



UFFCULME CATERING

Weddings • Corporate • Events

About the Uffculme centre



This grade 2 listed building is the former home of the Cadbury family and is used as a training/conference facility for internal courses for Birmingham and Solihull mental health NHS foundation trust as well as external courses and corporate events.

Outside of our Monday – Friday operational hours we utilise the building to host weddings and other events.

We are licensed by Birmingham city council to conduct civil wedding ceremonies as well as a beautiful main hall for your sit down wedding breakfast for up to 100 guest and evening reception

All the catering is provided by the in house catering team and all income generated is put back into the trust and isn't going to any external private company.

Therefore booking a wedding or event at the Uffculme centre is contributing to our trust values of offering care to those people living in Birmingham and Solihull who are experiencing mental health problems.



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Weddings • Corporate • Events

Thank you for your interest in booking the Uffculme centre for your wedding or event. We have a selection of menus for you to choose from that cater for many different taste. If you wish to discuss any elements of your planned wedding or aspects of the menu please do not hesitate to contact a member of the events team who will be more than happy to discuss your requirements.

The events team

Stephen Hayes

Learning operations development and fiancé manager

John Tossell

Centre co-ordinator

Yvonne Donald

Hospitality and events manager

Centre contact number

0121 301 3950

Email:

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Weddings • Corporate • Events

Points to consider before booking

- The provision of catering will be for no less than 50 adults and the minimum spend is £25.00 per head (inclusive of VAT) Fork buffet
- Menu prices quoted are per head and are inclusive of VAT
- If you have a specific dietary requirement please inform the hospitality and events manager when booking
- Once your booking is confirmed final numbers must be received for catering no later than 2 weeks before your wedding/function date.
- We do not allow customers to bring their own food onto the premises. Any external suppliers of food items such as dessert tables must produce a current food safety certificate with the specific council the business is based in and details of liability insurance. surcharge
- Wedding cakes must be accompanied with details of all allergens
- We are allergen aware so please ask if you have specific issues relating to certain allergens relating to the menu you choose.
- When you are choosing your menu please be aware that it is one set menu for your entire Wedding Breakfast excludes special dietary requirements children's menus are available.



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Weddings • Corporate • Events

Menu 1

Starter

Sweet potato and leek soup
served with crusty bread and butter

Main Course

Pan seared chicken breast
in a white wine, mushroom, and tarragon sauce
Cumin butternut squash and lentil wellington (vegan)
served with a medley of roasted vegetables
Buttered new potatoes

Desserts

Belgian chocolate and raspberry tart
Fresh fruit salad
Served with cream

£37.50



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Weddings • Corporate • Events

Menu 2

Starter

Somerset brie and asparagus cheesecake with a baby tomato and rocket salad

Main Course

Slow roasted leg of pork with apple wedges and a cider and sage gravy

Baked Aubergine

Topped with a chunky ragout of vegetables topped with a parmesan herb crumb and

Served with
green beans and thyme roasted carrots
Roast potatoes

Desserts

Lemon Tart served with fresh raspberries

Apple sultana and cinnamon strudel

Served with cream

£39.00



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Weddings • Corporate • Events

Menu 3

Starter

Tomato, basil and feta salad with pomegranate seed sprinkle

Main Course

Baked salmon fillet with a lemon and dill crème fraiche sauce

Caramelised red onion and goat's cheese filo tart

Buttery crushed potatoes

Steamed broccoli

Sautéed courgettes

Dessert

Salted caramel profiteroles with a salted caramel sauce

Mango and passion fruit bavarois

£39.00



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Weddings • Corporate • Events

Menu 4

Starter

Creamy pea and mint soup
Served with crusty bread

Main Course

Roast rib of beef with a merlot gravy and Yorkshire pudding
Leek aubergine and blue cheese filo parcels with red pepper coulis

Thyme roasted root vegetables

Roast potatoes

Dessert

Sticky toffee pudding with cream

Eton mess cheesecake

£40.00



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Weddings • Corporate • Events

Caribbean Menu 1

Starter

Spiced Pumpkin and sweet potato soup
Served with a bread roll

Main Course

Jerk chicken

Vegetable and coconut curry

Rice and peas
Roast potatoes
Green salad
Coleslaw

Dessert

Mango and Coconut cheesecake with cream
Tropical fresh fruit salad

£39.00 per head



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Weddings • Corporate • Events

Caribbean Menu 2

Starter

Spicy baked chicken wings with a Tomato, lime and red onion salad

Main Course

Curried lamb

Butternut squash and Quorn curry

Rice and peas

Roast potatoes

Green salad

Coleslaw

Dessert

Caramelised orange cheesecake

Mango and passion fruit bavrois

£40.00



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Weddings • Corporate • Events

Indian Menu 1

Starter

Mini vegetable samosa and onion bhaji
Served with mint yoghurt sauce

Main Course

Tandoori chicken
Chickpea and spinach curry
Jeera rice
Cucumber, lime and mint salad
Chota naan

