



# Delivered catering from Bangor University

Where we cater to you

**2017**

Tel: 01248 382 558 Email: [reservations@bangor.ac.uk](mailto:reservations@bangor.ac.uk)

# Morning Goods

Served from 8am-11.30am

Freshly baked croissant with butter and jam (Minimum order 10)	£1.80
Seasonal fresh fruit platter	£1.86 per person
Natural Welsh yoghurt, granola and fresh fruit pot	£1.92
Mini Danish (2)	£1.92
Bacon or Welsh pork sausage bap with sauce	£2.40
Vegetarian breakfast bap with sauce	£2.40

# Buffet Menus



Served from 11am-6pm

Please note: We cannot split 2 or more menus between numbers booked, unless it is for 20 covers or more

Working lunch menu 1 £6.12

## Savoury

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

## Dessert

- Sliced seasonal fresh fruit platter
- Homemade 'Bangor University' chocolate brownie

## Homemade fresh Salads

- Potato & chive crème fraîche salad £0.96
- Homemade coleslaw £0.96
- Chopped mixed salad £0.96

Working lunch menu 2 £8.34

## Savoury

- Selection of sandwiches and rolls freshly made on the premises including local meats, fish and vegetarian toppings (4 pieces)
- Mustard & honey cocktail sausage with mini Yorkshire pudding.
- Homemade Tintern cheese & sun blushed tomato free range eggs mini tart
- Indian tikka chicken kebabs with mango chutney dip
- Focaccia croute with chive cream cheese & cherry tomato

## Dessert

- Homemade orange drizzle cake
- Sliced seasonal fresh fruit platter

Working lunch menu 3 £10.74

## Savoury

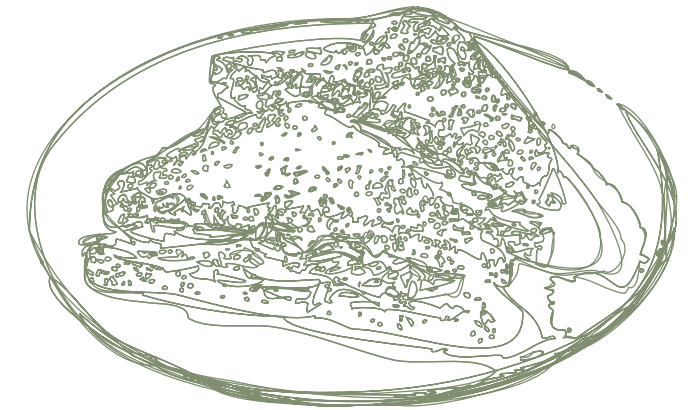
- Selection of sandwiches and wraps freshly made on the premises including local meats, fish and vegetarian toppings (4 pieces)
- Smoked haddock & spinach quiche with Quail egg
- Vegetable tortilla served with a spicy tomato & pepper salsa
- Coronation chicken ciabatta croute

## Salads

- Seasonal salad leaves
- Homemade Welsh Cheddar coleslaw

## Dessert

- Homemade chocolate & pecan chewy cookie
- Sliced seasonal fresh fruit platter



# Welsh buffet

£11.40

Served from 11am-9pm

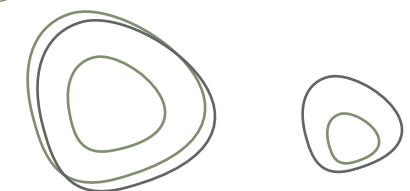
## Savoury

A selection of sandwiches and seeded rolls including local meats, fish and vegetarian fillings. (4 pieces)

- Welsh lamb and mint wrapped in puff pastry
- Caramelised onion and Smoked Carwyn tartlet
- Breaded chicken goujon flavoured with smoked paprika seasoning
- Welsh rarebit bites with crispy bacon/ crispy red onion (V)
- Savoury scone topped with Welsh crab pate
- Anglesey sea salt potato crisps

