



0121 202 2200



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CATERING & REFRESHMENTS



MILLENNIUM
POINT



Prices valid until 31st March 2026. All prices are subject to VAT at the prevailing rate.



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BREAKFAST

Start the day right with our selection of hearty breakfast & brunch items.

Start the day right with our selection of hearty breakfast & brunch items to get your delegates ready for the day ahead.

Per person, per serving

- > Toasted Sourdough Crumpets & Preserves | **£3.25** (vg)
- > Mini Danish Pastries | **£3.25** (v)
- > Breakfast Cereal Selection | **£3.65** (vg)
- > Yoghurt & Granola Pots | **£3.65** (v)
- > Muffins & Fresh Fruit Platter | **£3.80** (v)
- > Cheese & Ham Toasted Croissants | **£3.95**
- > Raspberry or Blueberry Croissants | **£3.95** (vg)
- > Fresh American Style Pancakes with golden syrup & mulled fruits | **£3.95** (v)
- > Breakfast Muffin Selection | **£3.95** (v)
- > STEM Breakfast Bap – Sausage, Tomato, Egg, Mushroom In a Freshly Baked Floured Bap | **£4.50**
- > Full English Buffet Breakfast – Butchers Sausage, Smoked Back Bacon, Scrambled Egg, Baked Beans, Hash Brown, Sauté Mushrooms | **£16.95** (v-a)

OUR DIETARY PROMISE

Special dietary requirements & food allergies can be catered for with advance notice. Please speak to your event manager for further information.

v – vegetarian | vg – vegan | gf – gluten free | -a – available



REFRESHMENTS & BREAKS

Quick bites, tasty treats, & everything in between — perfect for a pause that hits the spot.

Breaks are an important part of any event.

Our range of light refreshments are just the ticket to keep guests topped up throughout the day.

REFRESHMENTS

- > Fairtrade Tea & Coffee | £2.35 per person
- > Fairtrade Tea, Coffee, & Biscuits | £3.50 (v,gf-a) per person
- > Fairtrade Tea, Coffee, & Danish Pastries | £4.95* (v) per person
- > Fairtrade Tea, Coffee, & Popcorn Snack Bags | £4.95* (v,gf) per person
- > Fairtrade Tea, Coffee, & Mini Cakes | £6.00* (vg-a,gf-a) per person
- > Fairtrade Tea, Coffee, & Muffins | £6.00* (v) per person
- > Unlimited Servings of Fairtrade Tea & Coffee & Biscuits | £9.75 per person
- > Still or sparkling mineral water | £4.50 per litre
- > Fruit Juice | £5.00 per litre

BREAKS

- > Mini Danish Pastries | £3.25 (v) per person
- > Cake & Fresh Fruit Platter | £3.50 (vg-a) per person
- > Fresh Fruit Platter | £3.65 (vg,gf) per person
- > Selection of Ring & Iced Brum donuts | £4.75 per person
- > Yums Yums | £4.75 (v) per person
- > Fruit Flapjacks | £4.75 (vg) per person
- > Artisan Butchers Sausage Rolls | £4.75 (vg-a) per person
- > Selection of Vegetarian Quiches Bites | £4.75 (v) per person
- > Selection of Savoury & Vegetarian Turnovers | £4.75 (v) per person
- > Selection of Worcestershire Ice Cream Tubs | £4.75 (v) per person
- > Muffins & Fresh Fruit Platter | £4.95 (v) per person
- > Fresh Fruit Bowl (for 20 People) | £27.50 (vg,gf)

Items marked with a * star can be swapped for a 50/50 mix of your chosen sweet treat & fresh fruit platter.



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SANDWICHES & LIGHT LUNCHES

Whether you're on the move or just need a quick bite, our lunches are fresh, fast, & full of flavour.

SANDWICH LUNCH | £6.75 per person

Selection of freshly made sandwiches on thick farmhouse white & multigrain bread, filled with meat, fish & vegetarian fillings with a selection of vegetable crisps*

SANDWICH LUNCH & POTATO WEDGES | £8.25 per person

Selection of freshly made sandwiches on thick farmhouse white & multigrain bread, filled with meat, fish & vegetarian fillings, Hot Potato Wedges, BBQ, Creamy Mayonnaise & Tomato Sauce*

PREMIUM SANDWICH SELECTION | £9.25 per person

Pastrami & Smoked Cheddar, Sausage Mozzarella & Pesto, Smoked Ham Mustard Mayo & Apple, Bacon Egg & Siracha, Chicken Tomato & Avocado, Chickpea Salad (vg), Roasted Red Pepper & Vegan Pesto (vg), Vegan Cheddar & Onion (vg) Served With Chefs House Salad

TOASTED HOT SANDWICHES & WAFFLE FRIES | £9.50 per person

For up to 50 guests
Selection of Toasted Hot Sandwiches - Cheese, Cheese & Ham, Tuna Mayo with Waffle Fries

JACKET POTATO WITH FILLING | £9.50 per person

For up to 80 guests
Selection of Chilli Con Carne, Cheese & Tuna

ARTISAN ROLLS & POTATO WEDGES | £9.50 per person

Selection of freshly made artisan rolls filled with meat, fish & vegetarian fillings, Hot Potato Wedges, BBQ, Creamy Mayonnaise & Tomato Sauce

PACKED LUNCH BAG | £9.95 per person

Freshly made sandwich, selection of fillings, crisps, fruit, muffin & bottle of water

ELEVATE YOUR LUNCH

Choose an upgrade, per person, per serving -

Add Artisan Sausage Roll (vg-a) | £1.50

*Add a Side Salad of either Mediterranean Pasta, Carrot & Cumin, Asian Slaw (vg) | £3.25

Add a dessert to any of the above for £4.50, ask your event co-ordinator for our desserts list.



