

Love Birds Package 2018 - Your wedding details

Congratulations on your engagement, and thank you so much for considering Birmingham Botanical Gardens to host your special day. Our complimentary wedding service is designed to guide you throughout the planning of your wedding, keeping every step simple. We'll offer assistance for your style of catering, room set up, format of the day, floristry, entertainment and much more.

Award winning caterers Ampersand, who love the challenge of creating a stunning dining experience tailored to your every wish, provide catering at the Gardens. From sourcing local ingredients to creating the most visually stunning dishes, Ampersand's focus is always on an impeccable arrangement of flavours.

We have created the **Love Birds Package**, designed to make everything as simple as possible for you, but we are equally happy to work with you to build your own tailor-made day just for you. So feel free to view the package as a starting point to help you create your own dream day. Marrying at the Birmingham Botanical Gardens allows you access to the greater gardens for photographic opportunities or for you to share a moment, just the two of you.[§]

Remember that this is your day, so if you do not see what you are looking for, please just ask. Some of our frequently asked questions have been addressed on our website for your information.



Hire charges

Timings

Room hire for up to 8 hours (3pm-11.30pm)
Last drinks served and last dance at 11pm,
guests clear by 11.30pm

Extension to 1.30am

Last drinks served and last dance at 1am,
guests clear by 1.30am **£330**

Civil ceremonies (2 hour hire)

Civil ceremony only (no reception) **£930***

Civil ceremony
with Love Birds Package **£400**

Minimum numbers of guests

All packages are subject to minimum numbers based on adult guests. Please see our brochure for maximum capacities.

The Loudon Suite **25** guests
(Cedar Room and The Conservatory)

The Terrace Suite **80** guests

The Garden Suite **150** guests



Love Birds Package

Room hire for up to 8 hours

One reception drink per person from a choice of either Prosecco, Bucks Fizz or Pimm's No.1 Cup served with lemonade, fresh strawberries, cucumber and mint

Soft drinks[†] alternative until the end of dinner

Three course set menu with Rainforest
Alliance coffee

Half bottle of house wine per guest with your meal

One glass of Prosecco for your toast

Cash bar

Standard crockery, cutlery, white linen table
cloths and napkins

Cake stand and knife

Dance floor available in all of our suites

Access to the gardens for photographs

Car park (operated on a first come, first serve basis)

From £82 per person

Children's Packages

4 and under **Complimentary**

5 – 11 **£24.50** per child
inclusive of children's menu and
soft drinks until end of dinner

12 – 17 **£59.95** per child
inclusive of three course menu
and soft drinks until end of dinner

Your menu options

A venue this special deserves catering to match, and you can be sure you will receive dishes to delight your guests and perfectly complement a magical day. We use fresh local produce wherever possible and always consider the provenance of our ingredients.

Please select the same menu for all of your guests; we will cater for any special diets separately. Like the wedding package itself, these menus are designed to stimulate your imagination, and you can take as much or as little as you wish from them.

Our chefs would be delighted to create a bespoke offering tailored to you. For a relaxed and informal wedding reception, ask our wedding coordinator about our BBQ, sharing platters and traditional roast menus.

Summary of catering options

Pre-dinner canapés

Chef's choice , three per guest	£9.90 per person
Your choice , three per guest	£12.10 per person
Additional canapé	£3.75 per person

Additional courses

Amuse-bouche	£5.95 per person
Sorbet	£5.65 per person
Cheese course	£6.10 per person

Evening buffets

Sandwich platter	£12.10 per person
Cheese and fruit platter	£15.15 per person
Meat and cheese platter	£17.60 per person
Best of British	£20.10 per person
Italian selection	£20.10 per person
Mini desserts	
Your choice , three per guest	£8.10 per person
Additional mini dessert	£3.00 per person



Spring / Summer menu

Please select a set three course menu, one starter, one main course and one dessert.

Please also select a vegetarian starter and main course if required.