## Dessert

- Home-made Welsh cake and Bara brith selection.
- Fresh fruit basket



# Continental Buffet

Served from 11am-9pm \_\_\_\_\_ £15.00

## Savoury

- Selection of Welsh and continental breads
- Smoked salmon & peppered mackerel platter served with horseradish crème fraiche
- Welsh baked ham, salami & Parma ham platter with pate
- Leek and Pant Ysgawn goat cheese quiche

## Salads

- New potato & chive crème fraiche salad
- Grilled continental vegetables and sun blushed tomato, feta cubes, mozzarella balls

## Dessert

- Fresh fruit skewers
- Homemade Madagascar vanilla panna cotta topped with a fruit compote
- Cheese platter – Brie, Cheddar & stilton with chutney, grapes and biscuits

# Add Ons

minimum order of 5

## Savoury

- Hand cooked crisps £1.08
- Assorted vegetarian dim sum served with sweet chilli dip(2) £1.50
- Baked onion Bahji with raita dip (2) £1.20
- Welsh cheese platter with chutney, grapes & biscuits £4.74

## Homemade fresh Salads

- Potato & chive crème fraiche salad £0.96
- Homemade cheddar coleslaw £0.96
- Mixed side salad £0.96
- Greek feta salad £1.20

## Cakes & fruits

- Sliced seasonal fresh fruit platter £1.86
- Fresh fruit kebab (1) £1.56
- Homemade "Bangor University" chocolate brownie £1.44
- Homemade cupcake £1.44
- Welsh cakes (2) £1.44
- Freshly baked scone with butter £1.44
- Freshly baked scone with jam and whipped cream £1.92
- Bara Brith £1.32
- Twin pack biscuits £0.72

## Packed lunch £7.20

- Freshly made sandwich (meat, fish or vegetarian)
- Crisps
- Seasonal fruit
- Bottle Welsh water
- Chocolate snack bar

# Beverages

## Hot Drinks

- Fairtrade filtered coffee, tea, decaffeinated coffee, herbal teas £1.50

## Soft Drinks

- Welsh sparkling mineral water 750ml £3.00
- Welsh still mineral water 750ml £3.00
- Welsh still or sparkling mineral water 500ml £1.20
- Fruit juices £3.24  
(Approx. 7 glasses per litre)  
Choice of cranberry, Fairtrade orange or Fairtrade apple
- Fairtrade juice 500ml orange or apple £1.92



# Open Day Packages 2017

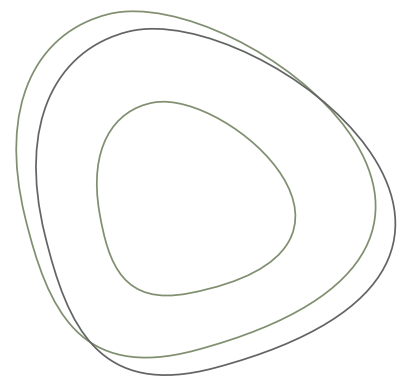
Available only for internal open days, Fresher's Welcome week  
- Minimum order of number 20 people  
(Disposable plates, cups & napkins)

## Option 1 \_\_\_\_\_ £4.50

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

## Option 2 \_\_\_\_\_ £6.90

- A selection of sandwiches & wraps freshly made on the premises including local meats, fish and vegetarian fillings
- Chicken goujon with Satay dip
- Leek & Caerphilly cheese tart
- Vegetable spring rolls & sweet chilli dip
- Crisps



### Add EXTRA ITEMS - Special Price.

• Homemade mini Lemon Drizzle	£0.90
• Homemade mini Carrot cake	£0.90
• Homemade mini Chocolate Brownie	£0.90
• Bara Brith	£1.32
• Sliced seasonal fresh fruit platter	£1.62
• Welsh cake (1)	£0.66
• Orange or Apple Juice 1 lit	£2.40
• Snowdon Water (1.5lit pet bottle)	£2.16
• Tea & Coffee	£1.14
• Tea/Coffee & Biscuits	£1.56

