

Conference & Corporate Dining

National Museum Cardiff

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Introduction

Eliance Restaurants would like to welcome you to the National Museum Cardiff. Our aim is to provide you with the highest hospitality service to meet your needs and those of your guests.

Eliance Restaurants is part of the Elio Group which is one of the largest providers of museum, exhibition and hospitality catering in Europe. Our clients are amongst the most prestigious in heritage and arts organisations and include The Tower of London, The British Museum, National Waterfront Museum, Swansea, Edinburgh Castle, Hampton Court Palace, The Natural History Museum and the Wallace Collection.

At the National Museum Cardiff, we pride ourselves in providing good, quality food which is cooked on site using local, Welsh products whenever possible. We are confident that you will notice the difference.

This hospitality package enables you to plan which type of catering you require for your event, provides as a guide to the services we offer. We are more than happy to work with you to provide a tailor-made package to meet your requirements.. Given advance notice, we can cater for special diets and when possible, to provide items that are not on the menu to meet their specific requests.

All prices quoted are per person and are exclusive of VAT

Please contact Elin Mair Mabbutt or I-Ling Yeo on 02920 573336 to discuss your needs.

Light Refreshment

Freshly Brewed Coffee and Welsh Brew Tea with Biscuits	£1.95
Freshly Brewed Coffee and Welsh Brew Tea with a selection of Home Baked Danish Pastries	£2.50
Freshly Brewed Coffee and Welsh Brew Tea with Welsh Cakes	£2.30
Freshly Brewed Coffee and Welsh Brew Tea with a selection of Home Made Cakes	£2.75
Ty Nant Mineral Water – still & sparkling (1 ltr bottle)	£2.25
Orange Juice (1 litre)	£2.50

Fairtrade Coffee

Good coffee doesn't have to mean a bad deal for the people who produce it, or to the environment. The Fair Trade Foundation guarantees a fair price for the people who grow it and the Soil Association guarantees it's organic.



Please note that soft drinks are charged on the basis of consumption

Breakfast

Continental

Freshly Baked Croissants served with Cadog Butter

Warm Danish Pastries

Platter of Sliced Seasonal Fresh Fruit

Selection of Fruit Juices

Welsh Brew Tea & Fairtrade Coffee

£7.95

Full Welsh Breakfast

Scrambled Lampeter Eggs

Grilled Welsh Bacon & Sausages

Tomatoes & Mushrooms

Bora Da Welsh Yoghurts

Toast & Welsh Butter

Selection of Fruit Juices

Welsh Brew Tea & Fairtrade Coffee

£9.50

Breakfast menus are on a self-service buffet basis.

Working Lunch

Menu A

Selection of filled Sandwiches, Bagels & Baguettes

Bowl of Welsh 'Real' Crisps

Seasonal Fruit Bowl

Tea & Coffee

£5.75 per person

Menu B

Selection of filled Sandwiches, Bagels & Baguettes

Home-made Vegetarian Tart

Bowl of Welsh 'Real' Crisps

Seasonal Fruit Platter

Tea & Coffee

£7.60 per person

Menu C - Healthy Eating Menu

Selection of Wraps & Bagels

Platter of Crudités & Dips

Seasonal Fruit Bowl

Orange Juice or Mineral Water

£6.75 per person

Finger Buffet

Menu A

Selection of filled Sandwiches, Bagels
& Baguettes

Honey & Sesame Glazed Cocktail
Sausages

Chicken Goujons

Bowl of Welsh 'Real' Crisps

Home-made Vegetarian Tart

Welsh Brew Tea & Fairtrade Coffee

£12.50 per person

Menu B

Selection of filled Sandwiches, Bagels
& Baguettes

Chicken Satay on Skewers

Welsh Beef in a Yorkshire Pudding
with Horseradish

Tomato, Basil & Mozzarella Pizza

Bowl of Welsh 'Real' Crisps

Home-made Vegetarian Tart

Mini Fruit Tartlets

Welsh Brew Tea & Fairtrade Coffee

£14.50 per person

The Finger Buffet offers a lighter lunch option to the Fork Buffet menu. It is not a substantial meal so is ideal for networking when you have a tight schedule or programme

