



Exclusive Wedding Offer 2016 Weddings for £2,016

- Three Course Wedding Breakfast with Tea & Coffee for 30 Guests
- A Glass of Sparkling Wine for Toasting
- Evening Finger Buffet for 50 Guests
- Our DJ playing all your favourite songs until midnight
- Wedding Breakfast Function Suite
- Complimentary Bridal Suite with a romantic Breakfast in Bed
- Dedicated Wedding Coordinator
- Napkins
- Table Plan & Name Cards
- Red Carpet
- Use of Cake Knife & Stand
- Special Accommodation rates for Guests

Enhance your Package

- | | |
|---|---|
| <ul style="list-style-type: none"> • Changing Room on the Day for Bride • Glass of Sparkling Wine • Glass of Champagne • Glass of Bucks Fizz • Canapés on Arrival (3 Items) • Evening Buffet (8 Items) • Children's Package available on request | <p>£75.00 per room</p> <p>£6.50 per person</p> <p>£9.70 per person</p> <p>£6.95 per person</p> <p>From £8.95 per person</p> <p>From £18.95 per person</p> |
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* Prices subject to change



Holiday Inn Reading M4 J10
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2016 SILVER WEDDING PACKAGE - £50.00 PER PERSON

- Three Course Wedding Breakfast with Tea & Coffee
- A Glass of Bucks Fizz during the Reception Drinks
- A Glass of Sparkling Wine for Toasting
- A Glass of House Wine with the Meal
- Our DJ playing all your favourite songs until midnight
- Complimentary Bridal Suite with a romantic Breakfast in Bed
- Special Accommodation rates for Guests
- Wedding Breakfast Suite
- Dedicated Wedding Coordinator
- White Table Linen and Napkins
- Table Plan & Name Cards
- Red Carpet
- Use of Cake Knife & Stand

Enhance your Package

- | | |
|---|------------------------|
| • Changing Room on the Day for Bride | £75.00 per room |
| • Glass of Sparkling Wine | £6.50 per person |
| • Glass of Champagne | £9.70 per person |
| • Glass of Bucks Fizz | £6.95 per person |
| • Canapés on Arrival (3 Items) | From £8.95 per person |
| • Evening Buffet (8 Items) | From £18.95 per person |
| • Children's Package available on request | |

*Terms and conditions apply, price based upon a minimum of 60 guests.

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2016 GOLDEN WEDDING PACKAGE - £75.00 PER PERSON

- Three Course Wedding Breakfast with Coffee and Chocolates
- A Glass of Bucks Fizz during the Reception Drinks served with Canapés
- Half bottle of Wine per person with the Meal
- Glass of Sparkling Wine for the Toast
- Evening Buffet for Guests attending the Wedding Breakfast
- Complimentary Civil Ceremony Room Hire
- Wedding Breakfast and Evening Reception Room Hire
- Our DJ playing all your favourite songs until midnight
- Changing room on the Day for Bride
- Complimentary Bridal Suite with a romantic Breakfast in Bed and a 30 min Spa Treatment in the Esprit Spa per person
- Dedicated Wedding Coordinator
- Table Plan & Names cards for the Wedding Breakfast
- White Table Linen and Napkins
- Red Carpet
- Use of Cake Stand
- Menu tasting for the Bride & Groom
- Dinner, Bed and Breakfast for the Bridal Couple on their 1st Anniversary (Weekend Only)
- Special Accommodation rates for wedding Guests

Enhance your Package

- Glass of Champagne £9.70 per person
- Children's Package available on request

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WEDDING PACKAGE MENU SELECTOR

Kindly find below Menu Choices for your Wedding Breakfast
Please choose 1 item per course, with all Guests to have the same selection
(save for special dietary requirements)

Starter

Smoked Trout Mousse with Marinated Cucumber and Caviar
Leek and Potato Soup with Chive Crème Fraiche (V)
Ham Hock Terrine with Sweet Pea Puree
Salad Caprese with Rocket Salad and Basil Dressing (V)

Main Course

Baked Fillet of Salmon
with Saffron Crushed Potato and Dill Cream

Slow Roast Belly of Pork
with Mustard Mash and Sage Sauce

Breast of Chicken stuffed with Chasseur Garnish,
Fondant Potato and Rich Red Wine Sauce

Wild Mushroom Crepe Gateau
with Pumpkin Puree and Crispy Vegetables (V)

(All main courses are served with Vegetable & Potato Garnish)

Dessert

Lemon and Ginger Cheesecake with Lime Syrup
Duo of Chocolate Terrine with Chocolate Sauce
Vanilla Pannacotta with Strawberry Compote
Classic Paris Breast with Chantilly Cream

Additional Courses

Dipped Strawberries on arrival (nice with Champagne!)	£5.50 per person
Sorbet – served as an intermediate course, Mango, Bucks Fizz or Lemon	£5.60 per person
Additional small Bowl of Vegetables to be served with the Main Course(5 portions per bowl)	£7.00 per bowl
Fruit Plate – Per table of 10	
Slices of Galia Melon, Honey Dew Melon, Mango, Pineapple, Kiwi, Strawberries & Grapes	£22.95 per platter
Cheeseboard per table of 10	
Selection of English Cheeses with Celery, Grapes, homemade Chutney & Biscuits	£28.00 per Cheeseboard
Why not select a Glass of Port per person to accompany the Cheeseboard	From £3.30 per glass
Complete your meal with Tea, Coffee & Chocolate Truffles	£3.50 per person

Our Executive Chef welcomes your suggestions or requests. As all our meals are freshly prepared to two Rosette standard,
it will be our pleasure to cater for your particular favourite dish if not already included on our Banqueting Selector.



