



Cardiff
Students'
Union

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Catering Pack

2025-26

Welcome to Cardiff Union Catering

Our Commitment: Quality, Value, and Experience

At Cardiff Students' Union, we are more than just a venue—we are a proven catering partner delivering excellence for events of all sizes. We are committed to producing high-quality, delicious food at competitive, fair prices. Importantly, the revenue generated from our catering service is reinvested into the charitable work and support services of the Students' Union, meaning your event directly contributes to the wider student community.

We have successfully managed hundreds of diverse catering functions, from small meetings and casual lunch seminars to formal gala dinners and large-scale conferences.

When you choose Cardiff Union Catering, you benefit from exceptional value, with pricing structured to ensure you receive premium food without the premium cost. You also receive proven quality, as our professional catering team maintains the highest hygiene standards and uses top-quality ingredients. Finally, we offer flexible solutions, tailoring our service to your exact needs, from simple refreshments to a bespoke three-course meal.

Contents

Breakfast and Essential Refreshments	3
Casual Lunch Options	4
Buffet and Mezze Options	5
Plated Dinner Packages	8
Refreshments and Post-Meeting Options	10
Drinks	11
Essential Logistics and Policies	12



Breakfast and Essential Refreshments

Simple, high-quality options to start the day or refresh your delegates.

Option	Price	Details
Hot Breakfast	£7.00 per person	Includes tea and coffee, premium juices and breakfast bap
Continental Breakfast	£6.00 per person	Includes tea and coffee, and premium juices and pastries + fresh fruit
Tea Coffee and Biscuits	£2.50 per person	Includes tea and coffee and biscuits

Essential Refreshments

- Tea and coffee: **£2.00 per person/serving**
- Cans (330ml): **Diet Coke, Fanta Orange, Sprite, £2.00**
- Welsh still water (500ml): **£1.00**
- Spring still and sparkling water (large) **£2.00**
- Premium juices: (Orange, Apple, Pineapple, and Cranberry): **£2.00 per glass**
- Muffins: Triple chocolate / Raspberry white chocolate / Lemon and poppy seed, **£2.00**
- Welsh cakes: **£0.80 each**
- Chocolate brownie (VG) (GFI)
- Seasonal fresh fruit basket (Serves 8): **£7.50**
- Chocolate coconut flapjacks / Vegan and GF brownies: **£2.30**
- Handmade caramel shortcake: **£2.50**
- Cream tea: (tea and coffee, scones, Welsh cakes, cream and jam): **£6.00 per person**

Sweet Treats and Formal Breaks

- Pastries: **£2.20**
- Luxury biscuits: **£1.00**

Casual Lunch Options

Flexible and complete meals for meetings and casual dining

Individual Lunch Options

Packed lunches: Baguette with filling choice, crisps, piece of fruit and bottle of water. **£6.00 per person**

Filling choices: Choose your preferred option:

- Chicken and bacon / Ham and mustard mayo / Cheese savoury (V) / Falafel and hummus (VG)
- BLT / Tuna mayo and cucumber / Cheese and pickle (V) / Vegan sausage and red onion chutney (VG)
- BBQ chicken salad / Ham and cheese / Cheese and chutney (V) / Pulled Oumph (VG)

Sandwich platters: A selection of filled sandwiches and bowls of crisps. **£6.50 per person**

Choose one option:

- Egg mayonnaise (V) / Chicken salad / Cheese savoury (V) / Vegan sausage (VG)
- Plain ham / Chicken and bacon mayo / Avocado and tomato (VG) / Cheddar cheese (V)

- Cajun chicken mayo / Hummus and carrot (VG) / Hard-boiled egg and cress (V) / Cheese and slaw (V)

Pizzas

All pizzas are stone-baked with homemade sauce and basil oil (8 slices).

