



CAMBRIDGE UNIVERSITY CATERING PACK

This pack contains details of our events & office catering:

Day delegate rates:– ideal for conferences & day meetings

Cold food:- Grab & go poke/salad bowls. Sandwich & salad buffets. Cold fork buffets

Hot food:- Pizzas. Hot fork buffets. Soup & panini.

Canapés & drinks receptions.

Hot drinks & snacks.

Brown bag lunches.

Additional items & booking details

Prices for bookings taking place between 1 April 2026 – 31 March 2027

Crucial Cuisine has provided high-quality event catering to Cambridge and the surrounding areas for over thirty years. Focused on corporate, university, and private clientele, we are renowned for our flexible approach to event catering.

Specialising in corporate catering, conference catering, intimate private dining, and tailor-made event catering services. We provide a wide range of menus and offerings to suit every occasion and can accommodate 6 to 500 people.

Gareth Mortimer Holdsworth
Director

EXCEPTIONAL CATERING FOR EVERY OCCASION

Unit 19 Buckingham Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE
Hoorays Ltd | Registration No. 4185856 | Vat No. 676 6170 06

T: 01954 231 749 E: food@crucialcuisine.co.uk W: crucialcuisine.co.uk



DAY DELEGATE RATES

Our day delegate rate provides the essential catering needed for a day meeting, training session or conference. We can provide our friendly team to serve your guests, or a simple delivery/set-up service.

Day delegate rate £23.50

Arrival refreshments:

Coffee, tea, herbal infusions, mini-Danish pastries, fruit basket – supplement £5.50

Mid-morning refreshments:

Coffee, tea, herbal infusions & biscuits

Lunch*:

Choose one of the following lunch menus:

Grab & go Poke/salad bowls, fresh fruit pot

Cold fork buffet, fruit platter, sweet treat – supplement £3.50

Salad & sandwich lunch, fruit platter, sweet treat – supplement £1

Choose one of the following soft drinks to go with your lunch:

Cans of soft drinks

Cans of San Pellegrino

Orange / apple / cranberry juice

Still & sparkling water

Mid-afternoon refreshments:

Coffee, tea, herbal infusions & cakes

*For details of lunch menus, please refer to the following pages:
Grab & go page 3, cold fork buffet page 5, salad & sandwich lunch page 4

Other items you may wish to include: table linen for catering tables, bottled water throughout the day, additional snacks with coffee breaks, canape reception, hot evening food, etc. See pages 10-12 for details.

Minimum order of 25 people

If you would like front-of-house staff to serve your delegates, please enquire about availability.

All food is clearly labelled, detailing allergens and menu descriptions.

Please see booking details for further information and delivery/collection charges.

Quoted prices are per person and subject to VAT.

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POKE / SALAD BOWLS

Grab & go poke/salad bowls are popular with our conference clients for a hearty, fresh, healthy & complete meal for delegates.

Presented in individual compostable bowls with transparent lids and wooden cutlery they are a perfect grab & go meal.

£12.50

Indian chopped salad with spicy roasted chickpeas & red lentils. Vegetable samosa, onion bhaji, mango & ginger chutney. (vegan)

Mozzarella & avocado, citrus & chive potato & fennel salad, artichoke, sun-dried tomatoes. Mixed leaf, baby corn & radish. (vegetarian & gluten-free)

Shawarma cauliflower with tahini drizzle. Pomegranate, cucumber, tomato & mint bulgur wheat salad. Mixed leaf, baby corn & radish. (vegan)

Smoked Tempah, ginger & garlic vegetable rice, toasted sesame seeds, mixed leaf, capsicum, baby corn, radish. (vegan & gluten-free)

Falafels & sun-dried tomato hummus. Apricot, pomegranate & Moroccan spiced vegetable couscous. Olives, cucumber, carrot, yoghurt & mint sauce. (vegetarian)

Sweet & sticky sesame chicken. Egg noodles with pineapple, coriander, mint, spring onion, capsicum, chilli, carrot, baby corn. (halal)

Lemon, caper & dill poached salmon. Pesto pasta salad with asparagus. Mixed leaf, radish, baby corn, capsicum. Toasted seeds. (halal) (contains nuts)

