

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## THE COCKATIEL PACKAGE

*Civil Ceremony*  
from **£300** room hire

All guests are provided with a 3-course meal and large glass of wine with meal and rainforest alliance coffee or Twinings tea to finish.

**£45**  
*per person*

*The Cockatiel Package Includes Complimentary:*

Access to the Beautiful Gardens for Wedding  
Photograph



Cake and Knife Stand

Dance Floor



White Linen Table Cloths

Napkins, Cutlery, Crockery

Cash Bar available until 12.30am

Room Hire for your Wedding Breakfast and Evening  
Event

On-site dedicated Wedding Organiser

Please be advised the Cockatiel Package is available throughout the year on certain dates – Please contact our team at your earliest available opportunity to check your preferred date.

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## Menu

### Starters

Roasted butternut squash with zesty lime crème fraiche and crispy herb croutons

Ham Hock and sausage terrine with a sweet potato and spring onion salad and sage dressing.

### Mains

Lemon and thyme roast breast of chicken with baby new potato fondants

Sautéed green beans and a rich chicken jus

*or*

Aubergine cannelloni

Chargrilled aubergine rolled with a roasted garlic spinach with baby fondant potatoes, sautéed green beans and rich tomato sauce

### Desserts

Sticky toffee pudding with fresh vanilla custard

Fresh Fruit Timble



## Evening Guests

*We ask that you pre-order to evening food to cater for approximately 80% of the total number of your evening guests.*

Bacon/Sausage rolls - **£4** per person

Traditionally served Hog Roast - **£6** per person

Hot and Cold Buffet - **£17** per person – menus available on request.

Wedding BBQ Served on the Loudon Terrace - **£20** per person - menus available on request

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## THE PEACOCK PACKAGE

*Civil Ceremony*  
from **£400** room hire

All guests are provided with prosecco reception drink,  
3-course meal, half a bottle of wine per person &  
Rainforest Alliance coffee or Twinings tea to finish.

**£55**  
*per person*

### *The Peacock Package Includes Complimentary:*

Access to the beautiful gardens for wedding  
photography

Cake and Knife Stand

Dance Floor

White Linen Table Cloths.

Napkins, Cutlery, Crockery

Cash Bar Available Until 12.30am

Room Hire for your Wedding Breakfast and Evening  
Event

On-Site Dedicated Wedding Organiser



Please be advised the Peacock Package is available throughout the year on certain dates – Please contact our team at your earliest available opportunity to check your preferred date.

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## Menu

### Starters

Pickled Oyster mushroom, smoked duck and pea shoot salad, truffle oil aioli and wild mushroom & tarragon consumee

*or*

Beetroot cured salmon with pickled candy and golden beetroot with a whiskey lime dressing

*or*

Goats cheese Mousse with marinated heritage tomatoes yellow tomato consumee and baby thai spinach

### Mains

Roasted rump of lamb with a minted lamb filled cabbage parcel, creamed garlic dauphinoise potato, glazed carrots with a mint and rosemary jus

*or*

Pan-fried mackerel with braised baby leeks buttered thyme potato fondant with chervil and lemon cream

*or*

Char grilled sweet potato dome filled with a Mediterranean ratatouille with glazed vine cherry tomatoes, wilted baby spinach, courgette and carrot crisps and red pepper dressing

### Desserts

Tarte aux pomme (glazed apple tart) with salted caramel ice cream

*or*

Strawberry cheesecake steeped with vanilla cream mousse

*or*

Trio of white, dark and milk chocolate mousse with a blackcurrant drizzle



## Evening Guests

*We ask that you pre-order to evening food to cater for approximately 80% of the total number of your evening guests.*

Bacon/Sausage rolls - **£4** per person

Traditionally served Hog Roast - **£6** per person

Hot and Cold Buffet - **£17** per person – menus available on request.

Wedding BBQ Served on the Loudon Terrace - **£20** per person – menus available on request

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## THE LOVE BIRDS PACKAGE

*Civil Ceremony*  
from **£500** room hire

*from £75 per person*

### *Including*

Hors d'oeuvres served prior to the starter

A beautifully appointed choice menu available with a variety of gourmet starters, mains and desserts for you to choose from for your special day

Rainforest coffee or quintessentially British tea served to finish

Reception drink for all guests – choose from prosecco, beer or seasonal pimm's

Soft drinks served alternatively until the end of the meal

Half a bottle of red/white wine for each guest during your wedding breakfast

Glass of prosecco for all guests during the toast

Evening Buffet of Bacon/Sausage rolls

Last orders at the bar 1am / guests to depart by 1.30am

Vintage candelabras used as table centre pieces during the wedding breakfast (optional)



Please be advised the Love Birds Package is available throughout the year on desired dates – Please contact our team at your earliest available opportunity to check your preferred date.

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## *The Love Birds Package Includes Complimentary:*

Access to the beautiful gardens for wedding photography

Cake and Knife Stand

Dance Floor

White linen table clothes

Napkins, Cutlery, Crockery

Cash Bar available until 1.00 am

Room Hire for your wedding breakfast and evening event

On-site dedicated wedding organiser

Complimentary menu tasting



## *Evening Guests*

*With the Love Birds Package you have included as Evening Catering, Bacon/Sausage rolls.*

*If you would prefer a different option please see below*

*We ask that you pre-order to evening food to cater for approximately 80% of the total number of your evening guests.*

Traditionally served Hog Roast - **£6** per person

Hot and Cold Buffet - **£17** per person – menus available on request.

Wedding BBQ Served on the Loudon Terrace - **£20** per person - menus available on request

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## The Love Birds Menu

SPRING / SUMMER

### Starter

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

**Pea soup** with watercress oil and Cornish crab ravioli v

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

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

**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 £1.85 per person)

**Seaweed wrapped salmon ballotine**, set lemon  
cream and fennel salad served with a mint, lemon oil  
and dill purée (supplement £1.85 per person)

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## The Love Birds Menu

SPRING / SUMMER

### Main Course

**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 - (£10.00 supplement per person)

**Rump of Cornish lamb**, Jerusalem artichoke, baby leeks and pencil carrots - (£8.95 supplement)

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

**Legumes and tomatoes**, crispy chickpea dumplings, annellini 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 v

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)



# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## The Love Birds Menu

SPRING / SUMMER

### Dessert

**Rhubarb and custard**, vanilla panna cotta,  
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 £1.85 per person)

**Macerated strawberries**, Rodda's clotted cream rice  
pudding served with coconut short bread  
(supplement £1.85 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 £4.75 per person)

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## *The Love Birds Menu*

AUTUMN / WINTER

### *Starter*

**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 £1.85 per person)

**Roasted breast and confit leg of quail**  
on mushroom risotto with smoked bacon  
(supplement £1.85 per person)

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## *The Love Birds Menu*

AUTUMN / WINTER

### *Main Course*

**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 £4.75 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 £4.45 per person)

**Fillet of beef Wellington**, fondant potatoes  
served with autumnal vegetables  
(supplement £10.00 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)

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)

# Weddings

THE BIRMINGHAM BOTANICAL GARDENS

## *The Love Birds Menu*

AUTUMN / WINTER

### *Dessert*

**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** with vanilla custard

**White chocolate and honeycomb mousse,**  
caramelised pistachio nuts  
(supplement £1.85 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

*We're looking forward to helping you plan your perfect day*

0121 393 4479 | [botanical-events@aramark.co.uk](mailto:botanical-events@aramark.co.uk)