

GALWAY

WHITES

HOSPITALITY



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terms & conditions



Our catering vision at NUI Galway is to deliver a food service that exceeds both our customer and client expectations through **fantastic people, superb food and exemplary service.**

Menu styling – the terms & conditions

The catering facility at An Bhialann focuses on providing quality catering services and is designed to accommodate all events, from small informal meetings to large formal functions with full menu ranges available. Options can be **tailored to client needs** and budgets in respect of serviced events with staffing or a delivered service as required.

To enjoy the wide choice of menus, orders must be placed **at least 48 hours in advance**. This is particularly important for large functions and special dietary requirements. Please liaise with the conferencing team in the event of smaller numbers to ascertain what options can be created to cater for your particular event.

All costs within this portfolio for delivered and serviced events are applicable to orders between **8.00am and 5.00pm, Monday to Thursday and 8.00am and 3.00pm on Friday**. Functions outside of these normal business hours must be discussed with your catering team and will potentially incur additional labour charges.

Please advise the Sodexo catering team of any special dietary requirements, particularly allergies, at the time of booking and every effort will be made to produce alternative dishes. Gluten free and halal meat and poultry products are available and can be quoted for upon request. Religious dietary needs (e.g. kosher) can also be supplied.

Please note: traces of nuts may be found in some of the dishes as our kitchens are not nut-free so please ensure that on behalf of your guests that you check on ordering if there is risk to anyone present.

We will endeavour to accommodate any late requests however menu selections may be limited and availability cannot be guaranteed if requested without the required 48 hours advance notice.

Prices quoted **do not include VAT** – if any of your attendees are students, please advise at time of booking as it may have VAT implications.

Should you wish to design a bespoke menu for your event, please discuss your requirements with **the Business Manager**.

Tariffs

Individuals who host lunches or events with any type of food offer will incur the direct cost to their charge code which must be given at the time of booking. Charges will apply to final number given 48 hours prior to the event.

Linen may be an additional charge.

VAT at the prevailing rate will be added to all external and non-academic events.

Cancellation charges

Charges will be incurred in full on the following:

- Beverages, if cancelled within 24 working hours or less.
- Food orders, if cancelled within 48 working hours or less.

Rate card

Out of normal business hours (refer to Page 2)	€20 p/h
Out of hours labour on Sunday & Bank holidays	€30 p/h
Pod table (per table, including cover)	€12

An Bhialann vouchers

We can accommodate clients who would like to purchase vouchers for visitors to the University and delegates attending conferences by issuing vouchers to a set amount. Your requirements can be decided on at the time of booking.

Please note that there will be a minimum charge of 50% of the total value of the vouchers ordered due to the costs associated.



local sourcing & bord bia endorsement



Local sourcing

A number of years ago, Sodexo Ireland took the decision to actively source as much produce as possible locally. In addition to supporting the Irish economy, this policy has the added benefit of reducing the carbon footprint of our business.

Sodexo believes the best flavour comes from the best local produce. It means fresh food, support for local farmers and suppliers and it protects the environment. Most of all, our customers like it that way. We work in partnership with our distributors to support local farming and commerce.

we negotiate with suppliers directly rather than trading on the wholesale market, ensuring traceability and keeping us closer to the people who product it. In fact, we do everything we can to ensure the food on your plate is fresh, tasty, healthy and local.

Bord Bia client endorsement

‘Sodexo Ireland’s food development team is a strong supporter of Bord Bia’s Ireland foodservice programme. Julianne Forrestal, Sodexo executive chef and her colleagues are available and willing to offer advice and feedback to Irish food manufacturers that are examining the suitability of their products for workplace restaurants.

They are keen to meet with local food producers from around the country and have attended many of Bord Bia’s regional food forums

They have also undertaken product trailing on behalf of Irish companies via their existing units, providing invaluable chef and consumer feedback.’

Maureen Gahan

Foodservice Specialist, An Bord Bia

aspretto



Great coffee that does great things.
100% Fairtrade Arabic beans.
100% organic certified.

We use first crop organic Arabica beans, which are the best beans around for quality and taste. Our coffee is Triple Certified by the Fairtrade Foundation, Rainforest Alliance and Soil Association, which means it'll do great things for the places where it grows and the people who grow it too. The Rainforest Alliance ensures our beans help to conserve nature and protect wildlife. The Fairtrade Foundation checks that we pay a fair price to the farmers who grow our coffee, which means they are guaranteed a price that covers their production costs and an extra premium is paid to invest in their local community.

