



CIVIC CATERING

BIRMINGHAM
EST. 1947

WEDDINGS

HIGHBURY HALL
&
COUNCIL HOUSE

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

Highbury Hall, 4 Yew Tree Road, Birmingham, B13 8QG
t: 0121 303 2050. e: civic.catering@birmingham.gov.uk

PRICES VALID: 2024



HIRING COUNCIL HOUSE



BANQUETING SUITE & CHAMBERLAIN ROOM

Wedding Reception - Up to 10 hours

Saturday & Sunday	£1795
Additional hourly rate	£170
Bank Holidays	POA
Banqueting Suite Balcony	POA

Civil Wedding and Reception* - Up to 12 hours

Saturday & Sunday	£1995
Additional hourly rate	£195
Bank Holidays	POA
Banqueting Suite Balcony	POA

* hire cost does not include fees payable to Birmingham Register Office

WHAT'S INCLUDED IN THE STANDARD ROOM HIRE?

- Wedding easel
- White table linen and napkins
- Cake stand and knife
- Lectern
- Crockery, cutlery and glassware
- PA system and microphones
- Projector and screen (option for speeches)
- Dance floor
- Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event
- Dedicated Manager to co-ordinate your wedding on the day

Optional Extras

Food Tasting	£90
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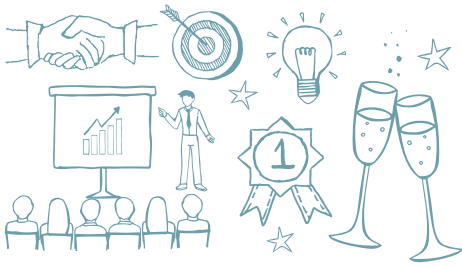
Points to consider when hiring our venues

- Hire costs are subject to a **minimum of 60 adult guests with a minimum spend on catering.**
- When selecting a menu choice, **one set menu is required for all of your guests** with the exception of special dietary requirements and children.
- **Final numbers and special dietary requirements must be confirmed 10 business days prior to your wedding.** 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/transferrable.
- **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. Customers cannot bring their own food onto the premises, unless it

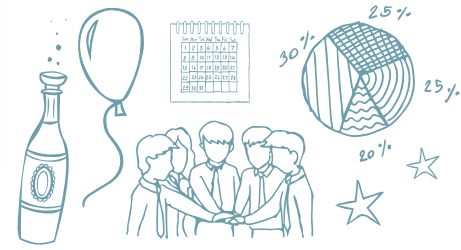
is from one of our approved caterers. Please note that different hire costs apply for bookings using one of our approved caterers. Please refer to the approved external caterers hire costs.

- **Full payment is required 21 days prior to your wedding, based on estimated costs discussed with your Event Co-ordinator.** Any additional charges will be invoiced to you after your wedding.
- Customers can bring their own wine onto the premises, subject to a corkage charge.
- **Allergen information:** 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.





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 kofta 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**

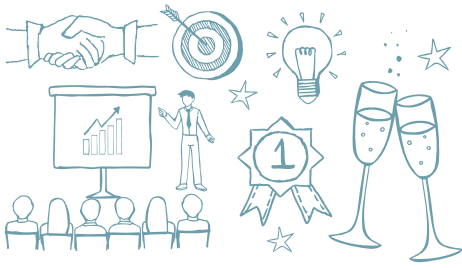
Polenta and pickled heritage tomatoes **V Ve GF**

DESSERT CANAPÉS

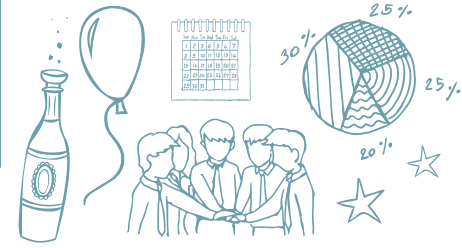
Dessert canapes are available as bespoke on request

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

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



MENU SELECTOR



Wedding Breakfast

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 - Meat , Poultry and Fish

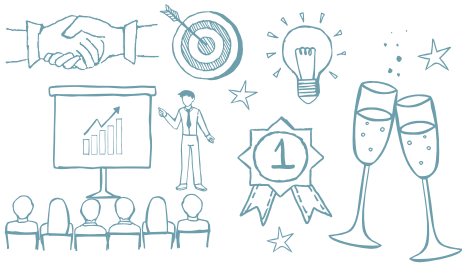
Rump of lamb Served with minted greens, fondant carrots, boulangère potatoes and a lamb jus	GF L	£39.95
Lamb cutlet served with haggis bon bon, mashed potato, root vegetable fondants, seasonal greens with red wine demi-glace		£39.95
Roasted pork belly served with spring greens, braised carrots, lentils 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

