

DELIVERED CATERING **BANGOR** **UNIVERSITY**

Delicious food for every occasion

Tel: 01248 382558

Email: reservations@bangor.ac.uk



Morning Goods

Served from 8am-11.30am

	Ex VAT	Inc VAT
Ham & cheese croissant (warm)	£2.50	£3
Bacon or Welsh pork sausage bap with sauce	£2.50	£3
Vegetarian sausage breakfast bap with sauce (v,vg)	£2.50	£3
Freshly baked croissants with butter and jam (v)	£1.50	£1.80
Seasonal fresh fruit platter - per person	£1.20	£1.44
Natural Welsh yoghurt, granola and fresh fruit pot (v)	£1.60	£1.92
Mini Danish (2) (v)	£1.60	£1.92
Cherry & almond Danish crescent (v)	£1.60	£1.92
Homemade blueberry, date & oat muffin (v)	£1.00	£1.20



(*Minimum order 5)

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Buffet Menus Served from 11am-6pm

Working Lunch 1

Ex VAT **Inc VAT**

£5.25 **£6.30**

A selection of sandwiches & rolls freshly made on the premises including local meats, fish and vegetarian fillings (4 pieces).

Bowl of crisps

Dessert

- Seasonal fresh fruit platter
- Homemade 'Bangor University' chocolate brownie

Extras

	Ex VAT	Inc VAT
Feta, tomato & pepper pasta twist salad (V)	80p	96p
Homemade coleslaw (v,gf)	80p	96p
Chopped mixed salad (v,vg,df,gf)	80p	96p

(*Minimum order 5)

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Working Lunch 2

Ex VAT **Inc VAT**

£6.95 **£8.34**

Savoury

- Selection of sandwiches and rolls freshly made on the premises including local meats, fish and vegetarian fillings (3 pieces)
- Honey & sesame glazed Welsh cocktail sausages (df)
- Goat cheese & sweet onion tart (v)
- Maple-glazed chicken pieces (gf, df)
- Pintxo - grilled Piquillo peppers (spicy), smoked cheese and tomato relish (v)

Dessert

- Homemade lemon & lime drizzle cake
- Sliced seasonal fresh fruit platter



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Buffet Menus Served from 11am-6pm

Working Lunch 3

Ex VAT	Inc VAT
£7.50	£9.00

Savoury

- Selection of sandwiches and wraps freshly made on the premises including local meats, fish and vegetarian fillings (3 pieces)
- Chorizo & feta frittata squares (gf,v)
- Savoury vol- au-vents:
 - ~ Mushroom & leek (v)
 - Pulled ham & Cheddar
- Sticky sweet chilli skewers (gf)

Salads

- Mixed chopped salad (gf, df, v, vg)
- Homemade cheese coleslaw (gf, df, v, vg)

Dessert

- Homemade tiffin slice (v)
- Sliced seasonal fresh fruit platter

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Buffet Menus Served from 11am-6pm

Vegetarian Menu

Ex VAT	Inc VAT
£6.50	£7.80

A selection of sandwiches and wraps with vegetarian fillings. (3 pieces)
(Nut roast & cranberry, Cheddar & onion mayo, red lentil pate & tomato, argy bahji salad)

Savoury

- Mushroom & cream cheese puff (v)
- Mozzarella, falafel & cherry tomato cocktail & BBQ dip (v,gf)
- Flatbread fingers with hummus, pepper & carrot sticks (v, vg, df)
- Vegetable spring roll & sweet chilli dip (vg,v,)

Dessert

- Homemade raisin & honey flapjack (v)

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We are always happy to discuss any special dietary requirements you might have simply give us a call or send us an email.



