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Event Title: PARSEME 2016 Proposal

This proposal is to: Michael Oakes

This proposal is from: Louise Callaghan, Conference Sales & Marketing Manager
Telford University Campus, Shifnal Road, Priorslee, Telford. TF2 9NN
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Dear Michael

Thank you for your enquiry for 2016 at the Telford Campus. Your enquiry details are:

- 55 delegates, who will stay for 5 or 6 days (6 or 7 nights).
- Full board required.
- Three meeting rooms required (one main room, one for smaller parallel sessions and one room for IT facilities.)

Our Proposal for 2016:

Venue: Telford Innovation Campus, Shifnal Road, Priorslee, Telford. TF2 9NN

Venue Description:

Teaching rooms	in buildings SA and SC
All catering	in SA building
Reception/check-in	all in SA building
Bedrooms:	all en-suite 2 minutes walk from reception SA building, former student rooms
Social space:	SA lecture theatre (seats 300) Disco in the bar Classrooms can be used in the evening

Package rate: **£41.00 pppn + VAT**
Accommodation - single en-suite accommodation
Breakfast – continental
Tea/coffee/biscuits – mid morning
Lunch – buffet or through the counter
Tea/coffee/biscuits – afternoon
Evening Meal
Teaching space
Lecture theatre space
1 x room to use as an office if required
Free wi-fi internet passes
Free car parking

Gala Dinner: £15 upgrade on above package rate per person for the one night + VAT

Additional prices: £2.00 per 1 Ltr bottle of Mineral Water for speakers and/or bottles on seminar tables

Other Refreshment/food options:

- £2.90 Tea/coffee/Danish pastry, price per person
- £6.50 Afternoon cakes with tea/coffee, price per person
- £3.90 Orange juice (jug serves 6), price per jug
- £2.50 Fresh fruit platter, price per person
- £3.50 Breakfast bap, sausage or bacon with tea/coffee, price per person
- £8.00 Boardroom lunch for private meetings, price per person

University of Wolverhampton Proposal

Additional prices:

- £220 per disco or karaoke required
- £35 per lost bedroom key/card
- 7 days-notice to alter any catering without being charged for the original amount.

Numbers:

The above package rate is based on a minimum of 300 bed nights

The Venue – Telford

The campus at a glance:

- ✓ Meeting rooms to seat up to 175 guests
- ✓ Tiered lecture theatre to set up to 300 guests
- ✓ Thomas Telford dining room for all catering services
- ✓ Go Deli Café
- ✓ Priorslee Lounge & Bar
- ✓ En-suite Accommodation – double and single bedrooms all year round
- ✓ Free car parking
- ✓ Free unlimited wi-fi
- ✓ Grass football pitch and outdoor 'trim trail'
- ✓ 24-hour reception

Centrally located in the Midlands, the University of Wolverhampton Telford Campus offers modern conference facilities from 1:1 interview rooms and boardrooms, through to 300 capacity conference rooms. Another great venue on campus is the Priorslee Lounge & Bar for social events. For residential guests and short stay accommodation on site, offering 3 star VisitEngland single en-suite accommodation and double bedrooms all year round. Located close to the world famous Ironbridge Gorge, Shrewsbury market town, Weston Park stately home and 2-miles from the Telford International Centre for trade fairs and exhibitions and shopping centre with Southwater parkland.

The Telford Campus is a very compact site, with all facilities within 5-minutes walking distance of each other. The teams on campus are our own in-house staff.

Our Food ...

The University of Wolverhampton has an established reputation for the quality and variety of its catering and choice of menus available. If you cannot find what you are looking for, either in choice or budget, please contact the Catering Managers or Conference Office for a bespoke menu.

Sustainability

We are committed to the procurement of locally-sourced produce and ingredients wherever possible, enabling us to reduce our carbon footprint and support local Midlands and Shropshire based suppliers. We encourage use of seasonal produce and avoid using out-of-season imported fruit and vegetables. There are water fountains situated around the University for your use, however for hospitality areas we are pleased to provide a filtered water offering which can be delivered to your meeting room.

Fair Trade and Organic Supplies

The University of Wolverhampton are committed to providing a better deal to third-world farmers and ensure that all of our tea, coffee and sugar supplies are fair trade. With regard to our wine list, we are also pleased to recommend the use of Fair trade and Organic wines to our customers and relevant wines are highlighted within the wine section.

Free Range Eggs

We are committed to using only free range eggs within our dishes.

Special Dietary Requirements

Whilst we endeavour to provide alternatives for special dietary requirements, including halal, coeliac, nut allergies and others, we cannot guarantee to meet all your dietary needs. Please talk to the Catering Managers to obtain advice on specific products available if you have any concerns.

Sample - Gala Menu

For the menu you decide on, you will be asked to select one starter, one main course and one dessert for your group. Vegetarian requirements and dietary needs can be catered for and must be pre-booked.

