EVENT CATERING

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.
<table>
<thead>
<tr>
<th>CONTENTS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>DAY DELEGATE CATERING MENU</td>
<td>Page 4</td>
</tr>
<tr>
<td>EVENT MENU</td>
<td>Page 5</td>
</tr>
<tr>
<td>COLD BUFFET MENU</td>
<td>Page 6</td>
</tr>
<tr>
<td>HOT FORK MENU</td>
<td>Page 7</td>
</tr>
<tr>
<td>GRAZING TABLES</td>
<td>Page 8</td>
</tr>
<tr>
<td>CANAPÉ MENU</td>
<td>Page 9</td>
</tr>
<tr>
<td>DINNER MENU 1</td>
<td>Page 10</td>
</tr>
<tr>
<td>DINNER MENU 2</td>
<td>Page 11</td>
</tr>
<tr>
<td>DINNER MENU 3</td>
<td>Page 12</td>
</tr>
<tr>
<td>DINNER MENU 4</td>
<td>Page 13</td>
</tr>
<tr>
<td>WINE LIST</td>
<td>Page 14</td>
</tr>
</tbody>
</table>
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

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

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

**EVENT CATERING**

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

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 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

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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

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

**HOT FORK MENU**

**MENU IS INCLUSIVE OF**
- CROCKERY AND CUTLERY
- PAPER NAPKINS
- STAFF TO SERVE YOUR GUESTS
### Grazing Tables

**An alternative to the finger buffet, or for hungry guests during drinks receptions, beautifully presented graze tables allowing guests to self-build deliciousness.**

<table>
<thead>
<tr>
<th>Menu</th>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese Table</strong></td>
<td><strong>£8.75 per person</strong></td>
<td>Cheese: Caerphilly, Perl Las, Perl Wen, Welsh Cheddar. Fruits and vegetables: Grapes, celery. Breads: Welsh butter.</td>
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<tr>
<td><strong>Afternoon Tea</strong></td>
<td><strong>£11.35 per person</strong></td>
<td>Traditional British afternoon tea with a selection of sandwiches, cakes, scones, jam, and clotted cream.</td>
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<tr>
<td><strong>Oriental</strong></td>
<td><strong>£9.75 per person</strong></td>
<td>Asian-inspired dishes: Chicken satay, peanut dip, dim sum, duck spring rolls, beef lettuce cups, prawn crackers, hoisin sauce, sweet chilli dips.</td>
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<tr>
<td><strong>Mexican</strong></td>
<td><strong>£12.25 per person</strong></td>
<td>Tex-Mex appetizers: Tortillas with guacamole, salsa, and sour cream, pulled pork croquettes, beef tacos, BBQ bean and Monterey jack parcel.</td>
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<tr>
<td><strong>Indian</strong></td>
<td><strong>£7.00 per person</strong></td>
<td>Indian street food: Vegetable samosa, vegetable pakoras, onion bhajis, mini naan breads, mini poppadoms, onion salad, mango chutney, minted yoghurt dip.</td>
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<tr>
<td><strong>Mediterranean</strong></td>
<td><strong>£12.25 per person</strong></td>
<td>Mediterranean platter: Selection of charcuterie, chargrilled peppers, mozzarella balls, sun blushed tomatoes, marinated olives, rocket salad, greek salad, artisan breads, profiteroles and chocolate sauce.</td>
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**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.
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.

**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.**

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**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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**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
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

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)
- Pea and spinach pesto soup (v+)
- 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**

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**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+)

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**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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**STARS**

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*
**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 TORRONTE, 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)

**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)

**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)

**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 juicy dark fruit, hints of chocolate, and a lively overtone of spice.
£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)

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

Conference and Events Team

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