A COMPLETE CATERING SERVICE
FROM START TO FINISH
Our dedicated Catering 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.

Event Catering food is freshly prepared by Cardiff University catering, and delivered by our dedicated and professional team members.
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COLD FINGER BUFFET LUNCH
£17.45 PER PERSON
Arrival tea / coffee and biscuits
Mid-morning tea / coffee and Welsh cakes
2 course chef’s cold finger buffet lunch
Selection of sandwiches + mini mains + mini desserts + fresh fruit + tea/coffee
Afternoon tea / coffee and cake bites

HOT FORK BUFFET LUNCH
£22.45 PER PERSON
Arrival tea / coffee and biscuits
Mid-morning tea / coffee and Welsh cakes
2 course chef’s hot fork buffet lunch
Choice of meat or vegetarian main course served with fresh vegetables and potatoes + dessert + fresh fruit + tea/coffee
Afternoon tea / coffee and cake bites

This is exclusive of room hire charges.
Drink and wine list available.

Tea / coffee with lunch can be swapped for elderflower pressé and fruit juice – request at time of booking.

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

If 1 of the 3 refreshment breaks are not required, discount of £1.85 per person will be applied.
EVENT MENU

BEVERAGES
- Fairtrade tea and filter coffee: £1.95 per cup
- Fairtrade tea and filter coffee with biscuits: £2.25 per cup
- Fairtrade tea and filter coffee with Welsh cakes: £3.15 per cup
- Apple or orange juice: £3.45 per litre
- Elderflower pressé: £3.50 per 750ml bottle
- Filtered still water: £2.10 per 750ml returnable bottle
- Filtered sparkling water: £2.10 per 750ml returnable bottle

ADDITIONAL ITEMS
- Breakfast / brunch platter (serves 5): £34.10 per platter
- Consists of mini buttered croissants, sliced ham and cheese, assorted baked pastries, fresh fruit
- Fruit platter (serves 5): £30.50 per platter
- Consists of a selection of fruits which may include watermelon, pineapple, melon, mango, strawberries
- Crudities platter with harissa topped hummus dip (serves 5): £38.00 per platter
- Consists of mixed vegetables with harissa topped hummus dip
- Traybake cake platter (serves 10): £34.10 per platter
- Consists of a selection of traybake cakes from local baker
- Bowl of mixed roasted nuts (serves 10): £10.00 per bowl
- Bowl of crisps (serves 10): £10.00 per bowl
- Individual pieces of fruit: £0.50 each

Minimum numbers of 30 – if numbers are less, please contact the Conference and Events team.
Items can be adapted to reflect any dietary requirements, please advise at time of booking.
COLD BUFFET MENU

FINGER FOOD ITEM

MEAT
- Chicken tikka split stick with a mint and yoghurt dip
- Pulled pork croquettes with chipotle mayonnaise
- Spicy fusion chicken skewer
- Glazed Welsh sausage
- Duck spring roll sweet chilli dip
- Chicken satay peanut dip

FISH
- Thai fishcake or
- Mini smoked salmon bagel or
- Tempura battered prawn with lemon mayo
- Smoked haddock mini fishcake tartare sauce

VEGETARIAN
- Goats cheese and red onion tart or
- Sweet potato falafels sweet chilli sauce (vG) or
- Mini Indian selection with mango chutney and yoghurt mint dip or
- Roasted butternut squash bake (vG) or
- Bruschetta selection (vG) or
- Mozzarella cherry tomato and olive skewer (v+) or
- BBQ bean and Monterey jack parcel

DESSERTS
- Rich chocolate brownie or
- Carrot cake or
- Victoria sponge or
- Coffee and walnut cake or
- Scone with jam and clotted cream or
- Lemon drizzle cake

OPTION 1
Chef’s selection of meat, fish and vegetarian sandwiches
+ Choose 3 finger food items
+ Choose 1 dessert
Served with fresh fruit
+ tea/coffee
£12.00

OPTION 2
Chef’s selection of meat, fish and vegetarian sandwiches
+ Choose 4 finger food items
+ Choose 1 dessert
Served with fresh fruit
+ tea/coffee
£14.25

OPTION 3
Chef’s selection of meat, fish and vegetarian sandwiches
+ Choose 5 finger food items
+ Choose 1 dessert
Served with fresh fruit
+ tea/coffee
£16.50

Drinks and wine list available separately.
Courses can be adapted to reflect any dietary requirements, please advise at time of booking.
Suitable for (v) Vegetarian, (v+) Vegan, (gF) GlutenFree
HOT FORK MENU

