



OUR VENUE

From a small and intimate baby shower to an extravagant birthday party, we're proud that Holiday Inn Ashford - Central can cater for both, and more. Just let our experienced event planning team know what will make your event perfect and let them take care of the rest.





WYE SUITE

The perfect choice for your event, can cater for up to 90 guests for a sit-down meal, and 110 for an informal buffet. Located on the ground floor of the hotel, our largest and most contemporary suite comes complete with a private bar and an abundance of natural light.

MAXIMUM CAPACITIES

Sit-down dinner	160
Buffet	160

ROOM HIRE

The menus enclosed have been designed to cater for private functions with a minimum of 20 guests. A private room hire charge will be advised upon enquiry.

ROOM HIRE INCLUDES:

- Event host on the day
- Tables dressed with whites linen
- Banqueting chairs
- Dancefloor if required



Holiday Inn Ashford - Central

BYBROOK BARN

Our beautiful converted 17th Century Barn is the perfect way to surprise your guests with something different.

MAXIMUM CAPACITIES

70

Sit-down dinner



FORMAL DINING MENU

Starters

Roasted tomato soup (ve) (gf) Chive oil

Carrot and butternut squash soup (v) (gf) Crème fraîche

Ham hock and pea terrine Baquette croûtes, onion pickle

Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes

Trio of crispy prawns Zesty tomato dipping sauce £3.50 supplement

Chestnut, wild mushroom and pancetta anocchi Baby spinach, rosemary

> Tomato and mozzarella salad (v) (gf) Almond pesto

Red onion and goats cheese tart (v) Balsamic dressing, rocket

Formaggio & sage tortellini (v) Sage butter

Smoked tofu, green bean & hazelnut salad (ve) (gf)

Trio of Melon (ve) (gf) Mojito style syrup

Mains Lamb shank Fondant potato, seasonal greens,

rosemary and red wine gravy £5.00 supplement

Chargrilled chicken supreme (af) Dauphinoise potato. Cacciatore sauce

Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement

Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables

Crumb coated cod loin Herby new potatoes, tomato sauce £3.00 supplement

> Chimichurri cauliflower steak (ve) Sweet potato mash, kale. toasted seeds

Braised beef rib (qf) Celeriac mash. roasted root vegetables £3.50 supplement

Butternut squash & sage risotto (ve) (gf)

Vegan Wellington (ve) Spiced aubergine cous cous Desserts

Chocolate clementine torte (ve) (af) Raspberry sorbet £3.00 supplement

Sticky toffee pudding (v) (gf) Salted caramel ice cream

Eton mess (v) (gf)

Apple tart tatin (v) Cinnamon spiced berries

Glazed lemon tart (v) Vanilla ice cream

Vanilla profiteroles (v) Chocolate sauce. Irish cream liqueur cream

New York style cheesecake (v) (gf) Hazelnut praline £2.50 supplement

Chocolate coconut tart (ve) (gf) Forest fruits

Chocolate fondant (v) (gf) Clotted cream

British cheese and biscuits (v) Crackers, celery and chutney. £4.00 supplement £10.00 as an extra course

FINGER BUFFET

As Standard Chips (ve) (gf)

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) Houmous & crunchy veg dipping platter (ve) (gf)

Choose from

Mini jacket potatoes (ve) (gf) Mini jacket potatoes, sour cream & chives (v) (gf) Mini mozzarella & cherry tomato skewers (v) (gf) Vegan sausage rolls (ve) Smoked haddock & spring onion fishcakes Mini chorizo bites (qf) Mini steak & ale pie Sausage rolls Cod goujons, mushy pea dip Mini spiced cauliflower pie (ve) Mini pork, apple & black pudding pie Wild mushroom & caramelised onion tartlet (ve)

Spiced sweet potato wedges (ve) (gf)

10 pieces @ £23.95pp Standard items 7 from selection

12 pieces @ £26.95pp Standard items 9 from selection

Cheese & bacon guiche

Additional items are chargeable at @ £4.00pp

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf) Choice of butter (v) (gf) or sunflower spread (ve) (gf) Tea & coffee with petit fours - £2.95 per person (v/ve) Sorbet course - £4.00 per person Blood orange or lemon Main course - £25.00 per person Two-courses - £30.00 per person Three-courses - £35.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