Smoked salmon, potato salad with chive & citrus mayonnaise. Garden peas, cucumber, cherry tomato & mixed leaf. Toasted seeds. (halal & gluten-free)

Shawarma chicken with tahini drizzle. Pomegranate, cucumber, tomato & mint bulgur wheat salad. Mixed leaf, baby corn & radish. (halal)

Teriyaki & sesame salmon. Asian slaw. Edamame & sugar snap salad with fruity ginger dressing. Mixed leaf, baby corn & radish. (halal & gluten-free)

Additional items: fresh fruit pot's £2.40, fresh fruit basket £2, cakes £1.90, cans of water/soft drinks £1.70, etc. See pages 10-12 for further details

Minimum order of 10 bowls.

Orders under 25 choose 2 bowls. Orders over 25 choose 3 bowls.

Poke/salad bowls are clearly labelled, detailing allergens & menu description.

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SANDWICH & SALAD BUFFETS

Our sandwich & salad buffet menus are ideal for office and conference catering. The menus are '**chef's choice**' with our talented kitchen team ensuring that you receive a varied and balanced menu each time you order. We are proud to provide a really tasty vegan lunch offering. Just let us know how many vegan meals you require when you place your order.

Sandwich bites are served in a variety of breads with a wide range of fillings. We offer a broad assortment of salads and savouries and are renowned for our handmade sausage rolls & vegan rolls, tartlets, and cakes. Our sandwich & salad buffets are beautifully presented on white porcelain, wood & black buffetware.

SALAD & SANDWICH LUNCH

£12	£13	£15
2 salads	2 salads	3 salads
2 sandwich bites	2 sandwich bites	3 sandwich bites
2 savouries	2 savouries	2 savouries
Fruit platter	Sweet treat	Sweet treat
	Fruit platter	Fruit platter

SANDWICH LUNCH

Simple lunch £8	£12	£13
4 sandwich bites	4 sandwich bites	4 sandwich bites
Sweet treat	4 savouries	4 savouries
Fruit platter	Fruit platter	Sweet treat
		Fruit platter

See page 10 for hot and cold drinks to accompany your lunch.

Minimum order of 6 people

Our salad / sandwich buffets are beautifully presented on white porcelain, wood & black buffetware.

Compostable palm leaf plates, paper napkins & wooden cutlery are provided for guests.

All food is clearly labelled, detailing allergens and menu descriptions.

Separate gluten-free / bespoke allergen-free plates add £2 per person.

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COLD FORK BUFFETS

Main & dessert £18.50

Our cold fork buffets are perfect for larger numbers, ideal for conferences and events. The buffets are beautifully presented on white porcelain, wood & black buffetware.

Vegan super salad fork buffet

Indian chopped salad with spicy roasted chickpeas & red lentils.
Chargrilled vegetable salad with aubergines, asparagus & balsamic drizzle.
Edamame & sugar snap salad with fruity ginger dressing.
Citrus & chive potato & fennel salad.
Apricot, pomegranate & Moroccan spiced vegetable couscous.
Green leaf salad. Artisan bread & butter. Sweet treat. Fruit platter.

Mediterranean fork buffet

Sun-blushed tomato & garlic chicken.
Saucisson & charcuterie.
European cheese board.

Vegan Mediterranean fork buffet

Chargrilled Mediterranean vegetables.
Mediterranean vegetable tart.
Basil & sun-blushed tomato mixed bean parcels.

Greek salad. Mint, pomegranate, cucumber & tomato bulgar wheat salad.
Rocket & roasted red pepper salad. Artisan bread & butter. Sweet treat. Fruit platter.

Asian fork buffet

Tahini honey chicken.
Teriyaki & sesame salmon.

Vegan Asian fork buffet

Sweet tahini cauliflower.
Teriyaki & sesame smoky Tempah pineapple & red onion.

Crunchy Asian slaw. Edamame & sugar snap salad with fruity ginger dressing.
Asian leaf salad. Rice crackers & Thai crackers. Sweet treat. Fruit platter.

Classic fork buffet

Chargrilled chicken breast with olive oil and herbs.
Crucial baked ham.
Smoked salmon with dill.
Mozzarella, tomato and basil salad.

