

Celebrate in style

Enjoy a glittering festive celebration at Birmingham's landmark Conference & Events venue in 2024.



**SECURE PRICING
AT 2023 RATES
WHEN YOU BOOK
BEFORE 31ST
MARCH 2024!**



The Sky Loft - Level 16



PARK REGIS
BIRMINGHAM

CELEBRATE AT PARK REGIS BIRMINGHAM

Join us this festive season to enjoy a truly magical celebration in the heart of the city with unbeatable views.

Our central location and four-star deluxe facilities make Park Regis Birmingham the perfect place to celebrate this festive season.

Here's a few ways you can celebrate with us:

- Festive Afternoon Tea
- Festive Lunch
- Daytime Christmas Party
- Evening Christmas Party
- Joiner Christmas Party

Why not stay over? Rooms starting at £99 Bed & Breakfast.

Subject to availability.

FESTIVE AFTERNOON TEA

The elves have tinkered with our popular Afternoon Tea for the festive season! The perfect treat for family, friends and colleagues alike. Enjoy in our 1565 bar or book a sparkling private room for up to 14 people.

Dietary requirements can be catered for.

CLASSIC £29.45 PER PERSON
CHAMPAGNE £41.45 PER PERSON

SELECTION OF SAVOURIES

Coronation chicken muffin
Sausage rolls with onion chutney
Egg & cress sandwich (v)
Feta & olive rounds (v)

SELECTION OF PASTRIES

Coconut snowball (v)
Chocolate parcel (v)
Strawberry and pistachio log (v)
Cherry punch (v)
Cranberry scones & plain scones (v)
with clotted cream and strawberry jam

(v) - Vegetarian

DAYTIME CHRISTMAS PARTY

Celebrate the festivities in style in one of our glittering event suites. Gather your colleagues, friends or family for a special pre-Christmas celebration lunch - just what you need to get you into the Christmas spirit!

FROM MIDDAY - 4.30PM
FROM £49.95 PER PERSON FOR A
LIMITED TIME ONLY

Minimum number requirements for private parties apply.

STARTER

Roasted red pepper and garlic pesto soup
served with ciabatta croutons.

Pressed chicken and leek terrine
served with apple cider jelly.

Herbed goats cheese panna cotta
served with glazed beetroot, micro herbs.

MAINS

Blade of beef
*served with woodland mushrooms, glazed carrots, parsnip puree,
traditional trimmings, pan juices.*

Traditional roast Turkey breast wrapped in streaky bacon
*served with orange glazed carrots, parsnip puree, traditional
trimmings, pan juices.*

Woodland mushroom fricassee
*served in a puff pastry shard, served with wilted spinach, pomme
puree, glazed carrots (VG)*

All of the above main dishes are served with seasonal vegetables

DESSERTS

Christmas pudding
served with brandy cream and glazed kumquats (VG, GF)

Santa hat stuffed with crushed berries
served with rich chocolate and coconut sauce (VG, GF)

Trio of cheesecake, orange, cinnamon, cherry
served with raspberry coulis and dried cranberries (VG, GF)

V - Vegetarian GF - Gluten Free

EVENING CHRISTMAS PARTY

Celebrate Christmas 2024 in style, whether it be a large extravagant event or a smaller business, take a look at the joiner parties we offer alongside our variety of function rooms - we have something for everyone.

Our central location makes us the ideal venue for any type of Christmas celebration and for a glittering party atmosphere. Park Regis is the ultimate venue.

FROM £49.95 PER PERSON FOR A LIMITED TIME ONLY

ARRIVAL 7PM - FINISH AT MIDNIGHT
ADD A BEDROOM ON FOR £99 BED & BREAKFAST

Minimum number requirements for private parties apply. Bedrooms subject to availability.

STARTER

Roasted red pepper and garlic pesto soup
served with ciabatta croutons.

Pressed chicken and leek terrine
served with apple cider jelly.

Herbed goats cheese panna cotta
served with glazed beetroot, micro herbs.

MAINS

Blade of beef

served with woodland mushrooms, glazed carrots, parsnip puree, traditional trimmings, pan juices.

Traditional roast Turkey breast wrapped in streaky bacon
served with orange glazed carrots, parsnip puree, traditional trimmings, pan juices.

Woodland mushroom fricassee
served in a puff pastry shard, served with wilted spinach, pomme puree, glazed carrots (VG)

All of the above main dishes are served with seasonal vegetables

DESSERTS

Christmas pudding
served with brandy cream and glazed kumquats (VG, GF)

Santa hat stuffed with crushed berries
with rich chocolate and coconut sauce (VG, GF)

Trio of cheesecake, orange, cinnamon, cherry
served with raspberry coulis and dried cranberries (VG, GF)

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FESTIVE LUNCH

Enjoy a Christmas lunch in our 1565 Bar or restaurant area surrounded by glittering, festive interior. Be greeted with friendly service and delicious food. We have limited availability for these lunches, please enquire with our team for dates available.

FROM £49.95 PER PERSON FOR A LIMITED TIME ONLY

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served with ciabatta croutons.

Pressed chicken and leek terrine
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Herbed goats cheese panna cotta
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The Sky Loft - Level 16



The Sky Gallery - Level 16

EVENT SPACES

When it comes to creating your perfect festive celebration, we have events spaces and offerings to suits a wide range of needs and budgets.

Whether it's a causal lunch for 20 in our 1565 Bar & Terrace or a glittering party for over 200 guests in our signature Sky Gallery on level 16.

SKY GALLERY

Dinner: 240
Drinks Reception: 300

CHAMBERLAIN OR BOULTON

Dinner: 14

SKY LOFT

Dinner: 90
Drinks Reception: 150

GARRARD & BLUMFIELD

Dinner: 150
Drinks Reception: 170

1565 BAR & TERRACE

Not available for exclusive use. Suitable for festive lunch bookings of up to 30.

WHY NOT STAY OVER?

Dance, dine, relax and unwind at Park Regis Birmingham.

Why not make the most of your party night and stay in one of our comfortable and luxurious guest rooms or suites?

ROOMS FROM £99 BED & BREAKFAST

TERMS & CONDITIONS

These terms and conditions form an agreement between Park Regis Birmingham and any company or individual wishing to make arrangements for Christmas bookings. They are there to provide a clear understanding of what we offer and to make things as easy as possible for you.

- All menus may be subject to change without prior notice.
- Final balances are due 28 days prior to arrival date.
- Any changes or cancellations to your booking must be in writing.
- All monies paid are non-refundable and non-transferable.
- Full pre-orders are required and must be returned at least 14 days prior to arrival date.
- Prices include VAT at the current rate.
- Please advise the team of any dietary requirements ahead of your visit as we will be able to cater for these.
- We take food allergies very seriously, if you have any questions please ask one of our team for assistance. Park Regis require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring¹². Some foods may contain nuts or traces of nuts.





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TAKE THE NEXT STEP

Please call 0121 369 5555 (option 2)
email events@parkregis-birmingham.com
or speak with your Sales Manager.

We will craft a personalised proposal to suit
your needs and work with you throughout the
process to ensure your celebration is perfect.

Visit www.parkregisbirmingham.com

Minimum number requirements for private parties apply

