If you are looking for a unique guest experience, our team of professional caterers will strive to deliver the exceptional service you expect from the University of St Andrews. Our staff take pride in delivery of each individual event, be it a continental breakfast for twelve people, a wedding breakfast for fifty to a gala dinner for three hundred.

With a passion for flair, the catering and events team will work with you to create the menu you desire to complement any theme or goals, or you can choose from our range of specifically designed options to suit your event. Whatever your choice, the calibre of food and service provided will be delivered with a personal investment from each of our team members to ensure that your event is special and memorable.
RECEPTIONS

All receptions are based on two glasses of wine per person and include mineral water, orange juice and sparkling elderflower as an alternative.

- Champagne: £16.50 per person
- Sparkling Wine: £7.95 per person
- Bucks Fizz: £5.95 per person
- House Select Wine: £6.50 per person

Should you wish to offer an alternative wine for your reception, please contact the Events Operations team for a per person price.

To complement your reception

- Hand cut crisps, olives, roasted assorted nuts and gourmet popcorn: £1.75 per person
- Scottish cheeses and savoury biscuits: £3.75 per person

All prices are inclusive of VAT

Food allergens and intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

University of St Andrews

t: +44 (0) 1334 463000 e: aceevents@st-andrews.ac.uk w: ace.st-andrews.ac.uk

The University of St Andrews is a charity registered in Scotland, No: SC013532.
Canapé selector
Four per person £5.50

HOT
- Haggis truffle bon bons with Oban cream
- Mini Aberdeen Angus cheeseburger slider
- Asian chicken skewer with plum sauce dip
- Marinated beef crouton with tomato chutney
- Asparagus frittata
- Croque monsieur

COLD
- Cured salmon and cucumber relish cone
- Herb dried cherry tomato and shallot marmalade
- Roasted vegetable quiche mini tartlet with Halloumi cheese
- Smoked chicken, garlic aioli, micro panier
- Goat’s cheese and balsamic onion served on an edible spoon

SWEET SHOTS
- Chocolate cup with lemon posset
- Mini macaroon
- Mini fruit tart

To complement your reception
- Hand cut crisps, olives, roasted assorted nuts and gourmet popcorn £1.75 per person
- Scottish cheeses and savoury biscuits £3.75 per person