



CIVIC CATERING

BIRMINGHAM
EST. 1947

CONFERENCES

COUNCIL HOUSE
&
HIGHBURY HALL

Council House, Victoria Square, Birmingham B1 1BB
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t: 0121 303 2050. e: civic.catering@birmingham.gov.uk

PRICE VALID : 2022/2023

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 Room



Drawing Room

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



LAPTOP / HD
PROJECTOR



BLACK OUT
CURTAINS



FULLY STOCKED
MOBILE BAR*

*Charges apply



FLIPCHART



BALCONY*

*POA subject to availability



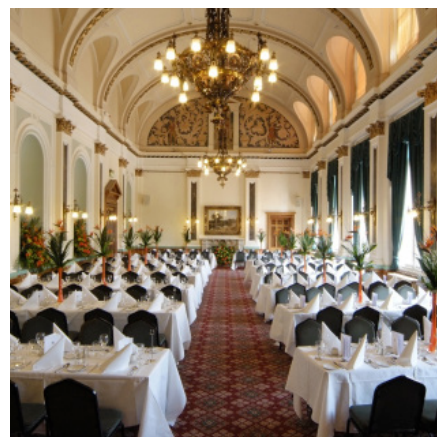
The Drawing Room



Reception Area towards Banqueting Room



Banqueting Room towards Reception Area



The Drawing Room

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

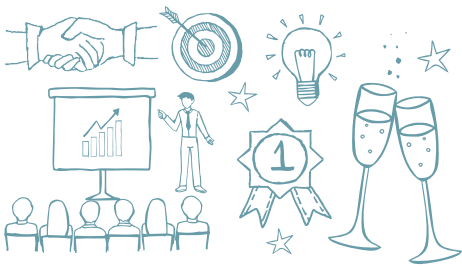
Dining*

50
GUESTS

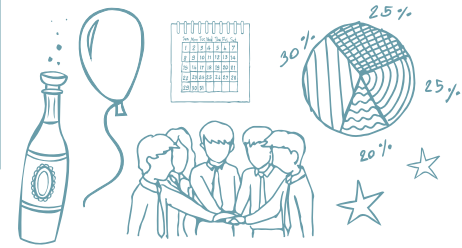
Drinks & Canapés*

*Number of guests are the maximum available.





HIRING COUNCIL HOUSE



BANQUETING SUITE

Monday and Friday

Up to 4 hours	£1250
Additional hourly rate	£350 per hour

Saturday, Sunday and Bank Holidays

Up to 4 hours	£1500
Additional hourly rate	£400 per hour

Banqueting Suite Balcony* POA

*Subject to availability

CHAMBERLAIN ROOM

Monday to Friday

Up to 4 hours	£200
Additional hourly rate	£50

Saturday to Sunday

Up to 4 hours	£300
Additional hourly rate	£75

BANQUETING SUITE PACKAGES

Day Delegate Rate (DDR)

Book Banqueting Suite between 8am and 5pm.
Monday to Friday only. Minimum 60 delegates

With soup and sandwich buffet	£36.50
With finger buffet	£42.50
With hot fork buffet	£48.50

DDR includes:

- Delegate sweets
- Selection of breakfast pastries on arrival
- Selected buffet lunch
- Three servings of tea/coffee throughout the day
- Jugs of iced water and cordial throughout the day

-
- | | |
|---------------------------|-----------------------|
| - Room hire | - PA system |
| - Wi-Fi | - Laptop |
| - Projector | - Screen |
| - Flipchart, pad and pens | - Delegate stationery |

ANCILLARY SERVICES

PA system with Microphone	£65
LCD projector	£58
Laptop	£58
Set-up of cash/credit bar* conditions apply	from £100
Food tasting	£65
Flip Charts	£6.50

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.

