



Meetings & Events
AT HILTON NORTHOLME



Bespoke Events

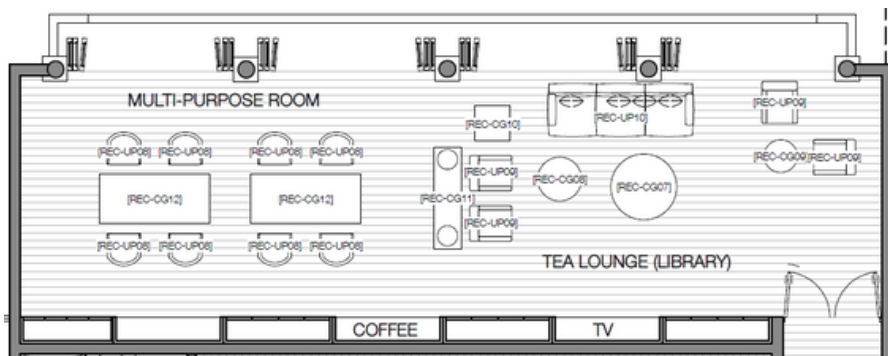
Whether you are planning a meeting, conference or event, there is no need to look any further than the Hilton Seychelles Northolme Resort & Spa, creating a lasting impression on your attendees.

Our world class combination of facilities and service means your guests are definitely in the right place.



Multi Purpose Room

Hilton Northholme, ideally located 20 minutes from Victoria, the capital of Seychelles, offers all that you need for a social gathering, company meeting or any type of celebration. Our 72 sqm function room with natural daylight and ocean views is perfect for meeting up to 40 attendees.



Facilities & Services

- AV Equipment
- Boardroom Setup
- High Speed WIFI
- Flipcharts
- Markers, Pens & Pads
- Lounge Setup
- Coffee & Tea Facilities
- Color Printing

Why Hilton Northholme?

- Our multi-purpose meeting space has unparalleled ocean views and natural daylight.
- From intimate meetings to flawlessly produced events, our experienced team is there to provide all you need.
- We cater to any need - from your fundamental needs for a company meeting to luxury high-teas that will spoil your attendees.
- Whether you are traditional or modern, intimate or extravagant, formal or casual, simple or quirky - we custom tailor every detail to fit your event.



Unique Experiences

WINE PAIRING EXPERIENCES

Break your routine and join us for an exceptional evening.

Enjoy an evening of emerging your senses in a flight of our chef's signature small plates paired with the perfect wine. Smell, taste and savor the moment while gaining insight into the beauty of the harmony between food and wine.

BREAKFAST MEETINGS

Need a change of scenery? Brainstorm over breakfast to start the day on the best note.

We will tailor the food, drinks and set up according to your vision to kick off the day with a fresh mind and new ideas.

COCKTAIL MASTERCLASS

Why not invigorate your spirit by learning a new skill? Why not make that skill preparing cocktails?

Our cocktail masterclass will equip you to be the most popular host or guest for any occasion.

Learn tips and tricks from our top bartenders to make your favorite cocktail and become a master yourself.



COFFEE BREAKS

Welcome Coffee Breaks

Option 1

Juice and Fruit Corner

Freshly Squeezed Juices & Infused Water

Fruit Salad

Mixed Seasonal Fruit/ Marinated with Lemon & Mint

Whole Fruits

Apple/ Banana/ Orange

Bircher Muesli (N)(G)

Yoghurt/ Honey/ Nuts/ Berries

Morning Bakery Selection (G)(N)

Plain Croissant/ Almond Croissant/ Danish Pastries

Option 2

Juice and Fruit Corner

Freshly Squeezed Juices & Infused Water

Fruits Salad

Grapefruit & Sweet Melon, Marinated Ginger & Mint

Whole Fruits

Kiwi/ Dragon fruit/ Rambutan

Granola Tart (N)(G)

Yoghurt Cream/ Honey/ Nuts/ Fresh Fruits

Morning Bakery Selection (G)(N)

Plain Croissant/ Almond Croissant/ Danish Pastries

Option 3

Juice and Fruit Corner

Freshly Squeezed Juices & Infused Water

Fruit Salad

Mixed Seasonal Fruit/ Passion Fruit Coulis

Whole Fruits

Mango/Star Fruit/Orange

Chia Pudding (N)

Chia Seed/ Yoghurt/ Honey/ Nuts/ Mango

Morning Bakery Selection (G)(N)

Plain Croissant/ Almond Croissant/ Danish Pastry

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COFFEE BREAKS

Mid-Morning Coffee Breaks

Option 1

Juice and Fruit Corner

Freshly Squeezed Juice & Infused Water

Whole Fruits

Apple/ Banana/ Orange

Organic Vegetable Crudités (V)

Dips: Yogurt / Thousand Island Sauce

Bakery Selection (G)(N)

Cookies/ Banana Cake Loaf/ Multigrain Muffins

Sandwich Selection (G)

Smoked Salmon Roulade- Chive Cream Cheese

Cheddar & Tomato - Gherkins/ Baby Cress (V)

