

BANQUETS

AND

CANAPÉS

AUSTIN

BIRMINGHAM

COURT

**BANQUETING AND EVENING
FUNCTIONS 2026**

VENUES FROM **IET**

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Our BBQ menu available upon request.

Menu selections and guest numbers for each dish are to be advised no later than 10 days prior to your event. All prices quoted are subject to VAT at the prevailing rate and are valid from 1 February 2026 to 31 December 2026. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.

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BANQUETING

(All rates exclude VAT)

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert. For those with dietary requirements, the meal options provided will be an adaptation of this menu.

Minimum numbers: 20

STARTERS

Antipasti of chargrilled vegetables with crispy rigatoni and tomo binaigrette (vg) (350kcal)	£12.15 per person
Seabass fillet pakora with kachumber, mango-raita, tamarind and a samphire salad (309 kcal)	£12.50 per person
Caprese buffalo mozzarella with basil dressing, modena vinegar and red pesto fusette bread (v) (122kcal)	£13.95 per person
Baked goat cheese and roast pimento tartlet, with fondue onions, served with or without Gran Bosco chorizo, and an artichoke ala grecque dressing (201kcal)	£13.95 per person
Whipped vegan feta cheese and beetroot, with red wine pears, orange juice and cinammon poached carrot and sunflower seed dukkha (vg) (485kcal)	£13.95 per person
Chicken breast caesar terrine preserved cherry tomatoes, with pickled olives, a parsley blend, and padano cheese crostini (240kcal)	£14.85 per person
BBQ pulled pork bao bun on pickled asian slaw roquito pearls, with a gochujang mayonnaise dressing (281kcal)	£14.85 per person

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MAINS

Roast chicken breast and tamarin glazed thigh, with carrot and cumin seed potato, green leaf, a Muhammara puree and ginger salad dressing (880kcal)	£27.00 per person
Paprika chicken breast with roast courgette, potato gratin, heirloom tomatoes, a crispy onion halo and rose berry sauce (853kcal)	£27.00 per person
Pork tenderloin and pulled BBQ pork, barley risotto and king oyster mushroom with a thyme and lemon sauce (1035kcal)	£27.00 per person
Pan fried bream fillet, bombay spices rosti potato, spinach, a carrot straw pakora, with a tamarin and mint dressing (566kcal)	£31.00 per person
Slow braised venison, caramelised onion rosti potato, fine green beans, provencale tomato, chestnut mushrooms and a diable sauce (880kcal)	£33.50 per person

VEGAN MAINS

Tamarind and lime glazed celeriac, creamy leek filo basket, brassica leaf rainbow carrots, parsnip puree and a piquant sauce (798kcal)	£25.99 per person
Asparagus risotto and chargrilled artichoke, with tomato and basil fritters (846kcal)	£25.99 per person
Spanakopita spinach and feta bake, roast butternut squash and kale giant couscous, with raisin pesto (846kcal)	£25.99 per person
Puff pastry case with layered provence vegetables, roast seasonal vegetables, spinach, swiss potato and leek, with a rosemary sauce (893kcal)	£30.00 per person

DESSERTS

Sticky lemon cake with almond macaroon and lemon doughnut, raspberry gel and crispies (786kcal)	£12.00 per person
Baked vanilla custard and honey roast plums with buttery shortie biscuit (698kcal)	£13.00 per person
Citron and orange tartlet with cornish clotted cream, and passion fruit bark (768kcal)	£13.00 per person
Chocolate and caramel tart, salted caramel ice cream, and grated honeycomb (vg) (689kcal)	£14.00 per person
Dark chocolate brownie with raspberry ripple ice cream, and blueberry compote (987kcal)	£14.00 per person

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Additional Courses

(All rates exclude VAT)

Select from the following options to enhance your dinner menu.

A BIT OF CHEESE

Oxford blue, with poached pear, plum and ginger chutney, and sea salt crostini (159kcal) **£10.00**
per person

Somerset brie, with fig, truffle honey, and sea salt crostini (196kcal) **£11.00**
per person

Worcester Clara goats cheese, with roast plum, confi onion marmalade, and sea salt crostini (189kcal) **£12.00**
per person

FRESHLY BREWED TEA AND COFFEE

£3.00
per person

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FORK BUFFETS

(All rates exclude VAT)

Available as a standalone option at £32.50 per person or as a £9.00 per person supplement to our standard delegate package.

Our fork buffet includes your choice of 2 main dishes (to include 1 vegetarian option), 1 hot side, 2 salads, and 1 dessert.

