Let's Celebrate
Book your festive events for 2019
with Holiday Inn® Maidstone-Sevenoaks

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 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
  £49.00 (Single)
  £79.00 (Double)

## Party Nights

Whether you're joining us with colleagues, friends or family, we have the ultimate party night for you. Join us for a unique celebration and enjoy a delicious three-course meal with the finest festive flavours before our DJ gets everyone on the dance floor. Adults only.

**Dates:**
November 15th, 16th, 22nd, 23rd, 28th
December 5th

***£27.95*** per person

December 12th, 19th

***£29.95*** per person

**7:00pm - 12:00am**

### *Party Menu 1*

## The Great Gatsby Themed Party night

Join in the fun with one of our lively Great Gatsby themed party nights. Enjoy a festive three-course meal and then dance the night away with our disco. We'll also provide a photo booth with dressing up props for you to capture your memories on the night! Adults only.

**Dates:**
November 29th, 30th
December 6th, 7th, 13th, 14th, 20th, 21st
**7:00pm - 12:00am**

***£40.95*** per person

### *Party Menu 1*

# Festive Lunches

'Tis the season for festive dining! Relax and join us in our restaurant for a Christmas lunch throughout December.

**Dates:**
Available throughout December
**12:30pm - 3:30pm**

**£20.95** per person

## Party Menu 1

# Party Menu 1

### Starters

- Cream of leek and potato soup (V)
- Maple glazed ham terrine, piccalilli, ciabatta crisp bread
- Fig and blue cheese crumble salad, honey drizzle dressing (V)

### Mains

- Turkey crown, sage and onion stuffing, chipolata wrapped in bacon and gravy
- Rump of beef, Yorkshire pudding and horseradish sauce
- Roast parsnip and cheddar tart (V)

Served with winter vegetables and rosemary roast potatoes

### Desserts

- Traditional Christmas pudding with brandy sauce (V)
- Gin and elderflower cheesecake slice (V)
- Dark chocolate delice (V)

**Sample Menu / Gluten free gravy.*
*Vegan option available on request.*
*(V) No meat or fish*

# Festive Sunday Lunch

Join us for a festive family carvery with lots of fun as you prepare for the big day. With a huge selection of delicious food, there is sure to be something for everyone and Santa will be leaving a special gift for all the children.

**Dates:**
December 1st, 8th, 15th
**12:30pm - 3:30pm**

**£20.95** per adult

**£10.95** per child
*(Aged 6 - 12, 5 & under go free)*

## Festive Buffet

# Christmas Day Lunch

Enjoy Christmas Day with the family! We'll be welcoming you with a drink before you relax and watch our chef on the buffet carving your meat. Santa might of even left a little gift for the children!

***This event includes a plated starter and dessert and a carvery main course buffet.***

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

**£72.95** per adult

**£36.95** per child
*(Aged 6 - 12, 5 & under go free)*

## Christmas Day Menu

# Christmas Day Menu

## Starters

***From the kitchen***

- Prawn and avocado cocktail, Marie rose sauce, rustic bread
- Chicken, apricot and pancetta terrine, red onion chutney, ciabatta crisp bread
- Fig and blue cheese crumble salad, honey drizzle dressing (V)

## Soup Course

***From the kitchen***

- Cream of leek and potato soup (V)

## Mains

***From the carvery***

- Turkey crown, sage and onion stuffing, chipolata wrapped in bacon
- Roast beef, Yorkshire pudding, horseradish sauce
- Honey glazed gammon
- Baked hake, wilted spinach and truffle oil cream sauce
- Roast parsnip and cheddar tart (V)

**Rosemary roast potatoes, creamy mash, winter vegetables, sautéed buttered sprouts, cauliflower cheese, gravy and all the condiments**

## Desserts

***From the kitchen***

- Traditional Christmas pudding and brandy sauce (V)
- Dark chocolate delice (V)
- Cheeseboard and biscuits with celery and grapes (V)
- Fresh fruit Salad (V) (Ve) (GF)

**Sample Menu*
*Gluten free gravy.*
*Vegan option available on request.*
*(V) No meat or fish*
*(Ve) Vegan*
*(GF) Gluten free*

Feast your
eyes on this

# Boxing Day Carvery

Still got room for more?
Then relax and let us do the cooking for you this Boxing Day.

