

Banqueting At Holiday Inn Royal Victoria

Buffets

We are proud to offer a large range of Hot and Cold Buffets. All buffets are 2 courses and competitively priced. We aim to cater for a variety of tastes however please do not hesitate to contact the hotel if you would prefer an individual tailored buffet.

Set Menu

Our set menus are specifically designed to offer a great choice at a great price. The hotel is happy for customers to mix and match the menus combining one starter, one main and one dessert.

Banquet Selector Menu

The banquet selector menus are a la carte style offering additional choices. As the name suggests, customers are invited to select their own menu and specific courses. This menu allows a spectrum of a simple 3 course meal or a banquet feast. Just combine the individual prices to get an overall menu price.

Party Packages

The party packages are based around the set menu. By offering arrival drinks, wine and a disco the hotel can take away the stresses in planning the event and on the night.

Special Dietary Requirements

The hotel is experienced in catering for a variety of dietary requirements including vegetarian, vegan, gluten free, nut allergies, halal and kosher. Included in this pack are vegetarian options however please do not hesitate to contact the hotel if you require any menu / buffet options for specific dietary requirements.

Please refer to the table below for room hire rates for all
 Banqueting Events
 All bookings are subject to minimum numbers

| Room Hire Rates for Banqueting | | | | |
|--------------------------------|---------------|----------|----------|----------|
| No of Minimum People | Great Central | Waverley | Assembly | Ballroom |
| 20 | £125.00 | £125.00 | | |
| 30 | £100.00 | £100.00 | | |
| 40 | | | £250.00 | |
| 50 | | | £225.00 | |
| 60 | | | £200.00 | |
| 70 | | | £175.00 | |
| 80 | | | £175.00 | |
| 90 | | | £175.00 | |
| 100 | | | | £500.00 |
| 110 | | | | £500.00 |
| 120 | | | | £500.00 |
| 130 | | | | £450.00 |
| 140 | | | | £450.00 |
| 150 | | | | £400.00 |
| 160 | | | | £400.00 |
| 170 | | | | £400.00 |
| 180 | | | | £400.00 |
| 190 | | | | £400.00 |
| 200 | | | | £300.00 |
| 210 | | | | £300.00 |
| 220 | | | | £300.00 |
| 230 | | | | £300.00 |
| 240 | | | | £300.00 |
| 250 | | | | £250.00 |
| 260 | | | | £250.00 |
| 270 | | | | £250.00 |
| 280 | | | | £250.00 |
| 290 | | | | £250.00 |
| 300+ | | | | £200.00 |

BUFFET MENU

Cold Finger Buffet
£12.95 per person

Please choose 6 Items and 1 Dessert

A Selection of Closed Sandwiches

Sausage Rolls

Roast Chicken Drumsticks

Hot and Spicy Chicken Wings

Individual Pork Pies

Fish Goujons

Selection of Pizza Bites

Cheese and Onion Quiche

Quiche Lorraine

Stuffed Jacket Potatoes

Cheese and Ham Puffs

Garlic Bread

Selection of Salads

Strawberry Gateaux

Chocolate Fudge Cake

Vanilla Cheesecake

BUFFET MENU

Hot Finger Buffet
£13.95 per person

Please choose 6 Items, Dessert as stated

Selection of Paninis

Vegetable Spring Rolls

Onion Bhajis and a Yoghurt Dip

Warm Torta Selection

Hot and Spicy Whitby Prawns

Mediterranean Roast Potatoes

Chicken Satay

Garlic and Herb Dough Balls

Chicken Tikka Wings

An array of Petite Desserts

BUFFET MENU

Hot and Cold Finger Buffet
£15.95 per person

Please choose 7 items and 1 dessert

Selection of Closed Sandwiches

Selection of Paninis

Garlic and Ginger Prawns

Mini Pork Pies with Relishes

Pepper and Cream Cheese Filo Parcels

Red Thai Chicken Skewers

Salmon, Lemon and Black Pepper Nuggets

Wholemeal, Cheese and Broccoli Quiche

Warm Sausage Rolls and Mustard Mayonnaise

Chefs Selection of Salads

Chicken Drumsticks with Sauce of Choice
(Tandoori, Ginger, Soy or simply plain)

