



Your Wedding Day

HOLIDAY INN
LONDON GATWICK WORTH





Your Ceremony

Choose between two newly decorated ceremony rooms, each offering a modern and sophisticated ambiance for your wedding celebration.

Park Suite, our more intimate venue, is licensed for civil ceremonies with a capacity of up to 70 people. It is naturally lit featuring double doors that lead to a courtyard area, it's an ideal setting to exit for welcome drinks. For larger celebrations, the elegantly decorated Byron Suite is perfect, accommodating up to 220 guests.

All our ceremony and banqueting suites are conveniently situated on the ground floor, accessible through a dedicated corridor that ensures privacy from bedrooms and public hotel areas.

Experience the convenience of hosting every aspect of your special day under one roof at the Holiday Inn Gatwick Worth – from making your vows to hosting the wedding breakfast and enjoying the evening reception.





♥ Your Wedding Breakfast

The Sussex Suite is designed to accommodate up to 280 guests in the traditional banquet setup, yet it can easily be altered to create an intimate atmosphere for smaller weddings. The Sussex Suite hosts its very own stylish bar, to serve a fantastic selection of drinks all day to the happy couple and your wedding guests.

Enjoy drink receptions in our courtyard garden or within the private bar area. Our banqueting team can serve your guests with a variety of canapés created by our Executive Chef, while the couple captures visual memories with the photographer. Later, everyone gathers in the Sussex Suite to continue celebrating the rest of the day and evening.

When planning your wedding breakfast, explore an exciting range of bespoke menu selections. All our wedding packages include a three-course wedding breakfast and half a bottle of wine per person. Our skilled team of passionate chef's prepare extensive menus and can accommodate to any individual dietary requirements you may have.

♥ Wedding Packages ♥

Three bespoke packages for a minimum of 60 guests for you to choose from...

Rose

- ♥ Member of our Events Team to assist you with organising your day with us
- ♥ Room Hire for your Civil Ceremony
- ♥ Room Hire for the Wedding Breakfast & Evening Reception
- ♥ Three Course Wedding Breakfast, to be chosen from our Selector Menu
- ♥ Tea & Coffee served after wedding breakfast
- ♥ Half a bottle of wine per person to be served with Wedding Breakfast
- ♥ Use of our round cake stand 36cm & ceremonial knife
- ♥ White Linen Tablecloths and Linen Napkins
- ♥ One Complimentary overnight stay & breakfast for Bride & Groom in Executive Room
- ♥ Wedding menu tasting for two
- ♥ Preferential bedroom rates for your guests on the wedding night

£74.00 PP MON - SAT

£69.00 PP SUNDAY

Peony

- ♥ Member of our Events Team to assist you with organising your day with us
- ♥ Room Hire for your Civil Ceremony
- ♥ Room Hire for the Wedding Breakfast & Evening Reception
- ♥ Three Course Wedding Breakfast, to be chosen from our Selector Menu
- ♥ Tea & Coffee served after wedding breakfast
- ♥ Half a bottle of wine per person to be served with Wedding Breakfast
- ♥ Use of our round cake stand 36cm & ceremonial knife
- ♥ White Linen Tablecloths and Linen Napkins
- ♥ One Complimentary overnight stay & breakfast for Bride & Groom in our Junior Suite
- ♥ Wedding menu tasting for two
- ♥ Preferential bedroom rates for your guests on the wedding night
- ♥ One Welcome drink from standard choice selector
- ♥ One Toast drink from standard choice selector
- ♥ Wedding Coordinator on the day

£90.00 PP MON - SAT

£85.00 PP SUNDAY

Orchid

- ♥ Member of our Events Team to assist you with organising your day with us
- ♥ Room Hire for your Civil Ceremony
- ♥ Room Hire for the Wedding Breakfast & Evening Reception
- ♥ Three Course Wedding Breakfast, to be chosen from our Selector Menu
- ♥ Tea & Coffee served after wedding breakfast
- ♥ Half a bottle of wine per person to be served with Wedding Breakfast
- ♥ Use of our round cake stand 36cm & ceremonial knife
- ♥ White Linen Tablecloths and Linen Napkins
- ♥ One Complimentary overnight stay & breakfast for Bride & Groom in our Junior Suite
- ♥ Wedding menu tasting for two
- ♥ Preferential bedroom rates for your guests on the wedding night
- ♥ Two Welcome drinks from standard choice selector
- ♥ One Toast drink from standard choice selector
- ♥ Wedding Coordinator on the day
- ♥ Selection of canapés (3 per person)

£110.00 PP MON - SAT

£105.00 PP SUNDAY



Wedding Breakfast Selector Menu

Our skilled team of chefs have created a personalised menu just for you. Enjoy selecting from our extensive Selector Menu for both you and your guests as part of the package. For an added touch of indulgence, consider enhancing your dining experience with one of our exquisite sorbets.

