**2017** Holiday Inn Downtown Marina Wedding Packages

**Your Wedding, Your Dream**

Your wedding day will provide wonderful memories that will last a lifetime. Let the professionals at the Holiday Inn Downtown Marina cater to your every wish.

At Holiday Inn we specialize in hosting wedding celebrations. From your first meeting with our dedicated wedding coordinator to the time your last guest leaves, you are in very experienced hands.

The elegance of our traditional Ballroom comfortably accommodates wedding receptions for up to 300 guests. Additionally, we offer smaller private rooms and meeting suites…perfect for rehearsal dinners, bridal showers and hospitality rooms.

Our delectable cuisine and attentive service create an unforgettable experience for you and your guests. **Must have a minimum of 100 guests to qualify for wedding package pricing below.**

**Benefits to Choosing The Holiday Inn**

COMPLETE SET-UP INCLUDES:

Professionally Attired Wait Staff in Uniforms

Finely Appointed Table Settings with Full China, Glass & Silverware

Round Tables with Floor Length Linens & Matching Linen Napkins by Holiday Inn (Black, White or Ivory) and based upon availability

Professional Cake Cutting for Bride’s Wedding Cake & Grooms Cake

Elegantly Decorated Hors D’Oeuvres & Buffet Tables, If Applicable

Mirror Tile Centerpieces Accompanied with Candles

Deluxe Accommodations for the Bride & Groom the Evening of the Wedding

Complimentary Parking for the Bride & Groom

Dance Floor

**Custom Chair Covers with Tie-Back Sash & Satin Tablecloth by La De Da**

**Brides Wedding Cake by Simply Elegant**

**Platinum Wedding Package-\*$ 97 per person**

Three hours of host bar with premium brands (Start time of host bar must be at the opening of your event)

Selection of one specialty display

Selection of two butler passed hot hors d’oeuvres

Bottle of champagne for Bride and Groom

Champagne toast for all guests

Choice of appetizer

Choice of served salad

Choice of plated dinner entrée

Evening coffee station

**Gold Wedding Package-$ 87 per person**

Three hours of host bar with premium brands (Start time of host bar must be at the opening of your event)

Selection of one specialty display

Selection of two butler passed hot hors d’oeuvres

Champagne toast for all guests

Choice of served salad

Choice of plated dinner entrée

**Silver Wedding Package-$ 72 per person**

Three hours of host bar with premium brands (Start time of host bar must be at the opening of your event)

Selection of one specialty display

Bottle of champagne for Bride and Groom

Choice of served salad

Choice of plated dinner entrée

**Deluxe Wedding Package-$ 57 per person**

Two hours of host bar (Start time of host bar must be at the opening of your event)

Selection of one specialty display item

Champagne toast for Bride and Groom

Choice of served salad

Choice of plated dinner entrée

**Wedding Package Enhancements**

Carving stations

Custom action stations

Buffet menu

Wine service with dinner

Chocolate dipped strawberries

Additional hours of open bar

Evening coffee stations

Custom cocktails for Bride and Groom

**Specialty Display Choices**

International & Domestic Cheeses with Gourmet Crackers & Fruit Garnish

Fresh Seasonal Fruits with Honey Yogurt Dip

Vegetable Crudités Display with Herb Ranch Dressing

**Salad**

*Marina Salad*- Spring Mix, Queso Fresco Crumbles, Roasted Red Peppers, and Creamy Bleu Cheese Dressing.

*Classic Caesar*- Chopped Romaine Lettuce, Herb Croutons, Shredded Parmesan, and Creamy Caesar Dressing.

*Greek Salad*- Mixed Garden Greens, Pepperoncini Peppers, Kalamata Olives, Feta Cheese, and Balsamic Vinaigrette.

*House Salad*- Spring Mix, Julienne Carrots, Cucumbers, and Cherry Tomatoes. Served with Ranch Dressing.

**Butler Passed Hot Hors D’oeuvres**

Bruschetta with fresh mozzarella and tomato basil

Manchego cheese and serrano croquettes

Coconut chicken tenderloins

Brie, date and toasted walnut crostini

Bacon wrapped dates

Smoked salmon on pumpernickel with chive garnish

Prosciutto and melon canapé

Bacon wrapped shrimp\*

Mini crab cakes\*

\*Available only with the Platinum Package. Additional Fees May Be Required\*

**Plated Dinner (additional options available)**

*Boursin and Pancetta Stuffed Airline Chicken*- Seasoned and Roasted with Grilled Onions, Boursin Cheese, Pancetta, and Fresh Gremolata.

*Marco Polo*- 8oz Chicken Breast Stuffed with Broccoli and Mushroom Cream Cheese, Mozzarella, and Served with Béchamel Sauce.

*Corpus Christi Cordon Bleu*- Tortilla breaded 8oz chicken stuffed with chorizo, ham, red pepper, jack cheese with grilled corn coulis, roast red pepper sauce & cilantro pesto.