Tomato and Smoked Garlic Potatoes

Selection of Petit Pastries

Chocolate Fudge Cake

Selection of Gateaux

BUFFET MENU

Hot Fork Buffet

£17.95 Per Person

Please choose 1 Meat, 1 Vegetarian, 1 Fish, 2 Salads, 2 Potatoes and 1 Dessert

Meat Dishes

Traditional Lasagne Verdi with Garlic Bread
Wok Fried Sesame Chicken with Ginger served with Savoury Rice
Steak and Stout Pie with Root Vegetables and Mushrooms
Chicken Tikka Masala with Pilaf Rice and Naan Bread
Stir Fried Pork with Peppers, Mange Tout, Olives and Thyme

Fish Dishes

Supreme of Salmon with Lemongrass, Coriander and Baby Tomatoes
Cod and Pancetta Fish Cakes with a Homemade Corn and Tomato Relish
Prawn and Asparagus Tagliatelle with Dill and Spring Onions

Vegetarian Dishes

Tortellini Ricotta with a Sweet Tomato and Basil Sauce
Fresh Vegetable Stroganoff and Braised Rice
Tomato, Courgette and Garlic Tartlets

Salads

Sweet Coleslaw
Potato and Chive
Tossed Green Leaves
Mediterranean Pasta
Buffalo Mozzarella and Sun Blush Tomato
Chorizo and Artichoke
Caesar Salad with Herb Croutons

Potatoes

Minted Baby New
Garlic Sautéed
Cheese and Onion Stuffed Jackets
Spicy Jacket Wedges

Desserts

Fresh Lemon Tart with Lemon Crème Fraîche
Baked Vanilla Cheesecake with Berry Compote
Tiramisu and Mocha Cream
Chocolate and Praline Truffle with a Rich Chocolate and Vanilla Sauce

BANQUET INFORMATION

Party Packages

Package A

£35.00

3 Course Meal

Arrival Drink

Half Bottle of Wine

Disco

Package B

£33.00

3 Course Meal

Half Bottle of Wine

Disco

Package C

£31.00

3 Course Meal

Arrival Drink

Disco

Package D

£29.00

3 Course Meal

Disco

Arrival drink is a choice of Sparkling Wine, Alcoholic Fruit Punch
Or Orange Juice

****Please note the 3 Course Meal included in the package is the set menu****

BANQUET SELECTOR

3 Course Menu Selector

Starters

Game Terrine with a red current and cranberry jelly
served with a seasonal salad

Fan of Melon

Served with a balsamic and strawberry compote

Homemade Roast Pepper and Courgette Soup

Served with herbed sippets

Main

Roast Loín of Pork

Served with seasonal vegetables and potatoes with a kumquat jus

Sautéed Breast of Chicken wrapped in smoked Bacon
Served with baby onion and thyme with a red wine sauce

Baked fillet of Salmon

Served with a tomato and coriander sauce

Dessert

Dark Chocolate and Orange Torte

Served with a crème anglaise

Black Cherry Cheesecake

Served with a compote of fruits

Passion Fruit Mousse with a mango coulis

Coffee and Mints

£24.50 per person

All main courses are served with a selection of seasonal vegetables and potatoes

Please choose one starter, one main course and one dessert for your party.

You are welcome to combine any of the menus.

BANQUET INFORMATION

Starters

Crown of Seasonal Galia melon

Filled with a compote of seasonal fruits and topped
With an apricot and peach sorbet

