

BUFFETS

AND

BANQUETS

AUSTIN

BIRMINGHAM

COURT

**CONFERENCE
CATERING MENU 2021**

VENUES FROM: **IET**

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All prices quoted are subject to VAT at the prevailing rate and are valid from 1 January to 31 December 2021. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.

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BREAKFAST

(All rates exclude VAT)

Hot breakfast rolls

Your choice of egg, sausage, bacon or veggie sausage

£4.35

per person

Croissants

Served with butter and preserves

£2.85

per person

Cocktail Danish pastries

Two per person

£2.30

per person

Muffins

Selection of berry and chocolate muffins

£2.30

per person

Cereal bars

Selection of Alpen® whole food bars

£1.65

per person

Fruit portion

Selection of sliced fresh fruit

£3.00

per person

Continental breakfast

Sweet and savoury pastries

Fresh sliced fruits with apricot and honey syrup

Freshly-baked continental bread rolls with preserves

Platter of cured meats and cheeses

£14.25

per person

Buffet breakfast

Grilled back bacon – pork sausages – scrambled eggs

Grilled Tomato - baked beans - button mushrooms

Black pudding – warm rustic breads

Minimum order of 10

£11.95

per person

DRINKS

Innocent® fruit smoothies

£2.35

per person

Assorted fruit juices

£4.85

per litre

Mineral water

£2.75

per litre

Freshly-brewed tea and coffee

£2.00

per person

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CONFERENCE BREAKS

(All rates exclude VAT)

Tea, coffee and Danish pastries Tea, coffee and a selection of tempting pastries	£3.95 per person
Tea, coffee and assorted cakes	£3.95 per person
Tea, coffee and biscuits Herbal, fruit teas, and decaffeinated coffee available on request	£3.00 per person
Tea, coffee and mini muffins Selection of blueberry and chocolate muffins	£3.95 per person
Tea, coffee and chocolate brownies	£3.60 per person
Tea, coffee and fruit Selection of individual pieces of fresh fruit	£3.00 per person
Fruit juice A selection of orange, apple and cranberry juice	£4.85 per litre
Bottled water Still and sparkling water	£2.75 per litre
Soft drinks Selection of Coca-Cola®, Diet Coke®, Fanta or 7 Up®	£1.65 per can

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SANDWICH PLATTERS

(All rates exclude VAT)

We recommend each platter will serve up to 10 delegates.

Each platter offers a mix of meat, fish and vegetarian.

Premium sandwich platter	£49.95 per platter
Selection of filled flavoured ciabatta breads	£48.95 per platter
Selection of savoury filled croissants	£49.00 per platter
Sandwiches and potato wedges	£58.65 per platter

SANDWICH PLATTER ENHANCEMENTS

Selection of crisps	85p per person
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Salad bowls *(bowl serves 10)*

Choose one from:-

- Asian-flavoured baby potatoes and roast peppers
- Mexican rice, mixed beans, peppers, pineapple and rocket lettuce
- Farfalle pasta, courgette, peppers and basil mayonnaise
- Celeriac coleslaw, horseradish and spring onion mayonnaise
- Couscous, feta cheese, butternut squash and figs
- Plum tomato and mozzarella, spinach, olives and lemon chilli oil

£27.00
per bowl

Individual tartlets

Choose one from:-

- Leek and Hereford hop cheese tartlet,
- Colston Basset stilton and red onion chutney tartlet;
- Lightly smoked trout fillet and asparagus tartlet;
- Smoked ham and taleggio cheese tartlet;

£4.00
per person

Fresh fruit bowl

Small *(10 piece)*

£7.95
per bowl

Medium *(15 piece)*

£11.75
per bowl

Large *(20 piece)*

£17.95
per bowl

Desserts

Choose 1 from:-

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SANDWICH PLATTERS

(All rates exclude VAT)

Cocktail treacle tart	£2.75
Seasonal fruit skewers	per person*
Mini cake selection	
Selection of mini macaroons	
Sweet Shop Bag	
Includes assortment of macaroons, fudge, doughnuts and brownie bites	
Freshly brewed tea and coffee	£3.00 per person
Assorted 330ml canned soft drinks	£2.00 per person
	£1.75 per can

* Available for orders of 10 and over

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FINGER BUFFETS

(All rates exclude VAT)

Available as a standard option or included in our standard Day Delegate Rate.
Finger Buffet Lunch includes a selection of sandwiches, plus 5 items of your choice from:

£17.00
per person

SANDWICHES

A selection of sandwiches

VEGETARIAN (V)

Paneer and pepper tikka – sweet chilli glaze
Goats cheese and fig parcel – apricot and ginger chutney
Rocket leaf pesto marinated cream cheese peppers
Vine ripened tomato and baby mozzarella skewer
Tempura lemon and parsley marinated cauliflower florets – sour cream
Warwickshire cheddar truckle and leek tartlet
Onion Bhaji –tamerinketchup
Stir fried vegetable samosa

