EVENTS MENU
MENUS FOR EVERY TASTE

Whether you are organising an academic conference, drinks reception or formal dinner, we offer a fantastic range of delicious choices.

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 ALL 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.

Where applicable prices are exclusive of 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.

BREAKFAST

A selection of pastries, baked goods and breakfast sandwiches, will get your morning off to the perfect start.

Served from 8.30am to 11.30am

Minimum order of 10 required.

GREEK YOGHURT POTS (V)
choose from a selection of delicious toppings
(minimum applies to per topping):
- Forest fruits compote with granola
- Mixed nuts drizzled with maple syrup
- Fresh pineapple drizzled with mango puree

FRESH FRUIT POTS (V)
a selection of seasonal fresh fruits

MANGO AND PINEAPPLE FRUIT POT (V)
freshly diced mango and juicy pineapple

DANISH PASTRIES (V)
a selection of sweet, nutty and spiced butter mini pastries

MUFFINS (V)
a selection of fruit, chocolate and nutty muffins

CROISSANTS (V)
a selection of traditional chocolate or nut-filled croissants

DOUGHNUTS (V)
a selection of iced ring, fruit-filled and sugared doughnuts

£3.95 per pot
£3.95 per pot
£3.95 per person
£3.95 per person
£3.95 per person
£3.95 per person
REFRESHMENTS

Fuel up and enjoy a cup of coffee, tea or refreshing cold drink.

BREAKFAST SANDWICHES
All breakfast sandwiches require minimum order of 10 per filling.

*Only available in select venues. Please check when placing your order.

Choose from a selection of hot or cold fillings

HOT FILLING OPTIONS
all served in a ciabatta roll

- Smoked bacon
- Herby pork sausage
- Herb omelette (V)
- Grilled tomato and avocado (Vg)

COLD FILLING OPTIONS

- Smoked salmon and cream cheese on a multi-seed bagel
- Freshly baked croissant filled with smoked ham and Gruyère cheese
- Mozzarella and tomato served in buttered croissant (V)

£4.95 per sandwich*

HOT DRINKS

TEA AND COFFEE
Fairtrade coffee and tea served in flasks

£2.70 per person

HERBAL TEA
selection of herbal tea infusion, and hot water

£2.70 per person

BISCUITS (V)
an assortment of biscuits
Gluten-free available on request

£0.85 per person

COLD DRINKS

ORANGE OR APPLE JUICE (1L) 

£4.00

BOTTLE OF STILL OR SPARKLING WATER (750ml) 

£3.00
Choose our delicious handmade sandwich platters, ideal for meetings, large conferences or for a light working snack.

Served from 11.00am to 5.00pm

**SANDWICH PLATTERS**

**MEAT PLATTER**

**SEAFOOD PLATTER**

**VEGETARIAN PLATTER (V)**

**ROLL PLATTERS**

**MEAT ROLLS PLATTER (NGCI)**

**VEGETARIAN ROLLS PLATTER (NGCI)**

**VEGAN PLATTER (VG)**

**HALAL PLATTER (H)**

**£30**

per platter (Serves 5)

**£18**

per platter (Serves 3)

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**FINGER BUFFET**

Dig into a tasty selection of finger foods and nibbles.

Served from 11.00am to 5.00pm

All finger buffet menus require minimum order of 10.

Please select ONE menu for all guests. Specific dietary or allergen requirements can be accommodated.

You will need to notify your event coordinator upon placing your order.