SERVED WITH SEASONAL VEGETABLES AND POTATOES/RICE

CHOOSE 2 MAINS + 1 DESSERT - £15.45 PER PERSON

MAINS

MEAT
Parmesan crusted chicken with fresh green pesto or
Thai green chicken curry with coconut cream, green beans and bamboo shoots (gf) or
Italian chicken with roasted red pepper, olives and buffalo mozzarella (gf) or
Braised beef chilli with guacamole, sour cream and Monterey jack cheese (gf) or
Beef bourguignon with bacon lardons and baby onions or
Pork medallions in a creamy mushroom sauce (gf) or
Lamb meatballs in a rich, herby tomato sauce (gf) or

VEGETARIAN
Chickpea, spinach and coconut curry (V/V+/GF) or
Stuffed mediterranean vegetables in a tomato and basil sauce (V/V+) or
Mixed bean chilli with guacamole and salsa (V/V+/GF) or
Roast aubergine parmigiana or
Baked basmati rice with squash and chili topped with goats cheese or
Oriental mushroom and pak choi stir fry with ginger, garlic and spring onions or
Winter vegetable and harissa tagine with halloumi and preserved lemon

FISH
Haddock, caerphilly cheese and leek gratin or
Oven baked cod in a white wine and parsley sauce (gf) or
Fillet of salmon with a herb crust and a roasted red pepper sauce

DESSERTS
Rich chocolate brownie or
Chocolate and salted caramel torte or
Lemon swirl cheesecake or
Gluten free strawberry and rhubarb cheesecake or
White chocolate, raspberry and strawberry gâteau or
Platter of seasonal fruits

Drinks and wine list available separately.
Minimum numbers of 30 – if numbers are less, please contact the Conference and Events team.
Items can be adapted to reflect any dietary requirements, please advise at time of booking.
Suitable for (v) Vegetarian, (*v+) Vegan, (gf) Gluten Free

EVENT CATERING

MENU IS INCLUSIVE OF
CROCKERY AND CUTLERY
PAPER NAPKINS
STAFF TO SERVE YOUR GUESTS
AN ALTERNATIVE TO THE FINGER BUFFET, OR FOR HUNGRY GUESTS DURING DRINKS RECEPTIONS, BEAUTIFULLY PRESENTED GRAZE TABLES ALLOWING GUESTS TO SELF-BUILD DELICIOUSNESS.

GRAZING TABLES

MEDITERRANEAN
£12.25 PER PERSON
- Selection of charcuterie
- Chargrilled peppers
- Mozzarella balls
- Sun blushed tomatoes
- Marinated olives
- Rocket salad
- Greek salad
- Artisan breads
- Profiteroles and chocolate sauce

INDIAN
£7.00 PER PERSON
- Vegetable samosa
- Vegetable pakoras
- Onion bhajis
- Mini naan breads
- Mini poppadoms
- Onion salad
- Mango chutney
- Minted yoghurt dip

ORIENTAL
£9.75 PER PERSON
- Chicken satay peanut dip
- Dim sum selection
- Duck spring roll
- Beef lettuce cups
- Thai fish cakes
- Prawn crackers
- Hoisin sauce
- Sweet chilli dips

MEXICAN
£12.25 PER PERSON
- Tortillas with guacamole, salsa and sour cream
- Pulled pork croquettes
- Beef tacos
- BBQ bean and Monterey jack parcel
- Creamy cheese jalapenos
- Churros with chocolate sauce

CHEESE TABLE
£8.75 PER PERSON
- Caerphilly
- Perl Las
- Perl Wen
- Welsh Cheddar
- Grapes and celery
- Welsh chutneys apple and red onion
- Hand cut bread
- Welsh butter

AFTERNOON TEA
£11.35 PER PERSON
- ASSORTED SELECTION OF SANDWICHES
- Mini afternoon tea cake selection – Victoria sponge, lemon drizzle, walnut cake
- Scone
- Pot of strawberry jam
- Pot of clotted cream

MENU IS INCLUSIVE OF CROCKERY AND CUTLERY
PAPER NAPKINS
STAFF TO SERVE YOUR GUESTS

Drinks and wine list available separately.
Courses can be adapted to reflect any dietary requirements, please advise at time of booking.
CANAPÉS ARE SUITABLE FOR LAUNCHES, PRIVATE PARTIES AND RECEPTIONS AT ANYTIME OF THE DAY OR EVENING.

WE RECOMMEND A SELECTION OF 4 CANAPÉS FOR A RECEPTION LASTING UP TO 1 HOUR.

CANAPÉ MENU

STANDARD CANAPÉS @ £6.50 PER PERSON

Let us choose a selection of 4 canapés per person for your event. Your guests will be offered a range of fish, vegetarian and vegan canapés.

PREMIUM CANAPÉS @ £9.00 PER PERSON

Please choose 5 canapés per person for your event.

