



Our delicious wedding menus and drinks packages have all the ingredients you need to make your day memorable.

Our experienced in house catering team have created a range of menu packages. From mouth-watering canapés to late night bites, every moment of your day will be delicious.

## CANAPÉS

### SAVOURY SELECTION

- Thai Crab Cake with Sweet Chilli Sauce
- 
- Parmesan & Chive Arancini
- 
- Crostini of Wild Mushroom, Lemon & Parsley
- 
- Sun Dried Tomato & Olive Hummus on Toast
- 
- Prawn & Chorizo Skewer
- 
- Beetroot Smoked Salmon, Cream Cheese & Chive Blini
- 
- Chicken Tikka & Mango Salsa Naan
- 
- Toad in The Hole with Red Onion Chutney
- 
- Sweet Chilli Pulled Pork & Micro Coriander Cup
- 
- Smoked Bacon & Chicken Crostini

### SWEET SELECTION

- Brandy & Hazelnut Truffle -
- Mini Brownie with Raspberry, Cream & Mint
- 
- Mini Scones with Fresh Cream & Jam
- 
- Carrot Cake with Cream Cheese Frosting
- 
- Mini New York Cheesecake

Choose Three

**£6.50** +VAT  
(Per Person)

Choose Five

**£8.00** +VAT  
(Per Person)

Choose Seven

**£9.50** +VAT  
(Per Person)

Please note menus and prices are subject to change. Digbeth Weddings is able to cater for special dietary requirements. Please advise of such requirements prior to an event.



## WEDDING BREAKFAST

Choose one option from each course selection in our Wedding Breakfast menu to create your perfect 3 course meal.  
(Please choose vegetarian options in addition to the above if applicable)

### STARTERS

Cajun Chicken Caesar Salad, Anchovies, Herb Ciabatta Croutons

-

Breaded Goat's Cheese, Roasted Mediterranean Veg & Sun Blushed Tomato

-

Chicken, Ham Hock & Apricot Terrine, Toasted Sourdough, Honey & Mustard Dressing

-

Satay Chicken Kebab, Asian Salad & Sesame Seeds

-

Smoked Salmon & Crayfish Blini, Lemon & Herb Crème Fraiche, Pickled Cucumber

-

Roast Butternut Squash & Parmesan Mushroom Croute, Pesto Sauce

-

Sweet Potato & Red Onion Soup with Blue Cheese Crostini

-

Celeriac, Parsnip & Apple Soup with Sage Oil

-

Pea & Chervil Soup with Crème Fraiche

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## WEDDING BREAKFAST

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(Please choose vegetarian options in addition to the above if applicable)

### MAINS

#### Option A

Corn Fed Chicken Breast, Fondant Potato, Bacon & Savoy Cabbage  
-  
Honey & Mustard Pressed Pork, Dauphinoise Potatoes, Chantenay Carrots  
-  
Hake Fillet, Crushed New Potatoes, Spiced Carrot Veloute & Chive Oil

#### Option B

Pan Fried Salmon, Peas, Potato & Chorizo Fricassee, Capers & Tarragon Butter  
-  
Locally Sourced Roast Beef, Horseradish & Parsley Mashed Potatoes, Glazed Carrots, Bourguignon Sauce  
-  
Confit Duck Leg, Celeriac Puree, Pak Choi, Cherry & Black Cherry Jus

#### Option C

Duo of Lamb, Boulangere Potatoes, French Beans, Rosemary Jus  
-  
Pan Fried Guinea Fowl, Truffle Mashed Potatoes, Sage & Onion Stuffing, Herb Jus  
-  
Herb Crusted Cod Fillet, Pan Fried Gnocchi, Tomato, Prawn & Chive Veloute

#### Vegetarian Main Courses

Butternut Squash, Goats & Spinach Wellington  
-  
Risotto Primavera with Parmesan, Dressed Rocket  
-  
Wild Mushroom & Parmesan Risotto with Garlic Ciabatta

#### Option A

**£40.00** +VAT  
(Per Person)

#### Option B

**£45.00** +VAT  
(Per Person)

#### Option C

**£48.00** +VAT  
(Per Person)

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## WEDDING BREAKFAST

Choose one option from each course selection in our Wedding Breakfast menu to create your perfect 3 course meal.

