

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.

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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 7.00 am – 10.00 am

Freshly baked Croissants	£1.75 per person
Danish Pastries	£1.75 per person
Selection of fresh fruit yoghurts	£0.80 per portion
Fresh Fruit platter	£1.50 per person
Bacon / Sausage / Vegetarian sausage Rolls	£2.75 per person
Continental Breakfast	£6.00 per person
Full Cooked Breakfast	£11.00 per person
Freshly brewed filter tea and coffee	£1.50 per person
Selection of speciality teas	£1.75 per person
Jug of Fresh Orange, Apple or Cranberry Juice	£6.00 (5-6 glasses)
Packed Lunch (available on request)	£5.00 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 £6.75 per person

- Freshly made sandwiches and open rolls with meat, fish and vegetarian fillings on brown and white bread
- Selection of Potato and Vegetable Crisps
- Fruit Juice
- Rich Chocolate Brownie Bites

Buffet B £8.75 per person

- Freshly made sandwiches and open rolls with meat, fish and vegetarian fillings on brown and white bread
- Smoked Salmon and Cream Cheese Blinis
- Selection of Potato and Vegetable Crisps
- Mini Sausage Rolls
- Mini Sweet Platter
- Spinach and Feta Bruschetta (v)
- Fresh Fruit Platter
- Marinated Chicken Skewers with accompanying dip
- Fruit Juice

Buffet C £12.50 per person

- Freshly made sandwiches and open rolls with meat, fish and vegetarian fillings on brown and white bread
- Smoked Salmon and Cream Cheese Blinis
- Rich Chocolate Brownie Bites
- Mini Sausage Rolls
- Fresh Fruit Platter
- Selection of Vegetable & Meat Savouries
- Fruit Juice
- Tomato, Mozzarella and Pesto Crostinis (v)

Healthy Option Buffet £10.00 per person

- Wholemeal Bread with light spread filled with;
 - Turkey Salad
 - Tuna and Cucumber in a Light Mayonnaise
 - Low Fat Cream Cheese and Chive
 - Egg and Rocket Leaves
- Selection of Crudités served with Hummus dip
- Mini Chicken and Vegetable Skewers
- Smoked Salmon and Light Crème Fraiche Rice Crackers
- Baked Vegetable Crisps
- Fresh Fruit Skewers with a Yoghurt and Honey dip
- Fruit Juice

Add Tea & Coffee for £1.75 per person to any of the above Buffets

Hot Buffet Options (Served from Chafer Dishes) - £17.50 per person

Please select one meat/fish dish, one vegetarian dish, along with one dessert

Meat/Fish

- Homemade Chicken and Mushroom Pie
- Homemade Steak and Ale Pie
- Creamy Chicken Curry
- Lamb Rogan Josh
- Beef Stroganoff
- Homemade Beef Lasagne
- Creamy Mash Topped Fish Pie

Vegetarian

- Mushroom and Vegetable Stroganoff (v)
- Leek and Potato Bake topped with Welsh Cheddar (v)
- Roasted Vegetable Lasagne (v)
- Five Bean Chilli (v)

Served with Mixed Salad, Warm Crusty Rolls and Butter with ***either***: Buttered Parsley Potatoes, Fries or Rice

Dessert

- Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream
- Homemade Cheesecake with Raspberry Sauce
- Tangy Lemon Tart with Berries and Whipped Cream
- Sticky Toffee Pudding with Butterscotch Sauce and Caramel Ice Cream
- Seasonal Crumble with Pouring Cream/Ice Cream

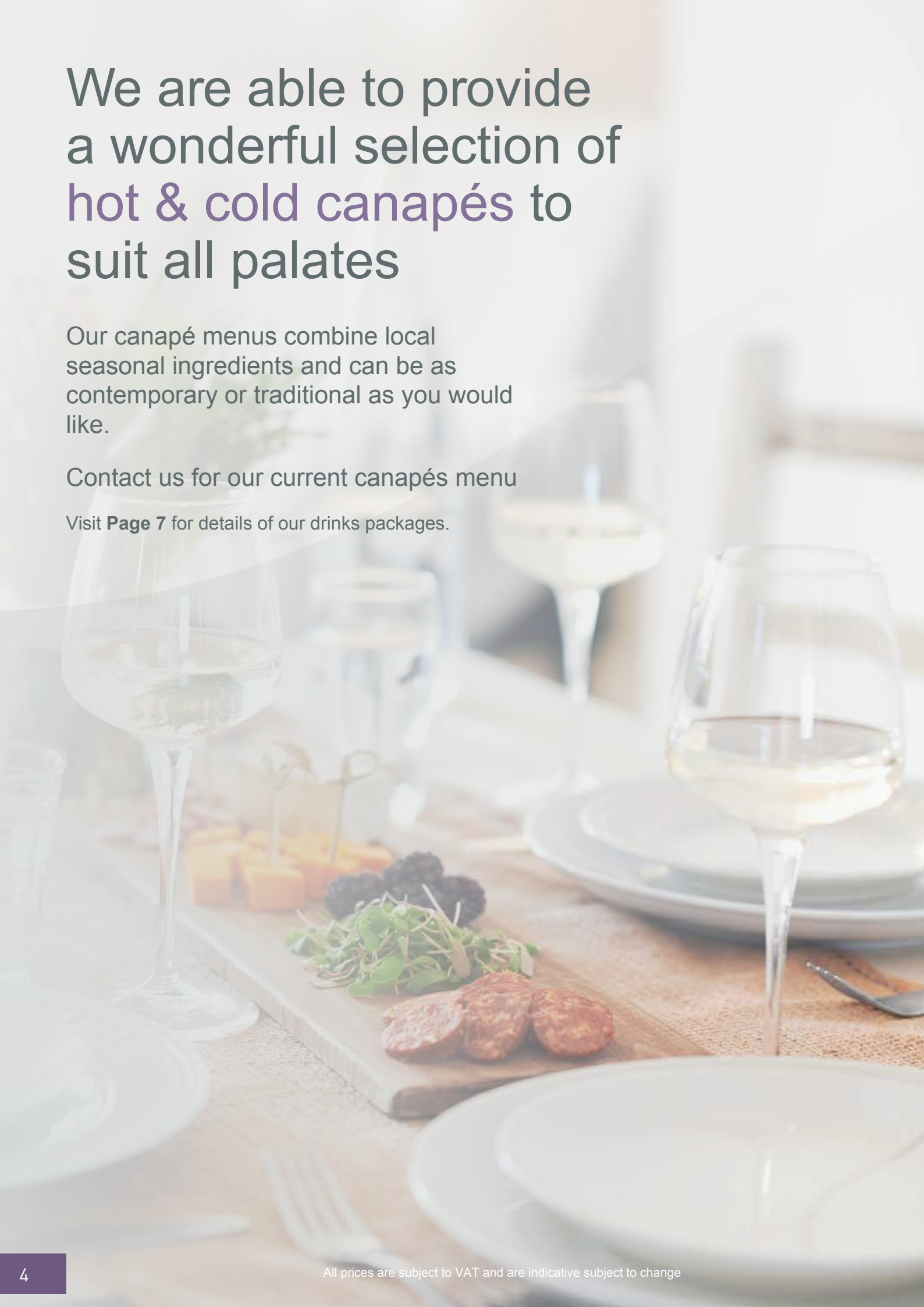
Additional items can be added to any of our packages and can be priced as required