Day Delegate Package

Menu 1

On Arrival

Tea, Coffee & Biscuits

Mid-morning Break

Tea, Coffee & Biscuits

Lunch

Selection of Sandwiches
Bowl of 'Real' Welsh Crisps
Fruit Bowl
Tea & Coffee

Mineral Water
Orange Juice
1 glass per person

Afternoon Break

Tea, Coffee & Biscuits

£9.95 per person

Menu 2

On Arrival

Tea, Coffee & Danish Pastries
Orange Juice

Mid-morning Break

Tea, Coffee & Biscuits

Lunch

Selection of Sandwiches, Wraps &
Bagels
Home-made Vegetarian Tart
Bowl of 'Real' Welsh Crisps
Selection of Savouries
Fruit Platter
Tea & Coffee

Mineral Water
Orange Juice
1 glass per person

Afternoon Break

Tea, Coffee & Welsh Cakes

£14.75 per person

Menu 3

On Arrival

Tea, Coffee & Danish Pastries
Orange Juice

Mid-morning Break

Tea, Coffee & Welsh Cakes

Lunch

Selection of Sandwiches, Wraps &
Bagels
Honey & Sesame Glazed Cocktail
Sausages
Chicken Drumsticks
Bowl of 'Real' Welsh Crisps
Home-made Vegetarian Tart
Tea & Coffee

Mineral Water
Orange Juice
1 glass per person

Afternoon Break

Tea, Coffee & a selection of Home-
made Cakes

£18.75 per person

Cold Fork Buffet

Menu A

Chicken in a Tomato & Basil Sauce
Poached Salmon with a Lime & Dill Mayonnaise
Roasted Tomato, Dolcelatte & Chive Pastry
Mixed Leaf & Herb Salad
Tomato Salad in a Basil & Balsamic Vinaigrette
Warm, Buttered New Potatoes
Freshly Baked Bread Roll
Seasonal Fruit Cheesecake & Cream
Welsh Brew Tea and Fairtrade Coffee
£20.95 per person

Menu B

Rare Welsh Beef in a Mustard & Sunblushed Tomato Dressing
Sliced Honey Roast Ham
Red Onion Marmalade & Goats Cheese Tartlet
Seafood Salad with a Citrus Vinegar Dressing
Mixed Leaf & Herb Salad
Greek Salad
Pasta Salad with Tomatoes, Rocket & Parmesan with Olive Oil
Warm Buttered New Potatoes
Lemon Tart
Welsh Brew Tea & Fairtrade Coffee
£23.95 per person

Please note that the above menu prices are for a standing fork buffet. If you would like your guests to be seated over lunch or dinner, there will be a seating charge of £3.00 per person (applies to Grand Hall only)

Dinner Menus

Menu 1

Field Mushroom topped with a Welsh
Rarebit Crust

Breast of Chicken with a Welsh
Whiskey Marmalade Glaze served on
a bed of Root Vegetable & potato
puree with Pan-fried Spinach

Bara Brith Bread & Butter Pudding

Coffee & Chocolates

£25.95

Menu 2

Tomato, Feta & Black Olive Salad
served with an Oregano Dressing

Poached Haddock Thermidor served
with Roasted Pembrokeshire Potatoes
& Seasonal Vegetables

Lemon & Welsh Honey Tart served
with a Raspberry Coulis

Coffee & Chocolates

£28.25

Menu 3

Grilled Chicken Salad with Lemon,
Garlic & Rosemary

Roast Tenderloin of Pork served on a
bed of Sage Fondant Potato, Savoy
Cabbage with a Prune & Armagnac
Sauce

Dark and White Chocolate Pyramid
with a Berry Compote

Coffee & Chocolates

£29.50

*Included in all Dinner Menu prices is a
freshly baked bread roll & butter; white
linen tablecloth & napkin; all crockery,
cutlery & glass & qualified managers &
waiting staff.*

Menu 4

Traditional Welsh Faggot
served with Pea Puree

Roast Fillet of 'Celtic Pride' Beef
served with Roasted Potatoes &
Vegetables with a Port & Glyndwr Red
Wine Jus

Dark Chocolate Truffle Parfait served
with Boozy Cherries

Coffee & Chocolates

£36.25

Additional Items

A selection of three Cheeses with
biscuits served on a

Welsh Slate: £3.00 per person

Sorbets: £2.75 per person

Menu cards: £1 each

Menu 5

Trio of Brecon Smoked Fish served
with a Citrus Dressing

Welsh Loin of Lamb with
a Rosemary & Honey Mead Jus
served with Green Beans
& Roasted Pembrokeshire Potatoes