Vegan Classic fork buffet

Shawarma roasted cauliflower.
Spinach & spicy bean parcels
Herbed mushroom pate.
Cumin-roasted butternut squash, red onion & rocket.

Waldorf Salad. Five-bean Mexican spiced pasta salad. Artisan bread. Sweet treat. Fruit platter.

Minimum order of 15 people.

*Separate gluten-free / bespoke allergen-free plates add £2 per person.
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PIZZA

12" hand-stretched pizza
Cut into 6 slices

£14

Carne Mista

Pepperoni, Salami, Chorizo, Ham,
Mozzarella, Tomato, topped with Oregano
& Extra Virgin Olive Oil

Vesuvius

Chorizo, Jalapeños, Nduja, Capsicum,
Mozzarella, Tomato, Red Onion, topped
with Fresh Coriander & Chilli Olive Oil

Giardiniera (vegetarian)

Basil Pesto, Thyme Roasted Vegetables,
Mozzarella, Tomato, topped with Oregano
& Basil Oil (contains nuts)

Padana (vegetarian)

Goat's Cheese, Sun-Blushed Tomato,
Caramelised Onion, Spinach, Mozzarella,
Red Onion, topped with Garlic Olive Oil

Veggie Hot (vegan)

Harissa & Apricot Vegan Sausage, Red
Onion, Vegan Mozzarella, Tomato,
Jalapenos, topped with Fresh Coriander &
Chilli Olive Oil

Vegan Fiorentina (vegan)

Spinach, Mushrooms, Garlic, Black Olives,
Vegan Mozzarella, Tomato, topped with
Garlic Olive Oil

Vegan Giardiniera (vegan)

Basil Pesto, Thyme Roasted Vegetables,
Vegan Mozzarella, Tomato, topped with
Oregano & Basil Oil (contains nuts)

Vegan Padana (vegan)

Sun-Blushed Tomato, Caramelised Onion,
Spinach, Vegan Mozzarella, Red Onion,
topped with Garlic Olive Oil

If you would like to order salads with your pizzas, please contact us for further details.

Additional items: Cakes £1.90, fresh fruit pot's £2.40, fresh fruit basket £2
cans of water/soft drinks £1.70, etc. See pages 10-12 for further details

Minimum order of 10 pizzas.

Pizzas are delivered hot in cardboard pizza boxes, with clear labelling detailing allergen & menu descriptions.

Paper napkins are provided. Palm leaf plates available if required – pack of 25 £8.

Gluten-free pizzas add £2 per pizza.

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SOUP & PANINI LUNCH

Warm up with our delicious fresh soups & warm panini's.

£11

Soup

- Mild spiced butternut squash velouté (GF)
- Tomato & basil soup (vegan & GF)
- Spicy carrot, lentil & coriander soup (vegan & GF)
- Pea & ham soup (GF)

Panini

- Ham, mature cheddar, Dijon mustard & tomato
- Buffalo mozzarella, sun-blushed tomato & pesto (vegetarian)
- Pesto chicken, cheddar & roasted red peppers (halal) (contains nuts)
- Mature cheddar, chilli jam & tomato (vegetarian)
- Chargrilled vegetables, vegan cheese, sun-blushed tomato (vegan)

Minimum order 20

Soup delivered in thermos flasks. Panini's foil-wrapped, delivered in thermal bags.

Compostable soup bowls & spoons provided. Gluten-free panini add £1.

Please see booking details for further information and delivery/collection charges.

BROWN BAG LUNCH

Perfect for grab and go, packed in a brown paper bag.

