



EVENTS  
AT  
HOLIDAY INN  
NORWICH - NORTH



# OUR VENUE

From a small and intimate baby shower to an extravagant birthday party, we're proud that Holiday Inn Northampton can cater for both, and more. Just let our experienced event planning team know what will make your event perfect and let them take care of the rest.



## LANCASTER BALLROOM

The Lancaster Ballroom is the spot for show-stopping celebrations, accommodating up to 500 guests in style. With its exclusive red-carpet entrance, private bar, stage, dancefloor, and full sound and LED lighting system, it's designed to impress.

### MAXIMUM CAPACITIES

Sit-down dinner	350
Buffet	300



## WALLBRO SUITE

Cosy and full of charm the Wallbro is the perfect blank canvas to bring your theme to life. With its own private bar and dancefloor, it's got everything you need to celebrate in style with your closest loved ones!

### MAXIMUM CAPACITIES

Sit-down dinner	90
Buffet	100

## HALIFAX SUITE

The Halifax Suite is bursting with charm, thanks to its unique features like a cosy conservatory. Add in a private bar and dancefloor, and it's the perfect spot for intimate gatherings that are big on personality and style!

### MAXIMUM CAPACITIES

Sit-down dinner	120
Buffet	150

## ROOM HIRE

The menus enclosed have been designed to cater for private functions with a minimum of 20 guests. A private room hire charge will be advised upon enquiry.

### ROOM HIRE INCLUDES:

- Event host on the day
- Tables dressed with white linen
- Banqueting chairs
- Dancefloor if required



## FORMAL DINING MENU

## Starters

Roasted tomato soup (ve) (gf)  
Chive oil

Carrot and butternut  
squash soup (v) (gf)  
Crème fraîche

Ham hock and pea terrine  
Baguette croûtes, onion pickle

Chicken liver & Cognac pâté  
Tomato chutney, ciabatta croûtes

Trio of crispy prawns  
Zesty tomato dipping sauce  
**£3.50 supplement**

Chestnut, wild mushroom and  
pancetta gnocchi  
Baby spinach, rosemary

Tomato and mozzarella  
salad (v) (gf)  
Almond pesto

Red onion and goats  
cheese tart (v)  
Balsamic dressing, rocket

Formaggio & sage tortellini (v)  
Sage butter

Smoked tofu, green bean  
& hazelnut salad (ve) (gf)

Trio of Melon (ve) (gf)  
Mojito style syrup

## Mains

Lamb shank  
Fondant potato, seasonal greens,  
rosemary and red wine gravy  
**£5.00 supplement**

Chargrilled chicken supreme (gf)  
Dauphinoise potato,  
Cacciatore sauce

Roast sirloin of beef  
Roast potatoes, seasonal vegetables,  
Yorkshire pudding, thyme gravy  
**£3.50 supplement**

Stuffed pork belly  
Celeriac dauphinoise, roasted  
Mediterranean vegetables

Crumb coated cod loin  
Herby new potatoes, tomato sauce  
**£3.00 supplement**

Chimichurri cauliflower  
steak (ve)  
Sweet potato mash, kale,  
toasted seeds

Braised beef rib (gf)  
Celeriac mash, roasted root  
vegetables  
**£3.50 supplement**

Butternut squash &  
sage risotto (ve) (gf)

Vegan Wellington (ve)  
Spiced aubergine cous cous

## Desserts

Chocolate clementine  
torte (ve) (gf)  
Raspberry sorbet  
**£3.00 supplement**

Sticky toffee pudding (v) (gf)  
Salted caramel ice cream

Eton mess (v) (gf)

Apple tart tatin (v)  
Cinnamon spiced berries

Glazed lemon tart (v)  
Vanilla ice cream

Vanilla profiteroles (v)  
Chocolate sauce, Irish cream  
liqueur cream

New York style cheesecake (v) (gf)  
Hazelnut praline  
**£2.50 supplement**

Chocolate coconut tart (ve) (gf)  
Forest fruits

Chocolate fondant (v) (gf)  
Clotted cream

British cheese and biscuits (v)  
Crackers, celery and chutney.  
**£4.00 supplement**  
**£10.00 as an extra course**

## FINGER BUFFET

## As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request)  
Chips (ve) (gf)  
Houmous & crunchy veg dipping platter (ve) (gf)

## Choose from

Mini jacket potatoes (ve) (gf)  
Mini jacket potatoes, sour cream  
& chives (v) (gf)  
Mini mozzarella & cherry tomato  
skewers (v) (gf)  
Vegan sausage rolls (ve)  
Smoked haddock & spring  
onion fishcakes  
Mini chorizo bites (gf)  
Mini steak & ale pie  
Sausage rolls  
Cod goujons, mushy pea dip  
Mini spiced cauliflower pie (ve)  
Mini pork, apple & black  
pudding pie  
Wild mushroom & caramelised  
onion tartlet (ve)  
Spiced sweet potato wedges (ve) (gf)

