



Holiday Inn

Banqueting Pack



**Prices are correct at time of printing however Holiday Inn Barnsley
Reserves the right to change prices at any time.**

Introduction

Thank you for choosing Holiday Inn Barnsley for your forthcoming event.

We are a highly versatile hotel with several function rooms with comfortable capacities from 20 to 300 guests.

This Banqueting Pack will give you all the information you require for your special event.

All information on menus are enclosed.

If you have any specific menu requirements please feel free to discuss these as we are very flexible and will do our best to accommodate your needs.

If you have any questions or would like to request an Appointment to view our facilities, please contact our Events Office on 01226 299571.

How to make a Booking

A provisional booking can be held for 2 weeks, after which a non-refundable deposit and a signed copy of our terms & conditions agreement is required to confirm the booking.

Function Rooms

The O'Hara Suite

The impressive O'Hara Suite is the main function room in the Hotel. The room divides into two large rooms with a private bar, portable dance floor and air conditioning in each section.

Full O'Hara Suite Min 150 / Max 340
O'Hara Suite 1or 2 Min 60 / Max 140

Scarlett's

Scarlett's is the Hotel's exclusive cabaret style suite, with its leather seating, cocktail bar and stylish décor. It is cool, calm & classy and ideal for that evening function with a difference.

Min 80 / Max 250

Butlers Suite

Butlers is a private dining area adjoining the restaurant. It is perfect for that small and intimate gathering.

Min 20 / Max 32

The Wilkes Suite

A medium sized private function room, situated on ground floor level with large arched windows and tastefully decorated. adjacent to Blakes Lounge Bar.

Min 30 / Max 70

The Hamilton Suite

A medium sized private function room with modern décor and doors that lead to the gardens.

Min 30/ Max 60

Banqueting Menus.....

£27.00 per person

Choose 1 option from each course for all your guests

*All items inclusive in the £27.00 menu unless indicated by a supplement charge.

Soups & Starters

- **Soups** - Broccoli & Stilton Cheese , Cream of Tomato & Basil, Leek & Potato, Carrot & Coriander, Cream of Vegetable, Winter Vegetable
- **Smooth Chicken Liver Pate**- on crispy mix baby leaf with Cumberland sauce & Melba toast.
- **Fan of Seasonal Melon**- accompanied by kiwi, orange & strawberry salad with a tangy lime syrup.
- ***Chicken Caesar Salad**- grilled chicken dressed on iceberg lettuce and topped with cherry tomatoes, bread croutons, shaved parmesan & Caesar dressing - £ 1.25 pp
- ***Smoked Scottish Salmon Roulade**- dressed on wild rocket leaves and complimented by a lime & coriander salsa along with freshly baked ciabatta bread - £3.95 pp
- ***King Prawn Smoked Salmon & Champagne Terrine**- served with Melba toast and salad with a lemon & dill dressing- £4.95 pp

Main courses

- **Roast Chicken Breast**- Served with Red Wine Jus
- **Roast Pork Loin**- Served with Sage & Onion Stuffing Ball and Gravy
- **Oven Baked Chicken Breast**- Served with White Wine and Tarragon Cream Sauce
- ***Oven Baked Salmon Fillet**- In Lemon Butter Sauce- £3.95 pp
- ***Prime Roast Topside of Beef**- Served with Yorkshire Pudding - £7.95 pp
- **Succulent Rack of English Lamb**- With an Apricot & Rosemary Crust dressed on Minted Baby Onions, with Redcurrant Infused Jus- £9.95 pp

Vegetarian Main Courses

- **Wild Mushroom Tart**- With a simple Rocket Salad and Balsamic Dressing
- **Stuffed Roast Red Peppers**- Filled with Vegetables and Pulses, finished with a Roast Tomato Sauce
- **Goat's Cheese & Vegetable Tower**- Served with Mixed Salad and Garlic Bread
- **Forest Mushrooms in Garlic with Spinach & Feta cheese**- Baked in Filo Pastry with Coriander Hummus

