



Parties, Events and Celebrations

Thank you for your recent request for details of banqueting and private dining facilities at the Holiday Inn Liverpool City Centre.

Choosing a menu to suit all tastes is often a difficult task. Our menus have been written by our Head Chef, although we are very flexible and happy to provide tailor made menus for your event. As every event is different and individual, you may have your own personal requirements, which we will do our utmost to accommodate.

We look forward to welcoming you to the Holiday Inn Liverpool City Centre.

What Happens Next.....?

- If you would like to make an appointment to come in and view our facilities, our experienced event co-ordinators would be happy to help
- Should you then wish to provisionally reserve a date we can do so for you for 2 weeks whilst you make your decision. At which point you can either confirm the event or release the space.
- To confirm the event we require a non-refundable deposit of £500 after which point we will issue a full event confirmation.
- Final numbers, details and payment would then be required in full 2 weeks prior to the wedding.

Accommodation and Services

As part of our banqueting packages we offer discounted accommodation for guests attending a function at the hotel (subject to availability). Initially a block of 10 rooms are held at the special rate secured at the time of confirming the event and guests can then call the hotel and confirm their own rooms. Rates are available on request.

Entertainment

The Holiday Inn Liverpool City Centre has a resident DJ who will be happy to provide the entertainment for your event. You are however, very welcome to organise your own band, disco or both.

Decorations and Extras

With our compliments, we provide placecards and a printed table plan and menus within our banqueting packages if required. We can also supply additional services such as floral table arrangements and centre pieces and balloon trees and arches. Prices are available on request.



Banqueting Menus

Menu 1

Tomato and Red Pesto Soup with Herb Croutons

Roast Breast of Turkey and a Bacon Roll
Coated in Light Gravy

Served with a selection of market fresh vegetables and potatoes

Profiteroles

Filled with fresh cream and topped with dark chocolate sauce

Freshly brewed coffee and Mints

£18.50 per person

Menu 2

Creamy Leek and Potato Soup
Sprinkled with buttered croutons and snipped Chives

Pan-Fried Chicken Breast
Coated in an oyster mushroom and Dijon Mustard Sauce, finished
With white wine

Served with a selection of market fresh vegetables and potatoes

White Chocolate and Raspberry Brulee Cheesecake
Edged with a sweet vanilla sauce

Freshly Brewed coffee and mints

£19.50 per person

Menu 3

Prawn Marie Rose and Scottish Smoked Salmon
Set on crisp mixed leaves

Honey Roasted Loin of Pork
Carved and presented with a rosemary and thyme demi glaze

Hot Individual Apple Crumble
Flavoured with cinnamon and served with Traditional
Creamy Custard

Freshly Brewed Coffee and Mints

£20.50 per person



Menu 4

Crown of Galia Melon
Filled with an array of Fruits

Roast Leg of Lamb Studded with Rosemary and Garlic
Set on a Redcurrant Sauce
Served with a selection of Market Fresh Vegetables and Potatoes

Dark Chocolate Ganache
Accompanied by a duo of Chocolate Sauces

Freshly Brewed Coffee and Mints

£22.50 per person

Menu 5

Bacon, Parmesan and Sunblushed Tomato Salad
Set on Crisp Rustic Leaves, drizzled balsamic glaze
And sprinkled with croutons

Pan Seared Corn Fed Chicken Breast
Coated with a plum tomato, mascarpone and white wine sauce
Finished with Freshly Chopped Basil

Lemon and Lime Cheesecake
Surrounded with a Crème Anglaise

Freshly Brewed Coffee and Mints

£23.50 per person

Menu 6

Duck and Orange Parfait
Edged with autumn fruit chutney and toasted ciabatta slices

Peppercorn Crusted Prime Roasted Sirloin of Beef
Traditionally served with Yorkshire Pudding and Rich Roast Gravy
Reduced with red wine

Luxury White Belgium Chocolate Torte
Finished with a Chocolate Cigarillo and Set on a Duo
Of Chocolate Sauces

