



creating stylish, sustainable  
and delicious catering



**EVENT AND PRIVATE BOOKINGS MENU 2024**



# WELCOME TO CUISINE EVENT CATERING

**WE PROVIDE REFRESHMENTS, BUFFETS,  
LUNCHES, SNACKS AND MUCH MORE ACROSS  
CARDIFF UNIVERSITY AND THE CITY**

Our dedicated hospitality events team deliver high quality food which offers fantastic value for money.

We only use the best ingredients that have been locally, ethically, or sustainably sourced.

All prices exclude vat and are per person, unless otherwise indicated.

All prices are subject to change.

Menus indicate suitability for (gf) Gluten Free, (v) Vegetarian, (v+) Vegan

*Our chef will make subtle changes to the ingredients to ensure we are using seasonal and local produce, thus supporting local suppliers*

## EVENT AND PRIVATE BOOKINGS

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All menus can be tailored to suit the client.

All menus will cater for all dietary requirements.

A menu tasting can be offered – please contact [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk) to discuss this requirement. Availability and cost are subject to tasting requirements.

Prices do not include any venue hire charges and are exclusive of vat.

Availability of these menus may be subject to suitability of venue.

To discuss your requirements please contact [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk)

Minimum numbers for all Event and Private Booking menus are 30 people.

Should your event be for fewer guests please contact [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk) where we can discuss your requirements and how we can support smaller events.



## REFRESHMENTS



### TEA AND COFFEE

**FRESH FILTER COFFEE** (Fairtrade)

**AND**

**SELECTION OF TEAS**

breakfast, decaffeinated and fruit teas

*Fairtrade and in 100% plastic free and recyclable packaging.*

### SERVED WITH

#### BISCUITS

(individual packs of 2 biscuits) (v/\*v+/\*gf) **£3.50**

**WELSH CAKES** (x2 per portion) (v/\*v+/\*gf) **£3.50**

**TRAYBAKE CAKE** (x1 per portion) (v/\*v+/\*gf) **£4.85**

**SWEET PASTRY** (x1 per portion) (v/\*v+/\*gf) **£4.35**

**SWEET TULIP MUFFIN** (x1 per portion) (v) **£4.35**

**ICED CRONUT** (x1 per portion) (v) **£3.80**

**PASTEL DE NATA** (x1 per portion) (v) **£4.20**

**DISPOSABLE CUPS** **£0.35** (each)

### SOFT DRINKS

**CAN STILL MINERAL WATER** (330ml) **£1.70**

**CAN SPARKLING MINERAL WATER** (330ml) **£1.70**

**GLASS BTL STILL MINERAL WATER** (750ml) **£3.95**

**GLASS BTL SPARKLING MINERAL WATER**  
(750ml) **£3.95**

**ELDERFLOWER PRESSÉ** (750ml) **£4.80**

**JUG APPLE JUICE** (ltr) **£4.50**

**JUG ORANGE JUICE** (ltr) **£4.50**

**HEARTSEASE WELSH CANNED DRINKS** (330ml) **£3.00**

**ELDERFLOWER  
LEMONADE**

**CAN FIZZY DRINKS** (330ml) **£2.10**

*Selection of Pepsi, Tango, 7Up  
(low sugar drinks included)*

# BREAKFAST

**BREAKFAST PLATTER** **£61.45**  
(serves 10 guests @£6.15 per person)

**FRESH FILTER COFFEE** (Fairtrade)

**AND**

**SELECTION OF TEAS**

breakfast, decaffeinated and fruit teas  
*Fairtrade and in 100% plastic free and recyclable packaging.*

**+PLUS:** select two from the following

**BREAKFAST ROLLS**

**SELECTION:**

- **SMOKED BACON** (\*gf)
- **CUMBERLAND SAUSAGE**
- **VEGAN SAUSAGE** (v+)