**BUFFET 1**

Selection of sandwiches and wraps

- Piri-piri chicken skewers and pico de gallo salsa (H)
- Sundried tomato and feta quiche (V)
- Falafel bites and red pepper hummus (V) (NGCI)
- Panko-coated king prawns
- Vegetable samosa and sweet chilli dip (Vg)
- Mixed leaf salad (Vg) (NGCI)
- Creamy coleslaw (Vg) (NGCI)

**£20 per person**

**BUFFET 2**

Selection of sandwiches and wraps

- Tandoori chicken skewer (H)
- Cherry tomato and bocconcini skewer and pesto dip (V) (NGCI)
- Cauliflower pakora and sweet chilli dip (Vg) (NGCI)
- Smoked salmon and chive quiche
- Crispy vegetable gyoza and tamari dip (Vg)
- Mixed leaf salad (Vg) (NGCI)
- New potato salad (Vg) (NGCI)

**£20 per person**

**BUFFET 3**

Selection of sandwiches and wraps (Vg)

- Falafel bites and red pepper hummus (Vg) (NGCI)
- Vegetable samosa and mango chutney dip (Vg)
- Cauliflower pakora and a mint and green chilli chutney dip (Vg) (NGCI)
- Crispy vegetable gyoza and tamari dip (Vg)
- Grilled Mediterranean vegetables and black olive tapenade (Vg) (NGCI)
- Mixed leaf salad (Vg) (NGCI)
- Creamy coleslaw (Vg) (NGCI)

**£20 per person**
**SUSHI PLATTERS**

Switch things up with our tasty sushi platters.  
*Served from 11.00am to 5.00pm*

**MIXED SUSHI**  
Serves 6  
Prawn, salmon and smoked salmon nigiris with salmon and avocado, and chicken katsu rolls. Includes wasabi, soy sauce, ginger, sweet chilli mayo, and crispy fried onions.  
£47.50 per platter

**VEGAN SUSHI (Vg)**  
Serves 6  
Carrot and burdock, spicy tofu rolls with pumpkin and red pepper nigiris. Includes soy sauce, wasabi and ginger.  
£42 per platter

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**SWEET TREAT PLATTERS**

Indulge in a variety of mini sweet treats with our platters.  
*Served from 11.00am to 5.00pm*

**OPTION 1 (V)**  
Consists of 20 pieces  
Mini jam doughnuts  
Mini chocolate twists  
Flapjack bites  
Oatmeal and raisin cookie  
£30 per platter

**OPTION 2 (Vg)**  
Consists of 20 pieces  
Super granola  
Sir Choc-A-Lot chocolate cake  
Ultimate carrot cake  
Blueberry Bakewell  
£30 per platter

**OPTION 3 (V)**  
Consists of 20 pieces  
Trifle muffin  
Gingerbread muffin  
Chocolate crunch muffin  
£30 per platter

**OPTION 4 (Vg)**  
Serves 5  
Sliced fresh fruit  
£20 per platter

**OPTION 5**  
Consists of 14 pieces  
Ultimate brownie (V)  
Billionaire shortcake (V)  
Blueberry Bakewell (Vg)  
Super granola (Vg)  
£30 per platter
HOT AND COLD FORK BUFFET

Enhance your delegates’ conference experience with our delicious selection of buffets.

Served from 11.00am to 5.00pm

Please select ONE menu plus ONE dessert for all guests. Specific dietary or allergen requirements can be accommodated. You will need to notify your event coordinator upon placing your order.

HOT FORK BUFFET
All hot fork buffet menus require minimum order of 30.

Choose one menu

MENU 1
Chicken balti, raita and mango chutney dip
Mushroom and butterbean stroganoff (Vg) (NGCI)
Basmati rice (Vg) (NGCI)
Tossed mixed salad (Vg) (NGCI)
Poppadoms (Vg)

MENU 2
Fisherman’s Pie, creamy mash, parsley and cream sauce
Roasted vegetable lasagne (Vg)
Hot buttered new potatoes (NGCI)
Tossed mixed salad (Vg) (NGCI)
Garlic ciabatta (V)

MENU 3
Slow-braised shoulder of lamb hot pot, melting onions and crispy potato topping (NGCI)
Spiced squash, capsicum and chickpea tagine, apricots and preserved lemon (Vg) (NGCI)
Mint and parsley couscous (Vg)
Tossed mixed salad (Vg) (NGCI)
Sliced focaccia (V)

All hot fork buffet menus require minimum order of 30.

