

CANOLFAN Y CELFYDDYDAU ABERYSTWYTH ARTS CENTRE

Events Menu



01970 62 29 92 sbh@aber.ac.uk



Our cafes and bars are managed with three guiding principles in mind:

Provenance, supporting the very best in local produce and suppliers.

Sustainability, working towards making as little environmental impact as possible.

People-centred, putting the customer experience at the forefront of all our decision-making.

Vouchers for the Cafés & Bars

For small meetings or events, we can supply vouchers for guests to use at any of our cafes or bars within the centre. Vouchers can be raised to any nominated value and they allow your guests to select from the delicious food & drink choices available.

Contact:

sbh@aber.ac.uk

01970 62 29 92 / 0197062 18 85

CANOLFAN Y CELFYDDYDAU
ABERYSTWYTH ARTS CENTRE

Teas, Coffees and Soft drinks

Hot Drink Selection

£2.50 per person (£3 incl VAT)

(minimum 20 people)

Freshly Brewed Coaltown Coffee

Welsh Brew Tea

Selection of Fruit & Herbal Teas

Coffee & Cookies

£3.75 per person (£4.50 incl VAT)

(minimum 20 people)

Freshly Brewed Coaltown Coffee

Welsh Brew Tea

Selection of Fruit & Herbal Teas

Home Baked Cookies

Coffee Cymraeg

£4.75 per person (£5.70 incl VAT)

(minimum 20 people)

Freshly Brewed Coaltown Coffee

Welsh Brew Tea

Selection of Fruit & Herbal Teas

Large Welsh Cakes

Bara Brith Pieces

Cold Drink Options

Jugs of Fruit Juice (apple, orange & Cranberry)

£4 per litre (£4.80 incl VAT)

Jugs of Water with Ice & Lemon

£0.50

Large Bottles of Welsh Mineral Water (Still or Carbonated)

£4 (£4.80 incl VAT)



Breakfast Options

Breakfast Buffet A

£6 per person (minimum of 20)
(£7.20 incl VAT)

Freshly Brewed Coaltown Coffee
Welsh Brew Tea
Fruit Juice

Bread Basket, Bagels
Muffins, Croissants & Pastries, Jams
& Salty Welsh Butter

Breakfast Buffet B

£8 per person (minimum of 20)
(£9.60 incl VAT)

Freshly Brewed Coaltown Coffee
Welsh Brew Tea
Fruit Juice

Bacon Butty
Sausage Butty
Veggie Butty (Folded Eggs, Avocado,
Halloumi, Sweet Chilli) (v)

Served with Ketchup & Brown Sauce



Lunch Options

Soup

£7 per person (minimum of 20) (£8.40 incl VAT)

Cheese, Fresh Bread, Salty Welsh Butter

Working Lunch

£8 per person (min 20) (£9.60 incl VAT)

Selection of Sandwiches

Crisps

Brownies & Flapjacks

Sarnies & Wedges

£10 per person (min 20) (£12 incl VAT)

Selection of Sandwiches

All served with potato wedges, pickles & roasted garlic mayo



Afternoon Treats

Afternoon Tea

£16 (minimum of 30 guests) (£19.20 incl VAT)

Finger Sandwich Selection

Perl Las & Broccoli Quiche (v)

Glamorgan Sausage Roll (v)

Cake Selection

- Brownies
- Victoria Sponge
- Carrot Cake
- Apricot Flapjack (vegan)

Vegan & Gluten Free substitutes can be added on request

Tea & Cakes

£6 per person (minimum of 10 guests) (£7.20 incl VAT)

Freshly Brewed Coaltown Coffee

Welsh Brew Tea

Selection of Fruit & Herbal Teas

Served with a Selection of Cakes – please choose from

- Carrot Cake
- Apricot Flapjacks (vegan)
- Chocolate & Walnut Brownies (GF)
- Banana & Currant Loaf (vegan)
- Victoria Sponge
- Apple & Blackcurrant Yoghurt Topped Flapjack
- Blueberry Bakewell
- Bara Brith



Buffets

Arts Centre Signature Grazing Table

£16 (minimum of 20 guests) (£19.20 incl VAT)

- Welsh Cheeses
- Hummus
- Olives
- Sun Blush Tomatoes
- Nuts
- Crackers
- Fruit

Vegan & Gluten Free substitutes can be added on request

Vegetarian & Vegan Cold Buffet

£16 (minimum of 20) (£19.20 incl VAT)

