

Johnny's
Italian Steakhouse®

PRIVATE EVENTS MENU




Holiday Inn®

Holiday Inn and Johnny's Italian Steakhouse
17123 N Laurel Park Drive, Livonia, Michigan 48152
Andy Cullen, Catering Manager 734.245.4153
johnnysitaliansteakhouse.com



MEETING PACKAGES

All packages are priced per person
with a minimum of 10 guests

The Producer | \$42

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Build-your-own deli sandwich buffet
- LCD projector with screen
- Flip-chart and markers
- Wireless handheld or lavalier microphone
- Room rental

The Summit | \$62

MORNING

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Fresh Danish pastries and scones
- Bagels and cream cheese

LUNCH

Select one of the following options:

- Conductor's Lunch
- That's Amore Buffet
- Standing Ovation Buffet

AFTERNOON BREAK

- Choose a Johnny's feature break included: sweet, snacks, healthy **or** one of our Premium Theme Breaks for a \$8 up-charge per person: southwest, smart, or candy shoppe
- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting

BREAKFAST BUFFET

All packages are priced per person
with a minimum of 25 guests

Nice & Easy | \$19

- Chilled fruit juices
- Pastries, muffins, bagels and cream cheese
- Scrambled eggs
- Choice of one: ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy

The Entertainer | \$22

- Chilled fruit juices
- Pastries, muffins, bagels and cream cheese
- Fresh cut fruit
- Scrambled eggs
- Italian eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Biscuits and gravy

The Grand Riviera | \$36

- Chilled fruit juices and fresh cut fruit
- Pastries, muffins, bagels and cream cheese
- Fresh cut fruit
- Cold Smoked Salmon Display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels, lemon wedges
- Grapefruit Segments, microgreens, shaved asiago
- Italian Scrambled eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Freshly baked bread pudding
- Includes: Johnny's Benedict Sampler station griddled to order: English muffins, poached egg, choice of Canadian bacon, shaved prosciutto, hot capocola ham. Hollandaise, Tarragon Béarnaise, sundried tomato pesto hollandaise.
- Enhance with guest selection of toppings: sautéed spinach, chopped bacon, asparagus, artichokes, smoked salmon, grilled peppers & onions, sautéed shiitake mushrooms, and diced tomatoes.

- Requires one Chef attendant per 50 guests with an additional \$75 per hour charge for each required attendant.

BREAKFAST

Pricing is per person.

CONTINENTAL BREAKFAST

Deluxe | \$14

- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Freshly baked muffins and Danish pastries
- Coffee and hot tea
- Bagels and cream cheese

Premium | \$18

- Orange and apple juice
- Pick one: cranberry, grapefruit or tomato juice
- Sliced fresh seasonal fruits and berries
- Bagels and Danish pastries
- Breakfast bars
- Assorted individual yogurts
- Coffee and hot tea

BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings to the left. Enhancements are priced per item & per person.

Add \$4

- Breakfast cereals with milk and whole bananas
- Whole fresh fruit
- Sliced fruit plate with honey yogurt
- Cinnamon rolls
- Cheesy skillet potatoes
- Eggs

Add \$5

- Yogurt, berry and granola parfait
- Breakfast meat

Add \$6

- Egg and bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito
- Grapefruit segments with shaved Asiago and micro greens





BREAKS

Refreshments are refilled during the length of your meeting. Food is portioned and prepared for 1.5 hour service per break. Pricing is per person.

