

The Pavilion menu collection has been designed in accordance with Bath University's sustainable food commitment. With a strong focus on vegan, vegetarian, seasonal produce and reducing our food waste. We freshly prepared all dishes in-house to reduce our carbon footprint, reduce the use of single-use plastics and reduce disposables. We understand that every event is unique, this menu pack is only a guide, and we are happy to discuss your requirements so we can tailor a package to suit you and your budget.

For any choices, add a selection of fruit per person

£0.50

HOT REFRESHMENTS WITH ACCOMPANIMENTS

(No max. delegate number)

The prices shown include set up and service in China cups. Please let us know your preferred ratio of teas/coffee. All coffee is freshly brewed and triple certified - Fairtrade, organic and rainforest alliance. Our tea is Fairtrade Pavilion Tea.

Freshly brewed tea and coffee	£2.65
Freshly brewed tea, coffee, and biscuits (v)	£3.20
Freshly brewed tea, coffee, and a selection of mini muffins (v)	£3.80
Freshly brewed tea, coffee, and a local homemade cake selection (v)	£5.50
Freshly brewed tea, coffee, and a selection of mini pastries (v)	£5.50
Freshly brewed tea, coffee, and a selection of vegan pastries (ve)	£5.50
Freshly brewed tea, coffee and scones with preserves and clotted cream (v)	£5.50
Freshly brewed tea, coffee, and scones (label states product is GF) with preserves and clotted cream (v)	£5.95

COLD DRINKS

(No max. delegate number)

Fairtrade water still/sparkling 750ml	£2.90
Fairtrade water still/sparkling 330ml	£1.60
<i>(100% of Frank Waters profits go towards building a water secure future for communities who are most at risk from the global water crisis)</i>	
2 litre jug of juice (orange, apple, or cranberry)	£5.30
Bradleys 100% pure orange juice 250ml	£2.10
Bradleys Traditional cloudy apple Juice 250ml	£2.10
Bradleys Sparkling elderflower presse 250ml	£2.10
Bradleys Raspberry lemonade 250ml	£2.10
Bradleys Naturally brewed ginger beer 250ml	£2.10
Coca-cola 330ml	£2.00
Diet coke 330ml	£1.75

VEGAN (VE)

VEGETARIAN (V)

HALAL (H)

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EVENT MENU COLLECTION 2023

BREAKFAST MENUS

HIGH PROTEIN BREAKFAST CHOICES

(Max. delegate numbers of 30)

Almond milk and chia seed breakfast pot with fruit compote (ve)	£2.95
Selection of dried fruits, nuts, and seeds (ve)	£2.95

LOCAL BAKERY BREAKFAST BAP

(Max. delegate numbers - 30)

Vegan sausage and tomato bap (ve)	£3.95
Double egg and tomato (v)	£3.95
Bacon and tomato bap	£3.95
Sausage and tomato bap	£3.95

LUNCH MENUS

MADE FRESH IN-HOUSE

(Min. delegates numbers of 3, max. delegate number of 20. 10% off if you collect from café)

Hummus and falafel superfood salad (ve)	£4.95
Rainbow superfood falafel wrap (ve)	£5.50
Chicken superfood salad	£5.95
Chicken salad wrap	£6.50
Seasonal fruit platter (serves 6-8)	£10.95

PRE-PACKED LUNCHESES

(Min. delegate numbers of 3, no max. delegate number. 10% off if you collect from café)

Premium range sandwich, packet of crisps, piece of fruit, still or sparkling water 330ml	£8.95
Very cheesy vegan ploughman's (ve)	
Vegan club sandwich (ve)	
Veggie New Yorker (v)	
Feta rainbow wrap (v)	
Greek style chicken	
Ham hock and chunky egg	
Egg and cress roll (v) (label states product is GF)	
Sandwiches fillings are subject to change	

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EVENT MENU COLLECTION 2023

VEGETARIAN AND VEGAN WORKING LUNCH

(Min. delegate numbers of 6, Max. delegate numbers of 60. For larger bookings please see the high-volume menu)

A selection of wraps and/or ciabatta with a variety of fillings. Plus, a selection of savouries £12.50

Filling selection:

- Chargrilled roasted vegetable and hummus (ve)
- Rainbow superfood Falafel (ve)
- Double cheese and onion (v)
- Pesto, mozzarella, and tomato (v)

Savoury selection:

- Caramelised red onion and cheddar cheese quiche slice (v)
- Vegetable pakoras served with a sweet chilli sauce (ve)
- Selection of root vegetable crisps (ve)
- Seasonal superfood salad of the day (ve)

Add seasonal fruit platter (serves 6-8) £10.95

Add a vegan local homemade cake £2.40

Sir choc a lot (ve)

Ultimate carrot (ve)

Blueberry Bakewell (ve)

Add freshly brewed tea and coffee £2.65

Add a selection of cold drinks from £1.60

ESSENTIAL WORKING LUNCH

(Min. delegate numbers of 6, max. delegate numbers of 60. For larger bookings please see high-volume menu)

