



Cork Institute of Technology  
Student Services Co. Ltd.

# Hospitality Guide



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# About Us

**The CIT Student Services Company provides a variety of on-site catering at CIT for both Staff and Students.**

The company which has over 50 employees supports local industry with a variety of local suppliers providing high quality fresh produce. All of which is hand prepared by our talented chefs and staff.

## Event Co-Ordination

We offer a delivered service of refreshments for your departmental or business meeting. Our onsite service and expertise can make your event or business meeting unique and memorable.

We offer a varied choice of service to meet different needs. We have an extensive range of suggested menus with an excellent personalised service guaranteed and will work with you to make each event extra special.

## Contact Details

In order to make a booking or if you just have any general enquiries, please feel free to contact our Operations Manager, Geraldine O'Sullivan.

**tel (office)** 021 – 4335499

**tel (mobile)** 086 – 3843099

**email** [geraldine.osullivan@cit.ie](mailto:geraldine.osullivan@cit.ie)

**[www.mycit.ie/CITSSC](http://www.mycit.ie/CITSSC)**



# Tea & Coffee

Tea/Freshly Brewed Coffee	€1.80
Tea/Freshly Brewed Coffee + Selection of Biscuits	€2.50
Tea/Freshly Brewed Coffee + Mini Scone with a Selection of Preserves	€2.50
Tea/Freshly Brewed Coffee + Selection of Mini Danish	€2.90
Tea/Freshly Brewed Coffee + Selection of Mini Muffins	€2.90
Tea/Freshly Brewed Coffee + Selection of Mini Cakes	€2.90
Tea/Freshly Brewed Coffee + Regular Scone with a Selection of Preserves	€3.20
Tea/Freshly Brewed Coffee + Mixture of Mini Danish, Mini Muffins and Mini Cakes	€3.50
Mineral Water	€1.30
Freshly Squeezed Orange Juice	€12.50 per Jug
Fresh fruit Platter	€10.00 per Platter

*A minimum of 24 hrs notice is required to ensure the delivery of the fruit platter and fresh orange juice*



# Buffet Breakfast

## Menu 1

€8.00 per person

- › Selection of Breakfast Cereals
- › Variety of Mini Danish and Mini Scones
- › Fresh Fruit Salad and Natural Yoghurt
- › Freshly Squeezed Orange Juice
- › Tea/Freshly Brewed Coffee

## Menu 2

€12.00 per person

- › Freshly Squeezed Orange Juice
- › Selection of Irish Cheese with Fresh Fruit
- › Freshly made Fruit Salad served with Natural Yoghurt and Granola
- › Selection of Cereals
- › Sausage, Bacon & Tomato
- › Freshly Cooked Scrambled Egg
- › A Selection of Breads
- › Variety of Preserves
- › Tea/Freshly Brewed Coffee

## Menu 3

€14.00 per person

- › Freshly Squeezed Orange Juice
- › Selection of Irish Cheese with Fresh Fruit
- › Freshly made Fruit Salad served with Natural Yoghurt and Granola
- › Selection of Salami's
- › Selection of Cereals
- › Sausage, Bacon & Tomato
- › Freshly Cooked Scrambled Egg
- › A Selection of Breads
- › Variety of Preserves
- › Tea/Freshly Brewed Coffee



# Meetings Services

## Light Lunch

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A selection of closed sandwiches on white/wholemeal bread

**€3.75 per person**

WITH

Tea/Freshly Brewed Coffee

**€5.50 per person**

OR

Tea/Freshly Brewed Coffee with a Selection of Biscuits

**€6.00 per person**

OR

Tea/Freshly Brewed Coffee with

a Selection of Mini Danish or Mini Muffins or Mini Cakes

**€6.25 per person**



# Light Self Service Buffet Lunch Menus

## Hot Food Choices

### €12.50 per person

- Supreme of Chicken Hibernia in a Creamy Mushroom Sauce Flavoured with Irish whiskey
- Chinese Noodles Tossed in Ginger and Spring Onion with a Hint of Soya (Vegetarian Option)
- Julienne of Turkey Breast Cooked in a Honey and Mustard Sauce with Rice
- Savoury Stuffed Mushroom Served with Provencal Salsa (Vegetarian Option)

### Other choices available include:

- Freshly Made Lasagne Served with Tossed Salad and Baked Potato
- House Recipe Curry's Served with Savoury Rice
- Beef Stroganoff Served with Savoury Rice

*We are happy to cater to specific requirements and suggested menus. Prices are dependent on the menu chosen.*

## Cold Food Choices

### Price range €14.00 to €35.00 per person

This menu is ideal for conference lunches and receptions.

