



# CONFERENCES PACKAGES



FULL DAY DELEGATE FROM £30pp*	HALF DAY DELEGATE FROM £25pp*	ROOM HIRE ONLY
Room hire Flip chart and pens Projector and screen Wifi Paper and pen Water and cordial Tea and coffee on arrival with pastries Mid-morning tea, coffee and biscuits 2-course lunch buffet (upgrades available) Mid-afternoon tea, coffee and cakes	Room hire Flip chart and pens Projector and screen Wifi Paper and pen Water and cordial Two servings of tea, coffee and biscuits 2-course lunch buffet (upgrades available)	Room hire Flip chart and pens Projector and screen Wifi Paper and pen Water and cordial Tea and coffee is available from £2.75 per delegate Cold lunch buffet - £14.95pp Hot fork buffet - £19.95pp Afternoon tea - £29pp

24 HOUR DELEGATE FROM £150pp
Includes full day delegate package Accommodation Set 2-course evening meal - selected by the organiser from our menus (upgrades to 3-course and choice menus available) Breakfast buffet

\*\*The Full Day Delegate / Half Day Delegate package and 24 Hour package applies to a minimum of 10 guests.

\*Marquee subject to minimum numbers of 60

ROOM	HALF DAY	FULL DAY	UPGRADES
Conservatory	£150	£200	Tea and Coffee to include (pp): Bacon / sausage / egg rolls - £5.50 Fruit platter - £3.50 Scone, jam & clotted cream - £4.95 Lunch buffet upgrade (pp): Hot buffet - £5pp
Conference room	£100	£150	
Treharne	£150	£200	
Cariad Lounge	£75	£120	
Marquee	£300	£500	



# CORPORATE BUFFET LUNCH

Bryngarw House's day delegate conference package contains an exciting lunch buffet with a selection of artisan sandwiches and wraps, homemade vegetable crisps and Bryngarw's home-baked cakes.



## MOROCCAN SPICED VEGETABLES

Beetroot wrap with chickpeas, crispy onions and tahini mayo **(VE)**

## SLOW ROASTED PORK SHOULDER

Pretzel bun, spring onion and pickled slaw

## GARLIC AND LEMON THYME GRILLED CHICKEN

Corn wrap, little gem lettuce, parmesan cheese and Caesar dressing

## MOZZARELLA, CHERRY VINE TOMATO

Romana flatbread, rocket, avocado and fresh basil **(V)**



## HOMEMADE ROOT VEGETABLE CRISPS

Beetroot, sweet potato, potato **(VE)**



## CHEF'S SELECTION OF HOMEMADE CAKES

**(V)** = Vegetarian **(VE)** = Vegan



# HOT DAY DELEGATE BUFFET MENU

Bryngarw House Head Chef, Michael Guy, is proud to offer our new rolling day delegate hot buffet menus. These menus rotate on a daily basis to ensure that a multiple day or reoccurring day of the week function are able to sample our different options.



ITALIAN	CURRY	MEXICAN	ORIENTAL	FRENCH
Beef Lasagne	Beef Madras	Chicken Fajitas		
Vegetable Lasagne (VE, GF)	Vegetable Masala (VE, GF)	Beef Chili	Crispy Chili Beef with Sesame Noodles (GF)	Chicken Coq au Van (VE)
Garlic & Herb Romana Bread (V)	Steamed Rice (VE, GF)	Coriander & Garlic Infused Tofu (VE)	Vegetable Chow Mein (V)	Mushroom Stroganoff (VE, GF)
Mixed Salad (VE)	Thick Cut Chips (VE)	Vegetable Fajitas (VE)	Vegetable Steamed Rice (VE)	Creamed Potatoes (V)
	Onion Bhaji (V)	Tortilla Chips (VE)	Spring Rolls and Prawn Crackers (V)	Seasonal Greens (VE)
	Naan Bread (V)	Spicy Wedges (VE)		
	Mango Chutney (VE)	Guacamole (VE)		
		Salsa and Sour Cream (V)		

ALL MENUS COME WITH A TREAT OF CHEF'S SELECTION OF HOMEMADE CAKES

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free