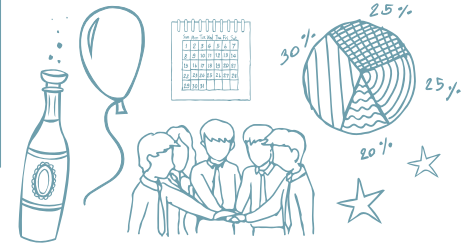
Cauliflower schwarma served with zhoug and vegetable cous cous	V Ve	£31.95
French onion and wild mushroom cassoulet, greens, semolina loaf and cashew cream	V Ve	£31.95
Goats cheese and shallot tarte tatin served with wilted endive and potato mille feuille	V	£32.95
Aubergine butter katsu, served with 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 SELECTOR



Wedding Breakfast Continued..

Desserts

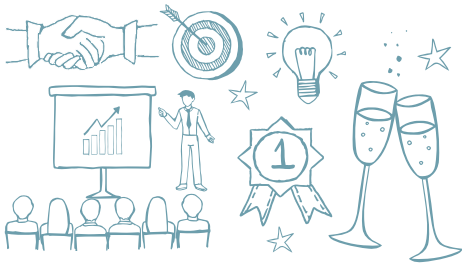
Redberry cheesecake served with streusel and fruit compote V	£10.95
Tiramisu served with whipped vanilla mascarpone, espresso gel V	£10.95
Lemon meringue tart served with Chantilly cream, lemon gel and a lemon and orange crisp V	£10.95
Chocolate torte and berries served with lotus powder and cinder toffee 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

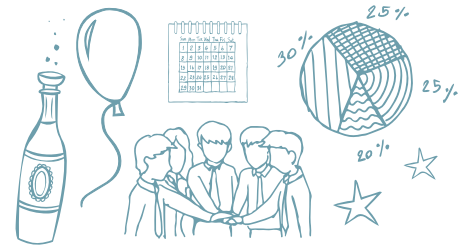
Tea or Coffee with Chocolates	£3.65
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MENU



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 **V 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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MENU



Kids Menus - £13.95

A choice of:

- Battered chicken fillets with chips and beans
- Homemade Pizza margarita or pepperoni with chips
- Beef burger, chips and beans

All the above served with a soft drink, ice cream or chocolate brownie.

Alternatively, children have the option of having the same menu as adult guests for half price

Evening Light Bites

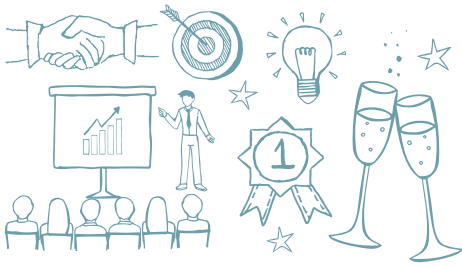
A selection of bacon, sausage baps (vegan available on request) **£6.95**

Vegan burgers **£6.95**

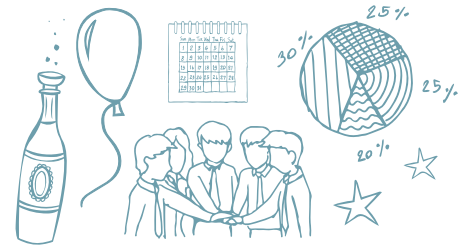
Fish finger baps **£6.95**

BBQ pulled pork shoulder roll **£6.95**

Chick pea curry roll **£6.95**



MENU



Finger Buffet - £20.95

A selection of meat, fish, vegan, and vegetarian sandwiches and 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**

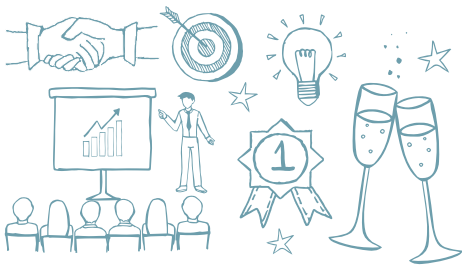
Herb polenta and roast puttanesca sauce **Ve**