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GOLDEN WEDDING PACKAGE MENU SELECTOR

Kindly find below Menu Choices for your Wedding Breakfast
Please choose 1 item per course, with all Guests to have the same selection
(save for special dietary requirements)

Starter

Seared Tuna Tataki with Spiced Avocado and Shallot Dressing
Asparagus and Lemon Grass Soup (V)
Thai Chicken Terrine wrapped in Seaweed with Coriander Dressing
Broccoli and Stilton Pannacotta with Waldorf Garnish (V)

Main Course

Baked Sea Bass
with a Crab Mousse, Baby Leek and Saffron Sauce

Tenderloin of Pork Fillet Wrapped in Pancetta,
Green Beans and Fondant Potato

Roast Breast of Duck
with Braised Red Cabbage and Chateau Potatoes

Butternut Squash, Red Onion and Mushroom Pithivier
served with Glazed Shallots (V)

(All main courses are served with Vegetable & Potato Garnish)

Dessert

Classic Lemon Tart with a Fruit Coulis
White Chocolate and Raspberry Cheesecake
Mango and Passion Fruit Pavlova
Dark Chocolate Marquise with an Orange Syrup

Additional Courses

Dipped Strawberries on arrival (nice with Champagne!)	£5.50 per person
Sorbet – served as an intermediate course, Mango, Bucks Fizz or Lemon	£5.60 per person
Additional small Bowl of Vegetables to be served with the Main Course(5 portions per bowl)	£7.00 per bowl
Fruit Plate – Per table of 10	
Slices of Galia Melon, Honey Dew Melon, Mango, Pineapple, Kiwi, Strawberries & Grapes	£22.95 per platter
Cheeseboard per table of 10	
Selection of English Cheeses with Celery, Grapes, homemade Chutney & Biscuits	£28.00 per Cheeseboard
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CANAPÉS

Kindly find below a selection of Canapés to accompany your arrival drinks

Choose 3 Canapés	£8.95
Choose 5 Canapés	£10.95
Choose 7 Canapés	£12.95

Menu Selections per person 1 item each

Hot Menu Items

Leek, Chive and Parmesan Quiche (v)
Mini Croque Monsier
Salmon Fish Cakes
Filo Prawns with Sweet Chilli Sauce
Chicken Satay
Mini Vegetable Spring Roll (v)
Duck Spring Roll
Vegetable Samosa (v)
Spicy Lamb Samosa

Cold Menu Items

Dipped Strawberries (v)
Tomato and Roquefort Tart (v)
Leek, Chive and Parmesan Quiche (v)
Boccocini and Basil Skewers (v)
Tomato and Basil Bruschetta (v)
Chicken Liver Pate Crostini
Smoked Chicken and Mango
Smoked Salmon and Cucumber
Black Olive and Tomato Panniers (v)
Parma Ham and Mozzarella Skewers
Tuna and Prawn Brochette



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FINGER BUFFET SELECTOR

Kindly find below a selection of Finger Buffet options.

Choose 8 Items £18.95 per person

Choose 12 Items £24.95 per person

Choose 16 Items £28.95 per person

Selection of Wraps & Baguettes
Broccoli and Stilton Quiche (v)
Goujons of Lemon Sole
Teriyaki Prawns
Thai Beef Skewers
Paprika Spiced Fries (v)
Leek, Parmesan and Chive Quiche (v)
Smoked Salmon Mousse with Cucumber
Scampi with Tartare Sauce
Thai Spiced Chicken
Roast Beef and Yorkshire Pudding
Tomato and Basil Bruschetta (v)
Roasted Vegetable and Goat's Cheese Quiche (v)
Prawn Spring Rolls with Sweet Chilli Dip
Calamari with Aioli Dip
Chicken Satay Skewers
Mini Lamb Kofta
Courgette Fritters with Sesame Soy Dip (v)
Cajun Spiced Fries (v)
Croque Monsieur
Spinach and Ricotta Tartlet (v)
Sausage in Mustard Cream
Smoked Salmon and Cream Cheese Crostini
Tandoori Chicken Drumsticks
Salmon Fishcake with Tartar Sauce
Homemade Sage and Onion Sausage Roll
Breaded Mushrooms filled with Blue Cheese (v)
Mini Vegetable Spring Rolls (v)
Deep Fried Potato Wedges with Sour Cream (v)
Mini Duck Spring Rolls

All Finger Buffets are served with a Selection of Homemade Desserts



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