BUFFETS

AND

BANQUETS

AUSTIN

BIRMINGHAM

COURT

CONFERENCE CATERING MENU 2021

VENUES FROM: IET
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>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot breakfast rolls</strong></td>
<td><strong>£4.35</strong></td>
</tr>
<tr>
<td>Your choice of egg, sausage, bacon or veggie sausage</td>
<td></td>
</tr>
<tr>
<td><strong>Croissants</strong></td>
<td><strong>£2.85</strong></td>
</tr>
<tr>
<td>Served with butter and preserves</td>
<td></td>
</tr>
<tr>
<td><strong>Cocktail Danish pastries</strong></td>
<td><strong>£2.30</strong></td>
</tr>
<tr>
<td>Two per person</td>
<td></td>
</tr>
<tr>
<td><strong>Muffins</strong></td>
<td><strong>£2.30</strong></td>
</tr>
<tr>
<td>Selection of berry and chocolate muffins</td>
<td></td>
</tr>
<tr>
<td><strong>Cereal bars</strong></td>
<td><strong>£1.65</strong></td>
</tr>
<tr>
<td>Selection of Alpen® whole food bars</td>
<td></td>
</tr>
<tr>
<td><strong>Fruit portion</strong></td>
<td><strong>£3.00</strong></td>
</tr>
<tr>
<td>Selection of sliced fresh fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Continental breakfast</strong></td>
<td><strong>£14.25</strong></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><strong>Buffet breakfast</strong></td>
<td><strong>£11.95</strong></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><em>Minimum order of 10</em></td>
<td></td>
</tr>
</tbody>
</table>

### DRINKS

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

(All rates exclude VAT)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea, coffee and Danish pastries</td>
<td>£3.95</td>
</tr>
<tr>
<td>Tea, coffee and a selection of tempting pastries</td>
<td>£3.95</td>
</tr>
<tr>
<td>Tea, coffee and assorted cakes</td>
<td>£3.95</td>
</tr>
<tr>
<td>Tea, coffee and biscuits</td>
<td>£3.00</td>
</tr>
<tr>
<td>Herbal, fruit teas, and decaffeinated coffee available on request</td>
<td></td>
</tr>
<tr>
<td>Tea, coffee and mini muffins</td>
<td>£3.95</td>
</tr>
<tr>
<td>Selection of blueberry and chocolate muffins</td>
<td></td>
</tr>
<tr>
<td>Tea, coffee and chocolate brownies</td>
<td>£3.60</td>
</tr>
<tr>
<td>Tea, coffee and fruit</td>
<td>£3.00</td>
</tr>
<tr>
<td>Selection of individual pieces of fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Fruit juice</td>
<td>£4.85</td>
</tr>
<tr>
<td>A selection of orange, apple and cranberry juice</td>
<td></td>
</tr>
<tr>
<td>Bottled water</td>
<td>£2.75</td>
</tr>
<tr>
<td>Still and sparkling water</td>
<td></td>
</tr>
<tr>
<td>Soft drinks</td>
<td>£1.65</td>
</tr>
<tr>
<td>Selection of Coca-Cola®, Diet Coke®, Fanta or 7 Up®</td>
<td></td>
</tr>
</tbody>
</table>
**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.

<table>
<thead>
<tr>
<th>Premium sandwich platter</th>
<th>£49.95 per platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of filled flavoured ciabatta breads</td>
<td>£48.95 per platter</td>
</tr>
<tr>
<td>Selection of savoury filled croissants</td>
<td>£49.00 per platter</td>
</tr>
<tr>
<td>Sandwiches and potato wedges</td>
<td>£58.65 per platter</td>
</tr>
</tbody>
</table>

**SANDWICH PLATTER ENHANCEMENTS**

Selection of crisps 85p per person

**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 Bassett 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)

Medium (15 piece)

Large (20 piece)

£7.95 per bowl

£11.75 per bowl

£17.95 per bowl

**Desserts**

Choose 1 from:-
SANDWICH PLATTERS

(All rates exclude VAT)

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, 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 ceasarbaby gem naked sandwich
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
Hoisin and honey glazed pork and leek sausage cocktail sausage
FINGER BUFFETS

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

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- **W**: ietvenues.co.uk/savoyplace

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- **W**: ietvenues.co.uk/austincourt

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