



Festive Cheer

Book your Christmas Party and Events
for 2018 with Holiday Inn® Basingstoke





**Add some sparkle
to your Christmas**



Celebrate with us

Make sure your Christmas celebration is just the way you want it. We have everything you need for the perfect festive get-together. From cocktails and cuisine to music and dancing, let Holiday Inn take care of every last detail. Whatever the size of your group, we have the ideal venue to make your event one to remember. You can spoil your family and friends, colleagues or clients at one of our party nights or even a seasonal lunch or dinner - it's up to you.

In this brochure you'll see a selection of our favourite ideas for sensational parties. We hope you'll find the perfect one for you. Remember, booking early will guarantee dates, rooms and save you money too.



Your ideal party venue

- Dedicated Christmas co-ordinators
- Experienced and friendly staff
- B&B available from £55.00 (Based on two people sharing)

Please ask your Event Coordinator for Gluten Free menu option.

Join a Party Nights in the Eton Suite & Restaurant

Whatever size your party is, come and join in the fun with one of our 'Join a Party Nights'. Enjoy a delicious three-course meal with half a bottle of wine and dancing into the early hours with our resident DJ.

Dates:

November 1st-29th
December 6th
7:30pm - 1:00am

£29.95 per person

Party Menu 1



Dates:

November 30th
December 13th & 20th
7:30pm - 1:00am

£34.95 per person

Party Menu 1

Dates:

December 1st, 7th, 8th,
14th, 15th, 21st & 22nd
7:30pm - 1:00am

£38.95 per person

Party Menu 1

All Join a Party nights in the Eton Suite and restaurant include a half bottle of wine per person.

Private Party Nights in the Upper Lounge

Enjoy a delicious three-course meal all washed down with a complimentary half bottle of wine in the privacy of your own room. Want to dance? Don't worry, simply enjoy our resident DJ and dancing in one of our adjoining parties.

Dates:

November 30th - December 22nd
7:30pm - 1:00am

£29.95

per person

Party Menu 1

Half bottle of wine
per person included



Festive Lunches in the Restaurant & Upper Lounge

Having an office get-together or family lunch? Our Festive Lunch is the perfect way to get into the Christmas spirit! Enjoy a tasty three-course meal finished off with warm mince pies and tea or coffee.

Dates:

Throughout December 2018
(excluding December 25th & 31st)

12:00pm - 3:00pm

£18.95 per adult

£9.95 per child (6-12yrs)

(Under 5yrs EAT FREE)

Party Menu 1

January Party Nights

Too busy to party in December? Why not join us for a great value January party? Enjoy a tasty three-course dinner complete with live DJ and dancing.

Dates:

Throughout January
8:00pm - 12.00am

£25.95 per adult

Party Menu 1

Party Menu 1

Starters

- Carrot and coriander soup (V)(Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

Mains

- Turkey crown, stuffing ball, pigs in blankets and pan gravy
- Roast* sirloin of beef, Yorkshire pudding and horseradish sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

Desserts

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

**cooked medium (Ve) Vegan*

(O) Vegan option available

(V) No meat or fish. Gluten free gravy.



Christmas Day Carvery in our Restaurant

Fancy your Christmas a little more relaxed? Then why not try our Christmas Day Restaurant Carvery. We will greet you with a glass of bubbly or fruit punch on arrival before you enjoy a tasty four-course hot and cold festive carvery, followed by tea, coffee and mince pies prepared by our team of Chefs. As an extra special treat, the little ones will receive an individual gift from Santa!

Dates: December 25th
12:30pm - 3:00pm

£55.95 per adult

£19.95 per child (6-12yrs)
(Under 5yrs EAT FREE)

Festive Carvery

Glass of bubbly or a fruit punch on arrival

Festive Carvery

Starters

- Carrot and coriander soup (V) (Ve)

From the Chef's table

- Smoked mackerel with horseradish mayonnaise
- Duck and chicken terrine
- Fruit medley (V)
- Meat platter
- Goat's cheese salad, mixed leaf salad, wild rice and bean salad, potato salad, tomato and onion salad (V)
- Farmhouse pâté
- Rustic bread board (V)
- Marinated olives (V)
- Dips, dressings, chutney and pickle (V)

