



UNIVERSITY OF
BIRMINGHAM

Conferences
and Events

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 our team about all your event details (timings, special diets etc) by emailing info@conferences.bham.ac.uk or calling **0121 415 8400**
- 3 Sit back and enjoy**

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.

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 requirement, please inform us at the point of ordering.

V = Vegetarian | VG = Vegan

H = Halal | NGCI = Non gluten-containing ingredients

Breakfast

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

Served from 8.30am - 11.30am

Minimum order is 10 per item required.

Greek yoghurt pots (V) choose from a selection of delicious toppings (minimum applies to per topping):	£3.95 per pot
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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	£3.95 per pot
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Mango and pineapple fruit pot (V) freshly diced mango and juicy pineapple	£3.95 per person
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Danish pastries (V) a selection of sweet, nutty and spiced butter mini pastries	£3.95 per person (serves 2 each)
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Muffins (V) a selection of flavours	£3.95 per person
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Croissants (V) a selection of traditional chocolate or nut-filled croissants	£3.95 per person
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Doughnuts (V) a selection of iced ring, fruit-filled and sugared doughnuts	£3.95 per person
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Breakfast sandwiches*

£4.95
per sandwich

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)

Refreshments

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

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





Sandwich platters

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

serves 5

Meat platter

Seafood platter

Vegetarian sandwich platter (v)

Vegan platter (VG)

Halal sandwich platter (H)

Gluten-free platters

serves 3

Gluten-free meat platter (NGCI)

Gluten-free vegetarian platter (NGCI)

£30

per platter

£18

per platter

Finger buffet

Dig into a tasty selection of finger foods and nibbles.

Served from 11.00am - 5.00pm

Minimum order of 10 required.

£20 per person

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

Panko-coated king prawns

Vegetable samosa and sweet chilli dip (VG)

Mixed leaf salad (VG) (NGCI)

Creamy coleslaw (VG) (NGCI)

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)

Buffet 3

Selection of sandwiches and wraps

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)

Sweet treat platters

Indulge in a variety of mini sweet treats with our platters.

Served from 11.00am - 5.00pm

Option 1 (V)

20 pieces

Mini jam doughnuts
Mini chocolate twists
Flapjack bites
Oatmeal and raisin cookie

£30

per platter

Option 2 (VG)

20 pieces

Super granola
Sir Choc-A-Lot chocolate cake
Ultimate carrot cake
Blueberry Bakewell

£30

per platter

Option 3 (V)

12 pieces

Trifle muffin
Gingerbread muffin
Chocolate crunch muffin

£30

per platter

Option 4 (VG)

serves 5

Sliced fresh fruit

£20

per platter

Option 5

Each tray bake consists of 14 pieces

Ultimate brownie (V)
Billionaire shortcake (V)
Blueberry Bakewell (VG)
Super granola (VG)

£30

per
individual
tray bake

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 5

Carrot and burdock, spicy tofu rolls with pumpkin and red pepper nigiris. Includes soy sauce, wasabi and ginger.

£42

per platter





Hot and cold fork buffet

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

Served from 11.00am - 5.00pm

Minimum order of 30 required.

£25 per person

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

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)

Vegetable pilau rice (VG) (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)

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)

Menu 2

Rare roast beef, rocket and horseradish roulade

Charred vegetable antipasto (VG) (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 (VG) (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 - 5.00pm*

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

Italian antipasto

£80

per plank

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.

Great British picnic

£80

per plank

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.

Ploughman's

£80

per plank

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.

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*

Minimum order of 50 required.

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.

How did we do?

We won't take your feedback personally but we promise to take it seriously.

Get in touch with the team:

info@conferences.bham.ac.uk

0121 415 8400



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In partnership
with Food
Fellows