



AN IHG® HOTEL

CORBY – KETTERING A43

Conference and Meetings Brochure

Holiday Inn Corby Kettering

Here at the Holiday Inn Corby - Kettering, we understand the importance of menu quality and variety. With this in mind we hope to cater for the most discerning of palates.

However if you should have any suggestions or request to help make your conference, meeting or dinner be a success please call us, after all we are here for you, our customer.

If you are unable to find what you are looking for within this menu pack please do not hesitate to contact your conference and events coordinator who would be delighted to discuss your requirements with you.

Customers concerned about the presence of nuts, seeds or other allergens in our food are welcome to request further information from their event coordinator.

We have taken the decision to remove, as far as practicable, GM soya and maize from all food products served.



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Conference and Events Menu

- Plans and Rack Rates
- Day Delegate Rates
- Buffet Lunches
- Refreshments
- Private Dining



Plans and Rack Rates

Room Name	Theatre	Classroom	Cabaret	Boardroom	U - Shape	Banquet (without dancefloor)	Dinner Dance	Equipment Included	Floor	Dimensions (Ceiling height)	Rack Rates (Full Day Hire*)
Ace Suite (Pillars in room)	24	18	12	8	16	40	-	LCD Projector & Screen	Ground	10.5m x 5.2m (2.8m)	£250.00
Club Suite (Pillars in room)	40	22	24	16	18	60	-	55" TV Screen	Ground	10.5m x 6.5m (2.8m)	£250.00
Joker Suite (Pillars in room)	40	20	18	22	18	30	-	55" TV Screen	Ground	10.5m x 4.5m (2.8m)	£250.00
Ace Suite Full (Ace, Club and Joker)	150	40	72	40	80	130	110	LCD Projector & Screen	Ground	16.5m x 10.5m (2.8m)	£500.00
Octagon Suite	50	24	24	20	20	40	-	Screen	Ground	8m x 9.5m (3m)	£200.00
Manor Suite	350	70	120	44	48	250	220	LCD Projector (Back projection) & Screen	Ground	22.2m x 13m (4.5m)	£600.00
Heart Suite	150	30	70	30	40	120	110	LCD Projector & Screen	Ground	13m x 12m (3.2m)	£450.00
Little Diamond Suite	50	24	24	14	20	40	-	-	Ground	7.7m x 7.7m (3.1m)	£250.00

*Room hire includes equipment specific to room, iced water, cordial, stationary box, pads and pens, delegate sweets & Mints and 1 x flipchart

Day Delegate Rate

Day Delegate Rate - £40.00 per person

Includes

- ▶ Room Hire and room set up, equipment specific to room
- ▶ Unlimited tea & coffee throughout the day *
- ▶ Arrival fruit juice and fruit bowl
- ▶ Access to delegate treat box and soft drinks
- ▶ Hot & cold finger buffet lunch (Monday - Friday Menu)
- ▶ Delegate sweet station and mints
- ▶ Still and Sparkling water
- ▶ Stationery box, pads and pens
- ▶ Flipchart

Rates based on minimum numbers of 10 people
Extra Flipcharts - £10.00 each

*Delegates of 20 or less upgrade to unlimited Starbucks coffee for only £5.00pp/ day

Working Buffet Lunch

Included in the day delegate rate Monday - Friday Menu!

Monday	Tuesday	Wednesday	Thursday	Friday
<ul style="list-style-type: none">• Sandwiches and wraps• Chicken tikka kebabs• Hot chips• Caesar salad• Assorted bruschetta• Crisps• Platter of cut fruit	<ul style="list-style-type: none">• Sandwiches and wraps• Vegetable spring rolls• Greek salad• Onion & goats cheese tartlets• Chicken goujons• Crudités and dips• Mini dessert	<ul style="list-style-type: none">• Sandwiches and wraps• BBQ chicken sticks• Potato wedges• Mozzarella, basil and tomato skewers• Pasta salad• Crudités and dips• Mini desserts	<ul style="list-style-type: none">• Sandwiches and wraps• Sweet potato chips• Vegetable samosas• Pork pies• Tomato and mozzarella salad• Selection of vol au vonts• Mini desserts	<ul style="list-style-type: none">• Sandwiches and wraps• Fish goujons• Sausage rolls• Hot chips• Mixed vegetable parcels• Potato salad• Fresh fruit

