

Who We Are

Join us as we embark on a journey through flavours and innovation with hospitality solutions combining great quality food with smart delivery. Our talented chefs will prepare fresh, sustainable, and seasonal ingredients with elegant presentation.

SEC Food represents the long-standing partnership between **Levy UK + Ireland** and the **Scottish Event Campus (SEC)**.

Our Philosophy

At the core of our culinary approach are three guiding principles: **Freshness**, **Flavour**, and **Fuel**. These pillars shape every dish we create, ensuring each bite is not only delicious but also wholesome and responsibly sourced. By staying true to these values, we provide a food and drink experience that satisfies the senses and supports a balanced lifestyle.

Freshness

We believe that the best meals begin with the finest ingredients. That's why we prioritise seasonal, locally sourced, and minimally processed foods. By choosing freshness, we enhance natural flavours and reduce our environmental impact, bringing you dishes that are vibrant, nutritious, and sustainable.

Flavour

Eating should be a joy. We craft our meals to be rich in taste, balancing bold flavours with subtle nuances. Through thoughtful seasoning, expert cooking techniques, and creative pairings, we celebrate the art of flavour, ensuring every bite is memorable.

Fuel

Food is more than just enjoyment; it's nourishment. We design our dishes to provide the energy and nutrients you need to thrive. By focusing on balanced meals made from wholesome ingredients, we help you feel your best, whether you're powering through a busy day or celebrating a successful event.

Food Journey

From Sunrise

Hot Beverages

Hydration Station

Morning and Afternoon Delights

Midday to Evening

Urban Cold Box Lunch

Urban Hot Box Lunch

Hot Fork Buffet

Salads

Hot Fork Desserts

Grazing Box

Classic Soup and Baguette

A Little Something Extra

Small Meeting Options

After Dark

Drinks Packages

Canapés Packages

Bowl Food

Banqueting Menu

Glesga Street Food

It's All About Time

From the first light of dawn to the quiet moments after sunset, our offering is designed to complement your day's natural rhythm. We believe that each part of the day calls for a different kind of nourishment—whether it's energising beginnings, balanced midday meals, or comforting evening bites.

Here's how we craft your culinary experience **From Sunrise, Midday to Evening**, until **After Dark**.



From Sunrise

The below refreshments are included in our day delegate packages:



Hot Beverages

Awaken your senses with a burst of energy and flavour. Our revitalising selection of coffee and speciality teas will ensure you are ready for your day.

Hydration Station

Pure, natural, and refreshing, our Hydration Station bursts with subtle fresh flavours, keeping you replenished throughout the day.



Morning and Afternoon Delights

Our chef's table of Morning and Afternoon Delights are ideal for fuelling up and staying focused throughout the day.

Mid-Morning: mini pastries, muffins, flapjacks, and fresh fruits

Afternoon: chef's selection of brownies, cakes, and cookies

Midday to Evening



Urban Cold Box Lunch

Refreshing, chilled One-Box meal packed for convenience. Ideal for a quick, nutritious midday break.



Urban Hot Box Lunch

Warm, hearty, and packed with flavour. Our Hot One-Box meal brings comfort and convenience to your midday meal.



Hot Fork Buffet

A warm, hearty selection of mains and sides, which will satisfy every palate.



Salads

Why not add some healthy, colourful salads for your delegates as a celebration of fresh and locally sourced ingredients.



Hot Fork Desserts

Experience our decadent and luxurious desserts, crafted with the finest ingredients for the perfect sweet finale.

Grazing Box

A curated selection of light bites, perfect for snacking and savouring.



Classic Soup and Baguette

A timeless combo done right. Our Classic Soup and Baguette offers a nourishing, no-fuss meal that hits the spot — warm, fresh, and full of taste.



A Little Something Extra

How about an added dash of indulgence and flair? Elevate your experience with exquisite extras to delight every palate.



Small Meetings Options

Thoughtfully curated bites and refreshments to keep conversations flowing and energy high.



Urban Cold Lunch Box

Refreshing, chilled One-Box meals packed for convenience.
Ideal for a quick, nutritious midday break. **Please select 2 options.**

- ▶ Quick service and less floorspace
- Modern style of service
- Ideal for networking and exhibition lunches
- Suitable for up to 2000 delegates

Root and Vine (ve)

- B** Nicoise, garlic, lemon marinated chickpeas, beans, olives, sliced tomatoes, crisp leaf, grated beets, new potatoes, and red wine vinegar dressing
- B** Mediterranean salad, Greek white feta style cheese, garlic and lemon marinated chickpeas, beans, olives, sliced tomato, crisp leaf, grated beets, new potatoes, red wine vinegar dressing
- B** Marinated tofu, spiced roasted potatoes, quinoa, green peas, leafy greens, radish, and spiced pepper dressing
- B** Poke bowl: plant-based Sashimi zalmon, ponzu rice crisp vegetables, edamame bean, crisp leaf, and lemon dressing

Harvest Table (v)

- D** Scorched paneer, kachumber salad, citrus rice, and green chilli and coriander dressing
- C** Chickpea and smoked tofu, crunchy cabbage carrot salad, and coconut chilli cumin dressing, with fresh coriander
- C** Poke box: miso ginger tofu, black quinoa and rice, spring onion, pickled carrot, radish, carrot ribbons, edamame beans, and soy and mirin dressing
- B** Beetroot falafel, toasted chickpea, tomato and spinach salad, pickled carrots, radish, red onion, and mint dressing

