

HOLIDAY INN
DOVER
DOWNTOWN

WEDDING CATERING MENU





Congratulations!

THE HOLIDAY INN DOVER DOWNTOWN
IS THE PERFECT LOCATION TO HOST YOUR
WEDDING RECEPTION!

FROM OUR WARM AMBIANCE TO OUR FRIENDLY
GUEST SERVICE,
WE HAVE THE SPECIAL TOUCHES THAT WILL MAKE
YOUR WEDDING DAY MOST MEMORABLE.

YOUR WEDDING DAY HAS ONLY ONE BOUNDARY...
YOUR IMAGINATION!

OUR WEDDING PACKAGES MAKE YOUR PLANNING
EASY, PROVIDING ALL THE NECESSARY DETAILS
TO MAKE YOUR WEDDING DAY PERFECT.

SHOULD OUR WEDDING PACKAGES NOT MEET
YOUR NEEDS, OUR WEDDING CONSULTANT
WOULD BE HAPPY TO CREATE THE PERFECT MENU
FOR YOUR EVENT.

THE HOLIDAY INN DOVER DOWNTOWN WISHES
YOU ALL THE BEST ON YOUR NEW LIFE TOGETHER.





Your Wedding Package Includes:

12 INCH BY 12INCH MIRROR WITH GREEN AND
FROSTED PEBBLE CENTERPIECES



WHITE LINEN TABLECLOTHS AND GREEN
NAPKINS, CHINA, GLASSWARE, AND
SILVERWARE



DECORATED HEAD TABLE IN FRONT OF THE
ROOM FOR UP TO 8



COMPLIMENTARY ACCOMMODATIONS FOR THE
WEDDING COUPLE THE NIGHT OF THE
RECEPTION (BASED ON AVAILABILITY)



SPECIAL RATES FOR YOUR OUT-OF-TOWN
GUESTS





THE PLATINUM PACKAGE

WEDDING RECEPTION CATERING

HOR D'OEUVRES RECEPTION

Vegetable Display with Herb Dip
Assorted Cheese & Cracker Display

APPETIZER

Tossed Garden Salad
(Choice of two dressings)

PLATED DINNER SERVICE

Chicken Marsala, Rotisserie Style Herbed
Chicken,
Roast Pork Tenderloin, Oven Roasted
Salmon,
Oven Roasted Top Sirloin,
Broiled Flounder with Lemon Butter,
Lemon Garlic Tilapia or
Virginia Baked Honey Ham

SIDES

Selection of Starch and Vegetable
Rolls & Butter
Coffee, Decaf, & Iced Tea

All Wedding Packages Subject to 20% Administrative Charge

Entree Variations Available. Pricing may vary





CHEF MANNED STATIONS

Pricing is per guest
Only served with the purchase of hors D'oeuvres
Or in addition to a buffet option
Not sold as an entree selection

Duo of Pastas \$11

Accompanied with toasted garlic bread, and Parmesan cheese
Choice of Two Pastas: Fussili, Penne, or Bow Tie
Choice of Two Sauces, :Garlic Basil Cream, Marinara, or Sun Dried Tomato Pesto

Pasta Station \$5.40

Penne Pasta Served with Marinara and Alfredo Sauce with Assorted Toppings

South of the Border \$14

Southwest Sizzle of Chicken & Beef with Onions & Peppers. Served with flour tortillas, Corn Tortilla Chips, Cheddar Cheese, Jalapenos, Guacamole, Sour Cream and Salsa

Oven Roasted Turkey Breast \$8.35

Hand Carved and served with Mayonnaise, Cranberry Relish and Club Baked Rolls

Bourbon Glazed Virginia Ham \$7.50

Served with Gourmet Mustard and warm Club Baked Cheddar & Garlic Biscuits

Tender Top Round of Beef \$5

Served with Club Baked Rolls and Condiments

Peppered Beef Tenderloin \$10.95

Served with Cream of Horseradish, Horseradish, Whole Grain Mustard & Club Baked Rolls

All Wedding Packages Subject to 20% Administrative Fee



THE GOLD PACKAGE

WEDDING RECEPTION CATERING

HOR D'OEUVRES RECEPTION

Brushcheta, Swedish/Barbecue/Sweet
and Sour Meatballs, and Sausage
Stuffed Mushrooms

APPETIZER

Classic Caesar Salad (plated or Buffet)
(Choice of two dressings)

PLATED/BUFFET DINNER SERVICE

Chicken Florentine,
Roasted Herb Chicken,
Broiled Haddock with Lemon Butter,
Shrimp Fettuccine Alfredo, Sauteed Beef
Tips with Peppers and Mushrooms, Top
Rounds of Beef au Jus, or Buffet Carved
Honey Glazed Pit Ham

SIDES

Selection of Starch and Vegetable
Rolls & Butter
Coffee, Decaf, & Iced Tea

All Wedding Packages Subject to 20% Administrative Charge

Entree Variations Available. Pricing May Vary



WEDDING PACKAGE

ADDITIONS:

TWO HOUR HORS D'OEUVRES RECEPTION

Vegetable Crudités with Herb Dip

Cheese & Fruit Display

Choice of Sweet & Sour, or Italian Meatballs (3 per person)

Fried Ravioli with Marinara Sauce (3 per person)

Mini Egg Rolls with Sweet and Sour Dipping Sauce (3 per person)

Franks in a Blanket (3 per person)

\$19.95 + per person

Ice Cream added to any package

\$1.75 + per person

Beverage Station \$4.00+ per person.

All Wedding Packages subject to 20% Administrative Charge





HORS D'OEUVRES

Assorted Tea Sandwiches \$75.95 +

Devilled Eggs \$52.95 +

Italian, Swedish, or Sweet & Sour Meatballs \$62.95

Chicken Fingers with Honey Mustard or Ranch Dipping Sauce \$69.95+

Mini Egg Rolls with Sweet and Sour Sauce \$67.95

Jalapeno Pepper Poppers \$53.95

Crab Balls served with Cocktail Sauce \$99.95

Scallops Wrapped in Bacon \$129.95+

Priced per 50 pieces

All Wedding Packages subject to 20% Administrative Charge





BEVERAGE SERVICE

Open Bar: One Master Bill is kept under the name of the Host account. Each Drink consumed is billed individually. This amount is added to the final bill.

Cash Bar: All Drinks consumed will be paid for by the individual with cash, or credit

Top Shelf:	Prices starting at \$7.00
Bottom Shelf:	Prices starting at \$5.00

Champagne Toast.....	\$3.95+ per person
Sparkling Cider Toast.....	\$2.00+ per person

Non-alcoholic punch

\$25.00 + per gallon

All Banquet Bars subject to the following:
Bar Set-up Fee \$75.00 for each bar station
Bartender Fee \$75.00 for each Bartender
We require 1 Bartender per every 75 guests.

Bar hours will be based upon requests.





Vegetable Selections

French Cut Green beans
Green Beans Almondine
Seasonal Vegetable Medley
Buttered Sweet Corn
Peas & Pearls Onions
California Blend

Starch Selections

Starch Selection
Herb Wild Rice
Garlic Whipped Potatoes
Whipped Potatoes
Potatoes Au Gratin
Parsley Potatoes