£5.95

Garlic assiette of mushrooms

Served with warm olive bread

£5.95

Roasted tomato, brie and basil tartlet

Over roquet leaves dressed with olive oil

£6.75

Brochettes of chicken and capsicum

With a spiced tomato salsa

£7.25

Marbled salmon and nori terrine

Presented on a bed of herb tossed leaves

With a light citrus crème fraîche

£7.25

Tomato and three cheese crustinis

Drizzled with sweet balsamic syrup

£6.25

Chicken liver parfait

With toasted foccacia bread and an apricot and ginger chutney

£5.95

Vegetable terrine

With crisp leaves and pimento coulis

£5.75

BANQUET INFORMATION

Soups

Leek and Potato

With crisp leek feathers

£4.95

Broccoli and Almond

With crisp croutons

£4.95

Mediterranean Tomato and Herb

With basil crème fraîche

£4.95

Roast Pepper and Courgette

With a delicate chile cream

£5.25

Carrot and Coriander

With parsley cream

£4.95

French onion

With parmesan croutons

£4.95

Cream of Mushroom

With crisp wild mushrooms

£5.25

Celery and Stilton

With garlic sippets

£4.95

Chicken and Sweetcorn

Lightly coloured with soy

£5.25

Vegetable Broth

Made from the finest market vegetables

£5.25

BANQUET INFORMATION

Intermediate Courses

Blackcurrant sorbet

With orange crisps

£2.95

Honey roasted salmon

With province vegetables and salsa verde

£6.95

Wild mushroom and asparagus crepe

With wilted spinach and a delicate nutmeg cream

£6.50

Champagne sorbet

With strawberries and a vanilla syrup

£3.25

Smoked salmon

With fresh lemon and capers

£7.25

Parma ham and mozzarella crustinis

With fresh pesto dressing

£6.25

Pineapple sorbet

With a lychee compote

£2.95

BANQUET INFORMATION

Main Courses

Roast sirloin of beef

With Yorkshire pudding & a rich red wine jus
£18.50

Pink pepper roasted contra fillet of beef

With a burgandy sauce
£19.95

Garlic and rosemary roasted leg of Lamb

With a port and redcurrant jus
£17.95

Baked cod fillet

Rolled in fresh herbs and pancetta with a chive and olive cream
£16.95

Roasted loin of pork

With fresh apple sauce and a roast gravy
£15.50

Baked salmon supreme

Served on a bed of ratatouille with a dill and lemon butter
£14.95

Paupiette of pork

With a sage and shallot farce finished with a cider sauce
£15.75

Supreme of corn fed chicken

Filled with mozerella and sun blushed tomatoes, Served with a roasted pimento sauce
£15.95

Sauteed breast of duck

With an aromatic port jus and wilted greens
£16.95

BANQUET INFORMATION

Swordfish steak

Topped with a citrus and veirge dressing

£14.95

Supreme of chicken

Roasted and finished in a pearl onion and smoked bacon jus

£14.25

Vegetarian Main Courses

Mediterranean vegetable risotto

With parmesan shavings and basil oil

Tomato and mozzarella gnocchi

With fresh basil and garlic ciabatta

Aubergine en croute

Roasted aubergine filled with roasted vegetables and herbs

Wrapped in filo pastry with a wild mushroom cream

Roasted parsnip polenta

Layered with honey glazed vegetables and finished with creamed corn

Tomato, courgette and garlic tart

Accompanied by crisp greens and a delicate seed mustard sauce

BANQUET INFORMATION

Desserts

Raspberry charlotte

Served with a delicate cranberry coulis

£5.95

French lemon tart

With strawberries and a raspberry coulis

£5.75

Dark chocolate torte

With butterscotch cream

£5.75

Profiteroles

Served with a rich dark chocolate sauce

£5.75

Tiramisu

Served with a mocha cream and almond syrup

£5.75

Chocolate and brioche pudding

Accompanied by a delicate amaretto custard

£7.50

Warm peach and almond frangipan flan

With a toasted almond and honey cream

£5.50

Cheese plate

A selection of five cheeses with grapes, celery and biscuits

£6.25

BANQUET INFORMATION

Canapé Menu

Traditional

Basil, Cherry tomatoes and baby mozzarella skewers
Thai Chicken skewers
Fruit Skewers
Vegetable Dim sum
Steamed meat Dim sum
Melon and Parma Ham
Carpaccio of Beef
Chicken Parfait
Salmon and Caviar
Smoked Salmon and Keta
Goats Cheese and Balsamic Dressing
Selection of mini vegetable quiches