Field and Farm

- C** Grilled breast of lemon pepper chicken, charred broccoli, black onion noodles, and soy dressed seasonal salad
- D** Harissa lemon chicken, red pepper, coriander couscous with a tahini rose yogurt dressing and fennel leaf salad
- D** Mara seaweed roasted Scottish trout, cumin pickled fennel rainbow vegetable quinoa salad, and herb dressing (NGCI)
- D** Pulled ham hock, new potato, pickled onion, crisp leaf mixed salad, and lemon mustard dressing
- D** Smoked mackerel, beetroot salad, new potato, oatmeal salad, crisp leaf, and horseradish cream dressing
- D** Pulled BBQ pork, charred corn, pickled coleslaw, crisp leaf, pickles, smoked cheese bites, rice salad, apple cider dressing

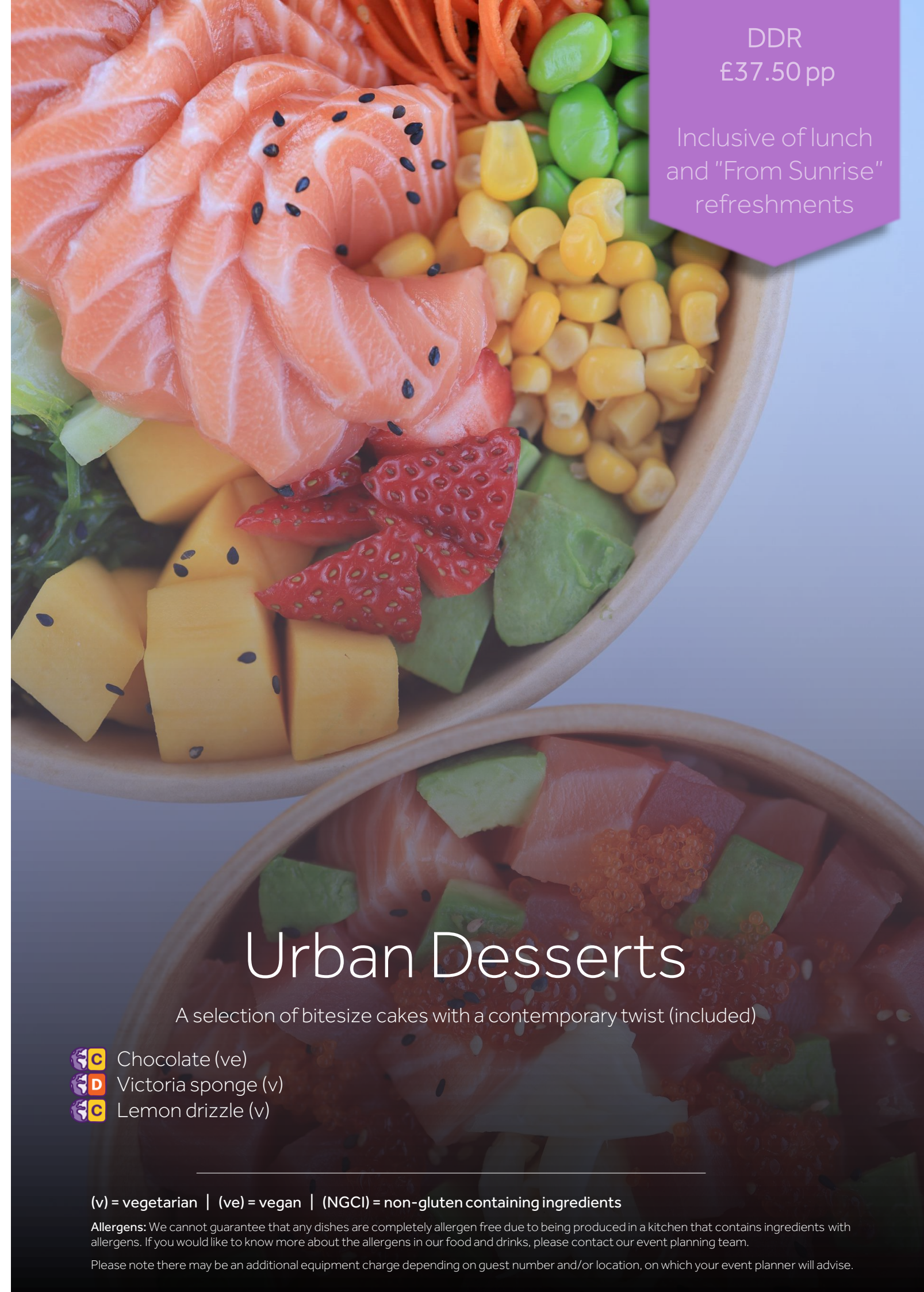
(v) = vegetarian | (ve) = vegan | (NGCI) = non-gluten containing ingredients

Allergens: We cannot guarantee that any dishes are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know more about the allergens in our food and drinks, please contact our event planning team.

Please note there may be an additional equipment charge depending on guest number and/or location, on which your event planner will advise.

DDR
£37.50 pp

Inclusive of lunch
and "From Sunrise"
refreshments



Urban Desserts

A selection of bitesize cakes with a contemporary twist (included)

- C** Chocolate (ve)
- D** Victoria sponge (v)
- C** Lemon drizzle (v)

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A selection of bitesize cakes with a contemporary twist (included)

-  Chocolate (ve)
-  Victoria sponge (v)
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Midday to Evening

SEC Food

Urban Hot Lunch Box

Warm, healthy, and packed with flavour. Our Hot One-Box meal brings comfort and convenience to your midday meal. **Please select 2 options.**



Quick service and
less floorspace



Modern style
of service



Ideal for networking
and exhibition lunches



Suitable for up to
2000 delegates

Root and Vine (ve)



Roasted aubergine and tempeh, red pepper, coriander couscous, charred fennel, and rose harissa