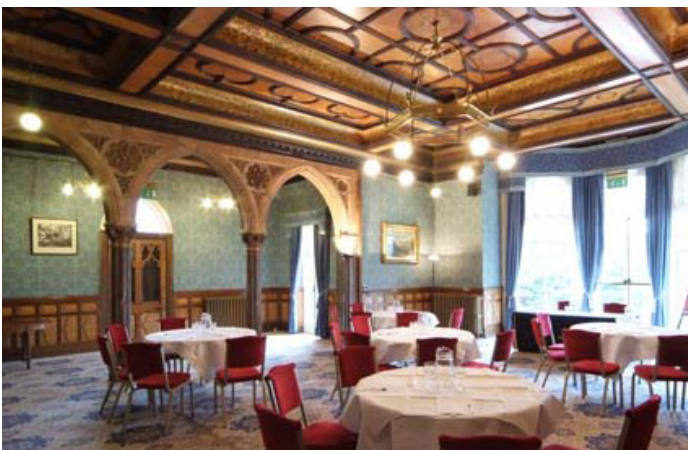
Highbury's magnificent Main Hall extends two storeys to the full height of the house. is overlooked by a minstrel's gallery which is accessed by the main staircase. The hall provides an exceptional and versatile setting for formal banquets, lunches, business entertaining and conferences. The Drawing 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 conference or more intimate dinners and luncheons.



Landscape Gardens



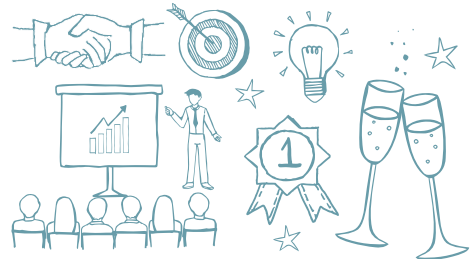
Breakfast Room



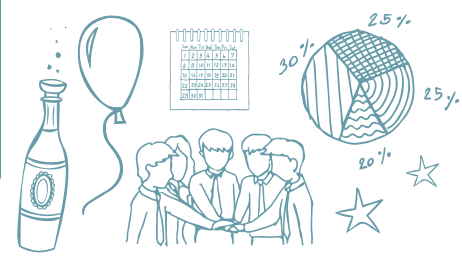
Drawing Room



Main Hall



HIRING HIGHBURY HALL



GROUND FLOOR (EXCLUSIVE USE)

Monday to Thursday	
Up to 4 hours	£350
Additional hourly rate	£60
<small>Subject to availability</small>	
Friday to Sunday	
Up to 4 hours	£585
Additional hourly rate	£150

INDIVIDUAL MEETING ROOMS

BREAKFAST SUITE - max number 20	
Monday to Thursday	
Friday subject to availability	
Up to 4 hours	£175
Additional hourly rate	£45 per hour

DRAWING ROOM	
Monday to Thursday	
Friday subject to availability	
Up to 4 hours	£200
Additional hourly rate	£55 per hour

Friday to Sunday N/A
Entire Ground floor to be booked

ANCILLARY SERVICES

Laptop	£58	Projector	£58
Flip Charts	£6.50		

HIGHBURY HALL PACKAGES

Day Delegate Rate (DDR)
 Book Highbury Hall between 8am and 5pm.
 Monday to Thursday only. Minimum 50 delegates

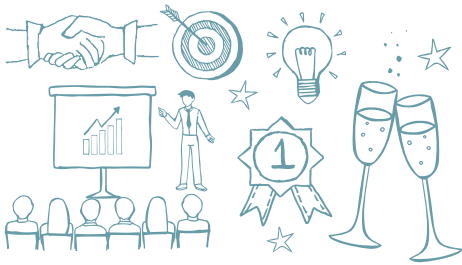
With soup and sandwich buffet	£32.50
With finger buffet	£39.50
With hot fork buffet	£45.00

DDR includes:

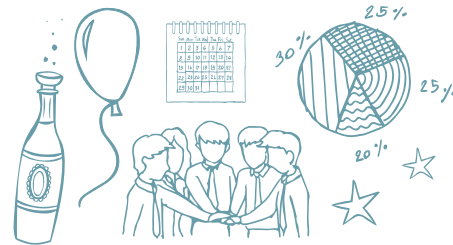
- Delegate sweets
 - Selection of breakfast pastries on arrival
 - Selected buffet lunch
 - Three servings of tea/coffee throughout the day
 - Jugs of iced water and cordial throughout the day
-
- Room hire
 - Wi-Fi
 - Projector
 - Flipchart, pad and pens
 - PA system
 - Laptop
 - Screen
 - Delegate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

Points to consider when hiring our venues

- Hire costs are subject to a **minimum of 50 guests**
- **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 to discuss what the allergen is 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 - £17.50



