



Meetings Pack 2010

Hotel Maiyango is a stunning 14 bedroom 4 star rated boutique hotel setting a new standard in city centre accommodation in the heart of Leicester. The contemporary rooms and luxury suite of this top Leicester hotel provide relaxed luxury surroundings whether it is for a business stay over or a romantic weekend escape.

Hotel Maiyango contains 3 unique perfect spaces which are available for conferences, meetings and private hire events.

The largest space, 'The Gallery' is situated on the 3rd floor. With bi folding glass doors and a fantastic terrace overlooking the city, this space can cater for between 30 - 120 people. Aptly named, stunning artwork surrounds the room from local artists. With the latest technology, whether this room is for a business meeting or a celebration, your guests are bound to be suitably impressed. The head chef has produced various function and banqueting menus in the same contemporary Maiyango style that has won the restaurant numerous accolades.

Our two smaller rooms, 'The Press Room' and 'The Chairman's Office' can hold for up to 8 people. These spaces are ideal for board meetings, team briefings and private dining events. Both rooms have great natural light and beautiful views of the trees shading the hotel.

The hotel's spectacular 3rd floor roof top terrace bar overlooking Leicester provides the perfect breakout area during the day or a place for very exclusive entertaining in the evening.

Meeting room rates 2010

Daily Delegate Rate (Minimum 4 people)

£39.00 + VAT per Delegate

Includes the following:

Room Hire

Mineral Water

Tea and Coffee with Pastries on arrival

Morning Tea and Coffee with Homemade Cookies

Working Lunch

Afternoon Tea and Coffee with Homemade Cookies

Flip Chart and Pens

Projection Screen (only available in the Gallery)

24 Hour Delegate Rate (Minimum 4 people)

£155.00 + VAT per Delegate

Includes the following;

Room Hire

Mineral Water

Tea and Coffee with Pastries on arrival

Morning Tea and Coffee with Homemade Cookies

Working Lunch

Afternoon Tea and Coffee with Homemade Cookies

Flip Chart and Pens

Projection Screen (only available in the Gallery)

Du Jour Dinner Menu

Superior Bedroom

Continental Breakfast

Two course lunch menu in our restaurant is available at an additional cost of £5.00 per person.

Three course lunch menu in our restaurant is available at an additional cost of £7.50 per person.

Meeting Room Hire Rates	Full Day Hire	Half Day Hire
The Chairman's Office	£125 9am – 5pm	£75 9am – 1pm / 12pm – 5pm
The Press Room	£125 9am – 5pm	£75 9am – 1pm / 12pm – 5pm
The Gallery	£275 9am – 5pm	£175 9am – 1pm / 12pm – 5pm

Event Hire	
The Gallery	£275 (sit down banqueting) £400 (buffet reception) £800 (room only, no catering)

N.B Please note all prices exclude VAT

The Press Room and The Chairman's Office are also available for private dining. Please contact us for more information.

Room Layout



Theatre



Classroom



Boardroom



Cabaret



Banquet



U-Shape

Gallery	70	n/a	30	50	80	40
Chairman's Office	n/a	n/a	8	0	0	0
Press Room	0	n/a	8	0	0	0

Room Facilities

- Natural Daylight
- Air Conditioning
- Bi Folding Windows – Gallery Only
- Free Broadband Internet
- Projection System and Screen – Gallery Only
- Board / Flipchart
- Bar Area
- Wheelchair access throughout all of the hotel

Food and Drink

We take great pride in producing a fabulous dining experience. At the centre of this lies the most important ingredient, the food. Head Chef Phillip Sharpe's passion and creativity is evident in all of Maiyango's dishes. He hand selects only the best, locally sourced, freshest ingredients. His desire is to produce contemporary fine dining at its best, each dish, individually created and inspired from his travels around the world.

Include in this pack you will find the following menus available:

The Gallery Set Menu A

The Gallery Set Menu B

The Gallery Set Menu C

The Gallery Vegetarian Menu

Buffet Menu

Canapés Menu

These menus form a starting point, we are confident we can cater for any specific requirements or special requests that you may have. Given notice, our chefs can cater for all dietary requirements and will be happy to discuss this with you.

Proud winners of the Gold award in the 'Taste of England' Category for the East Midlands.

the gallery set menu a - £29.25 pp

minimum covers 40

please choose one dish from each section to form your menu:

to start

(v) thai spiced pumpkin and sweet potato soup, chilli infused oil

duck liver parfait red onion and port compote, toasted brioche, seasonal leaves

beetroot cured scottish salmon, herb salad, wasabi and crème fraiche dressing

(v) grilled goats cheese, vine tomatoes and roasted red onion tart, roquette aged balsamic

to continue

char grilled corn fed chicken, basil mash potato, lentil and pancetta jus

pan fried fillet of salmon, sauté new potatoes, and saffron and chive sauce

roasted rump of british lamb with vegetable dauphinoise, red currant jus

slow roasted blade of shire beef, parsnip mash, wild mushroom and shallot jus

to finish

blood orange and cardamom jelly, hazelnut ice cream, crisp tuile

madagascan vanilla crème brulee, chocolate biccotti, berry comote

dark chocolate and orange tart with chocolate chip ice cream, white chocolate anglaise

some of our food may contain traces of nuts.

we liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or soya.

for those with special dietary requirements or allergies who may wish to know ingredients please ask a member of staff who will be happy to assist.

the gallery set menu b - £33.45 pp

Minimum covers 40

please choose one dish from each section to form your menu:

to start

(v) roasted red pepper and vine tomato soup, tempura vegetables, chilli infused oil

smoked salmon parfait, pickled cucumber salad, lemon and chive dressing

corn fed chicken and ham hock terrine, dressed watercress, mango and chilli relish

