



the **birmingham**  
botanical gardens

international selector...





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# introduction

International cuisine has established itself as a vibrant element of the wide range of foods served by Redcliffe Catering. It brings with it its own unique characteristics and is a wonderful enhancement to many events.

Within this International Menu Selector are a selection of dishes reflecting the skills and expertise of our Executive Head Chef, and his brigade.

These are just a small sample of the Menus and the dishes we can create for our clients.

Should you have a particular dish or menu in mind which you cannot create from this selection, please do not hesitate to discuss your requirements with any member of our Management Team.

Reflecting the elegance of this magnificent venue, our reputation has been achieved through providing clients with not only superb food, but also an impeccable service.

Managed by professionals, we combine efficiency and flexibility with discreet hospitality.

September 2009

## for your **information**

Dishes marked with a **(v)** are suitable for vegetarians

### G.M. Foods

It is the policy of Redcliffe Catering to exclude from its menus any known Genetically Modified food products. We endeavour to source and use products that have not been genetically modified in any way.

### Nut & Nut Derivatives

Please be aware, we cannot guarantee that our dishes are free from nuts or nut derivatives.

### Minimum Menu Spend

We would draw to your attention that there is a minimum menu spend according to the seasons of the year.

Please speak to our sales team or operational management for details.



# The Great American Barbeque

The cookery of the USA has been developed and influenced by people of many nations. It is a country with huge natural resources which has resulted in an enormous variety of dishes being recognised as American. Although dishes such as grilled steak, hamburgers, hot dogs and apple pie are characterised as being typically American, the East Coast chowders and baked beans, Southern chillies and gumbos are just as American, and their origins are English, Spanish and French.

## From the Barbeque

Handmade Beef Patties or

Vegetarian Burgers (v)

Served with a sesame seeded bun, fried onions and topped with grated cheese

Portuguese Spicy Piri Piri Chicken Legs

Red Snapper

Fillets of red snapper tossed in lemon, lime and cracked black pepper dressing

Mexican Pork Ribs

Marinated in coriander, cumin, lemon and fresh chilli

Traditional Long Hot Dogs or Quorn Dogs (v)

Served in a hot dog bun with fried onions American mustard or chilli relish

Marinated Vegetables Skewers (v)

## Salads

Wild Rocket Leaves (v)

Dressed with lemon juice, sea salt and shaved parmesan

Baby New and Sweet Potatoes (v)

With thyme and caramelised red peppers, served with a grainy mustard dressing

Roasted Courgette with Charred Red Onions (v)

Homemade parsley and mint dressing

Coleslaw

## Desserts from the Buffet

Fresh Strawberry and Basil Tarts (v)

Char-grilled Pineapple (v)

Served in a sweet chilli dressing

White and Dark Chocolate Cheesecake (v)

**£32.45**



# Thai Buffet

Set between China and India, the flavours and tastes of these two countries have had an influence on Thai cuisine which is a wonderfully aromatic and harmonious mixture of flavours, colours and textures. Eating Thai food is an amazing experience; each flavour, be it hot, sweet or sour can be tasted separately, leaving the palate refreshed and ready for more.

## Main courses are served from the buffet

### Massaman Lamb

A typical dish from Southern Thailand of slowly cooked lamb in a medium spiced red curry sauce finished with sweet red potatoes

### Thai Crab Fish Cake

Served with chilli, lemon grass, coriander sauce

### Panang Chicken Curry

A rich sweet creamy mild curry made with coconut cream and ground peanuts

### Thai Vegetable Green Curry (v)

Seasonal vegetables cooked in a coconut and green curry sauce infused with coriander

## Rice and salads dishes

Lime and Coriander Infused Rice (v)

Pad Thai and Noodle Salad (v)

Roasted Spiced White Radish and Green Bean Salad (v)

## Desserts

Mini Coconut Pancake (v)

With a Sweet-Spiced Chilli Sauce

Bananas in a Coconut Batter with Honey (v)

Mango and Green Tea Brulée (v)

**£31.10**



# Chinese Menu

“To be a cook, one must first be a good matchmaker who understands harmony and the marriage of different flavours” (Chinese proverb). This saying sums up the essence of Chinese cuisine, for the secret of the ancient art lies in mastering not how to, but what to cook. The most important aspect of Chinese cooking is the blending of ingredients to achieve a harmonised contrast in colour, flavour and texture. Guests are invited to make more than one selection from each course. Please do discuss your requirements for a Chinese Banquet with our Operational Management.