The simple one

- Baguette
- Kettle chips
- Chocolate bar
- Whole fruit (2pp)
- Can of soft drink

£10.50

The light one

- Baguette
- Trail mix
- Cereal bar
- Whole fruit (2pp)
- Can of still or sparkling water

£11

The vegan one

- Vegan baguette
- Sea salt kettle chips
- Trail mix
- Whole fruit (2pp)
- Can of soft drink

£11

Baguettes

- Chicken tarragon mayo, cucumber & mixed leaf (halal)
- Tuna mayo crunch with diced celery, capsicum, red onion, cucumber & mixed leaf (halal)
- Mature cheddar, fruity chutney, tomato & mixed leaf (vegetarian)
- Brie, mango chutney, grated carrot & rocket (vegetarian)
- Falafel, sun-dried tomato hummus, grated carrot, mixed leaf (vegetarian or vegan)
- Roasted Mediterranean vegetables, coconut curd, sun-blushed tomato & oregano (vegan)

Minimum order 10 brown bags

Orders under 20 choose 2 baguette flavours, orders over 20 choose 3 baguette flavours.

Gluten-free brown bag lunch add £1. Trail mix contains nuts.

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CANAPÉS

Made in-house by our talented kitchen team, choose a mixture of savoury & sweet canapés for your event.

4 canapés per person £9

6 canapés per person £13.50

8 canapés per person £18

Meat

- Sweet & sticky sesame chicken skewer (GF & halal)
- Locally smoked duck, raspberry, red onion and balsamic confit on granary toast
- Shawarma chicken, tahini, mint & pomegranate tart (halal)
- Asparagus, cured ham & parmesan twist
- Mini Yorkshire pudding, horseradish cream, red onion marmalade & Cumberland sausage

Fish

- Spicy prawn & mangetout skewer with mango & coriander dip (GF)
- Smoked salmon blini, cream cheese, lemon & dill
- Caper, basil & lemon poached salmon barquette
- Banderillas with lemon white anchovy, olives, flame-roasted red pepper & crouton
- Smoked salmon, pickled ginger & wasabi sushi ball (GF)

Plate of gluten-free canapés £54

(6 canapés per person, for 4 people)

- Caprese skewer (vegetarian)
- Bruschetta bites (vegan)
- Spicy prawn & mangetout skewer
- Black sesame asparagus twists (vegan)
- Sweet & sticky sesame chicken skewer
- Black forest cherry dark chocolate cup (vegan)

Vegan

- Parsnip, cumin & herb hummus blini with toasted chickpeas & seeds
- Black sesame asparagus twists with lemon & tarragon creamy dip
- Bruschetta bites with basil, tomato, olive & red onion
- Shawarma cauliflower, tahini, mint, pomegranate tart
- Watermelon, mint, feta skewer (GF)
- Cucumber pickled ginger & wasabi sushi ball (GF)

Vegetarian

- Mint, garden pea, spicy pepper & feta tiny tart (GF)
- Quail's egg, beetroot & horseradish blini
- Poached pear, stilton & walnut crostini
- Caprese skewer with basil, baby tomato & bocconcini (GF)
- Fig & honey tart, with butternut squash, goat's cheese & red onion marmalade

Sweet

- Black forest cherry dark chocolate cup (vegan GF)
- Fiery ginger cake with zingy lime icing (vegan)
- Kiwi, blueberry & orange fresh fruit tartlet
- Zesty mini lemon meringue pies
- Belgian chocolate tart, Cointreau & orange syrup (GF)
- Assortment of French Macarons: Salted caramel, dark chocolate, strawberry, chocolate orange, lemon, milk chocolate (GF) (contains nuts)

Minimum order of 25 people.

If you would like front-of-house staff to serve your canapés, please enquire for availability.

A perfect addition to canapés are the Grazing Boards. Lovely nibbly picky bits for 10 people. £70

Cheese Grazing Board

Hard, soft & blue cheeses, grapes, celery, radish, chutneys, cornichons, baby tomatoes, olives, crackers, artisan breads.

Charcuterie Grazing Board

Cold cuts, saucisson, salami, crackers, artisan breads.

Vegan Grazing Board

Sun-blushed tomato hummus, spicy guacamole, crudites, vegan cheeses, cumin-roasted butternut squash cubes, stuffed vine leaves, olives, fruits, crackers, artisan breads.

Small palm leaf plates, wooden forks & knives, paper napkins provided with the grazing boards.

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HOT FORK BUFFETS

Main course £20

Keralan-style fish curry / Keralan-style vegetable curry. Clove, coriander & lemon rice. Chopped green salad. Tomato salad. Vegetable pakoras. Samosas. Naan bread. Chutneys.