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

We can offer you 2 or 3 course dinner menus. Bespoke menus are available on request and can be tailored to meet specific dietary requirements and requests, set within a flexible pricing structure.

Sample Menu

Starter

- Chicken Liver Pate with Caramelised Onion Chutney and Rustic Bread
- Goats Cheese and Cherry Tomato Tart with a Red Onion Salsa
- Ham Hock and Wild Mushroom Terrine served with Piccalilli, Micro Herb Salad and Sourdough Bread

Main Course

- Breast of Chicken wrapped in Parma Ham, served with Wild Mushroom Sauce, Fondant Potato and a Vegetable Bundle (Halal)
- Welsh Braised Beef in a Rich Red Wine, Wild Mushroom and Shallot Sauce served with Roast Parmentier Potatoes and Honey Glazed Carrots
- Fillet of Salmon with Crushed New Potatoes, Tender stem Broccoli and Green Beans served with a Tarragon Cream Sauce

Vegetarian

- Spinach, Vegetable and Brie Wellington served with Parmentier Potatoes and Honey Glazed Baby Carrots
- Grilled Halloumi, New Potato and Mediterranean Vegetable Frittata served with Tender stem Broccoli, Yellow Peppers and Red Pepper Coulis
- Goats Cheese, Red Onion & Leeks in a Creamy Sauce set in a Tart with Mashed Potato & Seasonal Vegetables

Dessert

- Homemade Apple Pie topped with Cinnamon Crumble served with Vanilla Custard
- Rich Chocolate Brownie served with a Strawberry Compote and Chantilly Cream
- Selection of Welsh Cheeses with Savoury Biscuits and Grapes

Beverages & Wine List

Welsh Sparkling Mineral Water 250ml.....	£1.00 per bottle
Welsh Still Mineral Water 250ml.....	£1.00 per bottle
Welsh Sparkling Mineral Water 750ml.....	£3.00 per bottle
Welsh Still Mineral Water 750ml.....	£3.00 per bottle
Jug of Fresh Orange / Apple / Cranberry Juice.....	£6.00 (5-6 glasses)
Tea, Coffee & Biscuits.....	£1.75 per person
After Dinner Tea, Coffee & Mint Chocolates.....	£1.75 per person
After Dinner Tea, Coffee & Petit Fours.....	£2.25 per person

All above prices are subject to VAT

White Wine

Volandas Sauvignon Blanc 2016 Chile (1) ABV 13%.....	£14.00	La Forge Marsanne, Domaine Paul Mas 2014. France (2) ABV 13%.....	£18.00
Kleindal Chenin Blanc 2016. S.Africa (3) ABV 13.0%.....	£14.00	Chablis Paul Delane 2014 France (1) ABV 12.5%.....	£21.00
Willowglen Pinot Grigio 2015. Australia (2) ABV 12%.....	£16.50	Wairau River Sauvignon Blanc 2016. New Zealand (1) ABV 13.5%.....	£22.50

Red Wines

Volandas Cabernet Sauvignon 2014. Chile (C) ABV 13%	£14.00	La Forge Pinot Noir 2015. France (B) ABV 13.5%	£18.00
Willow Glen Merlot 2014. Australia (C) ABV 13.5%	£16.50	Vat 8 Shiraz, De Bortolo 2014. Australia (D) ABV 14%	£18.50
Artesa Rioja Tempranillo 2015. Spain (B) ABV 13.5%	£17.00	Del Fin Del Mundo Malbec 2014 Argentina (D) ABV 14.5%.....	£22.50

Rosé Wine

770 Miles Blush Zinfandel 2015. California (3) ABV 10.5%.....	£15.50
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Sparkling Wine & Champagne

Prosecco Zonin NV Italy (1) ABV 11%.....	£19.00
Taittinger Brut NV France (1) ABV 12.5%.....	£48.00
Taittinger Rose NV France (1) ABV 12%.....	£55.00

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