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Buffet Menus Served from 11am-6pm

Healthier Menu

Ex VAT	Inc VAT
£6.50	£7.80

Lettuce boats (low carb)

- Turkey, hummus & pepper (gf,df)
- Roasted peppers & light cream cheese & chives (v,gf)
- Flaked tuna, sweetcorn & celery yoghurt dressing (gf)
- Feta, olive, tomato cucumber boats (gf,v)
- Lentil & sundried tomato pate crostini, sprinkled with toasted pumpkin seeds (v,vg,df)
- Indian tandoori chicken bites with raita dip (gf,df)

Salads

- Raw superfoods salad – kale, spinach, pineapple, blueberry, tomatoes, almonds & turmeric dressing (v,vg,df,gf)
- Quinoa, pomegranate & raisin salad (v,vg,df)

Dessert

- Watermelon & strawberry skewer
- Beetroot brownies (v)

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Buffet Menus Served from 11am-6pm

Ploughman's Lunch

Ex VAT	Inc VAT
£7.25	£8.70

- Wedge of "Dragon Vintage Welsh Cheddar", pickles, & apple chutney (v,vg,gf,)
- Local baked ham (gf,df)
- Pâté (gf)
- Homemade chunky coleslaw (gf,v)
- Mixed salad (df,vg,gf,v)
- Chunky crusty bread & butter (v,vg)
- Pork pie

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Buffet Menus Served from 11am-9pm

Continental Buffet

Ex VAT	Inc VAT
£12.50	£15.00

- Platter of Welsh baked ham, salami, Prosciutto ham (df,gf)
- Smoked salmon & peppered mackerel platter served with horseradish crème fraiche (df,gf)
- Sharing board of cheeses – Brie & Stilton with chutney, Kalamata olives and oatcakes (v)
- Leek and mushroom goat cheese quiche (v)
- Basket of continental breads (df, vg, v)

Salads

- Fennel, orange & pine nut salad (df,gf,v,vg)
- Corn, spinach, pimento & ranch dressing pasta bows salad (gf,v)