**10 pieces @ £23.95pp**  
Standard items  
7 from selection

Chicken satay skewers  
Southern fried chicken pieces  
Margherita pizza (v)  
Margherita pizza (ve)  
Pepperoni pizza  
Fiorentina pizza (v)  
Spiced chicken drumsticks (gf)  
Chicken & chorizo skewers (gf)  
Potato wedges (ve) (gf)  
Ready salted crisps (ve) (gf)  
Pigs in blankets  
Honey & mustard cocktail  
sausages  
Buffet eggs  
Pork pie  
Cheese & onion quiche (v)  
Cheese & bacon quiche

**12 pieces @ £26.95pp**  
Standard items  
9 from selection

Bakewell tart (v) (gf)  
Strawberry cheesecake (v)  
Mini jam doughnuts (v)  
Churros, chocolate sauce (ve)  
Dark chocolate brownie (v)  
Mini éclairs (v)  
Fresh fruit skewers (ve) (gf)  
Mini lemon tart (v)  
Triple chocolate muffin (v)  
Blueberry crumble muffin (v)  
Selection of freshly baked cookies (v)

**14 pieces @ £29.95pp**  
Standard items  
11 from selection

**Additional items are chargeable at @ £4.00pp**

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf)

Choice of butter (v) (gf) or sunflower spread (ve) (gf)

Tea & coffee with petit fours - £2.95 per person (v/ve)

Sorbet course - £4.00 per person *Blood orange or lemon*

Main course - £25.00 per person

Two-courses - £30.00 per person

Three-courses - £35.00 per person

**£5.00 per person to upgrade to a choice menu (must include vegetarian option)**

**Choice menu includes three starters, three main courses and three desserts.**

**HOT FORK BUFFET**

From £28.95 per person

**Standard items**

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

**Choose one**

Smoked mackerel, new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach &amp; goats cheese (v) (gf)

Harissa roasted roots &amp; apple (ve) (gf)

**Choose two**Chinese chicken Singapore style  
Served with noodlesBeef meatballs  
Served with mixed bean raguSoy glazed salmon  
Served with Chinese leaf, riceCumberland sausage (gf)  
Served with champ mashSri Lankan sweet potato, coconut & lentil curry (ve)  
Served with ricePenang vegetable curry (ve)  
Served with riceVegan meatballs (ve)  
Served with mixed bean raguBaked pollock (gf)  
Served with new potatoes, fennelThree bean chilli (ve) (gf)  
Served with riceBermese Lemongrass chicken thighs (gf)  
Served with pomegranate riceCoconut piri piri chicken thighs  
Served with coconut riceMexican chilli orange chicken thighs  
Served with coconut rice**Choose two**Jam sponge pudding (v)  
Served with custardSpotted dick (v)  
Served with double creamChurros (v)  
Served with chocolate sauceApple & blackberry crumble (ve)  
Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v)  
Served with shortbread

Chocolate orange cake (ve)

**SET BUFFETS**

£20.00 per person

**Indian (v/ve)**

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips &amp; chutnies

**Asian noodle buffet**

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

**Hot roast pork rolls**

Roast pork &amp; stuffing rolls, coleslaw, corn salsa, chips, vegetable &amp; herb salad, selection of sauces

**Katsu curry buffet**

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

**Add additional items for Asian Buffets @ £5.00pp**

Spicy Korean Chicken

Shichimi Squid

Steamed Pork Mandu Dumplings

Steamed BBQ Beef Mandu Dumplings

**CANAPÉS**

Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

Feta and parma ham (gf)

Chimichurri houmous crostini (ve)

Mushroom and tarragon bruschetta (ve)

Smoked mackerel mousse

Goat's cheese &amp; red onion crostini (v)

Sweet potato falafel &amp; houmous (ve) (gf)

Smoked salmon &amp; lemon crème fraîche rolls (gf)

Blue cheese &amp; pear crostini (v)

Mini rarebit crumpets (v)

Chicken liver &amp; cognac pâté crostini

Pea &amp; ham terrine (gf)

Korean BBQ pork belly bites

Marmite cheese straws (ve)