UNLIMITED TEA & COFFEE

Selection of pastries

Pieces of fresh fruit V Ve L GF

Hot Breakfast Baps:

Bacon

Sausage

Egg V

Vegetarian sausage V

Selection of fruit juices

BREAKFAST BAPS - £5.95

or add a fried egg to the meat options for an additional 50p each

Hot Breakfast Baps:

Bacon

Sausage

Egg V

Vegetarian sausage V

PASTRIES & FRUIT

Muffin (1 per person) - **£2.50**

Mini croissants (2 per person) - **£2.50** V

Mini Danish pastries (2 per person) - **£2.50**

Fresh fruit (1 piece per person) - **£1.00** V Ve L GF

LITE BITE LUNCH - £11.25

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

Please choose from vegetarian soup options:

Roasted sweet potato V Ve L GF

Rustic tomato and basil V Ve L GF

Traditional french onion V Ve L GF

JUST SANDWICHES

Classic Sandwiches - **£4.50 pp**

Luxury Sandwiches - **£5.70 pp**

AFTERNOON TREATS

Selection of biscuits - **£0.90 pp**

Contemporary & English Cake selection - **£3.25 pp**

Bite size tray bake - **£4.95 pp**

(Apricot and Belgian white chocolate flapjack, caramel fruit chocolate and seed flapjack, rich Belgian chocolate brownie)

DRINKS

Tea/coffee - **£2.60**

**fruit teas, hot chocolate and decaffeinated coffee available on request*

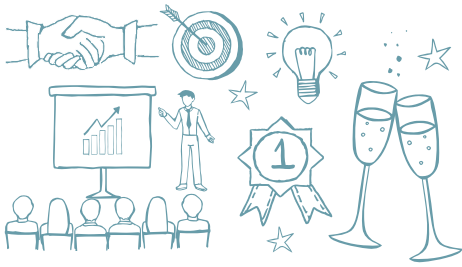
Fruit juice (orange, apple, cranberry) - **£4.25** per ltr

Bottled mineral water - **£3.75** per ltr

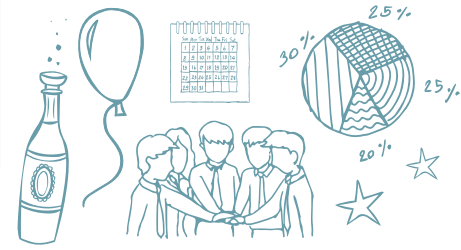
Gluten free options available upon request
All prices exclude VAT

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 - £16.25

Sandwiches, rolls and wraps plus four buffet items.

Additional buffet items - **£3.25**

HOT FOOD

Meat

- Lamb kofta coins with mint jelly L
- Caramelised bbq pork belly GF L
- Southern fried chicken fillets with garlic mayonnaise
- Baked potato shells with coronation chicken GF
- Hoi sin flavoured steak bites GF L

Fish

- Tuna & bell pepper kebabs, plum sauce GF L
- Garlic lollipop prawns with sweet chilli dip
- Medallions of cod with Cajun & poppy seed coating GF L
- Oven baked salmon strips with dill butter GF
- Smoked salmon and cream cheese tarts

Vegetarian

- Oriental vegetable spring rolls and sweet chilli dip V L
- Spicy vegetable samosas, riata dip V
- Cajun sweetcorn & onion hush puppies V GF Ve L
- Sweet potato fritters in gram flour batter, Caribbean hot sauce V GF Ve L
- Shropshire blue & leek tart V

COLD FOOD

Meat

- Chicken tikka pieces, masala sauce GF
- Smoked pancetta & Italian cheese tart
- Cocktail chorizo sausage, Spanish dressing L
- Mini beef burger, tomato salsa L
- Bacon loin rolls with asparagus GF L

Fish

- Smoked trout & asparagus tart
- Blackened red mullet with sweet potato puree GF L
- Prawn cocktail pot
- Sesame seed crusted salmon, watercress mayonnaise GF
- Smoke mackerel pate pot GF

Vegetarian

- Goat's cheese & cherry tomato flan V
- Sage & black onion seed crusted halloumi fries, tangy salsa V
- Ratatouille kebabs on baby gem lettuce V GF Ve L
- Wild mushroom & heritage tomato pizza wedges V
- Sliced fresh fruit with dipping sauces V GF Ve L