For large numbers the options will include a full buffet display with dressed tables. The menu can be designed to facilitate budgetary restrictions and individual tastes and requirements.

Choices available from a wide selection of cooked meats, seafood & vegetarian options served with a selection of freshly made salads, selection of breads, tea and coffee. This can be served on individual plates or large platters dependent on the numbers required.



# Reception Menus

## MENU

1

- Tea/Freshly Brewed Coffee
- Sandwich Selection
- Lightly Marinated Chicken Skewers
- Freshly Cooked Pork Cocktail Sausages
- Homemade Chicken Goujons with Dips
- A Selection of Mini Pastries (Cakes)
- Mini Pizza Selection

€8.00 Per Person

## MENU

2

- Tea/Freshly Brewed Coffee
- Crispy Vegetarian Spring Rolls with a Selection of Dips
- Lightly Marinated Chicken Skewers
- Selection of Lightly Baked Mini Quiches
- Oven Baked Petit Croûtes with a Variety of Savoury Fillings (Mushroom and Ham Mousse, Salmon and Cheese)
- Selection of Homemade Sandwiches with Various Fillings
- Selection of Mini Pastries

€10.00 Per Person

## MENU

3

- Tea/Freshly Brewed Coffee
- Selection of Handmade Sandwiches (With Vegetarian Selection)
- Crispy Vegetarian Samosas with Sweet Chilli Dip
- Individual Yorkshire Puddings with Spicy Mince Beef
- Oriental Dim Sum with Soya Sauce for Dipping
- Mini Savoury Bagel Selection
- Mini Italian Bruschetta Selection
- Selection of Mini Pastries (Cakes)

€11.00 Per Person





## MENU

4

**Hand Made Canapes**

€12.00 Per Person

- Tea/Freshly Brewed Coffee
- Crispy coated Shrimps in Tapura batter
- Mini Croque Monsieur .
- Mini Bagel Selection
- Crostini's Topped With a Selection Pates, Salamis & Smoked Salmon
- Crispy Prawns Wrapped With Potato Strings
- Selection of Petit Fours

## MENU

5

**Gourmet Canapé Selection**

€14.00 Per Person

**COLD**

- Handmade Barquettes of Fresh Crab in Spicy Sauce
- Ham and Cream Cheese Mousse in a Pastry Tartlets
- Smoked Salmon with Cream Cheese with Chives on a Crisp Croustade
- Barquettes of Coldwater Prawns
- Crispy Indian Samosas (Vegetarian)
- Freshly Made Chicken Liver Pate on Garlic Blinis

**HOT**

- Shrimps Cooked In Rosti Potato
- Foie Gras Canape with Fig jam
- Mini Marinated Beef Skewers
- Savoury Tartlets Selection
- Bite Size Savoury Filled Bagels
- Belgian Petit Fours
- Tea/Freshly Brewed Coffee

## DESSERTS

- We have a variety of dessert options available

€2.50 Per Person

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*Please note for Menu 4 and 5, there is a minimum order quantity of 50 people as the canapes are all handmade*





## Function Venues

What makes us unique is our in-house expertise and superb on-site facilities that CIT can offer.

We have worked on important events within CIT in the various locations throughout the Institute including Early Morning Business Breakfasts in the Tourism and Catering Building, Full Day Conferences, Various Departmental Receptions within their building. We regularly provide a varied delivered service to facilitate you while you meet ranging from finger food to cold buffets.

We now have a newly refurbished Staff Room or the Bistro both of which are available to book for evening receptions.

There are also other venues within CIT available for a variety of events – the Student Centre Gallery and Dining Hall in the Tourism & Hospitality Building.



# Additional Information

## Ordering Details

- Please use our Catering Order Form for all orders. Form is available from our website ([www.mycit.ie/CITSSC](http://www.mycit.ie/CITSSC)) or from our Operations Manager, Geraldine O'Sullivan. All forms to be emailed or sent through post/internal post.
- Please allow a minimum of at least 3 business days prior to the event. Orders need to be placed between 8am and 4pm, from Monday to Friday.
- For larger events/functions, please allow a minimum of 2 weeks prior to the event.
- Bookings for service after 6pm and on Saturdays/Sundays may be subject to an additional staffing charge dependant on numbers.
- There is a minimum charge of €10 for delivered services on campus.
- Overall charges will reflect the confirmed event details/numbers, however if event requirements increase, the charge will increase accordingly.
- Should there be a late cancellation or reduction in numbers, the Student Services Company cannot be responsible for any costs incurred and may have to charge for these accordingly.

## Function Add Ons

- There is an extensive Wine Menu available and we can accommodate the order of specific wines.
- We provide table decorations available on request.
- Floral arrangements are also available on request.



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