Option 2

Juice and Fruit Corner

Freshly Squeezed Juice & infused water

Whole Fruits

Kiwi/ Dragon Fruit/ Rambutan

Organic Vegetable Crudités (V)

Dip: Yogurt Sauce/ Thousand Island Sauce

Bakery Selection (G)(N)

Assorted Cookies/ Lemon Cake Loaf

Banana and Walnut Muffins

Sandwich Selection (G)

Prawn- Herb Cocktail Mayonnaise/ Lettuce (S)

Caprese - Plum Tomato / Buffalo Mozzarella/ Basil

Option 3

Juice and Fruit Corner

Freshly Squeezed Juice & Infused Water

Whole Fruits

Mango/Star Fruit/Orange

Organic Vegetable Crudités (V)

Dips: Yogurt Sauce/ Thousand Island Sauce

Bakery Selection (G)(N)

Assorted Cookies/ Marble Cake Loaf/ Carrot Muffins

Sandwich Selection (G)

Tuna Salad- Sweetcorn and Pickle Salsa/ Rocket

French Brie- Cucumber/ Cranberry (V)

From The Oven

Vegetable Puff (G)(V)

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COFFEE BREAKS

Afternoon Coffee Breaks

Option 1

Juice and Fruit Corner

Freshly Squeezed Juice - Orange/ Apple

Whole Fruits

Apple /Star Fruit/Orange

Energizer Fruit Smoothie of The Day

Sandwich Selection (G)

Salami/ Avocado/ Roasted Peppers/ Italian Dressing

Egg Salad/ Mustard Cress/ Salted Cucumber (V)

Pastry Selection

Scones - Plain and Raisin/ Jam and Cream (G)

Mini Donuts - Strawberry (G)

Baked Yoghurt - Hazelnut Crumble (N)(G)

Option 2

Juice and Fruit Corner

Freshly Squeezed Juices & Infused Water

Whole Fruits

Guava/ Banana/ Mango

Energizer Fruit Smoothie Live Mixed From Our Bartender

Sandwich Selection

Roasted Chicken - Olive Mayo Paste/ Baby Gem/ Sour Dough Bread

Roasted Vegetables - Baby Gem/ Pesto Mayonnaise (V)(N)

Afternoon Pastry Selection

Scones - Plain & Raisin/ Jam and Cream (G)

Mini Donuts - Cinnamon/ Chocolate (G)

Chocolate Tart - Pecan Nuts (G)(N)

Option 3

Juice and Fruit Corner

Freshly Squeezed Juice & Infused Water

Whole Fruits

Kiwi/ Dragon Fruit/ Rambutan

Energizer Fruit Smoothie

Pastry Selection

Dates - Selection (N)

Scones - Plain and Raisin/ Jam and Cream (G)

Chocolate Brownie - Pecan Nuts (N)(G)

Mini Almond Panna Cotta - Strawberry Coulis (N)

Sandwich Selection

Beef Bresaola Ruben - Rye Bread/Sauerkraut/Tangy Dressing

Sun Blushed Tomato Fattoush - Feta Cheese/ Za'atar (V)

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LUNCH & DINNER

Starters

Vegeterian Options

- Mediterranean Pasta/** Grilled Vegetables/Basil Pesto (G)(N)
- Watermelon & Feta Cheese Salad/** Bred Lanmar, Balsamic Dressing
- Mexican Corn Salad/** Lime-Cilantro Vinaigrette/ Tomato/Cucumber
- Caprese with a Twist/** Buffalo Mozzarella/ Roasted Tomatoes/ Avocado
- Grilled Eggplant Salad/** Arugula/ Fresh Orange/ Fennel Shavings
- Spinach Salad/** Fennel/ Brown Mushroom
- Beetroot Salad/** Sun Dried Tomato/Goat Cheese
- Roasted Curried Cauliflower/** Watercress, Broccoli Puree/Bean Salad
- Waldorf Salad/** Apple/ Yogurt/ Walnuts (V)(N)
- Mix Bean Salad/** Lemon Dressing/ Green Celery (V)
- Goat Cheese and Beetroot Salad/** Crispy Quinoa/ Pesto Sauce (N)
- Artichoke Salad/** Fried Leeks/ Curly Endive/ Mint Dressing (Vg-G)
- Greek Salad/** Feta Cheese/Tomato/Olive/Cucumber/Onion
- German Potato Salad/** Pickled Onion/ Chives/ Sour Cream
- Roasted Butternut and Baby Spinach Salad/** Cumin Dressing/ Coriander

Non-Vegeterian Options

- Niçoise Salad/** Tuna/ Soft Boiled Eggs/ Herbed New Potatoes
Black Olives/Roma Tomatoes/ Green Beans/ Citrus Garlic Dressing
- Seafood Salad/** Fennel/ Granny Smith Remoulade (S)
- Tiger Prawn Salad/** Asparagus/ Roasted Cherry Tomatoes (S)
- Seafood Salad/** Asparagus/ Russian Dressing (S)
- Poached Salmon/** Fennel/ Celeriac/ Crispy Fried Mushrooms
- Waldorf/** Gorgonzola/ Smoked Ham/ Truffle Mayo
- Mediterranean Salad/** Shredded Chicken/ Oven Roasted Garlic
- Roast Beef Salad/** Smoked Tomato/ Chili Relish
- Herbed Chicken/** Grilled Zucchini/ Sundried Tomato/ Green Olives
- Roasted Sirloin/** Boiled New Potato/ Lavender Mustard Mayo