For a healthier option pick your four buffet items hot or cold & replace sandwiches, rolls and wraps with a salad bar - **£17.35**

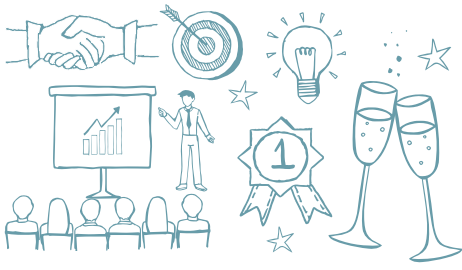
A salad bar consisting of:

Italian pasta, V GF pasta salad, rice and red cabbage coleslaw V GF and 4 Hot Buffet items (choose from the list above)

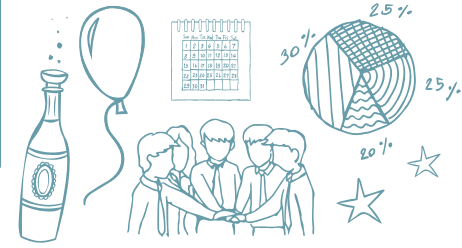
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MENU



Hot Fork Buffet - £25.25

Select three main dishes from below plus one dessert item

Main dishes

MEAT

- Mutton curry, rice & peas **GF** **L**
- Braised beef steak, bubble & squeak, curly kale **GF**
- Sweet chilli chicken, egg noodles **L**
- Beef teriyaki strips, pak choy & bean shoots **L**
- Lincolnshire pork sausages, apple mash & peas

FISH

- Gratinated fish pie, parsley sauce, greens
- Cod loin wrapped in pancetta, broad bean risotto **GF** **L**
- Cajun steamed red snapper, corn fritters **GF**
- Supreme of salmon, leek sauce, new potatoes **GF**
- Grilled tuna steak, green beans, creamed garlic potatoes **GF**

VEGETARIAN

- Vegetable and mixed bean lasagne, garlic bread **V**
- Pannier cheese in a sticky Asian glaze, pepper & onion salad **V**
- Butter nut squash & blue cheese risotto **V**
- Mushroom & spinach chilli, saffron rice **V** **GF** **Ve** **L**
- Quorn sausage casserole, chive mash, honey glazed carrots **V** **GF**

DESSERTS

- Fresh fruit salad and cream
- Blueberry crumble cheesecake, fruit purees **V**
- Lemon meringue pie, whipped cream **V**
- Apple & bramble berry pie, vanilla custard **V**
- Orange marmalade bread & butter pudding **V**
- Rhubarb & pear compote, oat & mixed seed crumble, English custard **V**

All prices exclude VAT

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

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MENU



Indoor & Outdoor BBQ

Create your own BBQ menu which can be served indoors with bbq flavours but cooked through the oven & served buffet style at Council House and Highbury Hall or the full bbq effect cooked & served outdoors at Highbury or Outside venues.

Chicken pieces marinated in garlic and lemon **£4.35**

Beef burger plain or with cheese @ 10p extra per person **£4.65**

Griddled pork steak with hickory marinade **£4.95** **GF** **L**

Broiled BBQ ribs **£4.65** **GF** **L**

Cumberland sausages **£4.35**

Thai flavoured hake steaks **£7.75** **GF** **L**

Salmon and tuna kebabs **£7.95** **GF** **L**

King prawn skewers **£7.65** **GF** **L**

Field mushrooms with smoked paprika and red onion butter **£4.35** **V**

Griddled Quorn sausages **£4.35** **V**

Jacket potatoes with butter and chives **£1.65** **GF** **V**

Baked herb wedges **£2.20** **V**

Salad to choose from **£2.20**

Tossed salad **V** **GF** **Ve** **L**

Coleslaw **V** **GF**

Pasta salad **V**

Tomato and onion salad **V** **GF** **Ve** **L**

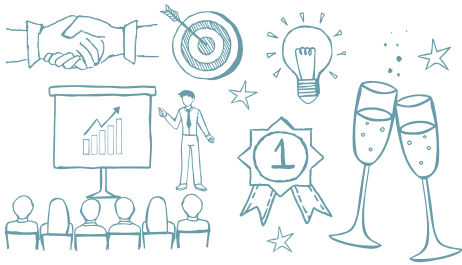
Char-grilled courgette batons **V** **GF** **Ve** **L**