## Appetisers

You can choose from our selection of Chinese appetisers as a plated starter or as a combination platter. All individually priced.

### Vegetable Spring Rolls (v)

Deep-fried vegetable spring rolls  
2 mini vegetable spring rolls per person

**£3.20**

### Sesame Prawn Toast

Minced prawn mixed with Chinese spices, ginger and egg, spread on fresh bread, sprinkled with sesame seeds and deep-fried  
2 mini triangles per person

**£3.75**

### Chinese Spare Ribs

Marinated pork spare ribs with spiced bbq sauce  
2 per person

**£3.80**

### Chicken Satay Skewers

Chicken pieces marinated in a spiced peanut sauce  
2 skewers per person

**£4.15**

### Butterfly Prawns

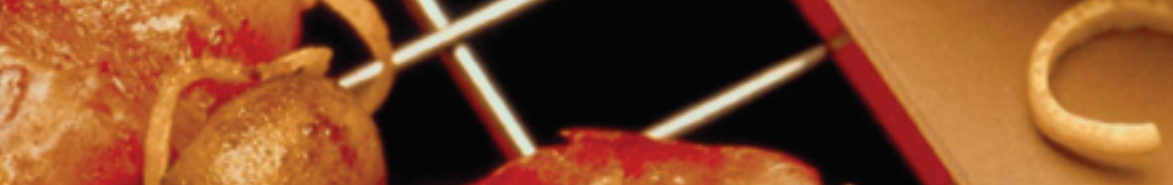
Butterfly prawns coated in bread crumbs  
2 per person

**£4.20**

### Steamed Pork Dumplings

Marinated minced pork wrapped in rice paper  
2 per person

**£4.80**



### Duck Spring Rolls

Deep-fried duck spring rolls  
2 mini duck spring rolls per person

**£6.40**

### Crispy Peking Duck

Crispy Peking duck with steamed pancakes,  
julienne of spring onions and cucumber, served with  
hoi sin sauce. 1 whole duck per ten people

**£7.95**

All of the above to be served with a soy and  
sweet chilli dipping sauce

## Soups

### Hot and Sour Vegetable Soup (v)

A fresh hot and sour vegetable broth flavoured with  
kaffir lime leaves, chillies and lemon grass

**£4.50**

### Chicken and Mushroom Soup

A clear soup flavoured with chicken and  
sweet corn

**£4.90**

## Main Courses

are served from the buffet

### Marinated Bean Curd (v)

Pan-fried bean curd with a spring onion and  
ginger sauce

**£4.90**

### Szechwan Chicken

Strips of tender chicken bound in a spicy Szechwan  
sauce with peppers and chunks of pineapple

**£6.95**

### Spicy Satay Pork

Pieces of tender pork tossed in a spicy satay sauce  
and garnished with peppers and onions

**£6.95**

### Sweet and Sour Chicken Hong Kong Style

Tender pieces of chicken coated with spiced  
tempura batter, tossed with a sweet and sour sauce  
and served with water chestnuts and  
Chinese vegetables

**£7.15**

### Beef with Ginger and Spring Onion

Diced beef in a classic spring onion and  
ginger sauce finished with water chestnuts  
and bamboo shoots

**£7.95**



**Beef with Green Pepper and Black Bean Sauce**  
Spicy strips of beef cooked with green peppers in a black bean sauce

**£8.50**

**Mandarin Sesame Duck**  
Roasted breast of duck marinated in honey, orange and soy and garnished with a crispy salad

**£9.90**

**Cantonese Tiger Prawns**  
Large tiger prawns cooked in a ginger, soy, garlic and coriander sauce

**£9.95**

**Salads and Rice**  
are served from the buffet

**Prawn Crackers (v)**

**£0.70**

**Egg Fried Rice (v)**  
Fried rice with egg and peas

**£1.95**

Or

**Special Fried Rice**  
Special fried rice contains ham, peas, spring onions, chicken and prawns

**£2.95**

**Stir Fried Mixed Vegetables (v)**  
Assorted mixed vegetables infused with spices and pan-fried

**£3.40**

**Chinese Noodle Salad (v)**  
Egg noodles and Chinese vegetables tossed in a sesame and soy dressing

**£4.20**

**Sweets**  
are served from the buffet

**Oriental Fruit Salad (v)**  
To include dragon fruit, lychees, star fruit, pineapple and kiwi

**£4.05**

**Banana and Apple Fritters (v)**  
Served with vanilla ice cream

**£4.25**



# Caribbean Menu

Christopher Columbus discovered the Caribbean in 1492 and saw so many islands he hardly knew which one to visit first. It is from these tropical islands that we get so many ingredients and a variety of cooking methods that come from the West Indies, stretching from Florida to Venezuela including such exotic islands as Cuba, Jamaica, Puerto Rico, the Leeward and Windward Islands. These places and their people have played their part in influencing and developing a cuisine which uses a full range of herbs and spices to great effect. The food is good, simple and satisfying which typifies the Caribbean way of life.