For the Starter & Main Course, select one meat or fish dish and one vegan or vegetarian dish for variety. For the Dessert, please select two.

OPTIONAL COURSES

SORBET

Choose from one of our chilled sorbets - **£3.50 per person**

Blackcurrant  Alfonso Mango

Strawberry & Champagne  Sicilian Lemon & Lime

Coconut

PETIT FOURS

To Include Petit Fours with tea & coffee after wedding breakfast,
choose two from the selection below - **£8.00 per person**

Chocolate & Hazelnut Truffles    Passionfruit or Blueberry Fruit Pastels    

White Chocolate & Cardamom Fudge     Mixed Toasted Nut Florentines 

Individual Coffee Madeleines    Turkish Delight with Lime    

ADDITIONAL OPTIONS PER COURSE

If you'd like to offer your guests a wider selection to choose from, you can add further dishes on any of the courses on to your package.

STARTER £3.95PP

MAIN COURSE £3.95PP

DESSERT £3.95PP

Starters

Prawn & Crayfish Cocktail

Dressed baby gem and buttered brown bread

Beetroot Cured Gravadlax

Kohlrabi, pickled cabbage remoulade, pomegranate dressing

Smoked Mackerel Escabeche

Textures of beetroot, bread crisp and herb oil

Seared Beef Carpaccio

Black onion puree, toasted ciabatta,
watercress and rocket salad

Smoked Ham Hock Terrine

Chutney and brioche toast

Braised Pork Croquettes

Apple sauce and crackling

Goats Cheese and Red Onion Tart

Balsamic glaze and rocket salad

Crispy Halloumi with Sweet Chilli Dip

Tomato & red onion salad

Individual Mezze Plates

Hummus, crudites, marinated vegetables,
grapes, pitta bread, olives

Roasted King Oyster Mushroom Consommé

Balsamic and truffle oil, toasted hazelnuts

Slow Roasted Tomato & Basil Soup

Butternut Squash, Chilli & Coconut

Leek & Potato Velouté with Truffle

Rich Cream of Woodland Mushroom & Roasted Garlic

Main Courses

Salmon Fillet ^{NF}

Basil and lemon verbena herbed crust, lemon thyme roasted fondant,
Mediterranean veg with marinara sauce

Parma Ham Wrapped Cod Fillet ^{GF NF}

Saffron new potatoes, edamame bean and pea fricassee

Pan-fried Seabass Grenobloise ^{GF NF}

Parmentier potatoes and charred cauliflower

Harissa Lamb Rump ^{GF NF}

Tzatziki sauce, tenderstem broccoli and new potatoes

Chicken Breast Supreme ^{GF NF}

Chorizo pomme anna, honey roasted carrots,
buttered kale and white wine cream sauce

Roast Topside of Beef ^{GF NF}

Herbed dijon mash, buttered savoy and red wine sauce

Fresh Gnocchi ^{NF V}

Spinach, wild mushrooms, parmesan and truffle

Crispy Greek Style Filo Pie ^{NF V}

Feta, caramelised onions, sun dried tomatoes and spinach,
mint crushed potatoes and roasted vegetables

Roasted Squash Risotto ^{GF DF VE NF}

Crispy kale and toasted seeds

Cauliflower & Roasted Vegetable Malaysian Curry ^{GF DF VE NF}

Coriander coconut rice, pak choi and lotus root crisps

ALLERGEN INFORMATION

Any guest who suffers from any known allergens or intolerances should inform the hotel before the wedding day.

