

# Weddings

## Bangor University

£4000 wedding package

This special offer is only available in Reichel Hall

To include:

### 60 guests for the wedding breakfast

1 glass of Bucks Fizz per person on arrival

3 course meal – selected from our menu

Coffee and mints

2 glasses of premium wine per person

Glass of Prosecco to toast

### 80 evening guests

Buffet menu

Exclusive use of Neuadd Reichel

Wedding co-ordinator

Complimentary cake stand and knife

Tablecloths and linen napkins with a choice of napkin fold

Any additional guests are welcome and charged at £59.50 per adult for the day and evening function. Any extra evening guests will be charged at £7.50 per adult.

Supplements may apply during bank holidays and holiday periods.



For more information, please contact Lauren Bate  
on 01248 383609 or email: [weddings@bangor.ac.uk](mailto:weddings@bangor.ac.uk)

# Reichel Wedding Package Menu 2019

## Starters

Chicken liver pâté flavoured  
with Armagnac, tomato & onion  
chutney, ciabatta crostini

Or

Homemade leek & potato soup  
with herb croutons (Vegan, GF)

Or

Duo of melon with raspberry compote  
and mango coulis (Vegan, GF)

Or

Retro prawn cocktail & granary bread

## Mains

Fillet breast of chicken in a tarragon  
cream sauce, grain mustard mash  
potatoes, glazed carrot & stem broccoli

Or

Traditional roast beef with Yorkshire  
pudding, fondant potato, honey roasted  
vegetables, cauliflower au gratin, rich jus

Or

Turkey paupiette wrapped in bacon  
with apricot, cranberry stuffing,  
rosemary roast potatoes, baton  
carrots, honey parsnips, rich pan jus

or

Moroccan nut roast & caramelised onions  
filo parcel, sweet red pepper sauce,  
seasonal vegetables & potatoes (V)

## Dessert

Lemon posset cup with butter  
almond shortbread

Or

Summer fruit cream meringue with  
raspberry sauce & chocolate shard

Or

Chocolate cheesecake & fruit coulis

Or

Traditional warm apple pie  
& vanilla ice cream



## Reichel wedding package

### evening food (inc)

Platters of freshly made sandwiches  
on white & brown bread;

Coronation chicken

Cheddar & pickle (V)

Ham & tomato

Tuna mayonnaise & cucumber

Egg & cress mayo (V)

Sausage rolls

Vegetable spring rolls & sweet  
chilli dip (Vegan, GF)

BBQ chicken drumsticks

Cheddar & pineapple cocktails (V, GF)

Bowls of crisps

Homemade mini chocolate brownie