



Midlands Arts Centre

Event catering



About MAC

MAC offers a variety of bespoke catering options, from drinks, pastries, and canapés to buffets and full-course meals.

We're dedicated to impeccable service and quality; our in-house chefs craft dishes with locally-sourced, fresh ingredients. Our seasonal menus cater to all tastes, offering a delectable array of inspiring food and drink. Vegan, vegetarian and gluten free options available.

How to order

1. Select your food and drink options for your event

Food orders must be made at least 10 days in advance of your event

2. Contact our friendly Sales and Events team about your event catering

on 0121 446 3250 or email [hires@macbirmingham.co.uk](mailto: hires@macbirmingham.co.uk)

Please note all prices displayed are excluding VAT.



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Please feel free to contact our team if you have any specific dietary requirements

(V) - Vegetarian

(vg) - Vegan

(GF) - Gluten free

0121 446 3250 | [hires@macbirmingham.co.uk](mailto: hires@macbirmingham.co.uk)



Breakfast

Refreshments

From £1.95

- Freshly brewed coffee and a selection of teas, with the option to add Biscuits | Mini pastries | Muffins | Sliced cake
- Sparkling mineral water
- Still mineral water
- Orange juice
- Selection of canned drinks (i.e. Pepsi, Tango)

Light Breakfast 1

£7.95pp

- Selection of pastries (croissant, pain au chocolat, pain au raisin)
- Selection of fresh fruit (apple, bananas, satsumas)
- Overnight oats (rolled oats soaked overnight with our chef's selection of toppings)
- Served with a selection of teas, coffee, and orange juice

Light Breakfast 2

£7.95pp

- Selection of pastries (croissant, pain au chocolat, pain au raisin)
- Selection of fresh fruit (apple, bananas, satsumas)
- Granola, yogurt & fruit compote (homemade granola, Greek yogurt with compote)
- Served with a selection of teas, coffee, and orange juice



Breakfast

Breakfast Bap (Minimum 10 Guests)

£6.95pp

• One bap per person – please choose a selection of any 3 of the following fillings for the whole group

Smoked back bacon | Pork sausage | Fried egg (v) | Vegan sausage (vg)
Mushroom & hash brown (vg) | Avocado & tomato (vg)

All our breakfast baps are served on vegan brioche buns (gluten free baps are available on request)

• Served with a selection of teas, coffee and orange juice

Conference Breakfast Buffet Menu (Minimum 10 guests)

£10.95pp

• A selection of full English breakfast items, served from the buffet for you to build yourself, including

Smoked back bacon | Pork sausage | Vegan sausage (vg) | Scrambled egg (v)
Baked beans (v) | Hash browns (vg) | Grilled tomato (vg) | Toast & preserves (v)

Optional extras

From £1pp

Black pudding | Avocado (vg) | Fried bread (v) | Tofu “scrambled egg” & spinach (vg)

• Served with a selection of teas, coffee and orange juice



Canapés

Minimum 15 guests

4 canapés £11.50pp | 5 canapés £13.50pp | 6 canapés £14.50pp

Vegetarian

Goats cheese and black pepper filled cherry tomato (GF)	(2 per person)
Pea, feta and mint mini tartlets	(2 per person)
Red pepper hummus crostini (vg)	(2 per person)
Garlic cream cheese and mushroom filled vol aux vents GF (vg)	(2 per person)

Fish

Prawn cocktail on brioche (GF)	(2 per person)
Smoked salmon and cream cheese mini tartlets	(2 per person)
Mini fish and chips	(1 per person)
Thai tuna topped cucumber medallions	(2 per person)

Meat

Pastrami and mustard wrapped gherkin rollito	(2 per person)
Salami bruschetta slices	(1 per person)
Chicken and wholegrain mustard al fresco filled vol au vents	(2 per person)
Sweet chilli chicken glazed bon bons	(2 per person)

Desserts

Selection of small cake bites	(2 per person)
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Extras

Selection nibbles and olives (no nuts)	£2.50 pp
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Finger buffets

Finger Buffet 1

£8.50pp

A selection of sandwiches made on white and wholemeal farmhouse bread with a variety of chef's choice meat, vegetarian, and vegan fillings.

