

Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

Looking for the perfect venue to hold your Birthday Party, Christenings, Anniversaries or any other celebration, look no further than the Holiday Inn Stoke on Trent.

We will help to make it an occasion for you to remember. With an excellent choice of suites and packages tailored to suit every budget, we can also look to create bespoke packages suited to your every last detail and want.

With our Gordon Banks Suite offering a capacity of up to 120 guests* with an outdoor terrace area and private entrance really dose make for the ideal event venue.

Telephone: 0333 320 9352 opt 2 "Meetings and Events"
Email: events@histokeontrenthotel.co.uk

*event layout dependent.



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Deluxe Evening Buffet Package

A glass of Bucks fizz on arrival

Choice of finger buffet

A glass of sparkling wine for a toast

Complimentary bedroom with breakfast for the organiser

Resident DJ for the evening until 12 midnight*

Function Room Hire

6 Items – £19.95 per person

8 Items – £22.95 per person

10 Items – £25.95 per person

12 Items – £28.95 per person

(Minimum of 50 guests)

Finger Buffet Only

6 Items - £12.95 per person

8 Items - £14.95 per person

10 Items - £17.95 per person

12 Items - £19.95 per person

(Minimum of 20 guests)

*If you wish to extend until 1am an extra £100.00 would apply



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Buffet Menu's – Pick n Mix

Meat Buffet Items

Selection of sandwiches
Selection of wraps
Sticky BBQ, plain or Thai chicken drums!
BBQ chicken wings
Satay chicken strips
Mini meat balls
Mini cocktail sausages
Sausage rolls
Mini Ceaser salads with bacon
Assorted mini pizzas

Vegetarian Buffet Items

Garlic Bread Slices
Italian & Herb Crostini
Onion Bhaji With Chilli Sauce
Vegetable Pakoras
Vegetable Samosas
Baby Jacket Potatoes with Sour Cream
Cheese & Tomato Quiche
Nachos with Sour Cream & Salsa
New Potatoes with Butter & Mint
Crudities & Dips
Mini Ceaser Salads

Optional Extras

Salad Bowls; Coleslaw, Garden Salad, Rice Salad, Pasta Salad, Cous Cous Salad, Potato Salad
£9.95 per bowl or £15.95 for two bowls.

Desserts; Fruit Cheesecake, Vanilla Cheesecake, Chocolate Fudge Cake, Profiteroles, Apple Crumble
Sticky Toffee Pudding, Chocolate Brownie, Fresh Fruit Salad
£2.95 per person

Platter of Mixed Sandwiches (serves 10) **£18.95 per platter**

Bowl of Skinny Fries, Chunky Chips or Potato Wedges (serves 10) **£9.95 per bowl**

Profiterole Platter (serves approx. 40) - **£64.95 per platter**

Cheese Platter (Selection of cheeses, biscuits, grapes and preserve (serves 10) - **£24.95 per platter**



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Wild West BBQ Party Package

Hot from the grill in the kitchen

Seasoned prime beef burgers
Tangy BBQ pork ribs
Jerk chicken drumsticks/thighs
Buffalo wings - hot & spicy chicken wings
Farmer's cumberland sausages
Chilli & lemon marinated corn on the cob (v)
Jacket potatoes (v)
Veg. burger & veg. sausage (v)
(on request only)

Desserts

Profiteroles
Chilled fresh fruit platter

Salad bar (v)

Sweet coleslaw
Spicy american potato salad
Italian pasta salad
Green salad
Cucumber, tomatoes, red onions
Bread rolls & butter

Dressings & dips (v)

French dressing
Caesar dressing
Sour cream
Tomato salsa
Sweet & chilli sauce
BBQ sauce

£20.00 per person



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Fork Buffet

Starters

Homemade soup (v)
Buffalo wings
Chicken liver pate
Fan of honeydew melon (v)
Samosas - meat or vegetarian
Onion bhajis (v)
Poppadum's with dips (v)
Chargrilled Mediterranean vegetables on crusty bread (v)

Side Dishes

Rice & beans
Corn on the cob
Bombay potatoes
Pilau or boiled rice
Baby new potatoes
Mixed boiled vegetables
Chips
Garlic bread

Main Course

Jerk/Thai/Piri Piri spiced chicken thighs
Sweet & sour pork
Chicken tikka masala
Beef madras
Beef stew, red wine gravy
Chicken casserole
Beef lasagne
Beef chilli
Spaghetti & meatballs
Penne norma (v)
Asparagus & pea risotto (v)

Desserts

Chocolate fudge cake
Profiteroles
Vanilla cheesecake
Fresh fruit salad
Apple & cinnamon crumble
Sticky toffee pudding

Served with pouring cream or custard

To create your menu, pick two dishes from each section

2 Courses - £18.95 per person

3 Courses - £21.95 per person

Freshly Brewed Tea/Coffee - £1.95 per person

Cheese Platter (Selection of cheeses, biscuits, grapes and preserve (serves 10) - **£24.95 per platter**



