BUFFETS

AND

BANQUETS

AUSTIN

BIRMINGHAM

COURT

BANQUETING AND EVENING FUNCTIONS 2025



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Our BBQ menu available upon request.

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 November 2024 to 31 March 2025. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.

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BANQUETING

(All rates exclude VAT)

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

Minimum numbers: 20

STARTERS

Vegan - BBQ Cauliflower buffalo wings - roast whole scallion's - mango & coriander salsa (269kcal)	£12.25 per person
Vegan - Aunergine confit - smokey vegan feta - tomato ragu - pickled olives - crisps onion bread - basil dressing (416 kcal)	£12.25 per person
Goats cheese and fig parcels, poached pear and spiced pear chutney, honey and thyme dressing (V) (403 kcal)	£14.10 per person
Buffalo mozzarella pearls, charred vegetable salad, cheese filled sweet peppers (V) (471 kcal)	£14.10 per person
Ham hock and sweet carrot terrine, English mustard mayonnaise, pork sippet (414 kcal)	14.95 per person

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BANQUETING

(All rates exclude VAT)

MAINS

Butternut squash, pine seed and smokey feta cheese, filo pastry spring roll, babaghanoush, dauphinoise potato, spinach, lemon and oregano jus (V) (1163 kcal)	£26.00 per person
Marinated paneer cheese and chickpea samosa, sweet potato dauphinoise, creamed greens, ginger root jus (V) (819 kcal)	£26.00 per person
Portobello mushroom and Tuscan vegetable ratatouille, potato gratin (V) (432 kcal)	£26.00 per person
Vegan - Ratatouille tatin, Moroccan cous-cous, cocktail tomatoes, sumac capers (vg) (911 kcal)	£26.00 per person
Rosemary seasoned chicken breast, beetroot and goat cheese Gnocchi with tomatoes, courgette and pickled olive vinaigrette (796 kcal)	£28.50 per person
Supreme of chicken, assorted seasonal vegetables, potato puree with a mushroom and chasseur sauce (668 kcal)	£28.50 per person
British daube of beef - potato gratin - honey glazed roots - red onion marmamalade - rduce rosemary jus (961 kcal)	£33.75 per person

DESSERTS

Dark chocolate brownie topped with chocolate and orange truffle, orange & basil gel (vg) (473 kcal)	£14.20 per person
Baked egg custard tart, whipped caramel cream, roasted plums (432 kcal)	£12.50 per person
Vanilla infused creme caramel with fresh oranges & passion fruit & shortbread biscuit (530 kcal)	£13.50 per person
Sticky lemon polenta cake - raspberries - frozen vanilla cream - toasted coconut (517 kcal)	£13.95 per person

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BANQUETING

Additional Courses

(All rates exclude VAT)

Select from the following options to enhance your dinner menu.

BREADS £4.45

British butter & rustic breads (166 kcal)

per person

FRESHLY BREWED TEA AND COFFEE

£3.00

per person

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FORK BUFFETS

(All rates exclude VAT)

Available as a standalone option at £31.50 per person or as a £9.00 per person supplement to our standard delegate package.

Our fork buffet includes your choice of 2 main dishes (to include 1 vegetarian option), 1 hot side, 2 salads, and 1 dessert.

Minimum numbers: 20

MAIN DISHES

Meat

Chicken Cacciatore, rosemary garnished with olive oil potatoes and Mediterranean vegetables (493 kcal)

Layered beef, Worcestershire sauce, mac n cheese bake (757 kcal)

Masala chicken curry, garnish of coriander (337 kcal)

Harissa spiced tender beef, garnish of peppers and chickpeas (616 kcal)

Chicken in lemongrass & coconut sauce - garnish of fennel & scallions (489 kcal)

Vegetarian

Sweet pepper mac n cheese and English mustard, onion crumble (504 kcal)

Wild mushroom and chestnut stroganoff (276 kcal)

Paprika halloumi with red pesto dressing, bbq tomatoes (552 kcal)

Mixed vegetable masala curry served with Chotanaan bread (145 kcal)

Vegan

Aubergine and courgette ratatouille with fresh basil (121 kcal)

HOT SIDES

Cajun spice dusted potato wedges (390 kcal)

Ginger creamed leeks and cabbage (123 kcal)

Cumin seed roast cocktail potatoes (222 kcal)

Sweet carrots and garden peas (169 kcal)

Coriander infused basmati rice (301 kcal)

SALADS

Red onion, cucumber, mint yoghurt (35 kcal)

Seasonal mushrooms, penne pasta, red pepper pesto (270 kcal)

Vine rustic tomato, marinated olives, gem hearts (83 kcal)

Bean, potato, red onion, fennel (91 kcal)

Seasonal leaf salad (33 kcal)

DESSERT

Seasonal fruit salad (58 kcal)

Vegan layered toffee apple & creamy rice pudding - broken chocolate cookie (736 kcal)

Vegan carrot & walnut cake (391kcal)

Tiramisu, hazelnut biscotti (576 kcal)

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NIBBLES (All rates exclude VAT)

Flovoured tortilla crisps Pitted marinated olives Prawn crackers Mini poppodums (609kcal) £4.95 per person

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CANAPÉS (All rates exclude VAT)

Add these to enhance your drinks package. Minimum order of 3 canapés per person at £4.95 per canapé.

Additional items will be charged at £4.95 per person.

Minimum numbers: 20

CANAPÉ SELECTION

Asian style sweet potato fritter, apricot and ginger gel (141 kcal)

Goats cheese and asparagus tartlet (122 kcal)

Prawn and chorizo jambalaya bon bon (262 kcal)

Sesame crusted Moroccan lamb shoulder fritter and apricot mayo (302 kcal)

Vegan kale pakora and tamarind ketchup (150 kcal)

Vegan feta and green pesto potato and olive tapenade (305 kcal)

Confit beef and Colston Basset blue cheese, horseradish crostini (160 kcal)

DESSERTS

Vanilla salted caramels (309)

Lemon macaroon (53 kcal)

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SPECIAL DIETARY REQUIREMENTS

Kosher meal prices can be quoted on request and are subject to a £100.00 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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