

# 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](mailto: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