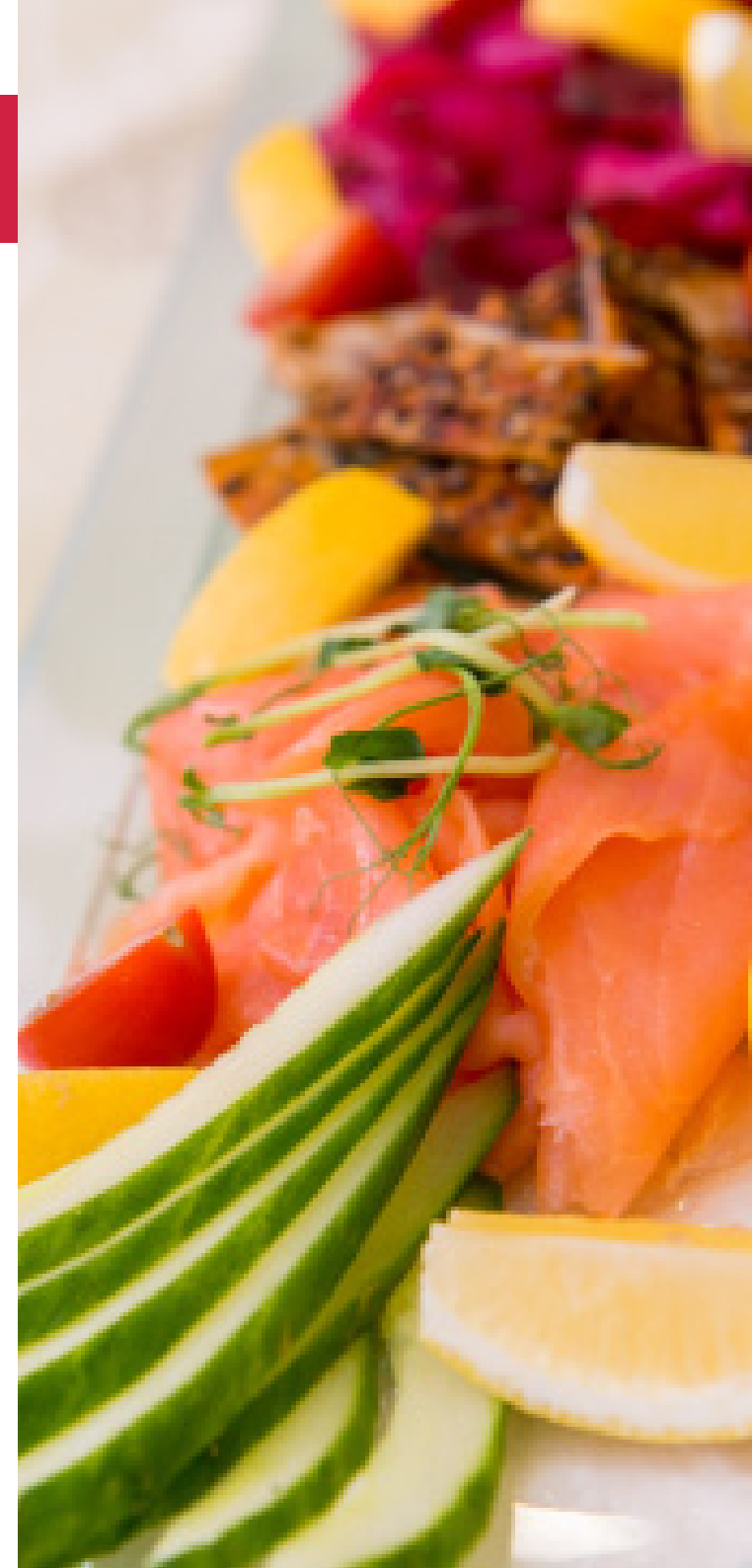
Dessert

- Fresh fruit skewers (gf,df,v,vg)
- Homemade layered mango cheesecake parfait pot (v)

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Afternoon Tea

Special Occasion Afternoon Tea

Ex VAT	Inc VAT
£7.50	£9.00

A selection of sandwiches & mini filled rolls freshly made on the premises

- Local roast ham salad
- Flaked poached salmon in mayonnaise & cucumber
- Welsh mature Cheddar cheese & fruit chutney
- Egg mayonnaise with cress (v)

Savoury

- Prawns Marie bouches
- Mini tarts - brie & caramelized onion/ bacon, Cheddar & onion

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Dessert

Mini cake selection

- Strawberry cream scone (v)
- Chocolate brownie (v)
- Welsh cakes (v)

Refreshments

- Fairtrade tea or coffee



Open Day Packages

Available only for Open Days, College Open Days & Fresher's Welcome Week. *(Disposable plates, cups & napkins)*

Option 1

A selection of sandwiches freshly made on the premises including local meats, fish and vegetarian fillings

(1½ round of sandwiches)

Crisps

Ex VAT only - £3.75

Option 2

A selection of sandwiches & soft rolls freshly made on the premises including local meats, fish and vegetarian fillings (3 pieces)

- Chicken tikka skewer (gf,df)
- Assorted meat & vegetarian quiches (50/50) (v)
- Sticky cocktail sausage with honey glaze (2) (df)
- Vegetable spring rolls & sweet chilli dip (1) (df,v,vg)
- Vegetable samosas (1) (df,v,vg)

Ex VAT only - £5.95

*Internal bookings only – Minimum 5 people

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Add EXTRA ITEMS - Special price

Homemade mini lemon drizzle	75p
Homemade mini carrot cake	75p
Homemade mini chocolate brownie	75p
Fresh fruit kebab (1)	90p
Bara Brith	£1.20
Welsh cake (1)	50p
Orange or apple juice 1 lit	£2.00
Snowdon water (1.5l bottle)	£1.80
Tea & coffee	95p
Tea/coffee & biscuits (2)	£1.30



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Add Ons - 1 of 3

Special diets – Please ask for further information on buffet items & cakes for gluten free, dairy lactose, vegan & nut free. Please ask for allergens in our food.

