



PRICES VALID: 2022/2023



HIRING HIGHBURY HALL



GROUND FLOOR AND BRIDAL SUITE

Wedding Reception - Up to 10 hours

Monday to Thursday	£695
Friday, Sat, Sun	£1350

Additional hourly rate	£160
Excluding Bank Holidays	POA

Civil Wedding and Reception* - Up to 12 hours

Monday to Thursday	£825
Friday, Sat, Sun	£1500
Additional hourly rate	£160
Excluding Bank Holidays	POA

* hire cost does not include fees payable to
Birmingham Register Office

Highbury Hall Fixed Wedding Packages (50 guests)

Complete -	£6325
Discounted Civil -	£3250

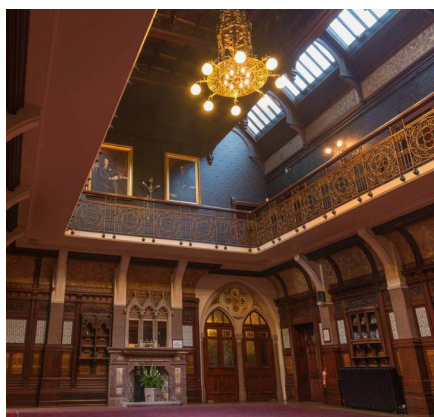
All prices exclude VAT

WHAT'S INCLUDED IN THE STANDARD ROOM HIRE?

- Complimentary champagne and glasses gift set for the special couple
- Wedding easel
- White table linen and napkins
- Cake stand and knife
- Lectern
- Crockery, cutlery and glassware
- PA system and microphones
- Laptop, projector and screen (option for speeches)
- Dance floor (fixed location in Drawing Room)
- Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event
- Dedicated Manager to co-ordinate your wedding on the day
- On-site parking (up to 30 cars)

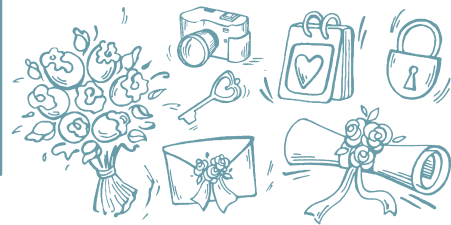
Optional Extras

Food Tasting	£65
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HIRING COUNCIL HOUSE



BANQUETING SUITE & CHAMBERLAIN ROOM

Wedding Reception - Up to 8 hours

Saturday & Sunday	£1350
Additional hourly rate	£160
Excluding Bank Holidays	POA
Banqueting Suite Balcony	POA

All prices exclude VAT

Civil Wedding and Reception* - Up to 12 hours

Saturday & Sunday	£1500
Additional hourly rate	£160
Excluding Bank Holidays	POA
Banqueting Suite Balcony	POA

All prices exclude VAT

* hire cost does not include fees payable to Birmingham Register Office

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- Wedding easel
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- Lectern
- Crockery, cutlery and glassware
- PA system and microphones
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- Dance floor
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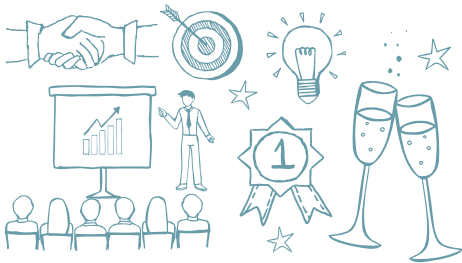
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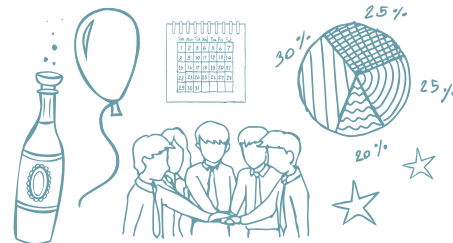
Points to consider when hiring our venues

- Hire costs are subject to a **minimum of 50 adult guests with a minimum spend on catering.**
- When selecting a menu choice, **one set menu is required for all of your guests** with the exception of special dietary requirements and children.
- **Final numbers and special dietary requirements must be confirmed 10 business days prior to your wedding.** Any increase in numbers can be given up to five business days ahead of your event, subject to management approval.
- Provisional bookings will be held for 14 days.
- **A deposit is required to secure your booking.** The deposit is strictly non-refundable/transferable
- **No sale or return on alcoholic drinks:** prior to your event you will be asked for your agreement on the estimated quantities for your event. Customers cannot bring their own food onto the premises, unless it is from one of our approved caterers. Please note that different hire costs apply for bookings using one of our approved caterers. Please refer to the approved external caterers hire costs.
- **Full payment is required 21 days prior to your wedding, based on estimated costs discussed with your Event Co-ordinator.** Any additional charges will be invoiced to you after your wedding.
- Customers can bring their own wine onto the premises, subject to a corkage charge.
- **Allergen information:** we have provided information on our menus with details of any dishes that are suitable for guests who have a lactose and/or gluten intolerance as well as dishes that are suitable for vegetarians and vegans. If you, or one of your guests, has a particular allergen then please contact your dedicated Event Co-ordinator to discuss what the allergen is so we can identify a suitable dish for you. We can provide a full list of ingredients for all of our dishes upon request.