A selection of wraps and/or ciabatta with a variety of fillings. Plus, a selection of savouries £12.95

Filling selection:

- Double cheese and onion (v)
- Chargrilled roasted vegetable and hummus (ve)
- Rainbow superfood falafel (ve)
- Tuna mayonnaise
- Coronation chicken (H)

Savoury selection:

- Caramelised red onion and cheddar cheese quiche slice (v)
- Selection of root vegetable crisps (ve)
- Seasonal superfood salad of the day (ve)

Add seasonal fruit platter (serves 6-8) £10.95

Add a local homemade cake £2.40

Lemon drizzle (v)

Honeycomb tiffin (v)

Espresso caramel brownie (v)

Add freshly brewed tea and coffee £2.65

Add a selection of cold drinks from £1.60

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EVENT MENU COLLECTION 2023

EXECUTIVE WORKING LUNCH

(Min. delegate numbers of 10, no max. delegate numbers)

A selection of breads, with sliced meats, cheeses, deli items and fresh salad	£16.95
Selection of local granary bread	
Selection of prosciutto, Wilshire ham and salami	
Selection of brie, cheddar, and blue cheese (v)	Add goats' cheese £1.00
Marinated chicken breast (H)	Upgrade to poached salmon £2.00
Vegetable pakoras with sweet chilli dip (ve)	
Pavilion superfood salad (ve)	
Crudites served with a selection of dips (ve)	
Add oat crackers (label states product is GF)	£1.00
Add seasonal fruit platter (serves 6-8)	£10.95

NIBBLE SELECTION *(2 of each item are served per portion)*

(Min. delegate numbers of 10, no max. delegate numbers)

Vegetable pakoras with sweet chilli dip (ve)	£1.65
Vegetarian samosas (ve)	£1.65
Onion Bhaji with mango chutney dip (ve)	£1.65
Vegetarian spring rolls with soy sauce (ve)	£1.65
Vegan meatballs served with a tomato salsa dip (ve)	£1.65
Mini vegan roll selection (ve)	£1.65
Meatballs served with a tomato salsa dip	£2.25
Mozzarella, cherry tomato & basil bruschetta (v)	£2.25
Caramelised red onion and cheddar cheese quiche slice (v)	£2.25
Chicken and chorizo skewers	£2.25

NIBBLE BOARDS

(Min. delegate numbers of 10, no max. delegate numbers)

Crudites served with a selection of dips (ve)	£4.95
Cheese selection served with caramelised red onion chutney and oat crackers (v)	£7.95
Charcuterie served with caramelised red onion chutney and oat crackers	£11.95
Add local granary bread	£1.00

DESSERT

(Min. delegate numbers of 10, no max. delegate numbers)

Seasonal fruit platter (serves 6-8)	£10.95
Symphony of chocolate petit four	£6.45
Selection of French petit fours	£6.45
Cheese selection served with caramelised red onion chutney and oat crackers (v)	£7.95

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EVENT MENU COLLECTION 2023

HIGH VOLUME VEGAN AND VEGETARIAN WORKING LUNCH

(Delegate numbers of 60+)

A selection of vegan and vegetarian sandwiches. Plus, a selection of savouries

£13.00

Sandwiches include but are not exclusive to:

- Avocado, piri piri hummus and mixed leaf (ve)
- Cheesley Savoury (ve)
- Falafel crumble, salsa, and coriander (ve)
- Free-range double egg and cress (v)
- Pesto, mozzarella, tomato, and rocket (v)
- Mature cheddar cheese Ploughman's (v)

Savoury selection:

- Selection of vegetarian quiche slices (v)
- Vegetable pakoras with sweet chilli dip (ve)
- Onion Bhaji with mango chutney dip (ve)
- Crudites served with a selection of dips (ve)
- Selection of crisps (ve)

Upgrade and include meat and fish sandwich options:

£1.00

Sandwiches include but are not exclusive to:

- Ham, cheddar, and mustard mayonnaise
- Chicken Caesar
- Bacon, lettuce, and tomato
- Chicken tikka, minted yoghurt, and iceberg lettuce
- Salmon, mayonnaise and cucumber
- Prawn and cream cheese
- Tuna mayonnaise, sweetcorn, and lettuce
- Prawn Marie rose

Dessert:

Choose two from the below selection:

- Mini chocolate and blueberry muffins (v)
- Selection of macaroons (v)
- Lemon drizzle (v)
- Ultimate carrot cake (ve)
- Sir choc a lot (ve)

Add seasonal fruit platter (serves 6-8)

£10.95

Add freshly brewed tea and coffee

£2.65

Add a selection of cold drinks

from £1.60

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EVENT MENU COLLECTION 2023

CANAPE SELECTION

SAVOURY CANAPE

4 per person

£6.95

6 per person

£9.95

Provençal Bistro Canapes (v)

An authentic French vegetarian canapes selection with seven different varieties

Courgette and cherry tomato on parmesan polenta (v)

Horseradish cheese and paprika on spinach bread (v)