Symphony of Desserts served with a
Sweetened Mascarpone Cream

Coffee & Chocolates

£39.95

Vegetarian Options

Starters

Tomato & Mozzarella Salad
with Pesto Dressing

Char Grilled Asparagus with Parmesan
Biscuit and Balsamic Reduction

Main Course

Snowdonia Cheese & Cous Cous
served in a Roasted Aubergine

Home-made Vegetable & Nut Terrine

Herbed Risotto with a Mozzarella
Glaze

These are our standard dinner menus.
However, we are more than happy to
work with you to provide a tailor-made
menu

Canapes

Served Cold

Salmon Tartar on Toasted Brioche with Sour Cream & Dill
White Bean & Sage Crostini
Guacamole & Goats Cheese
Cockle, Prawn & Mussel Skewer with a Lemon Mayonnaise
Asparagus & Parma Ham Bundles
Prawn Cocktail served in Spoons
Mushroom & Spinach Tartlets
Bouchee of Vegetable Ragout
Mini Yorkshire Pudding with Welsh Roast Beef & Horseradish

Any 4 items: £7.00

Any 6 items: £9.60

Additional items: £1.50

Served Warm

Home made Soup Shots
Red Onion & Thyme Marmalade Pizza
Welsh Sausages with a Cream Potato Dip
Glamorgan Sausages with a Cream Potato Dip
Noodles with Sesame Ginger Vinaigrette served in Spoons
Caerphilly Cheese Basil Crostini
Chicken Satay on Skewers
Mini Welsh Faggot with a Pea Puree
Vegetable Spring Rolls with a Sweet Chilli Dipping Sauce

Pudding

Shortcakes with Strawberries & Cream
Mini Fruit Tartlets
Tropical Fruit Skewer with a Mascarpone Dip
Home-made Mini Chocolate Brownies

The canapés chosen will be served on a selection of Welsh Slate and service plates.

Pre-dinner canapés can be purchased for £1.50 per item.

Wine List

Champagne & Sparkling Wine

Deakin Estate Brute NV, Australia: £19.00

Bruno Paillard Premier Cuvee NV, France: £31.95

White Wine

Boland Cellars Chenin Blanc 2004, South Africa: £12.95

Cotes de Gascogne Colombard/Chardonnay, Carrele 2003, France: £14.00

Palena Sauvignon Blanc 2004, Chile: £15.00

Conti Rossi Pinot Grigio della Venezie 2004, Italy: £16.50

Sancerre 2004, Domaine de la Chezette, France: £25.00

Chablis St Martin 2002, Domaine Laroche, France: £29.95

- Soft drinks and liquor are charged on the basis of consumption
- We will endeavour to achieve continuity of the wine vintages described. Should a vintage change, we will inform the client of this change and will offer the next comparable wine.
- Service of drinks containing staining agents such as red wine may not be served in the Art Galleries. These will be identified in advance.
- It is not policy for clients to provide their own beverages or liquor.

Rose Wine

Vin de Pays des Maures Rose Chateau d'Astros: £14.50

Red Wine

Boland Cellars Pinotage/Cinsault 2004, South Africa: £12.95

La Serre, Cabernet Sauvignon, Landuedoc, France, 2004: £14.00

Chianti 2003, Le Scapitozze, Italy: £15.00

Rioja Crianza 1999, Castillo di Clavijo, Spain: £16.00

Alamos Malbec 2002, Argentina: £17.50

Brouilly 2003, Domaine de Moulin Favre, France: £19.95

Chateau d'Archanbeau 2000, Graves, France: £24.00

Terms & Conditions

Deposit

For catering orders over £500 a deposit is required. The deposit is based on the menu selection and estimated numbers you provide and excludes sale or return items.

Deposits can be paid by cheque, credit card or BACS. A cheque or BACS confirmation should be sent to the address below. Credit card payments can be accepted over the telephone and a copy of the transaction will be posted out to you.

Final Numbers

Final numbers for catering must be confirmed at least three working days (5 working days for seated dinners) prior to your event. If numbers reduce after this time you will be charged for the confirmed number already given. If numbers increase after this time, Eliance will endeavour to accommodate the increase but this can not be guaranteed. The charge will increase accordingly.

Cancellation

If the catering order for an event is cancelled, Eliance reserves the right to impose the following charges:

- more than five working days prior to the event date a full refund will be given
- less than five working days prior to the event date the deposit shall be non-refundable in all circumstances

VAT

All prices quoted do not include VAT at the current rate.

Payment

Eliance respectfully requests payment no later than 28 days after issuing the invoice.

Availability of Food & Wine

Whilst every effort is made to supply the items requested, we reserve the right to make appropriate price changes and/or substitutions due to market fluctuations, seasonal availability or unforeseen vintage changes in the case of wine.