RECEPTION SAVOURIES & CANAPÉS



Reception Savouries - £3.25

Mixed olives **V** **GF** **Ve** **L**
 Cheese straws **V**
 Hummus, Guacamole **V** **GF** **Ve** **L**
 Vegetable crisps **V** **GF** **Ve** **L**

Doritos **V**
 Rosemary crostini **V**
 Wasabi Peas **V** **GF** **Ve** **L**
 Paprika coated nuts **V**

Canapé Reception

Suitable for pre dinner and drinks reception only

4 items - **£12.95** 5 items - **£14.95** 6 items - **£17.95**

Additional canapé items - **£3.25**

HOT CANAPÉS

Slices of seared rib eye steak **L** **GF**
 Caramelised bbq pork belly **L** **GF**
 Lamb patties, heritage tomato salsa **L**
 Mini smoked haddock gratins
 Gram flour battered fish with chunky chips **L** **GF**
 Sesame crusted salmon pieces **L** **GF**
 Cajun sweetcorn & onion hush puppies **V** **GF** **Ve** **L**
 Sage & black onion seed halloumi fries **V** **GF**
 Pea risotto coins in a polenta coating **V** **GF** **Ve** **L**

COLD CANAPÉS

Spicy Louisiana baked chicken bites **L** **GF**
 Japanese style beef rolls **L** **GF**
 Coronation chicken cups
 Mini crab cakes, sweet chilli onion relish
 Smoked trout, guacamole, pickled lemon **L**
 Grilled tuna, pickled samphire, plum sauce **L**
 Marinated goat cheese pearls, vine cherry tomato **V**
 Vinaigrette potato salad & quail egg **V** **GF**
 Pannier cheese, sticky Asian glaze, red pepper **V** **GF**

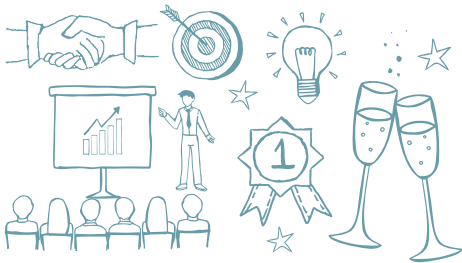
DESSERT CANAPÉS

A selection of:
 Apricot & almond
 Chocolate cadeux
 Lemon fondant fancy
 White chocolate & raspberry éclair
 Strawberry velvet

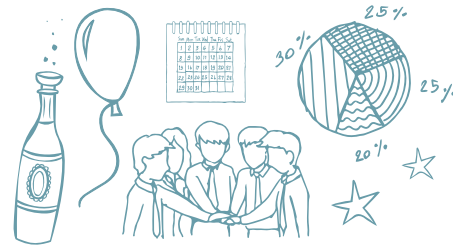
All prices exclude VAT

V Vegetarian **Ve** Vegan **L** Lactose Free **GF** Gluten Free

If you have any questions please contact us on: 0121 303 2050



MENU SELECTOR



Wedding Breakfast

Please select 1 starter, 1 main and 1 dessert (with exception of special diets)

Starters

Roasted sweet potato soup with griddled scone **£4.65** V Ve L without scone GF

Rustic tomato & basil soup, pesto bombalini **£4.65** V Ve L without bombalini GF

Traditional French onion petit marmite, parmesan rarebit toast **£4.65** V Ve L without toast GF

Beetroot & goat's cheese risotto **£7.65** GF L

Warm cured mackerel & heritage beetroot salad **£7.95**

Crab & langoustine ravioli, lobster bisque **£11.25** GF L

Gravlax, celeriac & radicchio salad, tomato & chive salsa **£10.25** GF L

Ballotine of chicken & chorizo, Spanish salsa, pea shoots **£9.60**

Sharing Mediterranean platters for 2 people consisting of:

Meatballs, calamari's, pesto chicken, breaded olives, artichokes & marinated peppers **£16.95**

or

Halloumi fries, sweet potato falafel, saffron aranchini, breaded olives, artichokes & marinated peppers **£16.95**

Main Courses

Roast sirloin of beef, Yorkshire, Shiraz reduction **£21.50** L

Tornedos of beef, braised beef ravioli, forest mushrooms with peppercorn sauce **£25.25**

