



Celebrations & Events





Whatever event you are looking to arrange, the Holiday Inn Farnborough can help you make it a success. We can provide that special venue and all the added extras you need to recreate what's in your imagination. From stylish proms and romantic weddings, to exclusive private dining, you can rely on the experience of our dedicated Events team to help you get all the details right, leaving nothing to chance.

Tell us your budget and the type of event you're imagining and we'll do the rest. You can choose from a wide range of exciting catering and venue room options ; even overnight packages if you've something really special in mind, or simply can't bear the thought of your party ending!

Your experienced Events Coordinator is there to make sure everything goes smoothly, with the little touches that make all the difference. Just tell them exactly what you have in mind and they will do their very best to make it happen , making sure that it sticks within your timescale and budget.

All you need to do is relax and enjoy being amongst your friends and family.



Private Dining

Book one of our stunning function rooms and enjoy a delicious meal with family, friends or work colleagues. The Holiday Inn Farnborough offers a range of sized function rooms to choose from, which you can dress according to your celebration.

Take a look at our spectacular choice of delicious dishes, and please do let us know if there is anything specific you need - we are always pleased to help!

We can also assist you with entertainment, plenty of beverage options and room decorations to really bring your event to life!



For all event celebrations, a small room hire fee is required in addition to your chosen menu.

Set Menu Selector

Three-course set menu @ £26.95 per person

Please choose one item from each course with a vegetarian alternative, which will be used as the set menu for your party.

Starters

Beetroot and goats cheese tart, topped with pea shoots and drizzled with balsamic dressing (v)

Roast tomato & red pepper soup (v) (ve) (gf)

Ham hock, fennel, peas & pea shoot salad, served with piccalilli dressing (gf)

Melon stack served with mango, passion fruit and pomegranate salsa (v) (ve) (gf)

Main Courses

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

Thyme roasted pork loin, served with thyme roasted potatoes, seasonal vegetables and red wine sauce

Cod loin with potato rosti, baby spinach and asparagus, and served with a tomato salsa

Sweet potato and red pepper frittata, crumbled with feta cheese. Served with grilled asparagus and a rocket salad (v)

Desserts

Raspberry frangipane served with raspberry coulis (ve) (gf)

Chocolate and orange tart served with mango coulis (ve)

Apple and cinnamon pie served with warm custard (v)

Sticky toffee pudding with toffee sauce (v)



ve – Vegan gf – gluten free v - vegetarian

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Choice Menu Selector

Three-course choice menu @ £30.00 per person

Please choose a maximum of three items from each course

Starters

- Bruschetta, vine tomatoes, grilled peppers & basil Pesto, drizzled with olive oil (v)
- Chicken liver parfait, served with caramelised red onion chutney, toasted bloomer and salad
- Mozzarella salad, heritage tomato, balsamic onions & basil pesto (v)
- Melon stack served with mango, passion fruit and pomegranate salsa (v) (ve) (gf)
- Roast tomato & red pepper soup (v) (ve) (gf)

Main Courses

- Chicken fillet with bacon lardons and sauteed mushrooms, served with potato rosti, seasonal vegetables and red wine gravy
- Thyme roasted pork loin, served with thyme roasted potatoes, seasonal vegetables and red wine sauce
- Grilled salmon topped with a tarragon crumb crust, diced herby potatoes and hollandaise sauce
- Sweet potato and red pepper frittata, crumbled with feta cheese. Served with grilled asparagus and a rocket salad (v)
- Wild mushroom and thyme potato gnocchi, topped with oyster mushrooms, fine green beans and served with a cheese sauce (v)

Desserts

- Lemon pannacotta tart, served with a fruit of the forest compote (v)
- Raspberry frangipane served with raspberry coulis (ve) (GF)
- Warm apple & blackberry crumble tart, served with warm custard (v)
- Sticky toffee pudding with toffee sauce (v)
- Salted caramel cheesecake, served with raspberry coulis (v)



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HOLIDAY INN FARNBOROUGH
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Menu Selector

