YOUR NEXT OCCASION STARTS HERE

OUR EVENTS

Great spaces. Great terrace. Great events.





FIND YOUR PERFECT SPACE

Choose from a range of flexible event spaces, designed for everything from intimate gatherings to large celebrations. perfect backdrop for your next social occasion.

EVENTS MADE MEMORABLE

Celebrate life's special moments in one of our three event spaces, perfect for gatherings of all sizes. From intimate family get-togethers to larger celebrations for up to 200 guests. Enjoy our garden terrace, ideal for outdoor parties, barbecues, summer drinks receptions and more.

Whether you're planning a birthday, baby shower, children's party, wedding celebration or private social gathering, our dedicated team will ensure every detail is taken care of, making your event truly unforgettable. Flexible spaces, modern amenities and a welcoming atmosphere combine to create the perfect backdrop for your next social occasion.





Queen's Suite

Sit down: 50 guests

Informal: 70 guests



Terrace

Private hire up to 70 guests



Farnborough Suite

Sit down: 80 guests

Informal: 100 guests

Private bar



Hampshire Suite

Sit down: 130 guests

Informal: 200 guests

Private bar

Contact our events team to check availability, pricing and tailored packages. Perfect for private dining, corporate events, weddings and special celebrations.

YOUR PARTY, YOUR TERRACE YOUR WAY

Our garden terrace is perfect for events throughout the day. From bespoke brunches and summer drinks to evening parties. Kids can enjoy the outdoor space, while adults relax and soak up the atmosphere. For evening celebrations, we provide heaters and blankets to keep everyone comfortable. With flexible layouts, natural light and a dedicated team to handle every detail, it's the ideal space for a memorable event at any time.



FORK BUFFET MENU

Our fork buffet menu offers a wide range of hot and cold dishes, perfect for informal dining, private events and larger gatherings.

SAGE BUFFET

Somerset pork

Salmon fish cake

Chickpea and spinach curry **(ve)**

Parsley steamed new potatoes **(ve, gf)**

Rice **(ve, gf)**

Feta salad **(v, gf)**

Asian slaw **(v)**

Chocolate fudge cake **(v)**

Fresh fruit salad **(ve, gf)** and pouring cream **(v)**

PARSLEY BUFFET

Buttered chicken curry

Baked cod with lemon and pepper **(gf)**

Stuffed peppers with couscous and cheese **(v)**

Parsley steamed new potatoes **(ve)**

Steamed seasonal vegetables **(ve)**

Steamed rice **(ve)**

Caesar salad **(v)**

Super food salad **(v)**

Chocolate fudge cake **(v)**

Profiteroles with chocolate sauce **(v)**

Fresh fruit salad **(ve, gf)** and pouring cream **(v)**

TARRAGON BUFFET

Beef stew in a rich wine sauce

Vegetable Lasagna **(v)**

Baked cod with lemon and pepper **(gf)**

Parsley steamed new potatoes **(ve, gf)**

Steamed seasonal vegetables **(ve, gf)**

Garlic bread **(v)**

Super food salad **(ve, gf)**

Feta salad **(v, gf)**

Vanilla cheesecake **(v)**

Profiteroles with chocolate sauce **(v)**

Fresh fruit salad **(ve, gf)** and pouring cream **(v)**

ve - vegan gf - gluten free v - vegetarian

Our menu selections are designed to make your event extra special. Our team can create a tailored package to suit your event and provide full pricing for each menu option. Please contact our Events Team for more details.

FINGER BUFFET MENU

MENU A

Selection of sandwiches and wraps including:

Ham and tomato, egg mayonnaise **(v)**, cheese and pickle **(v)**

Vegetable quiche **(v)**

Sausage rolls with a selection of dips

Chunky chips **(ve, gf)**

Chefs' salad: rocket, baby spinach, Italian cheese topped in a balsamic dressing **(v)**

MENU B

Selection of sandwiches and wraps including:

Ham and tomato, egg mayonnaise **(v)**, cheese and pickle **(v)**

Chunky chips **(ve, gf)**

Salt and pepper squid rings

Teriyaki chicken

Homemade mini burger in a brioche bun

Pizza selection: Caprese pizza **(v)**, meaty pizza and vegetable topped pizza **(v)**

Chefs' salad: rocket, baby spinach and Italian cheese topped in a balsamic dressing **(v)**

MENU C

Selection of sandwiches and wraps including:

Coronation Chicken

Ham and tomato, egg mayonnaise **(v)**, cheese and pickle **(v)**

Homemade mini burger in a brioche bun

Mini fish and chips

Sticky BBQ chicken wings **(gf)**

Chunky chips **(ve, gf)**

Pizza selection: Caprese pizza **(v)**, meaty pizza and vegetable topped pizza **(v)**