Lamb cutlets, spicy lamb faggot, piquant sauce **£23.75** GF L

Braised shank of lamb, merlot jus **£23.75** GF L

Slow cooked belly of pork, Perry reduction **£19.95** GF L

Pan fried pork fillet wrapped in pancetta, marsala sauce **£21.50** GF

Chicken supreme marinated in honey, mustard & lemon **£19.80** GF L

Kiev chicken breast, garlic & chive butter **£19.80**

Roasted salmon fillet, celeriac emulsion **£20.85** GF

Cajun style Hake steak, blackened seasoned butter **£22.75**

Grilled halibut, hollandaise tartar sauce **£22.95** GF

Sea bass en papillote, pesto marinade **£19.95** GF

Courgette wrapped cod loin, saffron veloute **£19.95** GF

Beetroot & goat's cheese risotto, goat's cheese beignes **£19.80** V

Arancini on pimento sauce with your choice of wild mushroom or saffron or spinach **£18.95** V

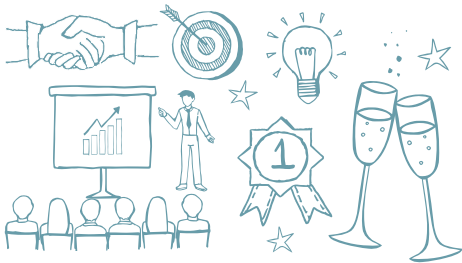
Griddled cauliflower steak, spicy red lentil sauce **£18.95** V GF Ve L

Spinach & pine nut ravioli, roasted vine tomato sauce **£18.95** V

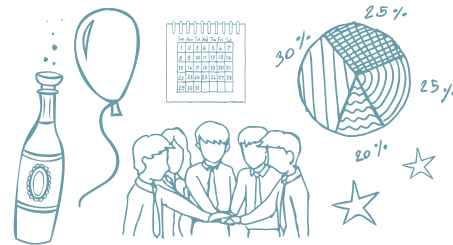
Baked Mediterranean vegetables, puy lentils, pea puree **£18.95** V GF Ve L

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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MENU SELECTOR



Menu selector continued...

Choose your potato:

Potatoes **£3.25**

Mash potatoes either plain, mustard, spring onion or sweet potato

Dauphinoise

Garlic & chive rosti **V GF Ve L**

Fondant **V GF Ve L**

Roasted **V GF Ve L**

Skin on boiled **V GF Ve L**

Crushed **V GF Ve L**

Salt baked

Choose your vegetable:

Vegetables **£3.25**

Wilted spinach **V GF Ve L**

Roasted asparagus **V GF Ve L**

Turned honey glazed carrots **V GF Ve L**

Pickled carrots **V GF Ve L**

Roasted root vegetables **V GF Ve L**

Petit pois francaise **V GF Ve L**

Creamed greens

Green beans **V GF Ve L**

Roasted vine cherry tomatoes **V GF Ve L**

Braised fennel **V GF Ve L**

Desserts

Blueberry cream slice, blueberry compote, honeycomb ice cream **£8.25**

Vanilla panna cotta, sweet mango pearls, jaffa cake ice cream **£8.25**

Rhubarb & custard dome, chocolate cage, blood orange sorbet **£8.25**

Strawberry & cream bar, white chocolate quenelle, strawberry gel **£8.25**

Chocolate & toffee brownie, chocolate & salted caramel cannelloni **£8.25**

Sticky toffee pudding with either Vanilla toffee sauce or crème vanilla ice cream **£8.25**

Bakewell tart, boozy cherries, toasted almonds **£8.25**

Apple & sultana crumble tart, fermented apple custard **£8.25**

Individual cheese platter with assorted biscuits & butter **£9.50**

Most desserts can be adapted for all special dietary requirements.

After Dinner

Tea or Coffee with Chocolates **£2.85**



Vegetarian



Vegan



Lactose Free



Gluten Free

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MENU



Indoor & Outdoor BBQ

Create your own BBQ menu which can be served indoors with bbq flavours but cooked through the oven & served buffet style at Council House and Highbury Hall or the full bbq effect cooked & served outdoors at Highbury or Outside venues.