### DESSERTS

- Chocolate, Hazelnut & Salted Caramel Tart with Vanilla Pod Ice Cream
- 
- Baked Blueberry Cheesecake with Vanilla Cream
- 
- Chocolate & Pecan Brownie with Honeycomb Ice Cream
- 
- Vanilla Crème Brûlée with Lemon Shortbread & Chantilly Crème
- 
- Sticky Toffee Pudding with Brandy Sauce & Vanilla Custard
- 
- Espresso & Almond Dark Rum Parfait
- 
- Lemon & Lime Citrus Tart with Raspberry Sorbet
- 
- Cassis Berry Pudding with Clotted Cream

### CHEESEBOARD

Add a cheeseboard to your table **£28.00** +VAT (Per Table)

- Chef's choice selection of 3 Cheeses, served with Biscuits & Chutneys -

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## CHILDRENS MENU

(12 Years & Under)

Please choose one option from each of the below course choices

### MAIN COURSE

Salmon Fillet with Sweet Potato Mash & Peas

-

Tomato & Basil Penne Pasta with Garlic Bread

-

Cumberland Sausage & Mashed Potato with Gravy

-

Homemade Chicken Goujons, Hand Cut Chips & Beans

### DESSERT

Jelly, Strawberries, Ice Cream & Sprinkles

-

Chocolate Brownie with Ice Cream

-

Sponge Cake with Custard

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**£11.00** +VAT  
(Per Person)

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### CHILDREN'S MOCKTAILS

Sherbet Dip

Cranberry Juice, Almond Syrup, Orange Juice

Fazeley Sunrise

Orange Juice, Grenadine

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**£2.50** +VAT  
(Per Person)

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## FORK BUFFET

### OPTION A

#### Appetiser

Artisan Bread Selection

#### Starter

Chicken Caesar Salad

#### Mains

Beef Chilli Con Carne

-

Chicken with Mushroom & Bacon

-

Aubergine & Chick Pea Curry

Served with:

Seasonal Mixed Leaf Salad

Greek Salad, Steamed Rice, Buttered  
New Potatoes

#### Desserts

Lemon Tart with Blueberries & Cream

-

Raspberry & Hazelnut Pavlova

### OPTION B

#### Appetiser

Artisan Bread Selection

#### Starters

Charcuterie Selection, Olive  
Tapenade & Sun Blazed Tomatoes

-

Beetroot Cured Salmon, Goat's  
Cheese, Watercress & Capers

#### Mains

Beef Bourguignon

-

Field Mushroom & Spinach Stroganoff

-

Smoked Haddock & Prawn Cassoulet

Served with:

Lyonnaise Potatoes,  
Medley of Vegetables

#### Desserts

Sticky Toffee Pudding & Vanilla Custard

-

Chocolate Brownie with Chantilly Cream

### OPTION C

#### Appetiser

Toasted Flatbread with  
Sun Dried Tomato Hummus

#### Starters

Thyme Grilled Goat's Cheese, Heritage  
Beetroot, Walnuts, Rocket & Balsamic

-

Smoked Mackerel Pate with  
Chicory & Hazelnuts

-

Confit Duck Salad, Cherry Compote  
Brioche & Pistachios

#### Mains

Harissa Lamb Tagine

-

Cajun Salmon & Crayfish Jambalaya

-

Asparagus & Chive Risotto

Served with:

Jewelled Cous Cous, Minted New  
Potatoes, Olive, Tomato & Balsamic Salad

#### Desserts

Dark Chocolate Tart

-

Cheeseboard Selection with Grapes,  
Crackers & Chutneys

**£27.50** +VAT  
(Per Person)

**£30.00** +VAT  
(Per Person)

**£33.00** +VAT  
(Per Person)

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## BARBECUES & HOG ROASTS

### BEST OF BRITISH BBQ

21 Day Aged Beef Burgers  
with Seeded Brioche Bun  
-  
Free Range Cumberland Sausage  
with Brioche Hot Dog Bun  
-  
BBQ Chicken Drumsticks  
-  
Seasoned Wedges  
-  
Beetroot & Apple Coleslaw  
-  
Mixed Leaf Salad  
-  
Selection of Sauces

### MEDITERRANEAN BBQ

21 Day Aged Minute Steak  
-  
Lamb & Mint Burgers with Mint  
Yoghurt & Seeded Brioche Bun  
-  
Lemon & Thyme Chicken Skewer  
-  
Chilli & Lime King Prawn Skewer  
-  
Herb Roasted New Potatoes  
-  
Sweet Potato, Goat's Cheese & Pomegranate  
-  
Mixed Leaf Salad