JOHNNY'S FEATURE BREAKS

Sweet | \$14

- Whole fruit Assortment
- Chocolate dipped strawberries
- Assorted cookies and dessert bars

Snacks | \$13

- Kettle Chips
- Warm soft pretzels with cheese sauce and whole grain mustard
- Party mix, fancy mixed nuts, popcorn and caramel corn

Healthy Choice | \$11

- Whole fruit
- Assorted yogurt
- Granola bars
- Fresh cut vegetables with ranch dip

JOHNNY'S PREMIUM THEME BREAKS

Southwest | \$17

- Batter Fried Pepper Jack Cheese and Ranch dip
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fresh Warm Cinnamon-Sugar Churros with Caramel Drizzle
- Jarritos Soft Drinks on ice, assorted flavors

Smart Vegan | \$18

- Hummus Trio Sampler (Kalamata Olive, Fresh Spinach, Roasted Red Pepper) with Pita Chips and Pretzel Chips
- Gazpacho Shots in Cucumber Cups
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fruit and Berry platter and Whole Fruit

Candy Shoppe | \$16

- Assorted Chocolate Bars
- Sweet and Sour treats
- Chocolate Dipped Pretzel Rods and Strawberries
- Kettle Popcorn, Granola Bars, and Whole Fruit

HAPPY HOUR

All American break | \$35 per person (minimum 25 people)

- House-made sausage bread
- Buffalo wings with ranch & celery sticks
- Chicken tenders with honey mustard sauce
- Johnny's steak quesadilla with jalapeno peppers, shredded Cheddar cheese, sour cream, salsa and guacamole
- Fresh cut vegetables with ranch dip
- Chips with assorted salsa
- Italian sausage stuffed mushroom caps
- Spinach artichoke dip with pita chips

ALA CARTE SELECTIONS

- Coffee and hot tea | \$35 per gallon
- Whole fresh fruit | \$2 each
- Individual yogurts | \$3 each
- Assorted muffins and pastries \$26 per dozen
- Assorted freshly baked cookies or brownies | \$26 per dozen
- Cereal and breakfast bars | \$2 each
- Smoked salmon with traditional garnishes, served with bagels and cream cheese | \$12 per person
- Soft drinks, bottled water | \$3 each
- Juice | \$14 per liter
- Deviled eggs | \$12 per dozen
- Hard boiled eggs | \$20 per dozen
- Soft pretzels with cheese sauce and whole grain mustard | \$29 per dozen
- Assortment of Kettle Chips \$3 per person
- Fresh cut fruit | \$7 per person
- Fresh cut vegetables with Ranch dip | \$7 per person
- Party mix | \$3 per person
- Bagels with assorted flavored cream cheese | \$28 per dozen
- Popcorn | \$3 per person
- Mixed nuts | \$8 per person

LUNCH

Pricing is per person For groups of 50 or less a \$75 fee applies.

MAESTRO'S TABLE

Conductor's Lunch | \$26

Choose either the following sandwiches or build your own deli sandwich buffet.

- Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced granny-smith apple on multi-grain bread
- Tomato focaccia - balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia
- Roast beef Cheddar - sliced roasted top round of beef, sharp Cheddar cheese, arugula and horseradish aioli on soft Kaiser bun
- Italian hoagie - prosciutto, cappocollo ham, salami, Provolone cheese with crisp iceberg lettuce, tomato, oil and vinegar with fresh herbs on a soft hoagie roll
- Caesar salad, cucumber tomato and feta cheese salad, house salad and sliced fresh seasonal fruits and berries
- Chef 's daily soup selection
- Kettle Chips
- Freshly baked cookies
- Assorted soft drinks, iced tea, coffee and hot tea
- Bottled Water

Standing Ovation Buffet | \$27

- Creamy cole slaw, pasta salad and sliced fresh seasonal fruits and berries
- Assorted condiments, Kettle Chips and Buns
- Assortment of freshly baked cookies
- Coffee and iced tea, assorted soft drinks, bottled water

Choice of two:

- Barbecue beef
- Grilled barbecue chicken breast
- Barbecue pulled pork
- Bratwurst

Choice of two:

- Cauliflower & Bacon Casserole
- Green bean casserole
- Skillet potatoes

Boxed Lunch | \$18

- Rotating seasonally. See sales manager for details.

