DRINKS SELECTION
ADD THAT EXTRA SPARKLE!

Whatever the occasion, our wide range of drinks are the perfect accompaniment to a delicious meal, evening drinks reception or glamorous celebration.

HOW TO ORDER

1. CHOOSE FOOD AND DRINK FROM OUR MENUS
   Please order 15 working days before your event

2. SPEAK TO A MEMBER OF THE CONFERENCES & EVENTS TEAM ABOUT YOUR EVENT DETAILS (timings, special diets, etc.)
   by emailing info@conferences.bham.ac.uk or contact 0121 415 8400.

3. SIT BACK AND ENJOY!
   CONFERENCES & EVENTS WILL ARRANGE THE REST.

Your order will need to meet the minimum spend of £150 on weekdays. For any weekend bookings, please speak to a member of the team.

Prices exclude VAT

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen free environment.
If you have any allergen or dietary requirements please inform us at the point of ordering.

Choose from a wide range of locally produced and eco-friendly wines to enhance your dining experience.

LOCALLY PRODUCED WINES
We are delighted to list wines from vineyards local to us, from the family-run Severn Valley Wines. Named after the rural area of mid-western England, they produce award-winning wines made from a variety of weather-hardy grapes.

ECO-FRIENDLY WINES
We are also proud to offer Sea Change, a range of ethically sourced wines that support projects to turn the tide on plastic waste. They have removed unnecessary plastic wrapping from around the cork, using renewable plant-based closures instead. Labels are made from certified sustainable forests and using grape waste. A donation is also made to marine charities from every bottle sold.

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V = Vegetarian | Vg = Vegan
## WHITE WINE

<table>
<thead>
<tr>
<th>SWEETNESS</th>
<th>ORIGIN</th>
<th>PRICE</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td>750ml/bottle</td>
</tr>
<tr>
<td>2</td>
<td>South Africa</td>
<td>£18</td>
</tr>
<tr>
<td>2</td>
<td>South East Australia</td>
<td>£24</td>
</tr>
<tr>
<td>1</td>
<td>Spain</td>
<td>£32</td>
</tr>
<tr>
<td>1</td>
<td>England</td>
<td>£35</td>
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</tbody>
</table>

### INKOSI SAUVIGNON BLANC (V)
Green fig and fresh lemon aromas that give way to an intensely flavoured fruit-driven wine.

### TEMPUS TWO SILVER SERIES PINOT OF GRIS
A crisp and refreshing white with a nose of pear drops. The taste is vibrant with good natural acidity and packed with citrus fruit flavours.

### SEA CHANGE ORGANIC WHITE (CHARDONNAY) (Vg)
Nuances of white flowers on the nose and citrus fruits on the palette, it has refreshing acidity that ends with a long-lasting taste.

### SEVERN VALLEY BACCHUS
A dry white with refreshing acidity with flavours of lemon zest, apple, pear and nettle, giving way to a crisp, generous finish.

## RED WINE

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>C</td>
<td>South Africa</td>
<td>£18</td>
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<tr>
<td>C</td>
<td>South Africa</td>
<td>£24</td>
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<tr>
<td>D</td>
<td>South Africa</td>
<td>£32</td>
</tr>
<tr>
<td>B</td>
<td>England</td>
<td>£35</td>
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</table>

### INKOSI SHIRAZ (V)
dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.

### FRANSCHHOEK CELLARS MERLOT (THE MUSEUM) (Vg)
a velvety ruby red with vibrant plum and black cherry aromas lead in to a mouth-filling sleek palate of mulberry fruit and juicy dark berries with a hint of discernible gentle oak spice.

### SEA CHANGE MALBEC (Vg)
indulgent black fruit and spice intertwined with elegant notes of violets out Malbec is a wonderful representation of this enigmatic grape variety.

### SEVERN VALLEY PINOT NOIR, REGENT AND RONDO
silky structure and lively red berry fruit. Perfect for easy drinking yet with a finish powerful enough to complement red meats, game and strong cheese.
## ROSÉ AND SPARKLING WINE

<table>
<thead>
<tr>
<th>SWEETNESS</th>
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<td>2</td>
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<tr>
<td>1</td>
<td>Veneto, Italy</td>
<td>£33</td>
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</tr>
<tr>
<td>1</td>
<td>Veneto, Italy</td>
<td>£18</td>
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</table>

**INKOSI PINTOAGE ROSÉ (V)**
- Easy drinking rosé with abundant summer fruit flavours, perfect for any occasion

**SEA CHANGE PROSECCO (Vg)**
- Award-winning Prosecco with its crisp yet delicate aromas of peach and pear

**SEA CHANGE 0% SPARKLING WINE (Vg)**
- Hints of elderflower, crisp apple and summer mint set the taste buds alive

## BOTTLED BEERS

<table>
<thead>
<tr>
<th>SERVE</th>
<th>PRICE</th>
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<tbody>
<tr>
<td>330ml</td>
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<td>330ml</td>
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<td>330ml</td>
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</table>

**COBRA**
- 330ml £40

**PERONI**
- 330ml £40

**PERONI GLUTENFREE**
- 330ml £40

**PERONI 0%**
- 330ml £30
Cocktails and Mocktails

Our cocktails are crafted to suit every occasion. We'll work with you to create a bespoke cocktails menu to suit your event, whatever the requirement. Get in touch with your event coordinator for further details.