Extras

	Ex VAT	Inc VAT
Assorted dim sums & sweet chili dip (2) (df)	£1.25	£1.50
Brie & cranberry wontons (2) (v)	£1.25	£1.50
Baked onion bahjis with raita dip (2) (v,df,gf,vg)	£1	£1.20
Hand cooked crisps	90p	£1.08
Cheese platter, grapes, chutney & biscuits	£3.95	£4.74
Homemade fresh salads - per portion	80p	96p
<ul style="list-style-type: none"> Mixed salad (gf,df,v,vg) Cheddar coleslaw (gf,v) New potato & chive (gf,df,v,vg) Feta, tomato & pepper pasta twist salad (v) 		

Packed Lunch

Ex VAT	Inc VAT
£6	£7.20
<ul style="list-style-type: none"> Freshly made sandwich (meat, fish or vegetarian) Crisps Seasonal fruit Bottle Welsh water (500ml) Chocolate snack bar 	

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Fresh from the Kitchen...

Our homemade cakes and pastries are freshly prepared on the premises by our experienced catering team.



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Cakes & Fruits

	Ex VAT	Inc VAT
"Bangor University" chocolate brownie	£1.40	£1.68
Cupcake (chefs daily choice)	£1.20	£1.44
Welsh Bara Brith (1 slice)	£1.20	£1.44
Welsh cakes (2)	£1.20	£1.44
Apricot tea bread (1 slice)	£1.00	£1.20
Banana, date & walnut cake (1)	£1.00	£1.20
Millionaires caramel shortbread	£1.00	£1.20
Freshly baked mini chocolate scone with Nutella and whipped cream	£1.20	£1.20
Freshly baked whole scone with butter	£1.20	£1.44
Freshly baked open scone with jam and whipped cream (2)	£1.60	£1.92
Carrot cake slice	£1.40	£1.68
 Twin pack biscuits	 60p	 72p
Sliced seasonal fresh fruit platter - pp	£1.20	£1.44
Fresh fruit kebab (1)	£1.00	£1.20



Add On's - 3 of 3

Beverages

	Ex VAT	Inc VAT
Welsh still mineral water 750ml	£2.00	£2.40
Welsh sparkling mineral water 750ml	£2.00	£2.40
Welsh still or sparkling mineral water 500ml	£1.00	£1.20
Fruit juices – (Approx. 7 glasses per litre) (Choice of cranberry, Fairtrade orange or Fairtrade apple)	£2.25	£2.70
Fairtrade juice 500ml orange or apple	£1.60	£1.80
Elderflower presse (750ml)	£2.80	£3.36

Tea & Coffee

Option 1 as standard

Ex VAT	Inc VAT
£1.35	£1.65
Filtered coffee, tea, decaffeinated coffee, herbal teas	

Option 2

Ex VAT	Inc VAT
£1.75	£2.10
Filtered coffee, tea, decaffeinated coffee, herbal teas & biscuits	

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We are delighted to be able to specify that all tea and coffee served by us bears the Fairtrade trademark.



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Canapés Reception

Savoury Nibbles

Ex VAT
£3.50pp

Inc VAT
£4.20pp

- Bowls of nachos, thick crisps, sour cream & chive & curried hummus dips (V, GF)
- Parma ham cucumber stack (GF)
- Bowls of nuts (GF, DF, V, VG)
- Welsh Cheddar, cherry tomato & basil cocktail (V, GF)

Savoury Canapés

Ex VAT
£1.20 per canapé

Inc VAT
£1.44 per canapés

1. Chorizo, fig & Manchego cheese wraps (gf)
2. Salt & pepper prawn skewer (gf,df)
3. Parma ham and Roquefort roulade on a parmesan shortbread with sweet onion chutney.
4. Watermelon with spiced feta, sundried tomato & basil. (v,gf)
5. Sushi salmon & sesame cucumber stack (gf)
6. Creamy goats cheese & chilli jam choux buns (v)
7. Duck liver pate on a cracked black pepper fusette croute, grilled sesame seeds.
8. Sweet peppadew tortilla squares (v,gf)
9. Ham hock cube with pickled carrot (gf, df)
10. Chicken tikka, mint raita gem lettuce boat

(*Minimum order 5)