Chickpea and vegetable curry, fragrant rice, served with coconut flatbread and yoghurt on the side



Squash tagine apricots, carrots, cinnamon, tomatoes, and fragrant couscous



Jackfruit and vegetable curry with coconut and lime cream, fragrant rice



Wild mushroom stroganoff with soft herb brown rice



Spiced roasted cauliflower with tofu chilli tomato sauce and fragrant rice



Cauliflower and bean masala, toasted chic seeds, and fragrant rice

Harvest Table (v)



BBQ plant-based pieces, cabbage and greens, black onion seeds, and fragrant rice



Salt-baked beets, teriyaki glaze, steamed rice, nori seaweed, and toasted seed crumb

Field and Farm



Dulce roasted Scottish trout, greens, soft herb cream, brown rice (NGCI)



Harissa lemon chicken, bulgur wheat and kale, and spiced tomato sauce



Fragrant red Thai chicken curry, coconut and chilli cream, and lime rice



Braised venison and mushroom casserole, honey glazed root vegetables, and rosemary tatties



Sambal glazed cod lemon greens and fragrant rice



Moroccan spiced lamb stew, chickpeas, potatoes, tomatoes and cous cous

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Hot Fork Buffet

A warm, hearty selection of mains and sides, which will satisfy every palate.

Please select 3 main options + 2 desserts.



Suitable for up to
6000 delegates



Traditional style
of service

Mains

A thoughtfully curated feast that balances bold taste with wholesome nourishment.

Root and Vine (ve)

-  **A** Gochujang cauliflower, fermented chilli glazed cauliflower, ginger greens, and fragrant rice
-  **A** Pindi chole, chickpea and tomato curry, coriander, mango, and fragrant rice
-  **A** Squash tagine, apricot, carrot, cinnamon tomato, and fragrant couscous
-  **B** Mushroom stroganoff: sauteed mushrooms, white onion, paprika cream, and herb rice
-  **B** Jackfruit and vegetable curry, coconut and lime cream, and coriander rice
-  **A** Fricassee of mushrooms, white wine, soft herb cream, and garlic rice

Coast and Ocean

-  **D** Marra seaweed roasted trout, black olive potatoes, greens, lemon and wild garlic dressing*
-  **B** Atlantic hake, peas, charred greens, new potatoes, pickled shallot and lemon dressing *
-  **C** Market fish pie, herb cream sauce, sweet peas and mustard greens
-  **C** Lime chilli glazed hake, citrus rice, and greens (NGCI)*
-  **C** Roasted sea trout, wild garlic and citrus cream, buttered vegetables, skirlie potatoes *

Field and Hill

-  **C** Chicken fricassee, black garlic, shallots, cider, and parsley potatoes (NGCI)
-  **B** Venison cassoulet, beans, squash, seasonal vegetables, and garlic potatoes (NGCI)
-  **D** Lebanese lamb, lentil rice pilaf, and sumac flatbreads
-  **C** Braised chicken thigh, puy lentil, spring vegetable casserole, and garlic roast potatoes
-  **B** Venison rogan josh, coriander flatbreads, and coconut rice
-  **C** Braised pork shoulder, root vegetables, charred corn, chimichurri slaw, and rice

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* = 3.00 supplement price per person

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DDR
£39.00 pp

Inclusive of lunch
and "From Sunrise"
refreshments



£4.95 pp



Salad

Why not add some healthy, colourful salads for your delegates as a celebration of fresh and locally sourced ingredients.

Our Main Salads

-  **A** Pickled fennel, fresh orange, red onion, crisp leaf and pumpkin seed dressing (ve, NGCI)
-  **A** Sweet red pepper, courgette bulgur salad, crispy onion, garlic and rosemary dressing (ve)
-  **A** Red onion, radish, chopped tomato, cucumber, rosemary flatbread, and lemon dressing (ve)
-  **A** Crisp cabbage, carrot, pickled radish, nigella seed, soy lime dressing (ve, NGCI)
-  **B** Fresh tomato, cucumber, red onion, sourdough croutes, and olive oil dressing (ve)
-  **A** Second-chance market vegetables, couscous, preserve lemon, and soft herb dressing (ve)

Scottish Spring/Summer salads (April-September)

-  **B** Mung beans, grilled pepper, marinated olive, soft herbs, and chilli pomegranate dressing (ve)
-  **B** Cucumber, tomato, soft herbs, lemon juice, and bulgur wheat (ve)
-  **C** Tomato, red onion, and rocket (ve)
-  **A** Spring peas and lemon orzo (ve)
-  **A** Carrot, lemon, and charred broccoli (ve)

Scottish Autumn/Winter salads (October-March)

-  **A** Rice, harissa, crunchy kale, and roasted leek (ve)
-  **A** Semi-dried tomato and courgette salad (ve)
-  **D** Beetroot, feta, and no-nut cumin chickpea pesto (v)
-  **B** Green salad and vinaigrette (ve)

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Hot Fork Desserts

Experience our decadent and luxurious desserts, crafted with the finest ingredients for the perfect sweet finale.

Please select 2 options.

