

## Holiday Inn Elstree: Wedding Brochure 2016

Thank you for choosing the Holiday Inn London Elstree for your forthcoming wedding. Whether for a select few or a gathering for up to 260 we have a range of choices for you and the flexibility to meet your needs and expectations.

With a selection of banqueting suites and 135 four star bedrooms, a stylish lounge and bar and a health club with an indoor heated swimming pool. The Holiday Inn London Elstree is a great setting for your Wedding.

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### Dupont Suite

The magnificent Dupont Suite at the Holiday Inn London Elstree, with its own stage, dance floor and adjoining reception and bar area, is fully air conditioned and can accommodate up to 260 guests for a sit down dinner or 400 for a standing reception (minimum of 120 guests)

### Studio Suite

The bright and airy Studio with its own private bar and dance floor is fully air conditioned and can accommodate 120 guests for dinner or 250 for a reception (minimum of 70 guests)

### Albany Suite

For something more intimate the Albany Suite can accommodate up to 70 guests and comes with own private foyer bar, dance floor is fully air conditioned



## Menus

We offer our Chef's chosen range of Wedding Menus, from which you can choose your perfect meal. If there is something special you wish to enjoy, our Head Chef is always delighted to discuss menu options.

If any of your party has specific dietary requirements please let us know as soon as possible so that we can provide a suitable alternative.

**Please contact our wedding co-ordinators on 0208 2149933 or [conf@hielstree.co.uk](mailto:conf@hielstree.co.uk) for more information.**

## Wedding Packages

### Elegance @ £49.00 per guest

- Red carpet on arrival
- Events services manager
- Reception drink – Bucks Fizz
- ½ bottle wine per person house red/white/rose\* soft drinks for non drinkers/drivers
- Toast drinks – sparkling wine
- 3 course set wedding breakfast with Tea/Coffee
- Jugs of iced water
- Cake stand and knife
- White table linen cloths and napkins
- 10 Complimentary passes to the leisure club #

### Indulgence @ £59.00 per guest

- Red carpet on arrival
- Events services manager
- Reception Drink – kir royal or pimms
- Canapés on arrival 4 per person
- ½ bottle wine per person red/white/rose\* Soft drinks non drinkers/drivers
- Toast drink – sparkling wine
- 4 course set wedding breakfast (4<sup>th</sup> course is a sorbet course)
- Tea/coffee/fudge or mints
- Bottled mineral water 2 per table
- Cake stand and knife



- Complimentary stay for the bride and groom – bed and Breakfast
- Complimentary parking for your guests
- Menu tasting

Classic @ 39.00 per guest  
(Albany Suite, Min 30 Guests)

- Red Carpet on Arrival
- 2 course Wedding Breakfast
- Tea and Coffee
- Glass of wine with wedding breakfast \*
- Glass of Bucks Fizz can be served as a reception drink or toast drink.
- White table linen and napkins
- Complimentary stay for the Bride and Groom - Bed and Breakfast
- Complimentary parking for your guests
- Menu tasting

- White table linen cloths and napkins
- 3 months membership pre Wedding to the leisure club for the bride and groom
- Complimentary stay for the bride and groom – executive Bed and Breakfast
- Complimentary parking for your guests
- Menu tasting

*# valid from two months prior until date of Wedding*

*\* Soft drinks offered 4 glasses of coke, lemonade, orange juice or J20 With wedding b/fast )*



## The Menu

### Starters

Chargrilled chicken Caesar salad topped garlic croutons and parmesan cheese

Duo of melon with exotic fruits & mango coulis

Chicken liver pate with redcurrants, toasted bloomer bread and Cumberland sauce

Filo basket filled with mushroom & tarragon bound in a cream sauce with balsamic glazed vine cherry tomatoes

A salad of Atlantic prawns and white crabmeat with citrus mayonnaise

Baked Portobello mushroom with blue cheese, walnuts, lambs leaf lettuce and balsamic drizzle

### Mains

Pan fried breaded chicken breast with asparagus tips, new potatoes & lemon butter

Poached salmon served with new potatoes, fine green beans and a dill prawn cream sauce

Baked cod loin drizzled with parsley butter with vegetable ratatouille and diced herb potatoes

Traditional Beef or roast Chicken served with roast potatoes, buttered carrots and broccoli with pork sage and onion stuffing and shallot gravy

Medallions of pork fillet in an apple, cider and grain mustard sauce served with crushed new potatoes and courgette barrels



Leek and potato soup with  
freshly chopped chives  
Roasted tomato and red pepper  
soup with fresh coriander

### **Sorbet**

Raspberry, mango or lemon

Included in Indulgence package  
or **£3.50 per person**

### **Vegetarian**

Roasted Vegetable lasagne  
topped with melted cheese  
served with chef's side salad

Porcini ravioli with a sweet  
pepper cream sauce served with  
garlic bread slices

Tortellini filled with cheese  
bound in a pesto cream sauce  
served with garlic & cheese  
dough balls

The dishes below are served  
with sauté potatoes, buttered

Chicken supreme stuffed with  
mozzarella cheese, lyonnaise  
potatoes, green beans wrapped  
in bacon and red pepper Coulis

