

Who we are

Venture Catering, a division of PRC Ventures is a freshly prepared, food focused business which produces great food and provides excellent service. Venture Catering is structured as a learning company where our experienced and enthusiastic staff showcases their skills and provides opportunities for apprentices to work with them and learn from them to gain valuable industry experience.

PRC Ventures is a wholly owned subsidiary of Peterborough Regional College.



Contact Us

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Hospitality Brochure



VENTURE CATERING

www.prcventurecatering.com





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Revive yourself at our hair and beauty salons!

Revive Hair & Beauty is located at our Park Crescent campus and offers an excellent range of hair and beauty treatments at very competitive prices. Staff, students and members of the public can relax in style in one of our many on-site salons which use the latest industry standard equipment.

All treatments at Revive are carried out by students from one of the hairdressing and beauty therapy courses under the supervision of trained members of staff. Every customer they have helps them get the experience needed to complete their programme.

Revive Hairdressing - The hairdressing department offers a range of services including cutting/styling, perming, colour/highlights and treatments for gents.

Revive Beauty - The beauty department offers a range of treatments including body massage, facials, waxing, manicure/pedicures and much more!

With a range of treatments designed for all, we hope you'll enjoy your experience at Revive and with prices at a fraction of the cost of what you would pay on the high street, why go anywhere else.



Revive Hair & Beauty

Park Crescent, Peterborough PE1 4DZ

Tel: 01733 762149 Email: revive.hairbeauty@peterborough.ac.uk Web: peterborough.ac.uk/revive

Service Agreement

PRC Ventures Ltd have set out the service agreements that has been implemented to help both Venture Catering and the clients who use the service offered by Venture Catering.

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- Venture Catering will ensure where possible to source all its fresh produce from local suppliers within the community to ensure we support the growth of the community business sector.
- All food prepared and delivered by Venture Catering will be provided with all allergen information and will also include they may contain allergens.
- All items of packaging used by Venture Catering will be 80 to 100% biodegradable to ensure that the environmental footprint is maintained.
- Venture Catering ensures that all orders purchased will be delivered within the first half hour of the booking start time.
- All prices within this brochure are excluding V.A.T this will be added to the final invoice provided by PRC Ventures Ltd.
- More and more people are becoming concerned about what they eat and its impact on the environment, the people who produced it, animal welfare and the economy. This menu has been produced as an ethical and healthy option and to express PRC Ventures Ltd commitment to sustainability.
- Any order below £35.00 will have a surcharge of £3.95 for delivery that will be donated to an environmental charity to help with the carbon footprint.
- Any orders over £35.00 will be delivered free of charge between postcodes PE1 and PE8, any postcodes above PE8 will required to pay a surcharge for delivery.

Finger Buffet Menus

All our buffets are freshly prepared using the finest ingredients with the help of the students attending the Peterborough Regional College & delivered to the place of your choice. To provide optimal choice we do not set out a standard menu for our finger buffets, we provide the base sandwiches and allow the customer to personalise their own buffet menu.

SANDWICH PLATTER (1½ rounds per person + orange juice)	£3.60
SANDWICH BUFFET (1½ rounds per person + fruit + cake + orange juice)	£5.75

CREATE YOUR OWN BUFFET:- (1 round of sandwiches per person) £2.45

+ choose any items

Bronze Buffet Items £0.70
Silver Buffet Items £0.95
Gold Buffet Items £1.25

BRONZE BUFFET £7.95

1 round of sandwiches + choose any 7 items from the Bronze buffet items listed on page two.

SILVER BUFFET £8.95

1 round of sandwiches + choose any 7 items from the Silver buffet items listed on page two.

GOLD BUFFET £9.95

1 round of sandwiches + choose any 7 items from the Gold buffet items listed on page two.

The Bronze, Silver & Gold Buffets above are all served with either Orange Juice or Crisps.

