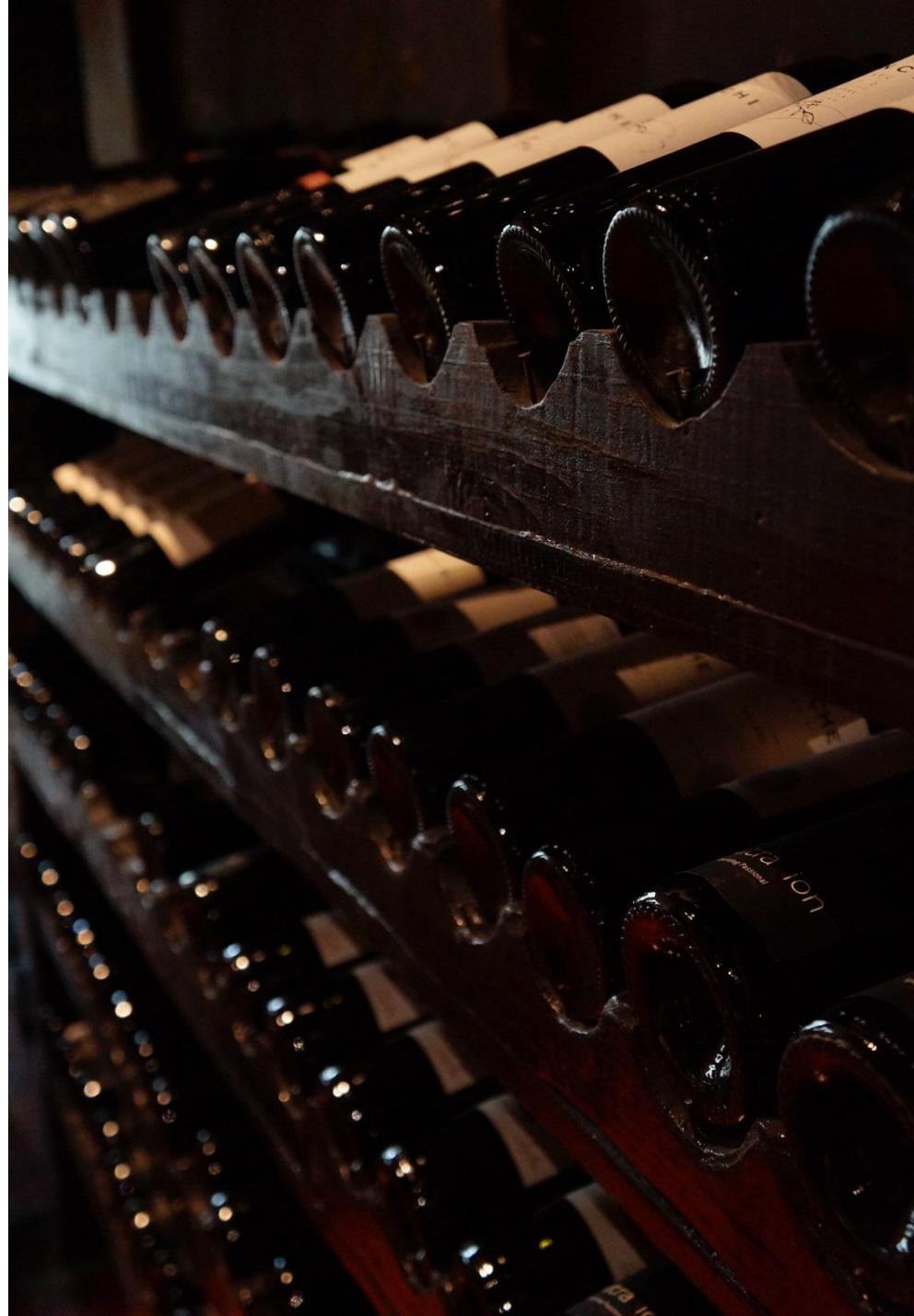


**SINGLE USE
PLASTIC FREE
HOSPITALITY**

Plastic pollution Is one of the biggest issue endangering our planet. As the main caterer at UCL, we have identified a few ways we can tackle this environmental problem within our hospitality services.
From January 2020, you will be able to order single use plastic free hospitality for your delivered event.