Glass-served

-  **Panna cotta** (ve, NGCI)
vanilla milk, raspberry, basil, and lemon shortbread
-  **Green tea panna cotta** (ve, NGCI)
roasted second-harvest fruits and lemon syrup
-  **Sea salt dulce de leche cheesecake** (ve, NGCI)
whipped cream cheese, sea salt caramel, butter shortbread crumb
-  **Amalfi lemon mess** (ve)
-  **Poached pear, cream, and lemon crumble** (ve) (Autumn/Winter)
-  **Poached rhubarb, cream, and lemon crumble** (ve) (Spring/Summer)
-  **Arbikie citrus cream and shortbread** (ve) (Spring/Summer)
-  **Fife berry fool** (ve) (Spring/Summer)
-  **Winter berry sloe gin cranachan** (ve) (Autumn/Winter)
-  **Tipsy laird** (v) (Autumn/Winter)
whisky and honey cream set, braw sponge, and macerated berries

Plate-served

-  **Smoked chocolate tart** (ve)
Belgian chocolate, heather honey, and sea salt honeycomb crush
-  **Citrus meringue** (ve)
lemon yuzu curd and berries
-  **Plant-based aquafaba meringue** (ve, NGCI)
macerated berry compote, whipped coconut cream, and basil sugar

*Please note these desserts are also available as an upgrade to alternative DDRs. Please ask your event planner for details.

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Seasonal offers: Spring/Summer = April to September | Autumn/Winter = March to October

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DDR
£36.50 pp

Inclusive of lunch
and "From Sunrise"
refreshments

Midday to Evening

SEEC Food

Grazing Box

A curated selection of artisanal bites, perfect for snacking and savouring.

Please select 2 options.



Quick
service



Lighter
style



Ideal for
networking



Suitable for up to
1500 delegates

Vegetarian Picnic (v)

Brie, tomato, and no-nut basil pesto baguette
Red pepper quiche
Green leaf and market vegetable salad

Country Classic

Ploughman's ham and cheddar baguette
Broccoli quiche and pickled onion
Green leaf salad and mustard vinaigrette

Worker's Lunch

Grilled chicken and bacon ciabatta slice
Cheddar and vegetable quiche
Tomato and red onion house salad with honey mustard dressing

Protein Power

Chicken Caesar baguette with shaved parmesan and lemon garlic mayo
Roasted cauliflower, black bean, sweet potato, with coriander lime dressing
Crisp leaf and mustard vinaigrette

Scots

Mull cheddar and pickle baguette
Handmade pork and herb sausage roll slice with smoked tomato chutney
Market salad with Arran mustard and rapeseed dressing

Sweet Pick Me Ups: a selection of bitesize cakes (included with any grazing box):

 **Chocolate (ve)**

 **Victoria sponge (v)**

 **Lemon drizzle (v)**

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Classic Soup and Baguette

A timeless combo done right. Our Classic Soup and Baguette offers a nourishing, no-fuss meal that hits the spot — warm, fresh, and full of taste.



Crowd pleasing classic offer



Economical option



Ideal for working lunches



Suitable for up to 6000 delegates

Freshly Prepared Soup (please choose 1 option)

-  **A** Carrot soup (ve,NGCI)
-  **A** Potato and leek (ve,NGCI)
-  **B** Tomato and basil (ve,NGCI)
-  **A** Red lentil soup (ve,NGCI)
-  **A** Roasted root vegetable soup (ve,NGCI)
-  **B** Sweet potato and butternut squash (ve,NGCI)

Baguettes and Wraps (please choose 2 options)

Plant-Based:

-  **B** Onion bhaji , mango and minted slaw wrap (ve)
-  **B** Sweet and spicy chickpea falafel and mango chutney wrap (ve)

Sourdough:

-  **C** Artisan sourdough Ploughman's baguette (v)
-  **B** Artisan sourdough egg and sundried tomato baguette (v)
-  **C** Artisan sourdough bacon, lettuce, and tomato baguette
-  **C** Artisan sourdough tuna salad baguette

Homemade Baguettes:

-  **D** Brie, tomato, and no-nut basil pesto (v)
-  **C** Scottish egg, mayo, and spinach (v)
-  **B** Chicken, parmesan, lemon mayo, and crisp gem lettuce
-  **D** Ayrshire ham and mature cheddar ploughman's

Non-Gluten Containing:

-  **B** Gluten Free three cheese and onion (NCGI)
-  **B** Egg and cress in gluten free bread (NGCI)

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DDR
£33.00 pp

Inclusive of lunch
and "From Sunrise"
refreshments





A Little Something Extra

How about an added dash of indulgence and flair?
Elevate your experience with exquisite extras to delight every palate.

Breakfast Rolls

Omelette roll (v)	6.00
Potato scone roll (v)	6.00
Bacon roll	6.00
Roll with link sausage	6.00
Roll with Lorne sausage	6.00

Smoothies

Strawberry	3.50
Mango, passionfruit, and orange	3.50
Guava, carrot, and melon	3.50

Yoghurt, Berries, and granola

6.50

Whole Fruit Bowl

12.50

10 items

Cakes

Chocolate (ve)	4.95
Victoria sponge (v)	4.95
Lemon drizzle (v)	4.95

Large Pastries

Plant-based raspberry croissant (ve)	4.00
Plant-based cherry pastry (ve)	4.00
Butter croissants (v)	4.00
Pain au chocolat (v)	4.00

Fresh Juice (1L)

Orange	5.50
Apple	5.50
Cranberry	5.50

Energy Shots

Beetroot and horseradish	3.00
Tomato gazpacho	3.00
Apple and ginger	3.00

Juice Bar

Kiwi, spinach, and apple	3.00
Rhubarb and apple	3.00
Oat and berry	3.00
Elderflower and apple	3.00

Water Tower

Tower and one 19L water bottle	108.00
Additional 19L water bottle	55.00

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Small Meetings Options

Thoughtfully curated bites and refreshments to keep conversations flowing and energy high.

