

EVENTS BROCHURE

H O L I D A Y I N N N E W P O R T



01633 412777 Opt 2



newportevents@holidayinns.co.uk



<https://www.hinewport.co.uk>



The Coldra, Newport, NP18 2YG United
Kingdom





EAT STAY PLAY

Located over 3 floors, the hotel offers 119 well appointed bedrooms offering all of the comfort and amenities you would expect from a Holiday Inn

HOTEL FACILITIES

Open lobby bar and restaurant

All day dining menu

24 hour room service

Dry cleaning service

Mini fitness suite and splash pool

Free Wi-Fi

On site complimentary car parking

Accessible car parking

EV charging stations

CLOSE BY

ICC Wales

0.7 miles

Newport Train Station

3.2 miles

Celtic Manor Resort & Golf

0.3 miles

University of South Wales

2.9 miles

Newport City Centre

3.0 miles

Newport Retail Park

1.7 miles



HOLIDAY INN NEWPORT



OUR GWENT SUITE

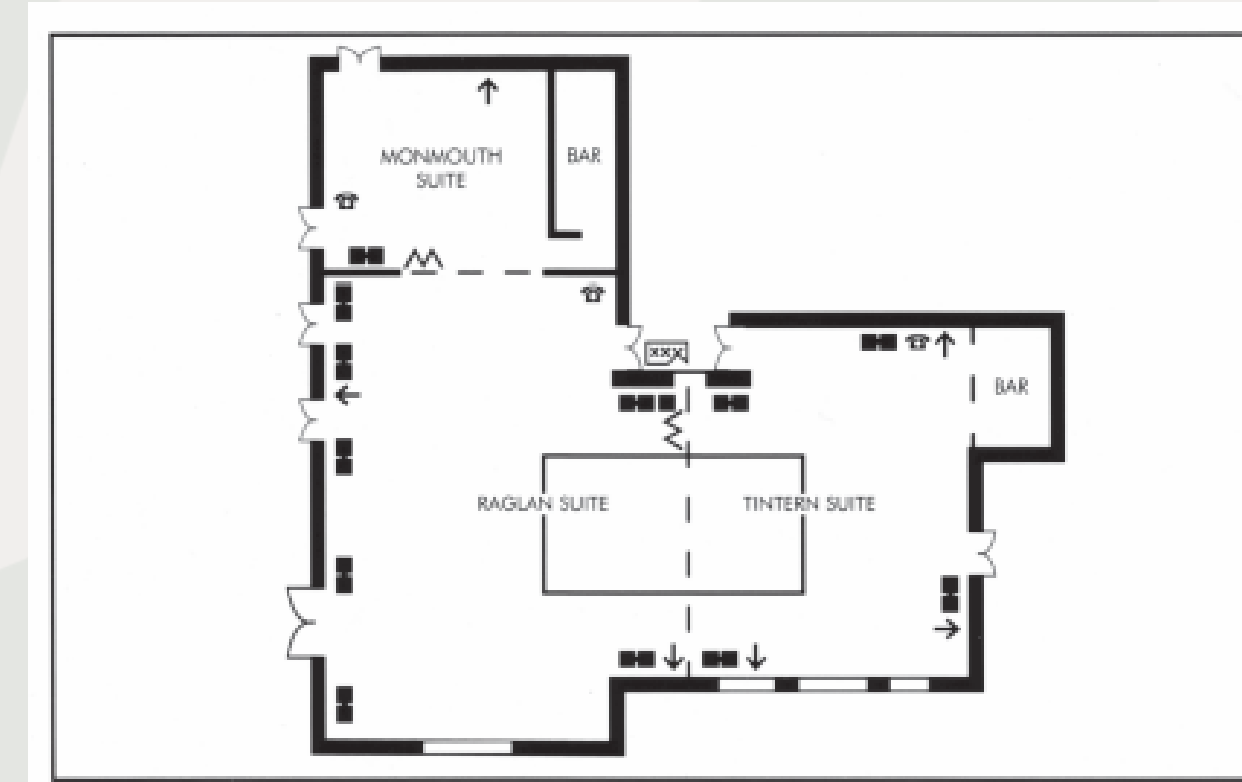
Our bright and contemporary conference suite divides into 3 individual, separate meeting rooms or one room perfect for larger meetings.

