



CROWNE PLAZA®

AN IHG® HOTEL

SOLIHULL



Experience unforgettable moments at Crowne Plaza Solihull, where your events can come to life

From elegant spaces to impeccable service,
our team ensures every detail is meticulously curated.

Let us transform your celebration into an extraordinary experience at
the Crowne Plaza Solihull.



120 bedrooms



12 event spaces



184 parking
spaces on-site



150 maximum
event capacity

Our packages

PACKAGE 1

AFTERNOON TEA

£30.00 PER PERSON

A traditional mix of elegant finger sandwiches, served with a selection of cakes and sweet treats and accompanied by a tea or coffee.
Served buffet style.

PACKAGE 2

FINGER BUFFET

£30.00 PER PERSON

A selection of sandwiches and wraps with assorted fillings
Asian slaw spiced aioli
Spiced Mediterranean cous cous
Spicy wedges with sour cream dip
Caramelised goat's cheese and red onion tart
Tiger prawns in filo pastry with a sweet chilli dressing
Barbecue chicken wings
Lamb kofta with a minted yogurt

PACKAGE 3

3 COURSE PLATED DINNER

£34.00 PER PERSON

Select one starter, one main and one dessert for each member of your party.

Starter

Roasted carrot and coriander soup with crème fraîche
Thai prawn salad, ginger, chili and Asian leaves
Potted duck parfait ciabatta crisps with red onion chutney

Main

Chargrilled supreme of chicken with red wine sauce
Spinach and ricotta ravioli with basil pesto and Parmesan glaze
Rosette of salmon and dill cream sauce
All mains are served with gratin potatoes and butter glazed vegetables

Dessert

Sticky toffee pudding with salted caramel ice cream
Tropical fruit salad with mango sorbet
White chocolate cheesecake with Chantilly cream

For more information and to view, email our friendly team at conferences@cpsolihull.com or call us on 0121 623 9988

Please note, private event room hire charges may apply and will be quoted at the enquiry stage. All menus are subject to change. Please inform your server before ordering if you have any food intolerances. All our dishes are prepared in kitchens that handle allergens and it may be possible that some of our ingredients may have come into contact with traces of allergens during the preparation process.