Organic farming reduces environmental pollution and the release of greenhouse gases from food production by restricting the use of artificial chemical fertilisers and pesticides. These farms rely on developing a healthy, fertile soil and growing a mixture of crops.

Great tea that does great things
100% of our tea is organic certified. The USDA check that our farmers reduce environmental pollution by swapping artificial fertilisers and pesticides for natural farming that builds a healthy, fertile soil.



refreshments



Hot drinks hospitality – delivered.(min order of 12 persons

Tea & coffee	€2.00
Tea, coffee & biscuits	€2.95
Tea, coffee & scones	€3.75

A selection of herbal teas, de-cafeinated coffee is available on request.

Cold drinks

Mineral water bottle still/sparkling 500ml(plastic)	€1.50
Mineral water bottle still/sparkling 750ml	€1.75
Glass Bottle of still water 330ml	€2.50
Selection of canned drinks 330ml (coke, diet coke)	€1.20
Orange juice 1L	€4.85
Apple juice 1L	€4.85
Cranberry juice 1L	€4.85
11lt Water Drum	€8.00

breakfast, cakes & treats



Continental breakfast - €6.50 per person

(1 of each item per person)

Option 1

- Freshly baked selection of mini fruit scone, Danish pastry & butter croissant
- Served with chilled orange juice, tea, herbal infusions & Aspretto Fairtrade coffee

Option 2

- Overnight soaked oats & berry compote
- Fresh fruit platter
- Served with tea, herbal infusions & Aspretto Fairtrade coffee

Additional items

(per person/minimum order of 5)

Cold meat selection	€3.50
Selection of Irish & continental cheese	€6.75
Granola yoghurt pot	€3.00
Cut fruit platter	€2.50
Piece of fruit	€0.85

Treats & individual items

Flower pot muffin (1 per person, in assorted flavours)	€2.50
Traybakes & slices (2 per person) (flapjack, brownie, caramel shortbread)	€2.50
Mini Danish pastry or mini scones (jam, butter & cream)	€1.00
Large Danish pastry	€1.95
All-butter croissant	€1.65

sandwich selections



Freshly prepared sandwiches

Classic vegetarian sandwich platter*	€26.00
Premium meat sandwich platter**	€28.00
Premium vegetarian sandwich platter	€28.00
Premium mixed sandwich platter	€30.00

**Classic range comes with 24 quarters per platter – suggest 5-6 people per platter*

***Premium range comes with 20 quarters per platter – suggest 4-5 people per platter*

Gluten free & special dietary requirements can be catered for



lunch platters



Grazing platters (minimum 10 people)

Perfect to supplement a sandwich platter or served alone as a buffet. Choose one from the following set platters:

Vegetarian platter (5 people) – €25.50 per platter Served Cold

- Cheddar & onion tarts (1) (V)
- Mozzarella & sun blushed tomato skewers (2) (GF) (V)
- Roasted vegetable bruschetta (2) (V)
- Spinach & pepper frittata (2) (V)
- Black olive tapenade crostini (2) (V)

Grazing platter 1 (5 people) – €28.50 per platter served Warm

- Lamb & chorizo kofta with beetroot tzatziki (2)
- Goat cheese & red onion tart (2) (V)
- Marinated chicken skewer & pesto salsa verde (2) (GF)
- Spinach pakora with sriracha dip (2) (V)
- Indian savoury selection with raita dip (2) (V)

Grazing platter 2 (5 people) – €28.50 per platter served warm

- Mini vegetarian spring rolls with sweet chilli dip (1)
- Tandoori chicken skewer (2) (GF)
- Glazed cocktail sausages (4)
- Mini Irish beef burger with cheddar & relish (1)
- Carrot & coriander falafel (2) (GF) (V)

Grazing platter 3 (5 people) – €30.00 per platter served Cold

- European charcuterie (a selection of continental & Irish meats to include: bresaola, Serrano ham, Gubbeen chorizo & salami)
- Marinated chargrilled vegetable salad (V)
- Sun blushed tomatoes (V)
- Black olive tapenade crostini (V)
- Pesto marinated feta cheese (V)
- Selection of artisan breads

Please note that the quantity in brackets signifies how many items would be served per portion where appropriate.

