

BUFFETS

AND

BANQUETS

AUSTIN

BIRMINGHAM

COURT

**BANQUETING & EVENING
FUNCTIONS 2019**

VENUES FROM: **LET**

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Menu selections and guest numbers for each dish are to be advised no later than 10 days prior to your event. All prices quoted are subject to VAT at the prevailing rate and are valid from 1 January to 31 December 2019. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.

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BANQUETING

(All rates exclude VAT)

MENU OPTION 1

£44.95
per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert. For those with Dietary Requirements the meal options provided with will be an adaptation of the menu.

Starters

Balti Triangle chicken tikka & charred vegetables – mini poppadum stack-pickled peppers – raw mango & pineapple relish – raita

Carpaccio of pineapple salad – compressed melons – passion fruit sorbet – mango & basil salsa- grilled oranges

Moroccan halloumi samosa – torched cucumber & gem heart – smoked tomatoes – broad bean guacamole – sour cream

Lentil & Coconut pates – harissa ratatouille – pickled peppers – apricot ketchup – smokey paprika crackers

Mains

Pork tender fillet – ham hock Welsh rarebit pie – black pudding bob bon – kale – butternut squash – caramelised apple puree – Marsala jus

Asian Roast Paneer – cauliflower pakora – Chana dal fritter – sweet potato dauphinoise – coriander yoghurt – masala oil

Thyme roasted butternut squash – mascarpone risotto – tempura beetroot textures artichoke – parsley oil

Harissa confit baby aubergine – halloumi spring roll – pressed coriander polenta – herb courgette sumac yoghurt – toasted pine nuts

Feta Cheese parcels – ratatouille giant couscous lemon infused fennel – basil pesto – sour cream

Desserts

Citrus Tart – yuzu marshmallow – strawberry & wild yuzu puree – raspberry snap

Vanilla Crème brulee cheesecake – Dorset marmalade ice cream – citrus meringue crumble

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BANQUETING

(All rates exclude VAT)

MENU OPTION 2

£49.95
per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert.

Starters

Goats cheese curd & double baked goats cheese soufflé – Seasonal poached pear – beetroot chutney – spiced honey

Cotswold brie profiteroles fondue- Worcestershire asparagus – aromatic marinated wild mushrooms – truffle hollandaise – aged vinegar caviar

Chicken liver parfait – seasonal honey roast pear – pine seed & cinnamon granola – Staffordshire rhubarb & bramley apple chutney – tarragon crostini

Buffalo mozzarella pearls – charred vegetable salad – cheese filled sweet peppers – balsamic caviar

Feta Cheese & sesame seed spheres – mint quinoa – pineapple & chilli tartare – torched cucumber

Mains

Pumpkin & sage arancini – griddled courgette – tomato & caper tapenade – watercress emulsion

Wild Mushroom tartlet grilled asparagus – baby carrot – spinach – rosemary crème fraiche

Quince glazed Dingley dell pork belly – pressed sweet potatoe Lyonnaise – purple cabbage – toffee carrots – cider & apple puree – sage jus – pork popcorn

Roast Chicken Supreme – potato dauphinoise – Creamed greens – sesame shitake mushrooms - spring onion – ginger root jus

Desserts

Bourneville chocolate & cherry brownie – cherry gel – white chocolate ice cream cornet

Pineapple salad – warm cinnamon spiced doughnuts – coconut ice cream – mango & calamansi

Banana & baileys bread & butter pudding – rum & raisin ice cream – cinder toffee – muscovado sauce

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BANQUETING

(All rates exclude VAT)

MENU OPTION 3

£55.95
per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert.

Starters

Beetroot Cured Salmon & Fresh Salmon Rilletes- citrus cream- - caper krispies – aniseed crostini

Royal prawn cocktail & smoked salmon Ballantine – pink grapefruit – avocado puree – seaweed crumble

Smoked halibut – Devon crab mayonnaise – Thai pickled shallots – radish – compressed watermelon – Sichuan twisted noodle

Mount Grace Farm ham hock & sweet mustard presse – peaky blinder pale ale – vegetable pickles – carrot vinaigrette – pork sippets

Yetminster shredded lamb in poppy seed brick – lemon & mint courgette – burnt fig – feta cheese – pomegranate molasses – sumac & mint yoghurt

Mains

Roast chicken supreme – potato tortilla – courgette – paprika aubergine – creamed spinach – tomato & caper tapenade

Roast gilt head bream fillet – tempered urid dal – aloo tikka patties – pickled cucumber salad – citrus yoghurt