Prosciutto &amp; cheese straws

**SUNDAY LUNCH**

Set menu, served plated

**Starters**Roasted tomato soup (ve) (gf)  
Chive oilTomato and mozzarella  
salad (v) (gf)  
Almond dressingFormaggio and sage tortellini (v)  
Sage butterChicken liver pâté  
Piccalilli, ciabatta croûtes**Mains**Classic roast  
Choice of sirloin of beef, shoulder of  
pork or roast turkey breast. All served  
with roast potatoes, mashed potato,  
roast parsnips, red cabbage, carrots,  
green beans, Yorkshire pudding,  
stuffing, thyme gravySteak & ale pie  
Mashed potato, green beans,  
thyme gravyBaked salmon (gf)  
Lemon hollandaise, fondant  
potato, greensVegan Wellington (ve)  
Spiced aubergine cous cous**Desserts**Chocolate clementine  
torte (ve) (gf)  
Raspberry sorbetSticky toffee pudding (v) (gf)  
Salted caramel ice creamEton mess (v) (gf)  
Spiced berriesBaked New York style  
cheesecake (v) (gf)  
Hazelnut praline

All starters include a bread roll (ve) (gluten-free alternative available (v) (gf))

Choice of butter (v) (gf) or sunflower spread (ve) (gf)

Tea &amp; coffee with petit fours - £2.95 per person (v/ve)

Two-courses - £25.95 per person

Three-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

**AFTERNOON TEA**

Standard Afternoon Tea £19.95 per person

Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich  
Ham and tomato sandwich  
Egg and cress sandwich (v)  
Sultana scone, clotted cream,  
butter and jam (v)Mini éclair (v)  
Chocolate brownie (v) (gf)  
Lemon drizzle cake (v)  
Bakewell tart (v) (gf)  
Tea or coffee

All menus are subject to change due to seasonality and product availability.

**DRINKS**

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic  
£8.00Glass of seasonal cocktail  
£10.00Glass of Pimm's No.1 and lemonade  
£8.00Glass of Buck's Fizz  
£6.25Glass of Prosecco  
£5.65Glass of fruit juice  
£4.00Jug of mocktail  
£12.00Glass of mocktail  
£5.00Bottle of J20  
£3.50Jug of squash  
£5.00Bottle of Corona  
£5.00Bottle of Budweiser  
£5.00Glass of house white wine (175ml)  
£6.95Glass of house red wine (175ml)  
£7.75Glass of house rosé wine (175ml)  
£6.45Half a bottle of house white wine  
£12.90Half a bottle of house red wine  
£14.00Half a bottle of house rosé wine  
£12.00Bottle of house white wine  
£25.85Bottle of house red wine  
£28.00Bottle of house rosé wine  
£24.50

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

## BBQ

From £29.95 per person  
Additional items £3.50 per person

### Always as standard

Iceberg lettuce (ve) (gf)  
Sliced tomato, cucumber and onion (ve) (gf)  
Corn salsa (ve) (gf)  
Vegetable, soft herb and spring  
onion salad (ve) (gf)  
Tomato salsa (ve) (gf)  
Coleslaw (ve) (gf)  
Bread baskets (ve)  
Pasta salad (ve)  
Potato salad (ve) (gf)

### Choose five

Beefburger in a bun  
Sausage in a roll  
Chicken thigh (gf)  
BBQ pork rib (gf)  
Corn on the cob (ve) (gf)  
Chicken & chorizo skewers (gf)  
Plant based burger in a bun (ve)  
Vegetable skewers (ve) (gf)  
Halloumi skewers (v) (gf)  
Fruit skewers and maple syrup (ve) (gf)  
Chocolate banana (v) (gf)  
Glazed pineapple (ve) (gf)

## MIDNIGHT SNACKS

£8.50 per person  
Chips included as standard

Bacon sandwiches  
Sausage sandwiches  
Vegan sausage sandwiches (ve)  
Fish goujons

## CHILDRENS MENU

£20.00 per child (3-12 years)  
Under 3's eat free

Tomato soup (ve) (gf available)  
Cheesy garlic bread (v)  
Houmous dipper platter (ve) (gf)  
Tomato pasta (ve) (gf)  
Chicken nuggets  
Jumbo cod fish finger  
Fresh fruit salad (ve) (gf)  
Banana pancake (v)  
Arctic roll (v)

A selection of the above can be chosen, however,  
this will be split equally based on guest numbers.



# MULTICULTURAL SELF-CATERED EVENTS

Planning an event that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your event just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers who know their way around multicultural events.

Check out our tailored self-catering package or let's chat about your unique vision.