That's Amore Buffet | \$29

Choice of two:

- Lasagna
- Penne with chicken and garlic cream sauce
- Penne with red sauce and sausage
- Cavatappi Minelli

with:

- Chef daily soup selection
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Caesar salad with herbed croutons, Parmesan cheese and Caesar dressing
- Sliced fresh seasonal fruits and berries
- Grilled vegetables with olive oil drizzle
- Freshly baked bread
- Tiramisu and limoncello cake
- Coffee and iced tea, assorted soft drinks, bottled water

The Director's Buffet | \$30

- Caesar and house salad, pasta salad, sliced fresh seasonal fruits and berries
- Chef daily soup selection
- Fresh baked bread
- Seasonal fresh vegetables
- Assortment of chef 's dessert selection
- Coffee and iced tea, assorted soft drinks, bottled water

Choice of two:

- Chicken DeBurgo
- Teriyaki Salmon
- Stuffed Meatloaf
- Roast pork loin with cabernet demi-glaze
- Beef filet tip skewer

Choice of one:

- Garlic Mashed Potatoes
- Skillet Potatoes

Light and Healthy Lunch | \$26

Gluten Sensitive

- Johnny's house salad without croutons
- Sliced Fresh Seasonal Fruits and Berries
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Seasonal fresh vegetables
- Johnny's White and Wild Rice Pilaf

Choice of two:

- Grilled Chicken Breast, Basilico Tomato Basil Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter
- Beef filet tip skewer DeBurgo Sauce
- Coffee and iced tea, assorted soft drinks, bottled water





PLATED LUNCH

Entrées include coffee and iced tea, assorted soft drinks, and bottled water.

THE BOULEVARD | \$18 per person

Includes non-alcoholic beverages. All sandwiches are served with homemade kettle chips.

Turkey, Bacon, Avocado

Grilled Sourdough, herb mayo, Swiss cheese

Supper Club Spinach Salad

Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg

Chicken Caesar Salad

Romaine, homemade Caesar dressing, croutons, and Parmesan cheese

Grilled Chicken Panini

Olive oil & garlic marinated grilled chicken breast, melted Mozzarella cheese, tomato, red onion, herb mayo

Clubhouse BLT B

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayo, grilled sourdough

Roast Beef Cheddar

Sliced roasted top round of beef, sharp Cheddar cheese, arugula, and horseradish aioli on soft Kaiser Bun

Tomato Focaccia

Balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia

Chicken Parmigiano

Parmesan breaded chicken breast, marinara, Mozzarella cheese, served with pasta marinara

Johnny's Stuffed Meatloaf

Homemade meatloaf stuffed with Ricotta cheese, spinach, chopped mushrooms, served with Cabernet demi-glace, garlic mashed potatoes

LUNCH AT THE CLUB | \$21 per person

Includes non-alcoholic beverages. Non-salad entrees include a house salad.

Pepper Seared Salmon Salad

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes

Johnny's Lasagna with Meat Sauce

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella cheese

Linguine Pasta Basilico

Fresh basil, garlic, tomatoes

Johnny's Ultimate Italian Beef Sandwich

Shaved prime rib, grilled peppers and onions, spicy Giardineire, Provolone cheese, served with homemade kettle chips

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with broccolini

Top Sirloin

Certified Angus Beef 6 oz. top sirloin steak, grilled, topped with Parmesan crust, served with garlic mashed potatoes

MAESTRO'S LUNCH | \$28 per person

Create your menu by choosing up to 2 entrees. Includes non-alcoholic beverages.

Non-salad entrees include a house salad.