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LUNCH & DINNER

Main Course

Vegeterian Options

- Potato and Cauliflower Gratin**/ Cheese/Basil
- Two Pesto Sauce Lasagne**/ Olive and Basil (G-N)
- Fettuccine Primavera**/Fresh Tomato/Arugula/Parmesan/ Olives (G)
- Ricotta Tortellini** /Mushroom/ Truffle Parmesan Cream
- Penne Alla Genovese** /Green Beans, Potato (G-N)
- Baked Polenta Cake** / Roasted Butternut/ Pimento Sauce
- Vegetable Pulao** / Raita
- Paneer Sahi Korma** / Spinach Gravy/Basmati Rice
- Palak Dal** / Saffron Rice
- Vegetable Fried Rice** / Egg/Soy Sauce
- Thai Red Vegetable Curry** /Jasmine Rice
- Thai Green Vegetable Curry** /Jasmine Rice

Non-Vegeterian Options

- Pan Fried Snapper**/Romanesco Sauce/ Herbed New Potatoes
- Grilled Salmon**/ Green Pea Puree/ Herbed New Potato
- Slow Roasted Tomatoes/ Tarragon Butter
- Job Fish Fillet**/ Nutmeg/ Spinach/ Carrot Fondant/ Thermidor Sauce
- King Fish Fillet**/ Fricassee of Artichokes/ Tomatoes
- Bouillabaisse Sauce
- Chicken Picatta**/Pasta/ Provençal Sauce
- Chicken Schnitzels**/Arugula and Tomato Salad/ Lemon Wedges
- Roasted Chicken Breast**/ Mustard/ Vanilla Spiced Cassava
- Carrot Fondant/ Onion Gravy
- Roasted Chicken Breast**/ Roasted Corn/ Cajun Bell Pepper
- Chimichurri Salsa
- Roasted Lamb Shank**/ Braised Red Cabbage/ Mash Potato
- Red Wine Jus
- Braised Lamb Shank**/ Barley/ Chard/ Grilled Mushroom
- Braised Beef Bourguignon**/Roasted Shallots/Potato/ Crispy Carrots
- Beef Lasagne**/ Parmesan Cheese/ Mozzarella Cheese
- Braised Ossobucco**/ Fresh Gremolata/ Roast Root Vegetables
- Beef Medallions**/ Spätzle/ Roasted Onions/ Mushroom Sauce
- Grilled Beef Medallions**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





LUNCH & DINNER

Dessert

Vanilla Crème Brulee

Crème Caramel

Mini Passion Fruit Pavlova

Miniature Mocha Éclairs (G)

Profiteroles (G)

Strawberry lime tarts (G)

Tiramisu (G)

Caramelized Apple Tart with Ginger (G)

Black Forrest Gateaux (G)

Mini Apple Tart Tatin (G)

Caramel Nut & Praline Jelly tart (G)(N)

Mango and Lime Cheese Cake

Spicy Pineapple (G)

Apple Crumble (G)(N)

Banana Cheesecake Cinnamon

Date Syrup (G)(N)

Coffee Cheese Cake

Chocolate Chips (G)(N)

Chocolate and Passion Fruit Cake (G)

Banana Goreng

Deep Fried Bananas/ Vanilla Ice Cream/Honey



High Tea

A HILTON NORTHOLME SIGNATURE EVENT

TEA SELECTION

Strong British Breakfast
Earl Grey Royal
The Noir Vanilla
Carpe Diem 45 (Rooibos, Strawberry, Raspberry & Almond).
Les Herbs Insolentes (Chamomile, Green Rooibos, Pepper, Orange)
On Va Se Revoir

SAVOURY

Lollipop - duck liver and salted caramel
Pita - sundried tomato, feta cheese, mustard micro greens, black olives (G) (V)
Sandwich - pancetta, ham, anchovies mayonnaise, tomato (G) (P)
Pan crystal - beetroot cured salmon, avocado, coriander and lemon
Quiche - pepper, beef chorizo, caramelized onion and blue cheese (G)

SWEET

Gateau opera - chocolate and pistachio (G) (N) (V)
Crispy puff - caramel, passion fruit and banana (G) (V)
Madeleine (G) (N) (V)
Apple and cherry crumble (G) (N) (V)
Pomelo and coconut shooters (V) (G)
Kiss of Therese - lavender chocolate mendiants (V) (N)
Traditional scones - vanilla, lemon curd, clotted cream and jam

DRINKS

Astoria Prosecco
Juice selection
Water
Coffee

SCR 950 PER PERSON - BASED ON 15 PEOPLE



Hilton

SEYCHELLES NORTHOLME
RESORT & SPA



+248 429 90 00



sezhi_info@hilton.com



@HiltonNortholme



Hilton Seychelles Northolme Resort & Spa