Chicken pieces marinated in garlic and lemon **£4.35**

Beef burger plain or with cheese @ 10p extra per person **£4.65**

Griddled pork steak with hickory marinade **£4.95** GF L

Broiled BBQ ribs **£4.65** GF L

Cumberland sausages **£4.35**

Thai flavoured hake steaks **£7.75** GF L

Salmon and tuna kebabs **£7.95** GF L

King prawn skewers **£7.65** GF L

Field mushrooms with smoked paprika and red onion butter **£4.35** V

Griddled Quorn sausages **£4.35** V

Jacket potatoes with butter and chives **£1.65** GF V

Baked herb wedges **£2.20** V

Salad to choose from **£2.20**

Tossed salad V GF Ve L

Coleslaw V GF

Pasta salad V

Tomato and onion salad V GF Ve L

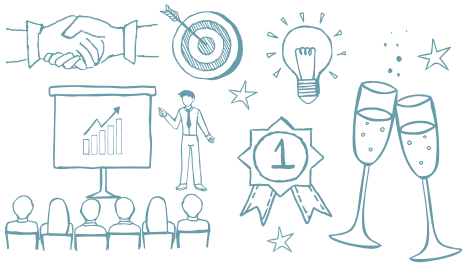
Char-grilled courgette batons V GF Ve L

Bread rolls and butter **£1.10** GF

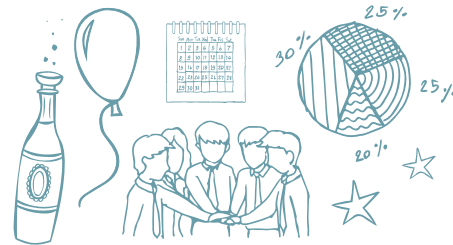
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MENU



Hot Fork Buffet - £25.25

Select three main dishes from below plus one dessert item

Main dishes

MEAT

- Mutton curry, rice & peas GF L
- Braised beef steak, bubble & squeak, curly kale GF
- Sweet chilli chicken, egg noodles L
- Beef teriyaki strips, pak choy & bean shoots L
- Lincolnshire pork sausages, apple mash & peas

FISH

- Gratinated fish pie, parsley sauce, greens
- Cod loin wrapped in pancetta, broad bean risotto GF L
- Cajun steamed red snapper, corn fritters GF
- Supreme of salmon, leek sauce, new potatoes GF
- Grilled tuna steak, green beans, creamed garlic potatoes GF

VEGETARIAN

- Vegetable and mixed bean lasagne, garlic bread V
- Pannier cheese in a sticky Asian glaze, pepper & onion salad V
- Butter nut squash & blue cheese risotto V
- Mushroom & spinach chilli, saffron rice V GF Ve L
- Quorn sausage casserole, chive mash, honey glazed carrots V GF

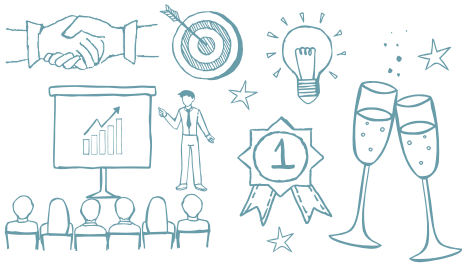
DESSERTS

- Fresh fruit salad and cream
- Blueberry crumble cheesecake, fruit purees V
- Lemon meringue pie, whipped cream V
- Apple & bramble berry pie, vanilla custard V
- Orange marmalade bread & butter pudding V
- Rhubarb & pear compote, oat & mixed seed crumble, English custard V

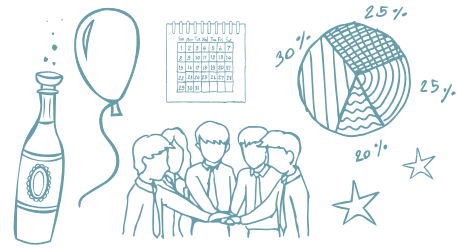
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MENU



Wedding Afternoon Tea - £29.95

Selection of finger sandwiches

Baked ham, gem lettuce & tomato

Roast turkey & cranberry seasoning

Tuna mayonnaise & sweetcorn

Poached fresh pink salmon with balsamic vinegar

Mature cheddar cheese with red onion marmalade V

Egg mayonnaise with micro-greens V

Selection of sweet and savoury delights

Plain and fruit scones with cream and clotted cream V

Traditionally British lemon drizzle cake V

Chocolate brownie V

Victoria sponge V

Apricot & Pistachio Sausage roll

Saffron Aranchini V

Coronation Chicken cups

Quorn fillet & Asparagus V

All prices exclude VAT

V Vegetarian Ve Vegan L Lactose Free GF Gluten Free

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MENU



Kids Menus - £10.95

A choice of:

Chicken fillets, chips & peas

Grilled cod fillet, parsley sauce & jacket potato **GF**

Pizza either pepperoni or margarita, **V** chips & salad

Beef burger, chips & beans

BBQ Ribs, wedges & coleslaw **GF**

Italian vegetable pasta, garlic bread **V**

All served with soft drink & our ice cream sundae

Alternatively, children have the option of having the same menu as adult guests for half price

All prices exclude VAT

Evening Light Bites

Bacon, sausage, egg, **V** vegetarian sausage, **V** mushroom or fish finger bap (**GF** on request) **£5.95**

Roast pork, stuffing and apple sauce baps (**GF** on request) **£7.65**

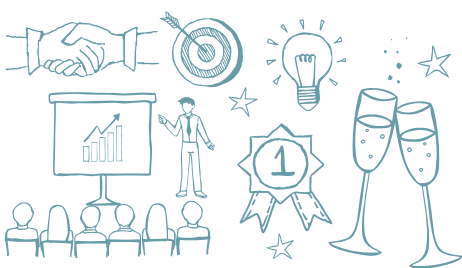
Mini fish and chips **£8.75**

Cheese platter with an assortment of bread, biscuits, celery, grapes, cherry tomatoes and apple (serves 10)