Chefs' salad: rocket, baby spinach and Italian cheese topped in a balsamic dressing **(v)**

Super food salad **(v, gf)**

ve - vegan gf - gluten free v - vegetarian

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ADDITIONAL EXTRAS MENU

BLT (bacon, lettuce and tomato)

Tuna mayo

Chicken Caesar

Coronation chicken

Chunky chips
(serves 5)

Super food salad with a honey mustard dressing **(v)**
(serves 10)

Chefs' salad - rocket, baby spinach, Italian cheese topped with balsamic dressing **(v)**
(serves 10)

Mini burgers
(serves 10)

Mini fish and chips
(serves 10)

Mini steak and ale pie
(serves 10)

Caprese pizza **(v)**

Meat pizza

Vegetable pizza **(v)**

Lemon tart **(ve)**
(serves 20)

Baked vanilla cheesecake **(v)**
(serves 20)

Fresh fruit salad **(ve, gf)** and pouring cream **(v)**
(serves 10)

Mini carrot cakes **(v)**
(serves 25)

Jug of orange juice **(ve)**
(serves 8)

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Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.



AFTERNOON TEA

Treat your guests to a delicious traditional Afternoon Tea at Holiday Inn Farnborough. Savour a selection of finely cut sandwiches, freshly baked scones with Cornish clotted cream and strawberry preserve, and a mouth-watering range of exquisitely presented cakes.

MENU

Selection of sandwiches and wraps including:

Ham and tomato, egg mayonnaise, tuna mayonnaise and cheese and pickle

Selection of cakes

Scones and jam and cream

Tea and coffee

Why not upgrade your Afternoon Tea with one of the following:

Option of additional sandwiches or supplement price

BLT

Chicken Caesar

Coronation chicken

Drinks packages available

Jug of orange juice (serves 8)

6 x bottles of Coke, Coke Zero or Sprite (330ml)

6 x bottles – mixed J20 (275ml)

Glass of Prosecco

Bottle of Prosecco

Bottle of house red, white or rose wine

ve - vegan gf - gluten free v - vegetarian

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RUNWAY SET MENU

Create your bespoke set menu by selecting one dish from each course, along with a vegetarian option for your guests.

STARTER

Roasted beetroot and goats cheese tart, topped with pea shoots and drizzled with balsamic dressing **(v)**

Roast tomato and red pepper soup **(v) (ve) (gf)**

Chicken liver pate with fruit chutney, toasted croûte and baby leaf salad

Cantaloupe melon, mango, passion fruit, pomegranate and mint relish **(v) (ve) (gf)**

MAIN

Roast chicken breast with roasted new potatoes, seasonal vegetables and gravy **(gf)**

Thyme roasted pork loin, served with thyme roasted potatoes, seasonal vegetables and red wine sauce **(gf)**

Bell pepper stuffed with Mediterranean vegetable rice **(gf, v)**

Sweet potato and red pepper frittata, crumbled with feta cheese, served with grilled asparagus and a rocket salad **(gf, v)**

DESSERT

Baked vanilla cheesecake **(v)**

Sticky toffee pudding, toffee sauce **(v)**

Lemon tart with berry compote **(v)**

Vegan salted caramel chocolate brownie **(gf, ve)**

ve - vegan gf - gluten free v - vegetarian

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HANGER SET MENU

Create your bespoke set menu by selecting one dish from each course, along with a vegetarian option for your guests.

STARTER

Chicken and smoked ham terrine, fig and honey chutney

Leek and potato soup **(ve, gf)**

Grilled asparagus and tender stem broccoli with avocado, tomato and caper salsa **(v, gf)**

Grilled halloumi and mediterranean vegetable bruschetta **(v)**

MAIN

Chicken fillet with bacon lardons and sauteed mushrooms, served with potato rosti, seasonal vegetables and red wine gravy

Grilled salmon with hollandaise sauce, leeks, spinach and green beans **(gf) (£5 Supplement)**

Wild mushroom and thyme potato gnocchi, topped with oyster mushrooms, fine green beans and served with a cheese sauce **(v)**

