

# Conference, Function & Special Event Catering at The Management Centre



# Catering options at The Management Centre, Bangor University

The Management Centre's in-house experienced Catering Team offers a varied selection of catering options for all your conference, function or special event needs.

Our menus capitalise on a range of fantastic seasonal local produce and choices range from our delicious breakfast menu; extensive hot or cold lunchtime buffets; tasty lunchtime specials and bespoke dinner packages.

We also offer drinks and canapé receptions set within our historical Hugh Owen Hall or contemporary Bar Lounge with commanding views across to the Isle of Anglesey.

Bespoke menus are available on request that can be tailored to meet specific dietary requirements and requests and are set within a flexible pricing structure.

## Dietary Requirements

(v) vegetarian (vg) vegan (vg\*) vegan optional (gf) gluten free (gf\*) gluten free optional

All food is prepared in our kitchen where all allergens are present. If you have a food allergy, please let us know before ordering, our menu descriptions do not include all ingredients. Full allergen information is available on request.

## The choice is yours...

For further information or assistance in planning your conference, meeting or event please contact our dedicated Events Team on 01248 365 912 or Email [events@themanagementcentre.co.uk](mailto:events@themanagementcentre.co.uk) and they will be happy to assist.

## Catering Options

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# The Management Centre is proud to serve Costa Coffee at Hugh Owen Coffee Shop



Our fully trained Baristas provide a wide range of Costa coffees and speciality teas as well as a selection of breakfast items, light bites, filled sandwiches, cakes and pastries. Open daily Monday-Friday.

## Breakfast Options for your morning event from 8.00am – 11.30am

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Freshly Baked Croissants with Butter and Jam (v).....	£2.00 per person
Selection of Mini Danish Pastries (2 per person) (v).....	£2.00 per person
Selection of Welsh Dairy Fresh Fruit/Natural Yoghurts (v) (vg*).....	£1.00 per portion
Fresh Fruit Platter (vg) .....	£2.50 per person
Bacon or Welsh Pork Sausage Sourdough Breakfast Roll with Sauce.....	£3.20 per person
Vegetarian Sausages Sourdough Breakfast Roll with Sauce (v) (vg*).....	£3.50 per person
Filtered Coffee, Tea and Herbal Teas.....	£1.46 per person
Jug of Fruit Juices 1ltr (approx. 6 glasses per litre) Choice of Orange or Apple (vg).....	£3.00 per jug
Welsh Still Mineral Water 330ml .....	£2.17 per person
Welsh Sparkling Mineral Water 330ml .....	£2.17 per person

# Corporate Buffet Options

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All our freshly prepared buffets are available for lunchtime or evening events. Our staff will quietly clear food buffet items from your room after 2 hours. Please let us know in advance if you require alternative arrangement.

## Buffet A ..... £7.95 per person

- Selection of Sandwiches including Meat, Fish and Vegetarian Fillings (vg\*)
- Hand Cooked Crisps (v) (vg\*)
- Seasonal Fruit Platter (vg)
- Brownie Bites (v) (vg\*)

## Buffet B ..... £9.50 per person

- Selection of Sandwiches including Meat, Fish and Vegetarian Fillings (vg\*)
- Pork and Apple Sausage Rolls (vg\*)
- Chilli Jam and Chutney (vg)
- Hand Cooked Crisps (v) (vg\*)
- Seasonal Fruit Platter (vg)
- Brownie Bites (v) (vg\*)

Add Jug of Fruit Juices 1ltr  
(*approx. 6 glasses per litre*) Choice of Orange or Apple (vg) for £3.00 per jug

## Extra's .....

### Savoury

- Welsh Cheeseboard Selection (v) £3.00 per person
- Homemade Fresh Mixed Leaf Salad Bowl (vg) £1.50 per person
- Hand Cooked Crisps (vg) £1.00 per person

### Sweet

- Welsh Bara Brith (1 slice) (v) £1.25 per person
- Freshly Baked Open Scones with Jam and Cream (v) £2.25 per person
- Twin Pack Biscuits £0.83 per person
- Brownie Bites (v) (vg\*) £1.25 per person

Add Filtered Coffee, Tea and Herbal Teas for £1.46 per person to any of the above Buffets

## Hot Buffet Options (Served from Chafer Dishes) - £20.83 per person

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Please choose in advance one main dish plus one vegetarian and one dessert

### Meat/Fish

- Homemade Welsh Steak and Ale Pie, served with Chips and Seasonal Vegetables (v\*)
- Roasted Breast of Chicken served with a White Wine and Tarragon Sauce served with Roasted Hassleback Potatoes and Seasonal Vegetables
- Welsh Beef Bourguignon served with Roasted Hassleback Potatoes and Seasonal Vegetables
- Baked Salmon with Herbs and Caramelised Lemons served with New Potatoes and Seasonal Vegetables
- Homemade Welsh Beef Lasagne served with Sautéed Potatoes, Garlic Bread and Fresh Green Salad (vg\*)
- Sweet Potato and Chickpea Malaysian Curry served with Rice, Poppadoms and Mango Chutney (vg)