(GF) gluten free (V) vegetarian

Please note that this is a mix of hot and cold food and must be consumed on delivery.

reception bites & nibbles



Reception bites- €4.75 per person

Minimum order of 10 people. Perfect to supplement any evening events

Select any 4 items from the list below for your event:

- Mixed roasted nuts
- Lightly salted kettle crisps
- Sea salt & balsamic kettle crisps
- Mature cheddar & red onion kettle crisps
- Marinated olives
- Wasabi nuts
- Tortilla chips with salsa
- Popcorn – salted/buttered/flavoured



reception canapés



*Minimum order for 10 guests – should you require tray service then additional labour charges will apply. Please liaise with your booking contact for clarification.
See pages 40 & 41 for our wine selection*

Canapé platter - €10.50 per person

1 of each per person. Choose any 3 items from the list below

- Avocado mousse with parmesan olive on tomato basket (V)
- St. Tola goats cheese with Irish beetroot on toasted sourdough (V)
- Waldorf salad in a curry tortilla basket with apple & pecan nut (V)
- Rosette of smoke salmon with dill mousseline on blinis
- Open prawn with tomato mousseline on pain de mie
- Cointreau marinated chicken with orange confit sauce on crostini
- Duck parfait with rhubarb vanilla essence on cranberry toast
- Parmesan shortbread, mozzarella, sun blushed tomato & pesto

Dessert Canapé platter - €8.95 per person

1 of each canapé per person – 3 canapés per portion

- Selection of macaroons
- Lemon meringue tartlet
- Chocolate fudge brownie

hot finger buffet



For a minimum of 10 people

Hot finger buffet - serviced / €11.95 per person

Choose any 5 items

- Lamb & chorizo kofta with beetroot tzatziki (2)
- Marinated chicken skewer & pesto salsa verde (2) (GF)
- Thai fish cakes with dipping sauce (1)
- Indian savoury selection with raita dip (2) (V)
- Glazed cocktail sausages (4)
- Loughmane's sausage toad with red onion marmalade (1)
- Tempura prawns with pineapple salsa (1) (GF)
- Chicken yakitori skewers (2) (GF)
- Tartlet of smoked haddock (2)
- Mini bacon & Irish beef cheeseburger (1)
- Mini fish fingers with lemon aioli (2)
- Carrot & coriander falafel (2) (V) (GF)

Please note, the quantity in brackets signifies how many items would be served per portion where appropriate.

(GF) gluten free (V) vegetarian

cold finger buffet



Only available at selected sites across campus

For a minimum of 10 people

Cold finger buffet - serviced / €11.95 per person

Choose any 5 items

- Goat cheese & red onion tart (2) (V)
- Marinated chicken skewer & pesto salsa verde (2) (GF)
- Indian savoury selection with raita dip (2) (V)
- Smoked salmon & cream cheese mini bagel (1)
- Lemon & ginger prawns with pineapple salsa (1)
- Tomato, mozzarella & basil bruschetta (2) (V)
- Spanish tortilla (2) (GF) (V)
- Skewered chicken yakitori (2)
- Carrot & coriander falafel (2) (V)
- Szechuan chicken skewer (2) (GF)
- Cashel blue walnut & chive tart (2) (V)
- Egg mayo & cress tart (2) (V)

Please note, the quantity in brackets signifies how many items would be served per portion where appropriate.

(GF) gluten free (V) vegetarian



buffet platters



Antipasti grazing platter (minimum 5 people) – €10.50 per person

- European charcuterie (a selection of continental & Irish meats to include: bresaola, Serrano ham, Gubbeen chorizo & salami)
- Marinated chargrilled vegetable salad (V)
- Sun blushed tomatoes (V)
- Black olive tapenade crostini (V)
- Pesto marinated feta cheese (V)
- Selection of artisan breads

Irish cheese platter (minimum 5 people) – €6.75 per person

(only available at selected sites across campus)

A selection of Artisan Irish cheeses including Cashel Blue, Cooleeney, Cahills porter, St. Killian, St. Tola, Durrus & Gubbeen served with chutney, dried fruits, celery, grapes & crackers.

