

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.

Catering Options

- 01 Breakfast Options
- 02 Corporate Buffet Menus
- 03 Hot Buffet Options
- 04 Canapés
- 05 Special Event Catering
- 06 Beverages
- 07 Drinks Packages
- 08 Weddings
- 09 Booking

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 events@themanagementcentre.co.uk and they will be happy to assist.

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.

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

Freshly Baked Croissants with Butter and Jam (v).....	£2.30 per person
Selection of Mini Danish's (2 per person) (v).....	£2.10 per person
Selection of Welsh Dairy Fresh Fruit/Natural Yoghurts (v) (vg*).....	£0.90 per portion
Fresh Fruit Platter.....	£1.56 per person
Bacon or Welsh Pork Sausage Sourdough Breakfast Roll with Sauce.....	£3.50 per person
Vegetarian Sausages Sourdough Breakfast Roll with Sauce (v) (vg*).....	£3.50 per person
Filtered Coffee, Tea and Herbal Teas.....	£1.75 per person
Jug of Fruit Juices 1ltr (approx. 6 glasses per litre) Choice of Orange or Apple.....	£3.00 per jug
Premium Bottled 'Frobishers' Fruit Juice (Choice of Orange, Apple or Cranberry).....	£2.52 per person
Welsh Still Mineral Water 330ml.....	£2.60 per person
Welsh Sparkling Mineral Water 330ml.....	£2.60 per person

Breakfast packages for 10 people or more will receive complimentary fresh Orange, Apple or Cranberry Juice

Corporate Buffet Options

All our freshly prepared buffets are available for lunchtime or evening events

Buffet A £8.50 per person

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

Buffet B £11.00 per person

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

Afternoon Tea Platter £11.00 per person

- Classic Finger Sandwiches (3 Fillings) (vg*)
- Freshly Baked Open Scones with Jam and Cream (v)
- Macaroons (v)
- Strawberries (vg)

Extra's

Savoury

- Welsh Cheeseboard Selection (v) £2.50 per person
- Homemade Fresh Mixed Leaf Salad Bowl (vg) £1.20 per person
- Hand Cooked Crisps (vg) £1.20 per person

Sweet

- Welsh Bara Brith (1 slice) (v) £1.50 per person
- Freshly Baked Open Scones with Jam and Cream (v) £2.50 per person
- Twin Pack Biscuits £1.00 per person

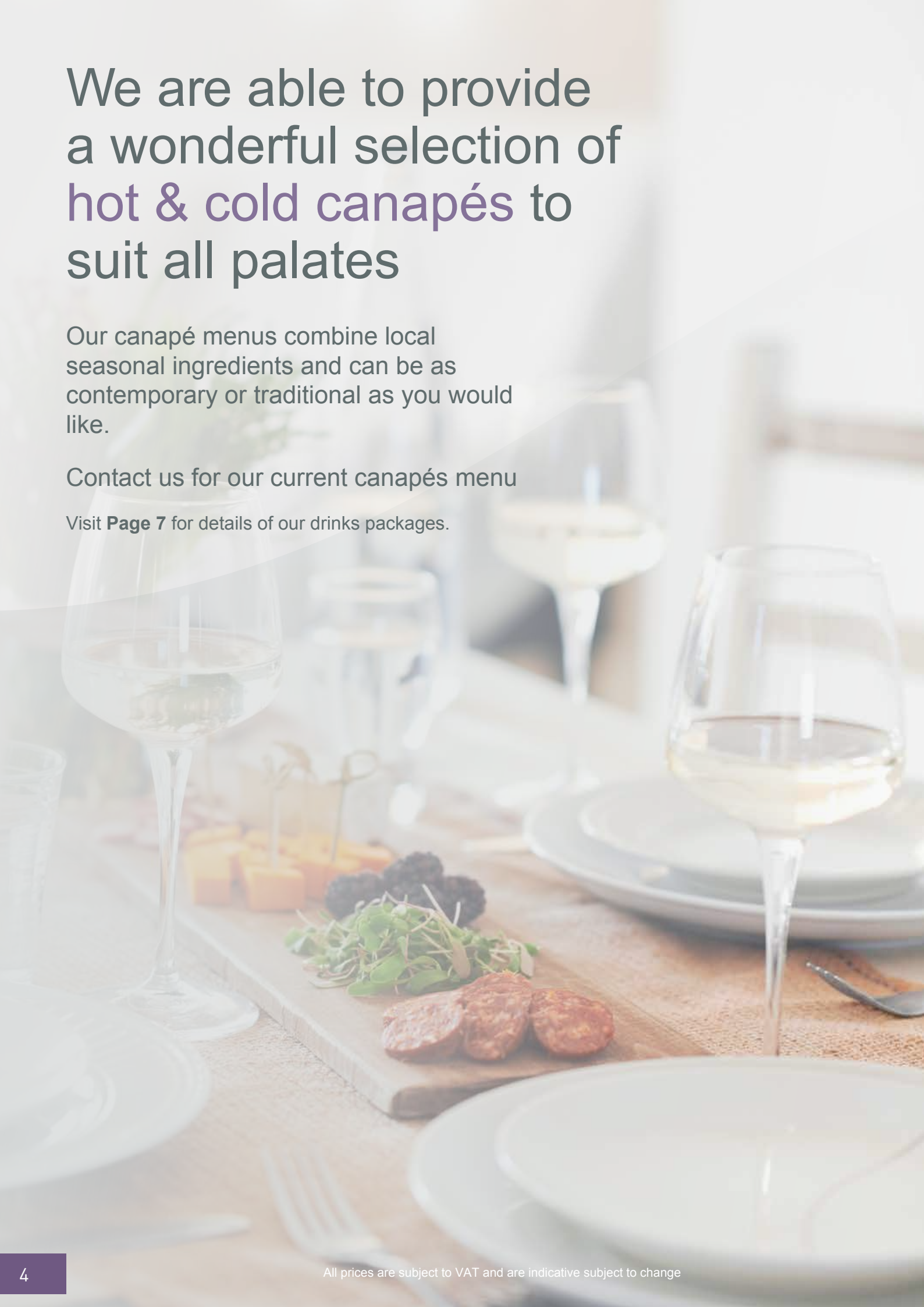
Add Filtered Coffee, Tea and Herbal Teas for £1.75 per person to any of the above Buffets