British daube of beef – potato gratin – honey glazed rots – red onion marmalade – watercress mascarpone – reduced rosemary jus

Soft shank of lamb – olive oil potato – rustic vegetable – toasted seeds – sticky tamarind jus

Balsamic glazed Dorset rump of lamb – smoked Baba ganoush – dauphinoise potato-spinach – red pepper & black sesame chutney – lemon & oregano jus

Teriyaki glazed Gressingham duck breast – confit duck samosa – bok choy – burnt oranges – ginger & raisin ketchup – light soy jus – carrot crisps

Desserts

Apricot & frangipane – peach schnapps cream – apricot & bergamot

Tiramisu & chocolate cannelloni – amaretti & pistachio – caramelita ice cream – hazelnut wafer

Dark Chocolate & raspberry tablet – raspberry ripple panna cotta ice-cream – berry variations

British Seasonal toffee apple tartlet = Cornish clotted cream – candy floss – prickly pear caramel

Sweetened carrot & cardamom tartlet – carrot cake soil – pistachio ice cream

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BANQUETING ADDITIONAL COURSES

(All rates exclude VAT)

Select from the following options to enhance your dinner menu.

SHARING CHEESE PLATTER

£5.35

per person

Local cheese, celery chutney, unsalted butter and biscuits
Continental cheese, red pepper tapenade and rustic breads
Baked camembert cheese with onion jam

INDIVIDUAL CHEESE PLATES

£7.40

per person

British blue Monday
Warwickshire truckle
Cotswold brie
Red Leicester

FRESHLY BREWED TEA & COFFEE

£2.05

per person

COFFEE EXTRAS

£1.05

per person

Choose from one of the following:-

Turkish delight
Mints
Biscotti

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Banqueting menus available for bookings of 20 or more.

FORK BUFFETS

(All rates exclude VAT)

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 & 2 seasonal desserts)

MAIN DISHES

Meat

Chicken in lemongrass & coconut sauce -garnish of fennel & scallions
Chicken black bean sauce -garnish of shitake mushrooms
Masala Chicken curry -garnished of coriander
Beef & spinach -gluten free penne pasta gratin -garnish of vine tomato
Italian beef ragu& peppers -garnish of crispy sage gnocchi
Fragrant lamb tagine -garnish with toasted seeds & soaked fruits
Lamb & spinach curry -garnish of urid lentils
Pork -rainbow peppercorn cream sauce -garnish of wild mushrooms
Pork & sweet chilli sauce -garnish of roast pineapple & sesame seeds

Fish

Cajun Roasted snapper fillet -creole sauce -garnish of thyme & peppers
Seabass fillet -Ginger & 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 & young potatoes cooked in curry gravy
Mixed bean & spinach lasagne -garnish of cocktail tomatoes
Grilled halloumi -paprika smoked aubergine -red pesto dressing -garnish of bbq tomatoes
Golden Paneer & garden pea pasanda curry -garnish of coriander
Thai Curried butternut squash & pumpkin -garnish of bokchoy

SEASONAL HOT SIDES

Spring

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

Summer

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

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FORK BUFFETS

(All rates exclude VAT)

SEASONAL HOT SIDES

Autumn

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

Winter

Neeps & tatties
Creamed celeriac & potato mash
Low & slow honey roast winter roots & sprouts
Butternut squash & macaroni bake -pine nuts

SEASONAL SALADS

All salads are at best in season, but all are available all year round

Spring

Rustic tomato & mozzarella -young spinach -basil olive oil puree -virgin olive oil
Ploughman's -Celery -apple -grapes -carrot -Shropshire blue cheese
Giant couscous-beef & plum tomato -parsley oil
Seasonal potato -red onion -curry mayonnaise -fresh coriander

Summer

Red onion -cucumber -mint yoghurt
Cos & 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 & pumpkin –toasted pine seeds
Honey roast pear –oxford blue cheese -penne pasta –mustard dressing
Cauliflower biryani –toasted almonds

Winter

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

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FORK BUFFETS

(All rates exclude VAT)

SEASONAL DESSERTS

Spring

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

Summer

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

Autumn

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

Winter

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

Fork buffet menu available for bookings of 20 or more

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PREMIUM EVENING SELECTOR MENU

(All rates exclude VAT)

A contemporary style buffet with a twist.