Contents

White wine	4
Red wine	5
Rosé and sparkling wine	6
Sustainable wine selection	7
Terms and conditions	8-11



White wine

Le Troubador Blanc Vin de France

A classic southern French white with crisp apple & pear flavours and notes of peach on the finish. A real crowd pleaser

£9.00

Acacia Tree Chenin Blanc

Fresh citrus and peach flavours with a zippy refreshing finish

£10.20

Lorosco Sauvignon Blanc

Crisp and refreshing with lemon, lime and grassy notes

£12.80

Tuffolo Gavi DOCG

This is a fantastic example of Gavi, with floral aromas and intense white and citrus flavours

£13.50

Cap Cete Picpoul Picpoul de Pinet

Full of citrus and tropical flavours, with mineral notes on the finish

£17.20

Fair Trade Kleine Rust Chenin Sauvignon

Aromas and flavours of ripe tropical fruits, honeycomb and lemon zest

£17.80

The Spee'wah House Boat Chardonnay

Crisp citrusy flavours alongside tropical notes

£18.20

Spy Valley Sauvignon Blanc

Gooseberry, passion fruit & elderflower, a classic Marlborough Sauvignon

£20.30

Côtes du Rhône Blanc Alain Jaume

This fresh medium bodied white wine has aromas and flavours of Elderflowers, honeysuckle and peaches

£21.80

Macon Villages Vignerons des Terres

Grapefruit and citrus fruit with twists towards white roses and acacia. A delicate yet full and creamy wine that is smooth in character

£25.50

** All of our prices are Ex VAT. **

Red wine

Le Troubador Rouge Vin de France <i>A soft and smooth wine with flavours of plum and blackberries</i>	£9.30
San Abello Merlot <i>Intense aromas and flavours of ripe plums and sweet spice with subtle notes of cinnamon, coffee and dark chocolate</i>	£10.15
Tasari Nero d'Avola. <i>Full bodied with flavours of mature red fruits, dried prunes and earthy herbs. The tannins are soft and smooth giving this wine a velvety mouth feel</i>	£11.90
Stonebarn Cabernet Sauvignon <i>Aromas and flavours of black fruits; accompanied by bold smooth tannins</i>	£13.20
Le Versant Pinot Noir <i>A juicy medium bodied pinot noir with plenty of ripe cherry and wild raspberry fruit with a hint of sweet spice</i>	£17.15
Fair trade Kleine Rust Pinotage Shiraz <i>An easy drinking red wine with ripe red fruit flavours. It has a smooth texture and a fruity finish. Ripe raspberries and some pepper spice on the nose</i>	£17.80
The Spee'Wah Deep River Shiraz <i>Savoury, juicy and spicy with fresh fruit and black pepper</i>	£18.20
Tilia Malbec <i>This medium bodied easy drinking red wine has aromas and flavours of plum, blackberry and dark chocolate with hints of pepper and spice</i>	£20.30
Distancia Vivanco Rioja Crianza <i>Aromas and flavours of violets and red fruits, with a hint of vanilla spice</i>	£25.50
Chateau Lugagnac <i>A stylish and complex full bodied wine with pronounced plum and berry fruit flavours with a touch of spice on the finish</i>	£27.00