#### Choose 2 of the following 'Vegetarian Options' for your guests

Spiced Halloumi & Vegetable Skewer - Falafel & Spinach Burgers  
Aubergine, Tomato & Paneer Parcel - Balsamic Vegetable Skewer

**£17.50** +VAT  
(Per Person)

**£21.00** +VAT  
(Per Person)

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## BARBECUES & HOG ROASTS

### CARIBBEAN STYLE BBQ

Artisan Bread Selection & Flatbreads  
-  
Chilli, Mango & Crayfish Salad  
-  
Jerk Seasoned Chicken Drummers  
-  
Spiced Pork & Red Pepper Kebabs  
-  
Cajun Blackened Salmon  
-  
Chilli & Lime King Prawn Skewers  
-  
Baked Jacket Potatoes  
-  
Rice & Pea Salad  
-  
Mixed Leaf Salad  
-  
Selection of Sauces

### AMERICAN STYLE BBQ

Chipotle Chicken Drumsticks  
-  
BBQ Pork Ribs  
-  
Cajun Blackened Salmon  
-  
Pulled Pork Beef Burgers  
-  
Corn On The Cob  
-  
Coleslaw  
-  
Baked Sweet Potatoes, Cheese, Sour Cream & Chives or Fries  
-  
Southern Chilli Corn Bread  
-  
Mixed Leaf Salad  
-  
Selection of Sauces

#### Choose 2 of the following 'Vegetarian Options' for your guests

Spiced Halloumi & Vegetable Skewer - Falafel & Spinach Burgers  
Aubergine, Tomato & Paneer Parcel - Balsamic Vegetable Skewer

**£22.50** +VAT  
(Per Person)

**£22.50** +VAT  
(Per Person)

### HOG OR VEG ROAST

Whole Roasted Pig with Crackling (or) Seasonal Roasted Vegetables, served hot, accompanied with a choice of seasonings, Apple Sauce, a selection of Whole Grain Mustards, Salt, Pepper & served on a Fresh Flourey Nap or onto the plate.

100 Guests	125 Guests	150 Guests	200 Guests	250 Guests
<b>£1,300.00</b> +VAT	<b>£1,600.00</b> +VAT	<b>£1,900.00</b> +VAT	<b>£2,400.00</b> +VAT	<b>£3,000.00</b> +VAT

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## FINGER BUFFET

Choose Eight Items (Including Dessert)

### MEAT

Homemade Sausage Roll  
-  
Chicken Tikka, Mango Chutney on Naan Bread  
-  
Minted Lamb Kofta  
-  
Chicken & Chorizo Skewer  
-  
Mini Beef Yorkshire Pudding

### FISH

Fish Goujons with Tartare Sauce  
-  
Prawn, Crayfish & Rocket Wraps with Lemon Mayonnaise  
-  
Tempura Battered Cod Fillet, Sweet Chilli Sauce  
-  
Smoked Mackerel Pate on Toast  
-  
Thai Crab Cakes

### VEGETABLE

Homemade Piri Piri Sweet Potato Wedges  
-  
Garlic Ciabatta with Cheese  
-  
Seasoned Fries with Cheese & Sour Cream  
-  
Mini Jacket with Sour Cream & Chives  
-  
Hummus Olives & Flatbread  
-  
Goat's Cheese & Roast Pepper Frittata

### SALADS

Mixed Leaf / Jewelled Cous Cous / Pasta Salad

### DESSERTS

Chocolate Brownie / Mini Scones with Strawberry Jam & Cream / Carrot Cake  
Chocolate & Banana Muffin / Strawberry Cupcake

**£23.00** +VAT  
Per Person

**Additional Items £3.00** +VAT (Per Person / Per Item)

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## LATE NIGHT OPTIONS

### FLOURED BAPS

Served with:

- Crispy Bacon with HP Brown Sauce
- 
- Cumberland Sausages with English Mustard
- 
- Glamorgan Sausages with Red Onion Marmalade
- 
- Fish Fingers with Tartar Sauce

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**£5.95** +VAT  
(Per Person)

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### CHILLI BURRITO

Beef or Vegetable Chilli

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**£6.75** +VAT  
(Per Person)

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### HOMEMADE PIZZA

Various toppings available

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**£6.75** +VAT  
(Per Person)

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### ADD CHIPS OR WEDGES

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**£2.00** +VAT  
(Per Person)

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## WINE SELECTION

### DRINKS PACKAGE

Includes one 175ml glass of house wine/bottle of beer for your drinks reception,  
Plus two 175ml glasses of house wine with meal & one glass of Prosecco for your toast.

