



## EVENTS, CATERING AND FUNCTIONS

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Yorks Cafe's stripped back, raw interior styling coupled with soulful food and drink gives corporate clients a unique opportunity in Birmingham to hold events like no other. Whether you'd prefer to hire our cafe's spaces themselves, or work with us and our exclusive partnership with the Ikon Gallery in Brindleyplace, our talented team of chefs can provide an event solution from 10 to 500 people. Take a look at our spaces below for your canapé reception, conference, product launch, party, awards ceremony, workshop, meeting or wedding reception.

**ENQUIRE / GET A QUOTE**





## YORKS CAFE AT IKON

Perfect for weddings, birthday parties, canape receptions, meetings, private supper clubs, feasting style functions, anniversaries, buffets, product launches

*Yorks*

*Yorks Cafe at Ikon  
Ikon Gallery  
1 Oozells Square  
Brindleyplace  
Birmingham  
B1 2HS*

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Embracing the personality of the stunning Ikon gallery building, our cafe space exposes the character of the old Oozells St school from the 1800s. Patina-rich metals and concrete are softened with wood, foliage and home-grown herbs on the terrace will give your event a unique feel and all situated in the heart of Brindleyplace

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80 standing, 50 seated (inside), plus a further 50 outside on the sun terrace. Hire rates based on food/drink spend. Min spend varies depending on peak/off-peak or out of hours hire.

**ENQUIRE / GET A QUOTE**

# IKON

*Ikon Gallery  
1 Oozells Square  
Brindleyplace  
Birmingham  
B1 2HS*

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**Within easy walking distance of New Street Station, in Brindleyplace, Ikon is surrounded by major businesses, shops, restaurants and hotels. In such a prestigious setting, hospitality at Ikon is sure to impress your guests.**

**With versatile spaces, accommodating up to five hundred guests, Ikon is ideal for many different kinds of events, both corporate and private, whether it's a canapé reception, conference, product launch, party, awards ceremony, workshop, meeting or wedding reception.**

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**Spaces available include two full gallery floors (capacity 500), private meeting room (capacity 12) and private event room (capacity 45 seated, 60 standing)**

**ENQUIRE / GET A QUOTE**



## IKON GALLERY

**Perfect for weddings, birthday parties, canapé receptions, meetings, private supper clubs, feasting style functions, anniversaries, buffets, product launches**



## CANAPÉS MENU

Yorks' canapés are a natural extension of our award winning cafe menus, with travel-inspired flavours in a choice of unique venue options, providing a truly elevated experience for your function.

We recommend 5 canapés per person and can prepare a minimum of 20 canapés per type, with a total minimum of 100 canapés.

### Hot Canapes

Japanese Smoker; *Smoked salmon, steeped in fermented Pu-ehr tea with wasabi mayonnaise (gf)*

Ginger Tuna; *sushi ginger with a soy spiced marinated tuna*

Mezze; *falafel with homemade houmous made with roasted chick peas (v)*

Chevre; *creamy goats cheese with red onion marmalade (v)*

Red Pecorino; *beetroot carpaccio w/pickled walnut and pecorino (v)*

Caprese; *roulade of mozzarella and basil pesto w/San Marzano tomato (v, gf)*

### Cold Canapes

£2.50/canapé

Chicken Shawarma; *middle eastern style marinated chicken skewers*

Korean Chicken; *gochujang coated fried chicken w/sesame and coriander*

*Crispy fried feta bon bons*

Pea & potato pakoras *w/coconut yoghurt, dill & cucumber salsa (ve, gf, df)*

Turkish beef kebab *w/mint syrup*

**ENQUIRE / GET A QUOTE**

# FEASTING MENU

Served sharing style, from £25-£35/head depending on choice quantities

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## On Arrival

*Toasted khobez flatbreads w/hummus  
Sourdough bread w/salted butter  
Olives w/smoked Almonds*