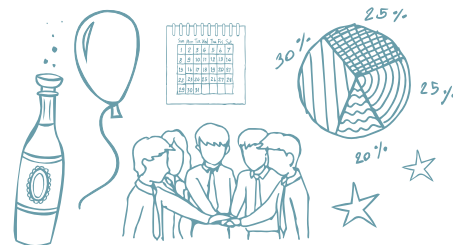
(**GF** biscuits available on request) **£45.00**

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MENU



Evening Finger Buffet - £16.25

Sandwiches, rolls and wraps plus four buffet items.

Additional buffet items - **£3.25**

HOT FOOD

Meat

- Lamb kofta coins with mint jelly **L**
- Caramelised bbq pork belly **GF L**
- Southern fried chicken fillets with garlic mayonnaise
- Baked potato shells with coronation chicken **GF**
- Hoi sin flavoured steak bites **GF L**

Fish

- Tuna & bell pepper kebabs, plum sauce **GF L**
- Garlic lollipop prawns with sweet chilli dip
- Medallions of cod with Cajun & poppy seed coating **GF L**
- Oven baked salmon strips with dill butter **GF**
- Smoked salmon and cream cheese tarts

Vegetarian

- Oriental vegetable spring rolls and sweet chilli dip **V L**
- Spicy vegetable samosas, riata dip **V**
- Cajun sweetcorn & onion hush puppies **V GF Ve L**
- Sweet potato fritters in gram flour batter, Caribbean hot sauce **V GF Ve L**
- Shropshire blue & leek tart **V**

COLD FOOD

Meat

- Chicken tikka pieces, masala sauce **GF**
- Smoked pancetta & Italian cheese tart
- Cocktail chorizo sausage, Spanish dressing **L**
- Mini beef burger, tomato salsa **L**
- Bacon loin rolls with asparagus **GF L**

Fish

- Smoked trout & asparagus tart
- Blackened red mullet with sweet potato puree **GF L**
- Prawn cocktail pot
- Sesame seed crusted salmon, watercress mayonnaise **GF**
- Smoke mackerel pate pot **GF**

Vegetarian

- Goat's cheese & cherry tomato flan **V**
- Sage & black onion seed crusted halloumi fries, tangy salsa **V**
- Ratatouille kebabs on baby gem lettuce **V GF Ve L**
- Wild mushroom & heritage tomato pizza wedges **V**
- Sliced fresh fruit with dipping sauces **V GF Ve L**

For a healthier option pick your four buffet items hot or cold & replace sandwiches, rolls and wraps with a salad bar for £1.00 extra per person - **£17.35**

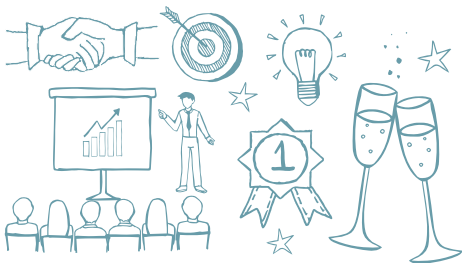
A salad bar consisting of:

Italian pasta, **V GF** pasta salad, rice and red cabbage coleslaw **V GF** and 4 Hot Buffet items (choose from the list above)

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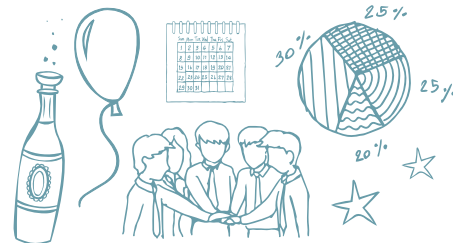
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COMPLETE PACKAGE

HIGHBURY HALL & COUNCIL HOUSE



Civil Wedding & Wedding Reception Complete Package £6,325

50 daytime guests

Available all-year round, every day

Fixed package

Note: does not include the civil ceremony fees payable to Birmingham Register Office

Package cannot be amended or changed; additional guests and items can be added to the package

Includes:

Room Hire (12 hours)

Use of Miss Hilda's bedroom for bridal party

Chair covers (white stretch chair cover and ruffle hood inc. rose)

Hotel stay for the special couple including breakfast, bottle of Prosecco and petals in the room
(discounted room rates for guests also available – subject to availability)

Bottle of Prosecco or fruit juice and reception savouries for the party on arrival (serves 5)

Royal Mail post box or vintage post box

Centrepieces (martini glass with fresh flowers) or candelabra (5 tables)

Candy cart

DJ

Canapés (4 per person) and drinks reception (Belini / Peroni)

Four course Wedding Breakfast

½ bottle of house wine

Toast drink (Glass of Prosecco)

