



# MEETINGS & CONFERENCES



Brangwyn



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## A WARM BRANGWYN WELCOME AWAITS.....

As the dedicated food & beverage contractors at the Brangwyn & Guildhall, we're thrilled to enclose our meeting & conference menus. This brochure includes:

1. INFORMATION & FAQ
2. SIMPLE LUNCHESES & BUFFETS
3. HOT LUNCH OPTIONS
4. BEVERAGES & SUNDRIES
5. EVENT MANAGEMENT

Our dinner banqueting menus are available separately. Please ensure you carefully read the information below before placing your order.

We very much look forward to welcoming you,  
The team @ JREvents & Catering

### HOW TO BOOK

Please read the important booking information below, then head to the following link to place your booking:

[www.jr-catering.co.uk/brangwyn-refreshments](http://www.jr-catering.co.uk/brangwyn-refreshments)

### GENERAL INFORMATION & FAQ

#### MINIMUM NUMBERS

Most of our food menus have a minimum order guest number of 10, A small number of menus have a minimum number of 30 guests including our hot options

#### PRICING

All pricing is based on a per head basis, excluding VAT at the prevailing rate. A minimum spend of £400 applies after 5pm on Mon-Fri, and all day Saturday, Sunday & bank holidays.

#### CORDERING

OWe require the following notice periods on orders:

Beverage only (weekday) 3 days notice (weekend) 14 days notice Food (weekday) 7 days notice (weekend) 14 days notice. Large food orders need as much notice as possible please.

#### DIETARY REQUIREMENTS & ALLERGENS

When communicated in advance of the event, our menus can be tailored wherever possible to allow for any lifestyle dietary requirements. We also tailor options based on allergens. However, we are unable to guarantee that our kitchens are allergen free, and trace allergens may be present. Please get in touch regarding this.



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## BREAKFAST OPTIONS

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## BREAKFAST OPTIONS

### 'LIGHT TOUCH' OPTIONS

Our 'light touch' options are individually packaged or popped into individual bags. Each pre-packaged option will be available to collect from a dedicated collection area.

*Per person, ex VAT*

#### 'LIGHT TOUCH' CONTINENTAL BREAKFAST 8.95

Freshly baked croissant, butter, jam, small OJ bottle

#### "'LIGHT TOUCH' BREAKFAST ROLLS 10.95

A bacon & sausage roll, small OJ bottle

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### BUFFET BREAKFAST OPTIONS

Our buffet breakfast options are self-serve from a dedicated buffet station.

#### CONTINENTAL BREAKFAST 11.50

Freshly baked morning pastries, fresh fruit, jams, butter, freshly brewed tea & coffee

#### BREAKFAST ROLLS 11.50

Bacon & sausage brioche rolls, freshly brewed tea & coffee

#### TRADITIONAL BREAKFAST

A traditional selection of quality breakfast fayre. Please select up to 6 items (+toast or fried bread), served with fairtrade tea & coffee

Back Bacon | Premium sausage | Scrambled egg | Hash brown | Baked beans | Breakfast mushroom

Smashed avocado | Vegan Mixed Bean Stew | Vegan Sausage | Fried Bread | Bloomer Toast

Served buffet style (minimum 25 guests) 16.50

Full table service (minimum 50 guests) 18.00

### BRECWAST CYMRAEG

Wales is famous for its beaches & swathes of farmland, making our traditional Celtic breakfasts something special. Served with fairtrade tea & coffee.

Welsh back Bacon | Pork & leek Sausage | Scrambled egg | Penclawdd cockles | Laverbread | Roast tomato | Fried bread or bloomer toast

Served buffet style (minimum 25 guests) 17.50

Full table service (minimum 50 guests) 18.00



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## SIMPLE LUNCHES

### 'LIGHT TOUCH' OPTIONS

Light touch options, driven by the pandemic, offer an individual option with no utensil sharing etc

*Per person, ex VAT*

#### **WORKING LUNCH GRAB** 9.85

Filled sandwich | Premium crisps | Fresh fruit or Welshcake | 330ml Water

#### **DELI BOX GRAB** 11.00

Deli Roll | Homemade quiche or homemade sausage & thyme roll | Premium crisps  
Fresh fruit or Welshcake | 330ml water

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## 'BUFFETS & PLATTERS

#### **ARTISAN BREAD PLATTER** 10.00

A selection of artisan sandwiches & deli rolls, filled with chef's selection suitable for all delegates, served alongside vegetable crisps. Vegan & gluten free available on pre-order.