## Starters

### Tropical Fruit Platter

A selection of tropical sliced fruits served with a passion fruit coulis

**£3.95**

### Montego Prawn and Sweet Potato Cakes

Served with sautéed spinach and a hot coconut cream sauce

**£4.75**

### Jerk Style Chicken Skewer

Jerk chicken with sautéed peppers and pineapple with a curry dressing

**£5.50**

### Warm Seared Tuna Loin

Marinated in lemon, lime, ginger and chilli with a mango and scallion salad

**£6.95**

### Caribbean Patties

With a spring onion and tomato salad

Please choose one from the list below

### Salt Fish, Lamb, Chicken or Vegetable

**£7.15**

## Soups

### Jamaican Pepper Pot Soup

A blend of peppers, yams and spices with a hint of thyme and scotch bonnets

**£4.50**

**Prices exclude VAT**



Sweet Potato and Chorizo

**£4.50**

Jamaican Pumpkin and Coconut Soup

**£4.50**

Aromatic Fish Soup

A blended fish soup finished with cream and herbs

**£4.65**

## Main Courses

West Indian Curried Mutton and Scallions

Large pieces of tender mutton cooked in a tangy sauce and finished with fresh spring onions

**£13.95**

Hot and Spicy Fried Chicken

Served with a sundried tomato and chilli salsa

**£14.50**

Spicy Lemon and Coconut Chicken

Chicken pieces marinated in lemon, thyme and spices, cooked in a coconut sauce

**£14.75**

Creole Chicken

Served with sautéed peppers, onion, pineapple and a spiced curry sauce

**£14.95**

Jerk Belly of Pork

Slow cooked belly of pork spiced apple fritters and a curry sauce

**£15.25**

Baked Salmon and

Marinated Tiger Prawns

Served with a chunky mango compôte

**£15.95**

Haiti Braised Blade of Beef

Sweet potato crisps and sautéed peppers with curried beef jus

**£16.50**

## Vegetarian

### Main Courses

Ackee and Roasted Pumpkin Money Bag (v)

Sautéed ackee and roasted pumpkin wrapped in filo pastry and deep fried

**£13.50**

Honey Glazed Sweet Potato (v)

Filled with callaloo, pak choi and peppers, topped with crispy chilli okra and served with a rich tomato sauce

**£13.50**



### Ackee and Spring Onion Risotto (v)

A creamy risotto dish finished with ackee, spring onion and herbs, garnished with roasted cherry tomatoes and basil oil

**£13.50**

## Vegetables and Accompaniments

We invite you to choose one rice dish and two vegetable dishes to accompany your meal

### Traditional Rice and Peas (v)

Steamed herb and coconut rice with a hint of garlic and onion, served with a choice of gunga peas or kidney beans

### Braised Basmati and Onion Rice (v)

### Fried Plantain (v)

Golden pan-fried sweet plantain

### Roast Sweet Potatoes (v)

With thyme and cracked black pepper

### Boiled New Potatoes (v)

With a spring onion butter

### Traditional Roast Potatoes (v)

Cooked with thyme and lightly seasoned

### Medley of Seasonal Vegetables (v)

A selection of fresh cooked vegetables

## Desserts

### Tropical Fruit Salad (v)

A selection of tropical fruits with a passion fruit syrup and served with cream

**£4.90**

### Caribbean Crunch (v)

Banana and apple crumble served with a banana ice cream

**£5.20**

### Toasted Coconut and Lemon Tart (v)

Served with a mango sorbet

**£6.75**

### Pineapple Tart Tatin (v)

With coconut ice cream

**£6.95**

### Rum and Raisin Cheesecake (v)

A light cheesecake flavoured with rum and raisin

**£7.25**



# Indian Cuisine

India is a vast sub-continent, divided from the rest of Asia by the Himalayas. The influence of many different cultures including those of the Moguls, Portuguese, Persians and British have over the years, given rise to many new ideas in Indian cuisine with each region having its own particular cooking traditions. The various culinary features of each region combine to lend variety, excitement and character to Indian cookery.