**BRUNCH PLATTER** **£95.55**  
(serves 10 guests @ £9.56pp)

Served with

**FRESH FRUIT JUICE**

**INDIVIDUAL WELSH YOGHURT POT** (x1 per person) (v/gf)

**CHERRY TOMATOES** (v+/gf)

**SLICED ARTISAN BREAD** (v+/\*gf)

**FRESH FRUIT PLATTER** (v+/gf)

**+PLUS:** select two from the following

**SLICED EMMENTAL CHEESE** (x1 per person) (v/gf)

**SELECTION OF CONTINENTAL MEATS** (x1 per person) (gf)

**SLICED VEGAN CHEESE** (x1 per person) (v+/gf)

**EGGLESS SPANISH INSPIRED FRITTATA WITH MEDITERRANEAN VEGETABLES AND TOFU** (v+/gf)

**AFTERNOON TEA** **£20.95** (per person)

**SELECTION OF TEAS SERVED WITH**

**FINGER SANDWICHES** (\*gf/\*v+)

**PLAIN SCONE WITH JAM AND CLOTTED CREAM** (\*gf/\*v+)

**+PLUS:** select three from the following

**MINI OPERA SLICE** (x1)

**MINI MATCHA TEA AND STRAWBERRY BATTENBURG** (x1)

**MINI CARROT CAKE** (x1) (\*gf)

**MACARON** (x1) (gf)

**CHICKPEA FRITTER WITH TOMATO, OLIVE, LEMON, AND PARSLEY** (gf/v+)

**MINI WILD MUSHROOM ARANCINI** (x1) (\*gf/\*v+)

**TERIYAKI ROASTED TEMPEH WITH SESAME SEEDS AND CORIANDER** (x1) (\*gf/v+)



## CUISINE DAY DELEGATE MENU

*This is exclusive of room hire charges.  
Menus will be adapted to reflect any dietary requirements,  
please advise at time of booking.*

*Minimum numbers of 30*

**COLD FORK BUFFET LUNCH** £24.50  
**MORNING TEA AND COFFEE WITH WELSH CAKES**  
**2 COURSE CHEF'S COLD FORK BUFFET LUNCH**  
**CHOICE OF MEAT OR VEGETARIAN MAIN COURSE SERVED  
 WITH 3 SALADS + FRESH FRUIT PLATTER + ORANGE JUICE AND  
 ELDERFLOWER PRESSÉ**  
**AFTERNOON TEA AND COFFEE WITH CAKE BITE**

**HOT FORK BUFFET LUNCH** £29.70  
**MORNING TEA AND COFFEE WITH WELSH CAKES**  
**2 COURSE CHEF'S HOT FORK BUFFET LUNCH**  
**CHOICE OF MEAT OR VEGETARIAN MAIN COURSE  
 SERVED WITH FRESH VEGETABLES AND POTATOES/  
 RICE + FRESH FRUIT PLATTER + ORANGE JUICE AND  
 ELDERFLOWER PRESSÉ**  
**AFTERNOON TEA AND COFFEE WITH CAKE BITE**

**REFRESHMENTS** £14.25  
**ARRIVAL TEA AND COFFEE WITH  
 MORNING PASTRIES AND FRUIT JUICE**  
**MORNING TEA AND COFFEE WITH PASTEL DE NATA  
 AND MINERAL WATER**  
**AFTERNOON TEA AND COFFEE WITH CAKE BITE  
 AND ELDERFLOWER PRESSÉ**

**GO ECO** £50.00 surcharge per day  
**ALL DAY DELEGATE MENUS ARE CREATED USING LOCAL AND  
 SEASONAL PRODUCE.**  
**ELEVATE YOUR CUSTOMER EXPERIENCE AND HIGHLIGHT THE  
 POSITIVE IMPACT OF YOUR HOSPITALITY CHOICE BY SHARING  
 THE CARBON IMPACT OF YOUR MENU CHOICES**



# SAVOURY MENUS



## COLD FINGER BUFFET MENU

**COLD FINGER BUFFET** £12.85 per person

**COLD FINGER BUFFET + FRESH FILTER COFFEE AND SELECTION OF TEAS** £14.95 per person

- SELECTION OF VEGETARIAN AND VEGAN SANDWICHES
- CRUDITES WITH HUMMUS AND SALSA (v+/gf)
- FRESH FRUIT (v+/gf)

**+PLUS, select three from the below options:**

- YAKITORI GLAZED CHICKEN SKEWER (x1) (df)
- VEGETABLE GYOZA AND SWEET CHILLI DIP (x2) (v+)
- COCONUT COATED PRAWN (x1)
- RED PEPPER ARANCINI (x1) (v)
- CHICKEN FAJITA TAQUITOS (x1) (df)
- BEETROOT COATED PRAWN WITH LEMON MAYONNAISE DRIZZLE (x1)
- BEETROOT AND WILD MUSHROOM BONBON (x2) (v+)
- MINI CARIBBEAN VEGETABLE PATTY WITH CITRUS DRESSING (x1) (v+)
- FETA AND SPINACH SAMOSA (x2) (v+)
- PEA AND MINT FALAFEL (x2) (v+/gf)
- SWEETCORN FRITTER WITH SWEETCORN RELISH (x2) (v+/gf)
- MUSHROOM ARANCINI (x1) (v+/gf)
- SWEET CHILLI CHICKEN SKEWER (x1) (gf) (halal)
- BREADED LEMONGRASS AND CHILLI PRAWNS (x1) (halal)
- LIME GINGER, SWEETCORN FRITTER WITH RELISH (x2) (gf) (halal)