Build your own menu by selecting 3 items from each course

Starters

Beetroot & goats cheese tart, topped with pea shoots and drizzled with balsamic dressing (v)	£6.00
Grilled asparagus, tenderstem broccoli, avocado, sun blush tomato salad, topped with a caper salsa (v) (gf)	£9.00
Bruschetta, vine tomatoes, grilled peppers & basil Pesto (v)	£6.00
Ham hock, fennel, peas & pea shoot salad (gf)	£6.00
Chicken liver parfait, served with caramelised red onion chutney, toasted bloomer and salad	£6.00
Melon stack served with mango, passion fruit and pomegranate salsa (ve) (gf)	£6.00
Parma ham salad, bocconcini mozzarella, sun blush tomatoes, rocket & balsamic dressing (gf)	£9.00
Mozzarella, heritage tomato, balsamic onions & basil pesto	£6.00
Roast tomato & red pepper soup (v) (ve) (gf)	£5.50
Pea, spinach & mint soup (v)	£5.50

Main Courses

Chicken fillet wrapped in pancetta, with herby potatoes, green beans and served with chicken and basil gravy	£14.50
Thyme roasted pork loin, served with thyme roasted potatoes, seasonal vegetables and red wine sauce	£14.50
Chicken fillet with bacon lardons and sauteed mushrooms, served potato rosti, seasonal vegetables and red wine gravy	£14.50
Roast sirloin of beef served with roast potatoes, roasted vegetables, Yorkshire Pudding and red wine sauce	£21.00
Cod loin with potato rosti, baby spinach and asparagus, and served with a tomato salsa	£17.50
Grilled salmon topped with a tarragon crumb crust, diced herby potatoes and hollandaise sauce	£19.00
Grilled sea bream served with new potatoes, green beans, Mediterranean vegetables and salsa verde	£19.00
Sweet potato & red pepper frittata, crumbled with feta cheese. Served with grilled asparagus and a rocket salad (v)	£15.50
Wild mushroom & thyme potato gnocchi topped with oyster mushrooms, fine green beans and served with a cheese sauce (v)	£14.00

Desserts

Lemon pannacotta tart, served with a fruit of the forest compote (v)	£7.00
Raspberry frangipane served with raspberry coulis (ve) (GF)	£8.00
Warm apple & blackberry crumble tart, served with warm custard (v)	£7.00
Cream filled profiteroles drizzled chocolate and toffee sauce (v)	£8.00
Chocolate & orange tart served with mango coulis (ve)	£7.00
Apple & cinnamon pie served with warm custard (v)	£7.00
Sticky toffee pudding with toffee sauce (v)	£7.00
Honeycomb cheesecake (v)	£7.00
Salted caramel cheesecake, served with raspberry coulis (v)	£7.00
Baked vanilla cheesecake and raspberry coulis (v)	£8.00
Cheeseboard; selection of cheeses served with grapes, biscuits, celery and caramelised onion chutney	£10.00

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Buffets

A buffet for your event is a perfect way to give your guests plenty of variety with lots of tasty dishes to choose from.

You have fork or finger buffet menus to choose from with savoury and sweet options on each menu.



Fork Buffet Menus



The Sage Buffet

£22.00 per person

Somerset pork
Smoked haddock and spring onion fish cake (v)
Butternut squash tagine (v)
Buttered parsley new potatoes (v)
Steamed seasonal vegetables (v)
Mix leaf salad (v) Caesar salad (v) Feta salad (v)
Strawberry cheesecake
Fresh fruit salad and cream (v)

The Parsley Buffet

£24.00 per person

Buttered chicken curry
Baked cod with lemon and pepper
Stuffed Peppers with cous cous and goats cheese (v)
Buttered parsley new potatoes (v)
Steamed seasonal vegetables (v)
Steamed rice (v)
Mix leaf salad (v) Caesar salad (v) Feta salad (v)
Chocolate fudge cake
Strawberry cheesecake
Fresh fruit salad and cream (v)

The Tarragon Buffet

£26.00 per person

Homemade Beef stroganoff
Veg lasagne (v)
Baked cod with lemon and pepper
Buttered parsley new potatoes (v)
Steamed seasonal vegetables (v)
Garlic bread (v)
Steamed rice (v)
Mix leaf salad (v) Caesar salad (v) Feta salad (v)
Fresh fruit salad and cream (v)
White chocolate pannacotta
Strawberry cheesecake