Pork belly, mash, savoy cabbage and beans, honey and soy sauce **(gf)**

DESSERT

Chocolate tart with chocolate sauce **(v)**

White chocolate and raspberry cheesecake **(v)**

Baked cinnamon swirl cheesecake **(gf, ve)**

Apple and blackberry crumble with custard **(v)**

ve - vegan gf - gluten free v - vegetarian

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BBQ MENU

GRILL SELECTION

4oz Aberdeen Angus beef burgers

Classic pork sausages

Honey and mustard chicken drumstick **(gf)**

Spiced lamb koftas

Chargrilled vegetable skewers **(gf, ve)**

Quorn sausages **(ve) (available on request)**

Chargrilled corn on the cob **(gf, ve)**

SALADS

New potato and green bean salad **(gf, v)**

Creamy coleslaw **(v)**

Greek-style salad **(gf, v)**

DESSERTS

Fruit Salad **(v) (ve) (gf)** with pouring cream **(v)**

Rich chocolate brownie **(v)** or Vanilla cheesecake with berry compote **(v)**

BUILD YOUR OWN

Soft floured baps and hot dog rolls

Selection of sauces (ketchup, mustard, BBQ, mayo)

Sliced cheese

ve - vegan gf - gluten free v - vegetarian

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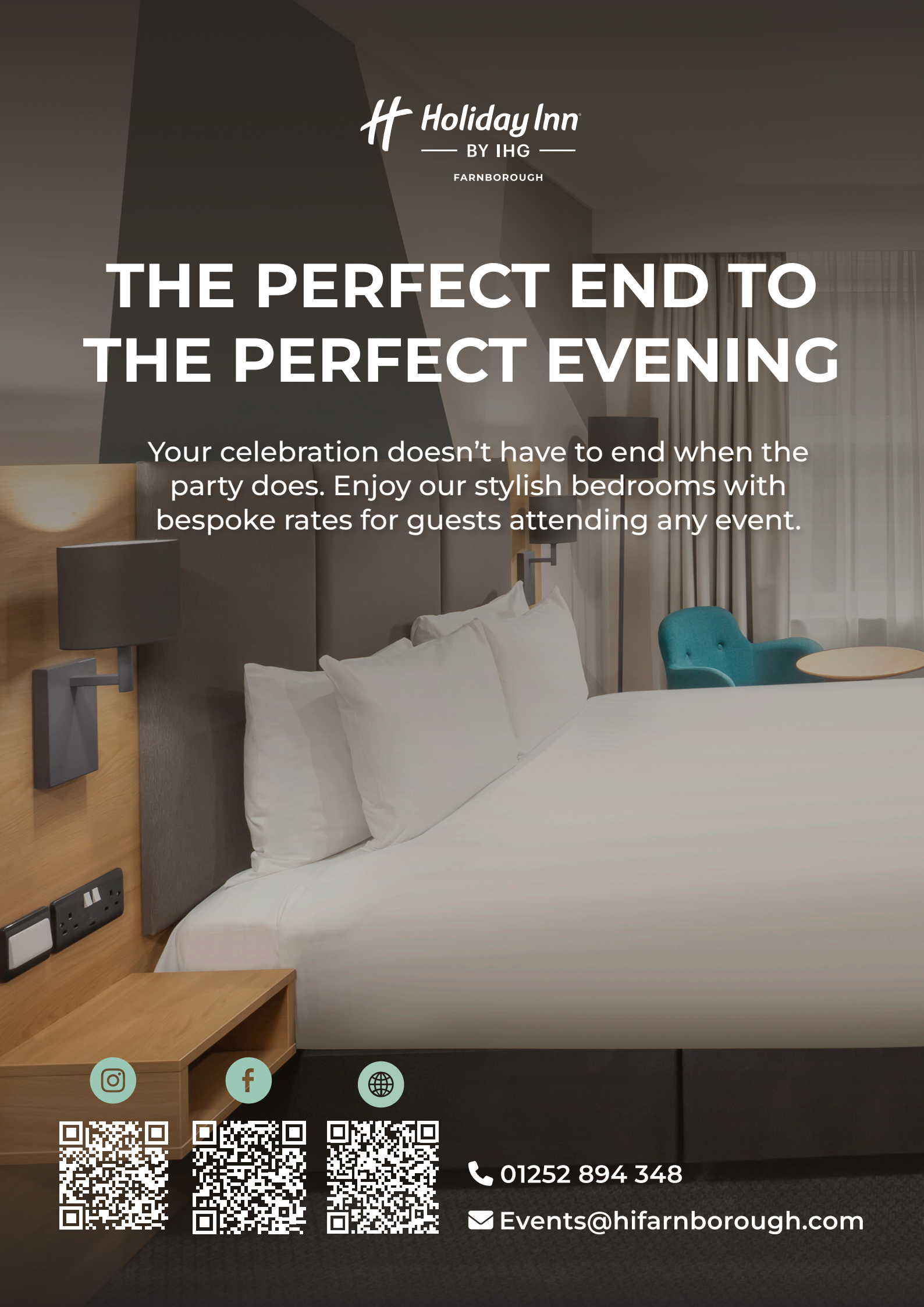
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