### SELF CATERED

2025 From £3,250  
2026 From £3,500  
2027 From £3,750

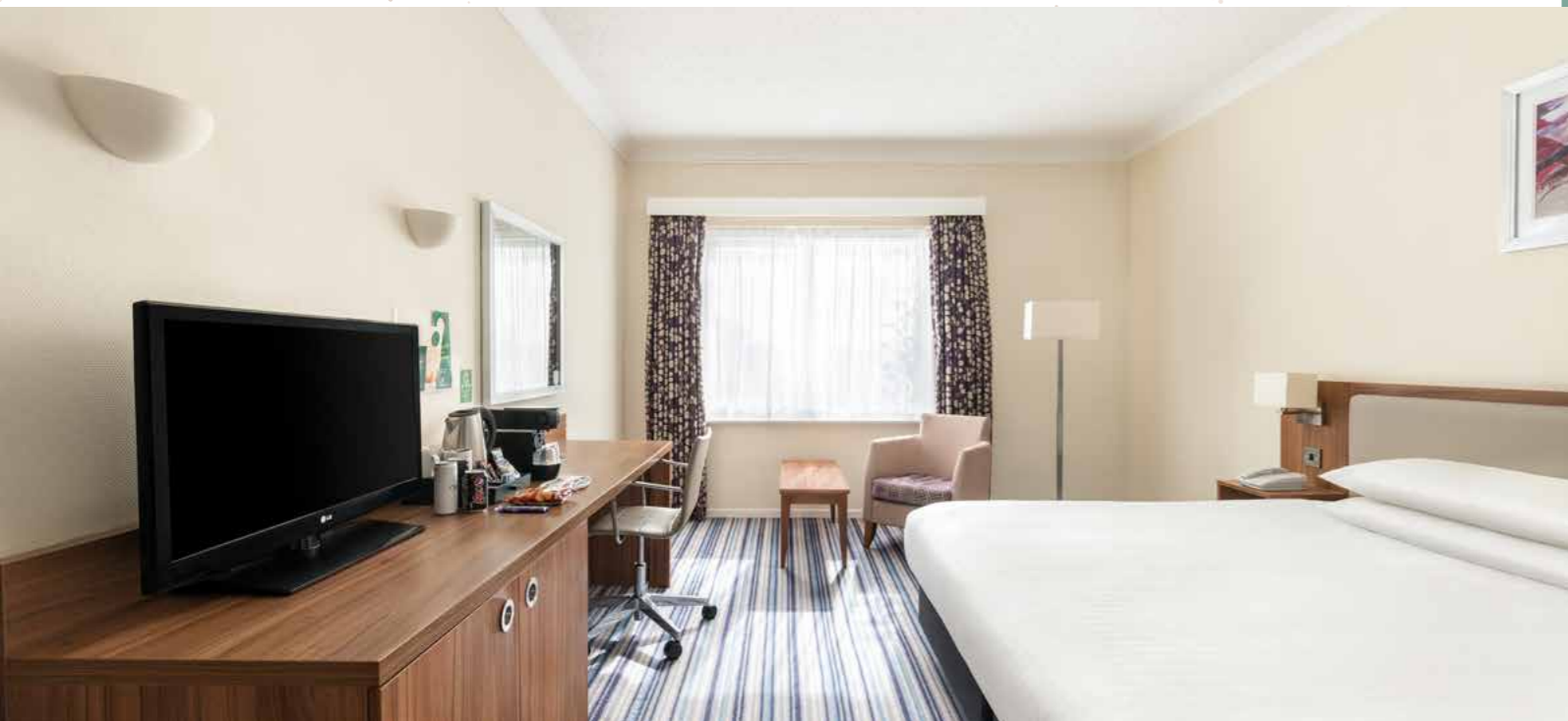
### PACKAGE INCLUDES

- Function room hire from 09:00 – 01:00 on the day
- A section of the kitchen\*
- Event host on the day
- Corkage
- Dancefloor
- Tables and chairs
- White linen on the tables
- Basic set up of tables and chairs
- One complimentary bedroom

\*Subject to availability, please discuss requirements with your events planner. Cutlery, crockery and glassware can be rented at £3.50 per person to include washing, it is the responsibility of the organisers to set this. Staff to serve and clear food can be hired and pricing will be advised based on requirements. A charge for security may apply based on your guest numbers. Set up for the day prior may be available subject to availability and pricing will be advised upon enquiry. If providing your own alcohol, you will be required to apply for a Temporary Event Notice (TENs). A professional caterer must be hired and proof of public liability insurance, level two food hygiene and EHO rating must be provided in advance.



# RESIDE



## STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi\*.

At Holiday Inn Norwich - North, we offer 121 rooms designed to make your stay as comfortable as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable.

\*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival

## RELAX AND UNWIND

Our on-site health and fitness facilities are here to get you feeling your best for the big day. With top-notch equipment, plus personal training advice if you need it, we've got everything you need. But hey, it's not all about the sweat—sometimes you need a breather. When that party planning gets a bit much, let your worries drift away in our pool, or unwind in style in our whirlpool spa, sauna, or steam room. Because self-care is just as important as those dance moves.



## HOLIDAY INN NORWICH - NORTH

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