## Salads & Grains (Choose 2 or 3)

*Harissa roasted cauliflower  
Green bean, broccoli w/tahini  
Lemon dressed gem w/urfa & Aleppo chilli  
Green goddess pea, cucumber & mint salad  
Egyptian mujadara  
Brown rice w/crispy fried za'atar mushrooms  
Giant couscous w/toasted pistachio & baharat spices*

## Meat & Fish (Choose 2 or 3)

*Caribbean brown stew chicken  
Chicken Shawarma & house pickles  
Italian shin of beef ragu  
Roasted Salmon with horseradish cream & beetroot pickles*

## Vegetables (Choose 2 or 3)

*Shoestring dauphinoise  
Agave syrup roasted carrots  
Hasselback potatoes  
Fries / Sweet potato fries  
Tamarind roasted cauliflower*

## To Finish (Choose 1 or 2)

*Apple & cinnamon crumble cake w/rhubarb custard  
Hot brownie w/sticky toffee sauce  
Platter selection of house based cakes  
Cheese board selection & crackers w/fig & liquorice jam*



## FEASTING

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Seasonal sharing style menus ideal for parties, celebrations or an informal get together. Served sharing style (25-60 people)

**ENQUIRE / GET A QUOTE**



# ALTERNATIVE MENUS

If you're looking for something a little different, then one of our alternative menus could be for you. Served in our cafe, entertain your guests with your own private supper club (min 25 people), or keep it casual with your own street food style function.

## **Private Supper Club**

£40/person

Monthly changing menu, drink on arrival, full serviced bar. venue yours for the all night.

### **To Start**

Baba Ghanoush & feta tart w/walnut gremolata & pomegranate, OR

Salmon ceviche, fennel & orange salad w/tigers milk

### **Main**

Freekeh, roasted potatoes, sumac yoghurt, OR

Tempura halloumi, soy braised cabbage, wasabi pickles, miso mash

### **Sweet**

Warm brownie w/creme fraiche, salt caramel, pistachio brittle, OR

Apple & cinnamon crumble tart w/ rhubarb custard

## **Street Food Menu**

£17/person

Your own personal street food dining club. example menu below.

Craft beer/prosecco on arrival.

Katsu fried chicken on Japanese milk bun, Kimchee slaw, Kewpie mayo, pickles

Pulled mushrooms in miso & soy, steamed bun, ginger mayo, tempura samphire

Saltbeef w/mustard on a toasted bagel, swiss cheese, Russian dressing, sauerkraut

All served with a side of fries

**ENQUIRE / GET A QUOTE**



## DAY DELEGATE

Served in the meeting room or events room, customise your own Day Delegate Package to suit your meeting style and timetable.

**ENQUIRE / GET A QUOTE**

### Teas, Coffees, Pastries *£4.50/person*

*Fresh filter coffee  
Selection of loose leaf teas  
Fruit juice & sparkling water*

**Choose either** (ADD £1.50):

*Freshly baked pastries, OR  
Fresh, home baked cake platter*

### Breakfast Buffet *ADD £8/person*

*Smashed avocado bruschetta  
Toast w/peanut butter, preserves  
Fresh fruit*

**Choose either** (ADD £5):

*Bacon or sausage brioche, OR  
Granola, coconut yoghurt w/fruit  
compote*

### Lunch Buffet *served in the room, or cafe* *ADD £12/person*

**Choose 3 sandwiches :**

*Charred peppers, w/hummus  
Chicken, bacon, parmesan, aioli  
Pakora, coconut chutney w/ pickle  
Cornish yarg & onion  
Vegetarian Reuben  
Salami and sun blushed tomato  
Hot smoked salmon, crème fraiche,  
dill, pickled cucumber*

**Choose 2 salads :**

*Egyptian freekeh, herbs, tahini  
sauce, levant shepherd salad  
Mixed leaf salad, lemon dressing  
finished w/urfa & alleppo chilli  
flakes  
Roasted cauliflower salad with  
harissa & almonds*



