BUFFETS
AND
BANQUETS

AUSTIN
BIRMINGHAM
COURT

CONFERENCE CATERING MENU 2021
VENUES FROM: IET
## CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST</td>
<td>4</td>
</tr>
<tr>
<td>CONFERENCE BREAKS</td>
<td>5</td>
</tr>
<tr>
<td>SANDWICH PLATTERS</td>
<td>6</td>
</tr>
<tr>
<td>FINGER BUFFETS</td>
<td>8</td>
</tr>
<tr>
<td>FORK BUFFETS</td>
<td>10</td>
</tr>
</tbody>
</table>

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.
# Breakfast

(All rates exclude VAT)

<table>
<thead>
<tr>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot breakfast rolls</td>
<td>£4.35 per person</td>
</tr>
<tr>
<td>Your choice of egg, sausage, bacon or veggie sausage</td>
<td></td>
</tr>
<tr>
<td>Croissants</td>
<td>£2.85 per person</td>
</tr>
<tr>
<td>Served with butter and preserves</td>
<td></td>
</tr>
<tr>
<td>Cocktail Danish pastries</td>
<td>£2.30 per person</td>
</tr>
<tr>
<td>Two per person</td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>£2.30 per person</td>
</tr>
<tr>
<td>Selection of blueberry and chocolate muffins</td>
<td></td>
</tr>
<tr>
<td>Cereal bars</td>
<td>£1.65 per person</td>
</tr>
<tr>
<td>Selection of Alpen® whole food bars</td>
<td></td>
</tr>
<tr>
<td>Fruit portion</td>
<td>£3.00 per person</td>
</tr>
<tr>
<td>Selection of sliced fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Continental breakfast</td>
<td>£14.25 per person</td>
</tr>
<tr>
<td>Sweet and savoury pastries</td>
<td></td>
</tr>
<tr>
<td>Fresh sliced fruits with apricot and honey syrup</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked continental bread rolls with preserves</td>
<td></td>
</tr>
<tr>
<td>Platter of cured meats and cheeses</td>
<td></td>
</tr>
<tr>
<td>Buffet breakfast</td>
<td>£11.95 per person</td>
</tr>
<tr>
<td>Grilled back bacon – pork sausages – scrambled eggs</td>
<td></td>
</tr>
<tr>
<td>Grilled Tomato - baked beans - button mushrooms</td>
<td></td>
</tr>
<tr>
<td>Black pudding – warm rustic breads</td>
<td></td>
</tr>
<tr>
<td>Minimum order of 10</td>
<td></td>
</tr>
</tbody>
</table>

## Drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Innocent® fruit smoothies</td>
<td>£2.35 per person</td>
</tr>
<tr>
<td>Assorted fruit juices</td>
<td>£4.85 per litre</td>
</tr>
<tr>
<td>Mineral water</td>
<td>£2.75 per litre</td>
</tr>
<tr>
<td>Freshly-brewed tea and coffee</td>
<td>£2.00 per person</td>
</tr>
</tbody>
</table>
CONFERENCE BREAKS

(All rates exclude VAT)

Tea, coffee and Danish pastries £3.95 per person
Tea, coffee and a selection of tempting pastries

Tea, coffee and assorted cakes £3.95 per person

Tea, coffee and biscuits £3.00 per person
Herbal, fruit teas, and decaffeinated coffee available on request

Tea, coffee and mini muffins £3.95 per person
Selection of blueberry and chocolate muffins

Tea, coffee and chocolate brownies £3.60 per person

Tea, coffee and fruit £3.00 per person
Selection of individual pieces of fresh fruit

Fruit juice £4.85 per litre
A selection of orange, apple and cranberry juice

Bottled water £2.75 per litre
Still and sparkling water

Soft drinks £1.65 per can
Selection of Coca-Cola®, Diet Coke®, Fanta or 7 Up®
SANDWICH PLATTERS

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 |
| Selection of mini filled bagels           | £52.50 per platter |
| Sandwiches and potato wedges             | £58.65 per platter |

**SANDWICH PLATTER ENHANCEMENTS**

Selection of crisps 85p per person

Sushi platter £2.55 per person

Salad bowls (bowl serves 10) £27.00 per bowl

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
- Farfalle pasta, courgette, peppers and basil mayonnaise
- Plum tomato and mozzarella, spinach, olives and lemon chilli oil

Individual tartlets £4.00 per person

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;