Vegetarian hot platter (minimum 5 people) – €8 per person

(only available at selected sites across campus)

- Vegetable samosa (2)
- Mini onion bhaji (2)
- Indian spiced chips
- Cashel blue & chive tartlet (2)
- Pesto mushroom crostini (2)
- Spinach & pepper frittata (2)

Vegetarian cold platter (minimum 5 people) – €8.00 per person

(only available at selected sites across campus)

- Stuffed bell peppers (2)
- St. Tola & onion tarts (2)
- Mozzarella & sun blushed tomato skewers (2)
- Roasted vegetable bruschetta (2)
- Spinach & pepper frittata (2)
- Black olive tapenade crostini (2)

Please note that the quantity in brackets signifies how many items would be served per portion where appropriate.

(V) vegetarian

cold fork buffet



Available at selected sites across campus

Cold fork buffet (minimum 5 people) - €14.50 per person

- A selection of anti-pasti (V)
- Irish charcuterie selection
- Seared chicken salad
- Fresh tomato & basil salad (V)
- Baby mixed leaves (V)
- A selection of artisan breads

Please choose one dessert from the selection below:

- Lemon posset with shortbread biscuit (V)
- Bramley apple, fig & cinnamon crumble (V)
- Caramel apple trifle
- Chocolate orange cups
- Chocolate brownie with honeycomb dressing (V)
- Carrot & walnut with passion fruit



deluxe cold fork buffet



Available at selected sites across campus

Deluxe cold fork buffet - €16.00 per person

Please choose 3 options from the mains selection below:

- Mustard glazed Irish ham with pineapple salsa
- Seared coronation chicken
- Roast Irish beef with watercress & horseradish
- Steamed seatrout, green beans & citrus crème fraîche
- Smoked salmon, egg & leek flan
- Scorched onion, Cashel blue, walnut, onion tart (V)
- Spinach & red pepper frittata (V)

Please choose 3 options from the following salads:

- Mixed 5-leaf salad
- Kimchi coleslaw with yoghurt
- Indian spiced rice with mango, apricots & coriander
- New potato, watercress & spring onion grain mustard dressing
- Giant couscous, squash & red pepper salad
- Three tomato salad
- Caesar salad undressed

Please choose 1 option from the following desserts:

- Lemon posset with shortbread biscuit (V)
- Bramley apple, fig & cinnamon crumble (V)
- Caramel apple trifle
- Chocolate orange cups (V)
- Chocolate brownie with honeycomb dressing (V)
- Carrot & walnut cake
- Trio of chocolate, fruit sauces

hot fork buffet



Available at selected sites across campus

Please select one meat option & one dessert option. Vegetarian available upon request.

Hot fork buffet - €13.50 per person

Mains

- Irish lamb & leek shepherd's pie with sweet potato topping
- Traditional Irish beef lasagne
- Free range chicken with woodland mushrooms & wholegrain mustard
- Thai green chicken curry
- Free range chicken with a creamy lemon & coriander sauce
- Lamb dansak (hot & sweet curry with lentils)

Vegetarian

- Roasted vegetable with mustard & crème fraîche
- Chickpea, spinach & vegetable cake with salsa
- Wild mushroom & tarragon stroganoff
- Vegetable gratin with parmesan cheese & balsamic

Desserts:

- Vanilla pannacotta
- Bramley apple, fig & cinnamon crumble (V)
- Chocolate brownie with honeycomb dressing (V)
- Salted caramel chocolate torte (V)
- Trio of chocolate, fruit sauces (V)
- Carrot & walnut cake with passion fruit
- Caramel apple trifle

Please select to accompany your buffet 1 choice of steamed rice, new potatoes or herb couscous & then select either mixed salad leaves or seasonal vegetables.

Add tea/coffee for additional €2.00 per persons

deluxe hot fork buffet



Available at selected sites across campus

Please select one meat option, one fish option & one dessert option. Vegetarian available upon request.