COLD FORK BUFFET

Choose one menu

MENU 1
Chicken marinated in tikka spices, drizzled with coriander yoghurt (H)
Broccoli and brie quiche (V)
Long-grain and wild rice mixed with roasted vegetables and fresh herbs (Vg) (NGCI)
Tossed mixed salad (Vg) (NGCI)
Sliced focaccia (V)
Creamy coleslaw (V) (NGCI)

MENU 2
Rare roast beef, rocket and horseradish roulade
Charred vegetable antipasto (V) (NGCI)
Rice noodles and vegetable salad (V) (NGCI)
Tossed mixed salad (Vg) (NGCI)
Three bean salad (Vg) (NGCI)
Sliced focaccia (V)

DESSERT
Choose one option

ETON MESS (V)
vanilla cream, seasonal berries and meringue shards

CHOCOLATE BROWNIE MOUSSE (V)
velvety chocolate mousse with chunks of chocolate brownie

VANILLA CHEESECAKE (V)
vanilla cheese topped with forest fruits and an oat crumble

FRESH FRUIT POTS (V) (NGCI)
seasonal fresh fruit
SHARING PLANKS

Make your event the talk of the town with our range of sharing planks. Each plank serves 10.

*Served from 11.00am to 5.00pm*

*Only available in select venues. Please ask when placing your order.

ITALIAN ANTIPASTA
An assortment of Italian meats; bresaola, prosciutto and salami, along with marinated artichokes, balsamic onions, pesto-marinated bocconcini, sun-blushed tomatoes, mixed olives and focaccia croutons

£80 per plank

GREAT BRITISHPICNIC
Scotch eggs, organic pork sausage rolls, traditional pork pies and cheddar cheese and onion tart. Including potato and chive salad, beer-pickled onions, traditional smoked salmon and Hovis bread croutons

£80 per plank

PLOUGHMANS
Cured honey-roast gammon loin, salt beef brisket, mature cheddar cheese chunks, soft boiled hen’s eggs and beer-pickled onions. Including cheddar cheese scones, spiced apple chutney, charred English asparagus and crispy white bread

£80 per plank

FINE DINING

Perfect for a celebration.

*Served from 12.00pm-8.00pm*

*Only available in select venues. Please ask when placing your order.

Choose ONE starter, ONE main course and ONE dessert for £45 per person. Surcharges apply to some items.

Add coffee and petit fours for £3.50 per person.
STARTERS

WHIPPED GOAT’S CHEESE
sweet pickled vegetables, piccalilli gel and salted croûte
vegan or non-gluten containing alternative available on request

BURRATA
honey-roasted figs, toasted pistachio nuts served with sriracha dressing, candied chillies and scallions
vegan or non-gluten containing alternative available on request

CHICKEN CAESAR SALAD (+£2)
charred chicken, baby gem lettuce, soft boiled quails’ eggs, served with marinated anchovies, salted croûte and crispy parmesan

GIN AND TONIC CURED SALMON (+£2)
salmon and dill fishcake, salmon tartare with pickled cucumber and lemon cream cheese

BEEF FILLET CARPACCIO (NGCI) (+£2)
served with Dijon mustard mayonnaise, baby rocket leaves and crispy pecans

MEDITERRANEAN VEGETABLE BRUSCHETTA (Vg) (+£2)
sun-dried tomato tapenade, black olive crumb, gazpacho salsa, crispy basil and basil olive oils

GRESSHAM DUCK (NGCI) (+£2)
smooth duck liver and orange parfait, confit duck leg croquette, smoked duck breast ham served with spiced plum chutney and orange gel and sea-salted croûte

MAIN COURSE

CORN-FED CHICKEN BREAST (+£2)
confit leg croquette, shallot mash, shallot and bacon fricasse with pea purée