### Dessert

- Homemade Sticky Toffee Pudding with Butterscotch Sauce and Cream (v)
- Lemon Tart and Fruit Coulis (v) (vg\*)
- Eton Mess served with a Fruit Coulis and Cream (v) (vg\*)
- Summer Berry Roulade with Raspberry Coulis (v)
- Chocolate Torte served with Seasonal Berries and Cream (vg\*)
- Strawberry and Prosecco Sorbet served with Crushed Meringue and Seasonal Fresh Berries (v) (vg\*)

Our staff will quietly clear food buffet items from your room after 2 hours.  
Please let us know in advance if you require alternative arrangement.

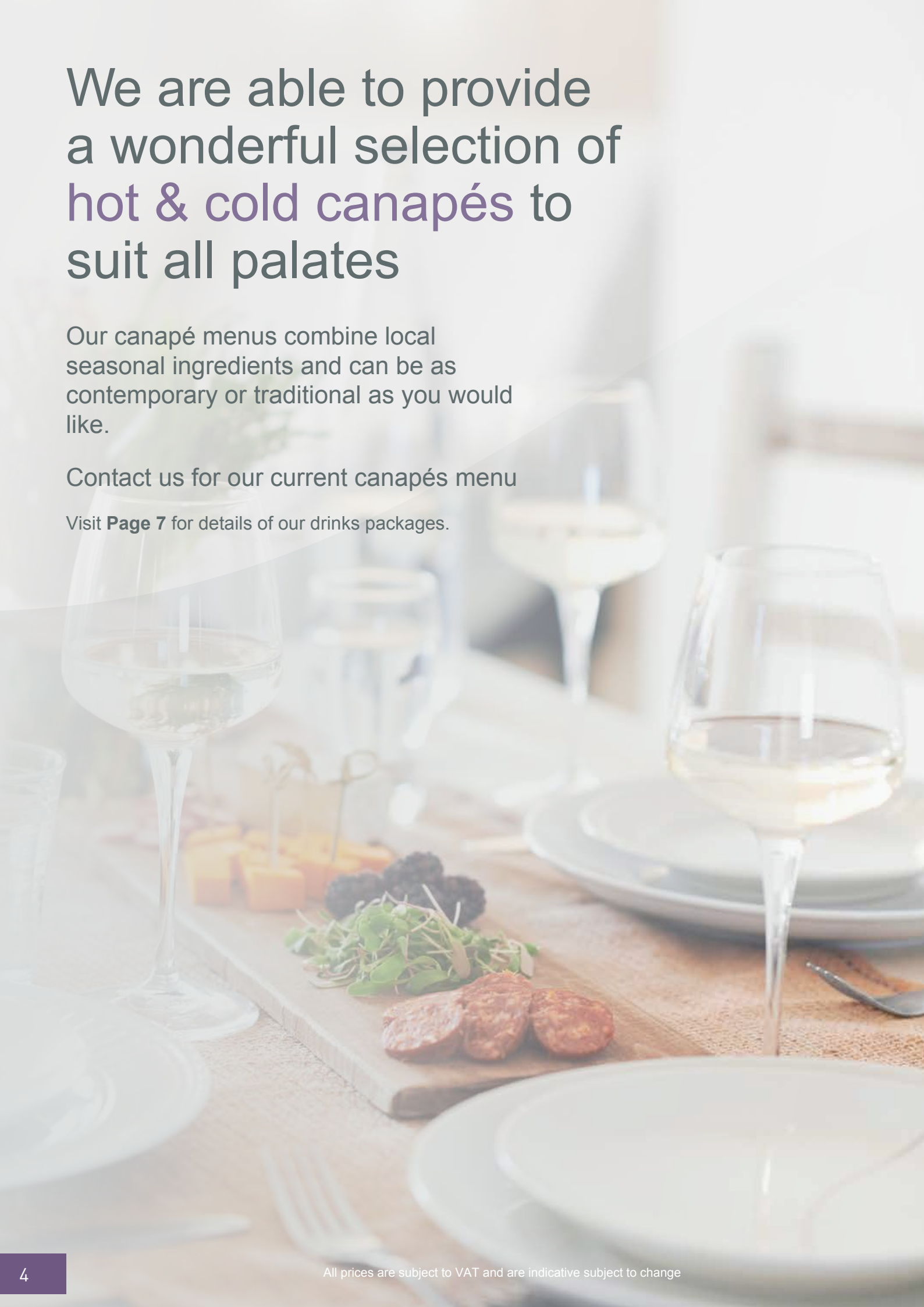


# We are able to provide a wonderful selection of hot & cold canapés to suit all palates

Our canapé menus combine local seasonal ingredients and can be as contemporary or traditional as you would like.