- Please choose a maximum of 4 fillings from the following selection

Three cheese & spring onion (v) | Cheese & tomato (v) | Tuna mayonnaise
Tuna crunch | Ham & tomato | Ham & English mustard | Mexican chicken & guacamole
Chicken Caesar | Egg mayonnaise (v) | Bacon, lettuce & tomato | Avocado & egg (v)
Beetroot, hummus & spinach (vg) | Coronation cauliflower (vg)
Sundried tomato & chickpea 'pâté' (vg)

- Seasoned rustic fries (vg)
- Fruit bowl (vg)

Finger Buffet 2 (Minimum 10 guests)

£9.95pp

- A selection of sandwiches (made with a variety of meat, vegetarian & vegan fillings)
- Seasoned rustic fries (vg)
- Fresh fruit bowl (vg) (GF)
- Mini nachos topped with cheese and salsa
- Pork and onion chutney / vegan sausage and cheese rolls



Finger buffets

Finger Buffet 3 (Minimum 15 guests)

£11.95pp

- A selection of sandwiches (made with a variety of fillings)
- Seasoned rustic fries (vg)
- Mini Nachos topped with cheese and salsa
- Pork and onion chutney sausage rolls / Vegan sausage and cheese rolls
- BBQ chicken wings / BBQ Cauliflower Wings
- Mini MAC & Cheese pots
- Fresh fruit bowl (vg) (GF)

Finger Buffet 4 (Minimum 20 guests)

£13.50pp

- A selection of sandwiches (made with a variety of fillings)
- Seasoned rustic fries (vg)
- Mini Nachos topped with cheese and salsa
- Pork and onion chutney sausage rolls / Vegan sausage and cheese rolls
- BBQ chicken wings / BBQ Cauliflower Wings
- Mini MAC & Cheese pots
- Mini Beef sliders / Vegan chickpea sliders
- Cheese and tomato quiche
- Mini cake bite Selection
- Fresh fruit bowl (vg)



Fork buffets

Please note that unless notified otherwise, there will be a split of 2/3 meat/fish and 1/3 vegetarian.

Hot fork buffet 1 (Minimum 20 guests)

£13.50pp

Includes a BBQ chicken casserole, broccoli & stilton MAC & cheese, garlic ciabatta, mixed salad, strawberry cheesecake and tea and coffee.

Hot fork buffet 2 (Minimum 20 guests)

£16pp

Includes a pork, apple and cider casserole, a vegetable and bean cassoulet, with tossed garlic and herb roasted new potatoes, a selection of seasonal vegetables, warm bread rolls with butter, a warm lemon and blueberry drizzle cake with double cream, plus tea and coffee.

Hot fork buffet 3 (Minimum 20 guests)

£16pp

Includes a chicken Balti, a cauliflower chickpea and spinach Balti, with pilau rice, naan bread, onion Bhajis with mango Chutney, and a warm banana bread with cardamom and vanilla custard, plus tea and coffee.



Fork buffets

Finger Buffet 4 (Minimum 50 guests)

£19.95pp

Starters

Includes a Brussels paté and seasonal soup with warm bread rolls and butter.

Main meals

Choose any one meat dish from

Chicken Balti | Steak and ale pie | Beef lasagne | Chicken and mushroom pie
Pork and apple cider casserole | BBQ chicken casserole

Choose any one vegetarian (v) dish from

Cauliflower chickpea and spinach Balti | Mushroom leek and tarragon pie
Vegetable lasagne | Vegetable and bean cassoulet | Broccoli and stilton mac n' cheese

Choose any two sides from

Pilau rice | Boiled rice | Roasted garlic and herb new potatoes | Chips
Buttered new potatoes | Mashed potatoes

Choose any two sides from

Mixed salad | Mixed seasonal vegetables | Garlic ciabatta | Onion bhajis with mango
chutney | Garden peas | Baked beans | Corn on the cob | Naan breads

Dessert

Includes strawberry cheesecake, lemon meringue pie, and double cream.