All Prices are excluding V.A.T



Finger Buffet Options

BRONZE BUFFET ITEMS

- Individual Pork Pies
- Mini Quiche
- Mini Spring Roll
- Lincolnshire
 Sausage
- Mini Samosa (V)
- Sausage Roll
- Sweet Potato
 Falafel Bites (V)
- Mini Potato
 Cakes (V)
- Onion Bhaji
- Cheese and Tomato Pizza Fingers (V)
- Individual Cakes& Pastries (V)
- Seasonal Fruit
 Kebab (V)
- Fresh Fruit (V)
- Fruit Salad (V)

SILVER BUFFET ITEMS

- Savoury Mini Eggs
- Pepperoni Pizza
- Onion Rings and Salsa Dip (V)
- Filo Standard
 Prawns
- Potato Cakes with Salsa & Vegan Cheese (V)
- Fish Goujons
- Seasonal
 Vegetable
 Tartlets (V)
- Mini Pizzetta (V)
- Vegetable Pakora(V)
- Duck Gyoza
- Mini Black Forest Roll (V)
- Chocolate and Vanilla Eclairs (V)
- Tropical Salad(V)

GOLD BUFFET ITEMS

- Beetroot &
 Goats Cheese
 Bruschetta (V)
- Mozzarella & Sundried Tomato Bruschetta (V)
- Filo King Prawns
- Ginger and Lemongrass Chicken
 Skewers
- Chicken and Bacon Tartlets
- Mini Cottage
 Pie Tartlets
- Southern Fried Chicken & Dip
- Mini Fruit
 Tartlets (V)
- Mini Cream
 Cake (V)

Additional Buffet Items

BEVERAGES

Harrogate Still or Sparkling Water (330ml)	£1.25
Harrogate Still or Sparkling Water (750ml)	£1.95
Frobisher's Orange Juice (250ml)	£2.45
Frobisher's Apple Juice (250ml)	£2.45
Bottle Green Presse (275ml)	£1.85
Raspberry Lemonade, Cox's Apple or Elderflower	

SAVOURY & SWEET TREATS

Sausage Rolls Traditional, Halal or Vegetarian	£1.95
Bacon or Sausage Breakfast Muffin Choose between a cooked bacon or sausage breakfast muffin with sauce condimen	£2.95
Danish Pastries Apricot, Custard, Cinnamon or Pain Au Chocolate	£1.85
Croissants Butter, Almond or Blueberry Vegan	£1.65
Tulip Muffins	£2.25
Blueberry, Berries & White Chocolate, Chocolate or Lemon & Poppy Seeds Freshly Baked Cookies Chocolate Chip, White Chocolate Chip & Oatmeal & Raisin	£1.00

ALL THE ABOVE BUFFETS ARE SERVED WITH BIODEGRADABLE PAPER PLATES, SERVIETTES AND PLASTIC CUPS

To ensure a full choice of the buffet items we require at least 3 days notice.

ALL THE ABOVE ITEMS ARE SERVED WITH BIODEGRADABLE PAPER PLATES,

SERVIETTES AND PLASTIC CUPS

All Prices are excluding V.A.T

Canapé Menus

INDIVIDUAL CANAPÉS (1 Canapé per person from the list below) £1.25 **FOUR CANAPÉS** (4 Canapés per person from the list below) £4.95 **SIX CANAPÉS** (6 Canapés per person from the list below) £6.25 **EIGHT CANAPÉS** (8 Canapés per person from the list below) £8.75

- Tuna. Marinated Tomato & Caper on Mini Blinis
- Goats Cheese & Red Onion Tartlet (V)
- Mini Roast Pepper Vol Au Vent (V)
- Mini Three Cheese Quiche (V)
- Wild Mushroom Tartlet • (V)
- Goats Cheese & Red Pepper Quiche (V)
- Minted Pea and Ham Tartlet
- Beef Bourguignon Vol Au Vent
- Chicken and Mushroom Vol Au Vent or Tartlet
- Mini Chorizo and Mediterranean Wrap

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Mini Goats Cheese and Dried Apricot Wrap (V)