MEAT
- Chicken liver parfait and red onion crostini
- Palma ham and olive skewers
- Ham hock and piccalilli pastry cups
- Roast beef with horseradish tartlets

FISH
- Prawn skewers
- Mini smoked salmon and cream cheese bagels
- Smoked mackerel mousse on crispbread with cranberry
- Prawn cocktail tart

VEGETARIAN
- Mini vegetable quiche
- Mozzarella, cherry tomato and basil skewer
- Hummus and black olive tartlet
- Ratatouille vegetable pastry cup

VEGAN
- Mini roast red pepper bruschetta
- Carrot and cumin hummus with harissa served on toasted bread
- Sun blush tomato and olive skewers
- Mini spring rolls with sweet chilli

Prices are inclusive of service staff for the duration of the canapé reception.

Wine and drinks list available separately.

Courses can be adapted to reflect any dietary requirements, please advise at time of booking.
DINNER MENU 1 (£25.00)

SELECT ONE FROM EACH OF THE COURSES

STARTERS
Roast butternut squash soup with walnut bread or
Sweet potato soup with coconut cream topped with pumpkin seeds or
Crab fishcakes served with citrus dressed watercress and horseradish crème fraîche or
Salad of fennel, heritage beetroot and broccoli with sorrel and broad beans drizzled with lemon, mustard, maple dressing (v+)

MAIN COURSE
Lemon dressed fillet of salmon on seared Provençale vegetables with tapenade potatoes or
Poached chicken served with creamed leeks and mushrooms or
Roast loin of pork with rosemary and mustard on creamy mash with seasonal greens or
Braised lentil shepherd pie with root vegetable crisps and red wine jus (v+)

DESSERTS
Lemon and blueberry cheesecake with lightly whipped cream or
Spiced apple and blackberry crumble with Welsh vanilla ice cream or
Chocolate torte with candied orange and pouring cream or
Strawberry champagne charlotte

COFFEE AND PETIT FOURS

Courses can be adapted to reflect any dietary requirements, please advise at time of booking.
Minimum numbers of 30 – should numbers be less please contact the Conference and Events team.

Drinks and wine list available separately.
Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free

Menu is inclusive of Fresh Bread and Welsh Butter, Coffee and Petit Fours, linen napkins and tablecloths, Staff to serve your guests.

Event Catering

Menu is inclusive of Fresh Bread and Welsh Butter, Coffee and Petit Fours, linen napkins and tablecloths, Staff to serve your guests.

Event Catering
DINNER MENU 2 (£29.95)

SELECT ONE FROM EACH OF THE COURSES

STARTERS
Roast vine tomato soup with green olive soft ciabatta breadsticks (v+) or
French onion soup crouton and Gruyère Cheese or
Mackerel pâté with pickled cucumber and sourdough toast or
Ham hock and pea terrine with piccalilli, micro herbs and crispbread or
Tartlet of cheese and asparagus with crème fraîche (v)

MAIN COURSE
Chicken supreme wrapped in Carmarthen Ham with Chateaux Potatoes, seasonal vegetables and thyme jus or
Braised of shin beef with horseradish mashed potato, honey glazed carrots and red wine jus or
Sea bream with roasted fennel and beetroot or
Mushroom, goats cheese and local ale strudel wrapped in filo served with shallot sauce (v) or
Vegetable biryani stuffed aubergine, topped with crispy chickpeas and cauliflower pakora (v+)

DESSERTS
Passion fruit mousse on a vanilla sponge topped with passion fruit glaze or
White chocolate and raspberry panacotta with raspberry coulis or
Lemon tart with chantilly cream and fresh berries or
Warm chocolate fondant sponge with Welsh vanilla ice cream

COFFEE AND PETIT FOURS

Courses can be adapted to reflect any dietary requirements, please advise at time of booking.
Minimum numbers of 30 – should numbers be less please contact the Conference and Events team.
Drinks and wine list available separately.
Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
DINNER MENU 3 (£34.95)

SELECT ONE FROM EACH OF THE COURSES

STARTERS
Pumpkin soup with sunflower and pumpkin seed bread (v)
or
Pea and spinach pesto soup (v+)
or
Smoked duck, pear and walnut salad with balsamic dressed rocket or
Prawn, avocado and ricotta salad, with a lemon and thyme dressing or
Red lentil and sweet potato pâté with sun blushed tomato, dressed salad leaves and crispbread toast (v+)

MAIN COURSE
Herb crusted fillet of salmon with crushed new potato and spring green vegetable medley or
Rump of lamb with dauphinoise potato, green beans, braised baby leek and redcurrant jus or
Guinea fowl with puy lentils and pancetta on a thyme and red wine jus or
Open lasagne of confit cherry tomatoes, courgette, spinach and mozzarella or
Roasted butternut squash and sage pithivier with vegan parmesan, toasted pine nuts and vegetable medley (v+)

DESSERTS
Chocolate salted caramel torte with praline and clotted cream ice cream or
Plum and cardamom brûlée with shortbread thins or
Lemon swirl cheesecake with fresh blueberries (v+) or
Tarte tatin with Welsh vanilla ice cream

COFFEE AND PETIT FOURS

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

Minimum numbers of 30 – should numbers be less please contact the Conference and Events team.