Bread rolls and butter **£1.10** **GF**

All prices exclude VAT

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

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



RECEPTION SAVOURIES & CANAPÉS



Reception Savouries - £3.25

- Mixed olives V GF Ve L
- Cheese straws V
- Hummus, Guacamole V GF Ve L
- Vegetable crisps V GF Ve L

- Doritos V
- Rosemary crostini V
- Wasabi Peas V GF Ve L
- Paprika coated nuts V

Canapé Reception

Suitable for pre-dinner and drinks reception only

4 items - **£12.95** 5 items - **£14.95** 6 items - **£17.95**
 Additional canapé items - **£3.25**

HOT CANAPÉS

- Slices of seared rib eye steak L GF
- Caramelised bbq pork belly L GF
- Lamb patties, heritage tomato salsa L
- Mini smoked haddock gratins
- Gram flour battered fish with chunky chips L GF
- Sesame crusted salmon pieces L GF
- Cajun sweetcorn & onion hush puppies V GF Ve L
- Sage & black onion seed halloumi fries V GF
- Pea risotto coins in a polenta coating V GF Ve L

COLD CANAPÉS

- Spicy Louisiana baked chicken bites L GF
- Japanese style beef rolls L GF
- Coronation chicken cups
- Mini crab cakes, sweet chilli onion relish
- Smoked trout, guacamole, pickled lemon L
- Grilled tuna, pickled samphire, plum sauce L
- Marinated goat cheese pearls, vine cherry tomato V
- Vinaigrette potato salad & quail egg V GF
- Pannier cheese, sticky Asian glaze, red pepper V GF

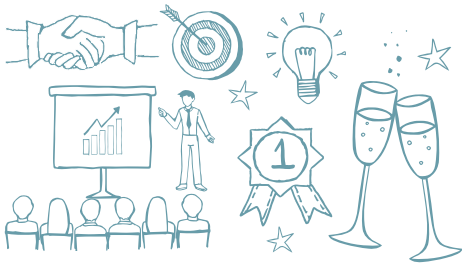
DESSERT CANAPÉS

- A selection of:
- Apricot & almond
- Chocolate cadeux
- Lemon fondant fancy
- White chocolate & raspberry éclair
- Strawberry velvet

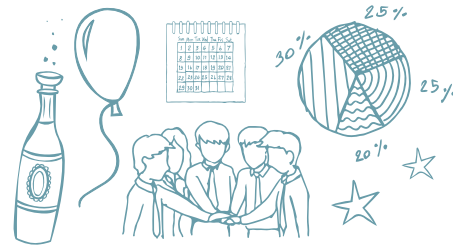
All prices exclude VAT

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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MENU SELECTOR



Banqueting Selector

Luncheons and dinner menu

Please select 1 starter, 1 main and 1 dessert (with exception of special diets)

Starters

Roasted sweet potato soup with griddled scone **£4.65** V Ve L without scone GF

Rustic tomato & basil soup, pesto bombalini **£4.65** V Ve L without bombalini GF

Traditional French onion petit marmite, parmesan rarebit toast **£4.95** V Ve L without toast GF

Beetroot & goat's cheese risotto **£7.65** GF L

Warm cured mackerel & heritage beetroot salad **£7.95**

Crab & langoustine ravioli, lobster bisque **£11.25** GF L

Gravlax, celeriac & radicchio salad, tomato & chive salsa **£10.25** GF L

Ballotine of chicken & chorizo, Spanish salsa, pea shoots **£9.60**

Sharing Mediterranean platters for 2 people consisting of:

Meatballs, calamari's, pesto chicken, breaded olives, artichokes & marinated peppers **£16.95**

or

Halloumi fries, sweet potato falafel, saffron aranchini, breaded olives, artichokes & marinated peppers **£16.95**

Main Courses

Roast sirloin of beef, Yorkshire, Shiraz reduction **£21.50** L

Tornedos of beef, braised beef ravioli, forest mushrooms with peppercorn sauce **£25.25**