FINGER & FORK BUFFETS

A selection of mouth-watering buffets that are bursting with flavour & variety. For 20 guests & above.

SET FINGER BUFFET MENU | £18.25 per person

- > Selection of freshly made sandwiches on thick farmhouse white & multigrain bread, filled with meat, fish & vegetarian fillings
- > Marinated Chicken Skewer (gf)
- > Vegetable Samosa (vg)
- > Selection Vegetarian Quiche (v)
- > Mediterranean Style Cous Cous (vg)
- > Hot Potato Wedges With Tomato, Creamy Mayonnaise & BBQ Dips (vg,gf)
- > Selection of Vegan & Gluten Free Desserts (vg,gf)

COLD FORK BUFFET | £22.75 per person

- > Roasted salmon with crème fraiche (gf)
- > Charcuterie platter (gf)
- > Cheese & onion quiche (v)
- > Crudité pots with red pepper hummus (vg,gf)
- > Rare roast beef with mustard mayonnaise (gf)
- > Classic prawn cocktail (gf)
- > New potato salad with chive sour cream (v,gf)
- > Chopped salad with herb croutons & a mustard dressing (vg,gf)
- > Caesar salad (v)

HOT FORK BUFFET | £27.00 per person

Choose two mains and one dessert to create your own bespoke menu

- > Lasagne Al Forno - layered pasta & minced beef with bechamel
- > Sweet & Sour Chicken With Egg Noodles
- > Hearty British Chicken Casserole with herb new potatoes (gf)
- > Moroccan Lamb Tagine with Mediterranean Couscous
- > British Beef & vegetable stew served with roasted new potatoes (gf)
- > Chicken & Leek Pie with creamy mashed potato
- > Jamaican Jerk Chicken, rice & peas (gf)
- > Mexican Chilli Con Carne with fragrant rice (gf)

All of the above dishes will be served with an equivalent vegan option and two chef selection salads.

DESSERTS

- > Chocolate & Orange Torte (vg,gf)
- > Blackcurrant Slice (vg,gf)



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STREET FOOD

A vibrant celebration of global flavours, our street food selection brings the buzz of the market to your plate.

Choose two mains for your event plus dessert option

£19.95 per person

TIKKABAB

- > Tikka Infused Chicken Breast On An Open Naan, With Indian Salad & Sauces
- > Shicken Tikka On An Open Naan, With Indian Salad & Sauces (vg)

BURRITO BURRITO

- > Mexican Chicken Burritos With Lettuce, Rice, Salsa & Sour Cream, Side of Tortilla Nachos
- > Mexican Shicken Burrito With Lettuce, Rice & Salsa (vg)

DIRTY DOGS

- > Loaded Chilli Bockwurst Hot Dog, Choose your own toppings of: Crispy Dried Onion, American Mustard, Ketchup, Chilli Oil With Chunky Chips
- > Loaded Vegan Hot Dog Choose your own toppings of: Crispy Dried Onion, American Mustard, Ketchup, Chilli Oil With Chunky Chips (vg)

ORIGINAL BURGER CO

- > 5oz Butchers Steak Burger, On Brioche, With Mature Cheddar, Choice of Sauces With Chunky Chips
- > Soya Burger with Vegan Cheese, Burger Relish (vg)

YORKSHIRE PUDDING WRAPS

- > Pulled Beef Brisket Wrapped in a Giant Yorkshire Pudding, With Braised Red Cabbage & Horseradish, With Roasted Potatoes
- > Vegan Beef wrapped in a 12 inch tortilla with braised red cabbage & horseradish (vg)

FISH & CHIPS

- > Bullring Fish Finger Fries - Crispy fries, topped with local fish fingers, minted mushy pea & tartare drizzle
- > Vegan Fishless Fingers - Crispy Fries topped with fishless fingers, minted mushy pea & tartare drizzle (vg)

DESSERT

- > Belgian Waffle Fingers with Chocolate Sauce & Toppings (v)
- > Street Style Crepe with sweet fillings (v)

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CANAPES

Delicately crafted & served with elegance, our tray-service canapés are designed to elevate any gathering. For 50 guests & above