^{DF} Dairy Free ^{GF} Gluten Free ^V Vegetarian ^{VE} Vegan ^{NF} Nut Free

Desserts

Triple Chocolate Brownie ^{GF V NF}

White chocolate sauce, vanilla ice cream and chocolate shavings

Marbled Chocolate & Gingernut Cheesecake ^{NF V}

Raspberry compote and white chocolate sorbet

Raspberry & Vanilla Eton Mess ^{GF V NF}

Tonka bean meringue and lime Chantilly

Blackberry & Yuzu Posset ^V

Pistachio and orange biscotti

Caramelised Passionfruit & Lime Tart ^{NF V}

Mandarin sorbet, lemon balm

Toasted Almond & Blood Orange Treacle Tart ^V

Lime clotted cream and fresh macerated berries

Classic Sticky Toffee Pudding ^{GF V NF}

Butterscotch sauce and salted caramel ice cream

Spiced Ginger Cake ^V

Salted caramel sauce, hibiscus poached pear
and almond sorbet

Pina Colada ^{GF DF VE NF}

Malibu soaked pineapple, vanilla crisps, rum jelly,
coconut sorbet and fresh lime

Vegan Chocolate Mousse ^{DF VE NF}

Biscoff granola, popping candy and orange peel

Mature Cheddar Cheese ^{NF V}

English Brie, Shropshire stilton, crackers,
apple chutney, celery, grapes and quince jelly



Drinks Packages

Celebrate your special day with your favourite beverage, as our team takes care of serving your personally chosen welcome and toast drinks to your wedding guests.

STANDARD DRINK PACKAGES

Select 1 Welcome drink and 1 Toast drink per person included in our Peony package

Select 2 Welcome drinks and 1 Toast drink per person included in our Orchid package

Bucks Fizz ♡ Prosecco ♡ House wine ♡ Bottle of Peroni or Corona ♡ Pimm's
Orange Juice ♡ Sicilian Lemonade ♡ Appletiser
Pink Gin & Lemonade ♡ Hendricks, Cucumber & Premium Tonic

The choice of welcome drinks is 2 alcoholic and 1 non-alcoholic.
Toast drink is the choice of 1 alcoholic drink and 1 non-alcoholic drink.

SOMETHING SPECIAL

Drink upgrades, supplement per person

House Champagne £6.00

Aperol Spritz £4.50

Belvedere & Orange Juice £2.00

Tanqueray 10 & Premium Tonic £2.00

EXTRA TOUCHES

Wedding Coordinator present on the day of your Wedding Day - £350.00

Place cards and table plan - From £200

Disco – Resident DJ - From £495

Upgrade to Junior Suite per night - £30.00



Little Person's Menu

For the smaller wedding guests, children aged 2-12 years old. At our family friendly venue, we are delighted to cater for all your guests both big and small with their favourite food.

STARTERS

- Plain / cheesy garlic bread NF V
- Halloumi fries with salsa NF V GF
- Roasted tomato soup with warm bread NF V
- Hummus and pitta bread Ve NF DF

MAINS

- Southern fried buttermilk chicken goujons, fries and peas GF NF
- 4oz Beef cheeseburger, brioche bun, fries NF
- Battered fish fingers, peas, fries, lemon and tartare sauce GF NF DF
- Penne pasta, tomato sauce with basil GF NF V
- Classic margherita pizza with fries NF V

DESSERTS

- Chocolate brownie, vanilla ice cream and chocolate sauce NF V GF
- Toasted waffle, honeycomb ice cream and toffee sauce NF V
- Mini sticky toffee pudding,
toffee sauce and salted caramel ice cream NF V GF
- Selection of ice cream NF V GF

Canapés

Included in our Orchid package - Select 3 options

To add on to our Rose or Peony packages - Select 3 options

£12.00 per person, additional items charged at £4.00 per item - per person

- Gin cured smoked salmon blinis with chive and pink peppercorn crème fraîche NF
- Crispy tapioca whitebait with tartare sauce GF DF NF
- Tempura king prawns with sweet chilli, mango and coriander dip DF NF
- Mini lamb and mint koftas with tzatziki sauce GF NF
- Duck spring rolls and hoisin sauce NF
- Crispy beef with sweet chilli sauce and toasted cashews GF DF
- Mozzarella and sun-blushed tomato arancini with rocket pesto V GF NF
- Mushroom duxelle and pickled quail egg tart with smoked hollandaise V NF
- Roquefort and walnut beignets with fig puree V
- Black olive and artichoke tapenade bruschetta with shaved vegan cheese Ve GF NF DF
- Coronation hummus and black sesame seed cone Ve NF DF
- Cauliflower and broccoli fritters with hot jalapeño jam Ve GF NF DF

Plus unlimited jugs of fruit cordial at the wedding breakfast and an activity pack for each 'little person'

£21.95 PP

Evening Buffet

Our Executive Chef has put together a great selection of evening buffet options to choose from, to continue the celebration. Cater for your wedding day guests and any evening guests you wish to invite.