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Hot Fork Buffets Selection

Main Courses

Please choose 1 meat option plus 1 option for your vegetarian guests

Homemade Welsh steak & onion pie with a puff pastry top buttered new potatoes, garden peas & carrots

- Chicken pieces in korma sauce, pilau rice, naan bread & mango chutney
- Welsh beef lasagne with garlic bread, mixed salad & coleslaw
- Chicken in a creamy leek sauce topped with crispy potatoes medley of vegetables
- Welsh beef chilli con carne, rice, soured cream & nachos
- Sweet & sour pork or chicken, pea rice & prawn crackers
- Chicken pieces & chorizo, basil in cherry tomato sauce roasted garlic potatoes, baton carrots & swede
- Vegetable & 3 bean chilli, rice, soured cream & nachos (v)
- Quorn & roasted vegetable lasagne with garlic bread, mixed salad & coleslaw (v)

*Location within university campus - Minimum 25

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Puddings

Please choose 1 option

- Raspberry & white chocolate meringue roulade, raspberry coulis
- Homemade chocolate brownie & whipped cream
- Warm apple pie & custard
- Chocolate fudge cake & cream
- Lemon meringue pie & cream
- Assorted cheesecakes & fresh cream
- Assorted gateaux & fresh cream

Option 1

	Ex VAT	Inc VAT
1 course	£10.00	£12.00
2 courses	£12.50	£15.00

(Served on melamine plates, cutlery, and paper napkins & tablecloths included)

Option 2

	Ex VAT	Inc VAT
1 course	£9.50	£11.40
2 courses	£12.00	£14.40

(Served on disposables plates, plastic cutlery & tablecloths included)



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Premium Hot Buffets Selection - 1 of 2

Main Courses

Please choose 1 meat or fish option plus 1 option for your vegetarian guests

- Welsh beef Bourguignon, roasted garlic potatoes & seasonal vegetables
- Poached salmon fillet in a pink shrimp sauce, buttered new potatoes & garden peas
- Welsh lamb tagine served with almond, lemon & coriander couscous & seasonal vegetables
- Pork medallions in Welsh Orchard Gold cider & mustard cream sauce, caramelised apples, boulangère potatoes & roasted vegetables
- Sauté fillet of chicken with button mushrooms & cream tarragon sauce, hasselback potatoes & seasonal vegetables
- Seafood lasagne, crayfish, salmon & cod in a sweet tomato sauce, glazed with mozzarella & dill crumb topping, garlic baguette, jacket potato halves with chives & mixed salad
- Diced chicken breast pieces in creamy tikka masala sauce, basmati rice, garlic coriander naan bread & mango chutney
- Butternut squash, chick pea & vegetable balti curry, pilaff rice, mint raita & naan bread (v,gf,vg)
- Baked spinach & ricotta cannelloni in a cherry tomato ragout, glazed with mozzarella served with garlic bread slices, jacket potato halves & mixed salad (v)

Premium Hot Buffets Selection - 2 of 2

Puddings

Choose 1 option

- Traditional sherry trifle pots
- Warm pear & almond frangipane tart with fresh cream
- Lemon tart & fresh cream
- Chocolate & Baileys cheesecake & fresh cream
- Raspberry panacotta with almond shortbread biscuits
- Welsh cheeses, grapes, chutney & biscuits
(£1 supplement) (gf without biscuit)
- Salted caramel popcorn cheesecake
- Strawberry Pavlova & fruit coulis (gf)

Package Options

Please choose in advance 2 main dishes from either meat or fish or vegetarian option & 1 sweet

(If you choose an extra choice there will be an additional 20% charge)

Option 1

	Ex VAT	Inc VAT
2 courses	£16.00	£19.20

(Served on melamine plates, glasses, plastic cutlery, tablecloths staff to serve included)

Location within university campus

Option 2 - Neuadd Reichel or Teras

	Ex VAT	Inc VAT
2 courses	£16.00	£19.20

(Included in the price – crockery, cutlery, glasses, paper napkins, tablecloths & staff to serve)

Option 3 - Campus Wide

	Ex VAT	Inc VAT
2 courses	£17.50	£21.00

(With crockery, cutlery, glasses, and paper napkins, tablecloths & staff to serve included, depends on location within University campus)

*Minimum 25

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Booking & Contact Information

Booking could not be easier and our friendly staff will be happy to offer advice by email or phone.