All cocktails require a minimum order of 20

Mocktails

All mocktails require a minimum order of 20

Celebration Fizz
elderflower and red fruit flavours with a bit of fizz and garnished with fresh raspberries

Price: £3

Passionfruit Sunset
passionfruit and lemon flavours with a touch of red fruit and garnished with fresh passionfruit

Price: £3

Blue Bubbles
orange and lemon fruit flavours with a blue and fizzy touch garnished with fresh orange

Price: £3

Strawberry Almond Candy
almond and strawberry flavours finished with a touch of fizz and garnished with fresh strawberry

Price: £3

Soft and Cold Drinks

Serve (10 bottles)

Fentimans Cola
275ml
£36

Fentimans Victorian Lemonade
275ml
£36

Fentimans Elderflower
275ml
£36

Orange Juice
£4

Apple Juice
£4

Sparkling or Still Water
£3
**Add that extra sparkle to your event with our fantastic drinks packages.** Choose from reception drinks accompanied with canapés or nibbles, to a selection of white and red wines in our formal drinks packages. From bronze, silver and gold, we have the perfect package to suit your event.

### BRONZE

All bronze reception packages require a minimum order of 30 and are limited to a 1-hour slot

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>DRINKS ONLY</td>
<td>£7</td>
</tr>
<tr>
<td>serving Inkosi Sauvignon Blanc, Inkosi Shiraz and soft drinks</td>
<td></td>
</tr>
<tr>
<td>DRINKS AND NIBBLES</td>
<td>£11</td>
</tr>
<tr>
<td>serving Inkosi Sauvignon Blanc, Inkosi Shiraz and orange juice. Accompanied with a selection of nibbles including vegetables crisps, mini sweet pepper stuffed with cream cheese and mixed marinated olives</td>
<td></td>
</tr>
<tr>
<td>DRINKS AND CANAPÉS</td>
<td>£27</td>
</tr>
<tr>
<td>serving Inkosi Sauvignon Blanc, Inkosi Shiraz and orange juice. Accompanied with a selection of Chef’s specially selected canapés (serves 4 per person)</td>
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</tbody>
</table>

### SILVER

All silver reception packages require a minimum order of 30 and are limited to a 1-hour slot.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per person</th>
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</thead>
<tbody>
<tr>
<td>DRINKS ONLY</td>
<td>£9</td>
</tr>
<tr>
<td>serving Sea Change Prosecco, Sea Change 0% Sparkling Wine and soft drinks</td>
<td></td>
</tr>
<tr>
<td>DRINKS AND NIBBLES</td>
<td>£13</td>
</tr>
<tr>
<td>serving Sea Change Prosecco and Sea Change 0% Sparkling Wine. Accompanied with a selection of nibbles including vegetables crisps, mini sweet pepper stuffed with cream cheese and mixed marinated olives</td>
<td></td>
</tr>
<tr>
<td>DRINKS AND CANAPÉS</td>
<td>£29</td>
</tr>
<tr>
<td>serving Sea Change Prosecco, Sea Change 0% Sparkling Wine. Accompanied with a selection of Chef’s specially selected canapés (serves 4 per person)</td>
<td></td>
</tr>
</tbody>
</table>
FORMAL DINNER

DRINKS PACKAGES

**GOLD**

All gold reception packages require a minimum order of 30 and are limited to a 1-hour slot.

**DRINKS ONLY**

serving Severn Valley Bacchus, Severn Valley Pinot Noir, and Celebration Fizz mocktails

*£12*

**DRINKS AND NIBBLES**

serving Severn Valley Bacchus, Severn Valley Pinot Noir, and Celebration Fizz mocktails. Accompanied with a selection of nibbles including vegetables crisps, mini sweet pepper stuffed with cream cheese and mixed marinated olives

*£16*

**DRINKS AND CANAPÉS**

serving Severn Valley Bacchus, Severn Valley Pinot Noir, and Celebration Fizz mocktails. Accompanied with a selection of Chef’s specially selected canapés (serves 4 per person)

*£32*

**BRONZE**

serving Inkosi Sauvignon Blanc, Inkosi Shiraz, accompanied with still and sparkling mineral water

*£11*

**SILVER**

serving Inkosi Sauvignon Blanc, Inkosi Shiraz, accompanied with still and sparkling mineral water

*£18*

**GOLD**

serving English wines: Severn Valley Bacchus and Severn Valley Pinot Noir, accompanied with still and sparkling mineral water

*£20*

All dinner drinks packages allow ½ bottle of wine and water per person.
Your event coordinator will be on hand throughout your event to ensure it dazzles from start to finish.

Get in touch with the team:
info@conferences.bham.ac.uk
0121 415 8400

How did we do?
We won’t take your feedback personally but we promise to take it seriously.