Chicken satay skewers Southern fried chicken pieces Margherita pizza (v) Margherita pizza (ve) Pepperoni pizza Fiorentina pizza (v) Spiced chicken drumsticks (gf) Chicken & chorizo skewers (gf) Potato wedges (ve) (gf) Ready salted crisps (ve) (gf) Pigs in blankets Honey & mustard cocktail sausages Buffet eggs Pork pie Cheese & onion quiche (v)

Strawberry cheesecake (v) Mini jam doughnuts (v) Churros, chocolate sauce (ve) Dark chocolate brownie (v) Mini éclairs (v) Fresh fruit skewers (ve) (gf) Mini lemon tart (v) Triple chocolate muffin (v) Blueberry crumble muffin (v) Selection of freshly baked cookies (v)

Bakewell tart (v) (gf)

14 pieces @ £29.95pp Standard items 11 from selection

HOT FORK BUFFET From £28.95 per person

Standard items

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel. new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach & goats cheese (v) (gf)

> Harissa roasted roots & apple (ve) (gf)

Choose two

Chinese chicken Singapore style Served with noodles

Beef meatballs Served with mixed bean ragu

Soy glazed salmon Served with Chinese leaf, rice

Cumberland sausage (gf) Served with champ mash

Sri Lankan sweet potato, coconut & lentil curry (ve) Served with rice

Penang vegetable curry (ve) Served with rice

Vegan meatballs (ve) Served with mixed bean ragu

Baked pollock (gf) Served with new potatoes, fennel

> Three bean chilli (ve) (gf) Served with rice

Bermese Lemongrass chicken thighs (gf) Served with pomegranate rice

> Coconut piri piri chicken thighs Served with coconut rice

Mexican chilli orange chicken thighs Served with coconut rice

Choose two

Jam sponge pudding (v) Served with custard

Spotted dick (v) Served with double cream

Churros (v) Served with chocolate sauce

Apple & blackberry crumble (ve) Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v) Served with shortbread

Chocolate orange cake (ve)

Indian (v/ve)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Asian noodle buffet

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

> Add additional items for Asian Buffets @ £5.00pp Spicy Korean Chicken Shichimi Squid Steamed Pork Mandu Dumplings Steamed BBQ Beef Mandu Dumplings

CANAPÉS Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

> Feta and parma ham (gf) Chimichurri houmous crostini (ve) Mushroom and tarragon bruschetta (ve) Smoked mackerel mousse Goat's cheese & red onion crostini (v) Sweet potato falafel & houmous (ve) (gf) Smoked salmon & lemon crème fraîche rolls (gf) Blue cheese & pear crostini (v) Mini rarebit crumpets (v) Chicken liver & cognac pâté crostini Pea & ham terrine (gf) Korean BBQ pork belly bites Marmite cheese straws (ve) Prosciutto & cheese straws



Hot roast pork rolls

Roast pork & stuffing rolls, coleslaw, corn salsa, chips, vegetable & herb salad, selection of sauces

Katsu curry buffet

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

**************************************	SUNDAY LUNCH Set menu, served plated		Choose drir
Starters	Mains	Desserts	
Roasted tomato soup (ve) (gf) Chive oil Tomato and mozzarella salad (v) (gf) Almond dressing	Classic roast Choice of sirloin of beef, shoulder of pork or roast turkey breast. All served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy	Chocolate clementine torte (ve) (gf) Raspberry sorbet Sticky toffee pudding (v) (gf) Salted caramel ice cream	Glass Glass Glass of Pin
Formaggio and sage tortellini (v) Sage butter	Steak & ale pie Mashed potato, green beans, thyme gravy	Eton mess (v) (gf) Spiced berries	Gla
Chicken liver pâté Piccalilli, ciabatta croûtes	Baked salmon (gf) Lemon hollandaise, fondant potato, greens	Baked New York style cheesecake (v) (gf) Hazelnut praline	CI
	Vegan Wellington (ve) Spiced aubergine cous cous		GI
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All starters include a bread roll (ve) (gluten-free alternative available (v) (gf) Choice of butter (v) (gf) or sunflower spread (ve) (gf) Tea & coffee with petit fours - £2.95 per person (v/ve) Two-courses - £25.95 per person Three-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Standard Afternoon Tea £19.95 per person Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich Ham and tomato sandwich Egg and cress sandwich (v) Sultana scone, clotted cream, butter and jam (v) Mini éclair (v) Chocolate brownie (v) (gf) Lemon drizzle cake (v) Bakewell tart (v) (gf) Tea or coffee DRINKS Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic £8.00