- Smoked Salmon with Lemon Cheese Blinis
- Cheese with Basil & Prawn on a Spinach Bread
- Cheese with Horseradish and Crayfish on Mini Blinis
- Goats Cheese, Sundried Cherry Tomato and Asparagus on a Mini Blinis (V)
- Courgette and Cherry Tomato on a Mini Polenta Base (V)
- Fresh Strawberries Coated in White & Dark Chocolate (V)
- Mini Vanilla Cheesecake on a Biscuit Base (V)
- Strawberry Topped Mini Scones. (V)

Conference Set Buffet Options



CLASSIC WORKING LUNCH

£6.95

1 Freshly made sandwich on white or brown bread + selection of mini cakes + Kettle crisps + a piece of fresh fruit + Harrogate water + fresh orange juice.



PREMIER WORKING LUNCH

£8.95

1 Freshly made sandwich on white or brown bread + selection of mini cakes + Kettle crisps + a piece of fresh fruit + 330ml bottle of Harrogate water + bottle of Frobisher's orange juice.



HEALTHY CLASSIC WORKING LUNCH

£5.95

1 Freshly made Wrap with one filling and salad + Walkers oven baked crisps + a piece of fresh fruit + Harrogate water + fresh orange juice.



HEALTHY PREMIER WORKING LUNCH £7.95

1 Freshly made boxed salad with one filling of your choice + Walkers oven baked crisps + a piece of fresh fruit + 330ml bottle of Harrogate water + bottle of Frobisher's



PACKED LUNCH

£3.95

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1 Freshly made sandwich on white or brown bread + standard bag of Walkers 32.5g crisps + a piece of fresh fruit.



Buffet Platter Menus

All our sandwich and wrap platters are made with fresh locally sourced produce and can be made for five or ten servings depending on the platter being ordered. Every platter can be made with or without salad and will also contain a variety of fillings to suit the platters being ordered.

PREMIUM MEAT SANDWICH PLATTER (this platter serves five guests)	£12.25
PREMIUM MEAT SANDWICH PLATTER (this platter serves ten guests)	£19.95
PREMIUM FISH SANDWICH PLATTER (this platter serves five guests)	£12.25
PREMIUM FISH SANDWICH PLATTER (this platter serves ten guests)	£19.95
VEGETARIAN SANDWICH PLATTER (this platter serves five guests)	£11.25
GLUTEN FREE SANDWICH PLATTER (this platter serves five guests)	£14.95
PREMIUM VEGETARIAN WRAP PLATTER (this platter serves five guests)	£11.25
PREMIUM VEGAN WRAP PLATTER (this platter serves five guests)	£11.25
PREMIUM FRESH FRUIT PLATTER (this platter serves five guests)	£12.95
PREMIUM FRESH FRUIT PLATTER (this platter serves ten guests)	£19.95

ALL THE ABOVE PLATTERS ARE SERVED WITH BIODEGRADABLE PAPER PLATES & SERVIETTES All Prices are excluding V.A.T



Dine with us at our award winning Parcs Restaurant!

Situated on the college grounds at Park Crescent in Peterborough is our wonderful Parcs Restaurant; solely ran by staff and students within the hospitality and catering department at the College.

When you book a table with us, not only are you getting a delicious range of food at fantastic value for money, you're also giving our students the skills and experience they need to successfully complete their course and go on to achieve great things within the hospitality and catering industry.

Our students are taught and supervised by immensely skilled teachers who have many years of industry experience, so you can rest assured that the service and food your receive will be of the highest standard.

Parcs Restaurant is open for lunch and Thursday evenings, for reservations and enquiries please contact us. Parcs Restaurant is proud to be awarded Gold accreditation from the Hospitality Guild and the prestigious AA College Rosette (Highly Commended). Both awards have been given for quality and consistent standards of hospitality, service and cuisine.







Parcs Restaurant Park Crescent, Peterborough PE1 4DZ

Tel: 01733 762189 Email: parcs@peterborough.ac.uk Web: peterborough.ac.uk/parcs-restaurant