Evening buffet (finger or salad buffet)

More guests can be accommodation at an additional cost

Included as standard

Complimentary champagne and glasses gift set for the special couple

Wedding easel

White table linen and napkins

Cake stand and knife

Lectern

Crockery, cutlery and glassware

PA system and microphones

Laptop, projector and screen (option for speeches)

Dance floor (fixed location in Drawing Room)

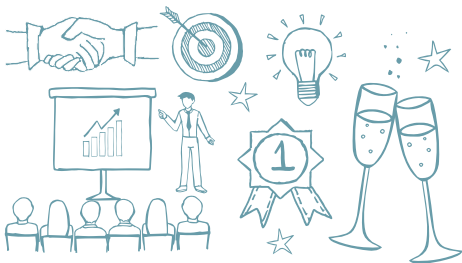
Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event

Dedicated Manager to co-ordinate your wedding on the day

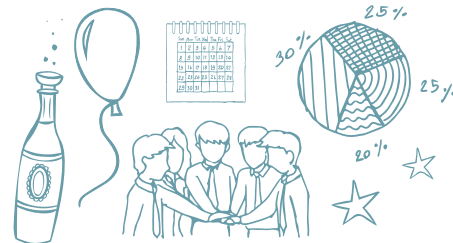
On-site parking (up to 30 cars)

All prices quoted exclude VAT

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DISCOUNT PACKAGE Highbury Hall



Discounted Civil Wedding & Wedding Reception Package - £3,250

50 daytime guests

January, February, March - 7 days a week

April, May, June, November - Sundays - Thursday's

July, August, September, October, December - Monday's - Thursday's.

Note: does not include the civil ceremony fees payable to Birmingham Register Office

Package cannot be amended or changed, additional items and guests can be added to the package.

Room Hire (12 hours)

Use of Miss Hilda's bedroom for bridal party

Chair covers (white lycra chair cover and sash)

Hotel stay for the special couple including breakfast, bottle of Prosecco and petals in the room

(discounted room rates for guests also available – subject to availability)

Reception drink (a glass of Winter/Summer Pimms or a bottle of Peroni beer)

Four course Wedding Breakfast

Evening baps

More guests can be accommodation at an additional cost

Note: wines with the meal and toast drink not included.

Included as standard

Complimentary champagne and glasses gift set for the special couple

Wedding easel

White table linen and napkins

Cake stand and knife

Lectern

Crockery, cutlery and glassware

PA system and microphones

Laptop, projector and screen (option for speeches)

Dance floor (fixed location in Drawing Room)

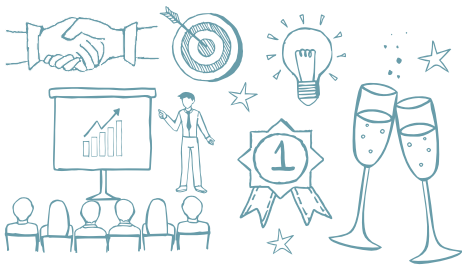
Dedicated Event Co-ordinator to guide you throughout the booking process and planning of your event

Dedicated Manager to co-ordinate your wedding on the day

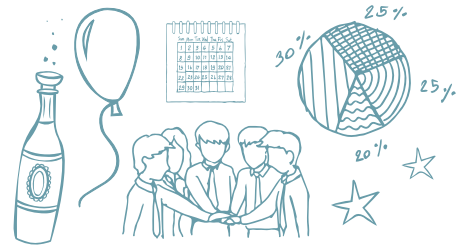
On-site parking (up to 30 cars)

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WEDDING PACKAGES



Complete & Discount Package Menu

Please select 1 starter, 1 main and 1 dessert (with exception of special diets)

Starters

Roasted sweet potato soup with griddled scone **V** **Ve** **L** without scone **GF**

Rustic tomato & basil soup, pesto bombalini **V** **Ve** **L** without bombalini **GF**

Traditional French onion petit marmite, parmesan rarebit toast **V** **Ve** **L** without toast **GF**

Beetroot & goat's cheese risotto **GF** **V**

Warm cured mackerel & heritage beetroot salad **GF** **L**

This can be served cold or have the mackerel exchanged for Marinated med vegetables at same price

Main Courses

Slow cooked belly of pork, Perry reduction **GF** **L**

Chicken supreme marinated in honey, mustard & lemon **GF** **L**

Kiev chicken breast, garlic & chive butter

Roasted salmon fillet, celeriac emulsion **GF**

Arancini on pimento sauce with your choice of wild mushroom or saffron or spinach **V**

