



LUXURIOUS

# INDUS BANQUETING

PRIVATE DINING, CANAPES AND AFTERNOON TEA FOR YOUR CELEBRATION

INSPIRED BY THE FLAVOURS OF NORTHERN INDIA





PARK REGIS  
BIRMINGHAM IS THE  
HOME OF INDUS,  
OFFERING INDIAN  
INSPIRED EVENT  
CATERING FOR  
CORPORATE EVENTS



Park Regis Birmingham is Birmingham's landmark hotel. From the impressive, glittering lobby to the impeccable rooms and suites, it is a hotel that puts comfort at the heart of luxury.

Having won multiple awards since it opened in 2016, Park Regis Birmingham is renowned for its luxurious, state-of-the-art meetings and events facilities, along with its delicious food offerings.

As well as event spaces, guests will find 1565 Bar & Terrace on Level 4, which has an extensive menu of creative cocktails, delicious food including tapas and grill, and a range of luxury afternoon teas.

The staff are renowned for their warm welcome and making each guest's stay special, and that professional service extends throughout the process of planning and hosting an event with us. That's why we've been recognised in the top 10% of hotels world wide by TripAdvisor in 2024 and 2025.

Situated on the famous 'Broad Street,' just minutes' walk from Five Ways Train station and tram links, the hotel boasts a convenient location to plenty of amenities, bars, restaurants, shopping and entertainment destinations.

# THE STORY OF INDUS

Meet the inspiration behind Indus



It is a little-known fact that the name 'India' originated from the name of the Indus River that ran through the Asian sub-continent.

INDUS offers a menu flowing with traditional dishes that explore the pan-Asian flavours of this majestic sub-continent.

Taking you on a culinary journey, explore the richness of tastes, contrasts and textures of a region that has been synonymous with centuries of tradition.

The team is led by Head Chef Manish Patel who brings his experience of working in five star hotels across India to create a menu offering a mouth-watering choice of dishes to Indus Banqueting menus.

Supported by his skilled tandoor chef, Manish uses his special arsenal of family spices and years of traditions handed down from generations to create special bespoke menus designed to arouse the more sophisticated palate.

Choose Indus Banqueting to cater for your event at Park Regis Birmingham, or your own home or venue.



# OUR SPACES

Host an event with unparalleled city views



SKY GALLERY  
Dinner: 240  
Drinks Reception: 300

SKY LOFT  
Dinner: 90  
Drinks Reception: 150

1565 TERRACE - BBQ  
Drinks Reception: 150  
BBQ Dinner: 150

GARRARD & BLUMFIELD  
Dinner: 150  
Drinks Reception: 170

THE CHAMBERLAIN  
OR BOULTON SUITE  
Dinner: 14

# CATERING FOR YOU

Choose from a variety of menus and custom options to suit your event



Afternoon Tea



Banqueting



Banqueting



Canapes



Banqueting

INDUS BANQUETING  
GOLD MENU

INDUS BANQUETING  
SILVER MENU

INDUS BANQUETING  
BRONZE MENU

INDUS BANQUETING  
OR CANAPES  
BUILD YOUR OWN MENU

INDUS INDIAN INSPIRED  
AFTERNOON TEA

# INDUS BANQUETING

Let INDUS cater for your event, from conference to celebration



Park Regis Birmingham is the perfect venue for Indian banqueting, catered by our authentic Indian restaurant, INDUS.

With two stunning suites that can accommodate up to 350 guests, you'll have plenty of space to celebrate your special occasion.

Our team of experienced event planners will work with you to create an Indian banquet that is both memorable and delicious. We offer a variety of menus to choose from, all of which are made with fresh, seasonal ingredients. And of course, no Indian banquet would be complete without traditional Indian desserts.

All of our menus are customisable to suit your event, or choose start from scratch with a 'Build Your Own' menu option

Whether you're planning a wedding, a corporate event, or a private celebration, Park Regis Birmingham is the perfect place to host your next Indian banquet. With our stunning venue, delicious food, and attentive service, you're sure to have a night to remember.



# INDUS CANAPES

Delight guests with little tastes of Northern India



If it's canapes you're after, why not try something exciting and inspired?

Work with our team to craft the perfect selection of canapes to compliment your event at Park Regis Birmingham.

