NATURALLY BEAUTIFUL

THE BIRMINGHAM
BOTANICAL GARDENS

Day Delegate Package





NATURALLY BEAUTIFUL

If you're a big believer in the positive impact of the surrounding environment on information retention and absorption of knowledge, then the Birmingham Botanical Gardens is the perfect setting to host your conference or event. Naturally beautiful, the Birmingham Botanical Gardens is a little section of paradise in an urban metropolis.

WITH THREE MAGNIFICENT

function rooms nestled within our 15 acres of beautifully landscaped gardens, each accessed via the stunning glasshouses of the Gardens, your guests will be immersed in the tranquillity of the setting from the moment that they arrive.

Guests will find it hard to believe that they're so close to the centre of Birmingham, yet this peaceful setting is easily accessible and close to all major road and rail links. A variety of rooms of varying sizes are available that can accommodate up to a maximum of (with catering space):

- Theatre Style 350 guests
- Cabaret Style 220 guests

Small meetings (with catering space) can also be accommodated for in The Loudon Suite, up to a maximum of:

- Board Room -30 guests
- Theatre Style 60 guests







DAY DELEGATE PACKAGES

CAMERON £33.50 PER PERSON

Arrival hot beverages and biscuits

Mid-morning hot beverages

Sandwich lunch

Afternoon hot beverages

Room hire

Audio-visual package

Dedicated event manager

Free entry to the Birmingham Botanical Gardens

CAMERON LUNCH MENU

Total allocation is 1.5 rounds per person

Served on white, malt grain & wholemeal breads

Egg mayo and mustard cress (v)

Char grilled Leicestershire chicken

Poached loch salmon mayo, sushi ginger

Warwickshire cheese with little gem and pickle (v)

Pastrami with piccalilli and green salad

Ready salted crisps

Prices are excluding vat. Bookings subject to minimum numbers

These sample menus give you an indication of what can be achieved. However, we are committed to making your event special so please ask our experienced team and we will create a bespoke menu to suit your requirements.

LATHAM £42.50 PER PERSON

Arrival hot beverages and mini pastries

Mid-morning hot beverages

Finger buffet lunch

Afternoon hot beverages

Mineral water throughout the day

Room hire

Audio-visual package

Dedicated event manager

Free entry to the Birmingham Botanical Gardens

SANDWICHES, BAGUETTES & WRAPS

Egg mayo and mustard cress (v)

Chargrilled Leicestershire chicken sandwich

Poached loch salmon mayo, sushi ginger ciabatta

Warwickshire cheese with little gem and pickle (v)

(If you prefer a different selection please request)

SELECT FOUR ITEMS FROM BELOW

Classic Scotch egg

Smoked salmon Scotch egg

Homemade fish fingers with tartar sauce

Thai chicken rolls with sweet chilli sauce

Mini beef burgers with Shropshire chutney

Mini Melton Mowbray pork pies with piccalilli

Mini three Fowlers of Earlswood cheese quiche (v)

Herb salted potato wedges with Béarnaise sauce (v)

Grilled vegetables skewers with hollandaise sauce (v)

Grilled Leicestershire chicken skewers with satay sauce

Served with fresh fruit

Prices are excluding vat. Bookings subject to minimum numbers



WILSON £46.50 PER PERSON

Arrival tea, coffee and breakfast sandwiches

Mid-morning hot beverages

Hot fork buffet lunch

Afternoon tea beverage tray

Mineral water throughout the day

Room hire

Audio-visual package

Dedicated event manager

Free entry to the Birmingham Botanical Gardens SELECT ONE MAIN dish and one vegetarian dish. Then select two main side salads and one dessert. All hot fork buffets are served with a selection of bread rolls with lightly salted butter. If you would like to upgrade to a seated buffet, the cost per guest is £4.00 per person excluding vat.

MAIN

Traditional Irish lamb stew with soda bread

Breaded turkey escalope with gremolata & marinated olives

Grilled pork sausages with onion gravy with creamed mashed potatoes

Salmon with summer cabbage, borlotti beans & tomato butter sauce

Classic smoked haddock fish pie & poached free range egg

VEGETARIAN

Purple sprouting broccoli with toasted almonds, pappardelle & pesto

Onion squash risotto with crumbled Feta cheese & roasted pumpkin seed

Glamorgan sausages, sticky red onions & vegetarian gravy

Pumpkin & cashew nut curry served with rice

Prices are excluding vat. Bookings subject to minimum numbers

You are more than welcome to increase any of the above items, please ask your event co-ordinator/specialist for more details.

SALADS

Courgette & olive salad with basil & mint

Broad bean, radish & crumbled Sussex feta

Lentil, root vegetable & parsley

Carrot, raisin & orange salad

Classic tabbouleh

DESSERT

Elderberry fool

Sticky toffee pudding

Cranberry & orange tart

Individual apple & custard pies with clotted cream





TO BOOK YOUR DAY DELEGATE PACKAGE OR REQUEST MORE INFORMATION PLEASE CONTACT:

Email: botanicalevents@ampersandcatering.co.uk

Telephone: 0121 450 4607

By choosing the Birmingham Botanical Gardens for your event, you will be making a valuable contribution to the charity which helps keep our beautiful gardens thriving.