

Celebrate a Life

Remember the good times with Holiday Inn

The Perfect venue to celebrate a life

We appreciate that organising a venue can be difficult at this sad time so we aim to make the planning as easy and stress-free as possible.

Our dedicated staff offer a friendly relaxed atmosphere. We will be on hand to ensure that your time of remembrance and celebration of your loved one's life is treated with the care and respect it deserves.

We are located only a short 5-minute drive from St Peter & St Paul Church Newport Pagnell and a 10-minute drive from Crownhill Crematorium

Banqueting Suites **Room hire charges from £150.00**

The Carrington Suite: Ideal space for a private function, it can accommodate up to 200 guests which has large French bay windows, air conditioned and has a private fully stocked bar. This suite also has an annex room ideal for that extra private space.

The Carrington Suite A or B: Can be hired separately for smaller events, Carrington Suite A has a private bar and Carrington Suite B has French doors leading to the floral courtyard.

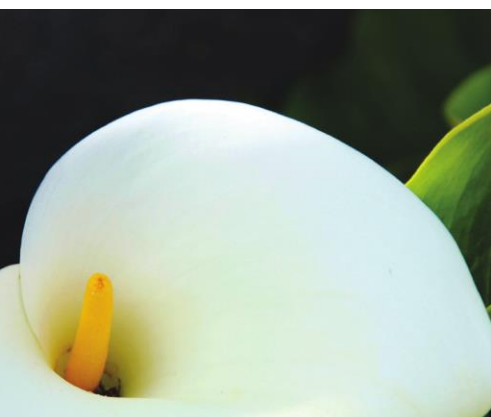
The Restaurant: A Beautiful, traditional room with arched ceiling and lots of character can accommodate up to 130 guests and is serviced by the Lounge Bar. The Conservatory opens directly onto the floral terraced courtyard.

The Restaurant Conservatory: Looking out to our floral courtyard this suite is ideal for a smaller gathering of up to 25 guests, separated by arches from the main Restaurant, provides a beautiful semi-private setting.

Holiday Inn Milton Keynes East, London Road, Newport Pagnell, Milton Keynes, MK16 0JA

Contact us on: events.himiltonkeynes@kewgreen.co.uk

Or: 01908 613688



Menu Options:

Finger Buffet One £9.95 per person:

Chef's selection of freshly made sandwiches and homemade snacks, served with a tea & coffee station.
Sandwich fillings: Ham and tomato with wholegrain mustard, Mature grated cheese with apple and date chutney, free range egg mayonnaise with water cress, roasted chicken with mayonnaise and salad and tuna mayonnaise with cucumber. Choose two desserts: Flapjack, chocolate brownie, carrot cake or shortbread.
Savoury snacks: Crisps, salted peanuts and tortilla chips.

Finger Buffet Two £14.95 per person: Menu attached

Selection of eight different finger buffet items, served with a tea & coffee station.

A Three-Tiered afternoon tea £15.95 per person: Menu attached

Selection of freshly made sandwiches, Chef's homemade scones & clotted cream, cake & sweet treats all served with tea, coffee & fresh orange juice.

Hot Fork Buffet £20.00 per person: Menu attached

Chef's homemade Hot Fork Buffet (*Minimum of 30 guests*)

If these menus are not to your taste, please let our team know and we will be happy to tailor you a new menu.



Finger Buffet Two Menu

Hot & spicy marinated chicken wings (GF)

Spicy potato wedges with sour cream and salsa (v)

Cheddar & leek tarts (v)

Cherry tomato, mozzarella & basil skewers (v)

Vegetable samosas (v)

Anti Pasti,

Taramasalata, hummus, olives, sour cream, roasted vegetables and pitta bread strips

Tortilla chips with salsa, guacamole & jalapenos (v)

Selection of pizza slices with vegetarian options (v)

Breaded garlic mushrooms (v)

Cumberland sausages glazed with paprika and honey

Bacon, tomato and cheese tarts

Filled potato skins with cheese and bacon

Selection of meat filled bridge rolls with vegetarian options (v)

Thai-style marinated chicken skewers

Selection of individual salads (v)

Thai ginger fish skewers with sweet chilli dip

Plaice goujons with tartare sauce

Dessert Options

Profiteroles filled with cream and topped with chocolate sauce

Fresh fruit platter with fruit coulis and natural yoghurt

Selection of individual mini cheesecakes

Chocolate Brownie Bites with Chantilly cream



A Three-Tiered afternoon tea £15.95 per person:

Selection of freshly made sandwiches, Chef's homemade scones & clotted cream, cake & sweet treats all served with tea, coffee & fresh orange juice.

Freshly made sandwiches filled with:

Smoked salmon and cream cheese

Ham and wholegrain mustard

Cucumber and fill with crème fraiche

Egg salad with watercress

Fruit Scones

Accompanied with a selection of preserves and clotted cream

Chefs selection of homemade cakes and sweet treats

Served with unlimited tea, coffee & fresh orange juice

Hot Fork Buffet £20.00 per person:

Chef's homemade Hot Fork Buffet (*Minimum of 30 guests*)

Please select two of the following

Beef lasagne

Vegetable tagine served with garlic cous cous

Homemade chicken and ham pie topped with puff pastry lid

Beef madras with rice

Baked salmon supreme with sundried tomato, black olive, caper lemon butter

Stuffed chicken supreme with chorizo and cream cheese and basil pesto

All served with

Roasted new potatoes flavoured with thyme, seasonal vegetables, potato salad, coleslaw, pasta salad



tomato and red onion salad, mixed continental leaves, dips and dressings and cold continental meat flat