Hake wrapped in Parma ham / Haloumi stack with roasted red peppers. Romesco sauce. Hot buttered new potatoes & chives. Lemon samphire & savoy cabbage. Green bean salad. Crusty bread

Thai green chicken curry / Thai red vegetable curry. Rice with fresh coriander. Thai salad. Vegetable spring rolls & sweet chilli dip. Thai crackers.

Shawarma chicken / shawarma cauliflower. Tahini garlic lemon dressing. Pomegranate, mint, cucumber & bulgar wheat. Green salad. Flatbreads.

Chicken, salsa & mango enchiladas / Spicy bean, spinach & falafel enchiladas. Spicy vegetable rice salad. Green salad. Sour cream. Tortilla chips.

Main and dessert £25

Caper, dill & lemon baked salmon / Cauliflower steak & red pepper sauce. Crushed new potato and leeks. Samphire & kale with lemon. Stock roasted carrots. Crusty bread.

Smokey chicken and chorizo guiso / White bean & spinach pisto. Lemon and oregano couscous. Leafy green salad. Crusty bread.

Moroccan chicken & apricot tagine / Moroccan vegetable tagine. Mediterranean couscous. Tomato, onion & coriander salad. Flatbreads.

Trio of locally made pork sausages / Vegan sausages. Creamy mash. Red wine & horseradish gravy. Thyme-roasted vegetables. Parsnip crisps.

Mild chicken Madras / mild Madras vegetable curry. Clove, coriander & lemon rice. Chopped green salad. Tomato salad. Vegetable pakoras. Samosas. Naan bread. Chutneys.

Desserts

- Baked cheesecake. Mango, ginger & mint coulis. Dark chocolate shards.
 - Apple tart tatin. Crème fraîche. Toffee sauce.
 - Lemon posset & fresh raspberries. Shortbread.
 - Gulab jamon parfait with cardamom & mango.
- Summer fruit pots: strawberries, blueberries, raspberries. Pouring cream.
 - Strawberries & cream. (seasonal)
 - Tart au citron, fresh blueberries. Chantilly cream.
- Warm sticky toffee pudding. Butterscotch sauce. Clotted cream.
 - Strawberry, basil, pink peppercorn & balsamic cheesecake pots.
- Chocolate torte. Orange, basil & nectarine compote. Cointreau orange syrup.

Minimum order of 20 people.

Please see booking details for further information and delivery/collection charges.

We also offer formal dining; please get in touch for further details.

If you would like front-of-house staff to serve your hot fork buffet, please enquire for availability.

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Soft drinks

Bottled water, still & sparkling - 750ml glass bottle	£3.15
San Pellegrino 330ml can (Aranciata, Limonata, Aranciata Rosa)	£1.70
Cans of soft drinks 330ml (Coke Zero, Sprite, Ginger Beer, etc)	£1.70
Orange / apple / cranberry / grapefruit juice – per serving**	£1.70
Orange / apple / cranberry / grapefruit juice – 850ml**	£5.50
Cloudy apple juice – 850ml**	£6.50
Mockingbird Raw Greens smoothie - 750ml plastic bottle	£8.00
Elderflower Presse – 750ml glass bottle	£7.50

*** Juices are delivered in glass bottles, which are to be returned to be washed & reused.*

Hot drinks. For 40 + people (cow's milk & oat milk provided)

Coffee, decaf coffee, English breakfast tea, herbal infusions	£2.60
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Hot drinks. For 20 + people* (cow's milk provided)

Coffee & English breakfast tea	£2.60
Coffee, English breakfast tea & herbal infusions	£3.00
Decaf coffee (1 flask, apx 9 servings)	£20.00
Oat Milk (1 litre)	£2.00

**Hot drinks minimum numbers:*

-If you are placing a lunch order and would like hot drinks delivered with the lunch, the minimum order for hot drinks is 10 people.

-If you are ordering hot drinks without lunch, the minimum order for hot drinks is 20 people.