Breakfast		Large Pastries	
Fresh fruit platter (pp) (ve)	4.50	Plant-based raspberry croissant (ve)	4.00
Omelette roll (v)	6.00	Plant-based cherry pastry (ve)	4.00
Potato scone roll (v)	6.00	Butter croissants (v)	4.00
Bacon roll	6.00	Pain au chocolat (v)	4.00
Roll with link sausage	6.00		
Roll with Lorne sausage	6.00	Traybakes and Biscuits	
Yoghurt, berries, and granola	6.50	Chocolate traybake (ve)	4.00
		Salted caramel shortcake (v)	4.00
		Rocky road (v)	4.00
		Billionaire caramel slice (v)	4.00
		Tunnock's selection	2.00
Lunch		Water and Soft Drinks	
Sandwich selection, crisps, and salad (pp)	18.50	Hydration station: fruit infused water	1.50
Soup and freshly baked roll	5.50	Cans of water 330ml	2.50
		Cans of soft drinks 330ml	2.50
		Glass bottles of water 750ml	4.50
Dry Savoury Snack Selection		Tower and one 19L water bottle	108.00
	6.00	Additional 19L water bottle	55.00
Tea, Coffee, and Snacks			
Nespresso package x 10	200.00		
Nespresso package x 30	300.00		
Nespresso package x 50	400.00		
Filter tea and coffee	3.00		
Filter tea, coffee, and Tunnock's	4.25		
Filter, tea, coffee, and pastries	6.50		
Filter, tea, coffee, and hot filled rolls	8.00		



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After Dark



Drinks Reception

Perfectly paired beverages to complement any occasion, from refreshing soft drinks to fine wines and craft cocktails.

Canapés Reception

Elegant, bite-sized creations. Beautifully crafted to delight and impress at any gathering.



Bowl Food

Beautifully balanced and bursting with flavour. Satisfying dishes served in a perfect handheld portion.

Banqueting Dinner

An elegant feast crafted to impress. Flawless flavours, exquisite presentation, and a dining experience to remember.



Glesga Street Food

Authentic flavours inspired by global street markets for an interactive dining experience.



Drinks Reception

Perfectly paired beverages to complement any occasion, from refreshing soft drinks to fine wines and craft cocktails.

2 Drinks Reception

No alcohol: (beer, cider, and soft drinks)	7.50
Alcohol: (beer and wine)	15.00

3 Drinks Reception

No alcohol: (beer, cider, and soft drinks)	9.50
Alcohol: (beer and wine)	18.50

Upgrades

Add prosecco as choice	7.50
Add champagne (price per bottle)	80.00
Add mocktails	6.00
Add cocktails	10.00

Banqueting Dinner Drinks

Arrival drink (wine, beer, soft drink, and water), 1/2 bottle wine, and water	20.00
Arrival prosecco glass, 1/2 bottle wine, and water	22.00
Bucket of 10 beers	50.00
Bucket of 10 soft drinks	20.00

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4 canapes £18.50 pp
6 canapes £27.75 pp

After Dark

SEC Food

Canapés Reception

Elegant, bite-sized creations.
Beautifully crafted to delight and impress at any gathering.

Root and Vine

-  Sriracha glazed cauliflower bite (ve)
-  Teriyaki king oyster mushroom and black garlic crumble (ve)
-  Vegetable frittata, black olive, and tomato passata (v)
-  Goat cheese and smoked beetroot jam tartlet (v)
-  Whipped crowdie, Arran oatie, and red pepper confit (v)
-  Wood roasted red pepper and smoked feta tartlet (v)

Coast and Ocean

-  Prawn and smoked trout cream on black pepper shortbread
-  Lemon scented prawns, vodka, roasted pepper mayo, and mara seaweed
-  Cured Tobermory trout, sushi rice pink bite, and wasabi mayo (NGCI)
-  Smoked haddock fishcake and lemon and garlic emulsion

Field and Hill

-  Whipped duck liver parfait, brioche, and Scottish fruit set
-  Smoked venison, pickled vegetables remoulade on salt and rosemary wafer
-  Haggis bon bon and Arran mustard mayo

Sweet

-  Mini plant-based vanilla cheesecake and basil macerated berries (ve)
-  Smoked chocolate and sea salt tart (ve)
-  Limoncello: lemon posset and raspberry shortbread crumble (ve)
-  Virgin watermelon and mint mojito shots (ve)
-  Mini cream-filled eclairs (v)

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Bowl Food

Beautifully balanced and bursting with flavour.

Satisfying dishes served in a perfect handheld portion. **Please select 3 bowls.**

Root and Vine

-  **B** Korean BBQ tofu, sticky chilli and honey, greens, and fragrant rice (ve, NGCI)
-  **A** Squash tagine, roasted summer squash, vegetables and chickpeas, tomato and chilli sauce with fragrant couscous (ve)
-  **B** Cauliflower tikka masala, garam masala and turmeric spiced cauliflower, lime coconut cream, and fragrant rice (ve)
-  **B** Mushroom and spinach stroganoff, sauté mushrooms with paprika plant-based and soft herb cream, and fragrant rice (ve)
-  **B** Harissa glazed aubergine, pomegranate chilli glaze, and mint couscous (ve)

Field and Ocean

-  **E** Barolo Lamb, parmesan, and soft herb polenta
-  **C** Moroccan chicken tagine, carrot, and lemon couscous
-  **E** Slow cooked lamb, summer greens, rosemary carrots, lamb fat potatoes, and red wine jus (NGCI)
-  **D** Glazed pork belly, ginger and black garlic beans, and fragrant rice
-  **B** Chicken fricassee, black garlic cider braised shallot, and parsley potatoes (NGCI)
-  **B** Venison cassoulet, greens, squash, and garlic potatoes (NGCI)

Sweet

-  **B** Panna cotta: vanilla milk, raspberry, basil, and lemon shortbread (v, NGCI)
-  **D** Sea salt dulce de leuche cheesecake: whipped cream cheese, sea salt caramel, butter shortbread (ve, NGCI)
-  **B** Amalfi lemon mess (v)
-  **C** Millionaire's crumb, whipped caramel, and bitter chocolate (v)
-  **A** Citrus meringue: lemon yuzu curd and berries (ve)
-  **B** Poached pear, rhubarb cream, and lemon crumble (v)

(v) = vegetarian | (ve) = vegan | (NGCI) = non-gluten containing ingredients

Allergens: We cannot guarantee that any dishes are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know more about the allergens in our food and drinks, please contact our event planning team.