Cajun style sweetcorn hushpuppies **Ve**

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

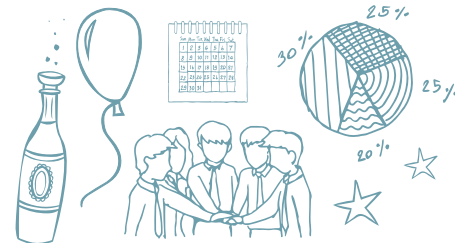
For a healthier option, pick your four buffet items and replace sandwiches with a salad bar of:

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



COMPLETE PACKAGE

HIGHBURY HALL & COUNCIL HOUSE



Civil Wedding & Wedding Reception Complete Package £8,220

50 daytime guests

Available all-year round, every day

Fixed package

Note: does not include the civil ceremony fees payable to Birmingham Register Office
Package cannot be amended or changed; additional guests and items can be added to the package

Includes:

Room Hire (12 hours)

Use of a changing room for the special couple

Chair covers

Hotel stay for the special couple including breakfast, bottle of Prosecco and petals in the room
(discounted room rates for guests also available – subject to availability)

Bottle of Prosecco or fruit juice and reception savouries for the party on arrival (serves 5)

Royal Mail post box or vintage post box

Centrepieces (martini glass with fresh flowers) or candelabra (5 tables)

Candy cart

DJ

Canapés (4 per person) and drinks reception (Belini / Peroni)

Three course Wedding Breakfast

½ bottle of house wine

Toast drink (Glass of Prosecco)

Evening buffet (finger or salad buffet)

More guests can be accommodated at an additional cost

Included as standard

Wedding easel

White table linen and napkins

Cake stand and knife

Lectern

Crockery, cutlery and glassware

PA system and microphones

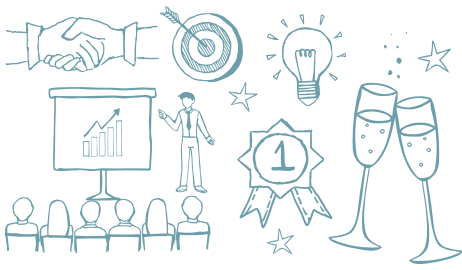
Projector and screen (option for speeches)

Dance floor

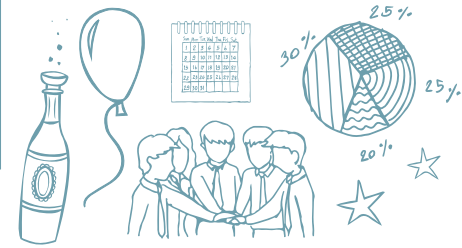
Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event

Dedicated Manager to co-ordinate your wedding on the day

On-site parking (up to 30 cars) - Highbury Hall only



DISCOUNT PACKAGE HIGHBURY HALL



Discounted Civil Wedding & Wedding Reception Package - £4,295

50 daytime guests

Available Monday to Thursday
Weekends subject to availability

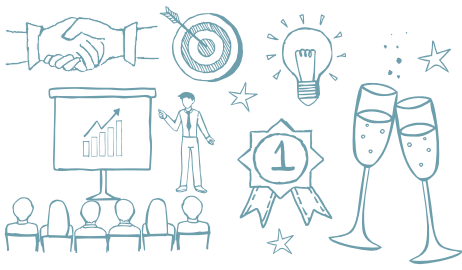
Note: does not include the civil ceremony fees payable to Birmingham Register Office
Package cannot be amended or changed, additional items and guests can be added to the package.

- Room Hire (12 hours)
- Use of a changing room for the special couple
- Chair covers
- Hotel stay for the special couple including breakfast, bottle of Prosecco and petals in the room (discounted room rates for guests also available – subject to availability)
- Reception drink (a glass of Winter/Summer Pimms or bottled beer)
- Three course Wedding Breakfast
- Evening baps

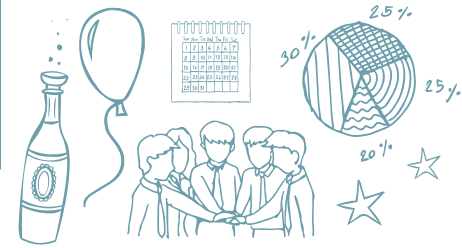
More guests can be accommodated at an additional cost
Note: wines with the meal and toast drink are not included.

