CONFERENCE CATERING MENU 2021
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</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot breakfast rolls</td>
<td>£4.35</td>
</tr>
<tr>
<td>Your choice of egg, sausage, bacon or veggie sausage</td>
<td></td>
</tr>
<tr>
<td>Croissants</td>
<td>£2.85</td>
</tr>
<tr>
<td>Served with butter and preserves</td>
<td></td>
</tr>
<tr>
<td>Cocktail Danish pastries</td>
<td>£2.30</td>
</tr>
<tr>
<td>Two per person</td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>£2.30</td>
</tr>
<tr>
<td>Selection of blueberry and chocolate muffins</td>
<td></td>
</tr>
<tr>
<td>Cereal bars</td>
<td>£1.65</td>
</tr>
<tr>
<td>Selection of Alpen® whole food bars</td>
<td></td>
</tr>
<tr>
<td>Fruit portion</td>
<td>£3.00</td>
</tr>
<tr>
<td>Selection of sliced fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Continental breakfast</td>
<td>£14.25</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</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</th>
</tr>
</thead>
<tbody>
<tr>
<td>Innocent® fruit smoothies</td>
<td>£2.35</td>
</tr>
<tr>
<td>Assorted fruit juices</td>
<td>£4.85</td>
</tr>
<tr>
<td>Mineral water</td>
<td>£2.75</td>
</tr>
<tr>
<td>Freshly-brewed tea and coffee</td>
<td>£2.00</td>
</tr>
</tbody>
</table>
## CONFERENCE BREAKS

(All rates exclude VAT)

<table>
<thead>
<tr>
<th>Break Description</th>
<th>Price per Person/Item</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></td>
</tr>
<tr>
<td>Tea, coffee and assorted cakes</td>
<td>£3.95</td>
</tr>
<tr>
<td>Herbal, fruit teas, and decaffeinated coffee available on request</td>
<td>£3.00</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.

Premium sandwich platter
- £49.95 per platter
- £2.55 per person

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)
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
- 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 Basset 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)
- £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

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

Freshly brewed tea and coffee

Assorted 330ml canned soft drinks

£2.75
per person*

£3.00
per person

£2.00
per person

£1.75
per can

* Available for orders of 10 and over
FINGER BUFFETS

(All rates exclude VAT)

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
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

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

£11.95 per person
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 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
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 bokchoy

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**

(All rates exclude VAT)

### SEASONAL HOT SIDES

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

**Winter**
- Neeps 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
FORK BUFFETS

(All rates exclude VAT)

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

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W ietvenues.co.uk/savoyplace

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