Starters

Shallot and Madeira soup, warm thyme mousse served with crispy shallot rings ▼

Pea soup with watercress oil and Cornish crab ravioli ▼

Confit heritage tomatoes, goat's cheese mousse with yellow tomato jelly, basil purée, micro basil, beef tomato crisps ▼

Roasted cauliflower risotto served with purple sprouting broccoli, parmesan crisp and balsamic gel ▼

Orange and cumin cured sea trout, pickled daikon, green beans, chilli relish, coriander purée, coriander oil and shoots

Garden of England salad, squash, carrot, cumin, regional goat's cheese, Hackney honey and urban thyme dressing

Smoked ham hock and rare breed sausage terrine served with micro vegetables and mustard seed piccalilli, pea purée and coriander

Free-range chicken breast and thyme mousse roulade, crispy chicken lollipop, sweetcorn purée, toasted sweetcorn, truffle popped corn, broad beans (supplement £1.95 per person)

Seaweed wrapped salmon ballotine, set lemon cream and fennel salad served with a mint, lemon oil and dill purée (supplement £1.95 per person)

Mains

Loin of pork, honey and mustard pressed belly, potato mash, grilled parsnip, hot pear mousse, toffee apple and cooking liquor reduction

Bramam spring chicken roasted breast, confit leg, served with Kentish peas and baby gem

Roasted salt cod loin, cockle and sweetcorn chowder, English spinach and cockle popcorn

Thyme emulsion poached hake, butter bean purée, split tomato jam, basil purée served with grilled aubergine, scallop and lemon ravioli

Pan roasted black bream fillet, crispy bacon joint, apple purée, glazed apple "Parisian" served with braised fennel, goose fat roasted potato barrels, fennel crisp and micro fennel

Herefordshire beef, seared fillet with a beef croquette, butternut squash and burnt onions (£10.50 supplement per person)

Rump of Cornish lamb, Jerusalem artichoke, baby leeks and pencil carrots (£9.40 supplement)

Pumpkin and sage ravioli, roasted pumpkin, smoked pumpkin seeds, roast garlic spinach, sage crisps and lemon butter emulsion ▼

Legumes and tomatoes, crispy chickpea dumplings, cannellini bean and tomato purée, braised puy lentils with balsamic vinegar, confit heritage tomatoes, broad bean and truffle sphere, heritage tomato crisps, micro coriander and alfalfa ▼



Desserts

Rhubarb and custard, vanilla pannacotta, poached rhubarb and gingerbread granola

St Clements, lemon mousse, mandarin sorbet and chocolate soil

Baileys mousse, vanilla crème fraîche and pistachio biscotti

Mini lemon curd tart, lemon and poppy seed drizzle cakes served with a lemon and blueberry jelly

White chocolate and raspberry torte, dark chocolate ganache served with summer Pimm's steeped raspberry

Gardens summer mess, enjoy creating your own Eton mess style dessert from the buffet. Bowls of lightly crushed meringue, rich summer berry compote, chunks of gooey chocolate brownies, lashings of whipped vanilla cream. Plus a selection of sauces, chocolate sprinkles, hundreds and thousands and mini marshmallows (supplement £1.95 per person)

Macerated strawberries, Rodda's clotted cream rice pudding served with coconut short bread (supplement £1.95 per person)

Selection of seasonal and regional British cheeses with green apple and raisin chutney, celery and baked crispy bread and traditional oatmeal biscuits (supplement £5.00 per person)

Autumn / Winter menu

Please select a set three course menu, one starter, one main course and one dessert.

Please also select a vegetarian starter and main course if required.

Starters

Salad of Williams black pear and stilton served on a bed of green salad with balsamic dressing **v**

Pressed new season leeks terrine with foraged mushrooms, truffle, tarragon and cauliflower **v**

Cured loch salmon, horseradish blini with pickled cucumber salad

Ham hock terrine poached in Herefordshire cider served with an onion tart and sauce Soubise

Duck 'à l'orange', Barbary duck rilette, orange, pickled heritage carrots and a savoury granola

Butternut squash soup served with croutons and crème fraîche **v**

Slow confit of Norwegian salmon, nori seaweed, shaved fennel salad and miso dressing

Bouillabaisse verrine crab cake and rouille (supplement £1.95 per person)

Roasted breast and confit leg of quail on mushroom risotto with smoked bacon (supplement £1.95 per person)

Mains

Seared fillet of loch salmon, grilled baby gem, cucumber and pea purée

Pan-fried cod, creamy mash potato and buttered samphire with a cockle sauce

Suffolk free-range chicken, pesto dressing with roasted aubergine, tomato and courgette

Herb and salt crusted loin of beef, Yorkshire pudding, buttered fondant potatoes and seasonal vegetables, red wine gravy

Braised West Country lamb shank, mashed potato, roasted root vegetables and rosemary scented jus (supplement £5.00 per person)

