



Holiday Inn

2010 Wedding Packages

Wedding Package 1

- Room hire
- 4 canapés
- Three course menu
- One arrival drink - one glass of Bucks Fizz, house wine or fruit juice
- $\frac{1}{2}$ bottle wine - house red or white wine
- Water - still or sparkling mineral water
- Toast - sparkling wine toast
- After dinner coffee/tea & mints
- Floral table display
- Complimentary first anniversary dinner

£65.00 per person

Wedding Package 2

- Room hire
- 4 canapés
- Three course menu
- One arrival drink - one glass of Bucks Fizz, a cocktail, champagne, house wine or fruit juice
- $\frac{1}{2}$ bottle wine - select from Cote Vigna Pinot Grigio Provincia de Pavia or Echo Falls Chardonnay / Hardys Mill Cellars Shiraz or Monte Verde Cabernet Sauvignon
- Water - still or sparkling mineral water
- Toast - Champagne toast
- After dinner coffee/tea & mints
- Floral table display
- Complimentary first anniversary dinner

£75.00 per person



Wedding Package 3

- Room hire
- 6 canapés
- Select four courses from the menu selector (no supplement charges apply)
- One arrival drink - one glass of Bucks Fizz, cocktail, Champagne, house wine or fruit juice
- $\frac{1}{2}$ Bottle Wine - Select from Kleine Zalze Chenin Blanc or Nobilo Southern Rivers Sauvignon Blanc / Veramonte Merlot Reserva or Don Jacobo Crianza Rioja Tinto
- Water - still or sparkling mineral water
- Toast - Champagne toast
- After dinner coffee/tea & mints
- Floral table display
- A complimentary bedroom including breakfast
- Complimentary first anniversary dinner

£85.00 per person

Evening Package

Why not add on our fantastic evening package onto Package 1, 2 or 3?

- Evening buffet menu & resident DJ*

£25.00 per person

* Evening package has a minimum number of 60 and can only be booked in conjunction with the wedding breakfast packages



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Build your own Wedding Package

Our Wedding Packages are great value but if you would prefer to build your own Wedding Package please see our prices below:

Arrival drinks by the glass:

- Cocktails From £6.50
- House Champagne From £7.50
- Sparkling Wine From £6.95
- Fruit Juices From £3.00
- Soft Drinks From £2.50

Cocktails available:

- Buck fizz
- Blue Savana
- Cosmopolitan
- Safari Breeze
- Spring Safari
- Tequila Sunrise
- Sex on the beach
- Pimms

(Please select one cocktail from the list above)

Add a bottle of luxury champagne for your package:

- Laurent Perrier £78.00
- Dom Perignon £125.00
- Dom Perignon Rose £320.00



Canapés – Canapés are a great addition to a Drinks Reception!

Sesame Prawns with Garlic & ginger
Chicken Satay
Teriyaki Beef Fillet
Marinated Black & Green Olives
Tartare of Smoked Salmon
Chorizo & Avocado Roll
Sesame Crusted Tuna
Szechuan Pepper Chicken, Chilli Jam
Seared Queen Scallops with Tamarind
Oven Roasted Tomato & Goats Cheese Tart
Proscuitto, Pear & Rocket
Stilton & Chutney Rarebit
Beef Tataki Rolls
Baby Baked Potato, Sour Cream & Chive
Minted Lamb Brochette
Smoked Salmon & Cream Cheese Blinis
Prawn & Guacamole
Hoi-Sin Duck
Smoked Trout & Chervil Pate
Assorted Maki Rolls
Salmon Hollandaise Tart

4 Canapés per person	£6.50
6 Canapés per person	£8.00
10 Canapés per person	£12.00



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Banquet Menu Selector - £39.00 per person

Please make 1 choice of starter, 1 choice of main course & 1 choice of dessert.

Starters

Timbale of Smoked Salmon & Poached Salmon with Summer Herbs

Chicken Satay Skewers with Peanut Sesame Sauce and Sesame dressed Leaves

Tian of Home Smoked Duck & Mango served with Tarragon & Orange Crème Fraîche (£1.50 supplement)

Chicken & Pancetta Caesar Salad

Crab & Shrimp Gateau on Focaccia Crostini (£1.50 supplement)

Ham Hock & Pistachio Terrine with a Celeriac & Asparagus Salad

Stonegate Olde Sussex Cheese Flan with Wild Garlic, Scallion & Rocket ✓

Sweet Melon, Champagne & Strawberries ✓

Tartlet of Field Mushroom, Stilton & Creamed Leek with Fresh Herb Salsa ✓

Char-Grilled Asparagus with Watercress Butter ✓(seasonal)

Soups (£3.95 as an additional course)

Mediterranean Roasted Tomato & Sweet Pepper (v)

Cream of Champagne & Blue Shropshire Cheese (v)

Creamy Leek, Potato & Cheddar (v)

Cream of Truffled Wild Mushroom (v)

Cumin Spiced Parsnip & Apple (v)



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Main Courses

Maize Fed Chicken Breast with Mushroom & Tarragon Veloute

Ginger & Lime infused Gilt Head Bream Fillets

Trio of Gressingham Duck; Sliced Breast, Confit Leg & Rilette with
Caramelised Shallots and Marmalade Glaze (£4.50 supp.)

