



UNIVERSITY OF  
BIRMINGHAM  
UK | DUBAI

# DRINKS SELECTION

CONFERENCES  
& EVENTS



# 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](mailto: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.

RED

**A**  
LIGHT

**C**  
MEDIUM

**E**  
FULL

**9**  
SWEET

**5**  
MEDIUM

**1**  
DRY

WHITE

**V = Vegetarian | Vg = Vegan**



# WHITE WINE

	SWEETNESS	ORIGIN	PRICE 750ml/bottle
<b>INKOSI SAUVIGNON BLANC (V)</b> Green fig and fresh lemon aromas that give way to an intensely flavoured fruit-driven wine	2	South Africa	£18
<b>TEMPUS TWO SILVER SERIES PINOT OF GRIS</b> 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	2	South East Australia	£24
<b>SEA CHANGE ORGANIC WHITE (CHARDONNAY) (Vg)</b> Nuances of white flowers on the nose and citrus fruits on the palette, it has refreshing acidity that ends with a long-lasting taste	1	Spain	£32
<b>SEVERN VALLEY BACCHUS</b> a dry white with refreshing acidity with flavours of lemon zest, apple, pear and nettle, giving way to a crisp, generous finish	1	England	£35

# RED WINE

	SWEETNESS	ORIGIN	PRICE 750ml/bottle
<b>INKOSI SHIRAZ (V)</b> dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate	C	South Africa	£18
<b>FRANSCHHOEK CELLARS MERLOT (THE MUSEUM) (Vg)</b> 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	C	South Africa	£24
<b>SEA CHANGE MALBEC (Vg)</b> indulgent black fruit and spice intertwined with elegant notes of violets out Malbec is a wonderful representation of this enigmatic grape variety	D	South Africa	£32
<b>SEVERN VALLEY PINOT NOIR, REGENT AND RONDO</b> 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	B	England	£35





# ROSÉ AND SPARKLING WINE

	SWEETNESS	ORIGIN	PRICE 750ml/bottle
<b>INKOSI PINTOAGE ROSÉ (V)</b> easy drinking rosé with abundant summer fruit flavours, perfect for any occasion	2	South Africa	£18
<b>SEA CHANGE PROSECCO (Vg)</b> award-winning Prosecco with its crisp yet delicate aromas of peach and pear	1	Veneto, Italy	£33
<b>SEA CHANGE 0% SPARKLING WINE (Vg)</b> hints of elderflower, crisp apple and summer mint set the taste buds alive	1	Veneto, Italy	£18

# BOTTLED BEERS

	SERVE	PRICE (10 bottles)
<b>COBRA</b>	330ml	£40
<b>PERONI</b>	330ml	£40
<b>PERONI GLUTEN FREE</b>	330ml	£40
<b>PERONI 0%</b>	330ml	£30





# COCKTAILS AND MOCKTAILS

# SOFT AND COLD DRINKS

## COCKTAILS

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

### PASSIONFRUIT SUNSET

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

### BLUE BUBBLES

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

### STRAWBERRY ALMOND CANDY

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

PRICE

£3

£3

£3

£3

SERVE

PRICE  
(10 bottles)

275ml

£36

275ml

£36

275ml

£36

### FENTIMANS COLA

### FENTIMANS VICTORIAN LEMONADE

### FENTIMANS ELDERFLOWER

SERVE

PRICE  
1L/bottle

### ORANGE JUICE

£4

### APPLE JUICE

£4

### SPARKLING OR STILL WATER

750ml

£3







# RECEPTION DRINKS AND FOOD PACKAGES

**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

PRICE  
per person

### DRINKS ONLY

serving Inkosi Sauvignon Blanc, Inkosi Shiraz and soft drinks

£7

### DRINKS AND NIBBLES

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

£11

### DRINKS AND CANAPÉS

serving Inkosi Sauvignon Blanc, Inkosi Shiraz and orange juice. Accompanied with a selection of Chef's specially selected canapés (serves 4 per person)

£27

## SILVER

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

PRICE  
per person

### DRINKS ONLY

serving Sea Change Prosecco, Sea Change 0% Sparkling Wine and soft drinks

£9

### DRINKS AND NIBBLES

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

£13

### DRINKS AND CANAPÉS

serving Sea Change Prosecco, Sea Change 0% Sparkling Wine. Accompanied with a selection of Chef's specially selected canapés (serves 4 per person)

£29





# 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

### 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

### 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)

PRICE  
per person

£12

£16

£32

## BRONZE

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

## SILVER

serving Sea Change Organic White, Sea Change Malbec, accompanied with still and sparkling mineral water.

## GOLD

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

PRICE  
per person

£11

£18

£20

**All dinner drinks packages allow ½ bottle of wine and water per person**







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In partnership with



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](mailto: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.

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& EVENTS**