events menu pack

Our chefs have prepared a range of menus that are designed to offer a variety of choice to our clients and recommendations are offered as guidance to event organisers.

Banqueting menus are available on request. These are suitable for all occasions from small dinner parties through to gala dinners.

All our menus are made using locally sourced produce wherever possible and the content may vary seasonally.

We are happy to discuss any alterations you would like to make to your chosen menu, however please note only catering purchased through Venue Cymru may be consumed on the premises.

Special dietary requirements are always catered for. These must be pre-ordered with final numbers, confirmed at least ten days prior to the event.

To confirm catering requirements & numbers, contact your Account Manager by email or on (01492) 879771

Tea and coffee £2.30
Orange juice £3.95
Mineral water £2.85

Tea and coffee with …

Biscuits £2.70
Welsh cakes £3.15
Fruit kebabs £3.75
Croissants, jam and butter £3.85
Danish pastry with fondant icing £4.15
Chocolate brownie £4.15
Homemade muffin selection £4.15

Afternoon Tea Menus

Available 2.30pm-6.30pm
Includes tea and coffee

Scone with jam and vanilla whipped cream
£4.50

Welsh Tea £6.25

Freshly baked scone with locally made jam
and vanilla whipped cream
Traditional Welsh cake
Traditional bara brith
(all buttered with Welsh butter)

Cream Tea £7.95

Freshly baked scone with locally made jam
and vanilla whipped cream
Freshly baked banana bread
Ginger bread and vanilla whipped cream
Selection of mini Victoria sponges/carrot cake

High Tea £10.45

Selection of triangle sandwiches
(Smoked salmon, egg mayonnaise, ham and tomato)
Freshly baked scone with jam and
vanilla whipped cream
A mixture of bara brith and Welsh cake
Puff pastry palmers with crème pate and
seasonal berries
Chocolate lined tartlet of seasonal fruits

Breakfast Baps £5.50

Smoked streaky bacon or plain bacon
Locally made sausages or vegetable sausages
Fried egg with or without grilled tomato (v)

Tea and coffee

Bite Size Breakfast Buffet £7.95

(All served on focaccia bread)

Ham and boiled egg
Poached haddock with hollandaise
Emmental cheese and plum tomato (v)
Grilled mushroom and onion (v)

Tea and coffee

Networking Breakfast £10.45

Locally made chipolata sausages with
bubble and squeak
Sun blushed tomato, free-range egg and
sauté potatoes (v)
Puff pastry of creamed chestnut mushrooms
and black pudding
Fillets of kipper with haddock brandade

Tea and coffee

Fork Buffet Breakfast £12.95

Grilled sausage, bacon and black pudding
Grilled tomatoes and flat mushrooms
Scrambled egg or fried egg
Sauté potatoes
Toast and preserves

(For vegetarian, hash browns,
vegetarian sausages, fried bread)

Tea and coffee

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LLANDUDNO

Finger Buffet Menus

A high quality selection of light finger buffet menus designed by our Chef with items to compliment each other. These are ideal choices for lunches of conferences and meetings for up to 100 guests.

Working Lunch £11.50

Served in your meeting room for up to 20 delegates

- Selection of filled sandwiches
- Potato and root chips (v)
- Mug of seasonal soup (v)
- Selection of bloomer bread and butter
- Tea or coffee

Menu A – £12.10

- Selection of sandwiches on white and brown
- Spinach, olive and blue cheese quiche (v)
- Selection of locally cooked and homemade sausage rolls and pork pies
- Seasonal fish goujons with saffron tartar sauce
- Vegetable spring rolls (v)

Menu B - £12.10

- Selection of filled tortilla wraps
- Cod, parsley & lemon fish cake
- Slow braised ham hock and sun blush tomato focaccia
- Caramelized red onion & goats cheese filo parcels (v)
- Honey roasted root vegetable skewers (v)
- Sweet chilli chicken and courgette skewers

Menu C - Healthy Option £13.35

- Selection of quarter sandwiches made with low – fat spreads and mayonnaise on a variety of whole meal breads, sundried tomato and spinach wraps
- Char-grilled salmon, soy sauce and stir vegetable parcels
- Mini baked potatoes of ratatouille (v)
- Rye bread croutons with wilted spinach, poached chicken and poppy seed
- Fafael of sun dried tomato baked with olive oil(v)

Menu D- Welsh £14.45

- Selection of Llanrwst bread open sandwiches, local meats and cheese
- Tartlet of spicy tomato chutney & Perl las cheese(v)
- Mini Welsh lamb shepherd's pies glazed with Calon Wen butter
- Roast chicken, Carmarthen ham and Welsh mustard skewers
- Creamed leek and haddock filo parcels
- Potato and laver bread croquets (v)

Finger Dessert Selector £2.55

Please select one of the following

- Passion cake topped with lemon curd
- Raspberry & almond bake well
- Marbled chocolate Swiss roll
- Pear and apple crumble tartlets

Drinks

Tea and coffee with buffet £1.75

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Fork Buffet Menus

High quality fork buffet menus. These are a more substantial option and are designed to be eaten seated or standing. They are designed for 50 or more guests.

