



## ***The Perfect Solution for Meetings and Conferences***

The Holiday Inn Dover is a 4-star hotel and prides itself on catering for all your requirements and expectations with our flexible conference and banqueting packages.

When choosing this Hotel, you can be sure that you will receive the highest standard of service and the best value for money without compromise.

The Holiday Inn Dover offers a professional service, comfortable accommodation, excellent cuisine, attention to detail and a perfect ambience for conference and banqueting.

Our excellent meeting facilities are detailed in the enclosed pack and with the capacity to cater for up to 400 delegates, we are certain there will be a solution for you.

All our conference rooms are equipped with free Wi-Fi, a conference convenience box, mints, conference pads and pens and jugs of iced water as standard. We also have a full range of conference equipment available to hire.

A wide selection of banqueting menus is available to suit all budgets or alternatively our Chef is more than happy for you to design your own menu which he will price individually.

Whilst this pack will provide you with all the necessary information to assist in the organization of your Conference or Banquet, we recommend that you contact a member of our Events Team to discuss your individual requirements and to arrange a visit to the Hotel.

We look forward to welcoming you.

Regards,

The Events Team  
01304 872843 or email  
[events@holidayinndover.co.uk](mailto:events@holidayinndover.co.uk)



## The Grand Marquee

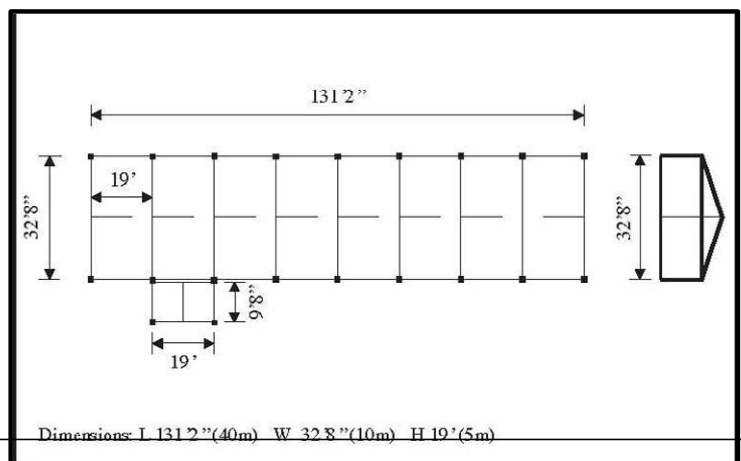
*Ideal for larger Meetings, Conferences, Exhibitions & Special Events....*



- ✓ Accommodates up to 400 delegates
- ✓ Easy access to and from the main Hotel
- ✓ Private bar
- ✓ Internal heating system
- ✓ Integrated PA/Sound system
- ✓ Natural daylight

**Accommodates up to:**

<b>Theatre Style:</b>	<b>400 people</b>
<b>Banquet only:</b>	<b>300 people</b>
<b>Banquet with disco:</b>	<b>250 people</b>





## The Octagon Suite

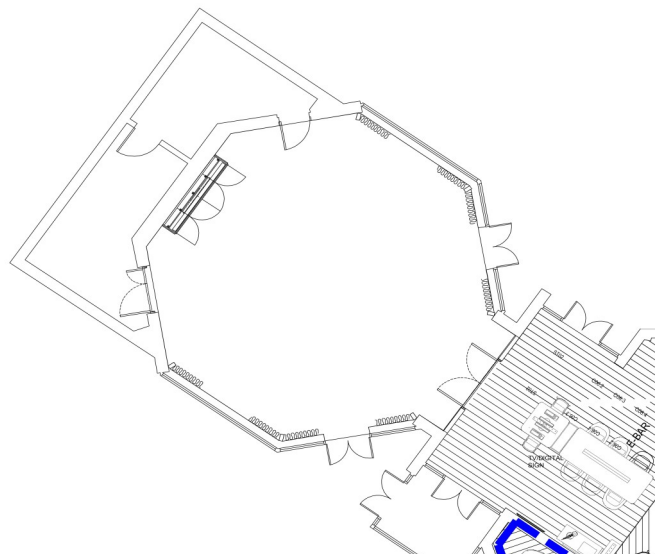
**Make your meeting a successful meeting in our new Octagon Suite**