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

Please Choose 1 Starter, 1 Main Course and 1 Dessert to create your own Set Menu and Vegetarian Option.

£25.00 per person 2 Courses, £30.00 per person 3 Courses in our 1884 Restaurant.

£48.00 per person 3 Courses Banqueting in Hugh Owen Hall.

(To include Filter Coffee and Truffles, Clothed Banqueting, Tables, Cloth Napkins, all Banqueting Crockery & Glassware)

Sample 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)
- Risotto with Porcini Mushrooms (vg)

Dessert

- Chocolate Torte served with a Raspberry and Mango Coulis, Cream (v) (vg*) (gf*)
- 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

Welsh Sparkling Mineral Water 330ml.....	£2.60 per person
Welsh Still Mineral Water 330ml.....	£2.60 per person
Fruit Juice 1ltr (approx. 6 glasses per jug) (vg)	£3.00 per jug
Filtered Coffee, Tea and Herbal Teas	£1.75 per person
Filtered Coffee, Tea, Herbal Teas and Biscuits	£2.52 per person

All above prices are subject to VAT

White Wine

Volandas Sauvignon Blanc 70cl Chile ABV 13%.....	£19.95 per bottle
---	-------------------

Red Wine

Volandas Cabernet Sauvignon 70cl Chile ABV 13%	£19.95 per bottle
---	-------------------

Prosecco

Glass of Prosecco ABV 11%.....	£5.95 per person
Raffaello Prosecco 70cl (serves 6) Glass of Prosecco ABV 11%.....	£25.00 per bottle

Prices Includes VAT

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
- Seasonal drinks ~ Mulled Wine or Pimms
- Non-alcoholic drinks

Weddings at The Management Centre, Bangor University

The Management Centre, Bangor University is the ideal venue for a unique special wedding, however big or small...

Celebrate in style in our historical Hugh Owen Hall, a beautiful sensitively restored hall with plenty of character.

Overlooking the Menai Straits and Anglesey, The Management Centre has an outside quadrant that's a perfect backdrop for those important photographs. The quadrant is also the perfect setting for an informal drinks reception on the lawn. We also have a wonderful bar area with outstanding views that can be set up to your exact requirements.

Catered Wedding Breakfast Packages

We pride ourselves on being as flexible as possible; with wedding packages from £60 per person.

Book a venue visit and meet with the Conference and Banqueting Manager

If you would more information about weddings at The Management Centre or would like to discuss or arrange a visit contact our Events Team on events@themanagementcentre.co.uk or call 01248 365 912

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

T: +44 (0) 1248 36 5912

F: +44 (0) 1248 36 5947

E: events@themanagementcentre.co.uk

In order to ensure that we can meet your requirements please arrange your booking at least 48 hours in advance of the event.

Available at The Management Centre

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