FISH

Tuna and lemon coriander – spinach flat bread – carrot tapenade
Tiger prawn and water melon skewer with poppy seeds
House spiced seabass pakora – yoghurt raita
Crispy Filo pastry roled prawns – chilli dipping sauce
Creole breaded prawns – pepper relish

MEAT

Dainty classic British steak and ale pie
Chicken ceaserbaby gem naked sandwich
Spanish style – chicken and chozio and pimetoskewer
Chicken Tikka – tomato flat bread – mango pulp and thick yoghurt
Minted ground lamb and carrot 50/50 shish kebab
Smoked paprika and honey glazed chicken
Lamb and Balti pastry triangle – apricot and ginger chutney
Hoisin and honey glazed pork and leek sausage cocktail sausage

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FINGER BUFFETS

(All rates exclude VAT)

DESSERT

Stem ginger and apricot flapjack
70% Bitter chocolate tart – orange gel
Selection of mini macaroons
Praline profiteroles
American baked cheesecake with grilled orange
Selection of Seasonal Fruit Skewers

Finger buffet menu available for bookings of 10 or more.

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FORK BUFFETS

(All rates exclude VAT)

Available as a standalone option at £24.95 per person or as an £8.65 per person supplement to our standard delegate package.

Our Fork Buffet includes your choice of 3 main courses (to include 1 vegetarian option 3 sides and 2 seasonal desserts)

MAIN DISHES

Meat

Chicken in lemongrass and coconut sauce -garnish of fennel and scallions

Chicken black bean sauce -garnish of shitake mushrooms

Beef and spinach -gluten free penne pasta gratin -garnish of vine tomato

Italian beef ragu and peppers -garnish of crispy sage gnocchi

Fragrant lamb tagine -garnish with toasted seeds and soaked fruits

Lamb and spinach curry -garnish of urid lentils

Pork -rainbow peppercorn cream sauce -garnish of wild mushrooms

Pork and sweet chilli sauce -garnish of roast pineapple and sesame seeds

Fish

Cajun Roasted snapper fillet -creole sauce -garnish of thyme and peppers

Seabass fillet -Ginger and sesame stir fried tiger prawns -garnish of cashew nuts

Baked fresh salmon fillet on smoked salmon, in pesto macaroni finished with buttered leeks

Vegetarian

Gluten free penne pasta -ratatouille vegetable gratin -garnish of basil oil

Seasonal vegetables and young potatoes cooked in curry gravy

Mixed bean and spinach lasagne -garnish of cocktail tomatoes

Golden Paneer and garden pea pasanda curry -garnish of coriander

SEASONAL HOT SIDES

Spring

Cajun spice dusted potato wedges

Cornish smoked Sea salt and rosemary mini jacket potatoes

Brown braised rice and spring onions

Summer

Aubergine and courgette ratatouille -fresh basil

Broccoli -double Gloucester cheese gratin

Haines farm sugar snap peas -chilli vinaigrette

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SEASONAL HOT SIDES

Autumn

Smoked paprika dusted sweet potato fries
Moroccan baked whole Cauliflower
Sticky ginger carrots –sesame seeds and spring onions

Winter

Creamed celeriac and potato mash
Low and slow honey roast winter roots and sprouts
Butternut squash and macaroni bake -pine nuts

SEASONAL SALADS

All salads are at best in season, but all are available all year round

Spring

Rustic tomato and mozzarella -young spinach -basil olive oil puree -virgin olive oil
Ploughman's -Celery -apple -grapes -carrot -Shropshire blue cheese
Seasonal potato -red onion -curry mayonnaise -fresh coriander

Summer

Red onion -cucumber -mint yoghurt
Cos and baby gem leaf -olives -shaved parmesan -Caesar dressing
Seasonal mushroom -penne pasta -red pepper pesto

Autumn

Carrot -kale -red cabbage -red onion slaw
Ginger roasted butternut squash and pumpkin –toasted pine seeds
Honey roast pear –oxford blue cheese -penne pasta –mustard dressing

Winter

Beetroot and cranberry -red cabbage -clementine
Wheatberry kernals-beetroot -couscous-goats cheese -lemon vinaigrette
Artichoke -roast vegetables -spiral pasta -sage mayonnaise

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FORK BUFFETS

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SEASONAL DESSERT

Spring

Layered Dark chocolate torte

Lemon tart nut meringue pie

Summer

Dark chocolate and raspberry pave

Fresh and set summer berries -mint crème fraîche

Autumn

Treacle tart -Cornish clotted cream

Apple and blackberry crumble -pouring cream

Winter

Tiramisu -hazelnut biscotti

Panettone bread and butter pudding -brandy pouring cream

Fork buffet menu available for bookings of 20 or more

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VENUES FROM: **IET**

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