*Chilean Sea Bass*- 8oz Pan Seared and Roasted Sea Bass Glazed with Honey-Lime and Chipotle.**\***

*Iron Flank Steak*- 8oz Montreal Crusted Flat Iron, Melted Brie, and Served with a Beurre Rouge Reduction Sauce.

*Seafood Tilapia*- 7oz Roasted Tilapia Fillet with a Shrimp and Crawfish Tails Pontchartrain Sauce.

*Roasted Pork Loin Stuffed with Cranberries, Papaya, and Apricots*- Highly Seasoned Pork Loin Served with Apple Ancho Chutney.

*Ancho Rubbed Filet of Beef*- 5oz Ancho Rubbed Beef Tenderloin Filet, and Served with a Guajillo Demi Glaze.**\***

*Steak au Poivre*- 8oz Pepper Crusted NY Strip Steak, Fried Onions, and Served with a Green Peppercorn Sauce.**\***

*Five Star Grill (Quail and Dungeon Crab)* - 4oz Grilled Petit Filet Mignon and Dungeness Crab Stuffed Quail. Served with Sauce Americaine.**\***

*Surf and Turf*- 4oz Grilled Petit Filet of Beef with 3 Shell On Caribbean Boiled Prawns. Topped with a Tropical Relish.**\***

*Caribbean Jerk Chicken and Snapper Duet*- 5oz Chicken Breast Jerked in Caribbean Spices and a 6oz Blackened Red Snapper with Mango Marmalade Relish.**\***

**\***Available only with the Platinum Package. Additional Fees May Be Required**\***

**Carving Stations** \*

Carving Attendant Chef Required-$100 per carver

Whole Roasted Tom Turkey with Cranberry Sauce and Giblet Gravy Bourbon

Glazed Ham with Assorted Mustards and Apple Chutney Pepper Strip Loin

Roasted Prime Rib Beef Au Jus with Creamy Horseradish sauce

Well Assorted Deli Style Rolls and appropriate condiments

**Action Stations** \*

*Baja Station*- Blackened Tilapia and Slow Cook Adobo Shredded Pork. Toppings Include Guacamole, Lime Honey Pickled Cabbage, Mole Aioli, Pico de Gallo, Green Salsa, Arbol Red Salsa, Queso Fresco Crumbles, Flour & Corn Tortillas, Charred Limes & Lemon Wedges.

*Fajita Station*- Dried Chile Marinated Chicken & Beef Fajitas with Poblano Peppers, Green Bell Peppers, Red Bell Peppers, and Onions. Toppings Include Green Salsa, Arbol Red Salsa, Flour & Corn Tortillas, Shredded Cheese, Pico de Gallo Sour Cream, Guacamole, Shredded Green Leaf Lettuce.

*Avocado Bar*- Beautiful Avocado Halves, Seeded and Ready for Toppings. Toppings Include Sour Cream, Shredded Cheese, Corn Relish, Pico de Gallo, Crispy Bacon Bits, Black Beans Grape Relish, Cilantro Gremolata, Arbol Red Salsa, Mini Shrimp Cocktail, and Tortilla Chips.

*Martini Baked Potato Bar*- Chorizo Yukon Gold Potato Puree and Sweet Potato Peanut Butter Puree. Toppings Include Shredded Cheese Blend, Crispy Bacon Bits, Balsamic Caramelized Onions, Marinated Mushrooms, Demi Glaze, Sour Cream, Green Onions, Roasted Marshmallows, Caramel Apple Chutney, Cinnamon Sugar, Diced Roasted Chicken, Shredded Pork, and Bruschetta Bread Sticks.

*Pasta Station*- Choice of 2 Types of Pastas (Penne, Tri-Color Rotini, or Fettuccine). Two Choices of Sauces (Alfredo, Classic Marinara, Lemon Oil Primavera, or Basil Pesto). Toppings Include Baby Spinach, Red Onions, Mushrooms, Broccoli, Tomatoes, Black Olives, Bell Peppers, Garlic, Red Pepper Flakes, Dic

ed Grilled Chicken, Italian Sausage Crumbles, Pepperoni, Parmesan Cheese, and Garlic Bread.

**Buffet** \*

Ask about our full buffet menu selection

\*Available only with the Platinum Package. Additional Fees May Be Required\*

**Wedding Cake Selection with Your Package**

Please call Simply Elegant, by Raymond for an appointment to plan your cake details. 361.334.3117

All Cakes Feature Traditional Butter Cream Icing with Design and a Beautiful Cake Stand.

(Please Speak Directly with Cake Maker to Arrange and Pay for Any Upgrades)

**La De Da Events- Chair Covers, Sash & Overlay**

Please call La De Da Decorations, by Leanna for an appointment to plan your color scheme and selections. 361.884.5268

Included in your package price is a chair cover, sash and Satin Tablecloth from

La De Da for total number of packages purchased.

(Please Speak Directly with your Decorator to Arrange and Pay for Any Upgrades)

All prices are subject to a 22% service charge and 8.25% sales tax.

Menus and pricing are subject to change per year.