Dessert

Caramelised orange cheesecake
Served with cream

Fresh fruit platter

£39.00



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Weddings • Corporate • Events

Indian Menu 2

Starter

Chicken tikka sticks with mint yoghurt sauce and salad garnish

Main course

Lamb rogan josh

Potato and cauliflower curry

Jeera rice

Chota naan

Cucumber and mint raita

Dessert

Raspberry and lemon cheesecake

Fresh fruit platter

£40.00



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Weddings • Corporate • Events

BBQ Wedding Menu

Cajun chicken breast
Roasted vegetable wraps with BBQ sauce
Slow baked sticky BBQ Pork ribs

Mini corn on the cob
Plain potato wedges

Black rice, Quinoa and ginger salad
Red cabbage slaw
New potato salad
Tomato and fresh basil salad

Lemon panacotta tart
With strawberries and raspberries

Chocolate truffle torte served with cream

£35.00



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Weddings • Corporate • Events

BBQ Wedding Menu 2

Pulled pork rolls with apple sauce
Pulled BBQ jack fruit

Mini corn on the cob
Spiced potato wedges

Green Salad
Potato salad with crème fresh and chives
Caesar pasta salad
Colesla
£25.00



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Weddings • Corporate • Events

Vegetarian Buffet menu

Flatbread and houmous

Smoked houmous and harissa with an apple date and tamarind chutney

Vegetable samosa with mint yoghurt dip

Falafel

Halloumi sticks with a sweet chill sauce

Fig and goats cheese parcels

Assorted vegetarian Sandwiches

Tomato and pomegranate salad

Kaleslaw

Indian saag aloo salad

Spinach pine nut pasta salad

Feta and cous cous salad

Dessert

Raspberry and white chocolate meringues served with whipped cream and fresh raspberries

Gin and elderflower cheesecake served with cream

£35.00



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Weddings • Corporate • Events

Vegan Buffet

Ideal to add onto an evening buffet or smaller gatherings

Pulled BBQ Jackfruit

Fries

Vegetable samosas

Onion bhaji

Mixed salad

Coleslaw (vegan)

Rainbow fruit kebabs

Nachos with guacamole and salsa

£22.50



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Weddings • Corporate • Events

Children's Menu

Fish fingers

Roasted chicken drumstick

Chicken nuggets

With a choice of

Mashed potato

Chips

Peas

Baked beans

Dessert

Neapolitan ice-cream with sprinkles

£8.50



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Anti Pasti platter

A platter serves 10 people

Marinated mixed olives

Garlic and herb marinated vegetables

Tomato tapenade

Ciabatta bread

Olive oil and balsamic

£27.00



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Weddings • Corporate • Events

Cheeseboard

Accompanied with a selection of crackers, grapes, celery sticks and cherry tomatoes

British cheese selection (feeds10)

Double Gloucester
Shropshire blue
Somerset camembert
Mature cheddar

£22.00
Per platter

Continental cheese board selection (feeds 10)

Blue brie
St Paulin
Brie
Bousin
St Maure goat's cheese

£32.00 per platter



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Canapes

The selections below will feed 10 guests

Bistro canapes

Cream cheese, smoked salmon and lemon blini

Cream cheese basil and prawn on spinach bread

Horseradish and crayfish on lemon basil cake

Bresaola with mustard, honey and sesame seeds on black bread

Cherry tomato, goat's cheese and pecan nuts on walnut bread

Conte cheese, dried apricot and almond poppy seed profiterole

Peach blue cheese and hazelnut's on spiced bread

Crab cucumber and trout egg poppy seed profiterole

£16.00

Smoked salmon canapes

Oriental crab roulades

Cream cheese and chive sandwiches

Sun dried tomato and red pepper triangles

Salmon and cucumber squares

Salmon and lemon rolls

£13.50



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Weddings • Corporate • Events

Dips and Chips

Platters and dishes will serve 10-15 people

Mexican tortilla chips served with a selection of various dips

Guacamole

Mexican salsa

Sour cream

£11.00

Per platter

Nibbles

Mixture of slightly salted crisp

And

Roasted salted mixed nuts

£6.50



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Weddings • Corporate • Events

Evening buffet menus

Mix and match items to fully create a bespoke menu

4 items £11.00 per head

5 items £14.20 per head

6 items £18.50 per head

7 items £20.00 per head

Piri Piri chicken sticks

Mini BBQ pulled pork rolls

Duck hoi sin spring rolls

Crispy prawn purse

Mini vegetable samosa (vegan)

Falafel Onion bhajis (vegan)

Breaded halloumi sticks with sweet chilli sauce

Tempura battered prawns

Hot mozzarella sticks in beer batter

Mini sweet and sour chicken rolls



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Weddings • Corporate • Events

The Very late breakfast

A selection of hot sandwiches served in a buttery crusty cob

Pork sausage

Bacon

Quorn sausages

Tomato and brown sauces

£6.00 per head