# Hot chafing dishes menu \_\_\_\_\_ £20.40

This is a buffet style service - Minimum order of number 20 people  
Organiser please choose in advance 2 main dishes from either meat or fish or vegetarian options and 1 sweet.  
(If you choose an extra choice there will be an additional 20% charge)

## Meat / Fish

- Chicken Tikka Massala, naan bread & mango chutney
- Snowdonia fell lamb casserole with cumin and dried apricots
- Turkey strips in a creamy mushroom, welsh leek and tarragon sauce
- Welsh beef and purple moose stew topped with laver bread dumplings
- Smoked haddock, salmon and seafood pie topped with garlic mash

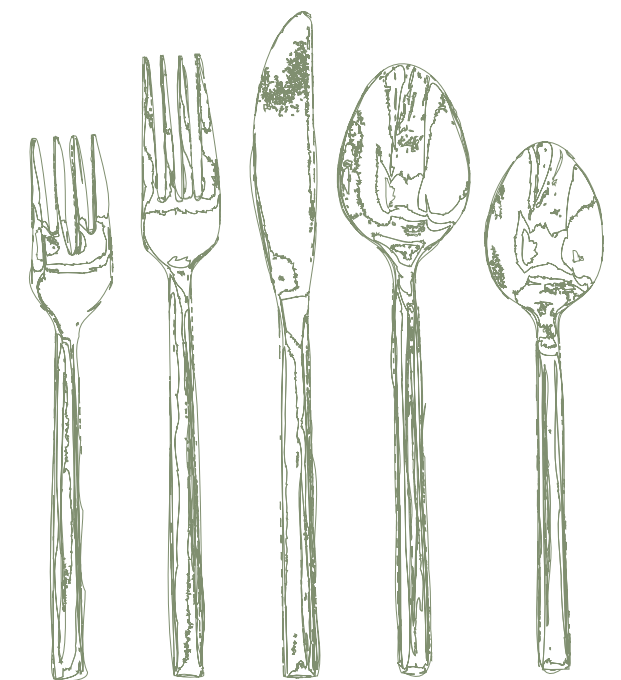
## Vegetarian

- Vegetable lasagne made with fresh vegetables and mozzarella
- Butternut squash, chick pea and sweet potatoes curry

All above served with Pilaf Rice, new potatoes, seasonal vegetables

## Dessert

- Individual Lemon meringue tart with raspberry sauce
- Caramelised apple and banana crumble with almond served with custard (chaffing dish)
- Assorted home-made cheese cake (fruit of the forest, toffee, lemon)
- Chocolate fudge slice, pouring cream
- Fresh fruit salad steeped with elderflower cordial





# Conference and events Dinner menus 2017

£30.00

PJ Hall & Powis @ £42 ex vat - Minimum 30 people in Reichel

As the organiser, please choose:

One starter, one main course and one dessert to create your own set menu.

## Starters

- Trio of salmon and crab, horseradish crème fraiche and Affilia cress, soda bread
- Ham hock terrine served with piccalilli, focaccia croute and balsamic syrup
- Roasted red peppers savoury cheesecake topped with a tomato and basil jelly set on herby crumbs (V)

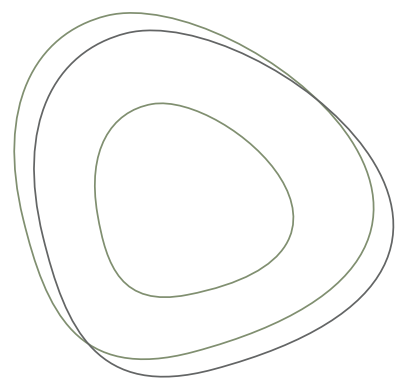
## Main courses

- Braised Welsh lamb shank with red current and rosemary jus, mustard mash, broccoli and honey carrot.
- Grilled Anglesey sea bass fillet, fennel confit, fondante potato and wilted greens, Pernod sauce.
- Char grilled breast of chicken with a creamy mushroom and champagne sauce, crushed new potatoes with garlic, green beans and julienne carrots.
- Spinach and ricotta parcel with a tomato and cumin sauce, seasonal vegetables and potatoes (V)

## Dessert

- Rich chocolate and praline truffle tort, sharp raspberry sauce and peanut brittle
- Banoffee cream pie served with chocolate shard and a caramel sauce
- Panna cotta with fruits of the forest compote, fresh vanilla crème anglaise and an almond tuile.