## COLD FORK MENU

**COLD FORK BUFFET** £14.65 per person

**COLD FORK BUFFET + FRESH FILTER COFFEE AND SELECTION OF TEAS** £16.75 per person

*Cold fork platters are served with bowl of mixed leaves + fruit platter*

*Select one of the below options*

- SELECTION OF MEATS TO INCLUDE SALAMI, CHORIZO, AND PROSCIUTTO (x3 slices) (gf)
- SELECTION OF WELSH CHEESES (x3 varieties) (v/gf)
- SELECTION OF VEGAN AND VEGETARIAN SAVOURY TART (x1 slice), VEGAN CHEESE (x1 slice), VEGAN ARANCINI (x1) (v/v+/\*gf)
- SELECTION OF VEGETARIAN PAKORAS (x2), BHAIJS (x2) AND SAMOSAS (x2) (v/v+)

**+PLUS, select two of the following options:**

- PESTO PENNE PASTA (v)
- SWEET POTATO AND VEGAN MAYONNAISE SALAD WITH CHIVES (v+/gf)
- CHERRY TOMATO, MOZZARELLA AND BASIL (v/gf)
- GREEN GODDESS SALAD (v+/allergen free) WITH BROCCOLI, COURGETTE, AVOCADO, BABY SPINACH, MINT, LEMON JUICE, NIGELLA SEEDS
- PERUVIAN EAT CURIOUS BOWL (v+/gf) WITH QUINOA MANGO SALSA, CHARRED CORN AND AJI VERDE SAUCE
- TERIYAKI GREEN SALAD (v+) PAK CHOI, CHINESE LEAF, BABY SPINACH, BROCCOLI, AND BLACK SESAME NOODLES

**+ PLUS, select three of the following options:**

- CHARGRILLED RED PEPPERS (x2) (v+/gf)
- SUN BLUSHED TOMATOES AND OLIVES (x4) (v+/gf)
- GRAPES AND CELERY (v+/gf)
- HANDMADE WELSH CHUTNEYS (v)
- SLICED ARTISAN BREADS (v)
- CRADOC WELSH SAVOURY BISCUITS (v)

# HOT FORK MENU

SERVED WITH SEASONAL VEGETABLES AND PEMBROKESHIRE POTATOES/RICE

CHOOSE 2 MAINS + 1 DESSERT

£22.60 per person

Hot Fork Menu is available at suitable locations only, please contact [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk) to discuss your venue and requirements.

Items can be adapted to reflect any dietary requirements, please advise at time of booking.



## MAINS

### MEAT

- CHICKEN, LEEKS, PEAS, LEMON AND BACON WITH PEMBROKESHIRE POTATOES AND LIGHT VELOUTÉ (gf/df/\*halal)
- CHICKEN MAKHANI, CORIANDER DRESSING, CRISPY ONIONS, SERVED WITH RICE (gf/\*halal)
- CHICKEN WITH TENDER STEM BROCCOLI, TOASTED HAZELNUTS, CHILLI, CORIANDER & MINT WITH LEMON AND TAHINI DRESSING (gf/df/\*halal)
- MOROCCAN CHICKEN, CHICKPEA, APRICOT, AND SPINACH WITH QUINOA TABBOULEH (gf/\*halal)
- CHICKEN, MUSHROOM STROGANOFF WITH WILD RICE (gf/df/\*halal)
- CHICKEN, CHORIZO, PEPPERS, RED ONION, BUTTER BEANS AND TOMATOES (gf/\*halal)
- BRAISED PORK BELLY, TOPPED WITH GREMOLATA SERVED WITH CAULIFLOWER PUREE (gf/df)
- WELSH BEEF LASAGNE WITH GARLIC BREAD
- WELSH BEEF CHILLI WITH SOUR CREAM AND GUACAMOLE (gf)

### VEGETARIAN

- BUTTERNUT SQUASH, SPINACH, AND MUSHROOM LASAGNE (v+/gf)
- BAKED GNOCCHI WITH GOATS CHEESE AND MUSHROOM SAUCE (v+/gf)
- TOFU STIR FRY WITH TENDERSTEM BROCCOLI AND SUGAR SNAP PEAS WITH CHILLI AND COCONUT SAUCE AND CASHEW NUTS (v+/gf)
- GRILLED VEGETABLE AND QUORN MINCE MOUSSAKA (v+/gf)
- BUTTERNUT SQUASH, RED ONION, AND CHICKPEA MADRAS (v+/gf)
- SWEET POTATO RENDANG WITH NASI GORENG (v+/gf)
- CREAMED LEEK, BROAD BEANS AND PEA PIE (v+)
- FIVE BEAN AND SWEET POTATO CHILLI WITH GUACAMOLE (v+/gf)