Blinis Selection

Smoked Salmon Roulade
Lobster and Crab Cocktail
Spiced Chicken with Thai Sauce
Oriental Duck with Hoï Sin Sauce
Cappuccino Wild Mushroom
King Prawn
Prawn and Guacamole
Smoked Ham and Roquefort
Smoked Duck and Apricot

Choose any 3 for £5.00, 5 for £7.00 or 7 for £9.00

BANQUET WINE LIST

Champagne & Sparkling wine

| | | |
|-----|------------------------------------|---------|
| 49. | Krug Grande Cuvee | £149.00 |
| 50. | Cuvee Dom Perignon | £125.00 |
| 48. | Bollinger Special Cuvee | £55.00 |
| 47. | Moet et Chandon Rose | £55.00 |
| 46. | Veuve Cliquot Brut Yellow Label | £47.50 |
| 45. | Moet et Chandon Brut imperial | £45.00 |
| 44. | Louis Domier & Fils Brut | £29.95 |
| 42. | Prosecco Al Spago Frizzante | £18.95 |
| 43. | Rondel Extreme Pura Raza Cava Brut | £14.50 |

White Wine

| | | | |
|-----|---|------------|--------|
| 34. | Berri Estates Chardonnay Unoaked | Australian | £16.00 |
| 1. | J. Moreau & Fils Sauvignon Blanc | French | £15.95 |
| 16. | Corte Vigna Pinot Grigio | Italy | £15.95 |
| 3. | Fortant Chardonnay VdP d'OC | France | £15.50 |
| 31. | Calatrasi Cartarrato - Chardonnay (House) | Italy | £15.00 |

Red Wine

| | | | |
|-----|---------------------------------------|------------|--------|
| 9. | Faustino VII Rioja | Spain | £19.50 |
| 36. | Berri Estates Shiraz | Australian | £16.00 |
| 8. | Fortant Syrah | France | £15.95 |
| 78. | Calatrasi Sangiovese - Merlot (House) | Italy | £15.00 |

Rose Wine

| | | | |
|-----|-------------------------------------|--------|--------|
| 39. | Calatrasi Sangiovese Rosado (House) | Italy | £15.00 |
| 40. | Villa Recogne Vintage | French | £17.00 |

Still & Sparkling water

£3.95

BANQUET INFORMATION

Arrival Drinks

Alcoholic – Price Per Glass

White Wine choice of:

| | |
|-----------------------------------|-------|
| Calatrasi Cartarrato - Chardonnay | £3.10 |
| J.Moreau & Fils Sauvignon Blanc | £3.75 |

Rose Wine Choice of:

| | |
|-----------------------------|-------|
| Calatrasi Sangiovese Rosado | £3.10 |
|-----------------------------|-------|

Red Wine choice of:

| | |
|-------------------------------|-------|
| Calatrasi Sangiovese - Merlot | £3.10 |
| Berri Estates Shiraz | £3.75 |

| | |
|-------------------------------------|-------|
| Bucks Fizz | £3.50 |
| Pimms | £2.95 |
| Champagne | £5.50 |
| Champagne Cocktail choice of: | £6.50 |
| Classic (Cognac, Sugar and Bitters) | |
| Bellini (Peach) | |
| Kir Royale (Raspberry) | |
| Grand Mimosa (Orange) | |

Non Alcoholic – Price per Jug

| | |
|----------------|--------|
| Fruit Punch | £12.50 |
| Orange Juice | £12.50 |
| Soft Drinks | £10.50 |
| Orange Cordial | £7.50 |

BANQUET INFORMATION

DRINKS PACKAGES

PACKAGE A

10 X BOTTLES OF MIXED BEERS

£25.00

PACKAGE B

10 X BOTTLES OF MIXED ALCOPOPS

£25.00

PACKAGE C

3 X BOTTLES OF CAVA SPARKLING WINE

£45.00

PACKAGE D

6 X BOTTLES OF HOUSE RED OR WHITE WINE

£65.00

DRINKS WILL BE PLACED ON YOUR TABLE PRIOR TO DINNER