Lamb cutlets, spicy lamb faggot, piquant sauce **£23.75** GF L

Braised shank of lamb, merlot jus **£23.75** GF L

Slow cooked belly of pork, Perry reduction **£19.95** GF L

Pan fried pork fillet wrapped in pancetta, marsala sauce **£21.50** GF

Chicken supreme marinated in honey, mustard & lemon **£19.80** GF L

Kiev chicken breast, garlic & chive butter **£19.80**

Roasted salmon fillet, celeriac emulsion **£20.85** GF

Cajun style Hake steak, blackened seasoned butter **£22.75**

Grilled halibut, hollandaise tartar sauce **£22.95** GF

Sea bass en papillote, pesto marinade **£19.95** GF

Courgette wrapped cod loin, saffron veloute **£19.95** GF

Beetroot & goat's cheese risotto, goat's cheese beignes **£19.80** V

Arancini on pimento sauce with your choice of wild mushroom or saffron or spinach **£18.95** V

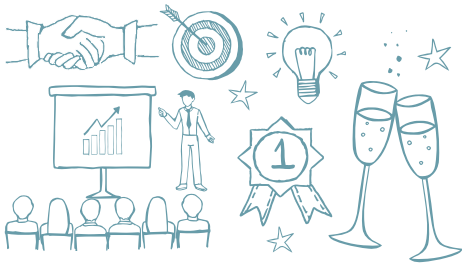
Griddled cauliflower steak, spicy red lentil sauce **£18.95** V GF Ve L

Spinach & pine nut ravioli, roasted vine tomato sauce **£18.95** V

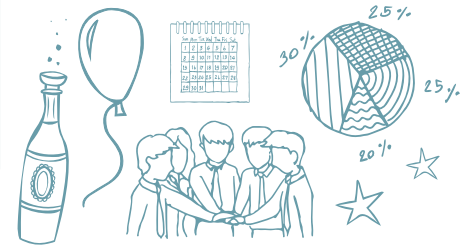
Baked Mediterranean vegetables, puy lentils, pea puree **£18.95** V GF Ve L

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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



MENU SIDES



Banqueting Selector Continued..

Choose your potato:

Potatoes **£3.25**

Mash potatoes either plain, mustard, spring onion or sweet potato

Dauphinoise

Garlic & chive rosti **V GF Ve L**

Fondant **V GF Ve L**

Roasted **V GF Ve L**

Skin on boiled **V GF Ve L**

Crushed **V GF Ve L**

Salt baked

Choose your vegetable:

Vegetables **£3.25**

Wilted spinach **V GF Ve L**

Roasted asparagus **V GF Ve L**

Turned honey glazed carrots **V GF Ve L**

Pickled carrots **V GF Ve L**

Roasted root vegetables **V GF Ve L**

Petit pois francaise **V GF Ve L**

Creamed greens

Green beans **V GF Ve L**

Roasted vine cherry tomatoes **V GF Ve L**

Braised fennel **V GF Ve L**

Desserts

Blueberry cream slice, blueberry compote, honeycomb ice cream **£8.25**

Vanilla panna cotta, sweet mango pearls, jaffa cake ice cream **£8.25**

Rhubarb & custard dome, chocolate cage, blood orange sorbet **£8.25**

Strawberry & cream bar, white chocolate quenelle, strawberry gel **£8.25**

Chocolate & toffee brownie, chocolate & salted caramel cannelloni **£8.25**

Sticky toffee pudding with either Vanilla toffee sauce or crème vanilla ice cream **£8.25**

Bakewell tart, boozy cherries, toasted almonds **£8.25**

Apple & sultana crumble tart, fermented apple custard **£8.25**

Individual cheese platter with assorted biscuits & butter **£9.50**

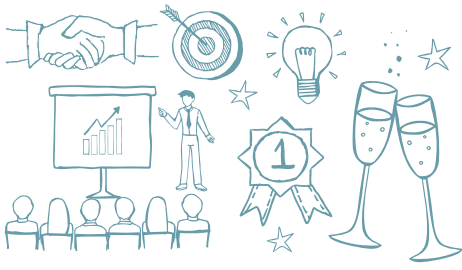
Most desserts can be adapted for all special dietary requirements.