Snacks & sweet treats

Biscuit platter (vegetarian)	£0.75
Individually wrapped gluten-free / vegan biscuits	£1.00
Cakes (vegetarian)**	£1.90
Cakes (vegan &/or gluten-free)**	£2.00
Mini-Danish pastries (vegetarian) (contains nuts)	£1.90
Gluten-free &/or vegan fruit turnover	£2.00

***We have a large range of cakes, including brownie, carrot cake, lemon loaf, etc. These are 'chef's choice' on the day, do get in touch for further details.*

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Snacks & sweet treats

Muffins (vegetarian).	£2.50
Flavours: Lemon & white chocolate. Blueberry. Banana & toffee. Double chocolate.	
Whole fruit scone, jam & clotted cream (vegetarian)	£2.70
French Macarons (2 per person, vegetarian, gluten-free) (contains nuts)	£2.50
Jammy Doughnuts (vegan)	£1.50
Kettle chips. (gluten-free).	£1.00
Flavours: Sea salt (vegan). Sea salt & balsamic vinegar (vegan). Sweet chilli & sour cream. Mature cheddar & red onion. (individual 40g bag)	
Cereal bars (vegetarian)	£1.20
Trail mix pots (vegan, gluten-free) (contains nuts)	£2.25

Fruit

Fruit platter (watermelon, cantaloupe, pineapple, grapes, canary melon)	£2.20
Fruit basket (whole fruit. 2 per person. Banana, apple, clementines, plums etc)	£2.00
Fruit pots (grab & go, individual compostable pots. Melon, pineapple, grapes)	£2.40
Fruit brochettes (strawberry, pineapple, melon, grapes)	£2.20

Grazing boards & savouries

Canapés. 4 per person £9. 6 per person £13.50. 8 per person £18. See page 8.	
Cheese grazing board (for 10 people) (vegetarian)	£70.00
Hard, soft & blue cheeses, grapes, celery, radish, chutneys, crackers, artisan breads.	
Charcuterie grazing board (for 10 people)	£70.00
Cold cuts, saucisson, salami, cornichons, baby tomatoes, olives, crackers, artisan breads.	
Vegan grazing board (for 10 people)	£70.00
Sun-blushed tomato hummus, spicy guacamole, crudites, artichokes, stuffed vine leaves, olives, fruits, cornichons, crackers, artisan breads.	
Handmade sausage rolls (2 per person)	£2.50
Handmade vegan rolls (2 per person)	£2.50
Marinated olives (vegan)	£1.50

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Breakfast

Mini-Danish pastries (vegetarian) (contains nuts)	£1.90
Gluten-free &/or vegan fruit turnover	£2.00
Bacon / sausage breakfast baguette. With ketchup & HP sauce	£6.50
Vegan / vegetarian breakfast baguette. With ketchup & HP sauce	£6.50
Gluten-free meat or vegetarian/vegan breakfast baguette. With ketchup & HP sauce	£7.00
Open topped bagels with smoked salmon, cream cheese & dill	£2.50
Open topped bagels with cucumber, sun-blushed tomatoes & coconut curd (vegan)	£2.30
Gluten-free open-topped salmon / vegan bagels	£3.00
Yoghurts, mixed nuts, runny honey, dried fruits (gluten-free & vegan & vegetarian)	£3.50
Croissant, jam & butter (vegetarian)	£2.00

Alcoholic & zero% drinks

White Wine – Torres Vina Sol – 750ml	£17.00
Red Wine – Torres Sangre De Toro - 750ml	£17.00
Rose Wine – La Vieille Ferme Rose – 750ml	£17.00
House Prosecco	£19.00
Bottled Beers – Birra Moretti or similar - 330ml	£3.80
Zero% Bottled Beer – Peroni Nastro Azzurro 0% or similar – 330ml	£3.80
Ales – 330ml cans	£4.00

Sundries

White table linen (70 x 108 suitable for trestle table)	£11.00
Black table linen (70 x 108 suitable for trestle table)	£12.00
Trestle table hire	£7.00
Wine glasses hire (case of 24)	£12.00
High ball glass hire (case of 35)	£17.50
Champagne flute hire (case of 35)	£17.50

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BOOKING DETAILS

Pricing and payments

Prices in this pack are valid for events taking place 1 April 2026 – 31 March 2027.
All prices are subject to VAT. Payment terms are 30 days.
University clients should provide a PO number in advance of the event date.

