



# APOLLO HOTEL

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Birmingham

C e l e b r a t i o n s

## Your Special Event

We would like to thank you for considering the Apollo Hotel Birmingham as the venue for your forthcoming event.

Whether you are considering the full sit down menu or a buffet, this pack contains all the information you will require.

If you do have any specific requirements our experienced and friendly staff would be pleased to advise you. We would be delighted to show you around the hotel without obligation so that you can be sure that the Apollo Hotel is the right choice.

Once you are ready to book your event, or if you would just like to discuss the details, the team at the Apollo would like to offer you their expert guidance in assisting you in organising your event.

Our banqueting suites are able to cater for small or large numbers, therefore your event may be intimate for family and friends or something more lavish; whichever you choose our staff will endeavour to make the occasion full of happy memories.

Two of our function rooms, the Mountbatten and the Burgundy both have their own private bars.

Wine lists are available upon request.

A DJ and entertainment can also be arranged to meet your needs.

### Special Value Menu

#### *Henley @ £16.25*

*Chicken and Asparagus Terrine  
Served with a Red Onion Marmalade*

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*Roast Topside of Beef with Yorkshire pudding*

*A Selection of Vegetables and Potatoes*

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*Apple Charlotte served with Vanilla Ice Cream*

\*\*\*\*\*

*Freshly Brewed Coffee*

#### *Hagley @ £15.95*

*Leek and Potato Soup with Sour Cream and Chives*

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*Pan-Fried Chicken Breast with Wild Mushroom,  
Shallots in a Red Wine Jus*

*A Selection of Vegetables and Potatoes*

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*Blackcurrant and Lime Bavarios with  
Sweetened cream and fruit Coulis*

\*\*\*\*\*

*Freshly Brewed Coffee*

### Caribbean

Esouich Fish

\*\*\*\*\*

Jerk Chicken served with Rice & Peas Roasted

Sweet Potato

A Selection of Vegetables

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Exotic Fresh Fruit Salad

Served with Ice Cream

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Coffee and Mints

£17.95 per guest

## Menu Selector

### Banqueting Menu Selector

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The following dishes have been specially chosen by our chef for private functions and dinners. Create your own menu by selecting one starter, one main course and one sweet for all your party.

#### Soups

Cream of Broccoli and Stilton Soup £3.25

Minestrone Soup with Parmesan Cheese £3.60

Cream of Chicken and Asparagus Soup £4.00

Roasted Tomato Soup with Basil Croutons £3.25

#### Starters

Seafood Platter served with Marie Rose Sauce £4.25

Pearls of Melon, Orange and Kiwi Fruit Cocktail £3.25

Smoked Duck Breast and Grapefruit Salad £4.25

Avocado and Orange Salad £3.25

#### Main Courses

Supreme of Chicken with Tarragon and White Wine Sauce £14.50

Escalope of Turkey with Sherry and Mushroom Sauce £15.50

Roast Loin of Pork with Whole Grain Mustard Sauce £16.25

Roast Rib of Beef with a Madeira and Peppercorn Sauce £16.50

Roast Rack of Lamb Glazed with Honey and served with a Rosemary Scented Gravy £23.50

Poached Supreme of Salmon with Oyster Mushrooms Sauce £18.45

Pan Fried Chicken Supreme with a Madeira and Oyster Mushroom Sauce £16.50

Roast Sirloin of Beef with Yorkshire pudding and Rosemary Sauce £22.70

All the above main courses are served with seasonal vegetables and potatoes.

## Vegetarian Main Courses

For all the vegetarians in your party, please select one of the following courses.

Stuffed Beef Tomatoes filled with Mushrooms and Brie, served hot with a Hazelnut and Saffron Sauce £12.95

Stir-fried Green Peppers, Bamboo Shoots and Oyster Mushrooms in a Black Bean Sauce £12.95

Mushroom Ravioli served with a Provencale Sauce £12.95

## Sweets

Fruits of the Forest Mousse £3.50

Apple Lattice Flan with Cream £3.25

Profiteroles with Hot Chocolate Sauce £4.25

Home Made Strawberry Trifle £3.25

Dry Fruit and Apple Strudel with Vanilla Sauce £3.95

Brandy Snap Basket with Hazelnut Cream and Strawberries £4.25

Fresh Fruit Salad with Kirsch Cream £3.95

Freshly Brewed Coffee with Mints £1.95

You may have some ideas of your own, which we will be happy to discuss with you.  
We can organise special menus for guests with special dietary requirements.

## Suggested Banqueting Menus

### Aberdeen

*Cream of Broccoli & Stilton Soup*

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*Supreme of Chicken*

*With Tarragon and White Wine Sauce*

*Served with*

*Golden Roast Potatoes and a Selection of Seasonal Vegetables*

\*\*\*\*\*

*Fruit of the Forest Mousse*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£17.95

### Bristol

*Seafood Platter*

*Served with Marie Rose Sauce*

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*Escalope of Turkey*

*With Sherry and Mushroom Sauce*

*Served with*

*Lyonnais Potatoes and a Selection of Seasonal Vegetables*

\*\*\*\*\*

*Apple Lattice Flan with Cream*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£18.95

## Chester

*Peals of Melon, Orange and Kiwi Fruit Cocktail*

\*\*\*\*\*

*Roast Loin of Pork  
With Whole Grain Mustard*

*Served with  
Parmentiere Potatoes and a Selection of Seasonal Vegetables*

\*\*\*\*\*

*Profiteroles  
With Hot Chocolate Sauce*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£18.95

