

BIRMINGHAM COUNCIL HOUSE

Located in the centre of Birmingham, the Council House is a marvellous Grade II* listed building of exceptionally crafted detail. Architect H. R. Yeoville Thomason designed the building following the theme of a Venetian Palace in classical Renaissance style.

Built around a central courtyard from which the Council Chamber, Banqueting Suite, Lord Mayor's Parlour and Committee Rooms lead, Birmingham Council House remains one of the nation's outstanding Victorian buildings.

Today the Council House continues to offer exceptional facilities for meetings, banqueting and hospitality. It has provided a setting of distinction for many Royal visits, meetings of local, regional, national and international significance and it is a prestigious venue for business and social functions.

The elegance and detail in the interior and the imposing exterior render the Council House one of the City's most impressive venues for entertaining your guests.

BIRMINGHAM
NEW STREET STATION



300 METRES (0.2 MILE)

BIRMINGHAM
SNOW HILL STATION



wRES (0.3 MILE)

BIRMINGHAM
MOOR STREET STATION



800 METRES (0.5 MILE)

BIRMINGHAM
AIRPORT



20 KM (12.4 MILES)



Drawing Room



Banqueting Suite



Banqueting Suite

BANQUETING SUITE

The Banqueting Suite was designed with visitor hospitality at the forefront of the functionality of this civic venue.

A flexible space, consisting of three areas (The Drawing Room, Reception Area and Banqueting Room), it can be split into two separate venue spaces or opened up as one large venue space. The combined floor space comprises of 432m² making the Banqueting Suite a great venue for:

220 GUESTS Conference & meetings*	350 GUESTS Dining*	450 GUESTS Drinks & Canapés*	34 EXHIBITS Exhibitions Spaces (4ft)*	160 GUESTS Weddings*
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*Number of guests are the maximum available.



DANCE FLOOR



FREE WIFI



PA SYSTEM



LIFT ACCESS



CLOAKROOM



HD PROJECTOR
& SCREEN



MOBILE BAR*

*Charges apply



FLIPCHART



BALCONY*

*POA subject to availability



Drawing Room



Banqueting Suite



Reception Area



Banqueting Suite



Main Staircase

CHAMBERLAIN ROOM

Named after Joseph Chamberlain MP and notable mayor of Birmingham, this intimate venue space consisting of 78m² is perfect for smaller conferences, meetings and dining events.

The Chamberlain Room is next to the Banqueting Suite, making this a great break-out space for larger events taking place in the Banqueting Suite.

22
GUESTS

Boardroom Meeting*

40
GUESTS

Conferences*

40
GUESTS

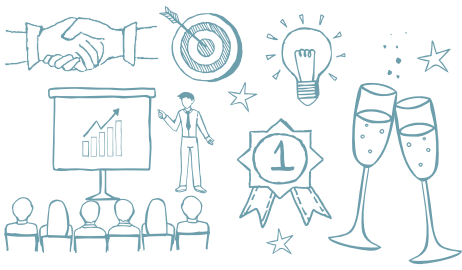
Dining*

50
GUESTS

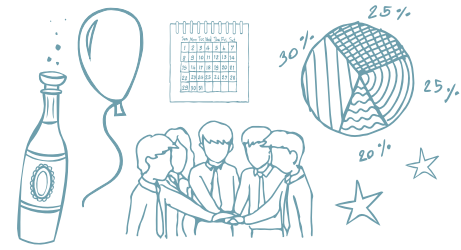
Drinks & Canapés*

*Number of guests are the maximum available.





HIRING COUNCIL HOUSE



BANQUETING SUITE

Monday to Friday

Up to 4 hours	£1650
Additional hourly rate	£395 per hour

Saturday, Sunday and Bank Holidays

Up to 4 hours	£2220
Additional hourly rate	£495 per hour

Banqueting Suite Balcony* POA

*Subject to availability and conditions

CHAMBERLAIN ROOM

Monday to Friday

Up to 4 hours	£295
Additional hourly rate	£75 per hour

Saturday to Sunday

Up to 4 hours	£420
Additional hourly rate	£95 per hour

ANCILLARY SERVICES

PA system with 3 wireless microphones	£78
4K LCD projector	£70
Set-up of paying /credit bar*conditions apply from £120	
Food tasting	£90
Flip Charts - up to 5 available	£7.95 each