Deluxe Hot fork buffet - €16.00 per person

Mains

- Irish lamb & redcurrant casserole
- Traditional Irish lamb moussaka
- Thai red beef curry with steamed rice
- Braised Irish beef, button mushrooms, silver skin onions, bacon & red wine
- Roast chicken supreme with lemon, garlic & thyme
- Pan seared chicken with a coconut coriander sauce

Fish

- King prawns in creamy turmeric sauce
- Haddock fish pie
- Grilled cod herb & lime crust
- Poached hake with tomato & parsley
- Seafood linguine with chervil
- Poached seatrout sesame wasabi
- Roasted cod with basil mozzarella & tomato

Vegetarian

- Stir fried teriyaki Asian vegetables with tofu (V)
- Spinach, butternut squash & chickpea tagine (V)
- Vegetable gratin (V)

Dessert

- Bramley apple, fig & cinnamon crumble (V)
- Chocolate brownie with honeycomb dressing (V)
- Salted caramel chocolate torte (V)
- Carrot & walnut cake with passion fruit
- Caramel apple trifle

Please select to accompany your buffet either steamed rice or new potatoes with mixed salad

Add tea/coffee for additional €2.00 per persons

formal dining



Available at selected sites across campus

Minimum order at certain locations. Please contact us to advise

2 courses - €19.50 per person (includes tea & coffee)

3 courses – €25.00 per person (includes tea & coffee)

Please select one option from each course or contact us to tailor your menus.

Starters

- Soup of the day
- Warm smoked pancetta, baby leek & gruyere tart
- Carpaccio of Serrano ham, chorizo & bresaola roasted artichoke with shaved parmesan
- Plum tomato, mozzarella & basil salad (V)
- Smoked Goatsbridge trout parfait, cardamom butter with orange & fennel salad

Main course

- Seared corn-fed chicken, sweet potato puree, Savoy cabbage, sugar snap peas & white wine velouté
- Slow braised Irish beef, roasted vegetables, potato puree & merlot jus
- Confit belly or pork, apple & shallot mash, balsamic red cabbage with French beans & Calvados jus
- Pan-fried herb crusted pollock, sautéed spinach & baby leeks, bisque sauce & new potatoes
- Seared salmon, samphire, pressed potatoes & cockle popcorn
- Roasted sweet peppers, beluga lentils, chargrilled asparagus, beetroot & roasted tomato dressing (V)
- Garden pea, broad bean & mint risotto, sautéed vegetables, wilted spinach & chive velouté (V)
- Grilled Portobello mushrooms, confit red onion, lemon & thyme spinach, crushed pea mash & sautéed baby vegetables (V)

Dessert

- Sticky toffee pudding with toffee sauce & vanilla bean ice cream
- Chocolate brownie with white chocolate & honeycomb dressing
- Killowen yoghurt panna cotta with marinated Irish strawberries
- Trio of chocolate, fruit sauces (V)

Please select to accompany your buffet either steamed rice or new potatoes with mixed salad

Non-alcoholic drinks

Mineral water bottle still/sparkling 500ml(plastic)	€1.50
Mineral water bottle still/sparkling 750ml	€1.75
Selection of still/sparkling 330ml glass bottles	€2.50
Selection of canned drinks 330ml (coke, diet coke)	€1.20
Orange juice 1L	€4.85
Apple juice 1L	€4.85
Cranberry juice 1L	€4.85
Pink lemonade (750ml bottle)	€5.25
11L Water Drum	€8.00

For your guidance: 1L would serve 5 x 7oz disposable cups (for deliveries) or 4 x 250ml glass (in-house)

testimonials



Squirrel Conference 2018

‘Things are going really well with the squirrel conference, and I have had a number of compliments about the food. One lady told me it was the best food she’d ever had at a conference. So thank you to you and your team for everything and for making my life so easy. The packed lunches were excellent.’

Dr. Colin Lawton
NUI Galway

April 2018

‘I just wanted to thank you for all your hard work and assistance with the event yesterday. Everything was fantastic, everyone loved the food and it all went perfectly. Please give a thank you to the rest of your colleagues who assisted with this event as well!’

Chloe Graham
NUI Galway

ICEGOV Conference 2018

‘Many thanks for your help with the ICEGOV conference. We were more than happy with the way you looked after us.
I hope that we can do business again and that you will continue with your very reasonable rates and high quality service’

Niall o’Brolchain

Abbey Conference & Events

‘I just wanted to thank you most sincerely for all your help and assistance with the conference last week, feedback from both the delegates and committee in relation to the food was extremely positive.
I would have no hesitation in using you again for any future events we may have in NUI.’

Danielle Devaney
Abbey Conference & Events

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