Starters

Chef's Homemade Soup: choose from Tomato & Roasted Pepper, Spicy Butternut Squash, Minestrone, Cream Of Mushroom

Salmon and Dill Parfait

Melon & Orange Cocktail

Pork Terrine

Pear & Shropshire Blue Cheese Tart

Main

Chicken With Wild Mushrooms

Chicken breast stuffed with a mushroom farce wrapped in smoked bacon and served with a mushroom sauce

Beef Bordeaux

Tender beef strips in a rich red wine sauce with baby onions and button mushrooms

Baked Hake Fillet

Prime Hake fillet studded with slithers of black olive and sun dried tomato oven baked served with a tomato sauce

Shropshire Pork

Tender pork loin medallions pan-fried in a creamy Shropshire blue cheese sauce

Roasted Romano Pepper (V)

A slow roasted romano pepper stuffed with jewelled cous cous served with a roasted red pepper sauce

Baked Halloumi & Aubergine Stack (V)

Mint marinated halloumi pan-fried and stacked between layers of char grilled aubergine and roasted red onion served with a spicy tomato coulis

Served with a selection of chef's choice seasonal vegetables and chef's potato selection

Desserts

Spiced Apple & Ginger Pudding

Layered Lemon Cheesecake

White Chocolate & Raspberry Panna Cotta

Poached Pear, Chocolate Brownie with

Cornish Ice Cream

Fair Trade Tea and Coffee

Please view the wine list on the next page

SAMPLE WINE SELECTION 2015

White Wines

Wine of The Month Bottle £13.50

Running Duck Chenin Blanc Organic/Fairtrade, *South Africa*

Luscious hints of sweet pears and pineapples. BIN 02 Bottle £15.00

Pinot Grigio Cielo, *Italy*

Light and crisp with green apples and a taste of peaches and pears BIN 03 Bottle £15.50

The Landings Colombard Chardonnay, *Australia*

Blend of grapes, with rich pear fruit, nicely balanced acidity BIN 04 Bottle £17.00

Southern Lights Sauvignon Blanc *New Zealand*

Full of fresh gooseberries, elderflowers, kiwi and new mown hay BIN 05 Bottle £17.00

Rioja CVNE Monople *Spain*

Crisp flavours of green apples, bananas and peaches BIN 06 Bottle £17.50

Chablis, Alain Geoffroy *Burgundy, France*

Classic white Burgundy, made from a Chardonnay grape, a crisp taste of fresh picked fruit BIN 07 Bottle £19.00

Rose Wines

Running Duck Rose Organic/Fairtrade *South Africa*

Bright vibrant red colour, reminiscent of sweet fruit BIN 09 Bottle £15.00

Wildwood Zinfandel Rose *California*

Full of raspberries and strawberries BIN 10 Bottle £17.50

Red Wines

Landings Carbernet Shiraz *Australia*

Blackcurrant fruit combined with spicy flavours of the Shiraz grape BIN 11 Bottle £15.00

Founstone Merlot *Australia*

An in-depth Merlot with plummy fruit and a warm mellow finish BIN 12 Bottle £24.00

Running Duck Shiraz Organic/Fairtrade

Dark coloured with full flavours of red and black berries BIN 13 Bottle £15.00

Chianti Reserva Bonacchi *Italy*

Cherry fruit flavours, with superior Chianti BIN 14 Bottle £17.50

Tanguero Malbec *Argentina*

Immense flavours of black cherries and blackcurrants underpinned with big tannins BIN 15 Bottle £16.00

Fillius De Chateau Lamonth Rouge *Bordeaux France*

A core flavour of cassis and plum fruit. BIN 16 Bottle £19.00

Rioja Senorio de Arizaga Crianza *Spain*

Delicious smooth taste of Tempranillo grapes BIN 17 Bottle £18.00

Sparkling wine on the next page.....

Sparkling Wine and Champagne

Veuve Chapelle Brut NV France

Sparkling drink with a light refreshing taste and a bubbly finish BIN 19 Bottle £18.00

Prosecco Frizzante, Carpeno Malvoti Italy

Italy's very own sparkler of great style, with a fresh taste BIN 20 Bottle £20.50

Chapel Hill Sparkling Pinot Noir Chardonnay Hungary

A divine sparkling wine with ripe citrus fruit flavours from the same grapes as champagne BIN 21 Bottle £15.00

Champagne Monmarthe 'Secret de Famille' 1er Cru Brut NV France

High quality drink from a small family owned producer in Ludes. Classic blend of Chardonnay and Pinot Noir BIN 22 Bottle £35.00

Laurent Perrier Brut NV France

A classic Champagne, dry with delightful flavours of ripe summer fruit BIN 23 Bottle £48.00

Non-alcoholic drinks

1L Bottled Mineral Water	£2.00 per bottle
Orange juice, (6 glasses per jug)	£3.90 per jug
Tea/coffee	£1.50 per person, per serving
Tea/coffee/biscuits	£1.80 per person, per serving

All prices stated are per bottle and VAT is to be added. These are sample prices from 2015, for a 2016 event a full quote will be provided.

To Make a Booking

To make a booking or to view the venue please contact myself, Louise Callaghan on 10902 321531 or email l.callaghan@wlv.ac.uk. No facilities are reserved for you at this moment and a deposit or Purchase Order is required at the time of booking, full terms and conditions will be discussed with you and a full contract sent over for your approval.

Thanks once again for giving us the opportunity to quote for this event. We have four venues in the Midlands, all very different, at Walsall, Wolverhampton City, the Science Park on the edge of Wolverhampton and Telford.

Best Regards

Louise

Louise Callaghan BSC (Hons), MCIM Dip
Conference Sales & Marketing Manager

Hospitality & Accommodation Services | University of Wolverhampton

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