After Dinner

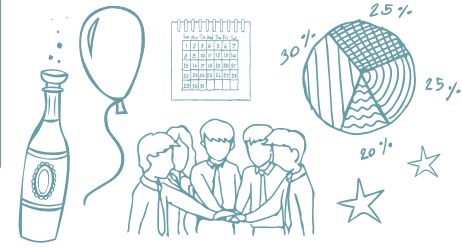
Tea or Coffee with Chocolates **£2.85**

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

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DRINKS



Reception Drinks

COCKTAILS

Classic Mojito	£5.95
Cosmopolitan	£5.95
Strawberry Daiquiri	£5.95
Woo Woo	£5.95
Pina Colada	£5.95
Passion Fruit Martini	£5.95
Raspberry or Peach Belini	£6.40

NON-ALCOHOLIC COCKTAILS

Mojito	£4.15
Cosmopolitan	£4.15
Southern Passion	£4.15
<i>(ginger ale, passion fruit, pineapple juice)</i>	
Peach Mist	£4.15
<i>(peach, elderflower and mint)</i>	

BOTTLED BEER & CIDER

Peroni	£3.60
Mixed Fruit Cider	£4.15

PITCHERS OF DRAUGHT BEER & CIDER

(4 Pint Picher)

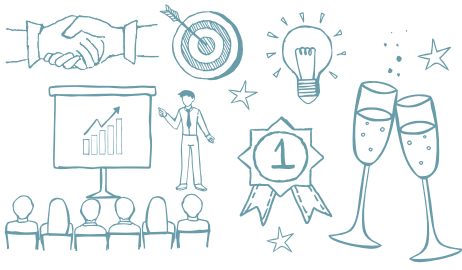
San Miguel	£16
Carlsberg	£14
Shed Hed	£14
Somersby Cider	£14

SOFT DRINKS

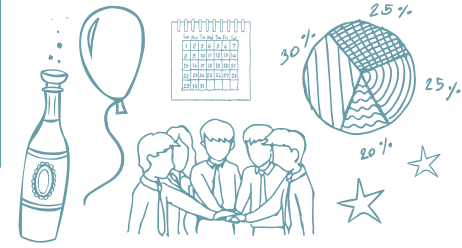
Assorted fruit juice	£4.25 per ltr
Mineral water	£3.75 per 750ml

All prices exclude VAT

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



DRINKS



Reception Drinks

RECEPTION DRINKS

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

- Bucks Fizz
- Prosecco
- Pimms
- Kir Royale
- Peach or Strawberry Bellinis
- Bottle of Peroni
- Soft Drink

BRONZE PACKAGE £10.95

- 1 x Reception Drink
- 1 x Glass of House Wine - with meal

SILVER PACKAGE £16.95

- 1 x Reception Drink
- 1 x Glass of House Wine - with meal
- 1 x Glass of Prosecco - for the toast

GOLD PACKAGE £17.75

- 1 x Reception Drink
- Half a bottle of House Wine - with meal
- 1 x Glass of Prosecco - for the toast

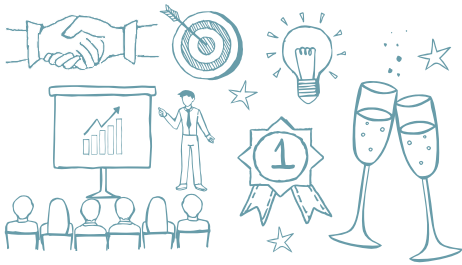
PLATINUM PACKAGE £21.45

- 2 x Reception Drink
- Half a bottle of House Wine - with meal
- 1 x Glass of Prosecco - for the toast

Why not upgrade your wines for your special day, please turn over for more details.

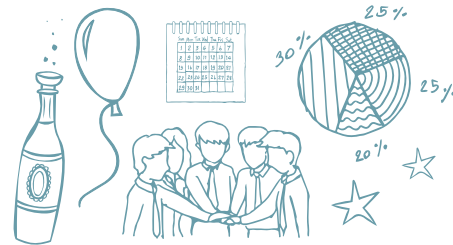
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WINE LIST