Roast rump of lamb (cooked  
medium) with boulangere  
potatoes chantenay carrots,  
garden peas and mint gravy

### **Canapés**

Smoked fish oatcake biscuit

Avocado and cream cheese  
spoon

Beetroot and goats cheese tart

Chinese vegetable spring rolls

Duck and orange pate on  
toasted baguette

Mini burger topped with cheese

Houmous and red pepper



broccoli & Chantenay carrots

crostini

Vegetable tart tatin with pesto flavoured oil

Curried vegetable and chick pea cup

Feta, spinach & flat mushroom strudel served with creamed leeks

Assorted Italian olives

Stuffed bell pepper with vegetables & cous cous with tomato & basil compote

Curried chicken and sweet corn cup

Roast mushroom, creamed leeks & potato pie

Potato latkas

Scottish smoked salmon on toasted granary

### **Desserts**

Teriyaki and sesame seed chicken skewer

Baked lemon tart served with a refreshing raspberry sorbet

Baked vanilla cheesecake with a mixed berry compote

Dark chocolate torte with Chantilly cream and a raspberry drizzle



Profiteroles with warm chocolate sauce flavoured with Bailey's

Trio of desserts lemon tart, vanilla cheesecake and chocolate profiteroles (Indulgence package or supplement of £1.50 per person)

Fresh strawberries in a Brandy snap basket with Chantilly cream or pouring cream

Glazed apple tart with Chantilly cream

Mixed berry and cream meringue nest with fruit coulis and fresh mint

#### **\*\* Private B/fast Menu**

Fruit juice cereals & yoghurts  
Under 40 guests plated over 40 buffet style – scramble egg, bacon, sausage, hash brown, tomato, mushrooms  
Croissants, pastries & toast, jam & marmalade

#### Optional Extras

Evening buffet from £15.95 per person

Civil Ceremony Fee **from £300.00**

Coloured linen/chair covers **from £3.50**

Flowers/balloons – **on request**

Photographer – **on request**

Entertainment – disco **from £350.00**

Upgrade toast drink to champagne **£3.00 per person**

Star cloths/uplighters on request

Private Breakfast **from £150.00**  
(Minimum of 20 guests maximum of 60 \*\*)

Cheese Platters **£25 per table**



Tea/Coffee

(serves 10)

## Children's Wedding Package

Reception drink – Mocktail

### Starters

Butterfly of melon with a duo of fruit coulis

Potato shells filled with melted cheese

Vegetable crudité's with a tomato & herb dip

### Mains

Jenga breaded plaice goujons with chips & sweetcorn

Crispy cheese & tomato pizza served with jacket potato & coleslaw

Penne pasta with tomato & herb sauce, parmesan cheese & garlic bread slices

Fruit platter with natural yoghurt and fruit coulis **£20 per table**  
(serves 10)

### Midnight Grazing

- Bacon/Egg Rolls **£2.50 per person**
- Pork with sage and onion stuffing baps **£2.50 per person**
- Fish and Chip Cones **£3.80 per person**

### Evening Buffet Menus

Mozzarella & cherry tomato kebabs, Pesto dressing

Minced Lamb Kofta with mint yoghurt

Thai chicken skewers served with sweet chilli dip

Vegetable Crudité's with blue cheese & tomato salsa dips





## Dessert

Strawberry & profiterole skewers  
with chocolate sauce

Fresh fruit platter with raspberry  
coulis

Vanilla Ice Cream with  
marshmallow sprinkles and  
chocolate sauce

\* Squash served with the  
wedding breakfast

\* Highchairs and under 5's no  
charge

**Under 12's - £19.95**

Tortilla chips with sour cream,  
guacamole, & salsa

Warm pitta bread with houmous  
& olives

Potato shells filled with cheese &  
bacon

Filo pastry case filled with  
creamed mushrooms

Prawn parcels with a sweet &  
sour sauce

Smoked salmon & cream cheese  
crostini

Bite size mini burger topped with  
melted cheese

Mini chocolate éclairs & sliced  
fresh fruit  
(50% of each)

**£15.95 per person 6 savoury  
plus dessert**

**£17.50 per person 9 savoury  
plus dessert**



## Frequently Asked Questions / Useful Information

### Deposits

- £500.00 on confirmation of booking
- £1000.00 6 months prior
- full pre payment one month prior

All payments are non transferable or refundable

### Menu Tastings

These are offered Monday – Thursday evening – minimum of 5 days notice is required and are for two adults with a glass of house red/white wine. Should you wish to bring additional guests a charge of £30.00 per person applies

### Wedding Buffets

You are required to cater for a minimum of 75% of your evening guests and buffets are left out for a maximum period of 2 hours, we do not permit left over food to be removed from the hotel.

Maximum Evening guest Numbers –

Dupont – 300

Studio – 250

Albany – 100

Please note for every 10 extra guests one table will be removed from your room and a small turnaround time is required for our team.



## **Service Length**

Average time to serve a 3 course menu with tea/coffee is 1 ½ - 2 hours.