Contact us for our current canapés menu

Visit **Page 7** for details of our drinks packages.



# Special Event Catering and Set Dinner Menu Options

As the organiser, please choose: One starter, one main and one dessert to create your own set menu and a vegetarian/vegan choice for each course.

Prices for 1884 Restaurant, 2 Courses - £27.00 per person and 3 Courses - £32.00 per person. Maximum 46 people

Prices for Hugh Owen Hall Banqueting Set up; 4 Courses - £47.00 per person which includes filter coffee and chocolate truffles. To include premium white clothed tables and napkins and banqueting tableware. Minimum 30 people, Maximum 120.

## Set Dinner Menu

### Starter

- Chicken Liver Pate with Onion Marmalade and Rosemary Crostini (vg\*)
- Leek and Potato Soup, Cream Chive Swirl, Baked Croutons (v) (vg\*) (gf\*)
- Caramelised Onion and Goats Cheese Tart with Balsamic Reduction and Micro Herbs (v)
- Prawn and Smoked Salmon Parcel Dressed with a Horseradish Cream (gf)
- Roasted Vegetable and Brie Filo Pastry served with a Tomato and Herb Sauce (v)
- Prosciutto and Cantaloupe Melon with Rocket and Balsamic Reduction (gf)
- Gilled Peach Panzanella (vg) (gf)

### Main Course

- Roasted Chicken Breast with a White Wine and Tarragon Sauce served with Fondant Potato and Seasonal Vegetables (gf)
- Fillet of Seabass served with a Dill Cream Butter served with Garlic Roasted New Potatoes and Seasonal Vegetables (gf)
- Fillet of Salmon served with Roasted Mediterranean Vegetables, Parmentier Potatoes and a Creamy Tarragon Sauce (gf)
- Wild mushroom and Spinach Pastry Wrapped Roulade topped with a Warm Tomato Salsa served with Garlic Roasted Potatoes and Seasonal Vegetables (vg)
- Welsh Loin of Lamb with Dauphinoise Potatoes, Tender Stem Broccoli, Green Beans and Redcurrant and Mint Sauce (gf) - **Supplement of £5.00 per person**
- Risotto with Porcini Mushrooms (vg)

### Dessert

- Chocolate Torte served with a Raspberry and Mango Coulis, Cream (v) (vg\*) (gf\*) - *seasonal*
- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (v)
- Strawberry and Prosecco Sorbet, Crushed Meringue, Seasonal Fresh Berries (gf) (vg\*)
- Homemade Eton Mess with a Mixed Berry Compote, Chantilly Cream (v) (gf) (vg\*)
- Baked Vanilla Cheesecake topped with Raspberries, Clementine's and Pistachios (vg\*)

# Beverages & Wine List

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Welsh Sparkling Mineral Water 330ml.....	£2.17 per person
Welsh Still Mineral Water 330ml.....	£2.17 per person
Fruit Juice 1ltr (approx. 6 glasses per jug) (vg) .....	£3.00 per jug
Filtered Coffee, Tea and Herbal Teas .....	£1.46 per person
Filtered Coffee, Tea, Herbal Teas and Biscuits .....	£2.10 per person

## White Wine

Sauvignon Blanc. El Campo, Reserva Privada, Chile. ....	£17.50 per bottle
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## Red Wine

Merlot. El Campo, Reserva Privada. Chile. ....	£17.50 per bottle
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## Rosé Wine

Pinot Grigio Rosé. La Riva, Veneto, Italy. ....	£17.50 per bottle
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## Prosecco

Glass of Prosecco. Barocco, Italy. ....	£5.00 per person
Prosecco. Barocco, Italy. 70cl (serves 6) Glass of Prosecco .....	£22.50 per bottle

A full wine list is available  
upon request with seasonal  
drinks to suit your event



# We offer the following drinks packages to compliment your event

- Choice of Red, White, Rosé Wine
- Sparkling Wine, Prosecco and Champagne
- Selection of Bottled Beers available, including Locally Brewed Lagers and IPAs
- Non-alcoholic Drinks

# Book your Catering Choices by contacting our Events Team via email or telephone

T: +44 (0) 1248 36 5912

E: [events@themanagementcentre.co.uk](mailto:events@themanagementcentre.co.uk)

We welcome advance bookings to ensure we can meet your requirement, please confirm final numbers and food choices at least 7 days in advance for buffets, refreshments and dining in our 1884 Restaurant. Please confirm final numbers and food choices 14 days in advance for Banqueting.

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



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The Management Centre

# Available at The Management Centre

- 4\* Guest Accommodation
- Business Lounge Bar
- Restaurant / Bar 1884
- Costa Coffee
- Conference & Events Meeting Rooms

