



## Quality Hotel Birmingham 2011 Wedding Brochure



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## **Congratulations**

Firstly may we take this opportunity to congratulate  
you on your forthcoming wedding  
and to extend our best wishes for your future together.

The Quality Hotel Birmingham offers a superb venue for weddings. Our modern newly refurbished function room and landscaped garden provide the perfect backdrop for your wedding day.

Our aim is to make your wedding a day to remember.  
We hope that the enclosed literature will assist you, but may we suggest that you make an appointment to view our facilities. Our friendly and professional team will be pleased to answer any questions you may have.

We look forward to welcoming you and your guests to the  
Quality Hotel Birmingham

## **Civil Weddings and Partnership Ceremonies**

We hold a licence as an approved venue for ceremonies.  
Our suite has a capacity to hold 150 guests and can be decorated to offer a personal touch to your special occasion.

Once you have made your reservation with the hotel, you then need to contact the Ceremony Co-ordinator at  
Birmingham Registrar Office to finalise your legal details.





## The Complete Wedding Package

The following will be included in the menu price:

Red Carpet on arrival

White linen tablecloths and napkins

Cake knife and stand

Complimentary overnight accommodation  
for the bride and groom

Special overnight accommodation rates for your guests (subject to availability) the night before  
and after the reception





## Starters

Bruschetta of Vine Ripened Tomatoes, Basil and Garlic	£3.10
Classic Prawn Cocktail served on a Bed of Crisp Lettuce Topped with a Seafood Dressing	£4.15
Freshly Homemade Tomato and Basil Soup served with a Bread Roll	£4.15
Seasonal Melon served with Fruits of the Forest	£4.15
Smooth Liver Pate served with a Red Onion Marmalade	£4.70
Seasonal Melon with Parma Ham dressed with Olive Oil and Cracked Black Pepper	£5.20

## Mains

Oven Baked Salmon served with a butter sauce	£9.40
Supreme of Chicken with a Choice of Sauces Mushroom and Tarragon Rosemary and Thyme Jus	£10.45
Roast Loin of Pork served with a Apple Sauce and Gravy	£10.45
Roast Sirloin of Beef served with Yorkshire Pudding and a Red Wine Jus	£11.50
Roast Leg of Lamb served with a Traditional Lamb Jus	£13.60

**All main dishes are served with selection  
of vegetables and potatoes**





## Sweets

Profiteroles served with Chocolate Sauce	£4.25
Vanilla Cheesecake served with Fresh Cream	£4.75
Chocolate Fudge Cake served with Fresh Cream	£4.75
Eaton Mess Fresh Strawberries, Pieces of Meringue and Cream	£5.20
CheeseBoard A Selection of Cheeses with Biscuits and Grapes	£5.50

All prices are inclusive of VAT.  
Subject to VAT and price increase for 2012.

All above menus are guidelines; please feel free to ask if you have  
any special requirements as we cater for all.

Charges for room hire may apply





## Asian Menu

### Starters

Onion Bhajee	£2.55
Chopped Onions Seasoned in Spices and Deep Fried	
Vegetable Samosas	£2.55
Vegetables Seasoned and Wrapped in Crispy Batter	
Chicken Tikka	£4.50
Diced Boneless Chicken Marinated in Spices and Herbs	
Cooked in Tandoor	

### Mains

Lamb Rogan Josh	£10.50
Cooked in medium spices, herbs and generous amounts of tomatoes	
Chicken Tikka Massala	£9.50
Mildy spiced and delicately prepared in massala sauce	
Chick Pea Curry	£7.30
Daal Makhni	£7.35





## **Extras**

Chappati	£1.95
Plain Naan	£2.25
Boiled Rice	£2.25
Pilau Rice	£2.95
Aloo Gobi	£4.95

## **Sweets**

Kulfi	£4.10
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## Canapés

Smoked Salmon and Cream Cheese served on  
Lightly Toasted Bread

Mini Assorted Vegetable Filled Pastries

Vegetable Cocktail Spring Rolls

Asparagus and Parma Ham

Mini Vegetable Samosas

Smooth Liver Pate served on Lightly Toasted Bread

Goats Cheese and Sunblush Tomato Tartlet

**Choice of 3 items @ £4.85 per person**

**Choice of 4 items @ £6.45 per person**

**Choice of 5 items @ £7.95 per person**

**Choice of 6 items @ £9.45 per person**

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## **Buffet Menu**

### **Sandwich Choices**

Assorted Sandwiches  
Assorted Open Rolls  
Assorted Wraps

### **Cold Items**

Mini Sausage Rolls  
Pigs in Blanket  
Scotch Eggs  
Gala Pie  
Mini Smoked Salmon Terrine  
Crudities with a Selection of Dips  
Selection of Filled Vol Au Vents  
Vegetarian Quiche

### **Hot Items**

Chicken Drumsticks  
Chicken Tikka Bites  
Fish Goujons  
Cheese and Tomato Pizza  
Vegetable or Meat Samosas  
Onion Bhajis with Mint Yoghurt Dip  
Vegetarian Quiche  
Vegetable Spring Rolls  
Potato Wedges with Salsa  
Rosemary Roasted New Potatoes