PREMIUM SELECTOR MENU

£17.35
per person

Please select 3 items from the choices below:-

Mini thyme-infused slow cooked pulled beef in a seeded bap with horseradish crème fraîche and rocket

Crispy fried smoked bacon and stewed vine tomato in bloomer bread with Daddy's® sauce

Chicken and pepper fajitas with avocado and sour cream dip

Mini Warwickshire truckle cheese and onion pasty with green tomato chutney

Mini beef burger, smoked bacon and tomato relish on brioche bun

Five-spiced, panko-crumbed, cod fish finger sandwich on bloomer bread with Heinz® ketchup

Rolled naan bread with chicken tikka masala, shredded lettuce and raita

Rolled naan bread with saag aloo, shredded lettuce and raita (v)

Lamb kofta in pitta bread, with shredded lettuce and chilli sauce

Halloumi and pepper kebab in pitta bread, with shredded lettuce and chilli sauce (v)

Minimum numbers 30

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BBQ

(All rates exclude VAT)

BBQ MENU 1

£33.00
per person

Aberdeen Angus burger
Pork, leek and apple sausage
Vegetable kebabs with chilli glaze (v)
Scottish salmon, lemon and pepper
Lamb cutlets with rosemary and garlic
Warm new potatoes with herb vinaigrette (v)
Assorted baby leaves (v)
Selection of breads, rolls and wraps (v)
Raspberries and strawberries with thick double cream
Chocolate truffle torte
Marble cassis delice

Minimum numbers 40

Hot roast pork, served in a floured bap with seasoning and sauces

£10.50
per person

Minimum numbers 20

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NIBBLES

(All rates exclude VAT)

STANDARD NIBBLES

£2.30
per person

Peanuts
Crisps
Olives
Twiglets
Savoury biscuits

LUXURY NIBBLES

£2.65
per person

Kettle crisps
Cashew nuts
Toasted almonds
Prawn crackers
Mini poppadums

EXECUTIVE NIBBLES

£4.70
per person

Mediterranean rarebit
Parmesan and focaccia crunch
Peccorini cheese straws
Plantain crisps
Roasted pepper
Sundried tomato palmiers
Tortilla chips
Cajun spiced dry roasted almonds
Garlic and basil mayonnaise
Tomato and lime salsa

Minimum numbers 10

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CANAPÉS

(All rates exclude VAT)

£12.95 per person for 5 items

Additional items will be charged at £2.45 per person

MEAT

Blushing venison fillet – chocolate & chili rub – blueberry gel
Somerset cured duck – pancake – plum & ginger jam
Suffolk smoked bacon & chicken pie
Sesame crusted Moroccan lamb shoulder fritter – apricot mayonnaise
BBQ Barbary duck leg doughnut – plum jam
Terriyaki chicken & cucumber Shushi roll
Confit beef & colston basset blue cheese- horseradish crostini
Pressed Dingley Dell Ham hock & smoked pineapple skewer

FISH

Salmon rillettes – butter milk custard – trout caviar – filo cup
Tabasco spiced prawn cocktail profiterole – lemon confit
Native crab – wasabi radish – pink grapefruit – seaweed cracker
Prawn & chorizo jambalaya bon bon

VEGETARIAN (V)

Mary quickesgoat cheese tartlet & asparagus tartlet
Avocado sushi roll – spiced carrot puree – vinegar caviar
Whipped Tamworth goats cheese – Sesame cone – pesto
Quail egg Florentine – sun kiss tomato tartlet
Truffle & wild mushroom tarragon tartlet – onion confit
Award winning Devon blue cheese – fruit scone – apple & cider chutney
Asian style sweet potato fritter – apricot & ginger gel – teardrop pepper

DESSERTS

After eight marshmallows
Handmade spiced rum truffles
Passion fruit curd tartlets
Dark chocolate and pistachio fudge
Mango pate de fruit
Vanilla salted caramels

Minimum numbers 20

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SPECIAL DIETARY REQUIREMENTS

Kosher meal prices can be quoted on request and are subject to a £90.00 carriage charge. Please allow 5 working days for the ordering of kosher meals.

Please contact us if you have any special dietary requests such as allergies, gluten free meals or halal meat.

The English cheeses and mozzarella featured in our menu pack are suitable for vegetarian guests but not vegans. Please contact us if you have a requirement for vegan cheese.

Where possible, we are aiming to avoid products containing genetically modified soya and maize, flavourings and additives. However, some foods may still contain such ingredients. Please inform us if you have any particular requirements.

Some of our menu items may contain nuts, seeds and other allergens. There may be a risk that traces of these could be in any other dish or food served. We understand the dangers to those with severe allergies. Please speak to your catering manager who may be able to help you make an alternative choice.

This information is correct at the time of going to print. It may be altered at any time without liability on the part of IET Birmingham: Austin Court.

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