Fresh fruit bowl £7.95 per bowl

Small (10 piece) £7.95 per bowl

Medium (15 piece) £11.75 per bowl

Large (20 piece) £17.95 per bowl
SANDWICH PLATTERS

(All rates exclude VAT)

Desserts
Choose 1 from:-
Cocktail treacle tart
Seasonal fruit skewers
Mini cake selection
Selection of mini macaroons

£2.75 per person*

Sweet Shop Bag
Includes assortment of macaroons, fudge, doughnuts and brownie bites

£3.00 per person

Freshly brewed tea and coffee

£2.00 per person

Assorted 330ml canned soft drinks

£1.75 per can

* Available for orders of 10 and over
FINGER BUFFETS

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

£17.00
per person

SANDWICHES

A selection of sandwiches, ciabattas and wraps

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
Beetroot and red current granola lollipop
Onion Bhaji -tamerinketchup
Selection of vegetable dim sums – sweet and sour
Stir fried vegetable samosa
Tomato and Pepper hummous in beetroot and Chia seed roulade-grilled artichoke

FISH

Fish and vegetable sushi – pickled ginger – soy sauce
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 ceasarbaby gem naked sandwich
Barbarie Confit duck leg – cucumber sushi roll
Spanish style – chicken and chozio and pimetroskewer
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
Beef quesadilla spring roll – Mexican salsa dip
Hoisin and honey glazed pork and leek sausage cocktail sausage
FINGER BUFFETS

DESSERT

Stem ginger and apricot flapjack
70% Bitter chocolate tart – orange gel
Scummy Chouchous
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.

50/50 FINGER BUFFET £11.95 per person

50/50 Finger buffet menu ensures that all delegates to have a wide variety of catering offered. The meat option perfectly complimented with a vegetarian option

Please select 3 items from the selection below
Dainty classic British steak and ale pie/mini spinach, sweet potato and goats cheese pie
Lamb and balti pastry triangle – apricot and ginger chutney/stir fried vegetable samosa
Chicken Tikka – tomato flat bread – mango pulp and thick yoghurt/Tuna and lemon coriander spinach flat bread – carrot tapenade
Praline profiteroles

Minimum Booking numbers of 10
FORK BUFFETS

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 shiitake mushrooms
- Masala Chicken curry - garnished of coriander
- 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
- Grilled halloumi - paprika smoked aubergine - red pesto dressing - garnish of BBQ tomatoes
- Golden Paneer and garden pea pasanda curry - garnish of coriander
- Thai Curried butternut squash and pumpkin - garnish of bok choy

SEASONAL HOT SIDES

Spring
- Cajun spice dusted potato wedges
- Cornish smoked Sea salt and rosemary mini jacket potatoes
- Brown braised rice and spring onions
- Chinese style sugar snap peas – sesame seeds

Summer
- Worcestershire Asparagus and fine beans - hollandaise sauce
- Aubergine and courgette ratatouille - fresh basil
- Broccoli - double Gloucester cheese gratin
- Haines farm sugar snap peas - chilli vinaigrette
FORK BUFFETS

SEASONAL HOT SIDES

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

Winter
Neesps and tatties
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
Giant couscous-beef and plum tomato -parsley oil
Seasonal potato -red onion -curry mayonnaise -fresh coriander

Summer
Red onion -cucumber -mint yoghurt
Cos and baby gem leaf -olives -shaved parmesan -Caesar dressing
Bulgur wheat -courgette -red pepper -fine beans
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
Cauliflower biryani –toasted almonds

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

(All rates exclude VAT)
FORK BUFFETS

SEASONAL DESSERT

Spring
American cheesecake - apricots and almonds
Layered Dark chocolate torte
Lemon tart nut meringue pie

Summer
Apricot and almond tart
Dark chocolate and raspberry pave
Fresh and set summer berries - mint crème fraiche

Autumn
Treacle tart - Cornish clotted cream
Apple and blackberry crumble - pouring cream
Seasonal fruit salad
Plum trifle and pistachios

Winter
Tiramisu - hazelnut biscotti
Panettone bread and butter pudding - brandy pouring cream
Tropical fruit salad - pomegranate - lemongrass syrup

Fork buffet menu available for bookings of 20 or more
IET venues

IET London: Savoy Place
T +44 (0)20 7344 5479
E savoyplace@ietvenues.co.uk
W ietvenues.co.uk/savoyplace

IET Birmingham: Austin Court
T +44 (0)121 600 7500
E austincourt@ietvenues.co.uk
W ietvenues.co.uk/austincourt