### **Salads**

Tossed Mixed Salad  
Tomato, Cucumber and Red Onion  
Three Bean Salad  
Pasta Salad  
Potato Salad  
Coleslaw

**Choose 7 items @ £14.50 per person**

**(1 sandwich choice, 3 cold items, 2 hot items and 1 salad choice)**

**Choose 11 items @ £17.50 per person**

**(2 sandwich choices, 3 cold items, 4 hot items and 2 salad choices)**

**Choose 16 items @ £19.50 per person**

**(2 sandwich choices, 4 cold items, 7 hot items and 2 salad choices)**





### **Supplements**

Additional Cold Item @ £3.95

Additional Hot Item @ £4.00

Additional Salad Item @ £3.95

### **Add sweets from the following at £3.00 per person**

Platter of Fresh Fruit

Miniature Chocolate Éclairs and Tartlets

Selection of Gateaux

**Hog Roast's and BBQ's are available on request.**

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## Inclusive Drink Packages

### Package 1 @ £10.50

House White Wine

or

Freshly Squeezed Orange Juice on Arrival

A Glass of House Red or White Wine with the Meal

A Glass of Sparkling Wine for the Toast

### Package 2 @ £13.50

Choice of:

Sparkling Wine, Pimms No. 1, Bucks Fizz or

Freshly Squeezed Orange Juice on Arrival

Two Glasses of House Red or White Wine with the Meal

A Glass of Sparkling Wine for the Toast

### Package 3 @ £15.50

Choice of:

Sparkling Wine, Pimms No.1, Bucks Fizz or

Freshly Squeezed Orange Juice on Arrival

Two Glasses of House Red or White Wine with the Meal

A Glass of Champagne for the Toast

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## Wine List

### White Wine

1. Pampas Chardonnay/Chenin, Menoza (Argentina) £13.95  
This is a lovely balance between the tropical, rounded Chardonnay and foral crispness from the Chenin Blanc grapes. Great value, everyday drinking wine.
2. Ladera Verde Sauvignon, Central Valley (Chile) £13.95  
Crisp and fresh with limey fruit, a hint of herbs and a twist of melon. Typically dependable and friendly, and an excellent introduction to Chile.
3. Freedom Cross Chenin Blanc, Costal Region, Franschhoek £14.50 Cellar (South Africa)  
Brilliant value wine from Chenin, the Cape's favourite white grape. Full, Ripe apple fruit mingles with tropical flavours leading to a clean dry finish. As ideal with food as it is without.
4. Ca Solare Pinot Grigio, Provincia di Pavia (IGT) Italy £14.95  
With very ripe, apricot-like Viognier fruit this is full, flavoursome and wrapped in Argentinean sunshine! It is more full-bodied than many European examples.

### Red Wine

5. Vicuna Cabernet Sauvignon/Merlot, Central Valley £13.95  
Soft and full, with juicy red and black fruits in this classic combination of Cabernet Sauvignon and Merlot. A very easy style with an element of ripe Claret about it.
6. La Cabane Rouge, Vdp de l'Herault (France) £14.50  
This is a soft and easy going red from Carignan, Grenache and Merlot grapes grown in the historic Herault countryside. It is full of ripe, spicy fruit with excellent concentration and is a fine example of modern French wine.
7. Concha y Toro Merlot, Central Valley (Chile) £14.95  
Bursting with cherry and ripe, red berry fruits intertwined with pepper and touch of coffee bean. Elegant and medium bodied, this is an easy pleasing all-rounder, delicious with pasta, ham and cheese.
8. Rioja Vega Tempranillo, Black Label (Spain) £15.95  
Rich red colour with splendid aromas of violets. Taste of red berries and chocolatey fruit.





## Rose Wine

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| 9.  | Pleno Garnacha Rosado, Navarra (Spain)   | £13.95 |
|     | Easy going rose with attractive strawberry fruit, juicy and fresh, from a modern bodega in the Navarra region of Spain.          |        |
| 10. | Amanti del Vino, Pinot Grigio Rosato, Veneto IGT (Italy)   | £14.95 |
|     | Soft, easy Pinot Grigio Rose with a juicy red strawberry fruit. From near to Venice and ideal to drink by itself or with a meal. |        |

## Sparkling Wine

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|-----|---|--------|
| 11. | Sunnycliffe Brut (Australia)  | £18.95 |
|     | Full of flavour with lots of fruit, creamy palate and a lingering finish. Clean and fresh, a well-balanced sparkling wine from Mildura in Victoria. |        |

## Champagne

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|  | Bollinger Special Cuvee  | £39.00 |
|  | High percentage of Pinot Noir grapes gives this Champagne a superbly full bodied taste, dry with apricots on the nose and toasty oak flavours.         |        |
|  | Laurent Perrier, Rose  | £48.00 |
|  | The definitive Rose Champagne. Soft, strawberry aromas and gentle mousse. The most ripe upfront fruit on the palate and a long, mouth-watering finish. |        |

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