Please note there may be an additional equipment charge depending on guest number and/or location, on which your event planner will advise.

£34.00
3 bowls pp



from £58.00 pp

After Dark

SEC Food

Banqueting Dinner

An elegant feast crafted to impress.
Flawless flavours, exquisite presentation, and a dining experience to remember.

The Beginning

-   Heritage tomato, basil confit garlic gazpacho, and burnt onion powder (ve, NGCI)
-   Ricotta and broad bean tart, bitter leaf, black olive crumb, and Arran mustard dressing (v)
-   Ham hock and pea presse, summer green salad, black pepper pork scratching, pickled shallot, and horseradish dressing (NGCI)
-   Mackerel, salted cucumber, fennel salad, dill dressing, and lemon Yester Farm yoghurt (NGCI)
-   Smoked highland venison, pickled vegetables, black garlic, truffle emulsion, and sourdough crisp*
-   Smoked Scottish trout rilette, dill crème fraiche, sourdough crisp, and split lemon dressing*

The Middle

-   Smoked aubergine, vegetarian parmesan emulsion, confit tomato, artichoke, olive crumb, and black garlic dressing (v)
-   Market vegetable pithivier, spinach, watercress cream, smoked potatoes, and soured heritage carrots (v)
-   Highland venison: slow cooked venison haunch, horseradish glazed vegetables, smoked mash, candied shallot, and red wine jus (NGCI)
-   Pork belly, heather honey glazed pork, potato gratin, seasonal veg, roasted apple, and thyme jus (NGCI)
-   Pan fried chicken, creamed peas, broad beans, thyme potatoes, charred leek, and red wine jus (NGCI)*
-   Sea salt roasted chicken, dauphinoise potato, tenderstem broccoli, charred leek, thyme, and red wine jus
-   Atlantic cod, dulce-glazed cod, grilled gem lettuce, spring greens, confit potatoes, and preserved lemon dressing**

The End

-   Aquafaba meringue, macerated berry compote, whipped coconut cream, and basil sugar (ve, NGCI)*
-   Treacle tart, Dundee marmalade cake (ve)
-   Smoked chocolate tart: Belgian chocolate, heather honey, sea salt honeycomb crush, milk ice cream (v)
-   Sea salt dulce de leche cheesecake, whipped cream cheese, butter shortbread crumb (ve, NGCI)
-   Amalfi lemon tart, limoncello curd, scorched Italian meringue, and macerated berries (v)*

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* = 3.00 supplement price per person | ** = 9.00 supplement price per person

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Glesga Street Food

Authentic flavours inspired by global street markets for an interactive dining experience.



Informal and
modern style



Ideal for
networking

Chaat – vibrant Indian food bursting with tangy, spicy, and sweet flavours, layered with texture and tradition – 1pp

All served with basmati rice, spiced onions and naan bread



Plant-based keema curry (ve)



Kashmiri vegetable and squash curry (ve)



Paneer and chickpea curry (v)

Highlander – juicy Scottish-inspired gourmet burgers, crafted for a rich and hearty bite – 1pp



Stag venison burger or plant-based burger with mature cheddar, gherkins, red and fried onions, mayo and lettuce served on a Brioche bun

Tortas – soft, warm rolls packed with zesty Mexican flavours, offering a hearty and satisfying bite – 1pp



Vegi Torta de la barda: soft split roll, refried beans, beer cheese, pea guacamole, chilli pickled onion, fresh salsa (v)



Carnitas: crusty bread rolls filed with slow cooked pulled pork, house green pepper salsa, beer cheese sauce, and crispy onion



Cemita: Papalo spiced crispy chicken, cheese, red onion and leaf salad, green chilli mayo, fennel seed bun

Trapizzino – crispy-yet-fluffy Italian pizza pockets, overflowing with rich sauces and savoury toppings – 1pp



Chargrilled vegetables with spiced olives and tomato sugo (ve)



Pork and porchetta with tomato ragu and mozzarella



Chicken and olive cacciatore with mozzarella

Lemon Grass - fragrant Asian-inspired hot and cold boxes, balancing fresh, bold, and aromatic flavours– 1pp



Kung Pao tofu: stir-fried sky garden vegetables, spicy chilli ginger dressing, and fragrant rice (v, NGCI)



Thai chicken salad: chilli marinated chicken, crispy greens and noodle salad, and nam pla dressing (v, NGCI)



Gochujang glazed pork: slow-cooked pork belly, crisp gem, pea salad, rice noodles, lime dressing (NGCI)

Please let us know if you would like additional furniture and theming to elevate your Glesga Street Food experience.

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Conference Style:

1 large item £13.00 pp

2 large items £25.00 pp

Reception Style

(smaller portion sizes):

3 items £24.00 pp

4 items £31.50 pp

Street Food Desserts

Why not add a dessert station? **1 dessert station 7.50 pp.**

Beignets and Cream – warm beignets dusted with cinnamon and maple caramel with choice of toppings – 1pp



Blueberry and maple (v)



Lemon icing and Oreo (v)



Cheesecake, chocolate bits, and caramel sauce (v)



Apple pie crumble and toffee sauce (v)

S'mores Bar – soft, toasted marshmallows sandwiched between creamy authentic shortbread – 1pp



Buckwud maple mocha (v, can be made with NGCI)



Double white chocolate and mallow grande (v)

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Water Towers

Our Water Towers offer a simple, sustainable solution for keeping guests hydrated throughout your event.