## Appetizers

You can choose from our selection of appetisers as a plated starter or as a combination platter. All will be served with salad garnish and assortment of sauces.

All individually priced

### Poppadoms (v)

With a tomato and onion salad, spiced mint yoghurt and mango chutney  
1 per person

**£2.25**

### Samosa

Samosa with either vegetable (v) or meat  
1 per person

**£3.75**

### Chilli Paneer and Vegetable Skewers (v)

Paneer and vegetables marinated in ginger, garlic and spices  
2 per person

**£4.50**

### Tandoori Chicken

Breast of chicken marinated in a tandoori paste

**£4.95**

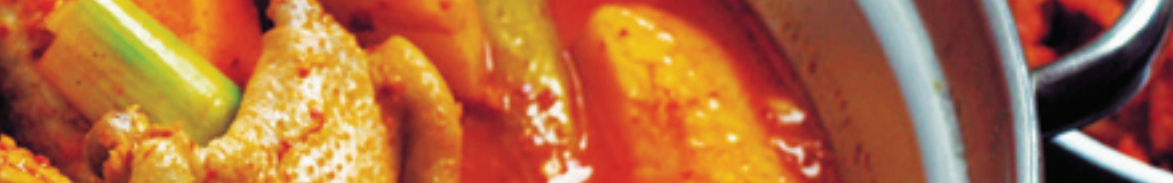
### Flavoured Pakora (v)

You can choose one type of our pakora from the following selection

### Paneer, Vegetables or Cauliflower

2 per person

**£5.25**



### Shish Kebab

Fine minced lamb marinated with ginger, fresh coriander and various herbs and spices  
2 per person

**£5.40**

### Aloo Tikki (v)

Potato patties stuffed with goats' cheese, boiled lentils, coriander and herbs  
2 per person

**£5.50**

### Baked Fish Masala

Pieces of white fish baked with Asian spices and natural yoghurt

**£6.50**

### Onion Bhaji (v)

Finely chopped or sliced onion, mixed gram flour, whole coriander seeds and spices, fried in the shape of a ball  
2 per person

**£6.80**

### Chicken Tikka Skewer

Boneless pieces of chicken marinated with ginger, garlic, yoghurt and roasted cumin seed  
2 per person

**£7.25**

## Main Courses

A main course consists of a selection of two dishes from either the chicken, lamb, fish or vegetarian sections. All dishes are placed on the table for guests to serve themselves.

### Chicken dishes

#### Chicken Passanda

Diced chicken cooked with ground almonds, fresh cream, ground herbs and spices

**£5.60**

#### Murg Makhani

Tender pieces of chicken cooked in a rich tomato and cream sauce

**£5.75**

#### Chicken Jalfrezi

Chicken curry garnished with onions and strips of red and green pepper

**£5.80**

#### Chicken Palak

Tender pieces of chicken cooked with ground spices, garlic, spinach and tomato

**£6.25**



## Lamb dishes

### Lamb Dansak

Tender pieces of lamb cooked with various spices, lentils, pineapple and finished with coriander

**£6.70**

### Lamb Bhuna

A medium hot curry cooked with onion, tomatoes and fresh herbs

**£6.95**

### Saag Lamb

Lamb cooked with spinach, fenugreek, coriander and various spices

**£7.25**

### Lamb Rogan Josh

Tender pieces of diced lamb cooked with yoghurt, spices and Kashmiri chilli, garnished with chopped tomatoes

**£7.75**

### Masala Chops

Tender lamb chops marinated in yoghurt and spices, served with fried onions and coriander  
2 lamb chops per person

**£16.25**

## Fish dishes

### Prawns and Pumpkin Balti

Marinated tiger prawns and roasted pumpkin cooked with onion and tomatoes in a mildly spiced sauce

**£7.95**

### Masala Marinated Monkfish

Monkfish marinated in yoghurt and spices, served in a rich and spicy sauce finished with fresh tomatoes and coriander

**£13.10**

## Vegetarian

### Oven Baked Filled Peppers (v)

Roasted pepper filled with sweet and sour spiced pumpkin and potato

**£3.95**

### Choley Pindi (v)

Chickpeas cooked with onions, ginger, garlic and fresh tomatoes, finished with chaat masala and fresh coriander

