

Funeral Receptions

H **Holiday Inn**
— BY IHG —

The Holiday Inn Southend serves as the perfect setting to honour the memory of your loved ones.

- Reserve our Laker function suite for gatherings of up to 175 guests.
 - Experience the view from the 1935 Rooftop Restaurant, for up to 100 guests.
 - Choose our Executive Lounge for an intimate gathering of up to 40 guests.
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- ✓ 5 Minutes drive from Southend Crematorium
 - ✓ Complimentary Onsite Parking for over 200 cars
 - ✓ Complimentary table flower decorations
 - ✓ Room Hire from only £200
 - ✓ Transport links to A127, airport & trainline- all within 5 minutes
 - ✓ Discounted overnight accommodation rates available



events@hisouthend.com | Direct Dial: 01702 209086
77 EASTWOODBURY CRESCENT, SOUTHEND ON SEA, SS2 6XG

Packages and Menus

Package 1

Selection of sandwiches or wraps

Four finger buffet items

Unlimited tea and coffee

£20.00 per person*

Package 2

Selection of sandwiches or wraps

Six finger buffet items

Unlimited tea and coffee

£23.00 per person*

Afternoon Tea

Selection of finger sandwiches

Homemade sausage roll,

Fresh scones, strawberry jam,
clotted cream

Selection of sweet treats

Unlimited tea and coffee

£25.00 per person*

Package 1, 2 & afternoon tea are inclusive of wrapped teatime biscuits per person

Hot Fork Buffet

Inclusive of two salads, two main dishes, two sides & one dessert

Unlimited tea and coffee

£31.95 per person*

SANDWICHES

(All sandwich fillings are included in each package)

Cheddar cheese, tomato

Chicken Caesar salad wrap

Honey roast ham, tomato chutney

Tuna, cucumber, lemon mayonnaise

Egg mayonnaise, watercress (V)

FINGER BUFFET ITEMS

Homemade sausage rolls

Mini cheeseburger sliders

Smoked bacon, cheddar cheese quiche

BBQ chicken wings

Chicken Satay skewers

Chicken tikka skewers

Chicken goujons with BBQ sauce

Glazed honey and mustard chipolatas

Hoisin duck spring rolls

Fish goujons with tartare sauce

Vegetable spring rolls (V)

Mediterranean vegetable quiche (V)

Sun blushed tomato & mozzarella tartlets (V)

Cheese & onion stuffed potato skins,
with soured cream (V)

Mini spicy bean burger sliders (V)

Vegan Sausage rolls (VG)

Cauliflower bites (VG)

Vegan 'no chicken' bites (VG)

Eton mess (V)

Victoria sponge (V)

Chocolate brownie (V)

Homemade Mini apple strudel (V)

Lemon tart (V)

V - Vegetarian VG - Vegan

Hot Fork Buffet Menu

SALADS - SELECT 2

- Cherry tomato and rocket salad (VG)
- Beetroot and butternut squash salad, toasted hazelnuts, bramble dressing (VG)
- Grilled courgette and tomato salad, basil and olive dressing (VG)
- Green garden salad, balsamic dressing (VG)
- Pea, mint and feta salad (VG)
- Potato, wholegrain mustard and red onion salad (VG)
- Warm green beans, bacon and shallot salad
- Penne pasta, marinated mushrooms, pine nuts, basil (VG)

MAIN- SELECT 2

- Tex-mex chilli beef, tortilla chips, rice, guacamole
- Beef and local ale pie, caramelised onion mash
- Beer battered fish and chips, mushy peas, tartar sauce
- Chicken tikka Balti, basmati rice
- Chicken, asparagus and sun blushed tomato lasagne, garlic and mozzarella ciabatta
- Cottage pie, cheddar cheese topping
- Fillet of salmon, garlic, ginger soy dressing, stir fry noodles
- Jerk chicken, coconut rice, peas
- Seafood pie, soft herb mash
- Thai green chicken curry, sticky rice, prawn crackers
- Spinach and ricotta tortellini (V)
- Thai green vegetable curry, sticky rice (VG)
- Vegetable burrito, sour cream, guacamole (V)

SIDES - SELECT 2

- Steamed greens with ginger and soy dressing (VG)
- Buttered new potatoes with mint (VG)
- Roast new potatoes with rosemary and sea salt (VG)
- Cheddar cheese mash (V)
- Roast root vegetable with honey and thyme (V)
- Roast carrot with sesame dressing (VG)

DESSERT- SELECT 2

- Fresh fruit platter (VG)
- Chocolate mousse shot glass (V)
- Warm chocolate brownie (V)
- New York cheesecake (V)

V - Vegetarian VG - Vegan

The venue cannot guarantee 100% traces of allergens in any dish due to the environment that the dish is prepared and cooked.



PACKAGE UPGRADES

FOOD

Additional savoury finger buffet items - £3.00 per person

Additional hot fork buffet main dishes - £4.50 per person

Additional sweet items - £3.00 per person

Bowls of crisps - ready salted - £10.00 per bowl

Mixed house dressed salad bowl (serves 10 guests) - £15.00 per bowl

Mixed fruit platter (serves 10 guests) - £20.00 per platter

BEVERAGE

Glass of Bucks Fizz - £10.50pp

Glass of Prosecco - £11.50pp

3 Bottles of house wine (White, Rose or Red - can be mixed) - £68.25

Bottle of Prosecco - £39.95

Bottle of Rose Prosecco - £39.95

Bottle of Champagne (NV Brut, Champagne Eugene III IRC - France) - £69.95

Bottle of Champagne (Lanson Pere et Fils NV - France) - £109.95

Bucket of bottled beer (5 bottles to a bucket and non alcoholic available) - £22.00

Jugs of fresh juice (orange, apple or pineapple) - £11.00 per jug

Jugs of cordial - £4.00 per jug

***Prices displayed are for 2026 and will increase each year.**

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