



Event Menu Collection 2025 – to be reviewed in January 2026

The Pavilion menu collection has been designed in accordance with University of Bath'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 (*priced per person*)

(No max. delegate number)

The prices shown include delivery and set up (per person per serving). 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 clipper tea.

0 - 20 freshly brewed tea and coffee	£2.65
21 - 50 freshly brewed tea and coffee	£2.45
51+ freshly brewed tea and coffee	£2.25

Add biscuits (v)	£0.70
Add a selection of mini muffins (v)	£1.20
Add a local homemade cake selection (v)	£2.95
Add a selection of danish pastries (v)	£2.65
Add a selection of vegan pastries (ve)	£1.60
(NGCI options available upon request)	

Cold Drinks (*priced per item*)

(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)	£5.30
Selection of Fentimans soft drink 250ml	£2.70
Coca-cola 330ml	£2.00
Diet coke 330ml	£1.75

Breakfast Menus (*priced per item*)

Artisan Bakery Breakfast Bap

(Max. delegate numbers - 30)

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

Vegan (ve)

vegetarian (v)

halal (h)

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Lunch Menus

Exclusive Working Lunch (*priced per item*)

For smaller groups, selection of wraps with a filling, served with a garnish of rainbow slaw and mixed leaves
(*Min. delegates numbers of 3, max. delegate number of 10*)

Egg and avocado (v)	£5.75
Falafel and red onion chutney (ve)	£5.75
Curried bhaji (ve)	£5.75
Smokey pimento (ve)	£5.75
Tuna melt	£6.25
Brie and bacon	£6.00
Cajun chicken (h)	£6.00
Caribbean chicken (h)	£6.00
Cuban chicken (h)	£6.00
Add a chef's choice of sharer salad (serves 4-6 portions)	£6.50
Bowl of Kettle crisps	£4.50
(NGCI option available on request).	

Upgrade to a toasted ciabatta for £1.00 per ciabatta

Pre-Packed Lunches (*priced per person*)

(*Min. delegate numbers of 3, no max. delegate number*)

Sandwich, packet of crisps, piece of fruit, still or sparkling water 330ml	£7.95
Chunky coronation chickpea (ve)	
Veggie New Yorker (v)	
Cheddar Ploughman's (v)	
Tuna and sweetcorn wrap	
Chicken and bacon club	
Roast chicken salad	
B.L.T	
(NGCI option available on request)	

Essential Working Lunch (*priced per person*)

£12.95

(*Min. delegate numbers of 10, max. delegate numbers of 60. For larger bookings please see high-volume menu*)

Wraps prepared with a selection of fillings plus a selection of savouries

Filling selection:

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

Savoury selection:

- Vegetarian quiche slice (v)
- Onion Bhaji (ve)
- Selection of Lightly Salted Kettle Crisps (ve)
- Seasonal superfood salad of the day (ve)

Add seasonal fruit platter (serves 10) **£25.00**

Please see page 1 for sweet options and beverages (hot and cold) to compliment your working lunch.

Vegan (ve)

vegetarian (v)

halal (h)

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PAVILION CAFE

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Executive Working Lunch (*priced per person*) **£19.95**

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

A selection of artisan breads, with sliced meats, cheeses, deli items and fresh salad

Selection of local granary bread

Selection of prosciutto, Wilshire ham and salami

Selection of brie, cheddar, and blue cheese (v)

Chicken Souvlaki

Vegetable pakoras with sweet chilli dip (ve)

Pavilion superfood salad (ve)

Crudites served with houmous and pesto (v)

swap 1 for goats' cheese £2.00 p.p.

Add oat crackers per person (label states product is GF) £1.00

Add seasonal fruit platter (serves 10) £25.00

Nibble Selection (*2 of each item are served per portion, except where stated*)

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

Vegetable pakoras with sweet chilli dip (ve) £1.65

Vegetarian samosas (ve) (1 p.p.) £1.65

Onion Bhaji with mango chutney dip (ve) £1.65

Vegetarian spring rolls with soy sauce (ve) £1.65

Mini vegan roll selection (ve) £1.65

Vegan meatballs served with a tomato salsa dip (ve) £2.25

Meatballs served with a tomato salsa dip £2.45

Fresh Tomato bruschetta (v) £2.45

Vegetarian quiche slice (v) (1 p.p.) £2.45

Chicken Souvlaki (h) (1 p.p.) £2.95

Nibble Boards for 10 people (*priced per board*)

Crudites (£1.75 per person) £17.50

served with pesto and houmous (ve)

Cheese Board (£5.95 per person) £59.50

Brie, applewood and stilton served artisan bread caramelised red onion chutney and pesto (v)

Charcuterie Board (£9.95 per person) £99.50

Prosciutto, salami and ham served with brie, olives, pesto, caramelised red onion chutney and artisan bread

Add oat crackers per person (label states product is GF) £1.00

Dessert

Add seasonal fruit platter (serves 10) £25.00

Macarons (2 p.p.) £2.00

Profiteroles and Chocolate Sauce (2 p.p.) £2.00

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vegetarian (v)

halal (h)

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High Volume Working Lunch (*priced per person*) £13.95

(Delegate numbers of 60+. If your event takes place over a few days with same attendees, please let us know so we can provide daily variety).

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

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 houmous and pesto (v)
- Selection of Kettle crisps (v)

Upgrade and include meat and fish sandwich options:

£1.50

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 10)

£25.00

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Canape Selection

(Min. delegate numbers of 30, no max. numbers)

4 per person

£6.95

6 per person

£9.95

Vegan Canapes Selection (ve)

A selection of vegan canapés including shortbreads, tarts and crackers, with seven different varieties

Cucumber hummus on courgette shortbread

Almond cream and edamame bean on pea and mint muffins

Carrot, lemon and ginger mousseline mini tarts

Falafel bites topped with sesame seeds

Sun-dried cherry tomato and olive tapenade on curry polenta cubes

Piquillo and sweet pepper tomato tarts

Guacamole and almond on walnut crackers

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

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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 £17.00
Delicate green apple and citrus aromas follow onto the palate with a crisp, clean finish.

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 £17.00
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 even

Rose Wine

Zinfandel Rose, Arapala Sky, USA 750ml 11% abv £17.00
Soft strawberry and watermelon flavours combine with a balanced sweetness and clean finish.

Sparkling

Botte Prosecco Spumante, Italian 750ml 11% abv £19.95
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

20cl Bottle of Prosecco £5.95

Cocktails and Mocktails

Available on request

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The Pavilion Event Menu - Terms and Conditions

Notice of orders

All orders need to reach us 10 working days before the event is taking place to avoid a £50.00 late booking fee.

The order may be amended up to 48 hours before the start of your event by contacting catering@bath.ac.uk

Please note: Minimum spend for all orders is £25.

Service Charges

- | | |
|---|--------|
| • Service charge 1 server per 30 min | £11.00 |
| • Supplement for out of hours and Saturday deliveries, per delivery | £25.00 |
| • Supplement for Sunday deliveries, per delivery | £30.00 |
| • Supplement for Bank/ University holiday deliveries, per delivery | £35.00 |

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 review our event menu prices several times throughout the year. 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 prices as applicable.

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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