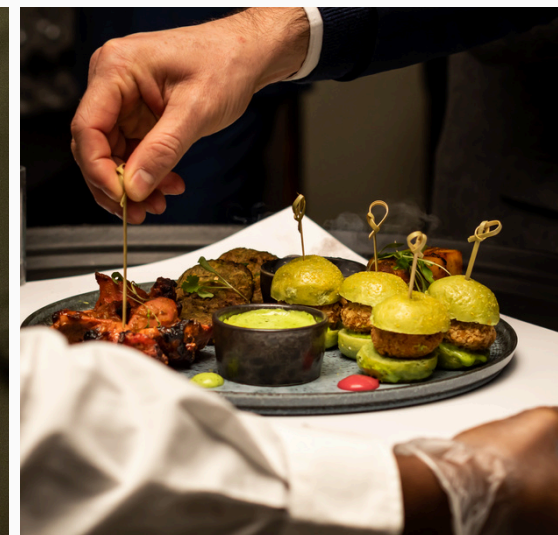
Choice of 3 canapes £8.95 per person

Choice of 5 canapes £12.95 per person

What to expect:

- Tandoori Chicken Tikka bites
- Masala Fish
- Mini Lamb Kofta
- Paneer Tikka
- Asian Mini Fish Cakes
- Aaloo Tikki
- Hariyali Chicken Tikka
- Chocolate Brownie
- Cheesecake

...and much more to choose from!



# INDUS MASTERCLASSES

Serve up a taste of Indus in your own kitchen at home



The heart behind our unique INDUS dishes is Head Chef, Manish.

Whether you're seasoned cook who is trying to expand their culinary knowledge, or you don't know your pots from your pans, Manish's INDUS Masterclasses cater for all experience levels in cooking!

With your choice of hosting this event in our Level 16 Sky Loft or Level 15 Garrard & Blumfield suite, Chef Manish will guide you through each step of cooking 4 INDUS dishes: curries, vegetable curries and desserts and a pre-prepared Indus buffet will be available to dine on throughout.

Guests will be seated on round tables set for dinner with the chance to sit, drink, dine and chat between the cooking. Indus Masterclasses are a fun and memorable way to host an event.

**From £65pp & room hire.**



# WEDDINGS & CELEBRATIONS

Impress your guests with a celebration in Birmingham's landmark hotel



Our impressive venue on Level 16 boasts panoramic views across the city and is a beautiful, elegant space in which you and your guests can enjoy an intimate wedding ceremony, drinks reception and wedding breakfast, catered by INDUS.

We have two wedding suites: Sky Loft is a stunning location for smaller gatherings of up to 120 guests, while Sky Gallery is perfect for larger parties, accommodating up to 350 guests. We also have another dedicated floor of events space on the 15th floor which can cater for more intimate weddings of 20 in our Dunlop Suite up to 150 in our Blumfield and Garrard suite. No detail is too small for our dedicated wedding and events team – from the ceremony to the celebrations and from welcome drinks to dessert and coffee, we ensure you can relax and really enjoy your day.



## INDUS GOLD MENU

### STARTERS

#### Papri Chaat

*Crispy wheat tortillas, coriander marinated potato and chickpea salad served with sweet yoghurt*

#### Paneer Tikka Masala

*Indian cottage cheese marinated with homemade tikka masala sauce, cooked in clay oven*

#### Tandoori Salmon Tikka

*Scottish salmon pieces marinated with ginger, garlic and homemade tandoori spice, cooked in clay oven*

#### Lamb Seek Kebab

*Lamb mince, onion, peppers, coriander, and house blend of garam masala, cooked in clay oven*

#### Chicken Tikka

*Chicken thigh marinated in homemade tandoori spices, cooked in clay oven*

*All the above are served with a selection of sauces*

### MAINS

#### Chicken Kadhai

*Marinated chicken slowly cooked with peppers and onions in a homemade karahi spice*

#### Butter Paneer Masala

*Marinated Indian cottage cheese cooked in a creamy cashew and red pepper tomato gravy*

#### Mutton Korma

*Mutton on the bone slowly cooked in rich almond, onion and aromatic spices*

#### Dal Makhani

*Slowly cooked black lentil and kidney beans with lots of butter, cream and tomato gravy*

*All of the above are served with a selection of vegetable pulao rice, bread selection, mix of vegetable & leaves salad and poppadum*

### DESSERT

*Coconut and mango cheesecake with berry compote*

*STARTING FROM:*

**£74.99 PER PERSON**

## INDUS SILVER MENU

### STARTERS

#### Paneer Tikka Masala

*Indian cottage cheese marinated with homemade tikka masala sauce, cooked in clay oven*

