

Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

At the Holiday Inn Northampton we pride ourselves on the way we deal with your event and show this in the flexibility of our packages on offer.

Whether it is a Christening, Birthday, Reunion or a Prom Night you are organising we can accommodate up to 80 people in a formal setting or up to 150 in an informal reception style.

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.

Our Courtyard suite is on the ground floor, has views of the grassy greens surrounding the hotel with our Tudor Rose and Oakham suites which can hold a maximum of 30 guests.

Organising any event can be a daunting and stressful task, that's why we will be here to support you every step of the way.



Celebrate with us

Reunions • Prom Nights • Birthdays • Celebrations • Anniversaries

Evening Buffet Packages

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 – £20.50 per person
8 Items – £23.50 per person
10 Items – £26.50 per person
12 Items – £29.50 per person

(Minimum of 50 guests)

Finger Buffet Only

6 Items - £12.50 per person
8 Items - £14.50 per person
10 Items - £17.50 per person
12 Items - £19.50 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 Items ...

Meat Buffet Items

Selection of sandwiches
Selection of wraps
Sticky BBQ, plain or
Thai chicken drumsticks
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
Green salad
Rice salad
Pasta salad
Cous cous salad
Potato salad

£10.00 per Bowl

Dessert

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

£2.50 per person

Platter of Mixed Sandwiches (serves 10) - **£26.95 per platter**

Bowls of Crisps (serves 10) - **£5.00 per bowl**

Profiterole Platter (serves approx. 40) - **£65.95 per platter**

Cheese Platter (serves 10) - **£25.00 per platter**



Holiday Inn

AN IHG® HOTEL



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 - £18.50 per person

3 Courses - £21.50 per person

Freshly Brewed Tea/Coffee - £1.50 per person



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 veloute
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

Lunch

2 course - £15.50 per person
3 courses - £18.50 per person

Dinner

2 courses - £18.50 per person
3 courses - £21.50 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

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 board (serves 10 people) - £25.00 per board
Tea/Coffee - £1.50 per person

Lunch

2 course - £15.50 per person
3 courses - £18.50 per person

Dinner

2 courses - £18.50 per person
3 courses - £21.50 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

Selection of Canapes

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

Onion bhajjis 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
Tea/Coffee	£1.50