Beaufort cream cheese choux with almonds and pistachios (v)

Aubergine, ewe's milk cheese and almonds and fig and hazelnut bread (v)

Fromage frais with piquillo peppers and black olives on curry bread (v)

Beaufort cream cheese with grilled vegetables and hazelnuts on walnut bread (v)

Brie cheese brioche with apple, fig, and hazelnut (v)

Chicago Canapes

A selection of tasty canapes with slice meats, fish and shellfish with eight different varieties

Artichoke and tomato on white bread

Blue cheese, fig, and pear on walnut bread

Prawn, basil-flavoured cheese, and tomato mini brioche

Vegetables on Nordic bread

Smoked salmon, lemon-flavoured cheese, and cucumber mini brioche

Smoked trout and cucumber on black bread

Mandarin and prune with smoked duck on white bread

Ham, fig butter and pistachio on olive bread

DESSERT CANAPE

3 per person

£6.45

4 per person

£8.45

Sweet Canapés

Selection of macaroons (v)

Mini brownie bites (v)

Profiteroles with chocolate sauce (v)

Chocolate petit four (v)

French petit fours (v)

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PAVILION CAFE

EVENT MENU COLLECTION 2023

WINE MENU

WHITE WINE

Chardonnay, Arapala Sky, Australian 750ml 14% abv £15.50
Refreshing citrus and peach aromas, tropical fruit flavours combine with a clean and elegant finish

Inzolia Pinot Grigio, Italian 750ml 12.5% abv £15.50
Delicate green apple and citrus aromas follow onto the palate with a crisp, clean finish.

Viognier, Lion Ridge (South Africa) abv 13.5% £20.00
This unwooded style of Viognier offers a dry but fruity style. The floral bouquet greets the nose and follows through with lovely tropical flavours on a lingering palate.

Sauvignon Blanc, Gravel & Loam (New Zealand) abv 13% £25.00
Intense gooseberry aromas alongside fresh herbaceous and grassy notes. Vibrant passion fruit, citrus, and peach characters with top notes of melon and kiwi balanced with softer apple and white pear flavours. Well-structured zesty acidity with fantastic length and elegance

RED WINE

Shiraz, Arapala Sky, Australian 750ml 14% abv £15.50
Aromas of blackcurrants and bramble fruits combine with spicy berry fruit flavours and a soft, rounded finish

Merlot, Arapala Sky, Chilean 750ml 13% abv £15.50
Intense aromas of rich black cherry, plum and a hint of dark bitter chocolate ending in a long, smooth finish

1000 Milhojas Tempranillo, Rioja (Spain) abv 14% £20.00
Well-structured and full-bodied, the tannins are well integrated giving a smooth, yet complex wine with a deep intensity of fruit and a powerful long finish.

Waqi Malbec (Argentina) abv 12.5% £25.00
Bright red with plums, cherries, sweet spice, good acidity & sweet tannins. Thrives with a grilled steak and a great accompaniment for pizza and pasta We cannot guarantee that all of these wines will always be available, but a suitable alternative will be suggested prior to the event

ROSE WINE

Zinfandel Rose, Arapala Sky, USA 750ml 11% abv £15.50
Soft strawberry and watermelon flavours combine with a balanced sweetness and clean finish.

SPARKLING

Botte Prosecco Spumante, Italian 750ml 11% abv £20.50
Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity, aromatic, with apple notes. Well-balanced and easy drinking with delicate hints of salmon

COCKTAILS AND MOCKTAILS

Available on request

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EVENT MENU COLLECTION 2023

THE PAVILION EVENT MENU TERMS AND CONDITIONS

NOTICE OF ORDERS

Food orders are required by 12pm on the Thursday in the week prior to your booking taking place. The order may be amended up to 48 hours before the start of your event by contacting catering@bath.ac.uk

CANCELLATION CHARGES

Tuesday-Saturday events

- There will be no charge if you cancel your order more than 48 hours before delivery
- There will be a 50% charge of your order cost if you cancel between 24 and 48 hours before delivery
- The full cost will be charged if you cancel your order less than 24 hours before your delivery

Sunday-Monday events:

- There will no charge if you cancel your order more than 72 hours before delivery
- The full cost will be charged if you cancel your order less than 72 hours before delivery

CHANGES OR CANCELLATION BY US

We are entitled to cancel a booking. We will notify you by email if any part of the facilities are closed or otherwise unavailable because of events outside of our control. If this happens, we will help you find an alternative supplier with similar items. We will have no other liability to you in these circumstances.

In all other circumstances, we will incur no liability for any failure to fulfil any contractual obligation if any cause beyond our reasonable control prevents us from doing so.

PRICE INCREASES

We revise our prices in August. If you book more than one year ahead the prices we quote you will be subject to change and we will charge you the revised costs.

SALE OR RETURN

All soft drinks and alcohol ordered is subject to sale and return. A maximum of 25% can be returned unopened

VAT

University of Bath departments do not pay Value Added Tax (VAT) on any menu item except alcoholic beverages.

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