



EVENTS, CATERING AND FUNCTIONS

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 Brindley-place, 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*

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

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

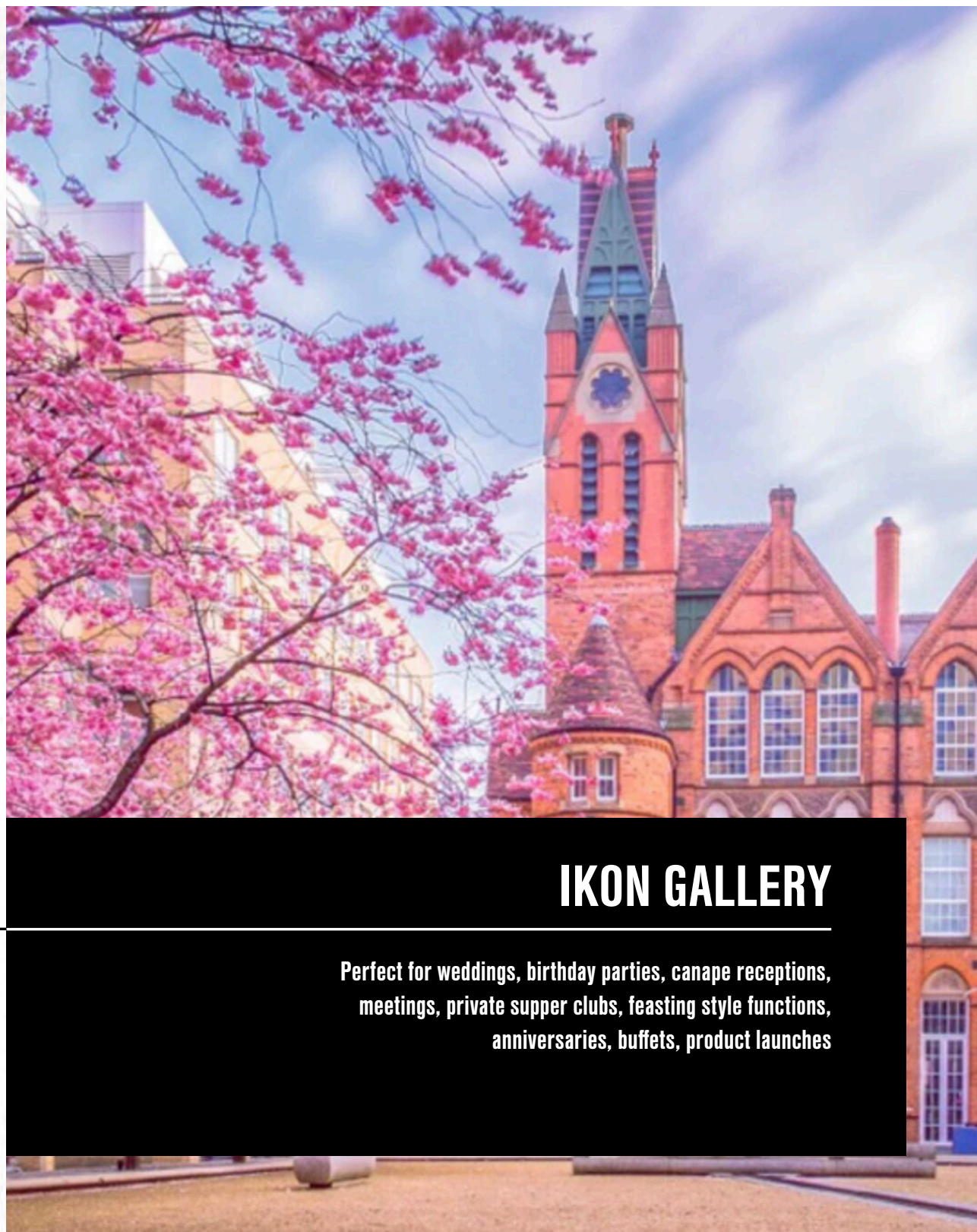
*Ikon Gallery
1 Osells Square
Brindleyplace
Birmingham
B1 2HS*

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.

Spaces available include two full gallery floors (capacity 500), private meeting room (capacity 12) and private event room (capacity 40)

ENQUIRE / GET A QUOTE



IKON GALLERY

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



YORKS CAFE & COFFEE ROASTERS

Perfect for birthday parties, meetings, private supper clubs, feasting style functions, anniversaries, buffets, music events, movie nights



Yorks Cafe & Coffee Roasters
29/30 Stephenson Street
Birmingham
B2 4BH

Spread over two floors, Yorks Stephenson Street is the spiritual home of Yorks. The prominent “corner cafe” building shape has helped create a multitude of spaces within a space. With two sides of the triangular ground floor flanked with glass windows, daytime dining is flooded with natural light with early evenings being warmed by the glow of filament lighting. Yorks best kept secret, #yorksbasement has thirty-five-plus seats.

80 standing, 50 seated (upstairs), plus a further 35 downstairs. Hire rates based on food/drink spend. Min spend varies depending on peak/off-peak or out of ours hire.

ENQUIRE / GET A QUOTE



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.

Cold Canapes

£3/canapé

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)

Hot Canapes

£3.5/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 £40 per person

On Arrival

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

Salads & Grains (Choose 2)

*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)

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

Vegetables (Choose 2)

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

To Finish (Choose 1)

*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*

ENQUIRE / GET A QUOTE



FEASTING

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



FORMAL / INFORMAL DINING

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 3 course meal (min 25 people), or keep it casual with your own street food style function.

Formal Dining

£50/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

£23/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

£7/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 £12/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 £15/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*

WEDDING ENQUIRIES

We have provided many weddings historically at our lovely cafe at Ikon Gallery. Due to the nature of weddings being bespoke we require more information before we can give you a guided price. Please email richard@yorkscafe.co.uk

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.

VENUE HIRE

For any events in our cafe venue we have an additional fee unless stipulated on the menu, see below:

Out of hours premium - Friday - Sunday (Weekends after store closes)

£150 first hour, £100 for additional hours after

During service times premium Friday - Sunday (Day hire Weekend)

£300 first hour, £150 for additional hours after

During service times week - Mon - Thurs

£150 first hour, £100 for additional hours after)

Out of hours week - Mon - Thurs

£130 first hour, £90 for additional hours after)

ENQUIRE / GET A QUOTE



WEDDINGS

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 £45/bottle

Prosecco £35/bottle

Wine

from £26

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

White (Tikves Smederevka) £26

Red (Montepulciano d'Abuzzo) £26

Rose (Lumari Rose) £26

Full list available on request

ENQUIRE / GET A QUOTE

Craft Beer Selection *£6/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

£14/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.