FAST FACTS

- Ground floor
- Fully accessible
- Natural daylight
- Wi-Fi
- Air conditioning
- PA system available for hire
- Staging and screen

PERFECT FOR

- Meetings for 20 - 460
- Training days with breakout space
- Exhibitions
- Wedding fayres
- Private hire dinners
- Association meetings
- Product launches
- Proms
- Weddings
- Award ceremonies
- Charity events
- Christmas functions



Suite	Theatre	Classroom	Boardroom	Banquet	Cabaret	Dimensions	Height	Door H/W	Square Footage
Gwent	460	200	-	250	200	26.5x24.1m	3.8m	19.2.0m	6874



PRE-DINNER DRINKS

Glass of Red, White or Rose wine *175ml*

Glass of Bucks Fizz *125ml*

Glass of sparkling wine *125ml*

Glass of Prosecco *125ml*

Kir Royale *125ml*

Non - alcoholic sparkling wine *175ml*

CANAPES

Arancini balls, deep fried filled with pulled pork and pea puree

Mini Yorkshire pudding filled with roast beef & creamy horseradish

Italian bruschetta topped olive oil, vegetables, and feta cheese (V)

Cream cheese and chive roulade, served with roasted tomato and tapenade (V/VG)

SOUPS

Cream roasted carrot & ginger (V/VG/GF)

Sweet potato & chilli (V/VG/GF)

STARTERS

Sautéed garlic mushrooms served on sourdough bread bruschetta, topped with pea shoots (V/VG)

Home baked Perl Wen and creamy leek tart, served with coriander, garlic oil and topped with quinoa salad

Pressed ham hock, served with cauliflower en croute, and topped with pork crackling dust

Beetroot tartan, on a bed of rocket salad, complimented with butternut squash and pinenut salad (V/VG/GF)

Mixed melon and berry pannacotta topped with pea shoots and drizzled with red wine and rose syrup (GF)



MAIN COURSE

Slow roasted lamb served on a bed of garlic pressed potatoes, wild mushrooms, and mixed vegetables

Roast beef served with all the trimmings and smoked paprika potatoes

Roast farmed chicken, served with spring onion cream potatoes, roasted pumpkin and grilled courgettes, with fresh thyme and garlic sauce

Grilled seabass served with new potatoes, and cherry tomatoes on the vine (GF)

Slow roasted cauliflower steak, marinated in Cajun spices served with dhal and tempura aubergine (V/VG/GF)

Sweet potato and cauliflower cheesecake complimented with roasted vegetables, peas, and horseradish sauce (V)



DESSERTS

Home baked vanilla cheesecake with a velvety Baileys cream sauce

Citrusy lemon tart, filled with lemon posset and served with a trio of macaroons

Rich chocolate brownie served with a nutty brandy snap, and smothered in smoked caramel sauce and toffee popcorn

Mixed berry crumble served hot with raspberry sorbet (V/GF)

Apple pie served with custard

Sticky toffee pudding



BUFFET SELECTIONS



FORK BUFFET



Continental melon drizzled with blackcurrant coulis (V)

Roast gammon joint served with parsley sauce

Grilled delice of seabass accompanied by a dill sauce

Roast chicken with lemon & thyme

Glamorgan sausages (V)

Served with a selection of seasonal vegetables, and potatoes

Dessert from selector

One dessert selection per group



DESSERT SELECTOR

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Rich chocolate brownie served with a nutty brandy snap, and smothered in smoked caramel sauce and toffee popcorn

Mixed berry crumble served hot with raspberry sorbet (V/GF)

CHEESE PLATTER

Serves up to 10 people

Perl Wen, Welsh cheddar, Caerphilly, and Perl Las blue cheese

Served with a selection of artisan cheese biscuits, fig chutney, red grapes, and celery.

Freshly brewed tea and coffee served with chocolate mints

BUFFET



Selection of either sandwiches or wraps:

- Honey roast ham, British mature cheddar coated in a honey grain mustard
- Humous, roasted beetroot, slow roasted pepper served in a pesto sauce
- Coronation chicken
- Free range egg and rocket
- Tuna chunks served with cucumber

- Fruit crumble (V,GF)
- Mini desserts

CHOOSE 5 FROM THE MENU BELOW

- Pea, spinach and ricotta arancini
- Steak & ale mini pies
- Chicken satay
- Vegetable tempura and curry mayonnaise (V, VG)
- Vegan burgers (V, VG) (GF option)
- Beef tomato skewer, with parmesan (V,VG) (GF Option)
- Lamb kofta with cucumber raita
- Tomato and avocado bruschetta
- Cheese & ham toastie

GET IN TOUCH



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Holiday Inn Newport



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