BANQUETING SUITE PACKAGES

Day Delegate Rate (DDR)

Banqueting Suite between 8am and 5pm.
Monday to Friday only, minimum 60 delegates

With soup and sandwich buffet	£45.00
With finger buffet	£52.00
With hot fork buffet	£59.00

DDR includes:

- Delegate sweets
 - Selection of breakfast pastries on arrival
 - Selected buffet lunch
 - Three servings of tea/coffee throughout the day
 - Jugs of water and cordial throughout the day
-
- PA system with 3 wireless microphones
 - Wi-Fi
 - 4K LED Projector and screen
 - Flipchart, pad and pens
 - Room hire
 - Delegate stationery

HIGHBURY HALL

Located only three miles from the City centre, Highbury Hall offers the best of both worlds. With its tranquil and secluded setting, you could be forgiven for thinking you were in the heart of the countryside. Whether you join us for business or pleasure, you are guaranteed a prompt and efficient service and the very highest levels of attention and considerations.

Our professional catering team are available on site to provide quality cuisine for every need. From a stylish finger buffet to an elegant banquet, our catering team will be happy to suggest suitable menus and wines to compliment your meal of any occasion.

Highbury's magnificent Main Hall extends two storeys to the full height of the house. It is overlooked by a minstrel's gallery which is accessed by the main staircase. The hall provides an exceptional and versatile setting for formal banquets, lunches, business entertaining and conferences. The Drawing Room, Morning Room and Breakfast Room all lead from the Main Hall, each look out over Highbury's south facing terrace, grounds and surrounding parkland. These and the west facing Dorothy Lloyd Room are suitable for smaller conferences, as syndicate rooms for breakaway meetings during conferences or more intimate dinners and luncheons.



Landscape Gardens



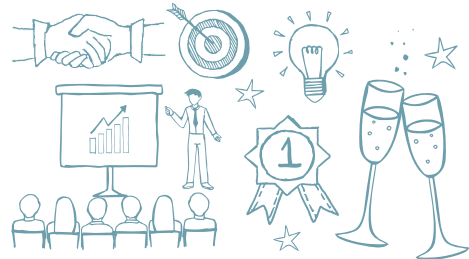
Breakfast Room



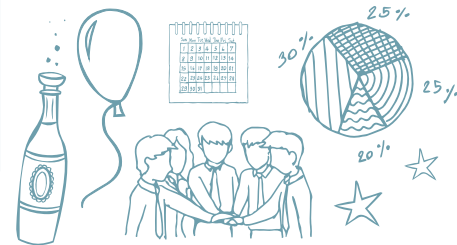
Drawing Room



Main Hall



HIRING HIGHBURY HALL



GROUND FLOOR (EXCLUSIVE USE)

Monday – Thursday 0800-1700 (excluding bank holidays)

Up to 4 hours	£495
Additional hourly rate	£120 per hour

Monday – Thursday after 1700 (excluding bank holidays)

Up to 4 hours	£775
Additional hourly rate	£195 per hour

Friday – Sunday and bank holidays

Up to 4 hours	£795
Additional hourly rate	£215 per hour

INDIVIDUAL MEETING ROOMS

Monday – Thursday

Up to 4 hours	£285
Additional hourly rate	£75 per hour

Friday – Sunday

Entire ground floor to be booked

ANCILLARY SERVICES

Projector	£70
Flip Chart	£7.95 each

HIGHBURY HALL PACKAGES

Day Delegate Rate (DDR)

Highbury Hall between 8am and 5pm.
Monday to Thursday only, minimum 50 delegates.

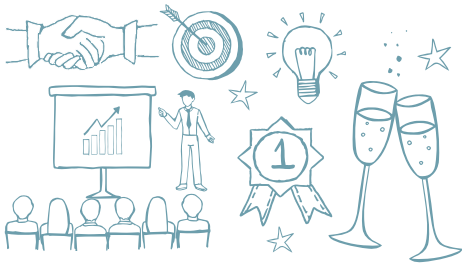
With soup and sandwich buffet	£42.00
With finger buffet	£49.00
With hot fork buffet	£55.00

DDR includes:

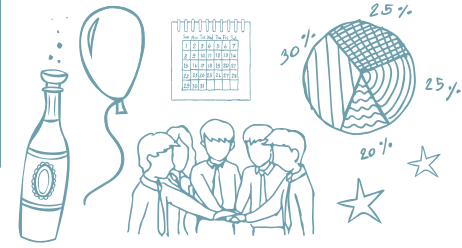
- Delegate sweets
 - Selection of breakfast pastries on arrival
 - Selected buffet lunch
 - Three servings of tea/coffee throughout the day
 - Jugs of water and cordial throughout the day
-
- Room hire
 - Flipchart, pad and pens
 - PA system with 3 wireless microphones
 - Projector and screen
 - Delegate stationery
 - Wi-Fi

Points to consider when hiring our venues

- Hire costs are subject to a **minimum of 50 guests**. Our maximum capacity is 150 which includes venue staff and external vendors.
- **Final numbers and special dietary requirements must be confirmed 10 business days prior to the event.** Any increase in numbers can be given up to five business days ahead of your event, subject to management approval.
- Provisional bookings will be held for 14 days.
- **A deposit is required to secure your booking.** The deposit is strictly non-refundable/transferable.
- Customers cannot bring their own food onto the premises, unless it is from one of our approved caterers. Please note that different hire costs apply for bookings using one of our approved caterers. Please refer to the approved external caterers hire costs.
- Customers can bring their own wine onto the premises, subject to a corkage charge.
- **No sale or return on alcoholic drinks** – prior to your event you will be asked for your agreement on the estimated quantities for your event.
- When selecting a menu choice, one set menu is required for all of your guests with the exception of special dietary requirements and children.
- **Allergen information:** we have provided information on our menus with details of any dishes that are suitable for guests who have a lactose and/or gluten intolerance as well as dishes that are suitable for vegetarians and vegans. If you, or one of your guests, has a particular allergen then please contact your dedicated Event Co-ordinator so we can identify a suitable dish for you. We can provide a full list of ingredients for all of our dishes upon request.



MENU



Breakfast & Lite Refreshments

BREAKFAST MEETING BUFFET - £21.95



Selection of breakfast pastries

Pieces of fresh fruit V Ve L GF

Hot Breakfast Baps:

Build your own breakfast bap

Bacon (vegan on request) Ve

Sausage (vegan on request) Ve

Omelette

Hash brown

Mushroom

LITE BITE LUNCH - £12.95

A mug of soup and a selection of meat, fish and vegetarian sandwiches

JUST SANDWICHES

Sandwiches - **£5.95**

PASTRIES & FRUIT AND OTHER TREATS

Muffins **£3.50** V Vg L GF

Mini croissants **£3.50**

Vegan croissants **£3.50** Ve

Danish pastries **£3.50**

Yogurt and granola pot **£2.50**

Selection of biscuits **£1.25**

Selection of home made cakes and bakes **£4.25**

Fresh fruit **£1.30**

BREAKFAST BAPS - £6.95

Hot Breakfast Baps:

Build your own breakfast bap

Bacon (vegan on request) Ve

Sausage (vegan on request) Ve

Omelette

Hash brown

Mushroom

DRINKS

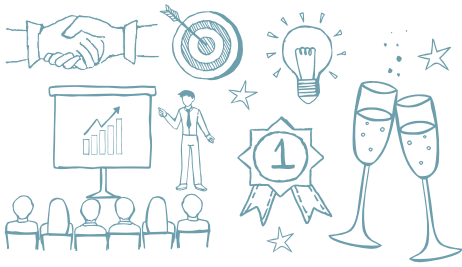
Tea / Coffee / Fruit tea / Decaf **£3.25**

Fruit juice **£5.25** per ltr

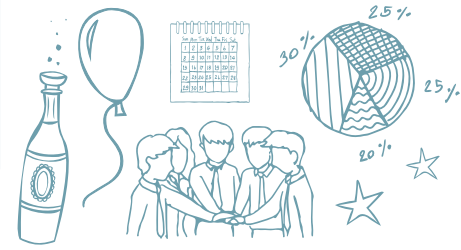
Bottled mineral water **£4.85** per ltr

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

If you have any questions please contact us on: 0121 303 2050



MENU



Finger Buffet - £20.95

A selection of meat, fish, vegan and vegetarian sandwiches plus four buffet items.