Griddled cauliflower steak, spicy red lentil sauce **V** **GF** **Ve** **L**

Spinach & pine nut ravioli, roasted vine tomato sauce **V**

Baked Mediterranean vegetables, puy lentils, pea puree **V** **GF** **Ve** **L**

Desserts

Blueberry cream slice, blueberry compote, honeycomb ice cream

Vanilla panna cotta, sweet mango pearls, jaffa cake ice cream

Chocolate & toffee brownie, chocolate & salted caramel cannelloni

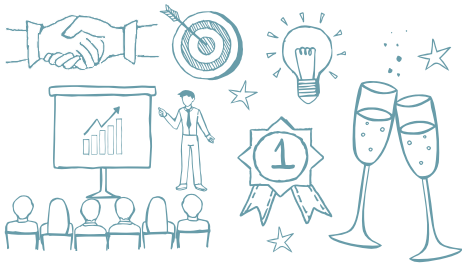
Sticky toffee pudding with either Vanilla toffee sauce or crème vanilla ice cream

After Dinner

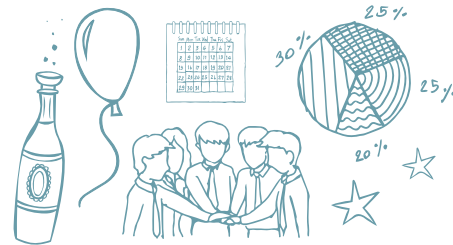
Tea or Coffee with Chocolates

V Vegetarian **Ve** Vegan **L** Lactose Free **GF** Gluten Free

If you have any questions please contact us on: 0121 303 2050



DRINKS



Reception Drinks

COCKTAILS

Classic Mojito	£5.95
Cosmopolitan	£5.95
Strawberry Daiquiri	£5.95
Woo Woo	£5.95
Pina Colada	£5.95
Passion Fruit Martini	£5.95
Raspberry or Peach Belini	£6.40

NON-ALCOHOLIC COCKTAILS

Mojito	£4.15
Cosmopolitan	£4.15
Southern Passion	£4.15
<i>(ginger ale, passion fruit, pineapple juice)</i>	
Peach Mist	£4.15
<i>(peach, elderflower and mint)</i>	

BOTTLED BEER & CIDER

Peroni	£3.60
Mixed Fruit Cider	£4.15

PITCHERS OF DRAUGHT BEER & CIDER

(4 Pint Picher)

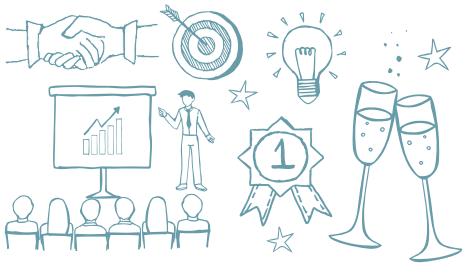
San Miguel	£16
Carlsberg	£14
Shed Hed	£14
Somersby Cider	£14

SOFT DRINKS

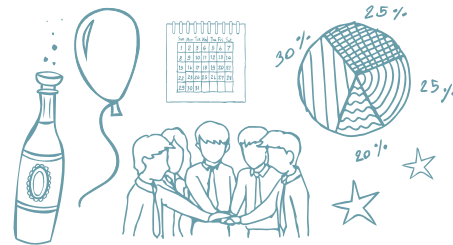
Assorted fruit juice	£4.25 per ltr
Mineral water	£3.75 per 750ml

All prices exclude VAT

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DRINKS



Reception Drinks

RECEPTION DRINKS

Served on arrival, after your ceremony or at a time of your choosing:

Bucks Fizz
Prosecco
Pimms
Kir Royale
Peach or Strawberry Bellinis
Bottle of Peroni
Soft Drink

BRONZE PACKAGE £10.95

1 x Reception Drink
1 x Glass of House Wine - with meal

SILVER PACKAGE £16.95

1 x Reception Drink
1 x Glass of House Wine - with meal
1 x Glass of Prosecco - for the toast

GOLD PACKAGE £17.95

1 x Reception Drink
Half a bottle of House Wine - with meal
1 x Glass of Prosecco - for the toast

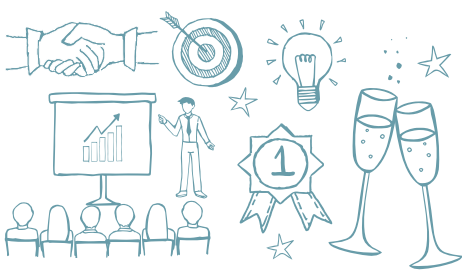
PLATINUM PACKAGE £21.45

2 x Reception Drink
Half a bottle of House Wine - with meal
1 x Glass of Prosecco - for the toast

Why not upgrade your wines for your special day, please turn over for more details.

