



UNIVERSITY OF
BIRMINGHAM

Conferences
and Events

Drinks menu



Discover our drinks menu

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



White wine

All bottles are 750ml

Penny Black 11.0% | UK

a bouquet of lemon, pear, peach and herbal notes

£26.00

Black Country 11.0% | UK

gold delicate, sweet citrus and herbaceous aromas with flavours of apricot, citrus and honey

£26.00

Long Acre 11.5% | UK

a generous bouquet of nectarine, orange blossom and elderflower

£26.00

Bacchus 11.0% | UK

the quintessential English wine, with aromas of lemon, pear and green apple

£29.00

Solaris 11.0% | UK

an elegant bouquet of elderflower, orange blossom and citrus

£49.00

Chardonnay 12.0% | UK

characterful and elegant, showing a complex bouquet of peach, honey and lemon peel

£49.00



Red wine

All bottles are 750ml

Penny Black 12.0% | UK

rich notes of plum, violet and sweet spices, completely unlike any other English red blend

£26.00

Pinot Noir 12.0% | UK

delicate, sweet citrus and herbaceous aromas with flavours of apricot, citrus and honey

£49.00

Sparkling wine

All bottles are 750ml

House Prosecco | Italy

lively and crisp, with a delicate lemon character and a dry, refreshing finish

£33.00

Classic Cuvee 11.5% | UK

warm toasted notes with dessert pears and white peach rounding out the finish

£55.00

Freixenet 0% alcohol Cava | Spain

refreshing tropical notes and elegant hints of citrus

£14.00

Local beer packages

330ml cans Minimum of 10 per option

Bitter Brummie | 4.1%

a classic British bitter brewed with caramel malts to bring a sweet malt flavour and a touch of liquorice, dry hopped with Centennial to add bitterness and notes of soft pine

£4.50
each

Gold Brummie | 5.5%

this firm favourite is a collision of British bittering hops and American aroma hops that deliver lashings of resinous pine, and grapefruit, wrapped up in a spicy, voluptuous mouthfeel

£4.50
each

Sober Brummie | 0.5%

brewed exactly like an alcoholic beer with a blend of citra, chinook, centennial, and mosaic hops, to give a zingy experience that tantalises the taste buds

£4.50
each

Stirchley Lager | 4.4%

we take British Lager Malt, dry hopped with pine and citrus, resulting in a light, crisp, refreshing lager that'll keep you coming back for more

£4.50
each



Soft drinks

Minimum order number

Orange juice 1L		£4.25
Apple juice 1L		£4.25
Elderflower pressé	10	£4.00 per glass
Coca-Cola Original 330ml	10	£4.00 per bottle
Coca-Cola Zero 330ml	10	£4.00 per bottle
Diet Coke 330ml	10	£4.00 per bottle
Sprite 330ml	10	£4.00 per bottle
Sparkling mineral water 750ml		£3.25
Still mineral water 750ml		£3.25

Reception drinks packages

Add that extra sparkle to your event with our fantastic drinks packages. Choose the perfect package to suit your event.

Minimum of 30 per option for a duration of 60 minutes

House wine, beer and soft drinks	£9.00
Non-alcoholic wine, beer and soft drinks	£9.00
House wine, beer and soft drinks + three nibbles to choose	£14.50
House wine, beer and soft drinks + four nibbles to choose	£15.50
House wine, beer and soft drinks + three canapés	£26.00
House wine, beer and soft drinks + five canapés	£37.00

Notes:

Prices shown are per person

Water and fruit juice will be provided for soft drinks

Alcoholic and non-alcoholic bottled beers will be available as standard

Upgrade wine to prosecco for **£4.25** per person

Upgrade to premium wine for **£4.25** per person

Nibbles

Marinated mixed olives ^{VE}

briny, herby and colourful, a classic welcome snack

Kettle-cooked potato crisps ^{VE}

thick-cut, extra-crunch crisps in sea salt

Roasted and salted corn ^{VE}

rich, savoury flavour with a toasty finish

Tortilla chips ^{VE}

lightly baked and seasoned with a hummus dip

Mini pretzels ^{VE}

bite-sized and moreish

Pork scratchings

bold, crispy, and indulgent; great with beer or sparkling wine

Norimaki ^{VE}

crunchy rice crackers wrapped in savoury roasted seaweed, delivering a perfect balance of salty, umami flavour and crisp texture

Wasabi peas ^{VE}

crisp green peas coated in fiery wasabi for a bold, spicy crunch

Vegetable crisps ^{VE}

thinly sliced root vegetables, lightly seasoned and crisp-fried for a colourful, crunchy snack

Additional snacks

£2.00
per person

Canapés

Smoked salmon and cream cheese tartlet
topped with salmon caviar

Compressed melon VE
heritage tomato, grilled artichoke skewer, thyme dressing

Whipped vegan cheese VE
red onion marmalade, roasted cherry tomato

Pea and feta tart V
balsamic pearls

Cured salmon
lime and yuzu mayonnaise

Smoked chicken Caesar tartlet

Sesame prawn toast
gochujang ketchup, pickled cucumber

Ham hock terrine
ciabatta croute and piccalilli

Lemon tart V
orange gel

Chocolate brownie V

Additional canapés

£5.75
per person

How to order

1 Choose your drinks from our menu

All orders must be placed and confirmed no later than 15 working days before your event. Once this deadline has passed, we are unable to accommodate any changes or amendments

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 Relax, knowing your event is in good hands

Your order will need to meet the minimum spend of £250 on weekdays. For any weekend bookings, please speak to a member of the team.

This Drinks menu is also available in an accessible format. Simply ask a member of the team.



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?

Your feedback helps us improve what we do



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In partnership
with Food Fellows