

VIBE EDITION

SATURDAY 13
2026

7PM - 12.30AM



JUNE



Step into the rhythm of Vibe Edition

***Where energy meets elegance. Our DJs curate a
seamless journey through soulful house and
infectious dance beats that ignite the floor from start
to finish. It's more than music. Lose yourself in the
atmosphere and let the Vibe take over***

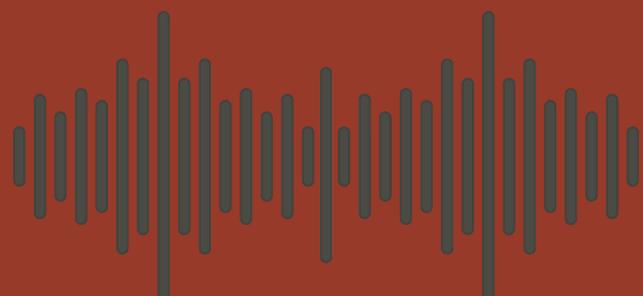
Event Info

Vibe Edition begins as a sophisticated dinner and transforms into a high-energy party. Guests enjoy a curated three course menu before the atmosphere shifts, lights dim and the dance-floor comes alive.

Blending refined dining with modern nightlife, Vibe Edition offers an exclusive experience for the over-25s crowd. where great food, deep house, and vibrant energy meet under one roof.

Management reserves the right to check ID and refuse entry. Guests must be 25 or over. Entry is at management's discretion.

Guests are expected to arrive in smart, stylish attire. Trainers, hoodies, hats, or overly casual clothing will not be permitted.



Check out our playlist

Vibe Edition

STARTERS

Crispy Calamari — charred lime, garlic aioli

Pork Belly Bites — rum glaze, spring onion, chilli

Beetroot & Feta Salad (v) — chilli & lemon dressing

MAINS

Braised Beef (GF)

Red wine jus, mash, roasted shallots & baby carrots

Chicken Schnitzel

Crispy panko, lemon & tomato salad, rocket, parmesan

Pan-Seared Seabass (GF)

Citrus butter, greens & crushed new potatoes

Wild Mushroom & Spinach Wellington (v)

Golden puff pastry, caramelised onion, roasted roots & thyme jus

DESSERTS

Raspberry Cranachan Sundae — oat crumble, honeycomb, whisky cream

Chocolate Tirramisu - layers of chocolate-soaked ladyfingers and mascarpone cream.

Passionfruit & Mango Posset (GF) — crushed meringue, fresh mint

First Release

£29.00

Second Release

£35.00

Final Release

£39.00

Terms & Conditions

To purchase tickets for any of the events detailed in this brochure please call 0121 357 1141 with your credit or debit card details.

All prices are inclusive of VAT at 20%. All monies paid are non-refundable and non-transferable.

A pre-order is required for all meals 7 days prior to the event.

All special dietary requirements must be advised in advance.

Please note, our kitchen is not exclusively gluten free, cross contamination may occur.

Our guests are encouraged to consider their own individual meals & requirements.

Some food items may contain nuts.

All items are subject to availability, the hotel reserves the right to provide a suitable alternative.

All images shown are for illustrative purposes only.

When making your booking, please book your sit down time which will be allocated subject to availability.

Alcohol served to over 25s only & proof of ID may be required.

5. Service times may vary by business & are subject to licensing restrictions.

6. Bookings are required 24hrs in advance & a deposit is required to hold a table.

Please always inform your server of any allergies or intolerances before dining.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens are available on request, however we cannot provide information on other allergens. All above prices are inclusive of VAT.

(v): Vegetarian (ve): Vegan : (GFO): Gluten-Free Option Available.

All information is correct at the time of going to press.

The management reserves the right to change the advertised programme without prior notice.

Management reserves the right to check ID and refuse entry. Guests must be 25 or over. Entry is at management's discretion. Guests are expected to arrive in smart, stylish attire. Trainers, hoodies, hats, or overly casual clothing will not be permitted. Management reserves the right to refuse entry or service to anyone not meeting the event's standards. Management may also refuse entry to anyone not deemed well-received under hospitality association guidelines.

Tickets are non-refundable.

The Great Barr Hotel

www.thegreatbarrhotel.com

Tel: 0121 357 1141