A trio of delicious fresh sandwiches

Feta, tomato basil quiche

Welsh cheddar & leek sausage rolls

Onion bhajis scotch eggs with mango chutney

Mini mushroom & peanut roast (vegan)

Vegetable batons & dips (vegan)

Optional extras

Trendy Farm Hams £2



Hot Suppers

Classic Hot Buffet

£18 per person (minimum of 20) (£21.60 incl VAT)

Daube of Welsh Beef, Red Wine, Bacon & Shallots
Chicken in Lemon, Thyme & Garlic
Lentil & Root Vegetable Wellington

Dauphinoise Potatoes
Roast Root Vegetables
Seasonal Greens
Fresh Bread, Salty Welsh Butter

Curry Hot Buffet

£18 per person (minimum of 20) (£21.60 incl VAT)

Dhal
Goan Style Pork Curry
Rajasthani Chicken Curry Baked in Paprika Yogurt
Spicy Cauliflower & Spinach

-
Basmati Rice
Cucumber Yogurt
Picked Coriander
Chilli
Flat Breads

Lasagne Hot Buffet

£18 per person (minimum of 20) (£21.60 incl VAT)

Chunky Beef Lasagne
Butternut, Spinach & Mushroom Lasagne

Tomato, Red Onion & Olive Salad
Bibb Lettuce Salad with Radish & Mustard Dressing
Fresh Bread, Salty Welsh Butter

Vegan & Gluten Free substitutes can be added on request



Jam Jar Deserts

£5 each (multiples of 10) (£6 incl VAT)

- Lemon Pudding & Fresh Raspberries
- Vanilla Cheese Cake & Summer Berries
- Chocolate Mousse (vegan)
- Fruit Salad with Honey & Rose Water Dressing
- Rhubarb, Elderflower & Ginger Whip

Other Bits

Welsh Cheese Platter

£10.50 per person (minimum of 10) (£12.60 incl VAT)

Selection of 5 Welsh Cheeses, served with crackers & biscuits, chutney, grapes & celery

Fruit Platter £7.50 per person (minimum of 10) (£9 incl VAT)

Nibbles Selection £5 per person (minimum of 10) (£6 incl VAT)

- Crisps
- Salted nuts
- Tortilla Chips & Dips
- Olives



Formal Menu

Sample Menu

2 Course Menu starting from £30 per head

STARTERS

Melon Cocktail with Mint & Pomegranate (Vegan & Gluten Free)

Autumn Vegetable Soup & Toasted Seeds (Vegan & Gluten Free)

Mediterranean Vegetable Tart with Pesto & Frisee Salad

MAINS

Chicken Chasseur (Gluten Free)

Daube of Beef in Red Wine with Parsley Gremolata (Gluten Free)

Vegetable Lasagne served with Mixed Salad

Aubergine & Sweet Potato Stack with a Walnut Crunch (Vegan & Gluten Free)

All served with fondant potatoes, maple roasted vegetables & broccoli with toasted almonds

DESSERTS

New York Style Cheesecake with a Berry Coulis (Gluten Free)

Exotic Fresh Fruit Salad with Rosewater Dressing (Vegan & Gluten Free)

Triple Chocolate Torte with Crème Fraiche & Chocolate Shavings

Please note that there may be a charge of £9.50 per table and £2 per napkin for white linen hire, as we are unable to keep a stock of linen on site.



Alcohol

Wines per bottle

Merlot £18 (£21.60 incl VAT)

Rose £18 (£21.60 incl VAT)

Pinot Grigio £18 (£21.60 incl VAT)

Prosecco £20.75 (£24.90 incl VAT)

Welsh Craft Beers from £3.75 (£4.50 incl VAT)

Bottle lagers £3.00 (£3.60 incl VAT)

Pimms & lemonade £3.50 (£4.20 incl VAT)

Prosecco Spritz £3.50 (£4.20 incl VAT)

Please note that there will be an additional charge of £20.00 for service on orders under £75.

There is no additional charge if guests serve themselves

All prices include - chilling facilities and covers all glassware & linen hire for the event.

Discounts may be applied on multiple purchases

All alcohol may be provided on a sale or return basis

Portable Bar

Depending on space, there are options of providing a small portable bar in areas such as inside the Great Hall