#### **SIMPLE FINGER BUFFET** 14.00

Assorted filled sandwiches & deli rolls | Asian nibble platter | Freshly baked & homemade quiche | Yakitori chicken skewers | Sweet potato falafel

#### **VEGETARIAN FINGER BUFFET** 14.00

Assorted filled sandwiches & deli rolls | Asian nibble platter | Freshly baked homemade vegetarian quiche | Sweet potato falafel | Mozzarella sticks & sweet chilli

#### **PICNIC ABERTAWE** 17.00

Assorted filled sandwiches & deli rolls | Freshly baked sausage roll | Homemade quiche | Pea & mint fritter | Chili & mango prawns | Coronation potato salad

#### **BLAS CYMRAEG / TASTE OF WALES** 21.00

Chicken liver parfait crostini with local bacon jam | Smoked mackerel Cradocs cracker | Carmarthen ham & tomato bruschetta | Mini Welsh beef slider | Local handmade cheese & leek rissole with chilli jam | Bara brith, Per Las & truffle honey | Mini Welshcake

## HOT LUNCH OPTIONS

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## HOT LUNCH OPTIONS

Minimum 50 guests, price per person, ex VAT

### LUNCH BOWLS

Our lunch bowls are an ideal lunch size, which can be served buffet style, or circulated around the room on trays. Each is designed with standing guests in mind.

16.00

**Italia** - Homemade meatball marinara | Garlic ciabatta

**Thai** - Thai green chicken curry | Jasmine rice | Cracker

**Welsh** - Homemae traditional Cawl | Mature cheddar |

Crusty bread

**Moroccan** - Moroccan spiced chicken & apricot tagine |

Cous-Cous | Pitta bread

### HOT FORK LUNCH

Please select 2 dishes from meat / fish & 1 vegetarian. Side accompaniments are tailored based on selected main dishes. If selecting a 2 course, please select 2 desserts, or Chefs assiette of desserts. 2 course includes tea & coffee.

### MAIN COURSES

Welsh lamb & leek hotpot,

Coq-au-vin

Panko chicken katsu Curry

Slow cooked Welsh beef, red wine & chesnut mushrooms

Poached salmon & lemon alioli

Traditional fish pie

Chipotle chicken, with squash & chickpeas

Local cider pork casserole

Vegetarian

Potato & Leek hotpot (V)

Japanese tofu curry (V VG)

Sweet potato vegetarian cottage pie (V)

Greek aubergine mousakka (V)

Coconut, Squash & Lentil dahl (V) (VG)

### DESSERTS

Chefs seasonal pavlova (V)

Chocolate salted caramel tart (V)

'Strawberries & cream' vanilla panacotta & strawberry jelly

Tart au citron (V)

Chocolate brownie (V)

Chefs assiette of desserts to compliment your menu

1 COURSE

20.00

2 COURSE

23.00



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## BEVERAGES, TREATS & SUNDRIES

*Per person, ex VAT*

### AFTERNOON TEA BUFFET STYLE

Assorted filled finger sandwiches, homemade quiche selection, cakes & patisseries, served with tea & coffee **18.50**

### WELSH CAKE PLATTER

A platter of traditional Welshcakes **3.50**

*Per person, ex VAT*

## BEVERAGES (SOFT)

FAIRTRADE TEA & COFFEE (IN FLASK)	3.00
TEA, COFFEE & BISCUITS	4.00
TEA, COFFEE & WELSHCAKES	5.00
BOTTLE OF ORANGE JUICE	3.00
SMALL BOTTLE OF WATER (STILL OR SPK)	2.50
LARGE BOTTLE OF WATER (STILL OR SPK)	7.00

## BEVERAGES (RECEPTION)

FLUTE OF DEMI-SEC / OJ	4.95
FLUTE OF PROSECCO / ELDERFLOWER FIZZ	6.95

## SUNDRIES

WHITE TABLE CLOTH	5.00
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