

# 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](mailto:events@histokeontrenthotel.co.uk)

\*event layout dependent.



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## **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



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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**



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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**



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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*





# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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.*



# Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

## 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