** All of our prices are Ex VAT. **

Rosé and sparkling wine

Rosé wine

Petit Papillon Rosé

Fresh and aromatic nose of raspberries and spices

£9.00

Chateau D'Astros Provence Rosé

Cool and crisp with zesty pink grapefruit and raspberry on the nose

£17.20

Sparkling wine

Torre del Gall Cava

Traditional method production with crisp green apple freshness

£20.30

Jeio Bisol Prosecco

Notes of pear and apple blossom with delicate bubbles

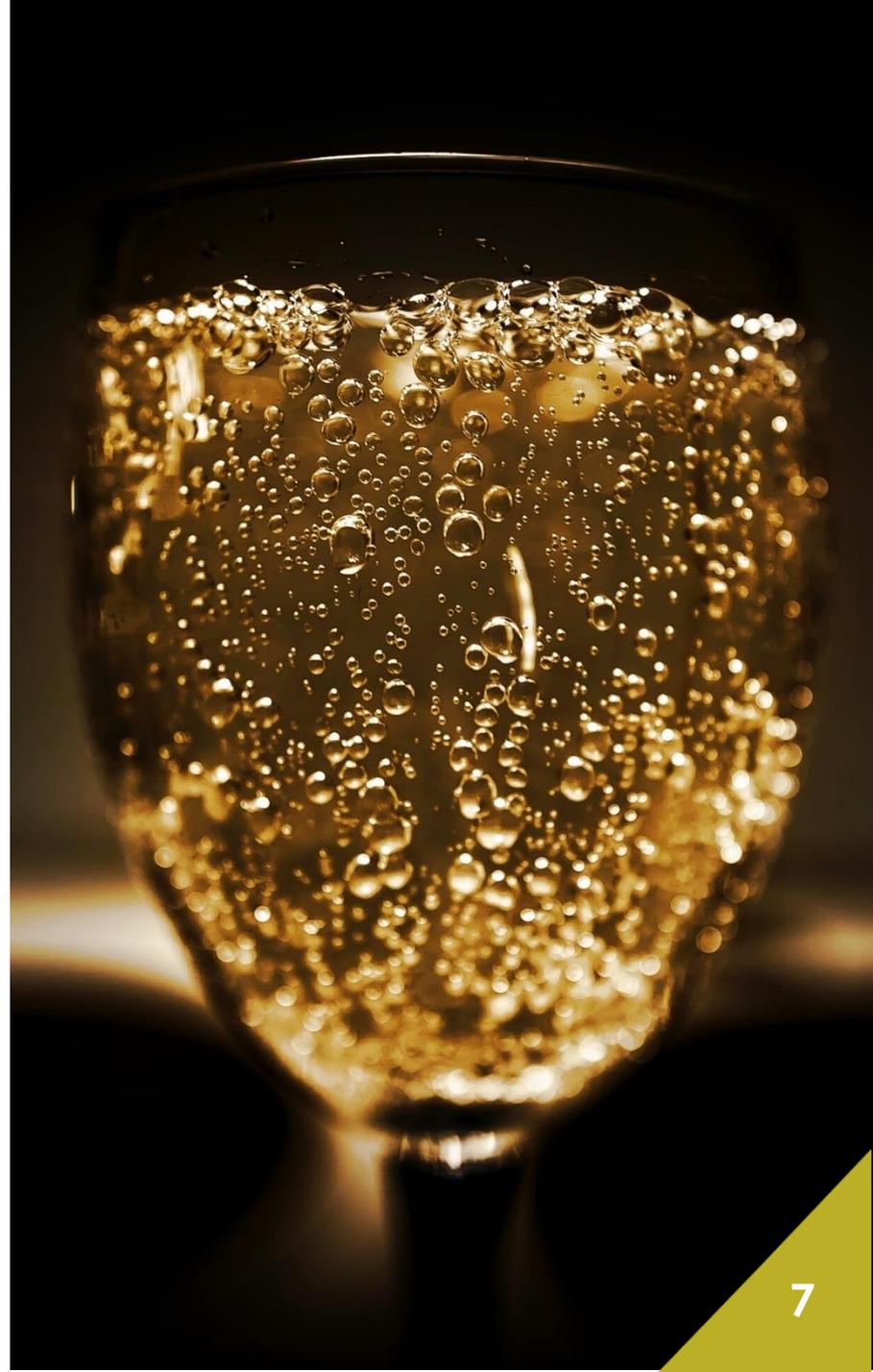
£24.00

Jacquart Brut

Fantastic quality with a richer style and toasted brioche on the palate

£36.50

** All of our prices are Ex VAT. **





Sustainable wine selection

White*

Alto Bajo Chardonnay (VE)	£9.00
Conto Vecchio Pinot Gricio del Venezia (VE)	£10.00
Tuffolo Gavi DOCG (VE)	£13.50
Kleine Rust Fair trade Chenin Sauvignon (VE) (FT)	£17.80
Huia Sauvignon Blanc 2017 (VE) (O)	£20.00
Sancere Les Chasseignes Domaine Fouassier 2017 (VE) (O) (B)	£28.00