We have created a range of menus, however if you have a special event to plan for or something specific in mind, please contact the conference office we are open Monday to Friday 9.00am to 5.00pm.

All Catering bookings need to be confirmed by email to reservations@bangor.ac.uk

Your confirmation will need to include

- Contact Name, Department /Address, telephone number and email address.
- Delivery instructions, including the room or space and building / department name.
- Catering requirements, in particular special dietary requests / customer allergen information.
- Billing information such as University Cost code, purchase order, invoice address or credit card details.
- Date and Timing instructions, including preferred times for delivery and the actual time of the event. Please also provide a preferred collection time for the clearing & collection of used catering equipment.

We welcome advance bookings, ideally in order to ensure that we can meet your requirements please arrange your booking at least 7 days in advance. Please allow at least 3 weeks to arrange Conference & Event dinner menus.

Bwyd@Bangor will always endeavour to accommodate last minute bookings but this may mean reduced availability on some menus/items and logistical delays in delivery.

If you have an event for which you would like to discuss a specially tailored menu or event services please call or e-mail the reservation office with the details.

Our menu contains allergens, please ask our staff for further information if you or your guests have any allergies.

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Booking & Contact Information

Helpful additions

Waiters & Waitresses

A well trained waiter/ waitress service can be provided on request. Please enquire for an individual quotation.

Finishing Touches

A full range of table linen, napkins and theme concepts are also available on request.

Vat

All prices subject to VAT at the current rate for external customer

Cancellations

Cancellations or a significant reduction in numbers received 24 hours before delivery will incur a charge of 50% of the full cost.

We regret that cancellations received after this deadline will be charged in full.

Delivery instructions & conditions

Standard Delivery times Monday to Friday 8am -6pm.

Delivery to Bangor University Campus

Please note there is a £18 minimum spend per delivery on all Bangor University Campus area's from the Ocean Sciences site in Menai Bridge to Dean Street Bangor.

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Booking & Contact Information

Delivery outside Bangor University Campus

For all other internal and external bookings outside this area, regardless of location, the minimum spend per booking is £180.00 plus mileage of £1 per mile for delivery and collection.

Non-standard delivery times are subject to a surcharge

	Ex VAT	Inc VAT
Before 8am and after 6pm on a weekday	£30	£36
Saturday	£45	£54
Sunday	£60	£72

Booking & Contact Information

Delivery

- All items will be supplied with the necessary crockery, glassware and napkins, table linen for the table as standard unless you request disposables.
- Please ensure that the room booked is a suitable location with ease of access for the delivery team (access via a lift when higher or lower than ground floor). **Please ensure there is adequate space for the event including tables required for the catering. Tables are booked via facilities by calling 01248 38 2783 or emailing eos800@bangor.ac.uk.** We regret that our delivery staff are unable to provide or move tables for you.
- All buffets and refreshments will be set out for you on delivery.
- All food is delivered in recorded temperature-controlled delivery vehicles.

Storage

- When your food has been delivered, store it carefully away from direct sunlight or heat sources.
- Keep food covered until it is required to ensure its freshness.
- Food deteriorates when left out at room temperatures for long periods.
- We advise that you consume your meal within the time allocated on the delivery card.
- Leftovers; for health & safety reasons all leftover food will be collected for recycling by the catering team in line with our Food Safety & Sustainability Policies.

Collection

- We will endeavour to collect all catering equipment on the same day (at the time suggested by you for collection) or by 10am the following day.
- To help with the environment all our buffet platters are re-usable.
- A charge will be made if service equipment is lost or not available for collection after your event.





bwyd
food
Bangor

Contact Us:
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Bwyd Food is managed and operated by the Bangor University's
Commercial Services Department



[eatdrinkbangor](https://www.eatdrinkbangor.com)