#### Fish Masala

*Amritsari style deep fried Haddock with coriander seeds and chilli flakes*

#### Lamb Seek Kebab

*Lamb mince, onion, peppers, coriander, and house blend of garam masala, cooked in clay oven*

#### Chicken Malai Tikka

*Chicken thigh marinated in aromatic spices along with yoghurt and cashew paste, cooked in clay oven*

*All the above are served with a selection of sauces*

### MAINS

#### Murg Methi Malai

*Marinated chicken slowly cooked in a rich creamy, fenugreek, tomato and onion gravy*

#### Palak Paneer

*Indian cottage cheese and slowly cooked spinach puree and tempered with ginger, garlic and spices*

#### Mutton Karahi

*Mutton on the bone slowly cooked with peppers and onion in homemade karahi spice sauce*

#### Dal Makhani

*Slowly cooked black lentil and kidney beans with lots of butter, cream and tomato gravy*

*All of the above are served with a selection of vegetable pulao rice, bread selection, mix of vegetable & leaves salad and poppadum*

### DESSERT

*Gulab jamun with Vanilla ice cream*

*Deep fried dough balls, coated with rose flavour sugar syrup*

*STARTING FROM:*

**£64.99 PER PERSON**

## INDUS BRONZE MENU

### STARTERS

#### Vegetable Samosa

*Deep fried crispy dough stuffed with spiced savoury vegetables*

#### Chana and Aloo Chaat

*Coriander and ginger flavour chickpeas and potatoes mix served with tamarind and yoghurt sauce*

#### Lamb Seek Kebab

*Lamb mince, onion, peppers, coriander, and house blend of garam masala, cooked in clay oven*

#### Chicken Tikka

*Chicken thigh marinated in homemade tandoori spices, cooked in clay oven*

*All the above are served with a selection of sauces*

### MAINS

#### Butter Chicken Masala

*Marinated Chicken cooked in a creamy cashew and red pepper tomato gravy*

#### Saag Chana Masala

*Slow cooked chickpeas in mustard and spinach leaves puree*

#### Mutton Karahi

*Mutton on the bone slowly cooked with peppers and onion in homemade karahi spice sauce*

*All of the above are served with a selection of vegetable pulao rice, bread selection, mix of vegetable & leaves salad and poppadum*

### DESSERT

#### Carrot Fudge and Vanilla ice cream

*Grated carrot, slowly cooked with clarified butter, Sweet Milk and Nuts*

*STARTING FROM:  
£54.99 PER PERSON*

## INDUS VEGETARIAN MENU

### STARTERS

#### Papri Chaat

*Crispy wheat tortillas, coriander marinated potato and chickpea salad topped with sweet yoghurt*

#### Paneer Tikka Masala

*Indian cottage cheese marinated with homemade tikka masala sauce and cooked in clay oven*

#### Vegetable Samosa

*Deep fried crispy dough stuffed with spiced savoury vegetables*

#### Tandoori Aloo

*Baby potatoes marinated with homemade tandoori spices and cooked in clay oven*

*All the above are served with a selection of sauces*

### MAINS

#### Palak Paneer

*Indian cottage cheese and slowly cooked spinach puree and tempered with ginger, garlic and spices*

#### Shahi Chana Masala

*Slowly cooked chickpeas masala, inspired from the street of Amritsar*

#### Malai Kofta Curry

*Cottage cheese and vegetable mini balls cooked with rich tomato and onion sauce*

#### Dal Makhani

*Slowly cooked black lentil and kidney beans with lots of butter, cream and tomato gravy*

*All of the above are served with a selection of vegetable pulao rice, bread selection, mix of vegetable & leaves salad and poppadum*

### DESSERT

#### Gulab jamun with Vanilla ice cream

*Deep fried dough balls, coated with rose flavour sugar syrup*

*STARTING FROM:  
£52.99 PER PERSON*

# CONTACT



## Email and Telephone:

[events@parkregis-birmingham.com](mailto:events@parkregis-birmingham.com)

0121 369 5555

## Car Parking:

The entrance to the car park is at the side of St Martin's Place. You can access via St Martins Street, B15 1ED. Payment can be arranged upon leaving.

## Public Transport:

We are a 5 minute walk from Five Ways train station, or 2 minute walk from Five Ways tram stop, with direct links to Birmingham Grand Central, New Street station.

Park Regis Birmingham, 160 Broad Street, Birmingham, B15 1DT

All information is correct as of May 2025.

## VISIT WEBSITE



[parkregisbirmingham.com/indus](https://parkregisbirmingham.com/indus)