Red*

Alto Baja Merlot (VE)	£9.00
La Picoutine Carignan Grenache Vin de France (VE)	£10.00
Kleine Rust Fair trade Pinotage Shiraz (VE) (FT)	£17.80
Argento Malbec (VE)	£19.50
Huia Pinot Noir 2015 (VE) (O)	£25.00

Rose wine*

Petit papillon Grenache Rose Vin de France (VE)	£9.00
Chateau D'Astros provence Rose (VE)	£17.20
Kleine Rust Fairtrade rose (VE) (O)	£17.50

Sparkling*

Torre del Gall Cava Brut Reserva (VE)	£20.30
Jeio Bisol Prosecco (V)	£24.00
Champagne Jacquart Brut (V)	£36.50

***Available on request. Please contact our team to order.**

VE - Vegan • V - Vegetarian • FT - Fairtrade • O - Organic
• B - Biodynamic

Terms and Conditions

Bookings

Our hospitality team are available between the core hours of 9.00am and 5.00pm, Monday to Friday. Please feel free to contact us with any enquiries you may have, via the email addresses and telephone numbers on our contact us page.

To ensure we provide you with the most efficient service, please place your catering orders through our on-line UCL Hospitality booking system.

Please ensure that when booking your event you have your Room Booking reference number and a valid PTAE code to hand, as these will be required for you to place and confirm your order.

Please note that the system will not confirm your booking until you have provided a valid PTAE code, Room booking reference and have confirmed that you have read and agreed to our terms and conditions.

Once your order has been received, our team will check the information provided and contact you should they have need any further information. As soon as they have all the information required, our system will send you an automated email notification to say the booking is now confirmed.

Room Set Ups, Cloakrooms and Audio Visual

If you require your room to be set up in a specific way for your meeting or event i.e. cabaret style, class room style or theatre style or you require additional furniture such as cocktail tables, contrails, lecterns or small stages for your meeting, you will need to contact UCL Room Bookings who will be able to assist in arranging this for you as we do not provide this service within the hospitality department.

If you require Audio visual equipment, plasma screens, projectors, microphones etc then please inform UCL Room Bookings when you book your room and they will be able to assist you and inform you of any applicable charges.

Should you require a cloakroom attendant for your meeting or event, then we are able to provide this for you at an additional charge of £15.00 per hour per guest required for a minimum of 4 hours.

Please be advised that for all serviced formal lunches and dinners, the host is required to provide a table / seating plan to hospitality 24hrs before the event takes place, highlighting which is the top table and the positions the guests with dietary requirements are seated in.

Terms and Conditions

The organiser is also required to provide name cards for each guest attending the meal which should be given to the Hospitality team 24hours prior to the event taking place. Should the organiser insist on an open seating event, then pleased be advised that this will take longer to facilitate as the catering team will have to speak to each individual guest to establish their meal choices.

Services Available:

Serviced hospitality is presented on china and glassware with a dedicated member of our team. This service represents a more sustainable way of delivering your catering needs across UCL.

Delivered hospitality is a “drop off and go” service to the location of your choice. All items will be delivered on reusable plates and glassware to reduce waste.

Bespoke hospitality is an option for clients whose events are a little more complex in planning, therefore requiring assistance in selecting the right food format for a particular event and guidance of our onsite hospitality manager and executive chef. We will tailor the menus and event service just for you, which will help create the perfect dining experience for you and your guests.

Please state in your booking which type of service you require:

Delivered or Serviced

Please note that not all services are available in all locations throughout the UCL estate. The services available per location can be viewed via the bookings system or alternatively by contacting the catering office via the “Contact us” page.

Ordering Times and Cut Off Times

A minimum notice of 24 hours is required for all Hot and Cold beverage orders (Monday - Friday).