- 12" Margherita pizza (VGO): **£7.00**
- 12" Pepperoni / Veggie pizza (VGO): **£8.00**
- 12" Smoking hot double pepperoni / Meat feast (Premium options): **£10.00**



Buffet and Mezze Options

Finger Buffets

6 item finger buffet: £9.25 per person (Max 100)

Choose 5 OPTIONS from the list below and includes a choice of wraps (Maximum of 3 options from the Meat and Fish Section).

Sample Finger Buffet Menu

- Sausage rolls (Meat)
- Chicken goujons and BBQ sauce (Meat)
- Mini quiche (V, Non-Meat)
- Crudites and hummus (VG, Non-meat)
- Triple cooked chips (VG, Non-meat)
- Wraps selection: 3 fillings (e.g. Ham and cheddar, Cheese savoury (V), Hummus and red pepper (VG)).

Category	Options
Meat and Fish	Sausage rolls / Chicken goujons and BBQ sauce / Cod goujons and tartare sauce / Breaded prawns and sweet chilli / Grilled chicken skewers (GFI)
Non-Meat (V/VG)	Crisps (VG) / Mini blueberry muffins (V) / Mini chocolate muffins (V) / Crudites and houmous (VG) / Mini quiche (V) / Platter of nachos (V) / Jalapeño poppers (V) / Halloumi sticks (V) / Cauliflower wings (VG) / Skinny fries (VG) / Triple cooked chips (VG) / Tomatoes and red onion (VG) / Bruschetta (VG) / Mixed olives (VG) / Sourdough, Oil and balsamic (VG) / Vegetable gyozas (V) / Spring rolls (VG) / Onion bhajis (V) / Sweetcorn fritters (V) / Grilled vegetable skewers (VG)

Wrap Fillings (Choose any 3)

Meat options: Roast chicken breast / Beef and horseradish / Tuna mayo / Sliced ham salad / Ham and cheddar / Beef and gherkin / Coronation chicken / Caesar sliced chicken / BLT / Spicy chicken mayo / Salami and rocket / Tuna mayo and cucumber

Vegetarian (V): Egg mayo and watercress / Feta and tomato / Cheese savoury / Brie and grape / Egg and mustard mayo / Cheese and onion / Halloumi and mint

Plant based (VG): Hummus and red Pepper / Avocado and balsamic glaze / Vegan cheese and cucumber / Bean salad and sweetcorn / Falafel and salsa / Roasted vegetable and basil pesto / Vegan sausage and salsa / Hummus and olives

Mezze board: £9.95 per person

- A cold platter selection (Meats, Cheeses, Bread, Salad, Olives, Dips, Crudites, and Mini cakes). Vegan Options available.
- Add ons: Skewers, Halloumi, Pickles etc.



Hot Fork Buffet Options

Category	Options
Mains (Choose two)	Roast honey gammon / Marinated chicken skewers / Garlic and lime halloumi and mixed pepper skewers (V) / Mixed vegetable skewers (VG) / Sweetcorn fritters (VG) / Grilled salmon (£3 surcharge)
Sides (Choose two)	A selection of bread rolls / New potatoes with parsley butter (V) / Flatbreads (V) / Aromatic rice (VG) / French green beans (VG) / Dressed salad leaves (VG) / Crunchy coleslaw (V) / Barley and vegetables (V) / Italian pasta salad (V) / Quinoa mix (VG) / Assorted vegetable crudités and dips (V)

Hot Fork Buffets

- Price: **£15 per person**
- Select two mains and any two sides to create your custom buffet.
- Extra side option: Add a third side dish for an extra **£3 per person**.

**Hot Fork Dessert Option
(Extra £4 per person)**

- Chocolate coated salted caramel profiteroles
- Trillionaire tart (VG, GF)
- Passionfruit cheesecake (VG, GF)

Shared Platter Menu (Family Style)

- Price: **£16.00 per person**
- All items are delivered to your table on shared platters and bowls for guests to help themselves.