£21.95 PER PERSON

Select 4 finger buffet items and 4 sandwich/wrap fillings from the options below

£24.95 PER PERSON

Select 5 finger buffet items and 4 sandwich/wrap fillings from the options below

£27.95 PER PERSON

Select 6 finger buffet items and 4 sandwich/wrap fillings from the options below

SANDWICHES

Sandwich fillings comes in a variety of breads and wraps

GF alternatives can be arranged

Honey roasted ham, wholegrain mustard mayo and sliced tomato GF DF NF

Roast beef and horseradish GF NF

Coronation chicken GF NF

Smoked salmon and chive cream cheese GF NF

Tuna mayo and sweetcorn GF DF NF

Egg mayo and cress GF DF NF V

Red onion jam and grated cheese GF NF V

Beetroot hummus and roasted red pepper GF DF NF VE

HOT FINGER ITEMS

Pork and black pudding sausage roll served with homemade brown sauce NF

Black sesame satay chicken skewers with sweet chilli sauce GF NF

Sweet potato and herb fries VE GF DF NF

French fries with rosemary salt VE GF DF NF

Vegetable samosas with sweet chilli dip NF V

Truffled macaroni cheese bites NF V

BBQ korean chicken wings with chilli and spring onion GF DF NF

Duck spring rolls with hoisin sauce DF NF

Mini pulled pork brioche sliders with apple sauce NF

Teriyaki salmon and haddock fishcakes with tartare sauce NF

Smoked ham hock and cheese croquettes with sweet mustard dressing NF

Cheesy garlic bread ciabatta NF V

Vegan harissa jackfruit filo wrap VE DF NF

MINI PUDS

Triple chocolate brownie, Chantilly cream and fresh strawberry GF V NF

Mini individual lemon tarts with fresh raspberry NF V

Boozy spiced rum fruitcake NF V

Fresh fruit salad VE GF DF NF



Glazed berry vol-au-vents NF V




Malted milk crème brûlée NF V




*100% of your wedding day guests must be catered for in the evening and a minimum of 80% of additional evening guests.

Indulgence Buffet

If you are looking for something a little bit different than our finger buffet, why not upgrade to our 'Indulgence buffet' options...

Hog roast served with homemade pork & sage stuffing and apple sauce   
£32.50pp - Minimum 60 guests

Beef brisket served with horseradish and wholegrain mustard   
£26.95pp - Minimum 30 guests

Braised lamb shoulder and leg served with mint sauce   
£35.00pp - Minimum 30 guests

All options above are served with with floured baps, garlic and herb rolled new potatoes, coleslaw, mixed leaf salad and pesto pasta

GF alternatives can be arranged



Special Additions

In addition to your chosen evening buffet option, treat your guests to a delicious cheese station or a late evening snack, perfect to keep the energy levels up, served until 23.00...

CHEESE TABLE

Mature cheddar cheese, English Brie, Shropshire stilton, crackers, freshly baked breads, apple chutney, celery, grapes and quince jelly
£10.95pp - Minimum 40 guests

EVENING SNACK

Sausage, Bacon or Egg Baps -served with an assortment of sauces
£6.95pp - Minimum 40 guests

PIZZA PARTY

A selection of thin crust meat and vegetarian pizzas, cooked in our very own pizza oven
£8.95pp - Minimum 40 guests





Self Catering Weddings

Every wedding is unique, reflecting the vision and individuality of each couple. At Holiday Inn Gatwick Worth, we recognise the significance of creating an experience that compliments and aligns with your partnership and beliefs.

Our Sussex Suite stands out as one of the largest banqueting halls in the South East, accommodating up to 280 guests in a banquet style. Ideal for self-catered weddings, the suite features its own private banqueting kitchen, allowing you to choose your own preferred caterers for guests that wish for a more authentic cuisine when celebrating with your friends and family.

Experienced in self-catering events, our team is committed to ensuring that your wedding at our hotel is flawless.

Your chosen caterers will have access to the banqueting kitchen, enabling them to prepare the cuisine of your choice at the hotel. The spacious kitchen offers a large space for your Chef's to craft your favourite and specialty dishes, adding a personal touch to your special day.

The Sussex Suite also boasts a private bar for hosting reception drinks throughout the day. You can choose to have our bar open on the day, with our team handling the service. Alternatively, if you prefer, you have the option to bring your own drinks and our team will still be available to serve them. Corkage for wine, beer & soft drinks is included in the package.