35 cm x 1.4 m (approx.)



13 amp single phase

Conveniently placed and easy to access and use, our Water Towers provide chilled, great-tasting Scottish water on demand. It's a fresh, fuss-free, and refreshing, all while showcasing one of Scotland's finest natural resources.

Please note: if you would like a Water Tower within a catering area, please ensure this is marked clearly on your floorplan so our logistics, operations, and event planning teams can prepare accordingly.

Please note: if you wish your Water Towers to be placed outside catering zones, please arrange electricity access through your event's power provider.

Did you know?

Scottish water is consistently ranked among the best in the world for quality and safety. Thanks to natural filtration through ancient rock formations and rigorous treatment standards, Scotland boasts some of the cleanest and healthiest drinking water anywhere in the world, with high marks for taste, clarity, and mineral content.



Markey Coffee

Drawing from global influences, Markey offers a range of high-quality coffee solutions to suit every occasion



varies depending
on machine



varies depending
on machine

Markey has redefined corporate catering with a people-first approach that turns service into an experience. Markey delivers tailored solutions with global consistency and a personal touch. Learn more about the great work they do [here](#).

Services and machinery for hire:



Traditional Espresso Machine with One Barista
(up to 500 servings per day)



Traditional Espresso Machine with Two Baristas
(unlimited servings per day)



Printing Service on Coffee, Cocktails or Macarons
(up to 250 prints. Includes one staff)



Nitro Cold Brew and Iced Drinks Service
(up to 500 servings per day. Includes two staff)

Other bespoke offers can be made available.

If interested, please contact your SEC Food event planner and they will help you with info on staffing, power requirements, and prices.



Clydebuilt Bar & Kitchen

Located at the heart of the SEC Centre, Clydebuilt Bar & Kitchen is our go-to destination for casual dining, private gatherings, and post-event socials. With its industrial-chic interiors, all-day menu, and a well-stocked bar, Clydebuilt is a jack of all trades — equally suited for a morning coffee prior to a conference meeting as it is to serving late-night bites and drinks to celebrate the success of the day.



Clydebuilt is more than just a place to eat — it's a space to connect, unwind, and experience the buzz of the campus. From informal networking to team lunches to full dinners, Clydebuilt adapts to your needs. Did we also mention Clydebuilt has regular live entertainment?



Moments from the action. Miles above the rest. Pull up a chair and browse our menu. Your table awaits [here](#).



Chefs in Command

Behind every dish is a team of passionate chefs dedicated to crafting unforgettable culinary experiences. Our chefs bring a wealth of knowledge and expertise from diverse culinary backgrounds, blending traditional techniques with modern innovation. With years of experience in renowned kitchens and a deep appreciation for seasonal, locally sourced ingredients, they are masters at turning the freshest produce into exceptional flavours.



Trevor Garden
Regional Development Chef

With nearly 40 years of culinary experience, Trevor brings innovation and precision to every plate as he works across multiple sites in Scotland, championing consistency and creativity. He's a driving force behind our evolving food identity. His collaborative approach helps shape offerings that are as operationally smart as they are sustainable and flavourful.



Steven Scourllar
Executive Chef

With a diverse culinary career across world class restaurants, 5-star hotels, 6-star cruise lines, and large-scale operations, Steve can imbue any event with rich, memorable culinary experiences.

Steve oversees all food operations across the venue, ranging from large conferences and exhibitions to bespoke VIP dining and arena hospitality.



Jim Hood
Head of Production Kitchen

As Head of the Production Kitchen, Jim leads the engine room of our culinary operations, overseeing every aspect of food preparation and delivery, and ensuring flawlessness across all events, big or small. A proud member of the Master Chefs of Great Britain, he brings a wealth of experience, technical mastery, and unwavering attention to detail.



Allergy information

We are always mindful of catering for guests who may have allergies or dietary requirements. We understand that some guests may be unsure as to what they can and cannot eat, therefore we provide a QR code on all menus which patrons can scan to learn the allergy information for all our dishes and make their own informed decision on suitable items.

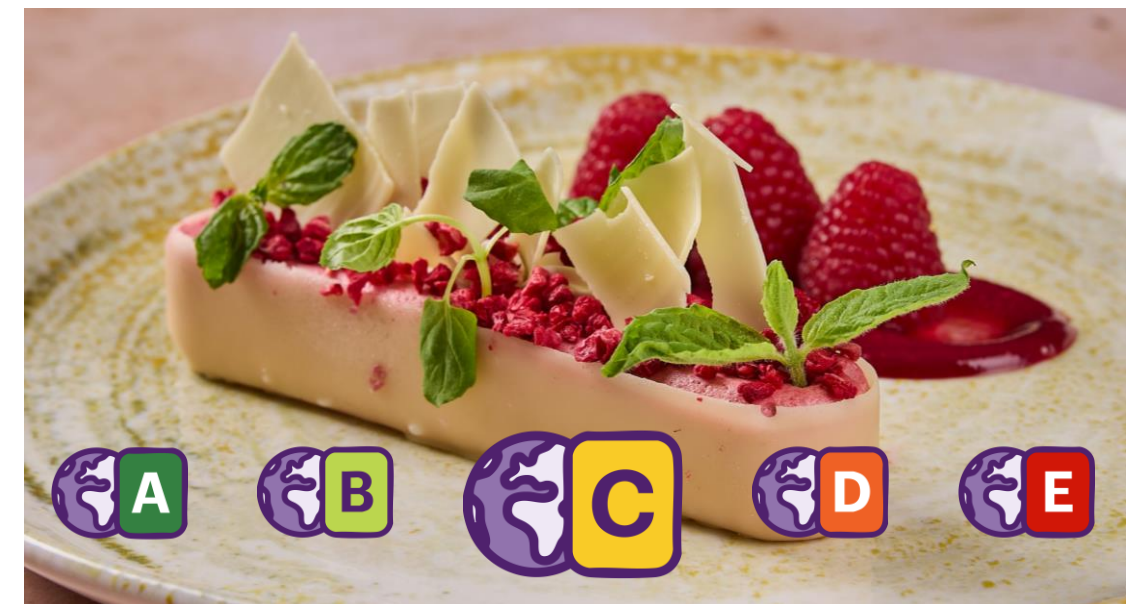
Whilst all our team members receive allergen training, every event also has designated allergen champions there to provide dietary information. These team members have received additional training on allergens and wear visible aprons.