COLD CANAPE MENU | £15.00 per person | Pick five items

- > Mandarin & prune with smoked duck
- > Prawn, Basil flavoured cheese & tomato mini brioche
- > Fourme D'Ambert Blue Cheese, Pear & fig on grain bread
- > Trout roe, smoked trout & cucumber
- > Ham, Fig, on olive bread
- > Smoked salmon, lemon flavoured cheese & cucumber mini brioche
- > Courgette Shortbread & Cucumber Hummus (vg)
- > Mini Carrot Tarts, Lemon & Ginger (vg)
- > Falafel Style Bites (vg)
- > Polenta Curry, Olive & Cherry Tomato (vg)
- > Mini Tomato Tarts, Piquillos & Peppers (vg)
- > Mint Pea Muffins, Almond Cream & Edamame Bean (vg)

HOT CANAPE MENU | £16.95 – four items, £20.25 – six items

- > Mini CheeseBurger Crostini
- > Mini Cottage Pie (gf)
- > Mini Yorkshire Pudding – Beef & horseradish crème fraiche/chicken & redcurrant marmalade
- > Tikka Naan Bites
- > Smashed Pea & Lemon bites, citrus vegan mayo drizzle (vg,gf)
- > Spinach Bites, crunchy vegetable crumb, salsa relish (vg,gf)

BOWL FOOD | £21.50 per person | Pick four items

- > Fajita chicken rice bowl with burnt lime (gf)
- > Coconut Curry Noodles (gf)
- > Korean Steak Bulgogi with steamed rice (gf)
- > Ramen Noodles with chilli salmon (v)
- > Potato, chorizo & Kale Stew (gf)
- > Chopped Pork & apple Sausage, celeriac mash & onion gravy
- > Wild Mushroom Risotto (vg,gf)
- > Sweet Potato, chickpea coconut curry & cori&er rice (v,gf)
- > Butter Chicken & cori&er rice (gf)
- > Sweet & Sour Noodles (v,ve)
- > Thai Green Curry & fragrant rice (gf)
- > Traditional Beef Bourguignon with rice (gf)
- > Swedish Style Meatball, Lingonberry Jam, Herb Diced Potato (v-a)
- > Mini Chocolate & Hazelnut Beignet with chocolate sauce (v)
- > Sticky Toffee Pudding (vg)

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FINE DINING

Treat your guests to an exquisite fine dining experience, with a sumptuous menu hand crafted for the taste buds.

Choose one entree, one main course & one dessert for all your guests plus a vegetarian or vegan option if required.

2 Courses | £31.50 per person

3 Courses | £37.50 per person

STARTERS

- > Feta & pear salad with honey mustard dressing (vg,gf)
- > Baked sweet potato , vegan feta, vegan yoghurt with sweet chilli jam (Served Warm) (vg,gf)
- > Chicken Caesar salad (gf)
- > Anti-pasto (served family style) sliced continental meats, cheese, roasted & marinated vegetables pepper leaf salad, bread sticks (gf)
- > Duo of smoked & poached salmon, pickled cucumber salad, tomato & caperberry dressing (gf)
- > Warm, caramelised red onion, cherry tomato & goats cheese Tart (v)
- > Chicken liver pâté, mixed leaf & herb salad, roasted onion marmalade, crisp breads
- > Burrata caprese salad (gf)
- > Guyader vegetable terrine, light herb dressing (v)

DESSERTS

- > Cherry & Chocolate Torte With Raspberry Coulis (vg,gf)
- > Chocolate marquis mango & pineapple salsa (v)
- > Chantilly lemon & white chocolate pavlova, seville orange sauce (v)
- > Blackcurrant slice with a rhubarb & ginger compote (vg,gf)
- > Classic apple & cinnamon crumble tart, sauce anglaise (vg)
- > Selection of locally produced cheeses (served family style) biscuits, butter, red onion chutney (v,gf)
- > Traditional vanilla crème brule with spiced shortbread

MAINS

- > Roasted apple cider pork shoulder steak, Roasted gratin potato , seasonal greens, pan gravy (gf)
- > Seared supreme of free range chicken wrapped in smoked streaky bacon, gratin potato, seasonal vegetables, tarragon cream (gf)
- > Herefordshire beef bourguignon, gratin potatoes & seasonal vegetables (gf)
- > Supreme of free range chicken & wild mushroom fricassee, rustic fondant potato & seasonal vegetables, tarragon essence (gf)
- > Teriyaki salmon fillet, with oriental style vegetables & noodles (gf-a)
- > Tandoori butter supreme of chicken, saag aloo, mango sauce, raita (gf)
- > Tandoori aubergine, saag aloo, mango sauce, raita (vg,gf)
- > Provençal vegetable risotto stuffed sweet pepper with a herb sauce (vg,gf)
- > Teriyaki cauliflower with oriental style vegetables with rice noodles (vg,gf)
- > Sweet potato & red onion marmalade seeded tart, seasonal vegetables (vg)
- > Slow cooked rump of locally sourced lamb seasonal vegetables, gratin potato with a redcurrant & rosemary gravy (gf) (add £5.75 plus VAT supplement)

Bespoke menus & menu tastings are available upon request. Speak to your event co-ordinator to arrange.