Slow Roasted Rosemary Lamb Shank with Spring Onion Champ

Sea bass Fillet stuffed with Tiger Prawn Mousse, Roasted Fennel Puree

Roast Sirloin of English Beef with Yorkshire Pudding and a Rich Red Wine
Jus (£4.50 supp.)

Sussex Pork Tenderloin with Smoked Bacon & Chestnut Mushrooms

Italian Spiced Chicken with Roasted Garlic & Tomato Ragout

Herb Crusted Rack of English Lamb with a Leek & Mint Puree (£4.50 supp.)

Roasted Salmon, Grilled Asparagus served with Shellfish Butter

Twice Cooked Pork Belly, Sweet Cider & Apple Glaze with Potato & Leek
Rostii

Lemon Sole Paupiette, Mousse of Langoustine with Crayfish Sauce (£4.50
supp.)

Roasted Capsicum stuffed with Savoury Rice and served with Sweet & Sour
Tomato Confit ✓

Spinach & Cream Cheese Fettuccini with Roasted Pine nuts ✓

Grilled Asparagus en Croûte, Roasted Cherry Tomatoes with Creamy Herb
Veloute ✓(seasonal)

Filo Crown of Garlic Roasted Vegetables ✓

Sautéed Mushroom Medley, Creamy Stroganoff Sauce with Steamed Rice ✓

**All Main Course dishes are served with a selection of Seasonal
Vegetables & Potatoes**



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Desserts

Coconut & Mango Cheesecake with an Aromatic Tropical Fruit Salsa

White Chocolate, Lemon & Elderflower Mousse with Hazelnut Cookies

Warm Chocolate Tart served with Vanilla Clotted Cream Ice Cream
(£1.50 supplement)

Fresh Berry Shortbread with Lemon Cream and Bitter Chocolate Coulis

Tropical Fresh Fruit Salad with Pina Colada Cream

Whole Poached Dessert Pear with a Ginger Wine Reduction and Pistachio
Macaroon

Kentish Apple 3 Ways; Apple Tart, Apple & Cinnamon Mousse and Apple
Calvados Jelly (£1.50 supplement)

Triple Chocolate Torte with Irish Cream Liqueur Chantilly £1.5 supplement)

Baked Vanilla Bean Cheesecake with a Maple Pecan Glaze

Tangy Lemon Tart with a Red Berry Confit

Sorbet (£3.95 as an additional course)

Raspberry, Lemon, Apple, Champagne, Passion Fruit, Kir Royale (Blackcurrant
& Champagne)

Cheese Board (£4.25 as an additional plated Course or £32.00 for a
cheese board per table of 10 persons)

Selection of English County Farmhouse Cheeses, Dessert Apples, Celery &
Grapes

We reserve the right to substitute any ingredient with one of matching
quality should we experience any supply difficulties.



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Evening Buffet Menu Selector

Select 10 items of your choice from the full list below
for **£23.95 per person**

Selection of Cocktail Sandwiches
Fresh Seasonal Vegetable Crudite with
Crème Fraiche Dips
Baby Prawn Cocktail
Thai Chicken Tartlet
Sweet Pepper & Cream Cheese Wraps
Choux Buns filled with Seafood
Mousse
Oriental Duck Rice Paper Wraps
Brie & Ham on Rye Bread
Chinese Chicken Tortilla

Toasted Baby Panini
Roast Sirloin of Beef in Baby
Yorkshires
Mini Quiche Selection
Southern Fried Chicken Pieces
Mini Cheeseburger
Crispy Salmon Bites
Italian Tomato Bruschetta
Traditional Cottage Pie
Smokey Barbeque Chicken
Mini Stone Baked Pizza
Farmhouse Cheese Flan

Sesame Chicken Kebabs
Hoi Sin Duck Spring Rolls
Chicken Satay
Lamb Samosa, Spiced Chutney
Minted Lamb Kofta
Spicy Thai Pork Meatballs, Sweet Chilli

Seafood Dim Sum
Vegetarian Indian Tasters (Bhaji, Spring
Roll, Samosa)
Ginger & Garlic Lamb Skewers

Chocolate & Fruit Tartlet Selection
Fruit Scones with Jam & Thick Double
Cream
Fresh Fruit Kebabs
Strawberry Shortcake (seasonal)

(The Hotel requires you cater for a minimum of 75% of your evening guests)



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Additional Information and Prices

Civil Ceremony Room Hire

Serengeti Suite (Maximum of 250 people)	£550
Serengeti 1 (Maximum of 50 people)	£200
Serengeti 2/3 (Maximum of 65 people)	£350

Additional empty Rooms - possible children's play room

Boardroom £150

(Please note these prices are based on also holding your wedding breakfast at the Hotel)

Minimum numbers

Serengeti Suite	100
Serengeti 1	30
Serengeti 2/3	60
Boardroom	10

(Minimum numbers are subject to seasonal change)

Resident DJ - £395.00 (8pm - Midnight)

(An additional charge of £150 applies to extend the music until 1am)

Accommodation & Breakfast*

Standard Double/Twin	£85.00
Executive Double	£115.00
Family Room**	£105.00

(2 Adults and 2 Children under 13 years of age)

* All bedroom reservations are subject to availability and rate increase due to seasonal / special events and are only available for the night of the wedding.

** Connecting rooms are available upon request

(Please note that all prices quoted are for 2010 only and are subject to a 10% annual increase)