Please ensure you advise us of all dietary requirements in advance to ensure we are able to cater accordingly.

Passion for the Planet

At the heart of our mission is a deep commitment to sustainability and environmental stewardship. That's why we've partnered with **Foodsteps** to provide transparent carbon labels on every food item we offer. These labels will give you clear, actionable information about the environmental impact of your choices, helping you make a more eco-conscious decision.

Our carbon labels rate each item on a scale from 🌍A to 🌍E, where 🌍A indicates the lowest carbon footprint, representing the most sustainable choice while 🌍E highlights a higher environmental impact, encouraging mindful consideration.



By offering this level of transparency, we aim to empower our community to make informed choices that align with a shared passion for protecting our planet. Whether you're aiming for the most sustainable option or simply curious about the impact of your meal, our carbon labels provide the insight you need.

Together, through small yet significant choices, we can make a big difference for our planet.

To learn more about Foodsteps labels, please visit www.foodsteps.earth

Carbon labels by  Foodsteps

Testimonials

"We got so many compliments on the evening and the President of BPS said he had never tasted such good food from a Congress Centre before!"

— World Congress of Basic & Clinical Pharmacology

"You were always on hand to answer ad hoc questions and ensure everything went seamlessly. You were wonderful to work with - AMAZING!"

— Arnold Clark

"You guys were brilliant, cannot fault the catering team at all! From getting us our daily coffee to the exhibitors orders and the catering areas/trucks provided for the event."

— European Conference on Optical Communication

"I must say the experience by way of organisation and liaising with my team and their requirements ahead of the event date was second to none!"

— Vodafone



Our Scottish growers and producers of fresh fruit and vegetables.

We are committed to driving the availability of Scottish produce with a focus on local, seasonal, and sustainable produce. These suppliers provide our fresh fruit and veg across the year, all of which within relatively close proximity to the SEC (typically within less than 200km radius from the venue).



-  **Benzies Farm - Winter**
Potatoes, parsnips, and carrots
-  **Fearn Farm - Winter**
Turnip
-  **Channels Farms - Spring**
Kale, cauliflower, and broccoli
-  **Star Farm - Summer**
Roosters and cauliflower
-  **Girvan Early Growers - Summer**
Ayrshire potatoes

-  **Bruce Farms - Summer**
Strawberries, blackberries, blueberries, raspberries, gooseberries, and cherries
-  **Blacketyside Farm - Summer**
Strawberries, blackberries, blueberries, raspberries, gooseberries, and cherries
-  **Stewarts Farm - Summer**
Strawberries and raspberries

Other Scottish products.

-  **Edinburgh:**
 - Chorizo and bourbon
 - Red wine garlic salami
 - Soda bread
 - Sourdough sliced bread
 - Scrocchiarella bread
 - Plant-based iced cinna buns
 - Cookies and cream protein bars

-  **Glasgow:**
 - Plant-based mini scotch pie
 - Plant-based pastrami slices
 - LF potato scones
 - Onion Bhaji
 - White sourdough bread
 - Scotch morning bread rolls
 - Crispy morning rolls
 - Savoury pies and pastry (variety)
 - Scones (plain and sultana)
 - Free range round cakes (variety)
 - Toffee and banana loaf
 - Traybakes

-  **Arran:**
 - Mustard cheddar
 - Arran wholegrain mustard
 - Arran Oaties
 - Arran Impulse ice cream
 - Arran Napoli Scooping
 - Plum and apple chutney
 - Apple and ale chutney

-  **Tain, Ross Shire:**
 - Black crowdie cheese
 - Strathdon blue wheel cheese

-  **East Lothian:**
 - Crème fraîche
 - Full fat soft cheese
 - Set sour cream
 - Whole chicken breast cooked



-  **Girvan Early Growers - Summer**
Ayrshire potatoes
-  **Blacketyside Farm - Summer**
Strawberries, blackberries, blueberries, raspberries, gooseberries, and cherries
-  **Isle of Mull:**
 - Smoked Trout side
 - Tobermory smoked Trout side
 - NGCI double choc cookies

Get in Touch

We'd love to hear from you.

Whether you're ready to book, want to explore bespoke catering options, or simply have questions about our service, we're here to help. Our Event Planning Team is happy to discuss tailored solutions to suit your event, including dietary requirements, allergen information, or any specific needs around service delivery.

Email: secfood.sales@levy.co.uk

Let's create something exceptional,
together.



Karen D'Ulisse
Interim Head of Event Planning



Nicole Akpolagha
Senior Event Planner



Alana McIlroy
Senior Event Planner