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Banqueting Menu

Cold Starters

Seasonal melon fanned onto a pool of honey orange and cardamom sauce (v)

Duck and orange pate with golden beetroot piccalilli, toasted ciabatta

Three cheese and leek tart, chive crème fraiche

Chicken liver pate, caramelised red onion chutney

Tomato, red onion and feta bruschetta, pesto dressing

Cajun chicken, yoghurt, lime and mint dressing

Spinach and ricotta stuffed portobello mushrooms topped with saffron velouté Smoked salmon pate, cucumber chutney (Supplement of £1.00 per person)

Soups

Cream of seasonal vegetable (v)

Lightly spiced red lentil & carrot (v)

Roast plum tomato, red pepper and cumin (v)

Leek & potato (v)

Yellow split pea and ham hock

Chicken and sweetcorn chowder



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Main Courses

Brioche and parsley crusted Cod fillet, wheatberry, tomato, pepper and chorizo, crushed potato

Roast salmon fillet, confit cherry tomatoes, green beans, sauté potato garlic cream sauce

Pan seared sea bass fillet, braised fennel, Parmentier potatoes mussel broth

Oven roasted Supreme of chicken, mushroom, tarragon and cream sauce, seasonal vegetables, thyme roasted potatoes.

Supreme of chicken, black pepper mash, roast red onions, courgettes, green beans, tomato and roast pimento sauce.

Roast pork loin steak, honey roast vegetables, sweet potato mash, cider sauce Roasted Lamb rump, mediterranean vegetables, dauphinoise, tomato and red pepper sauce *

Braised feather blade of beef, red wine gravy, tarragon mash, honey roast carrots and green beans *

Roast beef, onion gravy, Yorkshire pudding, roast potatoes, panache of vegetables * (*Supplement of £2.00 per person)

Vegetarian Options

Pea, leek and broad bean risotto, chilli oil

Golden potato gnocchi, sun blush tomatoes, red basil pesto, roast courgettes

Goats cheese, balsamic red onion tart, charred tender stem broccoli

Sweet potato and Butternut squash curry, with sticky coconut rice



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Desserts

Orange Crème Brulee, shortbread biscuit

Chocolate fudge cake, vanilla cream

Cream filled profiteroles, rich chocolate sauce

Spiced apple crumble with custard

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Lemon and lime cheesecake raspberry coulis

Strawberry Eton mess

Cheese Platter (Selection of cheeses, biscuits, grapes and preserve (serves 10) - **£24.95 per platter**

Freshly Brewed Tea/Coffee - £1.95 per person

Lunch Service

2 Course - £15.95 per person

3 Courses - £18.95 per person

Dinner Service

2 Courses - £18.95 per person

3 Courses - £21.95 per person

To create your menu please chose one dish from each course

If you would like to offer a choice menu a £2.50 per person supplement will apply

Full pre-orders would be required, no later than 4 weeks prior to the event with a table plan with orders for each table



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Holiday Inn Afternoon Tea

A Selection of Finger Sandwiches:

Cucumber & Cream Cheese | Ham & Mustard | Tuna Mayonnaise | Cheddar Cheese & Pickle

Savouries

Mini Vegetable Quiche | Sausage & Herb Pastries

Freshly Baked Sultana Scones

Cornish Clotted Cream & Preserves

Pastries & Cakes

A selection of chef's cakes that will include a selection of sweet and tasty treats.

Selection of English Breakfast, Fruit & Herbal Teas or Freshly Ground
Coffee

£14.95 per person.

Minimum Numbers: 10

Maximum Numbers: 40

*We can also offer multiple different themed afternoon Teas' such as Indian, Asian and Middle Eastern.
Dependent on guest numbers, your afternoon tea may be served family style in the centre of each table with platters
instead of traditional afternoon tea stands.*



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Selection of Canapes

Thai chicken kebabs
Asparagus & parma ham
5 Spice pork belly bites
Smoked salmon swirls

Onion bhajis with sweet chilli
Brie & cranberry tartlets
Goats cheese bon bons
Paneer sesame lollipop

£5.00 per person for a selection of 4 canapes

Drinks Packages

Glass of fruit juice	£1.95
Glass of bucks fizz	£5.95
Glass of pimms	£4.50
Glass of prosecco	£6.95
Glass of champagne	£12.95
Glass of mulled wine	£4.50
Bottle of beer	£4.20 (from)
Bottle of house wine	£20.75 (from)
Bottle of house sparkling wine	£29.95 (from)
Bottle of house champagne	£55.00 (from)
(Please ask to see the full wine list if you require something different)	
Jugs of lemonade or pepsi max	£6.50
Jugs of orange, apple or cranberry juice	£6.50