- ✓ **Ground Floor**
- ✓ **Easy access to and from Hotel Reception**
- ✓ **Air Conditioned**
- ✓ **Direct access to Restaurant**
- ✓ **Natural Daylight**
- ✓ **Floor area: 56 sqm**
- ✓ **Free Wifi**
- ✓ **Accommodates 60 people**

**Accommodates up to:**

<b>Theatre Style:</b>	<b>50</b>	<b>people</b>
<b>U-Shape:</b>	<b>24</b>	<b>people</b>
<b>Boardroom:</b>	<b>22</b>	<b>people</b>
<b>Classroom:</b>	<b>25</b>	<b>people</b>
<b>Banquet:</b>	<b>48</b>	<b>people</b>



## The Harbour Suite

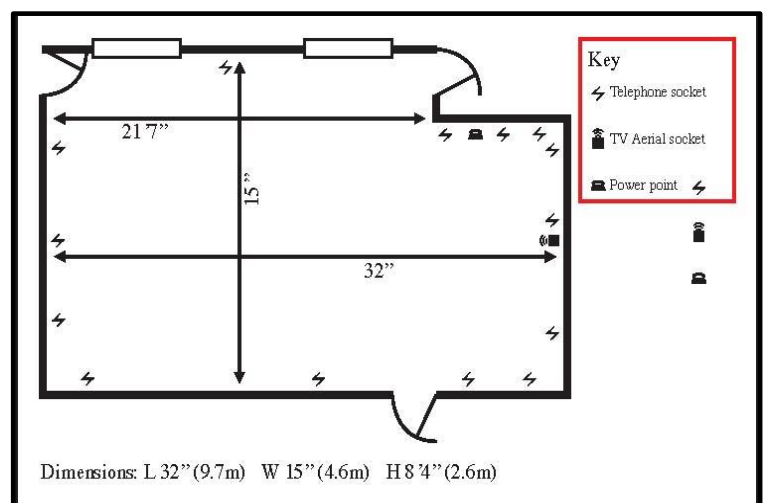
For a small meeting, celebration or occasion the Harbour Suite is the best choice.



- Ground Floor
- Air Conditioned
- Accommodates 30 people
- Natural Daylight
- Free Wi-Fi
- Floor Area 44 square meters

### Function room capacity

- Theatre Style      30 people
- U shaped            14 people
- Boardroom        16 people
- Banquet Style     24 people





## **Conference Delegate Rates**

### **Day Delegate Rate £35.00 per person**

Rate includes the following:

Conference Room Hire  
Conference Convenience Box  
Conference Pads & Pens  
Mints  
Equipment Hire (excluding LCD Projector)  
Iced Water  
Tea, Coffee and Danish Pastries on arrival  
Mid-morning Tea, Coffee and Cookies  
2 Course Conference Buffet Lunch  
Mid-afternoon Tea, Coffee and Cookies

### **24 Hour Delegate Rate £129.00 per person**

Rate includes the following:

Conference Room Hire  
Conference Convenience Box  
Conference Pads & Pens  
Mints  
Equipment Hire (excluding LCD Projector)  
Iced Water  
Tea, Coffee and Danish Pastries on arrival  
Mid-morning Tea, Coffee and Cookies  
2 Course Conference Buffet Lunch  
Mid-afternoon Tea, Coffee and Cookies  
3 Course Evening Meal in our Restaurant  
Sole use accommodation in en-suite double room.  
Buffet Breakfast

**Day Delegate and 24 Hour Delegate Rates: Minimum numbers 10 (unless specified)**



Room Name	Room Hire Rates <i>Full Day- 8.30am – 5.30pm Part Day- up to 4.5 hours Evening – After 6pm</i>	Capacity
<b>Grand Marquee</b>	Full Day - £600.00 Part Day - £300.00 Evening - £300.00 Wedding Hire - £1500	Theatre Style - 400 Banquet Style With Disco - 250 Without Disco - 300
<b>Octagon Suite</b>	Full Day - £165.00 Part Day - £100.00 Evening - £75.00	Theatre Style - 50 U-Shape - 24 Boardroom - 22 Classroom - 25 Banquet - 48
<b>Harbour Suite</b>	Full Day - £150.00 Part Day - £90.00 Evening - £70.00	Theatre Style - 30 U-Shape - 14 Boardroom - 16 Classroom - 15 Banquet - 24
<b>Syndicate Rooms</b>	Available on request	4-5 pax maximum