## Fairtrade coffee



# Full wine list available



Your meal is prepared by us, fresh for you today. We use the finest ingredients, locally sourced wherever possible. We are proud to support Fair Trade.

Our environmental policy ensures that all food and material waste is recycled responsibly.

# Booking and Contact Information

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You can contact us direct by telephone; or send us an email with your contact details and we will call you back.

E-mail: [reservations@bangor.ac.uk](mailto:reservations@bangor.ac.uk)

## Booking

When emailing please be prepared to supply your:

- Contact Name, Department/Address, telephone number and e-mail.
- Delivery instructions, including the room or space and building/department name.
- Billing information such as a University cost code, purchase order, invoice address, or credit card details.
- Date and Timing instructions, including the times for delivery and of the actual event. Please provide a time for the collection of used crockery.

In order to ensure that we can meet your requirements **please arrange your booking at least 48 hours in advance of the event or 7 working days for weekend catering.** Please allow at least 2 weeks to arrange Conference & Event dinner menus

Please note that we are unable to process bookings on weekends.

Bwyd@Bangor will always attempt 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 and / or event services, please call or e-mail the Reservations Office with the details.

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

## Helpful Additions

### Waiters & Waitresses

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

### Finishing Touches

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

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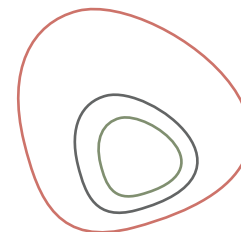
## VAT

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

## 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.

Please turn over for delivery instructions & conditions



# Deliveries

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Please take a look below at the delivery costs and conditions. If there is any area that you have questions about please don't hesitate to email or call at:

E-mail: [reservations@bangor.ac.uk](mailto:reservations@bangor.ac.uk)

Tel: 01248 382558

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

## Delivery to Bangor University Campus

Please note there is a £18.00 minimum spend per delivery, on all bookings for Bangor University Campus areas from the Ocean Sciences site in Menai Bridge to Dean St Bangor.

## Delivery outside Bangor University Campus

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

## Deliveries out of these times

Deliveries out of these times and areas will be subject to a surcharge to cover additional costs as follows:

Before 8am and after 6pm on a weekday £30.00

Saturday £48.00

Sunday £66.00

## On Delivery

- All buffets are labelled.
- All items will be supplied with the necessary crockery, glassware, table linen for the food and napkins as standard unless you ask for disposables.
- Please ensure that the room is booked and a suitable location with **access via lift** (when higher or lower than ground level) and that there is adequate space for the event, including any tables and seating requirements for the catering. All buffets and refreshments will be set out for you on delivery. **We regret that our delivery staff are unable to provide or move tables for you.**
- Refreshments will be set out for you on delivery.
- All food is delivered in recorded temperature-controlled vehicles.

## Storage

- When your food has been delivered, store it carefully away from direct sunlight or heat sources, such as radiators and draughts.
- Keep food covered until it is required to ensure its freshness.
- **Food deteriorates when left out at room temperature for long periods**
- **We advise that you consume your meal within the time allocated on delivery card.**
- Leftovers: For Health & Liability reasons all leftover food is property of the Catering Services and will be collected for recycling by the catering team when clearing.

## Collection

- We will endeavour to collect all the equipment on the same day (as provided time for collection by you) or by 10.00am the following day.
- A charge will be made if service equipment is lost or not available for collection after your event.
- **To help with the environment all our buffet platters are re-usable.**

On collection and clearing, if we find that buffet platters are missing OR not returned to us, there will be an additional extra charge for this.

Thank you  
& we look forward hearing from you