ROASTED RUMP OF LAMB (+£3.50)
honey-glazed carrots, carrot purée, cavolo nero, fondant potato and reductant jus

BUTTERNUT SQUASH RAVIOLI (+£2) (V)
ratatouille stew, basil oil, parmesan and baby rocket
vegan alternative available on request

CHARRED CAULIFLOWER STEAK (Vg) (NGCI)
vegan cheese Welsh rarebit, soft herb polenta, spiced sultanas and leek fondue

HONEY AND SOY GLAZED PORK BELLY
pulled pork spring roll, carrot and ginger purée, pommes Anna and sticky spiced red cabbage

LEMON AND HERB ROASTED TOFU (Vg) (NGCI)
courgette spaghetti and tomato fondue

ROASTED BEEF FILLET (NGCI) (+£12)
crispy beef cheek, grain mustard mash, charred shallot, forest mushrooms, baby plum tomatoes served with beef jus

ROAST CHICKEN BREAST (NGCI) (+£2)
pancetta mash, leek fondue, baby leeks, carrot purée and creamy tarragon sauce

ROAST RACK OF LAMB (+£6)
crispy shoulder, dauphinoise potato, glazed parsnip and minted pea purée

SEARED FILLET OF SEA BASS (NGCI) (+£3)
buttered Jersey Royal potatoes, green vegetables and lobster bisque

PAN FRIED GNOCCHI (Vg)
peas, broad beans, green beans, broccoli, chive cream and parmesan.

ROASTED MEDITERRANEAN VEGETABLE WELLINGTON (Vg)
garlic fondant potato, portobello mushroom, vine tomatoes and creamy green peppercorn sauce

TRADITIONAL BEEF WELLINGTON (+£13)
thyme roasted fondant potato, creamed spinach, caramelised shallot, glazed-baby carrot and rich port jus
DESSERTS

CHOCOLATE MOUSSE (Vg)
chocolate fudge sauce, cocoa nib tuile and fudge pieces

HAZELNUT DELICE (Vg)
cocoa cream cheese, sugared hazelnuts served with a caramel sauce and nut brittle

CARAMEL PANNA COTTA (Vg)
toffee sauce, vanilla cream and honeycomb nibs

STRAWBERRY MOUSSE TORTE (Vg)
macerated strawberries, strawberry gel and vanilla cream

MANGO AND PASSION FRUIT CHEESE CAKE (Vg)
mango gel, passion fruit coulis with caramelised pineapple

MILLIONARE CHOCOLATE TART (Vg)
toffee sauce, caramel cream and cocoa tuile

GINGER AND PEAR TART (Vg)
ginger poached pear, caramelised pear purée and ginger brandy snap

WATERMELON FONDANT (Vg)
macerated berries, strawberry and mint consommé

HOT AND COLD BOWLS

Try out our exclusive range of delicious bowl food, unique to the city centre venue, The Exchange.

Served from 5.00pm-8.00pm

All bowls require a minimum order of 50.
One of each bowl per person, based on a 3 or 5 bowl selection.

Choose three bowls for £21.00
Choose five bowls for £35.00

HOT BOWLS

STICKY BEEF BRISKET
served with grain mustard mash and honey-roast carrots

LASHFORD AND SONS’ PORK AND CHIVE SAUSAGES
served with leek mash and a red onion gravy

BEER-BATTERED COD FILLET
served with salt and vinegar chips, mushy peas and tomato ketchup

SEARED SCALLOP
served with prawn risotto, parmesan crumb and chive oil

COLD BOWLS

CHARGRILLED CHICKEN
served with Caesar salad and a soft-boiled quail egg

SEARED DUCK BREAST
served with watermelon and cashew nut salad and soy and sesame dressing

BLACK AND WHITE SESAME-CRUSTED TUNA
served with papaya and a mango and mint salad

PRAWN COCKTAIL
served with tiger prawns, baby gem lettuce, sun-blushed tomato mayo and cucumber ribbons
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.