How to book

Please email food@crucialcuisine.co.uk with details of your requirements; we will respond with availability and then work through the details with you. Alternatively, please do call us to discuss the details of your booking 01954231749. Once we have agreed on the details of your booking with you, we can then provide you with a formal quote. To confirm your booking, please do this in writing via email. For hot food, please order 2 weeks in advance.

Last minute bookings

For last-minute bookings (less than 48 hours' notice) and bookings placed on a Friday for Monday delivery: Please email all details to us and also call us to discuss your requirements. We will do our best to accommodate last-minute bookings.

Adjustments to orders and cancellations

Should you need to make any small adjustments to your order, please note that the final deadline is 48 hours before your booking, and we will do our best to accommodate. After this time, any changes, additions and cancellations will be charged for in full.

Dietary requirements

For Poke/salad bowls, canapés, grazing boards & savouries, additional items and brown bag lunches – please select dishes that are appropriate for your guests' dietary needs. Do get in touch if you have any queries.

For all other menus, please advise how many vegan guests you would like us to cater for and whether any guests have allergies or specific dietary requirements (e.g. nut allergy, gluten-free, etc.). Our chefs will prepare and plate these guests' food separately as needed.

We can accommodate specific dietary requirements and faith-based diets, with the exception of kosher food.

Food safety

In line with the Food Standards Agency food safety guidelines, the following time frames should be adhered to by our clients:

- Cold food should be consumed within 4 hours of delivery.
- Hot food should be consumed within 2 hours of delivery.

All food is wrapped in cling film/foil, and appropriate serving utensils are provided.

All food is clearly labelled with declarable allergens and menu descriptions.

Due to the nature of some self-serve delivered food events, there is a high probability that guests themselves introduce allergenic cross-contamination (eg using the same tongs to handle more than one type of food). As a result, the allergenic information provided may only be accurate at the time of delivery, and Crucial Cuisine can take no responsibility for any allergenic cross-contamination that may occur after our staff have left.

Once food has been delivered, it is the client's responsibility to ensure the safety of the food.

EXCEPTIONAL CATERING FOR EVERY OCCASION

Unit 19 Buckingham Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE
Hoorays Ltd | Registration No. 4185856 | Vat No. 676 6170 06

T: 01954 231 749 E: food@crucialcuisine.co.uk W: crucialcuisine.co.uk



BOOKING DETAILS

Delivery details & charges

We offer two types of delivery:-

-Drop-off only. Catering will be delivered to main reception or a specified agreed accessible location close to the building entrance. The catering items will be left stacked in the delivery crates for the client to collect at their convenience.

-Delivery & set-up. (subject to availability) Catering will be delivered to an agreed & specified room and laid out for the client. Client to ensure that clean, clear & adequate tables are in position and the room is accessible.

-Deliveries will be within a half-hour window whenever possible.

-Delivery charges to locations outside our regular delivery routes will be calculated accordingly.

-The charges below will apply if you wish for catering items to be collected at a specific time/date.

Delivery type	Day & time	Cambridge city	Villages
Drop off only	Monday – Friday, 09.00 - 16.00	£10.00	£15.00
Delivery & set-up	Monday – Friday, 09.00 - 16.00	£20.00	£30.00
Drop off only	Monday – Friday, outside of 09.00 - 16.00	£15.00	£20.00
Delivery & set-up	Monday – Friday, outside of 09.00 - 16.00	£25.00	£37.50
Drop off only	Saturday, Sunday & public holidays	£21.00	£31.00
Delivery & set-up	Saturday, Sunday & public holidays	£31.00	£46.50

Food deliveries

All food has labels detailing allergens and menu descriptions.

Our buffets are presented on porcelain / stainless steel / wood / black buffetware.

Compostable palm leaf plates, card drinks cups, paper napkins & wooden cutlery are provided with our buffets. If you are interested in porcelain plates & stainless-steel cutlery for your guests, please contact us for pricing & availability.

Our buffets are delivered in heavy-duty stacking trays. Buffet items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Hot drink deliveries

Hot drinks are stored in stainless steel thermos flasks. Compostable cardboard coffee cups are provided with our hot drinks. If you are interested in porcelain mugs/cups & saucers for your guests, please contact us for pricing & availability.