Hot & Cold Finger buffet lunch - £14.00 per person (If not included in day delegate rate)

Saturday and Sunday lunches will be chefs selection

Refreshments

- Tea and Coffee only - £2.50
- Tea/ Coffee and Biscuits - £3.00
- Unlimited Tea/Coffee & Biscuits- £7.00 per day
- Hot Chocolate - £3.00
- Orange Juice (1 Litre Jug) - £5.00
- Fresh Fruit Smoothies - £4.50
- Selection of Soft Drinks - £2.00



All rates quoted are per person, per serving unless otherwise stated.

Accompaniments

- Freshly Baked Cookies- £2.50
- Miniature Danish Pastries - £2.50
- Croissants and Preserves - £2.50
- Bacon or Sausage Baps- £6.00
- Selection of Fresh Fruit or Cut Fruit Platter - £5.00
- Scones with Jam/ Cream- £3.00
- Selection of Ice Cream/ Lollies - £2.90



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Private Dining Menu

Starters

- Chicken Caesar Salad - Topped with succulent chicken and crispy croutons
- Chicken Liver Pate - Accompanied by a Cumberland sauce and toasted brioche
- Classic Seafood Cocktail - Atlantic prawns on a bed of crisp lettuce topped with a tangy Marie Rose Sauce
- Freshly Prepared Soup - Choice of Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato
- Wild Mushroom Tartlet - Sautéed wild mushrooms in a cream and spinach sauce in a crisp pastry case
- Duo of Melon - With strawberry compote & topped with seasonal berries and fresh mint

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Private Dining Menu

Main Course

- Tarragon Roast Turkey - Roast breast of turkey accompanied with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce
- Topside of Beef - Served with a herb Yorkshire pudding & a Bordelaise sauce
- Trio of Sausages - Prime sausages served on creamed potato and topped with a rich onion gravy
- Traditional Roast Chicken Breast - Served with a rich roast gravy
- Roast Shoulder of Pork - With crackling & apple sauce
- Parma Wrapped Chicken (£2.00 supplement per person) - Breast of chicken stuffed with spinach, mushrooms, garlic & smoked bacon wrapped in parma ham and accompanied by a mushroom and white wine cream sauce
- Rump of Lamb (£4.00 supplement per person) - Roasted rump of lamb served on a rosti potato with a red wine gravy and served with mint jelly
- Salmon and dill en croute (£2.00 supplement per person) - Supreme of salmon marinated with dill, wrapped in pastry and served with a mild mustard and chardonnay sauce
- Stuffed Aubergine (v) - Stuffed with seasonal roasted Mediterranean vegetables Caramelised Red Onion & Goats Cheese Tart (v) - Drizzled with herb oil and served with mixed leaves
- Open Roasted Vegetable Lasagne (v) - Served with a crisp green salad and garlic & herb bread
- All accompanied by chef's selection of potatoes & vegetables

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Private Dining Menu

Desserts

- Sticky Toffee Pudding - Served with a rich butterscotch sauce & fresh cream
- Chocolate Truffle Torte - A rich chocolate mousse served with seasonal berries
- Tart au Citron (£1.00 supplement per person) - A light, refreshing citrus tart topped with whipped cream
- Bread and Butter Pudding - Served with warm crème anglais
- Assiette of Chocolate Desserts - (£3.00 supplement per person) - A miniature selection of chocolate surprises
- Vanilla Cheesecake - Served with a fruit coulis

**Two Courses, including tea/coffee and
after dinner mints - £28.00 Per Person**

**Three Courses, including tea/coffee and
after dinner mints - £32.00 Per Person**

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