Desserts

- **Very Vanilla Cheesecake**- Finished with Fruit Compote
- **Chocolate Fudge Cake**- With Chantilly Cream and Chocolate Sauce
- **Lemon Zest Tart**- With Fruit Coulis and Strawberries
- **Warm Apple Crumble**- With Dairy Custard
- ***Citrus Delice**- A Tangy Lemon Mousse with a Lime Glaze on a Wholemeal Biscuit Base -£3.95 pp
- ***Irish Cream Mousse**- Irish Whisky, Cream and Coffee Mousse Glazed with Toffee Sauce- £3.95 pp
- ***Chocolate Truffle Torte**- Marbled Dark & White Chocolate Truffle- £3.95 pp
- ***Selection of Yorkshire Cheeses**- Chutney, Grapes, Celery & Wafer Thins - £4.95 pp

Children's Menus

- Half portions are available for children up to 12 years **or** choose 1 starter, 1 main course and 1 dessert from Children's Menu below;
- **Starters**- Tomato Soup, Seasonal Melon with Berries or Yorkshire Pudding & Gravy.
- **Main courses**- Cumberland Sausage and Onion Gravy, Deep Fried Chicken Goujons with Chips and Beans, or Battered Cod Fingers with Chips & Peas.
- **Desserts**- Vanilla Ice Cream and Strawberry Sauce, Profiteroles with Chocolate Sauce, or Jam Roly Poly & Custard.

Banqueting Selector Buffet- £17.00 per person

**(6 items, To Include - Selection of Assorted Sandwiches, Filled Baguettes and Wraps
Then choose 3 from selection A and 2 selection B)**

Extra items **£2.95** per person

Finger buffet – Selection A

Indian Style Samosa

Vegetables Spring Rolls

Spicy Potato Wedges

Chargrilled Vegetable Skewers

Cheese & Tomato Garlic Ciabatta

Spinach Pakoras

Garlic & Herb Bread

Assorted Homemade Quiches

Finger buffet – Selection B

Marinated Chicken Wings

Spicy Tandoori Chicken Skewers

Honey Roast Cocktail Sausages

Hickory Smoked Ribs

Mini Steak and Ale Pies

BBQ Style Chicken Drumsticks

Goujons of Whitby Plaice

Oven Baked Jacket Skins with Crème Fraiche Dip

Freshly Baked Sausage Rolls

When having a buffet and disco, a room hire charge may apply depending on your numbers and size of room, (please ask for details).

Desserts (£4.25pp)

Fresh Fruit Platter

Chocolate Fudge Cake

Strawberry Cheesecake

Profiteroles Tower

*Selection of Cheese & Biscuits £5.00 pp

Fork Buffet Menus

£22.50 per person

Extra items £3.95 pp

Please Choose 3 items from selection A and 3 for selection B

Selection A

Beef Stroganoff

Vegetable Goulash with Crème Fraiche

Chicken Curry

Chilli con carne

Sweet and sour Chicken

Cottage pie

Sweet & Sour Pork

Vegetable Chilli

Fisherman's pie

Beef or vegetable lasagne

Beef and mushroom pie

Selection B

Jacket Potatoes

Fries

Roasted new Potatoes

Steamed Basmati Rice

Coleslaw

Pilau Rice

Naan Bread

Roasted root Vegetables

Mixed Garden Salad

Potato, chive and mayo salad

Then Choose 1 Dessert

Fresh Fruit Platter

Strawberry cheese cake

Chocolate fudge cake

Profiteroles tower

Additional Services

The Hotel's Resident DJ is available from £225.00,
or if you wish to arrange your own a surcharge of £100.00 is applicable.

(Please note that outside DJ's must also provide us with a copy of their public liability insurance & sign our Noise Management Policy).

Audio Visual Equipment – details available upon request

Arrival Drinks

Kir Royale £5.95 per glass

Sparkling Wine £4.50 per glass

Bucks Fizz £3.95 per glass

Prosecco £6.95 per glass

Canapés

Chef's choice of 3 items £4.95 pp