



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 unlimited tea or a coffee. Served buffet style.

PACKAGE 2

FINGER BUFFET

£28.00 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.