**Dates:**
December 26th
**1:00pm - 3:30pm**

**£22.95** per adult

**£11.95** per child
*(Aged 6 - 12, 5 & under go free)*

## Festive Buffet

# Festive Buffet

## Starters

- Cream of leek and potato soup (V)

***From the Chef's table***

- Smoked mackerel with horseradish mayonnaise
- Ardennes pâté
- Goat's cheese salad, mixed leaf salad, potato salad, tomato and onion salad (V)
- Rustic bread board (V)
- Marinated olives (V)
- Dips, dressings, chutneys and pickles (V)

## Mains

***From the carvery***

- Turkey crown, sage and onion stuffing, chipolata wrapped in bacon
- Roast beef, Yorkshire pudding, horseradish sauce
- Honey glazed gammon
- Baked hake, wilted spinach and truffle oil cream sauce
- Roast parsnip and cheddar tart (V)

Rosemary roast potatoes, creamy mash, winter vegetables, sautéed buttered sprouts, cauliflower cheese, gravy and all the condiments

## Desserts

***From the kitchen***

- Traditional Christmas pudding and brandy sauce (V)
- Chocolate fudge cake (V)
- Fresh fruit salad (V) (Ve) (GF)
- New York baked cheesecake (V)

**Sample Menu*
*Gluten free gravy.*
*Vegan option available on request.*
*(V) No meat or fish*
*(Ve) Vegan*
*(GF) Gluten free*

# New Year's Eve

Celebrate with us! See in 2020 with style and let the bubbles flow as we countdown to the new year. You can enjoy a four-course meal and then dance the night away with our disco and resident DJ. Adults only.

**Dates:**
December 31st
**7:30pm - 1:00am**

***£76.95*** per person

## New Year's Eve Menu

### Upgrade

*For £235 (Based on 2 people sharing a twin or double room) you can enjoy our NYE party and overnight accommodation followed by breakfast the next morning.*

# New Year's Eve Menu

## Starters

- Chicken, apricot and pancetta terrine, red onion chutney, ciabatta crisp bread
- Smoked salmon, rocket leaves, dill crème fraiche
- Oven-baked field mushrooms, garlic and mature cheddar sauce, toasted rustic bread (V)

## Soup Course

- Cream of leek and potato soup (V)

## Mains

- Slow-cooked blade of beef, dauphinoise potatoes, root vegetables and red wine jus
- Baked hake, wilted spinach, white wine cream sauce and rosemary roast potatoes
- Pan-seared chicken breast, wild mushroom and cream sauce, rosemary roast potatoes and root vegetables
- Roast parsnip and cheddar tart, rosemary roast potatoes, creamy mash, winter vegetables (V)

## Desserts

- Dark chocolate delice (V)
- Gin and elderflower cheesecake slice (V)
- Cheeseboard and biscuits with celery and grapes (V)

***Followed by freshly brewed coffee or tea with chocolate mints***

**Sample Menu*
*Gluten free gravy.*
*Vegan option available on request.*
*(V) No meat or fish*

# January Party Nights

Our party nights aren't just for December, we have a few tasty treats in January too. We'll keep you in that festive spirit with a traditional three-course Christmas meal, followed by fun on the dancefloor with our DJ.
Adults only.

**Dates:**
January 3rd, 4th, 10th, 11th, 17th, 18th
**7:00pm - 12:00am**

***£18.95*** per person

## Party Menu 2

# Party Menu 2

### Starters

- Cream of leek and potato soup (V)
- Maple glazed ham terrine, piccalilli, ciabatta crisp bread

### Mains

- Turkey crown, sage and onion stuffing, chipolata wrapped in bacon and gravy
- Roast parsnip and cheddar tart (V)

**Served with winter vegetables and rosemary roast potatoes**

### Desserts

- Traditional Christmas pudding with brandy sauce (V)
- Gin and elderflower cheesecake slice (V)

**Sample Menu*
*Gluten free gravy.*
*Vegan option available on request.*
*(V) No meat or fish*

# Terms and Conditions

All information is correct at the time of brochure print. Hotels reserve the right to make changes to the events and menus, subject to notice. The menus are samples and these are subject to change, final menus will be distributed in an electronic PDF in September. All reservations must be confirmed within 10 days of the provisional booking with a £10 per person non-transferable and non-refundable deposit, if it's not received, the booking will be released. The final numbers, any special dietary requirements, menu orders and non-transferable and non-refundable balance of the booking are all required 28 days prior to the function date, any places not fully paid by this date will be offered for resale. All prices include VAT which is subject to legislative increases. Party location and table plan will be determined by the venue and we reserve the right to split larger parties into smaller groups. Accommodation: Check in after 2pm on the day of arrival and check out before 12 noon on the day of departure. Subject to availability.

## Find us

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## Contact our Christmas Co-ordinator

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Holiday Inn
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