



HIGHBURY HALL

FUNERALS & WAKES PACKAGE

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VALID DATES: APRIL 2019 - MARCH 2020



HIRING HIGHBURY HALL



Funeral Services and Wakes at Highbury Hall

We would like to offer our sincere condolences at this sad time.

The loss of someone we have loved can bring about a traumatic time in our lives. Sometimes mourning a life does not seem right. Life should be celebrated. It is a special day when people who loved a person gather together and celebrate their life, happily, and remember the person.

Highbury Hall is located in the leafy suburb of Moseley, Birmingham. Our venue provides exclusive use and is a beautiful, historic venue within a tranquil setting. It is the perfect venue to remember loved ones and to celebrate their life with those close to you. There are adequate rooms for the service and / or the wake afterwards.

We have free on-site parking for up to 30 vehicles and a licensed bar

Our dedicated team of Event Co-ordinators are sympathetic to your requirements and work closely with you to ensure the day runs smoothly.

On the day one of our managers will personally greet you and your guests upon arrival. Our attentive staff will look after you and serve refreshments and stay on hand for any other requirements, or remain nearby if you require greater privacy. Humanist services have been held at Highbury Hall and can be arranged through your chosen Funeral Directors. We are able to accommodate 120 guests set up theatre style for the service and additional guests can be accommodated on the minstrel's gallery.



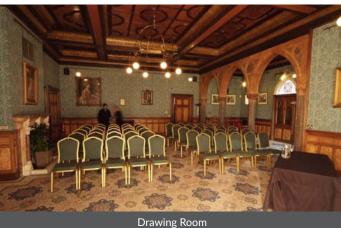
















HIGHBURY HALL



Funeral & Wake Menu

Our venue can be hired for up to 4 hours for £295.00 and light refreshments cost £9.50 + VAT per person, which includes:

Freshly brewed tea or coffee

A selection of meat, fish, vegetarians sandwiches, rolls and wraps, contemporary & English cakes selection. Add buffet items at £2.95 + VAT per item

Buffet Items -

MEAT (HOT)

Lamb kofta coins with mint jelly

Caramelised bbg pork belly (1) @

Southern fried chicken fillets with garlic mayonnaise

Baked potato shells with coronation chicken @

Hoi sin flavoured steak bites (1) G

MEAT (COLD)

Chicken tikka pieces, masala sauce @

Smoked pancetta & Italian cheese tart

Cocktail chorizo sausage, Spanish dressing

Mini beef burger, tomato salsa

Bacon loin rolls with asparagus (L) GF

FISH (HOT)

Tuna & bell pepper kebabs, plum sauce • • •

Garlic lollipop prawns with sweet chilli dip

Medallions of cod with cajun & poppy seed coating (1) GF

Oven baked salmon strips with dill butter @

Smoked salmon and cream cheese tarts

FISH (COLD)

Smoked trout & asparagus tart

Blackened red mullet with sweet potato puree (L) GF

Prawn cocktail pot @

Sesame seed crusted salmon, watercress mayonnaise @

Smoke mackerel pate pot GF

VEGETARIAN (HOT)

Oriental vegetable spring rolls and sweet chilli dip V

Spicy vegetable samosas, riata dip v

Cajun sweetcorn & onion hush puppies V V L G

Sweet potato fritters in gram flour batter, Caribbean hot sauce V (a) 1 GF

Shropshire blue & leek tart

VEGETARIAN (COLD)

Goat's cheese & cherry tomato flan v

Sage & black onion seed crusted halloumi fries with tangy salsa 🕡

Ratatouille kebabs on baby gem lettuce V Vo L GF

Wild mushroom & heritage tomato pizza wedges v

Sliced fresh fruit with dipping sauces V (L G

V Vegetarian Ve



Lactose Free





BOOKINGHIGHBURY HALL



Timeline for viewing/booking venue –

1 Enquire about venue / availability

Tick me when your done...

2 Request to provisionally hold a date. Email sent with contract to provisionally hold date.

3 Complete and return contract to Civic Catering before your event

Once we have received your contract, an email will be sent to confirm booking

— Timeline once Booking is Confirmed ——

3-7 DAYS BEFORE

Event Co-ordinator to contact you to discuss your requirements.

Following your discussion, your Event Co-ordinator will email you an event itinerary detailing your event and estimated costs.



2-3 BUSINESS DAYS

BEFORE

Deadline for final numbers. Send your dedicated Event Co-ordinator any outstanding information and/or updates relating to your event.

YOUR EVENT

Your dedicated Manager will meet, greet and look after you and your guests, serve refreshments and stay on hand for any other requirements



FOLLOWING YOUR EVENT

Upon agreement of the event costs, an invoice will be sent to you. The invoice will need to be paid within 30 days of the invoice date.



Your dedicated Event Coordinator will send you an email with details of any additions provided during the event, for your agreement.

You will also be sent a link for you to give your feedback about your event online.