CIVIC CATERING



WHITE WINE

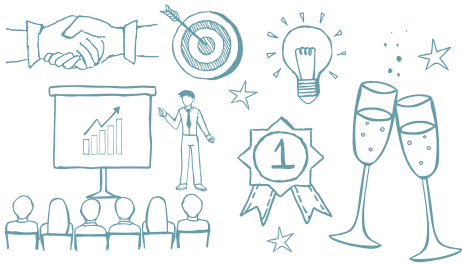
Bottle

- Maitre D, Cuvee Prestige Blanc, Vin de France, France** *Crisp, clean, fruity and dry.
A crowd pleaser, pairs with lighter and more straight forward dishes* **£20.65**
- Roos Estate Chenin Blanc, Western Cape, South Africa** *Medium bodied with Granny Smith apple fruits.
Great accompaniment for tomato based dishes and poultry* **£20.50**
- Cortefresca, Pinot Grigio, Lazio, Italy** *Smooth fruity and fresh with apple and citrus notes
Balanced wine, pairs with rich and aromatic dishes like gravlax, lobster bisque and Mediterranean flavours* **£21.95**
- Auction House, Chardonnay, South East Australia** *Un-oaked with stone fruits and crisp citrus finish.
Great for cod, salmon, cheese and pasta dishes* **£22.50**
- Aotearoa Sauvignon Blanc, Marlborough, New Zealand** *Vibrant, passion fruits, grapefruit and tropical fruit notes.
The aromatic character works perfect with vegetable and aromatic fish dishes* **£28.50**

RED WINE

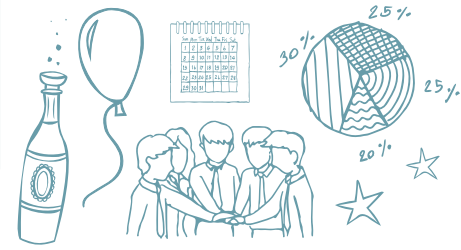
- Maitre D, Cuvee Prestige Rouge, Vin de France** *A light juicy wine with soft tannins and a hint of spice
A crowd pleaser, pairs with lighter and more straight forward dishes* **£20.65**
- Roos Estate, Shiraz, Western Cape, South Africa** *Berry fruits, hints of spice
Smooth and balanced wine works well with spice based dishes, cheese, pasta and poultry* **£20.50**
- Cortefresca, Merlot, Veneto, Italy** *Medium body with ripe berries and hints of mint
An all rounder works perfect with lamb, beef and chicken as well as vegetarian and pasta* **£21.95**
- Las Montanas, Cabernet Sauvignon, Central Valley, Chile** *Vegetarian friendly Casis, blackcurrants and red dark fruits
The fruity and fresh character makes it a great wine for vegetable base dishes and lean meats* **£21.95**
- Telegraph Road, Shiraz Viognier, South Australia** *A full bodied red with berry fruits
Pairs well with pork, lamb and aromatic sauces* **£23.95**
- Van Zijl Coffee Pinotage** *Bold and full bodied with ripe berries, mocha and toasty notes
Red meat buddy, especially with roasts and bbq* **£25.50**
- Pinot Noir Domaine de Cabrials** *Elegant and complex, medium body with cherry and earthy tones
Great with poultry, mix meat, cheese and mushroom dishes* **£25.50**

All prices exclude VAT



WINE LIST

CIVIC CATERING



ROSÉ WINE

Bottle

Maitre D, Cuvee Prestige Dry Rose, Vin de France, France

£20.65

Pale in colour, delicate red fruits and a dry finish.

Cortefresca Pinot Grigio Rose, IGT Veneto, Italy

£21.95

Fresh fruity rose with notes of strawberry and raspberry fruits.

Hilmar Springs, Blush Zinfandel, California, USA

£21.95

Vibrant pink, strawberries and cream on the palate.

SPARKLING WINES AND CHAMPAGNE

Veuve Ricotteau NV, Autreau, France

£41.00

Classically made Champagne from only Pinot Noir and Pinot Meunier grapes, plenty of rich biscuit flavours and a dry finish.

Champagne Autreau 1er Cru Cuvee, France

£49.50

Only made with grapes from 1er Cru vineyards and aged for a minimum of 3 years, stylish & elegant.

Champagne Autreau 1er Cru Rose, France

£55.00

Pale and delicate, this is refined, elegant dry Rose.

Di Maria Prosecco, DOC, Extra Dry, Veneto, Italy

£26.50

Delicately fruity with a fine perlage, not too sweet and not too dry, this hits just the right note for all occasions.

CORKAGE

Wine - £9.95 per 75cl bottle

Sparkling wine / Champagne £13.25 per 75cl bottle

All prices exclude VAT