Sit down meals

Set menu

Menu A (Minimum 25 guests)

£19.95pp

Starter

Leek and potato soup (vg)

Mains

Chicken breast, crushed new potatoes and green beans with a rich jus

OR

Roasted butternut squash and spinach risotto, topped with fresh rocket

Dessert

Vanilla cheesecake with raspberry coulis



Sit down meals

Menu B (Minimum 20 guests)

£24.95pp

Starters

Please choose from the following three options

- Tomato & basil soup, served with warm bread roll (vg)
- Peppered mushrooms in a cream sauce, on toasted sourdough ciabatta.
- Classic Prawn Cocktail

Mains

- Chicken Chasseur, cooked in a tomato sauce, flavoured with red wine, tarragon, mushrooms, and onion.
- Lemon and dill haddock, baked with fresh lemon and dill.
- Mushroom leek and tarragon pie, in a creamy coconut milk and tarragon sauce, topped with a puff pastry lid (vg)

All Main courses will be served with roasted new potatoes and a selection of seasonal vegetables.

Desserts

Please choose from the following three options

- Vanilla Cheesecake
- Chocolate truffle torte (vg) (GF)
- Lemon and Poppy Seed Drizzle

All desserts will be served with Vanilla Ice Cream.



Sit down meals

Menu C (Minimum 20 guests)

£34.95pp

Starters

Please choose from the following three options

- Carrot and coriander soup, served with sourdough ciabatta and butter
- Roasted butternut and feta salad (vg)
- Smoked mackerel and horseradish paté, with toasted sourdough, lemon and crispy capers

Mains

- Red Pesto Chicken Kiev, stuffed with red pepper pesto and served upon roasted Mediterranean vegetable medley
- Salmon, accompanied by crushed new potatoes, green beans and hollandaise sauce
- Moussaka. Layered sliced aubergine, courgette and peppers with tangy tomato sauce, accompanied by Parmentier potatoes with oregano, roasted cherry tomatoes and red onion (vg)

Desserts

Please choose from the following three options

- Orange polenta cake, accompanied by cardamon and orange curd and vanilla ice cream (GF)
- Sticky toffe pudding served with warm non-dairy cream (vg)
- Red velvet cake, topped with cream cheese frosting and served with vanilla ice cream



Sit down meals

Menu D (Minimum 20 guests)

£44.95pp

Starters

Please choose from the following three options

- Spiced butternut & coconut soup, served with warm focaccia (vg)
- Crispy confit shredded duck and sesame salad
- Avocado and feta bruschetta, drizzled with a balsamic reduction.

Mains

- Pork belly, on a roasted potato, accompanied by black pudding, diced mango and drizzled with a creamy mango and passion fruit gravy.
- Kashmiri lamb shank, with spring onion mashed potato and a cumin and redcurrant jus
- Beetroot risotto topped with rocket, vegan cheese and candied beetroot crisps (vg)

All Main courses will be served with roasted new potatoes and a selection of seasonal vegetables.

Desserts

Please choose from the following three options

- Dark chocolate and cherry brownie with a sour cherry coulis and vanilla pod ice cream
- Lemon posset topped with fresh raspberries and fresh baked shortbread
- Banana bread with chocolate icing and a banana and maple puree (vg)



Children's party

Children's Party Menu 1 (Minimum 10 guests)

£6pp

- Selection of ham, cheese, jam and chocolate spread sandwiches
- Crisps
- Sausage rolls
- Mini muffins
- Selection of cordials

Children's Party Menu 2 (Minimum 10 guests)

£6.50pp

Please choose one of the options below for the whole party

- Chicken nuggets and chips, with baked beans, peas or salad
- Fish fingers and chips, with baked beans, peas or salad
- Sausage and chips, with baked beans, peas or salad
- Cheese and tomato pizza
- Selection of cordials

Optional extras

Add jelly and ice cream to any children's party menu

£1pp

mac

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Get in touch

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