**£4.25**

### Saag Aloo (v)

Potatoes cooked with spinach, ginger, turmeric and fresh chillies

**£4.25**



### Mutter Paneer (v)

Goats' cheese cooked with green peas in a spicy gravy

**£4.50**

### Vegetable Sabje (v)

A selection of fresh vegetable and potatoes cooked with ginger, garlic and spices, finished with coriander

**£4.95**

## Side Dishes

Please choose 1 rice dish and  
1 bread to accompany your meal

**£5.25**

### Mixed Vegetable Pilau (v)

Mixed vegetables and onions cooked with an aromatic basmati rice

### Steamed Basmati Rice (v)

A steamed fluffy basmati rice with onion

### Naan Bread (Plain) (v)

1 per person

### Chapattis (v)

2 per person

## Desserts

### Fruit Salad (v)

A blend of tropical fruits in passion fruit syrup, served with cream

**£4.75**

### Kulfi (v)

A condensed milk ice cream, available in mango or pistachio flavour

**£4.95**

### Rassmalai (v)

Goats' cheese cake garnished with finely chopped almonds and cashew nuts served in chilled reduced milk

**£5.25**

### The Basket (v)

Pineapple and coconut ice cream served in a brandy snap basket with sliced fresh mangoes

**£5.40**



# Middle Eastern Cuisine

Encompassing dishes from Egypt, the Gulf States, Iran, Lebanon and Syria, be transported to the world of Omar Khayyam and the Arabian Nights. If until now you have considered Middle Eastern cuisine as a collection of kebabs, dolmas and baklava, there is a marvellous surprise in store for you. Using familiar ingredients, Middle Eastern cooking uses them in a new and exotic way to tantalise your taste buds. This menu is designed to be served from a buffet table.

## Starters

### Lamb Shish

Lamb skewers marinated in yoghurt and eastern spices, served with a timbale of tabouleh salad and a sweet yoghurt and herb dressing

**£7.15**

### Moroccan Fish Cakes

Two light Moroccan flavoured fish cakes coated in polenta and shallow fried, served with a cucumber and radish salad and a lemon and herb dressing

**£8.50**

All served with flat breads

## Soups

### Hamud

Mild spiced chicken soup with lemon

**£4.50**

### Shawrbat `Adas Maa Banadoura (v)

A classic tomato and red lentil soup

**£4.50**

### Shawrbat Fool (v)

A heart warming vegetable and broad bean soup

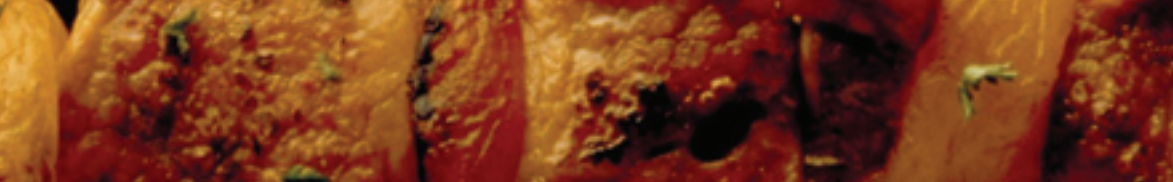
**£4.50**

## Main courses

### Roasted Dajaj

Roasted chicken breast with cinnamon, saffron and garlic, served with parsley potatoes and sweet cardamom carrots with a spiced tomato sauce

**£14.50**



### Samke Harra

Roasted red snapper fillets marinated with garlic, coriander, pine nuts and cumin, served with saffron rice, pickled vegetables and a mango salsa

**£15.25**

### Lamb Tagine

Braised lamb served with a spicy tagine sauce, served with minted couscous and roasted aubergine and peppers

**£16.95**

### Slow Cooked Shank of Lamb

Spiced shank of lamb slowly cooked in stock, served with polenta mash, sautéed French beans and braised red onions with a spiced jus

**£20.75**

### Harissa Marinated Sirloin of Beef

Whole roasted sirloin of beef marinated in harissa spices, served with apricot and aubergine chutney, paprika fondant potato, spiced chick peas served in roasted courgettes with a beef jus