Glass of seasonal cocktail **£10.00**

Glass of Pimm's No.1 and lemonade £8.00

> Glass of Buck's Fizz **£6.25**

Glass of Prosecco £5.65

Glass of fruit juice **£4.00**

Jug of mocktail £12.00

Glass of mocktail **£5.00**

Bottle of J20 **£3.50**

Jug of squash £5.00

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

Bottle of Corona **£5.00**

Bottle of Budweiser £5.00

Glass of house white wine (175ml) £6.95

Glass of house red wine (175ml) £7.75

Glass of house rosé wine (175ml) £6.45

Half a bottle of house white wine £12.90

Half a bottle of house red wine £14.00

Half a bottle of house rosé wine **£12.00**

Bottle of house white wine £25.85

Bottle of house red wine **£28.00**

Bottle of house rosé wine **£24.50**

BBQ From £29.95 per person Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf) Sliced tomato, cucumber and onion (ve) (gf) Corn salsa (ve) (gf) Vegetable, soft herb and spring onion salad (ve) (gf) Tomato salsa (ve) (gf) Coleslaw (ve) (gf) Bread baskets (ve) Pasta salad (ve) Potato salad (ve) (gf)

MIDNIGHT SNACKS £8.50 per person Chips included as standard

Bacon sandwiches Sausage sandwiches Vegan sausage sandwiches (ve) Fish goujons

A selection of the above can be chosen, however, this will be split equally based on guest numbers.

Choose five

Beefburger in a bun Sausage in a roll Chicken thigh (gf) BBQ pork rib (gf) Corn on the cob (ve) (gf) Chicken & chorizo skewers (gf) Plant based burger in a bun (ve) Vegetable skewers (ve) (gf) Halloumi skewers (v) (gf) Fruit skewers and maple syrup (ve) (gf) Chocolate banana (v) (gf)

CHILDRENS MENU £20.00 per child (3-12 years) Under 3's eat free

Tomato soup (ve) (gf available) Cheesy garlic bread (v) Houmous dipper platter (ve) (gf)

> Tomato pasta (ve) (gf) Chicken nuggets Jumbo cod fish finger

Fresh fruit salad (ve) (gf) Banana pancake (v) Arctic roll (v)





MULTICULTURAL SELF-CATERED EVENTS

Planning an event that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your event just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers who know their way around multicultural events.

Check out our tailored self-catering package or let's chat about your unique vision.

SELF CATERED	P	A
2025 From £3,250	-	F
2026 From £3,500	-	A
2027 From £3,750	-	E
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Subject to availability, please discuss requirements with your events planner. Cutlery, crockery and glassware can be rented at £3.50 per person to include washing, it is the responsibility of the organisers to set this. Staff to serve and clear food can be hired and pricing will be advised based on requirements. A charge for security may apply based on your guest numbers. Set up for the day prior may be available subject to availability and pricing will be advised upon enquiry. If providing your own alcohol, you will be required to apply for a Temporary Event Notice (TENs). A professional caterer must be hired and proof of public liability insurance, level two food hygiene and EHO rating must be provided in advance.

ACKAGE INCLUDES

- Function room hire from 09:00 01:00 on the day
- A section of the kitchen*
- Event host on the day
- Corkage
- Dancefloor
- Tables and chairs
- White linen on the tables
- Basic set up of tables and chairs
- One complimentary bedroom

RESIDE



STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi*.

At Holiday Inn Ashford - Central, we offer 103 rooms designed to make your stay as comfortable as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable.

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival

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