## DESSERTS

- RASPBERRY AND FRANGIPANE TART WITH CHANTILLY CREAM (v)
- MINI LEMON MERINGUE PIE WITH CHANTILLY CREAM (v)
- MACERATED STRAWBERRIES TOPPED WITH VANILLA PANNACOTTA, SHORTBREAD BISCUIT (v)
- PEAR AND CHOCOLATE TART (v)
- BLACKCURRANT DELICE (v+/gf)
- RASPBERRY, CHOCOLATE, AND CHIA MOUSSE (v+/gf)
- RHUBARB AND LEMON TART
- PLATTER OF SEASONAL FRESH FRUITS (v+/gf)



# BOWL FOOD

MINIMUM ORDER OF 30 PORTIONS

**4 BOWLS PER PERSON  
(3 SMALL + 1 LARGE)**

**£24.65**

**ADDITIONAL SMALLER BOWLS**

**£6**

**ADDITIONAL LARGER BOWLS**

**£9**

*Bowl food catering is an increasingly popular choice for guests hosting networking events and drinks receptions. A bowl food menu is more social than a sit-down meal.*

*Bowl food dishes can be sweet or savoury and offer a more substantial alternative to canapés that still enables guests to mingle and network without being pinned to a particular seat.*

*Items can be adapted to reflect any dietary requirements, please advise at time of booking.*

## SMALLER BOWLS

### SAVOURY

- **CONFIT DUCK SALAD WITH ORANGE, CRANBERRY AND CITRUS DRESSED ROCKET** (gf)
- **ASIAN CRAB SALAD WITH CHILLI, CHINESE LEAF, MANGO, CORIANDER** (gf)
- **CRISPY TEMPEH WITH QUINOA, POMEGRANATE, ORANGE, AND PECAN SALAD** (v+/gf)
- **MARINATED TOFU SALAD WITH PEANUT, CHILLI, MANGO AND CHICKPEAS** (v+/gf)
- **GOATS CHEESE, APPLE AND CELERY MOUSSE WITH ROASTED BEETROOT AND SHALLOT SALAD** (v/gf)

### SWEET

- **MANGO AND LIME CHEESECAKE WITH RASPBERRIES** (v+)
- **LEMON POLENTA CAKE WITH PISTACHIOS AND BLUEBERRIES** (gf)
- **CHOCOLATE MOUSSE WITH WHITE CHOCOLATE SHAVINGS AND PISTACHIO CRUMB** (v/gf)
- **MATCHA ICE CREAM WITH PUFFED QUINOA** (v+/gf)
- **RHUBARB AND CUSTARD PANNA COTTA WITH A NUTMEG GRANOLA** (\*v+)

## LARGER BOWLS

- **FIVE SPICED TOFU, SESAME, GINGER, CORIANDER, BOK CHOI AND RICE NOODLES** (v+/gf)
- **ROASTED BUTTERNUT SQUASH WITH QUINOA, RED ONION, SULTANAS, MINTED GREEN BEANS** (v+/gf)
- **POLENTA CAKE WITH WILD MUSHROOM AND THYME RAGOUT AND TENDER STEM BROCCOLI** (v+/gf)
- **STEAMED FILLET OF HADDOCK WITH SAFFRON MASHED POTATO, WILTED KALE, MINT AND CHILLI** (gf)
- **CHICKEN BREAST, CRUSHED PEMBROKESHIRE POTATOES, CREAMED LEEKS AND SAMPHIRE** (gf)
- **SLICED FILLET BEEF WITH CHUNKY CHIPS AND A CREAM MUSHROOM SAUCE** (surcharge £2.50) (gf)
- **DIRTY MAC WITH CHORIZO AND SPINACH** (\*v+)
- **SPICED SHEPHERD'S PIE WITH SWEET POTATO MASH AND BUTTERED GREEN VEGETABLES** (gf/\*v+)







## CANAPÉ MENU

*Our canapés are freshly made in-house. Select one of the below options, we are unable to combine both menus for one event.*

### CANAPÉS MENU 1 £16.50 pp

- RYE TOAST AND MINT CHIVE CREAM CHEESE MILLEFEUILLE AND CRISPY ONION (v+/\*gf)
- SUNDRIED TOMATO, MOZZARELLA, AND BASIL MINI TARTLET (v+)
- RED PEPPER AND SLOW ROAST TOMATO ARANCINI (v/gf)
- MINI POTATO FONDANT WITH LEEK PUREE AND CHEESE CRISP (v+/gf)
- PICKLED BEETROOT WITH SMOKED DILL CREAM CHEESE, RADISH AND TOASTED PINENUTS (v+/gf)