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Finger Buffet Menus

Menu A

£16.50 per person

Selection of sandwiches and wraps Including:

Ham and tomato
Egg mayonnaise
Tuna mayonnaise
Cheese and pickle

Vegetable quiche (v)

Sausage rolls with a selection of dips

Chunky chips (v)

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

Menu B

£19.00 per person

Selection of sandwiches and wraps Including:

Ham and tomato
Egg mayonnaise
Tuna mayonnaise
Cheese and pickle

Chunky chips (v)

Salt & Pepper Squid

Teriyaki Chicken

Homemade mini burger in a brioche bun

Pizza selection:

Capresi pizza , meaty pizza and vegetable topped pizza

Chefs' salad:

Rocket, baby spinach & Italian cheese topped in a
balsamic dressing (v)

Menu C

£20.50 per person

Selection of Sandwiches and Wraps including:

Ham and tomato
Egg mayonnaise
Tuna mayonnaise
Cheese and pickle

Homemade mini burger in a brioche bun

Mini Fish and Chips

Sticky BBQ Chicken Wings

Chunky chips (v)

Pizza selection:

Capresi pizza, meaty pizza and vegetable topped pizza

Super food salad with a honey mustard dressing

Chefs' salad:

Rocket, baby spinach, Italian cheese topped in a balsamic
dressing (v)



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Additional Extras

Add some additional tasty dishes to your buffet

Chucky chips (serves 5 guests)	£14.00
Upgrade to sweet potato fries (minimum of 10 guests)	£1.50 per person
Super food salad with a honey mustard dressing (serves 10 guests)	£15.00
Chefs' salad - Rocket, baby spinach, Italian cheese topped in a balsamic dressing (serves 10 guests)	£18.00
Mini burgers (serves 10 guests)	£35.00
Mini fish & chips (serves 10 guests)	£35.00
Mini steak & ale pies (serves 10 guests)	£35.00
Capresi Pizza	£12.00
Meaty Pizza	£14.00
Vegetable Pizza	£12.00
Selection of crisps (serves 10 guests)	£8.00
Jugs of orange juice (serves 8 guests)	£8.00
One glass of Prosecco on arrival	£6.00
Vegan chocolate and orange tart (serves 20 guests)	£40.00
Baked vanilla cheesecake topped with summer berries	£40.00
Fresh Fruit Salad with cream (serves 10 guests)	£16.00
An assorted section of cakes (serves 10 guests)	£22.00
Mini carrot Cake (serves 25 guests)	£40.00



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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.

Afternoon tea buffet @ £18.50 per person

Selection of Sandwiches and Wraps Including:

- Ham and tomato
- Egg mayonnaise
- Tuna mayonnaise
- Cheese and pickle

Assorted section of cakes
Scones with jam and cream

Unlimited freshly ground coffees and a great choice of teas from our breakout area



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Drinks Reception

Start your event off in style with a drinks reception. We have a wide range of beverage options for your arrival drink, and also throughout your event if you really want to spoil your guests!



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Style Your Event

We are able to assist you with the planning of your event, and you may wish to enhance your event with some of our additional extras. Please speak to your event coordinator for prices and further information.

Table plan and name cards

Red carpet

Disco

LED light up dance floor

Photo booth

Chair covers with your choice coloured sash

LED backdrop curtain

Swags Flowers

Balloons

Sweet Cart

Table décor



Accommodation

Featuring 142 rooms over 3 floors, our guest bedrooms have a number of features to enhance your stay with us and to offer you the best possible sleep experience at an affordable price.

Our standard rooms at the Holiday Inn Farnborough hotel present a choice of single, twin or double bedded rooms plus a number of inter-connecting rooms. You can also upgrade to one of our well-appointed Farnborough Executive hotel rooms and pamper yourself with luxury toiletries and feel right at home in a fluffy bathrobe.

Book an event with us and enjoy a special banqueting rate, discounted for you and your guests.