Drinks and wine list available separately.

Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free
DESSERTS
Dark chocolate mousse, cocoa nibs, passion fruit and chamomile or
Individual chantilly raspberry and white chocolate truffle pavlova or
Strawberry and champagne sorbet with basil cream and vanilla shortbread or
Winter fruit tarte tatin with vanilla bean pannacotta

COFFEE AND PETIT FOURs

MAIN COURSE
Crispy breast of duck with baked apple and fondant potato or
Rosemary crusted loin of lamb, with minted pea puree, lightly spiced red cabbage and pan jus or
Loin of venison on blackberry and cacao jus with root vegetable crisps or
Line caught cod with clams, samphire and parmentier potatoes with a white wine sauce or
Perl Las (Welsh blue cheese) and portobello mushroom wellington with spinach and port jus (v) or
Miso roasted tofu with green beans and spring onions on crushed sesame sweet potato (v+)

STARTERS
Cauliflower soup with goats cheese beignet and herb oil (v) or
Soup of wild mushroom with truffle oil (v+) or
Chicken liver parfait with spiced onion marmalade, toasted brioche and micro salad or
Beetroot marinated salmon on chervil bilini with dill mustard or
Truffle arancini with rainbow pickles, herb aioli and micro salad Salad (v+) or

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Minimum numbers of 30 – should numbers be less please contact the Conference and Events team.
Drinks and wine list available separately.
Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free

MENU IS INCLUSIVE OF
FRESH BREAD AND WELSH BUTTER
COFFEE AND PETIT FOURs
LINEN NAPKINS AND TABLECLOTHS
STAFF TO SERVE YOUR GUESTS

DINNER MENU 4 (£44.95)
WINE LIST

WHITES

1. Sospiro, Bianco d’Italia - Emilia Romagna, Italy
Harmonic on the palate, with refreshing acidity. Intense white fruit flavours prevail, with delicate, subtle overtones of floral notes and a hint of gooseberry coming through finish. 
£14.00 (per bottle including VAT)

2. Homeward Bound, Chardonnay - 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. 
£14.50 (per bottle including VAT)

3. Chenin Blanc, Stormy Cape - South Africa
A young and snappy South African Chenin. Delicious green apple aromas interlace with passion fruit to create this brilliantly refreshing wine. 
£15.00 (per bottle including VAT)

4. Il Molo, Pinot Grigio - Veneto, Italy
Straw in colour, with an intensly floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity, and add a pleasingly dry crispness. 
£15.50 (per bottle including VAT)

5. Viognier, Leduc - Languedoc, France
Peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish. | Vegan Friendly (V+)
£18.00 (per bottle including VAT)

6. Sauvignon Blanc, Mack & Collie – 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. 
£19.50 (per bottle including VAT)

7. White Zinfadel, Dessert Rose – California, USA
Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish. 
£14.50 (per bottle including VAT)

ROSÉS

8. Sospiro, Rosso d’Italia - Emilia Romagna, Italy
Fresh and well-balanced, with flavours of blackcurrant and dark berries on the palate. Aromas of violets and roses display strongly on the nose. 
£14.00 (per bottle including VAT)

9. The Citrus Tree, Shiraz - 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. 
£14.00 (per bottle including VAT)

10. Malbec, Bodegas Sant Ana - Mendoza, Argentina
Lively red colour with violet hues. Intense aromas of fruits such as plums and cherries, well balanced in the mouth, soft and nice finish. | Vegan Friendly (V+)
£15.50 (per bottle including VAT)

11. Merlot, Longue Roche – South West France
Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.
£17.50 (per bottle including VAT)

12. Pinot Noir, Viñamar - 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. 
£18.00 (per bottle)

13. Monte Llano Tinto Rioja, Ramón Bilbao – 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. (v+)
£19.50 (per bottle including VAT)

REDS

14. Tosti, Prosecco – 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. 
£19.50 (per bottle including VAT)

15. Gobillard, Brut Baron De Marck – Champagne, France
A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.
£32.50 (per bottle including VAT)

BANQUETTING BUBBLY

16. Dedicato, Bianco Spumante – Veneto, Italy
Bright straw yellow with an ultra-fine, persistent perlage. Strong floral notes are reminiscent of the aromatic hints of roses. Fresh, light, and perfectly balanced in the mouth. 
£15.00 (per bottle including VAT)

Drinks on this list may contain sulphites, gluten or dairy products. Please ask a member of staff should you require guidance.
Suitable for (v+) Vegan

EVENT CATERING
CARDIFF UNIVERSITY
EVENT CATERING

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