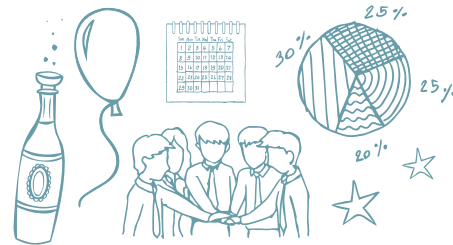
All prices exclude VAT

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WINE LIST

CIVIC CATERING



WHITE WINE

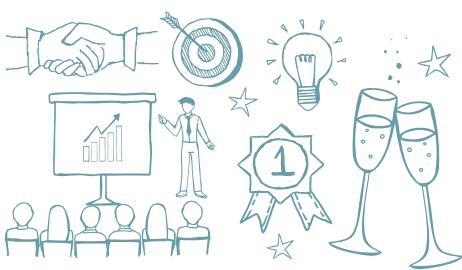
Bottle

- Maitre D, Cuvee Prestige Blanc, Vin de France, France** *Crisp, clean, fruity and dry.
A crowd pleaser, pairs with lighter and more straight forward dishes* **£20.65**
- Roos Estate Chenin Blanc, Western Cape, South Africa** *Medium bodied with Granny Smith apple fruits.
Great accompaniment for tomato based dishes and poultry* **£20.65**
- Cortefresca, Pinot Grigio, Lazio, Italy** *Smooth fruity and fresh with apple and citrus notes
Balanced wine, pairs with rich and aromatic dishes like gravlax, lobster bisque and Mediterranean flavours* **£21.95**
- Auction House, Chardonnay, South East Australia** *Un-oaked with stone fruits and crisp citrus finish.
Great for cod, salmon, cheese and pasta dishes* **£22.50**
- Aotearoa Sauvignon Blanc, Marlborough, New Zealand** *Vibrant, passion fruits, grapefruit and tropical fruit notes.
The aromatic character works perfect with vegetable and aromatic fish dishes* **£28.50**

RED WINE

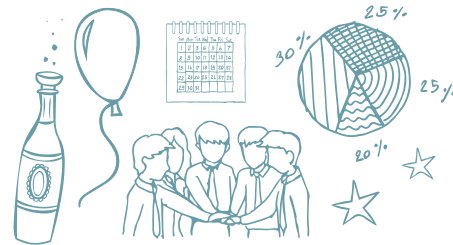
- Maitre D, Cuvee Prestige Rouge, Vin de France** *A light juicy wine with soft tannins and a hint of spice
A crowd pleaser, pairs with lighter and more straight forward dishes* **£20.65**
- Roos Estate, Shiraz, Western Cape, South Africa** *Berry fruits, hints of spice
Smooth and balanced wine works well with spice based dishes, cheese, pasta and poultry* **£20.65**
- Cortefresca, Merlot, Veneto, Italy** *Medium body with ripe berries and hints of mint
An all rounder works perfect with lamb, beef and chicken as well as vegetarian and pasta* **£21.95**
- Las Montanas, Cabernet Sauvignon, Central Valley, Chile** *Vegetarian friendly Casis, blackcurrants and red dark fruits
The fruity and fresh character makes it a great wine for vegetable base dishes and lean meats* **£21.95**
- Telegraph Road, Shiraz Viognier, South Australia** *A full bodied red with berry fruits
Pairs well with pork, lamb and aromatic sauces* **£23.95**
- Van Zijl Coffee Pinotage** *Bold and full bodied with ripe berries, mocha and toasty notes
Red meat buddy, especially with roasts and bbq* **£25.50**
- Pinot Noir Domaine de Cabrials** *Elegant and complex, medium body with cherry and earthy tones
Great with poultry, mix meat, cheese and mushroom dishes* **£25.50**

All prices exclude VAT



WINE LIST

CIVIC CATERING



ROSÉ WINE

Bottle

Maitre D, Cuvee Prestige Dry Rose, Vin de France, France

£20.65

Pale in colour, delicate red fruits and a dry finish.

Cortefresca Pinot Grigio Rose, IGT Veneto, Italy

£21.95

Fresh fruity rose with notes of strawberry and raspberry fruits.

Hilmar Springs, Blush Zinfandel, California, USA

£21.95

Vibrant pink, strawberries and cream on the palate.

SPARKLING WINES AND CHAMPAGNE

Veuve Ricotteau NV, Autreau, France

£41.00

Classically made Champagne from only Pinot Noir and Pinot Meunier grapes, plenty of rich biscuit flavours and a dry finish.

Champagne Autreau 1er Cru Cuvee, France

£49.50

Only made with grapes from 1er Cru vineyards and aged for a minimum of 3 years, stylish & elegant.

Champagne Autreau 1er Cru Rose, France

£55.00

Pale and delicate, this is refined, elegant dry Rose.

Di Maria Prosecco, DOC, Extra Dry, Veneto, Italy

£26.50

Delicately fruity with a fine perlage, not too sweet and not too dry, this hits just the right note for all occasions.

CORKAGE

Wine - £9.95 per 75cl bottle

Sparkling wine / Champagne £13.25 per 75cl bottle

All prices exclude VAT