



UNIVERSITY OF
BIRMINGHAM

Conferences
and Events

Day delegate packages



Discover our conference menus

Full of flavour and celebrating local, seasonal ingredients, this menu features carbon A-rated dishes. Fuel your meetings with our day delegate rate packages - a different one for every day of the week.

Click on the Foodchecker button for allergens and ingredients for each dish.



Arrival

Spring/Summer

1 March - 31 August

Sustainably sourced 200 Degrees Brazilian Love Affair coffee and Rain Forest certified tea
Flavoured and herb-infused Fairtrade Clipper tea
Hydration juice station
Glass bottles of water
Mini Danish crown (VE)

Mid-morning break

Fairtrade coffee and Rain Forest certified tea
Flavoured and herb-infused Fairtrade Clipper tea
Hydration juice station
Glass bottles of water

Day 1

Fresh berry pots (VE)

Day 2

Coconut yoghurt, berry and granola pots (VE)

Day 3

Melon and pineapple pots (VE)

Foodchecker

(VE) Vegan

Lunch

Hydration juice station

Glass bottles of water

Day 1

Cold option

Lemon and herb chicken wrap, cucumber, lettuce and garlic mayo

Poached salmon and dill wholegrain roll with pickled cucumber

Roasted Mediterranean vegetable sub roll with basil pesto (VE)

Roasted chickpea sandwich, with toasted nori (VE)

Crispy vegetable gyoza, with tamari dip (VE)

Mahirs vegetable samosa, with mango chutney dip (VE)

Spinach and feta filo bites (V)

British pea, mint and new potato salad (VE)

Tossed mixed salad (VE)

Selection of mini desserts and fruit pots

Or

Hot option

Roasted vegetable and spinach bhuna (VE)

Mushroom and butterbean stroganoff (VE)

Basmati rice (VE)

Mahirs vegetable samosa, with mango chutney dip (VE)

Tossed mixed salad (VE)

Garlic and coriander naan bread (VE)

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw (VE)

Spiced Moroccan couscous (VE H)

Mahirs fruity pilau rice (VE)

New potato, spring onion and mint (VE)

Mixed leaf (VE)

Foodchecker

(VE) Vegan

(V) Vegetarian

(H) Halal

Day 2

Cold option

MSC tuna and sweetcorn wrap with capers, spring onion and mayo

Chicken tikka cereal bagel with mint yoghurt

Harissa roasted aubergine and couscous wrap, fresh mint (VE)

Hummus, carrot and spinach, on rosemary focaccia (VE)

Goats cheese and beetroot tartlet (V)

Homemade cauliflower, green chilli and coriander pakora, sweet chilli dip (VE)

Falafel bites, with sriracha dip (VE)

Quinoa tabbouleh with chickpeas and cucumber (VE)

Tossed mixed salad (VE)

Selection of mini desserts and fruit pots

Or

Hot option

Wild mushroom and leek macaroni cheese, with crispy onions (V)

Spiced squash, capsicum and chickpea tagine (VE)

Spinach basmati rice (VE)

Falafel bites, with sriracha mayo dip (VE)

Tossed mixed salad (VE)

Sliced focaccia bread (V)

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw (VE)

Spiced Moroccan couscous (VE) (H)

Mahirs fruity pilau rice (VE)

New potato, spring onion and mint (VE)

Mixed leaf (VE)

Foodchecker

(VE) Vegan

(V) Vegetarian

(H) Halal

Day 3

Cold option

Roast chicken and cranberry relish sandwich, with lettuce and gravy mayo

Smoked mackerel bagel roll, lemon, pepper and rocket

Avocado, sweetcorn, lime and coriander wrap **VE**

Beetroot falafel wrap, spinach and lemon mayo **VE**

Spice Time vegetable spring rolls, with hoisin dip **VE**

Caribbean vegetable patties, with jerk mayo dip **VE**

Tamarind glazed crispy 'chicken' skewer, with miso mayo **VE**

Asian-style noodle and edamame salad, with soy vinaigrette **VE**

Tossed mixed salad **VE**

Selection of mini desserts and fruit pots

Or

Hot option

Mince, bean and vegetable chilli **VE**

Butternut, leek and cheddar pasta bake **V**

Basmati rice **VE**

Caribbean vegetable patties, with jerk mayo dip **VE**

Tossed mixed salad **VE**

Garlic bread **V**

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw **VE**

Spiced Moroccan couscous **VE H**

Mahirs fruity pilau rice **VE**

New potato, spring onion and mint **VE**

Mixed leaf **VE**

Foodchecker

VE Vegan

V Vegetarian

H Halal

Mid-afternoon break

Sustainably sourced 200 Degrees Brazilian Love Affair coffee and Rain Forest certified tea
Flavoured and herb-infused Fairtrade Clipper tea
Hydration juice station
Glass bottles of water

Day 1

Mini lemon drizzle loaf cake (V)
Coconut and lime bliss balls (VE)

Day 2

Mini blueberry muffin (V)
Eton Mess-style pots (VE)

Day 3

Chocolate brownie bites
Salted caramel tarts (V)