### CANAPÉS MENU 2 £21.45 pp

- MINI GOATS CHEESE CHEESECAKE WITH CARAMELISED RED ONION (v/gf)
- CRISPY SMOKED PORK BELLY AND GREEN APPLE PUREE (df/gf)
- DUCK BON BONS WITH MISO AIOLI AND TOASTED NIGELLA SEEDS (df)
- SMOKED SALMON AND DILL CRÈME FRAICHE BLINI (df)
- MINI 'CHORIZO' AND CHEDDAR CHEESE TARTLET (v+)
- MINI BOMBAY POTATO FONDANT WITH MANGO SALSA AND MINT (v+/gf)



## DRINKS RECEPTION NIBBLES

- BOWL OF CRISPS** (serves 5) £4.85 (v+/gf)
- LENTIL CRISPS** (serves 5) £5.10 (v+/gf)
- VEGETABLE CRISPS** (serves 5) £5.10 (v+/gf)
- OLIVES AND BREADSTICKS** (serves 5) £5.40 (v+)

### FRUIT PLATTER (serves 10) £22.60 (v+/gf)

**SELECTION OF FRUITS WHICH MAY INCLUDE WATERMELON, PINEAPPLE, MELON, GRAPES, STRAWBERRIES**



## FORMAL MENUS

Items can be adapted to reflect any dietary requirements, please advise at time of booking.

Please select one choice from each required course (Starter/Main/Dessert) for your event.

A surcharge of £5 per head for a choice of dishes at each course.

### STARTER

- **PORK AND GREEN PEPPERCORN RILLETTE WITH TOASTED SOURDOUGH AND CORNICHON SALAD** £7.95
- **CHICKEN AND HAM TERRINE, PICKLED ENOKI MUSHROOM, MUSTARD TARRAGON MAYONNAISE** £7.95
- **CHICKEN LIVER PARFAIT WITH CARAMELISED SHALLOT, QUINCE JELLY AND TOASTED BRIOCHE** £7.95
- **POTTED SALMON WITH PICKLED CUCUMBER AND CAPERS, WITH FENNEL BREAD (gf)** £9.00
- **SMOKED MACKEREL, PICKLED DILL AND CUCUMBER WITH GREEN APPLE AND AVOCADO SALAD (df/gf)** £9.00
- **APPLE, LEEK AND OAK SMOKED TEIFI TARTE FINE WITH MUSTARD DRESSING (v)** £8.50
- **BETROOT TORTELLINI, WALNUT VELOUTE AND ORANGE BEURRE NOISETTE (v+ /gf)** £9.00
- **BUTTERNUT SQUASH AND ROSEMARY TERRINE WITH CARAMELISED CHESTNUT AND CHEDDAR GLAZE (v+ / \*gf)** £7.95
- **BETROOT, RED ONION TARTE TATIN WITH WATERCRESS FRISÉE (v+)** £8.95
- **HERITAGE TOMATOES WITH OLIVE AND PARSLEY DRESSING DEEP FRIED ARTICHOKE (v+ /gf)** £8.50
- **PIEDMONTESE PEPPERS ON TOASTED SOURDOUGH BRUSCHETTA (v+)** £8.75





## MAIN COURSE

### MEAT

- **BRAISED PORK BELLY WITH ANISEED AND BALSAMIC GLAZED RAINBOW CARROTS AND DAUPHINOISE POTATO (gf)** £19.00
- **FILLET OF BEEF WITH CAFÉ DE PARIS BUTTER AND TENDERSTEM BROCCOLI (gf)** £29.50
- **ROASTED CHICKEN BREAST WITH GRATIN DU JABRON AND FRENCH GREEN BEANS (GF)** £20.00
- **LEMON AND GINGER MARINATED CHICKEN BREAST WITH CAULIFLOWER CRÈME FRAICHE SAUCE AND CORIANDER (gf)** £22.00
- **BALLANTINE OF PORK WITH APPLE AND WATERCRESS STUFFING AND WHITE BEAN CASSOULET (gf)** £25.00
- **CHICKEN BREAST WITH BLACK GARLIC AND BEURRE NOISSETTE MUSHROOM AND ASPARAGUS (gf)** £19.00

### FISH

- **BAKED FILLET OF COD, MUSSEL VELOUTÉ, CITRUS CRUMB, TENDERSTEM BROCCOLI AND PEMBROKESHIRE POTATOES (gf)** £22.00
- **SALTED POLLOCK WITH PETIT POIS A LA FRANCAISE AND SALSA VERDE (gf)** £22.00
- **SALMON FILLET WITH OLIVE AND SUNDRIED TOMATO POTATO CAKE, CHIVE BEURRE BLANC, AND GREEN BEAN BUNDLE (gf)** £24.00