Minimum numbers: 20

MAIN DISHES

Meat

- Cocktail pork and leek sausages, with roast leeks and caramelised onion sauce (325kcal)
- Chicken in lemongrass and coconut sauce, with a garnish of fennel and scallions (367kcal)
- Masala chicken curry, with a garnish of coriander (391 kcal)
- Layered venison with Worcestershire sauce, and a mac n cheese bake (674kcal)
- BBQ pork in spring onion and plum sauce (409kcal)

Vegetarian/Vegan

- Roast Tuscany vegetables and basil gnocchi (vg) (456kcal)
- Gluten-free penne pasta gratin, ratatouille vegetable gratin and basil oil garnish (vg) (477kcal)
- Hungarian vegetable and potato goulash (vg) (380kcal)
- Mixed vegetable masala curry served with Chotanaan bread (145 kcal)
- Chestnut mushrooms and green peppers in black bean sauce (vg) (309kcal)

1 x HOT SIDE

- Coriander infused basmati rice (vg) (249kcal)
- Cajun spiced dusted potato wedges (vg) (289kcal)
- Brown braised rice and spring onions (vg) (148kcal)
- Cumin seed roasted cocktail potatoes (vg) (162kcal)
- Aubergine and courgette ratatouille with fresh basil (vg) (147kcal)
- Sweet carrots and garden peas (vg) (34kcal)

2 x SALADS

- Red onion, cucumber, mint yoghurt (vg) (37kcal)
- Seasonal mushrooms, penne pasta, red pepper pesto (vg) (321kcal)
- Carrot, kale, red cabbage, red onion slaw (vg) (126kcal)
- Chickpea and mediterranean salad (vg) (63kcal)
- Vine rustic tomato, marinated olives, gem hearts (vg) (84kcal)
- Asian curried slaw with apricots (vg) (132kcal)
- Bean, potato, red onion, fennel (vg) (91kcal)
- Beetroot, cous cous, goats cheese, lemon vinaigrette (vg) (186kcal)

DESSERT OPTION

- Passion fruit curd and vanilla mascarpone pavlova (v) (280kcal)
- Ginger and golden syrup sponge pudding, with thick cream (v) (601kcal)
- Apple and blackberry crumble, with pouring cream (v) (419kcal)
- Vegan layered toffee apple and creamy rice pudding, with a broken chocolate cookie (vg) (429kcal)
- Seasonal fruit salad (vg) (77kcal)
- Tiramisu with hazelnut biscotti (v) (236kcal)

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DRINKS FOOD PACKAGE AND NIBBLES

(All rates exclude VAT)

Sushi rolls - cured salmon/aromatic duck/pickled vegetable (172kcal) **£8.95**
per person

Slider buns - Indian lamb/Korean pork/Venison/Moroccan falafel (287kcal) **£10.15**
per person

Cheesemonger - selection of British cheese nibbles and matchstick market
vegetables (310kcal) **£11.50**
per person

NIBBLES - A CHOICE OF THREE

£8.00
per person

Pitted marinated olives
Focaccia and parmesan crostini
Yoghurt coated peanuts
Mini pretzels
Roast pork crunch

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CANAPÉS

(All rates exclude VAT)

Add these to enhance your drinks package. Minimum order of 3 canapés per person at £4.95 per canapé.

Additional items will be charged at £4.95 per person.

Minimum numbers: 20

CANAPÉ SELECTION

Poached salmon and dill herb profiterole with salted capers (80kcal)

Parma ham and sweet pepper bruschetta (75kcal)

Shropshire blue cheese tartlet and poached pear (v) (77kcal)

Preserved tomato palmier with artichoke and olive tapenade (vg) (71kcal)

Whipped goat cheese and beetroot tartare, with pear chutney (67kcal)

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SPECIAL DIETARY REQUIREMENTS

Kosher meal prices can be quoted on request and are subject to a £100.00 carriage charge. Please allow 5 working days for the ordering of kosher meals.

Please contact us if you have any special dietary requests such as allergies, gluten free meals or halal meat.

The English cheeses and mozzarella featured in our menu pack are suitable for vegetarian guests but not vegans. Please contact us if you have a requirement for vegan cheese.

Where possible, we are aiming to avoid products containing genetically modified soya and maize, flavourings and additives. However, some foods may still contain such ingredients. Please inform us if you have any particular requirements.

Some of our menu items may contain nuts, seeds and other allergens. There may be a risk that traces of these could be in any other dish or food served. We understand the dangers to those with severe allergies. Please speak to your catering manager who may be able to help you make an alternative choice.

This information is correct at the time of going to print. It may be altered at any time without liability on the part of IET Birmingham: Austin Court.

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VENUES FROM: **IET**



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