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
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.

YORKS CAFE AT IKON

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

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

Yorks Cafe at Ikon
Ikon Gallery
1 Oosells 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, canape receptions, meetings, private supper clubs, feasting style functions, anniversaries, buffets, product launches
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.

YORKS CAFE & COFFEE ROASTERS

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

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.

<table>
<thead>
<tr>
<th>Cold Canapes</th>
<th>£3/canapé</th>
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<tbody>
<tr>
<td><strong>Japanese Smoker:</strong> Smoked salmon, steeped in fermented Pu-ehr tea with wasabi mayonnaise (gf)</td>
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<td><strong>Ginger Tuna:</strong> sushi ginger with a soy spiced marinated tuna</td>
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<td><strong>Mezze:</strong> falafel with homemade houmous made with roasted chick peas (v)</td>
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<tr>
<td><strong>Chevre:</strong> creamy goats cheese with red onion marmalade (v)</td>
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<tr>
<td><strong>Red Pecorino:</strong> beetroot carpaccio w/pickled walnut and pecorino (v)</td>
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<tr>
<td><strong>Caprese:</strong> roulade of mozzarello and basil pesto w/San Marzano tomato (v, gf)</td>
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<table>
<thead>
<tr>
<th>Hot Canapes</th>
<th>£3.5/canapé</th>
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<tbody>
<tr>
<td><strong>Chicken Shawarma:</strong> middle eastern style marinated chicken skewers</td>
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<tr>
<td><strong>Korean Chicken:</strong> gochujang coated fried chicken w/ sesame and coriander</td>
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<td><strong>Crispy fried feta bon bons</strong></td>
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<tr>
<td><strong>Pea &amp; potato pakoras</strong> w/coconut yoghurt, dill &amp; cucumber salsa (ve, gf, df)</td>
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<tr>
<td><strong>Turkish beef kebab</strong> w/mint syrup</td>
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</tbody>
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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
- Hassleback 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.

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 fraîche, 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

ENQUIRE / GET A QUOTE
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)

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

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)

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

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.

ENQUIRE / GET A QUOTE