Option A: Greek style

- Flatbreads (VG): 1 piece per person
- Mint yogurt dip (V): 1 bowl per table

- Hummus (VG, GF): 1 bowl per table
- Chicken kebabs: 1 kebab per person
- Sweetcorn fritters (VG, GF): 2 fritters per person
- Vegan Greek-style salad (VG, GF): Red onion, tomatoes, cucumber, pitted mixed olives, fresh mint, oregano, olive oil, and lemon juice.

Option B: Mexican style

- Soft taco tortillas (VG): 3 per person
- Pulled pork (GF): 1 bowl per table
- Black bean chilli (VG, GF): 1 bowl per table
- Avocado dip (Guacamole) (VG, GF): 1 bowl per table
- Sour cream (V, GF): 1 bowl per table
- Salsa
- Mexican style slaw (VG, GF), Mixed house salad (VG, GF)



Plated Dinner Packages

Formal three-course menus

(Minimum numbers vary). Price on request

Policy: Please choose one plant-based and one non plant-based option for starters and mains.

- **Default sample:** Starters: Brussels pâté / Tomato and red pepper bruschetta (VG). Mains: Chicken in a tarragon sauce / Peppers stuffed with fragrant couscous (V). Desserts: Orange and passionfruit cheesecake (VG, GF)

Starter Choices

- **Meat/Fish:** Prawn cocktail / Smoked salmon and Cream cheese Bruschetta / Chicken liver pâté / Warm goat cheese and honey crostini (V) / Melon wrapped in prosciutto (GF) / Buffalo mozzarella, roasted tomatoes and balsamic glaze (V).
- **Plant-Based and GF:** Tomato and roasted red pepper bruschetta (VG) / Red pepper tapenade (VG) / Plant-based mozzarella, roasted tomatoes and balsamic glaze (VG) / Beetroot hummus with crudités (VG, GF) / Roasted red pepper and tomato soup (VG).

Main Course Choices

- **Meat/Fish (Choose 1):** Skin-on chicken breast / Pork tenderloin / Salmon (surcharge).
- **Side options (Choose 1):** Roasted new potatoes / Fragrant rice / Creamy mashed potato.
- **Sauce options (Choose 1):** Red wine gravy / Creamy tarragon sauce / Mushroom sauce / Salsa verde / Creamy peppercorn sauce / Creamy honey and mustard sauce / Herb butter / Soy, honey and garlic glaze.
- **Meat/Fish and Gluten-Free (VG/GFI):** Served with roasted new potatoes and seasonal vegetables. Stuffed peppers / Stuffed aubergine / Chickpea and butternut squash tagine / Mediterranean vegetable and butter bean bake / Lentil and walnut Shepherd's pie.

Premium Options

- **Beef Bourguignon (Surcharge)**
Tender chuck beef slow braised in a rich red wine sauce
- **Lamb Shank (Surcharge) Fall-off-the-bone** lamb shank served with creamy mash and rosemary gravy

Desserts

- Chocolate coated salted caramel profiteroles
- Plant-based espresso martini cheesecake (VG, GF)
- Orange and passionfruit cheesecake (VG, GF)
- Mango sorbet (VG, GF)



Refreshments and Post-meeting Options

Day Delegate Menu

- **Option 1:** Mini Danish pastries / Tea and coffee x3 refills / Shropshire blue cheese and caramelised onion sausage roll, Sweet quinoa vegetable salad, Assorted crisps, Halloumi sticks, Maple syrup flapjacks / Afternoon break – Fresh fruit.
- **Option 2:** Chocolate and raspberry croissants / Tea and coffee x3 refills / Finger buffet selection of cold filled wraps, Mediterranean pasta salad, Assorted crisps, Mini quiche, Chocolate brownies).

Post-Meeting and Evening Options

Pizza details: All pizzas are stone-baked, 8 slices.

- 12" Margherita pizza (VGO): £7.00
- 12" Pepperoni / Veggie pizza (VGO): £8.00
- 12" Smoking hot double pepperoni / Meat feast: £10.00 (Premium options)

Canapé Selections (Choose any two)

- **Meat:** Red wine chorizo, Melon and

parma ham (GF), Mini beef and rocket wraps.

