

# EVENT CATERING

A COMPLETE CATERING SERVICE  
FROM START TO FINISH

# WELCOME TO CARDIFF UNIVERSITY'S EVENT CATERING

**WE PROVIDE A WIDE RANGE OF MENUS,  
DESSERTS, CANAPÉS, BUFFETS AND  
REFRESHMENTS, AND MUCH MORE TO  
ANY CARDIFF UNIVERSITY LOCATION OR EVENT.**

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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**MENU IS INCLUSIVE OF**

CROCKERY AND CUTLERY

PAPER NAPKINS

STAFF TO SERVE  
YOUR GUESTS

UNLIMITED FILTERED STILL  
AND SPARKLING WATER  
THROUGHOUT THE DAY



# DAY DELEGATE CATERING MENU

**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

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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.

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# EVENT MENU

**BEVERAGES**

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

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.

**ADDITIONAL ITEMS**

Breakfast / brunch platter (serves 5)	<b>£34.10</b> per platter
Consists of mini buttered croissants, sliced ham and cheese, assorted baked pastries, fresh fruit	
Fruit platter (serves 5)	<b>£30.50</b> 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)	<b>£38.00</b> per platter
Consists of mixed vegetables with harissa topped hummus dip	
Traybake cake platter (serves 10)	<b>£34.10</b> per platter
Consists of a selection of traybake cakes from local baker	
Bowl of mixed roasted nuts (serves 10)	<b>£10.00</b> per bowl
Bowl of crisps (serves 10)	<b>£10.00</b> per bowl
Individual pieces of fruit	<b>£0.50</b> each



## MENU IS INCLUSIVE OF

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## 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**

## EVENT CATERING

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) Gluten Free*

# COLD BUFFET MENU

## FINGER FOOD ITEM

### MEAT

Chicken tikka split stick with a mint and  
yoghurt dip or

Pulled pork croquettes with chipotle  
mayonnaise or

Spicy fusion chicken skewer or

Glazed Welsh sausage or

Duck spring roll sweet chilli dip or

Chicken satay peanut dip

### FISH

Thai fishcake or

Mini smoked salmon bagel or

Tempura battered prawn with  
lemon mayo or

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



**MENU IS INCLUSIVE OF**  
CROCKERY AND CUTLERY  
PAPER NAPKINS  
STAFF TO SERVE  
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# HOT FORK MENU

**SERVED WITH SEASONAL  
VEGETABLES AND POTATOES/RICE**  
**CHOOSE 2 MAINS + 1 DESSERT -  
£15.45 PER PERSON**

Drinks and wine list available separately.

Minimum numbers of 30 – if numbers are less, please contact the Conference and Events team.

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## **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

# GRAZING TABLES

## EVENT CATERING

AN ALTERNATIVE TO THE FINGER BUFFET, OR FOR HUNGRY GUESTS DURING DRINKS RECEPTIONS, BEAUTIFULLY PRESENTED GRAZE TABLES ALLOWING GUESTS TO SELF-BUILD DELICIOUSNESS.

**MENU IS INCLUSIVE OF**

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### **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

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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 ANY TIME OF THE DAY OR EVENING.

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

EVENT  
CATERING

# 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

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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.

### 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

**MENU IS INCLUSIVE OF**

FRESH BREAD AND  
WELSH BUTTER

COFFEE AND PETIT FOURS

LINEN NAPKINS  
AND TABLECLOTHS

STAFF TO SERVE  
YOUR GUESTS

# 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  
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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 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**

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Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free



**MENU IS INCLUSIVE OF**

FRESH BREAD AND  
WELSH BUTTER

COFFEE AND PETIT FOURS

LINEN NAPKINS  
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**EVENT  
CATERING**

# 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**

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**MENU IS INCLUSIVE OF**

FRESH BREAD AND  
WELSH BUTTER

COFFEE AND PETIT FOURS

LINEN NAPKINS  
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# DINNER MENU 4 (£44.95)

**SELECT ONE FROM EACH  
OF THE COURSES**

**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

**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+)

**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**

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# WINE LIST

## EVENT CATERING

### WHITES

#### 1. LA MARIQUITA WHITE, FERNANDO CASTRO

*Valdepeñas, Spain*

Aromas of green apple, apricots and a touch of mango dominate in this fresh, aromatic wine. Frank, fruity and with a pleasant and lasting aftertaste.

£13.50 (per bottle including VAT)

#### 2. CHARDONNAY, HOMEWARD BOUND

*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 passionfruit to create this brilliantly refreshing wine.

£15.00 (per bottle including VAT)

#### 4. PINOT GRIGIO, IL MOLO

*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.

£15.50 (per bottle including VAT)

#### 5. MELODIAS TORRONTES, TRAPICHE

*Mendoza, Argentina*

Vibrant, aromatic and refreshing, with a melody of floral and tropical fruit flavours that leads to a wonderfully light, sweet freshness on the close. (v+)

£18.00 (per bottle including VAT)

#### 6. SAUVIGNON BLANC, MACK AND 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)

### ROSÉS

#### 7. LA MARIQUITA ROSE, FERNANDO CASTRO

*Valdepeñas, Spain*

Fresh, slightly spiced aromas of wild strawberries lead into smooth and sweet flavours of freshly crushed cranberries and raspberries. A rosé with true charm.

£13.50 (per bottle including VAT)

#### 8. WHITE ZINFANDEL, DESERT 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)

### REDS

#### 9. LA MARIQUITA RED, FERNANDO CASTRO

*Valdepeñas, Spain*

The wine leads with an intense nose, full of black cherry and cassis and subtle depths of tobacco and dried herbs. A very round, fruity and elegant red, with a prolonged finish.

£13.50 (per bottle including VAT)

#### 10. SHIRAZ, THE CITRUS TREE

*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.

£14.50 (per bottle including VAT)

#### 11. MALBEC, BODEGAS SANTA 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. (v+)

£15.50 (per bottle including VAT)

#### 12. 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)

#### 13. 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)

#### 14. 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)

### FIZZ AND CHAMPAGNE

#### 15. PROSECCO, TOSTI

*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)

#### 16. ROSÉ MOSCATO, TOSTI

*Piemonte, Italy*

Bright and rosy colour, with a fruity and aromatic nose. The perlage is fine and persistent, creating an elegant wine characterised by red berry and black cherry notes.

£19.50 (per bottle including VAT)

### BANQUETTING BUBBLY

#### 17. BRUT BARON DE MARCK GOBILLARD

*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)

#### 18. BIANCO SPUMANTE, DEDICATO

*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)

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Drinks on this list may contain sulphites, gluten or dairy products. Please ask a member of staff should you require guidance.



CARDIFF  
UNIVERSITY

PRIFYSGOL  
CAERDYDD

# EVENT CATERING

CARDIFF UNIVERSITY  
EVENT CATERING

Conference and Events Team

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

+44 (0)29 2087 4027 / +44 (0)29 2087 6612

[www.cardiff.ac.uk/business/facilities/catering](http://www.cardiff.ac.uk/business/facilities/catering)