Foodchecker

(VE) Vegan

(V) Vegetarian

Arrival

Autumn/Winter

1 September - 28 February

Sustainably sourced 200 Degrees Brazilian Love Affair coffee and Rain Forest certified tea
Flavoured and herb-infused Fairtrade Clipper tea
Hydration juice station
Glass bottles of water
Mini Danish crown (VE)

Mid-morning break

Sustainably sourced 200 Degrees Brazilian Love Affair coffee and Rain Forest certified tea
Flavoured and herb-infused Fairtrade Clipper tea
Hydration juice station
Glass bottles of water

Day 1

Fresh berry pots (VE)

Day 2

Coconut yoghurt, berry and granola pots (VE)

Day 3

Melon and pineapple pots (VE)

Foodchecker

(VE) Vegan

Lunch

Hydration juice station

Glass bottles of water

Day 1

Cold option

Roast chicken and stuffing crumb sandwich with gravy mayo

Smoked mackerel sandwich with pickled beetroot

Roasted squash, sage hummus and spinach wrap (VE)

Miso-glazed mushroom and caramelised onion bagel with garlic mayo (VE)

Crispy vegetable gyoza, with tamari dip (VE)

Mahirs vegetable samosa, with mango chutney dip (VE)

Spinach and feta filo bites (V)

Roasted root vegetable and lentil salad, with maple and Dijon dressing (VE)

Tossed mixed salad (VE)

Selection of mini desserts and fruit pots

Or

Hot option

Roasted vegetable and spinach bhuna (VE)

Mushroom and butterbean stroganoff (VE)

Basmati rice (VE)

Mahirs vegetable samosa, with mango chutney dip (VE)

Tossed mixed salad (VE)

Garlic and coriander naan bread (VE)

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw (VE)

Spiced Moroccan couscous (VE) (H)

Mahirs fruity pilau rice (VE)

New potato, spring onion and mint (VE)

Mixed leaf (VE)

Foodchecker

(VE) Vegan

(V) Vegetarian

(H) Halal

Day 2

Cold option

Honey roasted ham wrap, apple slaw and wholegrain mustard mayo

Teriyaki salmon, Asian slaw on a Khobez flatbread

BBQ jackfruit wrap with pickled red cabbage (VE)

Spiced lentil and roasted vegetable sandwich (VE)

Goats cheese and beetroot tartlet (V)

Homemade cauliflower, green chilli and coriander pakora, sweet chilli dip (VE)

Falafel bites, with sriracha dip (VE)

Roast squash, kale and barley salad, with sage and lemon dressing (VE)

Tossed mixed salad (VE)

Selection of mini desserts and fruit pots

Or

Hot option

Wild mushroom and leek macaroni cheese, with crispy onions (V)

Spiced squash, capsicum and chickpea tagine (VE)

Spinach basmati rice (VE)

Falafel bites, with sriracha mayo dip (VE)

Tossed mixed salad (VE)

Sliced focaccia bread (V)

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw (VE)

Spiced Moroccan couscous (VE) (H)

Mahirs fruity pilau rice (VE)

New potato, spring onion and mint (VE)

Mixed leaf (VE)

Foodchecker

(VE) Vegan

(V) Vegetarian

(H) Halal

Day 3

Cold option

Roast turkey, root vegetable crisp sandwich with cranberry relish

Smoked trout sandwich on rye with horseradish and rocket

Coronation chickpea wrap with spinach and sultanas (VE)

Roasted root vegetable hummus sandwich with cranberry relish (VE)

Spice Time vegetable spring rolls, with hoisin dip (VE)

Caribbean vegetable patties, with jerk mayo dip (VE)

Tamarind glazed crispy 'chicken' skewer, with miso mayo (VE)

Asian-style noodle and edamame salad, with soy vinaigrette (VE)

Tossed mixed salad (VE)

Selection of mini desserts and fruit pots

Or

Hot option

Mince, bean and vegetable chilli (VE)

Butternut, leek and cheddar pasta bake (V)

Basmati rice (VE)

Caribbean vegetable patties, with jerk mayo dip (VE)

Tossed mixed salad (VE)

Garlic bread (V)

Selection of mini desserts and fruit pots

Additional items £2.50 per person

Creamy coleslaw (VE)

Spiced Moroccan couscous (VE H)

Mahirs fruity pilau rice (VE)

New potato, spring onion and mint (VE)

Mixed leaf (VE)

Foodchecker

(VE) Vegan

(V) Vegetarian

(H) Halal

Mid-afternoon break

Sustainably sourced 200 Degrees Brazilian Love Affair coffee and Rain Forest certified tea

Fairtrade Clipper flavoured and herb infused tea

Hydration juice station

Glass bottles of water

Day 1

Mini ginger loaf cake

Apple and cinnamon crumble pots VE

Day 2

Chocolate brownie bites VE

Spiced clementine pots VE

Day 3

Sticky toffee bites V

Pear and dark chocolate pots VE

Foodchecker

VE Vegan

V Vegetarian



Your event coordinator will be on hand throughout your event to ensure it dazzles from start to finish.

Get in touch with the team:

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How did we do?

Your feedback helps us improve what we do



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BIRMINGHAM

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In partnership
with Food Fellows