

University of
South Wales
Prifysgol
De Cymru



*Because
we care*

USW Catering and Conference Services

USW Events



Welcome

Welcome to USW Catering and Conference Services. As the University's dedicated hospitality provider, our highly skilled team take pride in the catering we produce. We use our food, people and passion to create an easy and hassle free experience, complete with first class food and drink. The USW Conference and Catering teams appreciate how important food is to the overall success of your event so we make sure we take the time to discuss this with you at the planning stages to 'get it right'.

Our in-house team of Chefs have taken special care and attention to create menus that will impress. The following pages detail a variety of options for you to choose. However if you do not find anything that meets your requirements we are happy to meet to discuss your ideas to create a tailor made package for your event.



Drinks Reception

Please ask to take a look at our wine list

- Selection of White Wine**
- Selection of Red Wine**
- Prosecco**
- Bottled Beers / Cider**

From **£16.00** per bottle
From **£16.00** per bottle
From **£20.00** per bottle
From **£4.50** per person

Drinks Reception Package

From **£5.50** per person
Based on one drink per person - Red and White Wine, Orange Juice, Still and Sparkling Water, Elderflower Sparkling Presse.

Soft Drinks Package

From **£3.50** per person
Based on one drink per person - Orange and Cranberry Juice, Still and Sparkling Water, Elderflower Sparkling Presse.

Assorted Premium Nibbles

(Crisps, Popcorn, Lentil Waves)

From **£3.00** per person



Four pieces
£8.80
per person
Six pieces
£13.00
per person

Sample canapé menu

Mandarin and Prune with Smoked Duck on White Bread

Artichoke and Tomato on White Bread

Prawn, Basil, Cheese and Tomato Mini Brioche

Blue Cheese, Fig and Pear on Walnut Bread

Smoked Trout and Cucumber on Black Bread

Vegetables on Nordic Bread

Ham, Fig butter and Pistachio on Olive Bread

Smoked Salmon, Lemon-flavoured Cheese and Cucumber Mini Brioche



Sample dinner menus

Bronze: Two Courses: **£34** | Three Courses: **£38**

Starter

Cream of Wild Mushroom Soup

Served with infused crisp croutes and chard asparagus tips

or

Chargrilled Halloumi with Roasted Butternut Squash

With pomegranate and rocket salad with a balsamic dressing



Main Course

Corn Fed Chicken Breast

Served with a saffron and pancetta risotto and pesto dressing

or

Pan-fried Salmon Fillet

Served with wilted baby spinach, sliced turmeric new potatoes, pea shoots and tomato salsa verde

or

Sweet Potato and Roast Courgette Open Ravioli

Served with avocado oil dressing, peppery micro cress and parmesan crisp



Dessert

Homemade Lemon Tart

Served with pistachio ice cream and raspberry compote

or

Warm Chocolate Brownie

Served with a blood orange coulis



Coffee Tea and Mini Welsh Cakes

A Welsh Cheese course is available on all menus at a supplement of **£6.50 per person** or as a substitute of the dessert course

- All menus will be waitress served
- Minimum numbers will apply
- Tables will be clothed and laid formally
- We will be happy to discuss your menu requirements



Sample dinner menus

Silver: Two Courses: **£41** | Three Courses: **£45**

Starter

Warm Sun Blushed Tomato and Feta Salad
Finished with pine nuts, roasted beetroot and a thyme dressing

or

Scottish Salmon Gravlox

Served with micro herb leaves, pickled vegetables, toasted soda bread shards and Dijon mustard dressing



Main Course

Welsh Best End Confit of Lamb

Served with pan-fried fondant potatoes glazed baby vegetables and rosemary pan jus

or

Roasted Sea Bream Fillet

Served with herb roasted vegetables, olive mash and basil dressing

or

Truffle and Roasted Vegetable Polenta Cake

Served with pan-fried green beans and tomato tapenade



Dessert

Strawberry Delice

Served with Honey and almond tuille and summer fruit compote

or

Coconut Panna Cotta

Served with exotic fruit coulis and mango and pineapple crisp



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Sample dinner menus

Gold: Two Courses: **£45** | Three Courses: **£50**

Starter

Searred Scallops and Crab Quenelle Cake

Served with a pea and mint tapenade with buttered samphire

or

Sautéed King Oyster Mushrooms

Served with wild garlic, wilted spinach on toasted focaccia, finished with pecorino shavings



Main Course

Herb Roasted Beef Fillet Steak

Served with Boulangere potatoes French beans, glazed root vegetables and pan jus

or

Roasted Venison Fillet

Served with creamy celeriac dauphinoise potatoes, asparagus tips and sweet potato crisp served with Madeira and juniper sauce

or

Butternut Squash, Pesto and Sweet Pepper Tart

Served with toasted seeds and rocket



Dessert

Chocolate Salted Caramel Torte

Served with mascarpone and wild berry sorbet

or

Passion Fruit and Vanilla Cheesecake

Served with mango coulis and a papaya crisp



Coffee Tea and Mini Welsh Cakes



Residential Meals

Breakfast | £8.50 per person

Traditional Hot cooked breakfast – 7 items

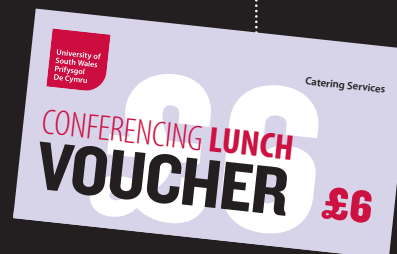
Fruit Juice

Cereals

Toast and Preserves

Yogurt and Fruit

Tea/Coffee



Lunch



Vouchers are available to purchase

£6 or £8

Any overspend payable at the till point



Because we care

Minimum numbers of 50 or additional opening cost may apply

Residential Meals

Dinner | £10.50 for under 12 years
Includes main course, dessert and a drink

Sample Menu
Chargrilled BBQ Chicken Breast
Breaded Cod Goujons
Tomato & Basil Penne pasta Bake
Served with potatoes and seasonal vegetables or a selection of salads
Squash

Dinner | £14.50 for over 12 years
Includes main course, dessert and a drink

Sample Menu
Brown sugar and honey roasted ham carvery
Herb roasted salmon fillet
Mushroom Stroganoff and rice
Served with potatoes and seasonal vegetables or a selection of salads
Tea and Coffee



How to order

All event enquiries should be made via email to **events@southwales.ac.uk** for external clients or **hospreq@southwales.ac.uk** for internal clients. If you would like to discuss your requirements or to make a booking please don't hesitate to get in touch.
VAT will be added to all external booking.

Terms and Conditions

1. Minimum and Maximum numbers may apply to certain menus.
2. A surcharge may be added for bookings that take place on weekends and Bank Holidays, (client will be informed upon making an enquiry).
3. Minimum numbers must be confirmed 2 weeks prior to booking for charging purposes. Final numbers may increase thereafter subject to confirmation by the catering department.
4. Final numbers must be confirmed 48 hours prior to the booking (by 2.30pm on a Friday for a Monday booking).
5. Menus must be confirmed 2 weeks prior, failure to do so will result in a menu selected by the catering department on behalf of the client.
6. Special dietary requirements must be confirmed at least 48 hours prior to the booking. While we will endeavour to meet requirements without prior notification we cannot guarantee this.
7. Tailor made menus can be provided upon request.
8. Cancellation Terms (catering goods only):
 - a. Less than 7 days' notice 100% charge
 - b. 7-10 days' notice 50% charge
 - c. 10 days or more no charge
- d. Please note that the reduction of numbers on a booking up to 7 days prior will result in a 100% charge being made.