Freshly Brewed Coffee and Mints

£24.50 per person



Vegetarian Options

Vegetable Stir Fry
In a Chinese Plum Sauce set in a crisp Tortilla Basket

Steamed Salmon Fillet
Served with Hollandaise Sauce and flavoured with lemon zest,
Chopped chives and chervil

Wild Mushroom & Chive Risotto

Caramelized Red Onion & Goats Cheese Tart

Roasted Bell Pepper
Filled with a spring onion and Sundried tomato Cous Cous

Childrens Menu

Heinz Tomato Soup
Wedges of Honeydew Melon
Garlic Bread with Cheese

Battered Chicken Chunks
Tomato and Cheese Pasta
Breaded Plaice Goujons
Pepperoni Pizza

All served with Chips and Beans or Peas

Mixed Ice Cream
Chocolate Fudge Cake
Fresh Fruit Salad

Or

Half Portions of the Chosen Adult Menu

£9.95 per child



Evening Buffet Selector

Choose one from selection A & up to 4 items from B £11.50

Choose one selection from A & up to 6 items from B £13.50

Choose one selection from A & up to 8 items from B £15.50

Sandwich Selection A

A selection of White and Brown Bloomer Bread Sandwiches

Roast Turkey with Cranberry Sauce

Egg Mayonnaise

Tuna & Mayonnaise with Spring Onion

A selection of White and Brown Baguettes

Cheddar Cheese and Fruit Chutney

Honey Roast Ham with English Mustard

Roast Beef with Red Onion Chutney

A selection of Spinach and Tomato Wraps

Chicken Caesar

Tuna in Lemon Mayonnaise with Rocket Leaves

Roasted Mediterranean Vegetables and Tomato Salsa

Buffet Selection B

Cajun Chicken Drumsticks

BBQ Buffalo Chicken Wings

Breaded Chicken Goujons

BBQ Ribs

Lemon and Pepper Chicken Thighs

Selection of Stonebaked Pizza

Salmon Brochettes with Lemon Mayonnaise

Breaded Plaice Goujons with Tartar Sauce

Thai Fish Skewers with Sweet Chilli Sauce

Prawn Fritters with Sweet and Sour Dip

Mini Vegetable Spring Rolls

Chicken Satay or Vegetable Satay

Onion Bhajis

Chicken Tikka Splits

Vegetable Samosa

Prawn and Sesame Seed Toast

Garlic and Herb Bread Slices

Chota Naan Bread

Turmeric Rice

Seasoned French Fries

Battered Onion Rings

Spiced Potato Wedges

Nachos and Dips



Buffet Additions Menu

Supplement your evening buffet with the following choice of the following extras;

Hot Dishes

Creamy Chicken Korma
Chicken Tikka Masala
Beef Chilli Con Carne
Mediterranean Pasta Bake
Sweet and Sour Chicken
Vegetable Stir Fry with Plum Sauce
Lasagne
Chicken Stroganoff

£5.00 per dish per person

Salad Selection

Three Cheese Coleslaw
Caesar Pasta Salad
Potato and Chive Salad
Mixed Garden Salad
Thai Noodle Salad
Tomato, Red Onion and Feta Salad
Spiced Cous Cous
Sweet Chilli Rice Salad

£1.95 per salad per person

Selection of Sweets

(All served with Fresh Dairy Cream)

Double Chocolate Fudge Cake
New York Style Cheesecake
Chocolate Profiteroles
Fresh Fruit Salad
Chocolate Eclairs
Strawberry Gateau with Cointreau

£2.50 per dessert per person



Canapé Menu

Mini Wrap Selection

Skewered Chicken Satay

Mediterranean Bruschetta Selection

Mini Vegetable Spring Rolls

Tempura Battered King Prawns

Duck and Orange Pate Crostini

Smoked Salmon and Cream Cheese

Honey Roasted Ham and Monterey Jack Cheese Ciabatta

Cheddar Cheese and Chive Mini Jacket Potatoes

Crispy Chicken Strips with a Teriyaki, Sesame and Chilli Flakes Glaze

Choose 4 items for £4.95 per person or 6 for £6.95



Drinks Packages

First Tier

On arrival – Glass of Bucks Fizz or Orange Juice
During the Meal – Glass of House Wine (Red or White)
Toast – Glass of Sparkling Wine