**£27.95**

## Vegetarian

### Braised Cabbage Parcels (v)

Filled with spiced puy lentils and vegetables, served with a rich tomato sauce

**£14.85**

## Desserts

### Fresh Melon Fruit Salad (v)

With sweet yogurt

**£4.65**

### Spiced Cinnamon Doughnuts (v)

Served with a shot of hot coffee

**£4.90**

### Lemon Polenta Cake (v)

Served with crème fraîche

**£5.40**

### Coconut Crème Caramel (v)

Served with a caramel sauce

**£5.95**

### Baklava (v)

A sweet almond paste and cardamom pastry, served with vanilla ice cream

**£6.45**



# Greek Cuisine

The Greek cuisine has been shaped through 3000 years of history, through the geography and climate of a country set in azure blue seas and through the people whose joy for life is evident every evening at the quaysides, tavernas and town squares. The flavour of Greek food tends to be subtle rather than overpowering using herbs such as parsley, dill, wild marjoram, rosemary, bay leaves and spices such as cinnamon, clove, nutmeg, masticha and mahlepi. One cannot however forget “Olive Oil” the fragrant oil from ancient times, which has sustained the Greek people and has given Greek food its essence.

## Starters

### A Traditional Greek Salad (v)

Sliced beef tomato, feta cheese, olives and red onion with a basil dressing

**£5.60**

### Dolmathakia Me Rizi (v)

Filled vine leaves with rice, feta, onion and pepper served on an artichoke salad with a tomato and olive dressing

**£5.65**

### Sautéed Garlic Mushrooms (v)

Served in a filo basket with black olive chutney

**£5.95**

### Mydia Me Tomata Kai Skordo

Mussels with freshly chopped tomatoes and garlic, finished with herbs

**£6.25**

### Pan Seared Halloumi (v)

Pieces of halloumi marinated in lemon, garlic and thyme, served with a cucumber wedge and sun blushed tomatoes with olive oil dressing

**£6.95**

## Soups

### Revithia Soupa (v)

A thick chick pea and lemon soup

**£4.50**

### Psarosoupa Avgolemono

A rich fish soup with lemon and thickened with egg

**£4.50**



### Kotosoupa

Chicken and rice soup

**£4.75**

## Main Courses

### Psari Savori

Pan-fried mackerel with mustard, vinegar and herbs in a white wine sauce served with caper rosti, balsamic red onions, sugar snap peas and roasted cherry tomatoes

**£14.75**

### Kotopoulo Me Yiaourti

Baked chicken supreme in yoghurt, garlic fondant potato, char-grilled vegetable stack and a tomato and basil sauce

**£14.95**

### Bakaliaros Ttighanitos

Fried cod with parmentier potatoes, and fine French beans with a caper sauce

**£15.50**

### Stifado

Braised blade of beef with button onions, button mushrooms, herbs, olive mash potato, sautéed chick peas and roasted peppers with a beef jus

**£16.75**

### Kleftiko of Lamb

Shank of lamb marinated with lemon, garlic and herbs, served with crushed new potatoes, sautéed spinach and roasted carrots and a herb lamb jus

**£20.95**

## Vegetarian

### Feta, Chick Pea, Red Onion and Green Olive Filo Parcel (v)

With basil oil tzatziki dressing

**£14.50**

## Desserts

### Halvas Fournou Semolina cake (v)

With crème fraîche and a berry compote

**£5.60**

### Kazandipi (v)

A set cream with caramel sauce and berry compôte

**£5.95**

### Karidopita (v)

Warm walnut cake soaked in honey and citrus syrup served with vanilla ice cream

**£6.25**



## Cheeses of the world

### Cheese Platter (v)

A selection of four cheeses served with grapes, celery, radishes and a selection of cheese biscuits

**£4.95**

### The Local Cheeseboard (v)

A choice of four regional cheeses; Mature Staffordshire Cheddar, Exmoor Blue, Wife of Bath and Somerset Brie. Served with an apricot chutney, fresh grapes and a selection of cheese biscuits.

**£6.15**

### The Continental Cheeseboard (v)

A selection of continental cheeses; Mature Cheddar, Munster, Bleu D'Auvergne and Rustique Camembert, served with warm continental breads, sweet olives chutney and celery

**£6.80**

### Deep Fried Smoked English Brie (v)

With a cranberry and orange chutney, rosemary and black pepper crôte

**£8.95**

## Beverages

Freshly Ground Coffee

**£2.15**

Freshly Ground Coffee and  
Mint Chocolates

**£2.30**

Freshly Ground Coffee and Petites Fours

**£4.40**

Tea/Speciality Teas and Decaffeinated Coffee  
are available on request at all our functions



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