Menu A £12.55

Chicken and cashew nut with a coconut cream korma

Vegetable, kidney bean chilli topped with a mature cheddar cheese (v)

Pilaf rice, sauté potatoes, stir-fry of greens and parsnip crisps

Menu B £12.55

Char-grilled pork loin with creamy haricot bean and smoked bacon topped with a parmesan herb crust

Wild mushroom and brandy pancakes topped with a parmesan herb crust (v)

Roast rosemary new potatoes, braised red cabbage and carrots

Menu C - Healthy Option £13.35

Pan fried fillet of salmon with stir-fry of fennel, celery, radish with a ginger and herb dressing

Baked ratatouille wholemeal tortilla with lemon thyme cottage cheese (v)

Boiled balsamic rice, oven baked sweet potato, spinach and roasted pumpkin

Menu D £13.35

Roast chunks of lamb with buttered glazed potatoes and a rich red wine sauce

Pearl barley and vegetable casserole topped with buttered potatoes (v)

Dauphinoise potatoes, creamed cabbage and roasted carrots and parsnips

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Add On £1.95 per person per item

Selection of Welsh farmhouse breads

Mixed salads leaves with dressing

Mix of potato and coleslaw salad

Broccoli and cauliflower with hollandaise sauce

Honey roasted root vegetables

Sun blushed tomato and spinach penne pasta (cold)

Pesto and rocket penne pasta (cold)

Dessert Selector £3.45

Please select one of the following

White chocolate and orange cheese cake

Plum and frangipane tart

Steamed lemon sponge with vanilla custard

Vanilla soaked fruits with coco whipped cream

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Day Catering Packages

Menu A £19.95

High quality hot fork buffet menu designed for events with over 50 guests.

Morning

Tea, coffee and biscuits on arrival

Tea, coffee and mini Danish mid morning

Lunch Time

Sautéed chicken and leek with a creamy tarragon sauce and oven baked puff pastry squares

Vegetable goulash with soft herb dumplings (v)

Bubble and squeak, honey roasted root vegetables, braised red cabbage and parsley scented new potatoes

Selection of flavoured rolls

Bitter chocolate truffle cake

Selection of hand cut fruit

Tea and coffee

Afternoon

Afternoon tea, coffee and biscuits

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Menu B £19.95

High quality light finger buffet menu, designed by our Chef with items to compliment each other and ideal for conference and meeting lunches for parties of 100 or less.

Morning

Tea, coffee and biscuits on arrival

Tea, coffee and mini Danish mid morning

Lunch Time

Selection of sandwiches on white and brown

Baby gem smoked chicken Caesar

Honey roasted beef, courgette and sesame seed skewers

Stir-fry vegetable and sweet chilli parcels (v)

Crab and coriander fish cakes with home made tartare sauce

Comfit pepper and mozzarella focaccia (v)

White chocolate and raspberry torte

Fresh fruit kebabs

Tea and coffee

Afternoon

Afternoon tea, coffee and biscuits

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Menu C £22.95

This is a high quality **healthy option** buffet, which is designed to accommodate any number of guests and can be eaten seated or standing.

Morning

Tea, coffee and biscuits on arrival

Tea, coffee, fruit platter and natural yogurt mid morning

Lunch Time

Selection of sandwiches in whole meal, malted wheat, sun dried tomato bread and spinach, tomato tortillas wraps, using low fat spreads and mayonnaise fillings to include-poached chicken, steamed salmon bound with crème fraiche and dill, guacamole salad, hummus dressed crudities, free range egg and watercress

Crudités of carrot, cucumber, and celery (v)
Dips- balsamic vinegar
Guacamole
Hummus

Shell of rocket, pumpkin seed, crab and lemon

Mini baked potatoes of grilled mackerel and olive

Rye bread croutons with wilted spinach, poached chicken and poppy seed

Fafael of sun dried tomato baked with olive oil (v)

Seasonal fruit kebabs with raspberry and yogurt sauce

Still water

Afternoon

Afternoon tea, coffee and raisin oat cakes

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Networking Menu

Select any 3 bowls for £10.95

This innovative style of dining is suitable for networking events, standing lunches and as a more substantial alternative for receptions. This selection specially created by our Head Chef allow you to either offer your guests a variety of savoury dishes followed by a dessert if you wish or a quirky three-course meal by choosing one of the cold options as the starter, a hot main course and then a delicious dessert, which can be eaten at their leisure or served more promptly if limited time is available. These appetising dishes are served in china dishes which sit in the palm of your hand so can easily be eaten while standing and chatting. This menu is suitable for any number of people from 10 upwards and is highly recommended for large numbers. Please note that the selection of dishes would be chef's choice for parties of 10-50.

Meat

Char-grilled chicken fillets with bubble and squeak, smoked bacon and shallot sauce

Honey roasted pork fillet with creamy artichokes and haricot beans

Ham hock and pickled walnut salad with tomato and shallot dressing (cold)

Fish

Beer batter haddock fillet with potato fondant and pea puree

Pan fried fillet of salmon with crusted new potatoes and hollandaise sauce

Char-grilled tuna Nicoise salad with citrus dressing (cold)

Vegetarian

Risotto of butternut squash, baby asparagus and parmesan

Chestnut mushroom korma with pita bread crisps

Comfit of pepper and goat's cheese salad which deep fried spinach leaves (cold)

Dessert Selector £3.00

Traditional butter and butter pudding with custard

Double chocolate mousse with vanilla whipped cream

Seasonal fruit eton mess

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Traditional Canapés

These classic light nibbles are a stylish option for any reception or pre-dinner drinks event.

Menu A
£7.65

Parma ham and Dijon mustard croissants

Spinach, smoked trout and herb cream roulade

Ash rolled goat's cheese and red onion cake (v)

Menu B
£7.65

Parmesan and pine nut biscotti with green olives (v)

Tomato and basil with chorizo sausage and artichoke hearts

Smoked mackerel filled mange tout wrapped in smoked salmon

Menu C
£9.75

Wheat shell of creamed wild mushrooms and smoked cheese (v)

Slow braised duck leg with spring onion puree

Marinated tuna and olive skewers

Additional canapés can be added at £2.10per item, per person

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