Additional buffet items - **£3.95**

Meat

Southern fried chicken fillets with garlic mayonnaise **حلال**

Chapli kebab with mint dip **GF L**

Slow cooked chicken wings **GF L**

Carpaccio of sirloin beef salsa verde **GF L**

Pancetta and wild mushroom tart

Fish

Panko prawns with sweet chilli

Tuna and sesame seed bites **GF L**

Smoked trout, cream cheese and horseradish tart

Sesame prawn, edamame and shokupan

Smoked salmon and chichory **GF L**

Vegan and Vegetarian

Vegetable spring rolls with sweet chilli **V**

Spiced vegetable samosa and mint dip **Ve**

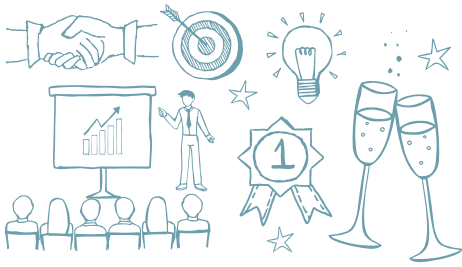
Herb polenta and roast puttanesca sauce **Ve**

Cajun style sweetcorn hushpuppies **Ve**

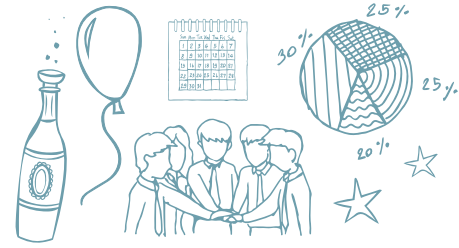
Detroit style pizza square (chose from pepperoni, margarita or tuna and sweetcorn) **Ve حلال**

For a healthier option, pick your four buffet items and replace sandwiches with a salad bar of:

Red cabbage and mooli raw slaw, potato, chive and watercress, and roasted vegetable cous cous. **£21.95**



MENU



Hot Knife and Fork Buffet - £31.95

Select three main dishes from below and one dessert item

Main dishes

MEAT

- Braised beef steak, bubble & squeak, curly kale **GF**
- Chicken curry with basmati rice **GF L**
- Beef teriyaki strips with noodles and greens
- Chicken and mushroom pie with new potatoes
- Cumberland sausage, mashed potatoes and red onion gravy
- Barbecue pulled pork with cornbread and coleslaw

VEGAN AND VEGETARIAN

- Cauliflower and spinach curry served with basmati rice **V Ve GF L**
- Roasted Mediterranean vegetable lasagne served with garlic bread **V**
- Warm spiced potato and vegetable tagine served with cous cous **V Ve L**
- Plant Meatball Shaksuka served with focaccia **V Ve L**
- Okra and aubergine jambalaya served with raw slaw **Ve GF**

FISH

- Salmon supreme with pea and leek sauce with new potatoes
- Roasted cod loin served with spinach and black garlic risotto **GF**
- Seafood gumbo served with white rice **GF**
- Fish pie served with seasonal greens

The above can be served with a basket of homemade artisan bread and flavoured butters **V**

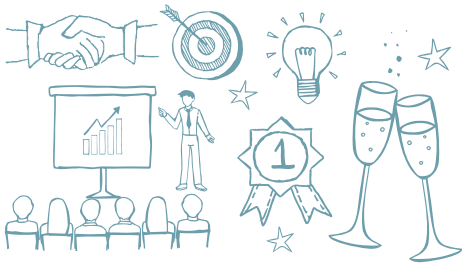
Gluten free available on request - £4.95 (serves 10)

DESSERTS

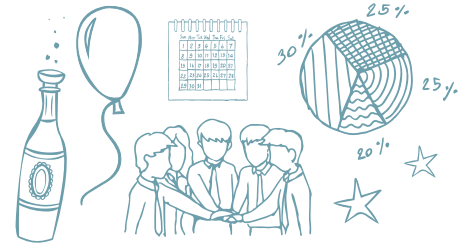
- Redberry cheesecake served with streusel and fruit compote **V**
- Lemon meringue tart served with Chantilly cream, lemon gel and a lemon and orange crisp **V**
- Chocolate torte and berries served with lotus powder and cinder toffee **V Ve**
- Vanilla pannacotta, blood orange gel served with a lemon and thyme shortbread **V Ve GF L**

V Vegetarian **Ve** Vegan **L** Lactose Free **GF** Gluten Free

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RECEPTION SAVOURIES & CANAPÉS