### VEGAN

- **CRISP FRIED TOFU WITH NOODLES, ROASTED PAK CHOI, MANGE TOUT, PEPPER, AND ONION** £19.00
- **BROCCOLI, LEMON, BASIL, AND BARLEY RISOTTO WITH SESAME POPCORN TEMPEH (\*gf)** £19.00
- **BETROOT AND RED ONION TARTE TATIN WITH WALNUT, WATERCRESS, AND CURLY ENDIVE SALAD** £22.00
- **WILD MUSHROOM BRIOCHE PUDDING WITH GREEN BEAN BUNDLE AND A CHIVE BUTTER SAUCE** £23.00
- **PEMBROKESHIRE POTATO, LEEK, AND THYME TERRINE WITH LAVERBREAD SAUCE (gf)** £21.00
- **BUTTERNUT SQUASH, SAGE, AND SPINACH PITHIVIER WITH MUSHROOM SAUCE, TENDER STEM BROCCOLI** £22.00

## DESSERT

- **BLACKCURRANT & CHOCOLATE DELICE (v)** £6.75
- **ORANGE ALMOND AND POLENTA CAKE WITH CHOCOLATE ICE CREAM (gf)** £6.75
- **LEMON AND GINGER POSSET WITH SABLE BISCUIT** £7.50
- **RASPBERRY BRULEE WITH LEMON SHORTBREAD** £7.50
- **TREACLE TART WITH CLOTTED CREAM (v/gf/\*v+)** £7.50
- **COCONUT MOUSSE WITH PASSION FRUIT AND ROASTED PINEAPPLE (v+/gf)** £6.75
- **BLUEBERRY AND COCONUT CAKE** £7.50
- **BANANA BREAD WITH VANILLA ICE CREAM AND TOFFEE SAUCE (v+/gf)** £7.50
- **RASPBERRY AND CHOCOLATE TART WITH CREAM CHANTILLY** £7.75
- **LEMON TART WITH BLACKBERRY SORBET (v+/gf)** £7.50
- **CHOCOLATE AND CARAMEL TART WITH CARAMEL ICE CREAM** £7.75
- **PEAR AND CHOCOLATE BROWNIE CAKE (v+/gf)** £7.50

## FAIRTRADE TEA AND COFFEE WITH PETIT FOURS

£4.25



# DRINK LIST

prices are excluding vat

## SOFT DRINKS

<b>CAN STILL MINERAL WATER (330ml)</b>	<b>£1.70</b>
<b>CAN SPARKLING MINERAL WATER (330ml)</b>	<b>£1.70</b>
<b>GLASS BTL STILL MINERAL WATER (750ml)</b>	<b>£3.95</b>
<b>GLASS BTL SPARKLING MINERAL WATER (750ml)</b>	<b>£3.95</b>
<b>ELDERFLOWER PRESSÉ (750ml)</b>	<b>£4.80</b>
<b>JUG APPLE JUICE (ltr)</b>	<b>£4.50</b>
<b>JUG ORANGE JUICE (ltr)</b>	<b>£4.50</b>
<b>HEARTSEASE WELSH CANNED DRINKS (330ml)</b>	<b>£3.00</b>
<b>ELDERFLOWER</b>	
<b>LEMONADE</b>	
<b>CAN FIZZY DRINKS (330ml)</b>	<b>£2.10</b>
<i>Selection of Pepsi, Tango, 7Up (low sugar drinks included)</i>	

## BEERS AND CIDERS

<b>BTL PERONI (330ml)</b>	<b>£4.90</b>
<b>BTL PERONI GLUTEN FREE (330ml)</b>	<b>£4.90</b>
<b>BTL PERONI 0% ALCOHOL (330ml)</b>	<b>£4.90</b>
<b>BTL BANG ON BREWERY (568ml)</b>	<b>£5.65</b>
<b>BTL BULMERS ORIGINAL CIDER (500ml)</b>	<b>£5.65</b>
<b>BTL BULMERS RED BERRIES &amp; LIME (500ml)</b>	<b>£5.65</b>
<b>SHANDY SHACK ELDERFLOWER LAGER TOP</b> (gf/vg+ Low ABV 330ml can)	<b>£5.50</b>
<b>SHANDY SHACK IPA SHANDY</b> (gf/vg+ Low ABV 330ml can)	<b>£5.50</b>

## NON-ALCOHOLIC WINE

<b>ARTIS MERLOT</b>	<b>£18.15</b>
<b>ARTIS CHARDONNAY</b>	<b>£18.15</b>
<b>ARTIS ROSE</b>	<b>£18.15</b>

## SPIRIT AND MIXERS

<b>RANGE OF POPULAR SPIRITS AND FEVERTREE MIXERS</b>	<b>from £4.75</b>
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Specific spirit or beer/cider that you require to be available for your event can be arranged, please contact [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk) to discuss.

