**Looking for the perfect venue to hold your Celebrations - Look no further than Holiday Inn Leeds Brighouse**

Here at the Holiday Inn Leeds Brighouse we believe you should have your event your way, that’s why we have created a banqueting selector menu where you are able to create your own menu that suits you and your event perfectly.

Our sit down three course menus starting from £20.00 per person or a two course menu starting from £15.50 per person.

Within your package we will include the following services

* Personalised table plan & menus
* Hotels mirror and easel for your table plan
* Resident DJ & Disco (subject to minimum guest numbers)

Please note that all prices quoted are for one option from each course plus one vegetarian option. Should you wish to have a choice menu, a £2.00 supplement per person would apply.

What are the next steps?

We would love to meet you and show you our wonderful facilities and discuss our packages with our experienced event coordinators.

Telephone: 01484 404 500 or

specialevents@hileedsbrighousehotel.co.uk

* A dedicated event organiser to help you every step of the way in planning your event
* A dedicated event manager to guide you through your event on the night
* Complimentary function room hire until 1am (subject to minimum guests numbers)
* Red carpet welcome
* Use of the Courtyard and hotel grounds for your photographs
* White table linen and napkins
* Candelabra centrepieces
* A complimentary bedroom the night of your event
* Reduced accommodation packages for your guests

**Canapés**

Please choose three canapés from the following:

* Mini fish & chips
* Yorkshire pudding with red onion marmalade
* Mini sausages with honey & mustard
* Chicken parfait crouton
* Smoked salmon, cream cheese & dill roulade
* Asparagus tapenade
* Ham & cheese crolines
* Mushroom crolines
* Salmon crolines

*£5.50*

**To Start**

* Cherry tomato and mozzarella salad, with rocket & pesto oil
* Yorkshire pudding with onion gravy
* Homemade soup (tomato & basil, leek & potato or cream of vegetable), served with a warm crusty roll

*£4.50*

* Homemade smooth chicken liver pate, with apple & plum chutney and melba toast
* Smoked haddock fishcakes, with a pickled cucumber & dill salad
* Smoked mackerel terrine, with a horseradish cream dressing
* Red onion & goats cheese tart, with a tomato dressing

*£5.50*

**Main Course**

* Roast leg of pork, with sage & onion stuffing, crackling & gravy
* Roast breast of turkey, with sage & onion stuffing, sausage in bacon & gravy
* Louisiana pork steak, cooked in a smoked barbeque spice

*£11.00*

* Lemon & thyme chicken breast, with a red wine jus
* Fillet of baked cod with rosemary and dill butter cream sauce

*£12.00*

* Roast strip loin of beef & Yorkshire pudding, with onion gravy
* Fillet of salmon with pesto crumb and a creamy lemon & tarragon sauce

*£14.50*

**Vegetarian main course**

* Roasted vegetable stack, with goats cheese & honey, with tomato & basil sauce
* Chargrilled stuffed pepper, filled with sun blushed tomatoes, pine nuts & roast vegetables with pesto dressing
* Mushroom & asparagus in filo pastry, with a herb butter sauce

*£11.00*

*All of our main courses are served with green summer vegetables & roast potatoes, a mix of tender stem broccoli, asparagus, sugar snap peas, courgettes & broad beans in light garlic oil*

To Finish

* Meringue nest filled with fresh cream, finished with fresh summer berries
* Profiteroles, with a chocolate sauce
* Baileys cheesecake, with chocolate sauce

*£4.50*

* Chocolate & mint tart, with mixed berries in syrup
* Warm apple & cinnamon crumble tart with custard
* Citrus lemon tart, with lime coulis
* Strawberry & white chocolate tart, with berry compote

*£5.50*

***All three course menus are served with freshly brewed coffee and mints***

*If you are wishing to add tea and coffee on to a menu that does not include freshly brewed coffee a £2.50 supplement per person would apply.*

**Little Extras**

**We’ve thought of a few things to make your event extra special, we can add as much or as little to your event to ensure this truly is your event . . . your way.**

**Please ask us for a quote on any of the below**

Candy Table

Black & white dance floor

Star cloth

Microphone & PA

DJ extension

Bar extension

Professional master of ceremonies

Chocolate fountain

**Centrepieces**

Balloons £7.00 per table

Candelabras £5.00 per table

Mirrored candelabras £8.00 per table

Fish bowls with gerberas £10.00 per fish bowl

**Pre Order Drinks**

Bucks Fizz Arrival £3.95 per glass

Prosecco Arrival £4.50 per glass

Bottle of house wine £16.50 per bottle

Non-alcoholic fruit punch £1.95 per glass

**Chair Covers**

Chair Covers & £2.50

Sash

**Entertainment**

Resident DJ & Disco £260.00

**Frequently Asked Questions**

**Can I supply by own DJ or band?**

You are able to provide your own entertainment, we would need them to provide the hotel with PAT certificates and public liability insurance, we will need these before your event and are a legal requirement; a £150.00 supplement would apply.

**Can the hotel store our decorations?**

We are able to do this for 24 hours before your event and 24hours after your event - this needs to be arranged prior to delivery of your items and is subject to availability. The hotel does not accept responsibility for any stored items.

**Do you have highchairs we can use?**

We have a number of highchairs that can be hired with no additional charge, please do let us know how many you need.

**What time does the function finish?**

The bar will close at 12.30 with the function finishing at 1am.

**Do we need to put our own decorations out?**

We can put all your decorations out for you, they will need to be delivered to the hotel the day before your event; please do ensure we have your exact requirements of where you would like your items placing.

**Terms and conditions**

A £500.00 deposit is required to confirm your booking. All monies paid are non-refundable and non-transferable.

Final numbers must be given to the hotel 14 days prior to the function taking place. Any reducing made after this time will be charged for in full.

You must cater for all guests coming to the event.

Any extra items that were not pre booked must be paid for in full before leaving the hotel.

The hotel can guarantee the food and beverage prices for bookings taking place in 2018 only.

The hotel will charge a cancellation fee. Less than 3 months’ notice 90 % of the total expected value of the event, including beverage and accommodation will be charged. With 3- 6 months’ notice 50 % of the total expected value will be charged. For cancellations over 6 months only the deposit will be lost. All cancellations must be confirmed in writing.

Full pre-payment must be made 14 days prior

*The hotels full terms and conditions are noted on each proposal sent*

Minimum numbers apply to all our menus; please speak to a member of the team for more details. All prices are inclusive of VAT at the current rate. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team. All prices current for 2018, for 2019 a 6 % increase would apply.