## Durham

*Minestrone Soup  
With Parmesan Cheese*

\*\*\*\*\*

*Roast Rib  
With a Madeira and Peppercorn Sauce*

*Served with  
Chateau Potatoes and a Selection of Seasonal Vegetables*

\*\*\*\*\*

*Homemade Strawberry Trifle*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£17.95

## Exeter

*Smoked Duck Breast and Grapefruit Salad*

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*Roast Rack of Lamb Glazed with Honey  
And served with a Rosemary Scented Gravy*

*Served with  
Duchess Potatoes and a Selection of Seasonal Vegetables*

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*Dry Fruit and Apple Strudel with Vanilla Sauce*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£25.75

**Fareham***Cream of Chicken and Asparagus Soup*

\*\*\*\*\*

*Poached Supreme of Salmon  
With Oyster Mushrooms Sauce**Served with  
New Potatoes and a Selection of Seasonal Vegetables*

\*\*\*\*\*

*Brandy Snap Basket  
With Hazelnut Cream and Strawberries*

\*\*\*\*\*

*Freshly Brewed Coffee and Mints*

£23.00

**Grimbsy***Roasted Tomato Soup  
With Basil Croutons*

\*\*\*\*\*

*Lemon Sorbet*

\*\*\*\*\*

*Pan-Fried Chicken Supreme  
With a Madeira and Oyster Mushroom Sauce Served with Duchess & New  
Potatoes and Mange tout and Cauliflower Florets*

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*Profiteroles with Chocolate Sauce*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£23.50

**Hull***Avocado and Orange Salad  
With a Delicate Honey and Ginger Dressing*

\*\*\*\*\*

*Poached Salmon  
Served with Watercress Sauce*

\*\*\*\*\*

*Roast Sirloin of Beef  
With Yorkshire Pudding and Rosemary Sauce Served with  
Lyonnais & New Potatoes and Glazed Carrots & Buttered Green Beans*

\*\*\*\*\*

*Fresh Fruit Salad  
With Kirsch Cream*

\*\*\*\*\*

*Freshly Brewed Coffee with Mints*

£26.50

## Guideline Numbers for your event

Room Name	Sit Down Meal	Buffet
Mountbatten Suite (with own Private Bar)	Max 120	Max 150
Broadlands	Max 60	Max 60
Burgundy	Max 55	Max 55
Renown	Max 40	Max 60

## Stay the Night

We are pleased to offer a complimentary bridal suite with breakfast for the Bride & Groom.

In addition your guests can also take advantage of the following reduced price accommodation if they wish to stay the night.

Applicable Friday, Saturday and Sunday

From **£55.00 Double/Twin room**

From **£45.00 Single room**

From **£65.00 Triple room**

From **£75.00 Family room**

(Accommodation and rates are subject to availability)

These rates include 17.5% VAT and full English breakfast served in our Restaurant.

Children up to the age of 14 years are free when sharing parent's room. Meals charged as taken.

Children occupying their own room will pay full rate.

Please ask guests to telephone us to make a reservation quoting name of the bride and groom with the date of the wedding.

The above prices are applicable from September 2009 - December 2010



## Terms of Business

In order to avoid any misunderstanding in respect of your booking, the following terms of business apply to all bookings relating to weddings and events. We've tried to make out terms of business as straight forward as possible, if however, you have any questions, please feel free to speak to us before you sign them.

### Booking Confirmation

Any booking is considered provisional until the Hotel receives a signed copy of these terms from you along with the appropriate deposit, receipt of which will be deemed to be your acceptance of these terms.

### Guest Numbers

Provisional numbers are required at the time of booking and the hotels minimum numbers for the services booked will be based on those numbers

1. To allow us to plan your event properly you will need to provide us with the final guest numbers 14 days prior to the event. The final charge payable will be based on this number or actual number attending, whichever is the greater and provided that minimum numbers have been exceeded.
2. If your numbers go down, cancellation charges will be applied. However, if you give us more than 2 weeks notice, you can reduce your numbers by 15 guests without charge
3. If you provide less than 2 weeks notice, the contracted numbers will be charged. If the numbers are reduced below the minimum numbers require for your room, we may have to charge you a room hire or we may have to re-allocate the room, to one more appropriate to the size of your wedding or event.

### Availability

All rooms, rates and facilities offered are subject to availability at the time of booking and are at the discretion of the hotel

### Payment

You will need to pay a non-refundable deposit of a minimum of £500.00 when you confirm your booking. A further payment of 50% of the balance will need to be paid 3 months before your event. The balance is then due 14 days before the event.

### What happens if you cancel?

No one wants to have to cancel however sometimes circumstances are beyond your control. Although we will do everything with in our ability to help you in the unfortunate event that you need to cancel, there needs to be an agreed 'Cancellation Policy'. Here's how ours works:

- ◆ More than 24 weeks before the event is scheduled to take place - Non-refundable deposit is retained
- ◆ Between 24 and 12 weeks before the event is scheduled to take place - 25% of the total booking value
- ◆ Between 12 and 4 weeks before the event is scheduled to take place - 75% of the total booking value
- ◆ Less than 4 weeks before the event is scheduled to take place - 100% of the total booking value

# APOLLO HOTEL

Birmingham

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