

the eastside rooms.

Menu

Events



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Welcome to
your event at
The Eastside
Rooms.

"The Eastside Rooms Affinity Suite offers Birmingham's largest pillar free event room."

Menu



Events

We offer the chance to create exceptional events because your special occasion needs to be celebrated in the most exciting way possible.

Located in the heart of Birmingham's Eastside, this is the ideal location for bringing people together, whether it's supporting your favourite charity, celebrating birthdays and anniversaries with family and friends or toasting exam success and saying goodbye at the end of the academic year.

From the intimate to the extravagant, the flexibility of our event space gives you exactly what you need.

Supported by our dedicated team, with 23 flexible rooms over three floors including the Affinity Suite, you will never be short of options. We also modestly boast ample breakout areas, on site bars dining and registration areas, meaning the event you want to create is well within your reach.

You're not just treated to the very best in facilities and location though. We work hard to understand your exact requirements and what you're looking to achieve from your event. Only then can we provide precisely what you need to make your event a true success, so you can make the very best impression.

Events we create include:

- Awards Ceremonies
- Private Dining
- Graduation Balls and Proms
- Charity and Fundraising
- Family Occasions
- Sports and Societies
- Association Dinners



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With us you can relax...

No two events should ever be the same. At The Eastside Rooms we provide a completely bespoke service. You can decide everything; from the room layout and audio visual, to the wine list and the food, to make your event completely unique. Working with our chef, you can create your own menu and wine list or choose from our set menu selections, all put together with flair and experience.

...because every little detail...

But if it all seems daunting, don't worry, our experienced team are here to offer advice and assistance at every stage, ensuring no detail is overlooked, and nothing left to chance.

Our friendly, attentive team will also be on hand throughout your special occasion, so you can relax knowing everything will be going exactly to plan.

...is completely taken care of.

When you hold your event with us, all of our facilities are available to you. As the final string to our bow, should your guests want to stay over then the adjacent ALOFT hotel offers superb overnight accommodation just next door. At The Eastside Rooms we have everything you require to hold your entire celebration with us.

"We have flexible spaces backed by expertise that will allow your vision to come to life."



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Sample Menus

STARTERS

Ham Hock and Pea Terrine

Prune and apricot chutney and a crispy croute

Prawn and Crayfish

Leaves, cucumber ribbons and a Bloody Mary dressing

Heritage Tomatoes (V)

Whipped goat's cheese, fresh basil and olive oil

Baked Golden and Red Beets (Ve)

Leaves, fresh herbs, beetroot reduction and balsamic glaze

MAIN COURSES

Corn-Fed Chicken Breast

Red onion and chive mash, green beans and baby corn

Herb Baked Salmon

New potatoes, buttered leeks and peas

Portabello Mushroom (V)

Blue cheese, tomato chutney and wilted spinach

Seasonal Squash (Ve)

Hazelnut and thyme crumble

DESSERTS

Caramel Panna Cotta

Toffee popcorn and honeycomb

Apple Tart

Calvados cream and butterscotch sauce

Black Cherry and Marshmallow Cheesecake

Black cherry compote and whipped cream

Fresh Berries (Ve)

Mango sorbet

AVAILABLE TO ORDER FOR THE TABLE

British cheese, biscuits, grapes and celery
Tea, coffee and macaroons

V: Vegetarian
Ve: Vegan



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Sample Menus

STARTERS

Prosciutto Ham

Fig and rocket salad, balsamic dressing and a Parmesan tuile

Cured Salmon

Duo of dill gradvalax and beetroot gradvalax with lemon crème fraiche dressing

Caprese Salad (V)

Heritage tomatoes, torn mozzarella and rocket pesto

Celeriac and Parsley Soup (Ve)

Truffle oil

MAIN COURSES

Pancetta Wrapped Pork Fillet

Garlic cream potatoes and green beans

Roasted Cod Loin

Herb crushed potatoes, spinach and sauce vierge

Red Onion and Goat's Cheese Tart (V)

Roasted peppers, courgettes and toasted pumpkin seeds

Cauliflower Steak (Ve)

Roasted potatoes, heritage tomatoes and Chimichurri sauce

DESSERTS

Crème Brulee

Lemon infused blackberries and a shortbread biscuit

Lemon Tart

Candied orange peel and a citrus syrup

Banoffee

Layers of banana, toffee, crushed biscuits and whipped cream

Chocolate Brownie (Ve)

Coconut sorbet and dark chocolate sauce

AVAILABLE TO ORDER FOR THE TABLE

British cheese, biscuits, grapes and celery
Tea, coffee and macaroons

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Sample Menus

STARTERS

Duck and Green Peppercorn Terrine
Pickled vegetables and a focaccia crisp

Crab and Fennel Remoulade
Pea shoots and a crispy croute

Honey Glazed Goat's Cheese (V)
Apple and walnut salad with balsamic dressing

Roasted Heritage Tomato Soup (Ve)
Sweetcorn and chilli salsa

MAIN COURSES

Rump of Lamb
Roasted root vegetables, redcurrant and
rosemary sauce

Poached Salmon
Samphire, asparagus and a crayfish cream sauce

Baked Gnocchi (V)
Sage, spinach, blue cheese and crispy brioche
crumb

Romano Peppers (Ve)
Lebanese style spiced grains and tahini dressing

DESSERTS

Chocolate Tart
Crushed praline and clotted cream

Passion Fruit Cheesecake
Raspberry compote

Tiramisu
Coffee syrup and a chocolate shard

Mulled Apples and Pears (Ve)
Crispy honey oats

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British cheese, biscuits, grapes and celery
Tea, coffee and macaroons

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STARTERS

Roasted Pigeon Breast

Balsamic mushrooms and blackberries

Seared Marinated Scallops

Lime, chilli and coriander

Twice-baked Cheese Souffle (V)

Red onion and fig chutney

Grilled Watermelon and Asparagus (Ve)

Mixed leaves, black olives and pomegranate

MAIN COURSES

Peppered Beef Fillet

Celeriac puree, roasted shallots and chantenay carrots

Roasted Seabass

Mediterranean vegetables, herb potatoes and black olive dressing

Roasted Beetroot and Squash (V)

Goat's cheese, brioche croutons and toasted seeds

Chargilled Aubergine & Sweet Potato (Ve)

Red pepper, edamame beans and a spiced coconut sauce

DESSERTS

Hot Chocolate Fondant

Dark chocolate sauce and clotted cream

Pecan Tart

Caramel sauce

Rhubarb and Custard

Crunchy crumble topping

Coconut Panna Cotta (Ve)

Raspberries, mango and toasted coconut

AVAILABLE TO ORDER FOR THE TABLE

British cheese, biscuits, grapes and celery
Tea, coffee and macaroons

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Ve: Vegan



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Traditional. Yet contemporary.

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