Reception Savouries - £4.25

Homemade cheese straws **V**

Doritos™ **V Ve**

Vegetable crisps **V Ve GF L**

Salsa and guacamole **V Ve GF L**

Canapé Reception

Suitable for pre-dinner and drinks reception only

4 items - **£15.95** 5 items - **£17.95** 6 items - **£18.95**

Additional canapé items - **£4.25**

HOT CANAPÉS

Gram flour fish and chips with tartare sauce **GF L**

Wild mushroom arancini **V L**

Vietnamese caramel pork on bahn-mi bites

Lamb kofte skewer **GF L**

Pea and risotto pakora with coconut yoghurt raita **V Ve GF L**

Red onion and sweet corn hush puppies **V Ve GF L**

COLD CANAPÉS

Smoked salmon and pickled cucumber on wholemeal toast **L**

Salt baked beets and sour cream blini **V Ve**

Sesame and soy tuna, wakame and shokupan

Japanese beef rolls **GF L**

Whipped feta tart with red onion jam **V Ve**

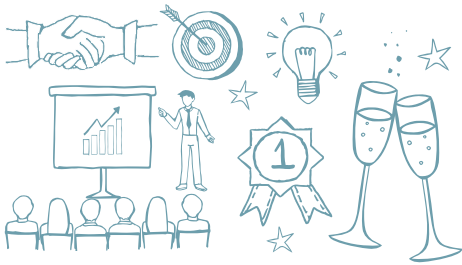
Polenta and pickled heritage tomatoes **V Ve GF**

DESSERT CANAPÉS

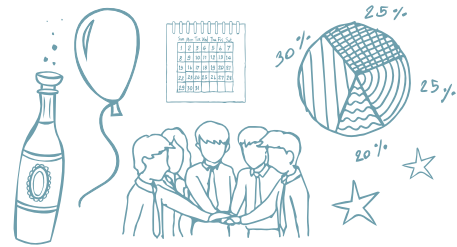
Dessert canapes are available as bespoke on request

V Vegetarian **Ve** Vegan **L** Lactose Free **GF** Gluten Free

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MENU SELECTOR



Banqueting Selector

Plated Starters

Ham hock terrine served with a mustard mayo, pickled and puree beets with artisan bread	GF L	£11.95
Cured mackerel fillet served with pickled daikon, wasabi vinegar mayo and shokupan	GF L	£11.95
12 hour brisket croquette served with celeriac remoulade, capers and herbs	L	£14.95
Salmon gravadlax served with broccoli cream, lemon pearls and nori crisp	GF	£12.95
Samosa chatt served with spiced chickpeas, onion salad and a warm yoghurt dressing	V Ve L	£9.95
Carpaccio of watermelon served with feta, pomegranate, mint and broken lavash	V Ve GF L	£9.95
Cauliflower three ways served with citrus gremolata and seeded focaccia	V Ve L	£9.95
Confit of chicken terrine served with pink pickled onions, watercress aioli and boule	GF L	£11.95

Soups

Roasted vine tomato and basil served with focaccia	V Ve GF L	£6.25
Butternut squash and pumpkin with pumpkin seeds served with pumpkin seed roll	V Ve GF L	£6.25
Leek, potato and watercress served with an artisan roll	V Ve GF L	£6.25
Butterbean and mint served with an artisan roll	V Ve GF L	£6.25
Spiced chickpeas served with a naan roll	V Ve GF L	£6.25
Carrot, cumin and coriander served with caraway bread	V Ve GF L	£6.25

All bread is freshly baked and gluten free rolls can be made on request.