We have a secure onsite car park offering over 300 spaces, this is complimentary for all your wedding guests.

For a personalised quote on our Self-Catering Wedding Packages, please reach out to our Events Team, who will be delighted to assist you.

Our self-catering package is priced on application and is based on the number of guests and the date of the event.

PACKAGES START FROM ONLY £4,000

Our Self-Catering package includes everything you need:

- ♥ Room Hire of our beautiful suite with a Private Bar
- ♥ Exclusive use of banqueting kitchen
- ♥ Tables and chairs
- ♥ Dancefloor
- ♥ White linen tablecloths & napkins
- ♥ Crockery, cutlery and glassware
- ♥ Corkage for soft drinks, wine and beer
- ♥ One Food & Beverage Supervisor to oversee the event
- ♥ One Kitchen Supervisor to oversee the external catering team
- ♥ Complimentary car parking for all day guests *(subject to availability)*
- ♥ One Complimentary overnight stay in Executive Room with breakfast
- ♥ Preferential bedroom rates for your guests on the wedding night





Your Wedding Night

When the day is over, begin your married life in style in one of our best deluxe Junior Suites, ideal for your wedding night. We have four types of bedrooms, Standard, Family Room, Executive and four Junior Suites. The big bathroom and spacious bedroom could even allow for some of the wedding party to get ready there too.

All our rooms are en-suite and feature modern décor, complete with amenities like a TV, a desk with a mirror, tea and coffee making facilities and individual temperature control. With 158 stylishly decorated bedrooms tailored to suit all guests, we offer a variety of room types, including doubles, twins, and family bedrooms capable of accommodating up to five guests.

Ensuring comfort and enjoyment for our guests at Holiday Inn Gatwick Worth is our top priority. Our reception team is available 24 hours a day to assist with any requests. Following a restful night's sleep, indulge in our full breakfast buffet as you reflect on what undoubtedly will be the most memorable day of your lives.

Our easy to book rooms will be offered to your guests at a preferential rate for the night of your wedding. You and your guests can maximise their stay with access to Nuffield Health's state of the art gym, sauna, steam room and swimming pool subject to a small entrance fee.

♥
Gallery





Terms & Conditions

BOOKING CONFIRMATION

Provisional reservations will be held for 14 days. A booking will only be confirmed with us once we receive a signed contract and deposit has been received. Any amendments to the date of the wedding after this time will be subject to availability, at the manager's discretion and may be liable to additional charges.

PAYMENT

A 20% deposit is payable at the time of confirmation, this deposit is non-refundable. An additional 30% of the total contracted balance is then due 12 months before the wedding date, followed by 30% due 6 months before the wedding date. The final balance to be paid 1 month before the day of the wedding.

All payments are non-refundable. The hotel reserves the right to cancel failing receipt of the agreed funds.

CANCELLATION

Over 12 months before the wedding date – Deposit will be retained by the Holiday Inn London Gatwick Worth.

12 months to 6 months before the wedding date – Client is to pay a total of 50% of the contracted wedding total.

6 months to 1 month before the wedding date – Client is to pay a total of 80% of the contracted wedding total. 1 month or less before the wedding date – Client is to pay 100% of the contracted wedding total. All cancellations should be made in writing and any outstanding payments are due within 28 days of the cancellation date.

ADDITIONAL TERMS AND CONDITIONS

100% of the guests must be catered by the hotel for the evening buffet, minimum of 80% of additional evening guests must be catered for. All our prices include VAT at the current rate of 20%. A minimum of 60 guests is required for all our packages, for smaller wedding we can tailor the price to your requirements. All prices are correct for weddings held in 2024 and 2025. Any weddings held after 31st December 2025 would be subject to an increase in prices.

VARIATION OF CONFIRMED NUMBER

Confirmed numbers must be submitted 1 month prior to event, with any outstanding payments (these will be the numbers for which you will be charged). Last amendments to your invoice and the total payable will be calculated and must be settled in full. All terms and conditions are at the discretion of the management at the Holiday Inn London Gatwick Worth.





Holiday Inn

AN IHG[®] HOTEL

LONDON GATWICK WORTH

Crabbet Park, Turners Hill Road, Worth, Crawley RH10 4SS

01293 884 806 ext 2019

events@higatwickworth.co.uk

www.higatwickworth.co.uk