### **Equipment Rates - Hire Only**

LCD Projector	-	£25.00
Laptop Computer	-	£25.00
Flipchart	-	£ 7.50
Screen	-	£ 5.00
Photocopying per sheet	-	£0.10
Colour Photocopying per sheet	-	£0.20

### **Conference Refreshments Charges:**

Tea Coffee only	-	£2.25 per person per serving
Tea, Coffee & Biscuits	-	£2.55 per person per serving
Tea, Coffee & Danish Pastries	-	£2.95 per person per serving
Bottled Water – Still & Sparkling	-	Large £2.95 / Small £1.95 per Bottle
Orange Juice	-	£7.99 per Jug
Apple Juice	-	£7.99 per Jug
Crisps & Nuts	-	£2.50 per portion

The Hotel has a wide variety of menus and can cater for all dietary requirements, please advise and a menu will be provided specifically for you.

For more information please call 01304 872841 or email  
[events@holidayinndover.co.uk](mailto:events@holidayinndover.co.uk)

## Conference Menus

### **Menu 1**

Garden green salad

Julienne carrot salad with cheddar cheese & raisins  
Chicken Hawaiian salad with pineapple

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Honey roast Ham, plum tomato & grain mustard in multi seed  
bloomer bread

Roast chicken with mayonnaise & rocket leaves in malted grain  
baps

Egg mayo, spring onion & cherry tomato with mustard in toasted  
baps

Mature cheddar & pickle with red onion in white bloomer bread

\*\*\*\*\*

Selection of Crisps and Nachos

£10.95 per person

*'Before ordering, speak to our staff if you have a Food Allergy or  
Intolerance'*

### **Menu 2**

Honey roast Ham, plum tomato & grain mustard in multi seed  
bloomer bread

Tuna with lemon mayonnaise & cucumber in malted grain baps

Egg mayo, spring onion & cherry tomato with mustard in toasted  
baps

Mature cheddar & pickle with red onion in white bloomer bread

\*\*\*\*\*

Crispy chicken brochettes with basil & lime

Potato skins with Cumberland sausage, red onion & cheddar cheese

Seasoned Fries

Pizza fingers with homemade tomato & basil sauce with mozzarella

\*\*\*\*\* Selection of dips  
& sauces

£12.95 per person

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Intolerance'*

### **Menu 3**

Southern fried chicken, lettuce & tomato with mayo in multi seed  
bloomer bread

Cocktail prawns with lemon mayonnaise in malted grain baps

Egg mayo, spring onion & cherry tomato with mustard in toasted  
baps

Mature cheddar & pickle with red onion in white bloomer bread

\*\*\*\*\*

Grilled chicken & pepper skewers

Home made meat balls in spiced tomato salsa

Tuna & potato cakes with leeks & lemon

Vegetable fajitas

Selection of dips & sauces

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Cut fresh fruits in orange & vanilla syrup

Rhubarb & strawberry cake  
Whipped double cream

£14.95 per person

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Intolerance'*

### **Menu 4**

#### **Asian Selection**

Salads

Melon & pineapple salad with honey, sesame seeds & coriander

Chinese styled pickled cabbage with crushed chilli & peanut

Cucumber, tomato & pepper salad with tamarind chutney

Fried egg salad with sweet chilli & spring onion

Crispy fried chicken in ginger sauce Thai style

Sheek kebab in pitta bread with mint chutney

Srilankan styled spicy tuna cakes with curry leaf

Old Delhi styled Aubergine & potato fritters

Selection of dips & sauces

£12.95 per person.

*'Before ordering, speak to our staff if you have a Food Allergy or  
Intolerance'*





### **Conference Lunch Menu**

2 course £13.95 p/p

3 courses £16.95 p/p

#### **Starters**

Homemade tomato soup with chick peas

Atlantic prawns' salad with herbed mayonnaise, mango salsa and Roquette salad

Chicken liver pate with red currant jelly, mixed baby leaves & toasted olive loaf

#### **Main course**

Pork medallions with herb crust, Red wine sauce with juniper berries, Seasonal vegetables & sauté potatoes

Pan fried hake filled with Ratatouille, served with parsley potatoes & Dill cream sauce

Tagliatelle in mushroom sauce with baby mix leaves, garlic & herb slice

#### **Desserts**

Cut fresh fruits in orange syrup served with whipped cream

Apple & cinnamon tart with vanilla bean ice cream Lemon

pannacotta with raspberry coulis

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