Bottle bar available with a minimum spend requirement of £300

# WINE LIST

## WHITES

Bin Bottle

**1. ANCIENS TEMPS BLANC** £21.35  
**FRANCE**

Aromatic on the nose with hints of green apples and Sauvignon Blanc characteristics. On the palate it has a good weight of fruit and beautifully balanced acidity that gives the wine a long, fresh, crisp finish.

**2. HOMEWARD BOUND, CHARDONNAY** £22.15  
**SOUTH EASTERN AUSTRALIA**

Bright and zesty, with flavours of white stone fruit and a citrus tang on the finish. On the nose, tropical aromas of melon and peach add texture and depth.

**3. CHENIN BLANC, STORM RIVER** £24.85  
**SOUTH AFRICA**

A young and snappy South African Chenin. Delicious green apple aromas interlace with passion fruit to create this brilliantly refreshing wine.

**4. IL MOLO, PINOT GRIGIO** £27.20  
**VENETO, ITALY**

Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness.

**5. QUINTA DA LIXA FLOWERS VINHO VERDE (vg+)** £29.20  
**VINHO VERDE, PORTUGAL**

Fruity, floral notes, fresh and well balanced. The nose is aromatic green apple, melon and white peach. The palate is balanced, smooth with a generous texture and a touch of petillance. White peach, apples and tangerine on the palate leading to a long, crisp finish.

**6. MACK & COLLIE, SAUVIGNON BLANC (vg+)** £32.50  
**MARLBOROUGH, NEW ZEALAND**

A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and melon to the wine.

## ROSÉS

Bin Bottle

**7. DESERT ROSE, WHITE ZINFANDEL** £22.15  
**CALIFORNIA, USA**

Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish.

**8. ANCIENS TEMPS ROSE (vg+)** £21.35  
**FRANCE**

Classic Vine Rouge brings to mind images of a rustic farmer's table. This wine evokes a simpler time when a lunchtime glass would be filled with summer berries, soft tannins and just a hint of aromatic spice. This medium bodied wine is round and soft.

## REDS

Bin Bottle

**9. ANCIENS TEMPS ROUGE** £21.35  
**FRANCE**

Fresh and well-balanced, with flavours of blackcurrant and dark berries on the palate. Aromas of violets and roses display strongly on the nose.

**10. THE CITRUS TREE, SHIRAZ** £22.15  
**AUSTRALIA**

Deep and rich, the Citrus Tree Shiraz has intense aromas of red and black berries and a smooth, textured palate that drips with juicy dark fruit, hints of chocolate, and a lively overtone of spice.

**11. LONGUE ROCHE, MERLOT** £24.85  
**SOUTHWEST FRANCE**

Soft and elegant with ripe damson fruit character, subtle tannin and a long, elegant finish.

**12. TRAPICHE MELODIAS MALBEC (vg+)** £27.20  
**MENDOZA, ARGENTINA**

Flavours of black cherry, currants, plums and violets are all supported on a medium weight palate with super smooth tannins and a subtle refreshing acidity.

**13. VIÑAMAR, PINOT NOIR** £29.20  
**CASABLANCA VALLEY, CHILE**

Balanced and subtle, the wine exudes notes of cherry, cranberry and strawberry, blended with nuances of coffee and cacao. Fruity and juicy on the palate.

**14. RAMÓN BILBAO, MONTE LLANO TINTO RIOJA (vg+)** £32.50  
**RIOJA, SPAIN**

Simple and easy drinking, with subtle aromas of ripened blackcurrants and raspberries leading to a fresh and structured palate, full to the brim with red berries. | Vegan Friendly

## FIZZ & CHAMPAGNE

Bin Bottle

**15. TOSTI, PROSECCO** £29.50  
**VENETO, ITALY**

Delicate, with a perfumed bouquet of pear, apple and citrus fruits. A crisp off-dry palate boasts fresh and fruity flavours, which are enhanced by a balancing swirl of minerality.

**16. TOSTI PROSECCO ROSE MILLESIMATO (vg+)** £32.75  
**VENETO, ITALY**

Prosecco rosé feels like it's been around forever, but that's not the case. Its only recently producers have been allowed to make it. This is all summer berries, redcurrants, and white flowers. The light yet juicy palate is filled with lively fresh fruits that linger like that last taste of summer.