(Ve) Vegan

(O) Vegan option available

(V) No meat or fish

(GF) Gluten free

Gluten free gravy

Mains

From the carvery

- Turkey, stuffing ball, pigs in blankets and pan gravy
- Roast beef, Yorkshire pudding, horseradish sauce
- Honey and mustard glazed gammon
- Hearty fisherman's pie
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)
- Roast rosemary potatoes, creamy mash, winter vegetables, sautéed buttered sprouts, cauliflower cheese and gravy

Desserts

From the kitchen

- Traditional Christmas pudding and brandy sauce
- Chocolate fudge cake (V)
- Fresh fruit salad (V) (Ve) (GF)
- Christmas cheesecake with white chocolate shavings (V)



Christmas Day Lunch in the Eton Suite

Take the stress out of Christmas Day lunch and let us take care of everything, including the dishes! We will greet you with a glass of bubbly or a fruit punch and the little ones will receive an individual gift from Santa! Chef and our team will prepare a tasty five-course meal all finished off with mince pies and tea or coffee.

Dates:

December 25th

12:30pm - 3:00pm

£65.95 per adult

£24.95 per child (6-12yrs)

(Under 5yrs EAT FREE)

Christmas Day Menu

Glass of bubbly or a fruit punch on arrival

Christmas Day Menu

Starters

- Roasted salmon and dill tart with lemon and black pepper pastry
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

Soup Course

- Butternut squash and sweet potato soup (V) (Ve)

Main Courses

- Turkey, pigs in blankets, chestnut stuffing, rosemary potatoes and winter vegetables
- Rump of lamb*, Yorkshire pudding and mint sauce, rosemary potatoes and winter vegetables
- Pan-fried swordfish with prawn and lemon caper butter, crushed chive potatoes and winter vegetables
- Roasted beetroot, butternut squash and pumpkin seed tart with rosemary potatoes and winter vegetables (V) (O)

Desserts

- Traditional Christmas pudding and brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)

Cheeseboard

- Cheeseboard and biscuits with celery and grapes

Followed by

- Freshly brewed coffee or tea with mince pies

**cooked medium (Ve) Vegan
(O) Vegan option available
(V) No meat or fish. Gluten free gravy.*



New Year's Gala Dinner & Dance

Whether you are a large party, intimate group or a couple looking to see the New Year in, why not join us? Enjoy our delicious canapes and cocktails on arrival before being seated for a sumptuous six-course menu, followed by petit fours, tea and coffee all prepared by our team of Chefs. Then dance the night away to our resident DJ till 2:00am and enjoy a glass of bubbles at midnight to welcome in 2019.
Dress code is black tie.

Dates: December 31st
7:30pm - 2:00am

£69.95 per person

New Year's Gala Menu

Cocktail on arrival & bubbly at midnight

New Year's Gala Menu

Starters

- Buffalo mozzarella, roasted Mediterranean vegetable tower and tomato salsa (V)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Wild mushroom and Madeira cream bruschetta (V) (O)

Soup Course

- Butternut squash and sweet potato soup (V) (Ve)

Main Courses

- Lamb rump, dauphinoise potatoes, redcurrant and rosemary jus with winter vegetables
- Salmon en croute, spinach and white wine cream, crushed chive potatoes and winter vegetable
- Corn-fed chicken, wild mushrooms, roasted new potatoes, winter vegetables, crispy kale and Madeira jus
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Desserts

- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)
- Lemon meringue and berry compote
- Cheeseboard and biscuits with celery and grapes

Followed by

- Freshly brewed coffee or tea with Petit Fours

**cooked medium (Ve) Vegan
(O) Vegan option available
(V) No meat or fish. Gluten free gravy.*



Terms and Conditions

All information and menus are correct at time of brochure print. Hotels reserve the right to make changes to the events and menus, subject to notice.

£10pp non-refundable deposit required to secure your spaces. Final balance due one month prior to the function.

Room locations and seating will be determined by the venue. On occasion it may be necessary to split larger groups or join together smaller groups.

A menu pre-order selection form will be sent with the booking confirmation. Menu pre-orders are required by the hotel one month in advance of the party night per table booked.

Inclusive beverage events

Terms and conditions apply. The unlimited drinks are served from the start of the meal until midnight. The package consists of house lager, bitter, selected wines and soft drinks.

www.hibasingstokehotel.co.uk/christmas

Find us

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