(v) roquefort, apple and walnut tortellini, celeriac foam, crisp parmesan

to continue

pan fried gressingham duck, confit new potatoes, wild mushroom jus

Roasted fillet of cod with garlic and herb mash, langoustine essence

spiced belly of pork, herbed fillet, parsnip puree, tamarind jus

trio of Moroccan spiced lamb, vegetable dauphinoise, apricot and almond jus

to finish

white chocolate and raspberry crème brûlée, almond tuile

lemon tart, lemon curd ice cream and fruit coulis

chocolate profiteroles with dark chocolate sauce

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the gallery set menu c - £35.45 pp

minimum covers 40

please choose one dish from each section to form your menu:

to start

(v) seasonal wild mushroom and tarragon soup with basil tortellini

lemongrass and sweet chilli infused king prawns, mango and basil salsa, crisp herb salad

trio of organic reared salmon with fennel and cucumber salad, citrus dressing

terrine of confit gressingham duck, ham hock and apple, toasted brioche, plum and juniper relish

to continue

fillet of shire beef, wild mushroom dauphinoise, shallot and port jus

pan fried halibut, saffron and chive mash, crisp watercress, shellfish essence

roasted breast of guinea fowl, confit leg samousa, roasted sweet potatoes

galantine of poussion and duck, herb mousse, pink peppercorn mash

desserts

a collection of chocolate

white chocolate creme brulee, chocolate and chilli sorbet and mousse

mango and passion fruit parfait, crisp lime tulle

date, apple and fig pudding with rum and raisin ice cream, toffee sauce

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the gallery set menu vegetarian options

please make one selection from the following main dishes:

beetroot and shallot tarte tatin with parsnip mash, white bean and herb veloute

thai curry of butternut squash with tandoori paneer, saffron braised rice, sweet chilli and lentil cream

coconut and coriander scented polenta with tofu and marinated vegetables, red pepper and herb sauce

choose from one of the following risottos:- (each guest must choose the same):

pea, herb and mascarpone

wild mushroom and asparagus

red onion, goats cheese and spinach

vine tomato, olive and mozzarella

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Fork Buffet Menu

8 items, £17.95

10 items, £19.95

12 items, £23.45

a selection of open sandwiches

whole dressed organic reared scottish salmon (£65 supplement if less than 50 covers)

a platter of cured and smoked meats with pickles

a selection of warm tartlets, goats cheese and cherry tomato, stilton and pear,

tangine spiced lamb meat balls with toasted almonds and apricots

breaded brie with chilli and cranberry dip

oven baked spiced potatoes wedges and dips

sweet chilli and lemon marinated corn fed chicken wings

tempura vegetables with sweet chilli sauce

soy and honey free range chicken and pepper skewers

crab and lime mini fish cakes with thai curry sauce

confit gressingham duck, spring onion wraps with hoi sin sauce

brioche with mozzarella, basil and slow roasted tomatoes

a selection of vegetables crudités with various dips

chocolate profiteroles with warm dark chocolate sauce

exotic fruit meringues with chantilly cream

white chocolate and raspberry mini tartlets

a board of fine cheeses with grapes and celery, homemade breads and compotes

a platter of exotic fruit with fresh fruit coulis

Hotel Maiyango Canapés Menu

All items £1.25 per item unless otherwise stated

goats cheese and truffle mousse in a parmesan basket with glazed baby beet

baby vegetable tempura with sweet chilli and coriander dip

roasted red pepper cappuccino with chilli infused oil

stuffed cherry tomato with ricotta and basil with polenta crisp

bell fontina potatoes with chive crème fraîche

mini smoked paneer and spiced pineapple skewers

confit leg of gressingham duck and peach spring rolls

foie gras parfait with caramelised shallots on melba toast (£0.50 supplement)

smoked duck breast with fresh figs on crouton

king prawn skewers with chilli and mango salsa (£0.50 supplement)

smoked salmon pinewheel with wasabi and chive crème fraîche

Dessert Canapés

mini strawberry tarts

mini chocolate éclairs

mini balls of honeycomb ice cream dipped in chocolate

dipped strawberries

mandarin jelly

Stay with us

Each of our 14 stunning rooms have, king size or super king size beds, large windows, 42" inch plasma TVs, DVD players, free internet access, walk in wet rooms or luxurious bath tubs.

As an extra treat in each room we provide complimentary mineral water, chocolates and home made cookies along with a robe and slippers!

Bedroom Rates for 2010

Room	Bed & Breakfast	Dinner, Bed & Breakfast
Superior	£148 per room	£166 (single) £184 (double)
Deluxe	£163 per room	£181 (single) £199 (double)
Suite	£189 per room	£203 (single) £220 (double)

Price includes continental breakfast and VAT

Dinner, Bed & Breakfast rate includes a £23.50 allowance for dinner

Location and Directions

Located in the heart of the city centre, Hotel Maiyango and Maiyango Restaurant are located on the corner of St Nicholas Place and Highcross Street (Opposite the BBC headquarters) shaded by a collection of large trees and the Maiyango garden..

By Car – Exiting the M1 please take Junction 21, then the A5460 which will lead on to St Augustine Road then St Nicholas Circle and from the junction north 21a. Follow the B5380 leading on to the A47, then St Augustine Road and then St Nicholas Circle.

By Rail – less than 10 minutes walk from Leicester railway station. Turn right out of the station, under the subway and walk right on to Granby Street, at the clock tower turn left and walk to the bottom on the high street. We are situated on the right hand side across from Mark Jarvis

Car Parking - There are two large car parks very close by, these are the NCP St Nicholas Circle car park, next to the Holiday Inn and the Roof Top John Lewis Car Park.

For further information please contact reception on 0116 251 8898.