West Country lamb served two ways: roast rump and a croquette of slow braised shoulder of lamb served with 'cassoulet' of beans with tomato and tarragon jus (supplement £4.70 per person)

Fillet of beef Wellington, fondant potatoes served with autumnal vegetables (supplement £10.50 per person)

Ravioli of herb infused goat's cheese, sweet marinated bell red pepper with wilted spinach **v**

Foraged mushroom tortellini, salt-baked market vegetables and cèpes vinaigrette **v**



Desserts

Apple and blackberry jelly, with toffee panna cotta Eton mess

Classic lemon tart served with a raspberry sorbet

Chocolate and orange truffle cake

Cambridge burnt cream served with a Garibaldi biscuit

Sticky toffee pudding, vanilla custard

White chocolate and honeycomb mousse, caramelised pistachio nuts (supplement £1.95 per person)

Autumn berry pudding, served with berry coulis and clotted cream

Selection of seasonal and regional British cheeses with green apple and raisin chutney, celery and baked crispy bread and traditional oatmeal biscuits (supplement £5.00 per person)



The perfect extra details for the perfect day

Pre-dinner canapés

Cold

Gresham duck leg pâté, orange chutney and oven dried ham

Cornish crab mousse, roasted red pepper, green olive and caper herb sauce

Worcestershire black pear, stilton mousse served on a thyme and cranberry scone ▼

Hot

Chicken satay skewers with spicy peanut dressing

Crayfish and brown shrimp tartlet with bouillabaisse foam

Mini new jacket potatoes, leek, chive and cheese filling ▼

Chef's choice of three canapés per guest

£9.90 per person

Your choice of three canapés per guest

£12.10 per person

Additional canapé

£3.75 per person



Additional courses

Please select one choice per course, we will cater for any special dietary requirements separately.

Amuse-bouche

Lobster ravioli, wilted baby spinach leaves, cream lobster sauce and keta caviar, micro basil leaves

Gloucestershire old spot pork fillet wrapped in cured bacon, Clonakilty black pudding crumble, roasted apples, raisin gel, port reduction

Butternut squash risotto with pickled walnuts ▼

£5.95 per person

Sorbet

Raspberry sorbet with steeped Chambord raspberries and raspberry syrup

Elderflower and pear sorbet, elderflower and almond jelly, conference pear crisp

Old English cider sorbet, whisky and vanilla apple compote, baby toffee apple

£5.65 per person

Cheese course

Ragstone goat's cheese, truffle oil and herb parcel served with rhubarb compote and coriander purée ▼

Warm Stilton mousse, pickled beetroot, lemon salted and rosemary soda bread croute and micro celery ▼

Parmesan crusted mozzarella, parmesan foam, parmesan crisp and balsamic gel ▼

£6.10 per person

Wedding evening buffet

We are pleased to offer several options to supplement our wedding breakfast menus. You will be charged for a minimum of 80% of your total number of guests.

Sandwich platter

Char-grilled Leicestershire chicken wrap, bound with lemon mayonnaise and baby gem lettuce

Poached salmon with pickled cucumber baguettes

Free-range egg mayonnaise and watercress on wholemeal loaf

Sweet potato wedges, tossed in sweet chilli and coriander dressing

£12.10 per person

Cheese and fruit platter

Mature cheddar, Somerset brie, Cheshire Ravens Oak goat's cheese, Nottinghamshire blue Stilton, red wine poached pears, port and cinnamon roasted plums

Fresh grapes and a selection of warm breads with salted butter and chutneys

£15.15 per person

Meat and cheese platter

Slow cooked Tamworth gammon, roasted Herefordshire beef, chicken liver pâté, sliced mature cheddar, Somerset brie, pickled gherkins and beetroot chutney

Selection of warm breads with salted butter and chutneys

£17.60 per person

The perfect extra details for the perfect day – continued

Best of British

Mini bowls and finger food of your favourite British dishes. Please select two main dishes, one side dish and two finger food items to complete your menu:

Mains

Sausage and mustard mash served with red onion gravy

Beer battered fish and chunky chips

Shepherd's pie and parsnip mash

Fisherman's pie, chunks of fresh fish, watercress, sliced egg and mash potato

Lancashire hotpot

Butternut squash, mushroom and puy lentil pie ▼

Sides

Minted garden peas

Glazed baby carrots

Wilted cabbage

Roasted root vegetables

Cold finger food items

Scotch eggs

Mini pork pies

BBQ chicken drumsticks

Homemade sausage and apple rolls

Homemade vegetable rolls ▼

English asparagus and Keen's Cheddar quiche ▼

£20.10 per person

Italian selection

Mini bowls and finger food of your favourite Italian dishes. Please select two main dishes, one side dish and two finger food items to complete your menu:

Mains

Italian meat balls with spiced tomato sauce and olive oil pasta

Grilled sardines, toasted almonds and parsley

Buttered penne primavera with shaved parmesan ▼

Pork involtini: pork parcels filled with asparagus, cheese, cured ham and buttered orzo

Taleggio, wild mushroom and basil bake ▼

Homemade pizza with a selection of toppings

Please select two toppings of your choice:

Parma ham and rocket

Pepperoni and mozzarella

Basil and tomato ▼

Mushroom and pepper ▼

Sides

Tomato, mozzarella and basil salad ▼

Rocket, lemon oil and shaved parmesan ▼

Roasted red pepper, courgette, lemon and thyme ▼

Caesar salad ▼

Cold finger food items

Ciabatta garlic bread ▼

Tomato, basil and garlic bruschetta ▼

Chilli and garlic marinated olives ▼

Bread stick, pesto dip and spiced cheese dip ▼

Warm breads with balsamic and olive oil ▼

Artichoke frittata ▼

£20.10 per person



Mini desserts

A selection of mini desserts makes a tempting addition to your evening buffet

Coffee and walnut cake

Irish liqueur cheesecake

Chocolate éclair

Lemon and blueberry jelly

Victoria sandwich

Black cherry cheesecake

Banoffee tart

Chocolate torte

Strawberry Pimm's jelly

Lemon meringue tart

Chocolate fudge cake

Pear and liquorice torte

Carrot cake

White chocolate raspberry torte

Strawberry tart

Your choice, of three mini desserts per guest

£8.10 per person

Additional mini dessert £3.00 per person

Wine, drinks and cocktails

We understand that the drinks can make the dinner, so we will work with you to ensure you get the perfect beverages for your wedding, ready for your arrival. Our staff love making cocktails; take your pick from our list of favourites, or challenge us to create yours!

We are very flexible with our drink offerings so if you have something specific in mind we will price accordingly. In some cases we have provided two price guides for each drink, one as an upgrade from the **Love Birds Package** and one for those choosing a bespoke package.

Reception drinks options

Add an additional glass of Prosecco
£5.50 per glass

Create a special sparkling treat when you add a liqueur to your sparkling wine, such as Crème de Cassis, Chambord or Crème de Mure
from **£1.70** per person*

Make your day shine with a delicious cocktail

To upgrade from the reception drink included in our **Love Birds Package**, please add a supplement of £2.20* per person. Additional drinks are £6.60 per person.

Blossom, Bloom and Tonic

Greenall's Bloom gin, mixed with St Germain elderflower liqueur topped up with cracked ice and tonic water. Garnished with seasonal edible flowers or strawberry and rosemary.

The Arid House

Greenall's Berkley Square Gin with fresh lime, cardamom pods, spiced berry cordial, orange and carrot juices shaken over ice. Muddled with fresh mint and coriander, served over crushed ice and garnished with a stick of lemongrass.

Mint Julep 101

Wild Turkey 101 proof bourbon muddled with vanilla syrup and mint, served over cracked ice and topped with soda.

Spiced Apple Sour

Balvenie double wood whisky shaken with lemon juice, simple syrup, cloves, cinnamon, cloudy apple juice and ice strained.

Bakewell Tart

Chambord and vodka shaken with lemon juice, orgeat syrup and raspberry jam. Topped up with soda and garnished with fresh berries and served in a jam jar.



Soft drinks[†]

Orange, apple, pineapple and cranberry juice
Pepsi, Diet Pepsi and lemonade

Soft cocktails

Almond Ice Tea

Green tea mixed with orgeat syrup and lemon juice, served in a glass with pistachio and sugar rim

Homemade Pink Lemonade

Simple syrup and grenadine syrup mixed with brown sugar and fresh lemon juice, served over cracked ice and topped up with soda

Summer Berry Punch

A mix of pineapple and orange juice, sugar, strawberries, grenadine and ginger ale, garnished with a lemon slice, served over ice

New York Sling

A mix of mango, pineapple and pomegranate juice with fresh lime, tonic water and mint sprigs

£3.25 each