Our hot drinks are delivered in heavy-duty crates. These items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

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BOOKING DETAILS

Drinks receptions

Cold drinks for drinks receptions will be chilled down prior to delivery and then transported in insulated cool boxes.

If drinks have been arranged 'on consumption', the client will not be charged for drinks that are returned post-event, so long as the drinks are unopened and the labels intact. Please note, juices are not available on a consumption basis. For drinks receptions on a consumption basis, there is a standard handling/restocking charge of £30+vat.

We can provide glass hire, see the additional items section for costs. Breakages will be charged for. The cool boxes, glasses & remaining drinks will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day or at a specific time/date, please enquire about availability.

Delivery and collection charges apply for drinks receptions. If you wish to return empty bottles/cans for us to recycle, there is a minimum charge of £10 +vat.

Canapé deliveries

Canapés are presented on porcelain / stainless steel / wood buffet ware. All food has labels detailing allergens and menu descriptions. Cocktail napkins will be provided.

Our canapés are delivered in heavy-duty stacking trays. Canapé items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Hot food deliveries

Electric bain-maries will be provided to hot-hold food. Hot-hold food should be held no longer than 2 hours.

The bain-marie needs to be plugged into a standard household (13amp) socket. The socket should be located within 1.5 metres of the bain-marie's position. The client is responsible for ensuring the bain-maries are placed in a safe location: on a sturdy table, a safe distance from guests, and cables do not create a trip hazard. Bain-maries & cables are PAT tested (portable appliance tested).

Bain-maries hot-hold food using hot water, and the surfaces of the bain-marie are hot; therefore, the bain-marie should be used with caution. Bain-maries should be switched off as soon as food service is complete (within 2 hours of delivery) and allowed to cool completely before being moved.

If Crucial Cuisine staff have been requested for the event, they will manage the safe use of the hot-hold equipment. If Crucial Cuisine staff have not been requested for the event, the Crucial Cuisine delivery staff will set up the bain-marie and explain to the client guidance for safe use. The client then has responsibility for safe use of the bain-maries.

Staffing

If you would like front-of-house staff to help set-up your catering, serve guests and pack down, please do enquire with us for availability. Front-of-house staff can be booked for a minimum of 3 hours. Please note that travel time will be included in front-of-house staff costs.

Staff on site Monday – Friday	£25.00 per hour (Minimum of 3 hours charged)
Staff on site Saturday & Sunday	£32.00 per hour (Minimum of 3 hours charged)

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SUSTAINABILITY

“Sustainability is never achieved; it is an ongoing endeavour to research, promote and improve”

Here is how we are trying to reduce our carbon footprint and promote more sustainable practices within our business:

Compostable disposables – We use palm leaf plates made from fallen palm leaves. Not only are they strong & sturdy, but they look good too! Coffee & water cups are cardboard, cutlery is wooden, and napkins are paper.

LED Lights – all 258 Lightbulbs and fittings at our offices, kitchens and warehouses have been replaced with LED in our continued effort to minimise power consumption and lower our carbon footprint.

Off-grid refrigeration - 68 solar panels on our kitchen roof provide all of our annual power consumption for our fridges, freezers and office electricals and it keeps our water piping hot.

Food waste – all our vegetable peelings are collected and composted.

Keep it local – by using local suppliers and produce, we keep our food miles to a minimum. Especially good locally grown strawberries in the summer months. Although to date, we've yet to come across East Anglian coffee or bananas! But you can be assured that many of the products we use from afar carry the Fairtrade stamp.

Peddle power, not petrol power – apart from our delivery vehicles, you won't find many of our staff asking for parking spaces, just somewhere to lock their bike. For those who live a little further afield, we share vehicles when on-site at events.

Repair, not replace – we've invested in some of the most reliable, energy-efficient pieces of equipment on the market and have ongoing maintenance programmes to keep them in tip-top condition. When new equipment is sourced, we look at some of the most energy-efficient options available



We are delighted that the University of Cambridge has renewed our status as an [approved supplier](#) for 2024 – 2027



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