## **Cover Charges**

To meet with cultural dietary requirements on occasion we permit food to be brought into the hotel from reputable caterers, a cover charge of £20.00 per guest applies for this service.

## **Baby Food**

We can provide a food warmer for your guests use.

## **Turn Around Times**

Same room ceremonies with turnaround - £300.00 (note minimum of an hour turnaround)

Between your ceremony and meal in the same room alcohol cannot be served for a minimum of 1 hour.

Having your ceremony in an alternative room

Albany £700.00 – vacate by 4pm – max 80 guests

Studio - £2800.00 Friday/Saturday, £800.00 Sunday vacate by 4pm – max 250 guests.

## **Registrar**

You have to make your own arrangements for attendance of registrar,

## **Candles**

Tea lights on tables

Hurricane lamp style candles are also permitted.



## **Wedding Info**

If you wish to hold your ceremony only at the hotel, the maximum capacity we can offer is 80 guests. This is offered Monday – Friday a room hire charge of £500.00 applies, if you wish to have canapés/drinks/afternoon tea after this can be arranged for an additional cost. You are required to vacate the room by 4pm.

## **Cake Stand & Knife**

Provided complimentary – please let us know if you need this.

## **Evening Entertainment**

We can book this for you or you can organise your own (please note we require copies of PAT tests and insurance)

- Smoke machines are not permitted
- Bubble Machines are permitted

## **Sound Limiter**

The Dupont has a sound limit of 120 decibels, which your entertainment provider should be made aware of.

## **Latest Bar & Entertainment Finish Times**

Monday – Saturday 1am

Sunday and Bank Holidays 12.30am

## **Bar Extensions**

Maximum of 1 hour - £100.00 (please note that your DJ may charge a supplement for the extra time)

Our residents bar is available after your event for resident guests only.



## **Decorating the room**

Your access time to the room needs to be confirmed with your co-ordinator

## **Table plan and place cards**

We will suggest a table plan for you depending on your guest numbers.

We require a detailed copy no later than 48 hours prior to the event. If you wish the hotel to provide a charge of £10.00 applies please ask your co-ordinator for details and samples.

## **Confetti**

Is permitted outside of the hotel only

## **Photographs**

Limited outside space is available for photographs, or use the atrium area with chandelier.

## **Bringing food into the hotel**

We welcome cakes and sweet tables only (please no chewing gum)

## **Corkage**

Is charged at £10.00 wine, £20.00 champagne. Spirits are not permitted.

Wine menu prices and content are subject to change.

## **Accommodation**

Is available from 2pm on day of arrival with departure midday and rates include use of leisure and car parking. We will do our utmost to accommodate requests accommodation outside of these hours but cannot guarantee.

## **Car parking**

300 complimentary on site parking spaces



## **Stage Size**

Maximum stage size is 24ft x 12ft and is not suitable for the Albany.

## **Seating**

Our tables seat 8 – 12 guests dependant on number and room, please discuss with your coordinator (for the Studio Suite there are limitations on tables of 12 please discuss this with your coordinator)

## **Cloakroom**

Is located by the Studio and Dupont and we will have it open from your arrival until you have sat down for your meal and then from 30 minutes before the end of the event. A phone will be placed at the cloakroom for you to contact a porter if reopening is required, for the Albany a rail is provided.



## Suppliers

### Entertainment and Lighting

#### Allsmart Entertainment Limited

All Smart House

2 Pipit Rise

Bedford MK41 7JS

0123 421 6388

[sales@allsmart.co.uk](mailto:sales@allsmart.co.uk)

#### Blue Mark Entertainment

53 Broad Acres

Hatfield

Hertfordshire AL10 9LE

0170 726 6937

[www.bluemarkentertainment.co.uk](http://www.bluemarkentertainment.co.uk)

#### Chair Covers and Linen

##### Cover and Beau

5 Arundel Drive

Borehamwood

Hertfordshire, WD6 5RW

07554876206

[info@coverandbeau.co.uk](mailto:info@coverandbeau.co.uk)

#### Undercover Events

0750 441 8834

[designteam@undercoverevents.co.uk](mailto:designteam@undercoverevents.co.uk)

### Table Decorations

#### Black and Cook LTD

32 watling Avenue

Burnt Oak

Edgware HA8 0LR

0208 952 3953

#### Floral and Spice

4 Lambert Road

North Finchley

London N12 9ES

07969524621

[www.floralandspice.weebly.com](http://www.floralandspice.weebly.com)

#### Photography

##### Maurice Photography and Video

24 Park grove

Edgware

Middlesex

HA8 7SJ

0208 958 3990/079831 327 528

[Maurice-rubeck@btconnect.com](mailto:Maurice-rubeck@btconnect.com)

#### Love Exposed Photography

Tai – 07960 497 211

[tai@lovexposedphotography.com](mailto:tai@lovexposedphotography.com)

[www.lovexposedphotography.com](http://www.lovexposedphotography.com)



**Balloons**

**Balloonatastic**

07964 153 574

[info@balloonatastic.co.uk](mailto:info@balloonatastic.co.uk)

[www.balloonatastic.co.uk](http://www.balloonatastic.co.uk)