# ENVIRONMENTAL, ETHICAL AND SOCIAL COMMITMENT

**CUISINE EVENT CATERING ARE ALWAYS LOOKING FOR NEW WAYS TO IMPROVE OUR ENVIRONMENTAL CREDENTIALS, TO HAVE A POSITIVE IMPACT ON THE SOCIETY WE OPERATE IN AND TO SOURCE OUR FOOD AND DRINK FROM ETHICAL AND SUSTAINABLE SOURCES.**

## ALLERGIES AND FOOD INTOLERANCES

**CUISINE EVENT CATERING TAKES THE SAFETY OF ITS CUSTOMERS AS ITS HIGHEST PRIORITY, WITH THIS IN MIND WE FEEL IT IS OF PARAMOUNT IMPORTANCE TO LET ALL CUSTOMERS KNOW OUR POSITION ON ALLERGENS IN OUR KITCHENS.**

If you suffer from an Allergy or need to provide food for any person with an allergy it is of the utmost importance that you recognise this statement, alternatively that you share this information with the person who has requested the meal.

Hospitality operates several kitchens where all allergens are always present and are in constant use. While we make every effort to prevent cross contamination in these kitchens, we cannot guarantee that any food item we make is 100% FREE of any specific allergen.

For customers with serious allergies who may react to a trace of an allergen it is important to recognise that even with the preventative steps Hospitality Services takes and the level of control in place there may still be traces of allergens present in the food from airborne contamination and in that case may not be suitable for them to eat.

Where an event has requested for an allergen free meal this will be plated and labelled separately to the rest of the order. Where we have the delegates name, we will ensure this label also has these details for when there are multiple allergen free requirements.

Where possible we will adapt menus so that the whole menu is free of specified allergens, such as our Formal Menus and Hot Fork Menus can be adapted to be gluten free.

All buffets are provided with allergen labelling. Further ingredient information can be requested in advance of the booking or where staffed events the Hospitality team will be able to advise.

We are happy to discuss any allergen queries and your menu requirements, please email [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk)

Sustainable production and consumption is not a new concept, but it is an important one. Cardiff University Hospitality understands the significant impact the foodservice industry has on the environment and the responsibility that the industry must take to maintain a better union between business and environment.

The nature of our hospitality is that all our food and drink must be fully packaged to ensure it is kept safe from contamination. However, we do everything possible to ensure that we minimise the environmental impact. For example, all our paper cups and boxes are compostable, and we re-use our service platters.

We continually strive to ensure we are making the most of local suppliers. We are committed to buying and using fresh, seasonal produce.

- All our meat is Red Tractor as minimum standard.
- We only use fish from sustainable sources – those accredited by the Marine Stewardship Council.
- We work with local butcher, fishmonger and fruit vegetable suppliers to ensure what is on your menu is freshly prepared, free from undesirable additives and better for animal welfare.
- We only use free range eggs which means that our eggs are laid by Welsh free-range hens which are free to roam the Welsh countryside.
- We partner with a local brewery to source beers, ciders and specialist spirits.

We continue to develop our menus to provide more plant forward options and balance our other menus using the Eat Lancet approach, ensuring healthier options and the ability for customers to choose a flexible approach to theirs and their events diet.

All our tea and coffee are Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability and fair terms of trade.

We have reduced single-use plastic across our service and strive to decrease further. Cardiff University Hospitality continues to push suppliers and manufacturers to look at alternative sustainable methods of packaging.

# SUMMER PARTY VENUE!

WHETHER YOU'RE AFTER A SUMMER BBQ PARTY VENUE, DRINKS IN THE WALLED GARDEN OR AN ALFRESCO DINING EXPERIENCE TO REMEMBER. ABERDARE HALL HAS YOU COVERED FOR ANY OUTDOOR FESTIVITY.

It is the perfect place for a corporate event, birthday gathering, baby shower or a relaxing BBQ. Aberdare Hall is an elegant venue for elegant occasions.

Our team will be on hand to serve some luscious drinks to compliment the sunny alfresco vibe.

Our chefs pull out all the stops to offer a range of tasty menu options for Summer Parties that include some fantastic vegetarian and vegan options, and we are able to accommodate any other dietary requirements your group may have.

The catering team are highly experienced in organising and managing garden parties. If you would like some help deciding on appropriate entertainment ideas for your garden party the team are always on hand to help.

For other venues please contact CUisine.



## WEDDINGS

### THE GARDENS

With its beautiful walled garden located at the rear of Aberdare Hall, it makes for an idyllic setting to enjoy drinks and photos.

With the added option of a stretch tent, the gardens are accessible throughout the season.

### WEDDING BREAKFAST

After your ceremony, allow us to host your wedding breakfast at Aberdare Hall.

The large restaurant at Aberdare Hall is great for speeches, and beautiful bay windows for cutting the cake.

### THE RECEPTION

Later, the space transforms, with dancefloor and music license – we can recommend a range of DJ's and live musicians, or you can bring your own.

Evening supper can be catered by CUisine, or one of our many street-food traders who work in partnership with CUisine on many events.





**CONTACT:** [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk)  
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