**£17.50** +VAT  
(Per Person)

### PROSECCO, SPARKLING WINE & CHAMPAGNE

**Prosecco Serenello Extra Dry (Italy) £21.25** +VAT

Delicious aromas of apple & pear melt into a smooth & fresh wine.

**Champagne De Castelnau Brut N/V (France) £34.20** +VAT

Rich and balanced on the palate with delicate aromatic notes, bags of complexity & personality. A spontaneous, easy to drink champagne, perfect for any occasion, day or night.

**Champagne De Castelnau Rose N/V (France) £37.50** +VAT

This cuvée shows subtlety & depth, a gentle pink with a fine elegant nose offering ripe black cherry fruit supported by lightly toasted notes.

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## WINE SELECTION

### WHITE WINE

**Central Monte Sauvignon Blanc (Chile) £14.50 +VAT**

Crisp & dry with the aroma of grapefruit with hints of lemon & lime.

**Carnevale Veneto Chardonnay IGT (Italy) £15.00 +VAT**

Subtle fruity nose, dry & full bodied with a mellow finish.

**Sereno Pinot Grigio (Italy) £15.20 +VAT**

Light citrus aroma with just a hint of vanilla.

**Turtle Bay Sauvignon Blanc (New Zealand) £20.00 +VAT**

Fresh & vibrant with passion fruit, gooseberry & melon characters with intense depth of flavour and a crisp finish.

### RED WINE

**Central Monte Merlot (Chile) £14.50 +VAT**

Beautiful bouquet of black cherries & red summer fruits make for a very smooth & balanced wine.

**Carnevale Veneto Cabernet IGT (Italy) £15.00 +VAT**

Ruby red with an aroma of fresh fruit, lovely & smooth with an aromatic finish.

**Inkosi Shiraz (South Africa) £15.00 +VAT**

Dark cherry colour with aromas of plum & smoky black pepper giving way to a lush ripe black fruit.

**Equino Malbec (Argentina) £17.50 +VAT**

A mix of plum, raspberry & blackberry, medium-bodied, yet a soft & silky finish.

### ROSE WINE

**Sereno Pinot Grigio Blush (Italy) £15.20 +VAT**

Light fresh strawberry flavours.

**Healy & Gray Zinfandel Rose (USA) £15.20 +VAT**

Light & refreshing with hints of raspberry & strawberry.

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## PIMMS RECEPTION

### CLASSIC PIMMS

*"The must have British summer cocktail, incredibly refreshing!"*

**Garnished with fresh Mint & Strawberries**

The rich amber hue of PIMM'S No. 1 comes from infusing gin with herbal botanicals, caramelised orange & delicate spices.

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**£4.00** +VAT  
Per Glass

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## SPARKLING COCKTAILS

### MANGO BELLINI

Mango Syrup, Prosecco or Champagne

### PEACH BELLINI

Peach Syrup, Prosecco or Champagne

### KIR ROYALE

Crème de Cassis, Prosecco or Champagne

**Prosecco**

**House Champagne**

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**£6.00** +VAT  
(Per Glass)

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**£8.00** +VAT  
(Per Glass)

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## BUCKETS OF BEER

5 bottles of Sol with lime wedges (or) Carlsberg served over ice

If you would like another selection please see our Bottled Beer Options.  
5 bottles of your choice all served over ice.

(Prices may vary slightly)

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**£16.00** +VAT  
(Per Bucket)

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## DRAUGHT OPTIONS

Hire cost for tap and equipment: **£150 + VAT**

Product	Cost per Keg	Product	Cost per Keg
<b>LAGER</b>		<b>CIDER</b>	
Stella Artois Four	<b>£286 +VAT</b>	Thatchers Gold	<b>£330 +VAT</b>
Carlsberg	<b>£286 +VAT</b>	Somersby	<b>£286 +VAT</b>
Carling	<b>£330 +VAT</b>	<b>BEER</b>	
Budvar Budweiser	<b>£330 +VAT</b>	Guinness Stout Red Brand	<b>£330 +VAT</b>
Budweiser	<b>£330 +VAT</b>	Tetleys Smoothflow	<b>£286 +VAT</b>
Amstel	<b>£330 +VAT</b>	Old Speckled Hen	<b>£330 +VAT</b>
Fosters	<b>£330 +VAT</b>	John Smiths Extra Smooth	<b>£286 +VAT</b>

There are 88 pints in each keg; we will refund you for each pint sold after the event.  
The tap and gas fee is non-refundable and is a fixed cost.

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