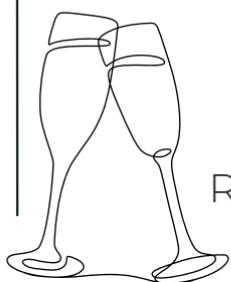


EVENTS
AT
HOLIDAY INN
ROTHERHAM - SHEFFIELD



OUR VENUE

- From a small and intimate baby shower to an extravagant birthday party, we're proud that Holiday Inn Rotherham - Sheffield 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.



SEBASTIAN COE SUITE

The fabulous Sebastian Coe Suite has it all—plenty of natural daylight, its own private bar, and a dancefloor ready for action. Whether you're planning a cosy private dinner or a big party, this suite is your go-to for celebrating in style!

MAXIMUM CAPACITIES

Sit-down dinner	80
Buffet	120

DONNA HARTLEY SUITE

The charming Donna Hartley Suite is a total gem! Flooded with natural daylight, it's the perfect spot for cosy, private dining.

MAXIMUM CAPACITIES

Sit-down dinner	40
Buffet	50



PETER ELLIOTT SUITE

The Peter Elliott is the perfect spot for your celebration! With loads of natural daylight and full air conditioning, it's as comfy as it is stylish. Plus, it's got its own private bar and dancefloor—so you can keep the party going all night long.

MAXIMUM CAPACITIES

Sit-down dinner	200
Buffet	260

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 white linen
- Banqueting chairs
- Dancefloor if required



FORMAL DINING MENU

Starters	Mains	Desserts
Roasted tomato soup (ve) (gf) Chive oil	Lamb shank Fondant potato, seasonal greens, rosemary and red wine gravy £5.00 supplement	Chocolate clementine torte (ve) (gf) Raspberry sorbet £3.00 supplement
Carrot and butternut squash soup (v) (gf) Crème fraîche	Chargrilled chicken supreme (gf) Dauphinoise potato, Cacciatore sauce	Sticky toffee pudding (v) (gf) Salted caramel ice cream
Ham hock and pea terrine Baguette croûtes, onion pickle	Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement	Eton mess (v) (gf)
Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes	Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables	Apple tart tatin (v) Cinnamon spiced berries
Trio of crispy prawns Zesty tomato dipping sauce £3.50 supplement	Crumb coated cod loin Herby new potatoes, tomato sauce £3.00 supplement	Glazed lemon tart (v) Vanilla ice cream
Chestnut, wild mushroom and pancetta gnocchi Baby spinach, rosemary	Chimichurri cauliflower steak (ve) Sweet potato mash, kale, toasted seeds	Vanilla profiteroles (v) Chocolate sauce, Irish cream liqueur cream
Tomato and mozzarella salad (v) (gf) Almond pesto	Braised beef rib (gf) Celeriac mash, roasted root vegetables £3.50 supplement	New York style cheesecake (v) (gf) Hazelnut praline £2.50 supplement
Red onion and goats cheese tart (v) Balsamic dressing, rocket	Butternut squash & sage risotto (ve) (gf)	Chocolate coconut tart (ve) (gf) Forest fruits
Formaggio & sage tortellini (v) Sage butter	Vegan Wellington (ve) Spiced aubergine cous cous	Chocolate fondant (v) (gf) Clotted cream
Smoked tofu, green bean & hazelnut salad (ve) (gf)		British cheese and biscuits (v) Crackers, celery and chutney. £4.00 supplement £10.00 as an extra course
Trio of Melon (ve) (gf) Mojito style syrup		

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.

FINGER BUFFET

As Standard		
Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) Chips (ve) (gf) 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 (gf) 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)	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) Cheese & bacon quiche	Bakewell tart (v) (gf) 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)
10 pieces @ £23.95pp Standard items 7 from selection	12 pieces @ £26.95pp Standard items 9 from selection	14 pieces @ £29.95pp Standard items 11 from selection

Additional items are chargeable at @ £4.00pp

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)

SET BUFFETS
£20.00 per person

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

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

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

SUNDAY LUNCH
Set menu, served plated

Starters	Mains	Desserts
Roasted tomato soup (ve) (gf) Chive oil	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
Tomato and mozzarella salad (v) (gf) Almond dressing		Sticky toffee pudding (v) (gf) Salted caramel ice cream
Formaggio and sage tortellini (v) Sage butter	Steak & ale pie Mashed potato, green beans, thyme gravy	Eton mess (v) (gf) Spiced berries
Chicken liver pâté Piccalilli, ciabatta croûtes	Baked salmon (gf) Lemon hollandaise, fondant potato, greens	Baked New York style cheesecake (v) (gf) Hazelnut praline
	Vegan Wellington (ve) Spiced aubergine cous cous	

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
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All menus are subject to change due to seasonality and product availability.

DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic £8.00	Bottle of Corona £5.00
Glass of seasonal cocktail £10.00	Bottle of Budweiser £5.00
Glass of Pimm’s No.1 and lemonade £8.00	Glass of house white wine (175ml) £6.95
Glass of Buck’s Fizz £6.25	Glass of house red wine (175ml) £7.75
Glass of Prosecco £5.65	Glass of house rosé wine (175ml) £6.45
Glass of fruit juice £4.00	Half a bottle of house white wine £12.90
Jug of mocktail £12.00	Half a bottle of house red wine £14.00
Glass of mocktail £5.00	Half a bottle of house rosé wine £12.00
Bottle of J20 £3.50	Bottle of house white wine £25.85
Jug of squash £5.00	Bottle of house red wine £28.00
	Bottle of house rosé wine £24.50

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

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)

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)
- Glazed pineapple (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.

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
2025 From £3,250
2026 From £3,500
2027 From £3,750

- PACKAGE 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



*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.

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 Rotherham - Sheffield we offer 107 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

RELAX AND UNWIND

Our on-site health and fitness facilities are here to get you feeling your best for the big day. With top-notch equipment, plus personal training advice if you need it, we've got everything you need to get wedding-ready. But hey, it's not all about the sweat—sometimes you need a breather. When that wedding planning gets a bit much, let your worries drift away in our pool, or unwind in style in our whirlpool spa, sauna, or steam room. Because self-care is just as important as those dance moves.



HOLIDAY INN ROTHERHAM - SHEFFIELD

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