- **Vegetarian (V):** Mini selection of Welsh cheeses, Fig and goat cheese crostini, Marinated feta and olive skewers (GF).
- **Plant based and GF option:** Roast red pepper bruschetta (VG, GFO), Avocado smash and chilli flakes (VG, GF).

Package	Price	Food and Drink Included
Pizza and Wine	£25.00	One shared 12" pizza + one bottle of house wine
Pizza and Beer	£30.00	One shared 12" pizza + eight bottles of selected beer.
Canapés and Prosecco	£10pp	Guests choose any two canapés + one glass of Prosecco or bottle of beer.

Drinks

Table Drinks	Price (£)
House Wine: Sauvignon Blanc, Merlot Rose, Merlot	17
Faustino Rioja	22
Club De Campo Malbec	22
Turtle Bay Saugnion Blanc	22
Molino Del Sol	22
Tempranillo Rose	
Sparkling Wine	17
Prosecco	21
Moet	58
Brains Rev James	5.85
Brains SA	5.85
Brains SA Gold	5.85
Corona (Bottle)	4.2
Desperados	4.6
Doombar	5.2
Funkin Cocktail Cans:	4.2
Espresso, Passion Fruit, Pina Colada, S	
Strawberry Daiquiri (Can)	
Guinness Cans	5.45
Rekorderlig Bottles:	5.85
Mango and Raspbery, Passionfruit, Wild Berries, Strawberry and Lime	
San Miguel Gluten Free	4.2
Whiteclaw:	4.2
Apple, Cherry, Mango	

Low/No Alcohol	Price (£)
Corona Zero	4.2
Guinness Zero	4.2
Kopparberg Mixed Fruits Alcohol Free	4.2
Madri Zero	4.2

Welcome Drinks	Price (£)
Sparkling Wine	4
Prosecco	6
Seasonal Cocktails: E.g - Mulled Wine, Elderflower Spritz	5
House Wine: Sauvignon Blanc, Merlot Rose, Merlot	4
Bottled Products available on request	

Essential Logistics and Policies

Ordering and Lead Times

- Minimum orders: Fork buffets (30 people). Finger buffets (10 people).
- Final numbers: Must be confirmed 14 working days prior to the event.
- Dietary requirements: All dietary requirements must be confirmed 14 working days prior to the event.

Dietary and Allergen Key

- **V:** Vegetarian
- **VG:** Vegan
- **VGO:** Vegan option (Can be prepared vegan)
- **GFI:** Gluten-free ingredients
- **Pricing:** All prices are listed are excluding VAT

How to Book

To place an order or discuss bespoke menus, please contact the Catering team:

Email: suevents@cardiff.ac.uk





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Day Delegate Package

Meeting Space

Dedicated use of our main meeting room for the entire day. We'll prepare the space in your chosen layout, complete with comfortable seating, clear signage, and professional staging. You'll also have full use of our AV equipment, including screens, speakers, and microphones. Ideal for presentations, workshops, or training sessions.

Catering

(Please choose one)

Option 1

Morning Snack – Danish pastries.

Tea, coffee throughout the day (arrival and afternoon breaks).

Lunch – Shropshire blue cheese and caramelised onion sausage rolls, halloumi sticks, quinoa vegetable salad and crisps.

Afternoon Break – Fresh Fruit.

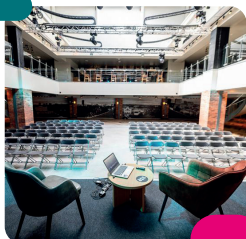
Option 2

Morning Snack – Raspberry croissants (VG).

Tea, coffee throughout the day (arrival and afternoon breaks).

Lunch – Filled wraps, Mediterranean pasta salad, assorted crisps, mini quiche.

Afternoon Break – Chocolate brownies.



Amenities

Complimentary Wi-Fi access for delegates.

On-site assistance from an event manager & technical support.

Personal digital signage.