Included as standard

- Wedding easel
- White table linen and napkins
- Cake stand and knife
- Lectern
- Crockery, cutlery and glassware
- PA system and microphones
- Projector and screen (option for speeches)
- Dance floor
- Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event
- Dedicated Manager to co-ordinate your wedding on the day
- On-site parking (up to 30 cars) - Highbury Hall only



WEDDING PACKAGES



Complete Wedding Package Menu Options

Plated starters and Soups

Roasted vine tomato and basil served with focaccia V Ve GF L

Butternut squash and pumpkin with pumpkin seeds served with pumpkin seed roll V Ve GF L

Leek, potato and watercress served with an artisan roll V Ve GF L

Butterbean and mint served with an artisan roll V Ve GF L

Spiced chickpeas served with a naan roll V Ve GF L

Carrot, cumin and coriander served with caraway bread V Ve GF L

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

Cured mackerel fillet served with pickled daikon, wasabi vinegar mayo and shokupan L

Samosa chattr served with spiced chickpeas, onion salad and a warm yoghurt dressing V Ve L

Cauliflower three ways served with citrus gremolata and seeded focaccia V Ve L

Main Courses

Roasted loin of pork served with a bubble and squeak rosti, broccoli, carrots, and roasted gravy GF

Butter chicken katsu served with savoury rice and seasonal greens

Black garlic chicken breast served with fondant potato, asparagus, and peas with a white wine demi-glace GF L

Tandoori salmon fillet served with Panch Pooran new potatoes and carrot pickle GF

Aubergine butter katsu, served with cumin and green pea rice and Bengali carrot salad V Ve

Marinated grilled vegetables served with tabbouleh, pil pil and pomegranate molasses V Ve

Goats cheese and shallot tarte tatin served with wilted endive and potato mille feuille V

Desserts

Redberry cheesecake served with streusel and fruit compote V

Tiramisu served with whipped vanilla mascarpone, espresso gel 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

Warm cherry frangipane served with pistachio praline and crème anglaise V

Vanilla pannacotta, blood orange gel served with a lemon and thyme shortbread V Ve GF L

Flourless chocolate and almond cake served with textures of cherry and vanilla ice-cream V GF

Blood orange sorbet served with an orange crisp and dark chocolate parfit V Ve GF L

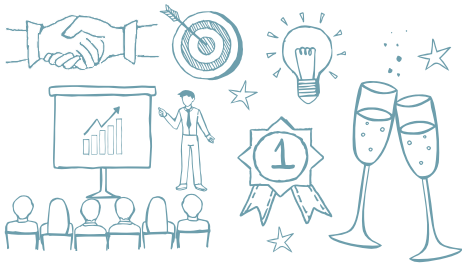
Lemon sorbet served with a lemon drizzle crumb and candied orange V Ve GF L

Homemade vanilla ice cream V Ve GF L

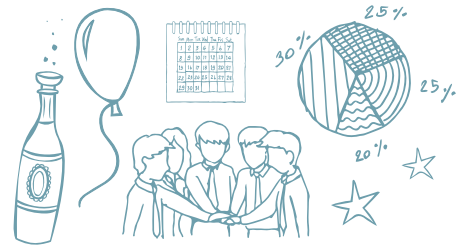
Homemade chocolate and date gelato V Ve GF L

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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



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
- Nozecco
- Assorted J20's
- Assorted Fruit Juices
- Bottled mineral water

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

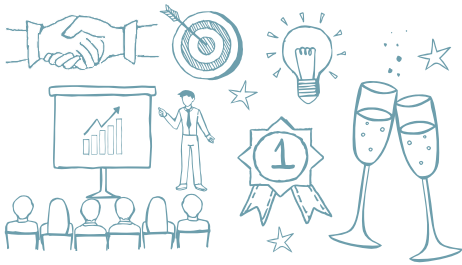
GOLD PACKAGE £23.95

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

PLATINUM PACKAGE £28.95

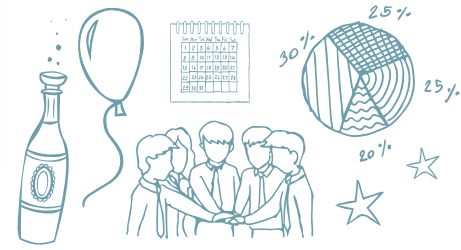
- 2 x Reception Drink
- Half a bottle of House Wine - with meal
- 1 x Glass of Prosecco - for the toast

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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