## FESTIVE FEASTING

Yorks Cafe will be yours, exclusively for the night. Celebrate Christmas 2019 in style. A unique festive menu in a unique setting will set your office Christmas party apart from the rest.  
(From 25-60 people)

# FESTIVE FEASTING MENU

A unique festive journey and celebration of food around the world, served sharing-style

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### To Start

JAPAN: *Christmas fried chicken, Gochujang dip w/sprout slaw*

JEWISH (Hannukah): *Latkes w/mushroom ragout & sour cream*

### Main

BRITAIN: *Festive turkey roulade, w/chestnut, bacon & cranberry stuffing*

POLAND: *Bigos (Hunters Stew), A mix of hearty meats w/wild mushrooms cooked w/juniper & caraway*

MOROCCO: *Harissa and tomato M'Hanncha. A pastry pinwheel stuffed w/grains, harissa, tomato and chickpeas*

*Served with..*

SWEDISH *shoestring dauphinoise, garlic and mint garden peas, roasted carrots and parsnips*

### To Finish

ITALY: *Pannetone w/amaretto pouring cream*

GERMANY: *Strudel and custard*

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**note: this includes your exclusive use of Yorks Cafe at Ikon Gallery for the night  
From £23/head dependant on guests numbers**

**ENQUIRE / GET A QUOTE**

# SAMPLE WEDDING MENU

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## On Arrival

*Welcome Cocktail*

## To Start

*Toasted Cholla Bread*

*Coban Salatasi, Turkish Salad*

*Roast Squash Borani*

*Hummus w/Beetroot & Rosemary*

*Pickles, Salt, Dukka*

## To Follow

*A Warm Marriage of Artickokes*

*Herbs, Charred Lemon, Tomatoes & Cannellini Beans*

*Citrus Dill Roasted Salmon w/Preserved Mushrooms & Herb Aioli*

*Baby Aubergines in Spiced Tomato Gravy*

*Mujadara*

*Sardinian Music Bread*

## To Finish

*Baklava Selection*

*Fruit Salad w/Cream*

*Torched watermelon, blackberry gel, orange & lemon crisps, pomegranate pearls, grilled pineapple, chilli & cardamom syrup w/piped shortbread, saffron & mascarpone chantilly*

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*Due to the bespoke nature of weddings, there will be a £250 bespoke menu development fee which will include an initial meeting with event manager and the head chef. A bespoke menu proposal, 2 revisions, 1 menu tasting.*

**ENQUIRE / GET A QUOTE**



## WEDDINGS

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**For an alternative wedding venue with food to set your day apart. We can cater for small intimate groups of 25, up to larger groups of 250 in partnership with the gallery.**

# DRINKS PACKAGES

A full serviced bar can be provided for all functions in the cafe, or we can serve welcome drinks on arrival for your guests in the gallery spaces. For larger functions, a private bar can be set up in the gallery to serve guests with pre-paid, or pay-as-you-go wine and beers.

## Champagne / Prosecco Reception

Perfect as a precursor to a canapes reception. Served in 125ml glasses (6 glasses per person)

**Champagne** £35/bottle

**Prosecco** £28/bottle

## Wine

£8/cocktail

Served on your table, as a welcome drink or as part of your private bar.

**White** (Tikves Smederevka) £22

**Red** (Montepulciano d'Abuzzo) £22

**Rose** (Lumari Rose) £22

Full list available on request

## Craft Beer Selection

£4/bottle/can

Picked based on latest releases.

**Examples:** Brooklyn Lager, Tiny Rebel Lazy Boy (pilsner), Wild Beer Bibble (session IPA), Magic Rock Grapefruit Highwire (IPA), Caple Road (dry cider), Beavertown Gamma Ray (American style IPA)

## Cocktails

£8/cocktail

Served as a welcome drink for weddings or to elevate any private function.

## Private Bar

£200/minimum spend

We can set up a private pay bar for your guests, located in the gallery space (min spend £200) deposit required, refundable after function.

**ENQUIRE / GET A QUOTE**