Main Courses

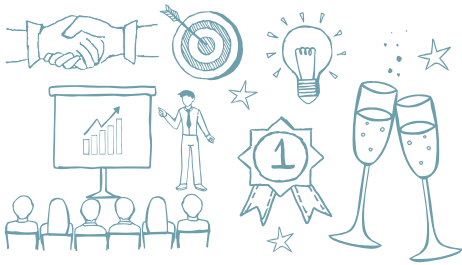
Rump of lamb Served with minted greens, fondant carrots, boulangère potatoes and a lamb jus	GF L	£39.95
Lamb cutlet served with haggis bon bon, mashed potato, root vegetable fondants, seasonal greens with red wine demi-glace		£39.95
Roasted pork belly served with spring greens, braised carrots, lentils with a Provencale sauce	GF L	£33.95
Roasted loin of pork served with a bubble and squeak rosti, broccoli, carrots and roasted gravy	GF	£34.95
Braised beef served with 12 hour brisket croquette, horseradish mash, carrots, kale with a braising liquor reduction		£37.95
Tournedos of beef forestiere served with tender stem, carrots, Jerusalem artichoke and potato puree	GF	£39.95
Black garlic chicken breast served with fondant potato, asparagus and peas with a white wine demi-glace	GF L	£34.95
Butter chicken katsu served with savoury rice and seasonal greens		£34.95
Grilled chicken served with salsa verde, white bean casserole and seasonal greens	GF L	£34.95
Roasted cod loin served with saffron broth, spring onion potato cake and seasonal greens	GF	£33.95
Tandoori salmon fillet served with Panch Pooran new potatoes and carrot pickle	GF	£34.95
Cullen skink served with a root vegetable rosti and kale		£34.95
Escoveitch hake served with savoury rice and a tomato gravy	GF L	£34.95

Vegan and Vegetarian

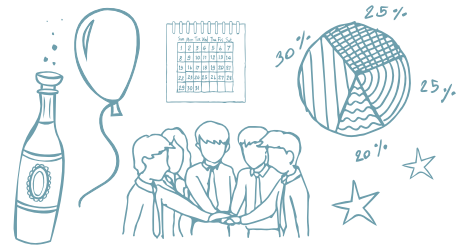
Cauliflower schwarma served with zhoug and vegetable cous cous	V Ve	£31.95
French onion and wild mushroom cassoulet, greens, semolina loaf and cashew cream	V Ve	£31.95
Goats cheese and shallot tarte tatin served with wilted endive and potato mille feuille	V	£32.95
Aubergine butter katsu, served with cumin and green pea rice and Bengali carrot salad	V Ve	£31.95
Pierogi served with beets, carrots, kraut and sour cream	V	£31.95
Marinated grilled vegetables served with tabbouleh, pil pil and pomegranate molasses	V Ve	£31.95

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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MENU SIDES



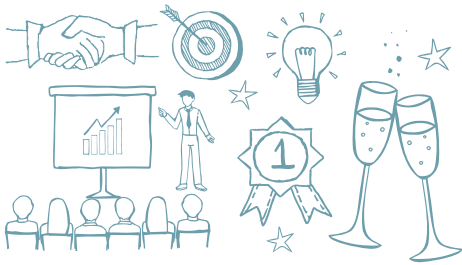
Banqueting Selector Continued..

Desserts

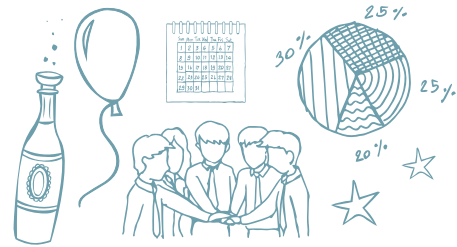
Redberry cheesecake served with streusel and fruit compote V	£10.95
Tiramisu served with whipped vanilla mascarpone, espresso gel V	£10.95
Lemon meringue tart served with Chantilly cream, lemon gel and a lemon and orange crisp V	£10.95
Chocolate torte and berries served with lotus powder and cinder toffee V Ve	£10.95
Warm cherry frangipane served with pistachio praline and crème anglaise V	£10.95
Vanilla pannacotta, blood orange gel served with a lemon and thyme shortbread V Ve GF L	£10.95
Flourless chocolate and almond cake served with textures of cherry and vanilla ice-cream V GF	£10.95
Blood orange sorbet served with an orange crisp and dark chocolate parfit V Ve GF L	£10.95
Lemon sorbet served with a lemon drizzle crumb and candied orange V Ve GF L	£10.95
Homemade vanilla ice cream V Ve GF L	£10.95
Homemade chocolate and date gelato V Ve GF L	£10.95
Individual cheese platter with assorted biscuits, grapes, celery and apple V GF	£11.95

After Dinner

Tea or Coffee with Chocolates	£3.65
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DRINKS



RECEPTION DRINKS

Served on arrival, after your ceremony or at a time of your choosing:

Bottle of Peroni or Birra Moretti

Pimms & Lemonade

Prosecco

Strawberry Bellini

Bucks Fizz

NONE-ALCOHOLIC

Sparkling Elderflower

Nozocco

Assorted J20's

Assorted Fruit Juices

Alternative reception drink options are available on request

BRONZE PACKAGE £13.95

1 x Reception Drink

1 x Glass of House Wine - with meal

SILVER PACKAGE £20.95

1 x Reception Drink

1 x Glass of House Wine - with meal

1 x Glass of Prosecco - for the toast

GOLD PACKAGE £23.95

1 x Reception Drink

Half a bottle of House Wine - with meal

1 x Glass of Prosecco - for the toast

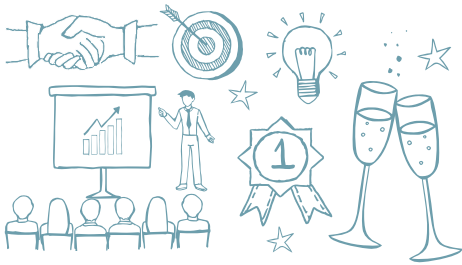
PLATINUM PACKAGE £28.95

2 x Reception Drink

Half a bottle of House Wine - with meal

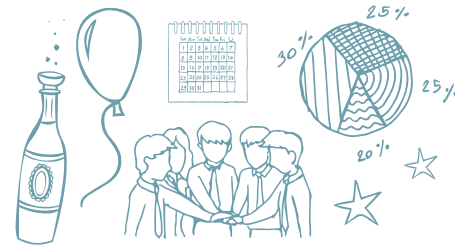
1 x Glass of Prosecco - for the toast

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WINE LIST

CIVIC CATERING



WHITE WINE

Bottle

- House Maitre D, Cuvee Prestige Blanc, Vin de France** *Crisp, clean, fruity and dry. A crowd pleaser, pairs with lighter and more straight forward dishes.* **£25.25**
- Roos Estate Chenin Blanc, Western Cape, South Africa** *Medium bodied with Granny Smith apple fruits. Great accompaniment for tomato based dishes and poultry.* **£25.25**
- Cortefresca, Pinot Grigio, Lazio, Italy** *Smooth fruity and fresh with apple and citrus notes. Balanced wine, pairs with rich and aromatic dishes.* **£27.95**
- Aotearoa Sauvignon Blanc, Marlborough, New Zealand** *Vibrant, passion fruit, grapefruit and tropical fruit notes. The aromatic character works perfect with vegetable and fish dishes.* **£34.25**

RED WINE

- House Maitre D, Cuvee Prestige Rouge, Vin de France** *A light juicy wine with soft tannins and a hint of spice. A crowd pleaser, pairs with lighter and more straight forward dishes.* **£25.25**
- Roos Estate, Shiraz, Western Cape, South Africa** *Berry fruits, hints of spice. Smooth and balanced wine works well with spice based dishes, cheese, pasta and poultry.* **£25.25**
- Cortefresca, Merlot, Veneto, Italy** *Medium body with ripe berries and hints of mint. An all rounder that works perfect with lamb, beef and chicken as well as vegetarian dishes.* **£27.95**
- Telegraph Road, Shiraz Viognier, South Australia** *A full bodied red with berry fruits. Pairs well with pork, lamb and aromatic sauces.* **£29.45**

ROSÉ WINE

- House Maitre D, Cuvee Prestige Dry Rose, Vin de France** **£25.25**
Pale in colour, delicate red fruits and a dry finish.
- Cortefresca Pinot Grigio Rose, IGT Veneto, Italy** **£27.95**
Fresh fruity rose with notes of strawberry and raspberry fruits.

SPARKLING WINES AND CHAMPAGNE

- Moet and Chandon, France** **£79.50**
The vibrant intensity of green apple and citrus fruit, the elegance of bland notes.
- Champagne Auteau 1er Cru Cuvee, France** **£61.25**
Only made with grapes from 1er Cru vineyards and aged for a minimum of 3 years, stylish & elegant.
- Champagne Auteau 1er Cru Rose, France** **£67.25**
Pale and delicate, this is a refined, elegant dry Rose.
- Di Maria Prosecco, DOC, Extra Dry, Veneto, Italy** **£32.00**
Delicately fruity with a fine perlage, not too sweet and not too dry, this hits just the right note for all occasions.

CORKAGE

- Wine - £11.95 per 75cl bottle
Sparkling wine / Champagne £15.95 per 75cl bottle