£9.50

Second Tier

On arrival – Glass of Bucks Fizz or Orange Juice
During the Meal – 2 Glasses of House Wine (Red or White)
Toast – Glass of Sparkling Wine

£11.00

Third Tier

On arrival – Glass of Champagne Bellini Cocktail
During the Meal – 2 Glasses of House Wine (Red or White)
Toast – Glass of Champagne

£15.50

Top Ups

From £12.95 per bottle of wine

From £15.95 per bottle of sparkling wine

From £29.95 per bottle of Champagne

Additional bottles of wine can be purchased to top up your guests drinks during the meal



A Selection of our Wines

House Wine

Puente Del Inca – Sauvignon

Off-dry. Soft citrus fruit and a delicate palate. Easy drinking and inoffensive.

£12.95

Puente Del Inca – Chardonnay

Crisp and lively, light textured, with appealing pear and spice aromas and flavours. Finishes clean and refreshing.

£12.95

Puente Del Inca – Merlot

Lovely concentrated nose, plummy with dark oak. Ripe dark plums on the palate, toasty oak. A vibrant, soft and youthful wine.

£12.95

Puente Del Inca – Cabernet/ Sauvignon Rose

A soft medium dry with juicy ripe fruit makes this wine great to drink with or without food. Slightly more pronounced colour than some.

£12.95

White Wine

Castle Creek – Chardonnay

A medium-full wine with lovely bright tropical fruit and vanilla flavours.

£14.50

Rioja Blanco – Azabache – Spain

A soft, smooth-textured lemony wine. Delicate oak flavours. Fresh green apple and gooseberry flavours.

£15.50

Villa Rosa Sauvignon Blanc – Chile

The nose is full of clean and youthful green sauvignon fruit. This is a vegan wine.

£15.95

Brown Brothers Everton – Victoria – Australia

Sassy unwooded, dry white. Delicate aromas of peach, apricot and almonds. Crisp and lively.

£16.85

Chablis AC “Le Manoir”

Dry and crisp, with pure citrus and green apple fruit. Clean and refreshing.

£18.95

Rose Wine

Cougars Moon White Zinfandel (Rose) – 2004

Lots of jammy, red berry fruit. An increasingly recognisable and popular grape variety. Light in alcohol and medium.

£13.95

San Antonio Pinot Grigio Rosato

The skins of Pinot Grigio get that rose hue in the warm autumnal sunshine.

£15.95



Red Wine

Castle Creek – Shiraz

The nose exhibits spicy and peppery varietal characters, with distinct purple hues to its red colour.
£14.95

Brown Brothers Everton Shiraz/ Cabernet/ Malbec/ Victoria

Full bodied, full flavoured red blend from one of Australia's most innovative wine-makers. Ripe red berry fruit, violets, subtle oak.
£15.95

Villa Rosa Merlot

Deep violet-red colour and an attractive smokey, plummy nose. Medium bodied and well balanced, soft, fruity, easy drinking.
£15.95

Rioja Crianza-Azabache-Spain

Very attractive nose of warm strawberries. A soft, light-medium weight palate with strawberry fruit flavours.
£18.95

Sparkling Wine & Champagnes

Veuve Valmante Brut NV

Crisp, refreshing fizz. Flavours of apples and citrus fruits, with toasty, yeasty overtones.
£15.95

Veuve Valmante Brut Rose NV

Supple and fruity wine. Strawberry and cherry flavours.
£16.95

Renard Barnier Cuvee Speciale Brut

Traditional method. 2nd fermentation in bottle. Unusual pure 100% Pinot Meunier gives this wine its deep colour.
£29.95

Mumm Cordon Rouge NV

Fresh, light bodied champagne with a crisp, fruity flavour and a fine mousse. Hints of citrus and white fruit.
£35.95

Mumm Rose NV

Deep salmon-pink. Clean and wonderfully fresh. Rich, complex, soft-fruit flavours.
£39.95

Laurent Perrier Brut NV

Biscuity, soft nose – with an underlying richness of dark berry fruit. The palate is clean and superbly balanced. Fresh acacia flavours.
£42.50