For Delivered beverage services to satellite buildings across the UCL estate, the minimum number of guest we deliver for is 5 guests.

A minimum notice period of 3 working days is required for all simple food orders such as sandwiches, fork buffets and canapé receptions. (Working days being Monday– Friday)

A minimum notice period of 7 working days is required for Formal dining, Conferences and Bespoke events. (Working days being Monday – Friday)

Terms and Conditions

We will always endeavour to accommodate last minute requests, however, all of our menus may not be available at short notice, our team on the day will be able to advise what we are able to offer, if you contact the relevant catering Office via our "Contact us" page.

Dietary Requirements

Please inform us at the time of booking of any special dietary requirements that your guests may have, particularly allergies. Once we receive this information, our chefs will compose an alternative menu for those guests, taking into consideration their requirements. For guests requiring Kosher meals, please be advised that there is an additional charge for this option and a minimum notice of 5 working days is required ('working days' being Monday - Friday).

Please be advised that in all our kitchens throughout the UCL estate we use nuts and nut derivatives, please advise your guests of this when requesting dietary requirements from them.

For all Formal Dining events, unfortunately, due to the logistics of service within the UCL estate, we are unable to offer an À la carte style service. As such all guests are required to have the same starter, same main course and same dessert. We will of course take into consideration those guests with special dietary requirements.

Equipment Costs and Staffing

Generic (Black) linen for buffet tables, formal dining tables and portable bars, standard crockery, standard glassware and standard silverware costs are all included within the Serviced Hospitality prices on line.

Should you require additional black linen for reception tables or poseur tables, then there is an additional charge of £4.00 per cloth required.

Should you prefer white linen for your Formal Dining or Bespoke event, then the following charges apply: Table cloths £8 each and Linen napkins £1 each

Should you wish to have coloured linen or a different style of china, silverware or glassware for you event then the costs of these will be discussed with you when you are organising your event with the catering team.

The cost of the disposables for Delivered Hospitality, are all included in the Delivered Hospitality prices on line.

Terms and Conditions

We use a sustainable re-usable glass bottle for water services here at UCL and we have a dedicated delivery and collection team who will collect all the bottles after your event. Please be advised that the bottles are the property of Sodexo and there is a charge of £3.95 per bottle, for non-returned bottles which will be added to your PTAE code. The cost of labour is essentially included within our Serviced Hospitality prices, when arranging your event, we will advise you on the level of staffing that we would recommend for your event based on our experience. Should you prefer a higher level of staffing to what we recommended, then an additional labour charge for staffing will be incurred at the rate of £12.50 per guest per hour.

Additional Charges

Additional charges may apply if the catering equipment will be lost after the event.

The following corkage charges apply to alcoholic drinks not brought through Sodexo: £1 per bottle of beer, £3.50 per bottle of wine and £5.00 per bottle of sparkling wine, prosecco or champagne.

On many events, clients often request that they have a cash bar facility available for their guests, in order to facilitate this offer there is an additional charge. For events of 1-80 guests the charge is £50 and this provides you with 1 bar waiter, for events 81-160 guests the charge is £100 and provides you with 2 bar staff.

Sodexo are the holders of the liquor licence for events here at UCL and are permitted in designated areas to serve alcohol from 10.00hrs until

23.00hrs Monday – Saturday and from 10.00hrs until 22.30hrs on Sundays. Should you wish to extend the hours of service for your event, please contact the catering office, as we will need to apply for a Temporary Event Notice (TEN) from the local council. Please be advised that all charges incurred in the application of the TEN will be borne by the event organiser and not Sodexo. For your information, it can take up to 4 weeks in busy times for a TEN to be granted by the council but they can also be declined, in such cases any charges incurred by Sodexo will still pass to the event organiser.

Cancellation charges: 0% charge on 3 working days or more notice, 50% charge with 2 working days' notice and 100% charge with less than 2 working days' notice.

For all enquires or to arrange a meeting with an event manager please call **0207 679 2153** or email sodexo-hospitality@ucl.ac.uk