



# CHAPEL



*Events Pack*

# Your Event at Chapel

Private venue hire for parties, meetings, launch and dining is available on request in all areas of Chapel 1877. We are able to offer packages for a range of party sizes. The Churchill Suite accommodates 60 people for a sit down meal or 110 people with a buffet. We can cater to your specific requirements for the best function room hire Cardiff.

We at Chapel 1877 want to make your celebration a special occasion. Whether this is a birthday, anniversary, engagement or you just fancy a party. Our dedicated team are here to help, and if you're stuck for ideas, we can help with this too. We are the number one private party room hire Cardiff.





# Gallery Restaurant

up to 109 seated | 150 standing

Our Gallery Restaurant offers a luxury fine dining experience like no other Cardiff restaurants.

Our elegant surroundings and ambient atmosphere is perfect for those of you wishing to extend your enjoyment of fabulous flavours, in the most amazing luxury restaurant.

FACILITIES





# The Churchill Suite

up to 60 seated | 110 standing

A divine dining experience awaits you at Chapel 1877. The Churchill Suite is for hire and private functions, music, seating and capacity for 110 people. One of the best places to eat in Cardiff, we are able to cater to your specific dining requirements.

FACILITIES





# The Gastro Bar

up to 80 seated | 250 standing

The Main Bar, situated on the ground floor is our do-drop-in area. Anything from a cup of coffee in the mornings to a drink and a meal from our bar menu awaits. Why not even let loose with a glass of the finest Champagne? Or an exquisite alcoholic concoction in our central Cardiff cocktail bar.

FACILITIES



# Sample Set Menu

---

2 course £30 / 3 course £35

## STARTER

Roasted butternut squash & thyme soup, toasted sunflower seeds, parsley & tomato salsa (pb) (gif)

Hot smoked salmon, celeriac & watercress with aioli & garlic croutons

Chicken satay skewers, Indonesian slaw & toasted peanuts (gif)

## MAIN

Miso roasted aubergine, Israeli couscous, seaweed & sesame salad (pb)

Pan fried hake, sauteed spinach, rosti potato, tomato & curry cream sauce (gif)

Chargrilled bavette steak, chips, tarragon & green peppercorn butter, grilled tomato & watercress (gif)

## PUDDING

Baked summer stone fruit, vanilla ice cream & oat crumble (pb)

Chocolate fondant, vanilla ice cream & red fruit coulis (pb)

Eton Mess, fresh seasonal fruits, vanilla Chantilly & raspberry sauce (v) (gif)

*V = Vegetarian PB = Plant based GIF = Gluten ingredients free*

*If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen.*

# Buffet Menu

---

£25 per head (minimum of 15 persons)

Hummus, baba ghanoush & tzatziki, crudites & flat bread (pb)

Spicy cauliflower wings, sesame seeds, yoghurt  
& pomegranate dip (pb) (gif)

Smoked salmon blinis with cream cheese and chives

Cocktail sausages with honey & mustard

Sweet potato & basil falafel (pb) (gif)

Buttermilk fried chicken thigh, sweetcorn succotash  
& pickled green chillies (gif)

Chickpea, squash & lemongrass Thai curry (pb)

Pilaf rice (pb) (gif)

New potatoes, parsley & garlic (pb) (gif)

Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)

Dressed leaves with agave & mustard dressing (pb) (gif)

Apple & fruits of the forest crumble with custard (v)

V= Vegetarian PB = Plant based GIF = Gluten ingredients free

*If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen.*

# Canapes Menu

3 for £10pp | 5 for £15pp

## COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)

Local crab with curried mayonnaise, baby gem, apple & dill (gif)

Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast

Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)

Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

## HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress

Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce

Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Norfolk dapple / Cheddar croquette with salsa verde (v)

## SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)

Billionaire brownie bites, triple chocolate brownie topped with

salted caramel & white chocolate (v) (gif)

Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

V = Vegetarian PB = Plant based GIF = Gluten ingredients free

*If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen.*







# Terms & Conditions

---

Your events manager will run through details on deposit requirements, our cancellation policy and full terms.

## Menus and pre-ordering

Each member of your party must choose from one menu unless otherwise agreed. All pre-orders must be submitted via the booking form 7 working days prior to the event date.





CHAPEL  
BAR AND RESTAURANT



Dulcie

02920 22 20 20 | [info@chapel1877.com](mailto:info@chapel1877.com)

[www.chapel1877.com](http://www.chapel1877.com)

Churchill Way, CF10 2WF Cardiff