Steak Tribute Salad

Skewer of filet tips, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing

Ahi Tuna Caprese Salad

Rare grilled Ahi tuna steak, fresh Mozzarella, Roma tomatoes, capers, fresh basil, balsamic vinaigrette

Portabella Steak Sandwich

Charbroiled top sirloin, grilled ciabatta, sautéed portabellas, crispy fried onions, Gorgonzola cheese, herb mayonnaise

Lunch Filet Mignon 6 oz

Charbroiled tenderloin, with Demi-Glace

Drunken Steak 6 oz

top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce

Crispy Crabcake Burger

Johnny's homemade lump crabcake, grilled roll, Roma tomatoes, Romaine lettuce, our own rémoulade sauce

Snapper Basilico

Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago

Linguine, Scallops & Arugula

Lemon butter, cherry tomatoes, fresh arugula

HORS D'OEUVRES

Each selection is priced per piece and served displayed.
For parties of 25 or more all selections can be served butler style upon request.

COLD HORS D'OEUVRES

- Tenderloin of beef with caramelized onion relish and horseradish on baguette | \$4.25
- California rolls with fresh avocado and crab with sesame wasabi dipping sauce | \$4.25
- Goat cheese on focaccia crouton with bruschetta | 2.75
- Lump crab salad on rye toast points | \$3.75
- Caprese salad skewers | \$2.75
- Shrimp skewers | \$4.25
- Antipasto skewer | \$3.25
- Shrimp cocktail | \$4.25
- Cucumber Rounds, Chilled Crab Salad and Scallions | \$4.25
- Fresh Strawberry, Mint, Cracked Pepper, Boursin | \$3.75
- Spicy Black & Blue Ahi Tuna, Tomato Jam, on Crispy Wonton Chip | \$4.25
- Gazpacho "Shots" in Cucumber Cups | \$3.00
- Artichoke-Shrimp Salad Profiterole Bites | \$4.25

HOT HORS D'OEUVRES

- Chicken wrapped with sage and prosciutto | \$3.00
- Spanakopita | \$3.75
- Petite crab cake with roasted pepper remoulade | \$4.25
- Coconut shrimp | \$4.00
- Thai chicken skewers with peanut sauce | \$3.00
- Italian stuffed mushrooms | \$3.75
- Bacon wrapped scallops | \$4.25
- Mini beef Wellington | \$4.25
- DeBurgo skewers | \$4.25
- Batter Fried Pepper Jack Cheese, Parmesan Ranch | \$3.75
- Honey-Madeira water chestnuts in peppered bacon | \$2.75
- Mini Arancini crisp risotto ball, Marinara | \$3.75
- Cider Cured Pork Belly, Aged Cheddar, BBQ Profiterole Bites | \$4.25
- Gorgonzola-Wild Mushroom Profiterole Bites | \$3.75

RECEPTION DISPLAYS

Prices listed per person - minimum 25 guests.

Crudités | \$6

Fresh garden vegetables with pita quarters and our homemade vegetable dip.

Artisanal Cheeses | \$12

Boursin, Sharp Cheddar, Dill Havarti, aged Monterey Jack, Gorgonzola, Brie, grilled pears, strawberries, dried peaches, with red and green table grapes and assorted crackers and artisan breads.

Fresh Fruit | \$8

Cantaloupe, honeydew, watermelon, pineapple, kiwi, papaya, strawberries, mango, star fruit served with honey yogurt.

Antipasto | \$12

Salami, prosciutto, cappocollo, pastrami, Provolone, smoked Gouda, Fontina, Gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with rustic Italian bread.

LATE NIGHT SNACKS

All selections are available after 9 pm. Food is portioned and prepared for 1.5 pieces per person.

Assorted Pizzas (inquire about topping selections) | \$6 per person

Johnny's Sausage Bread | \$6 per person

Cheesesteak Sandwich Bites | \$3.75 per person

Chicken Cheesesteak Sandwich Bites | \$3.75 per person

Beef Sliders | \$3.75 per person

Quesadillas (inquire about topping selections) | \$5 per person



DINNER

Pricing is per person.

DINNER STARTERS

SALAD

Individually plated house salad with mixed greens, tomatoes, black olives, pepperoncini peppers, red onion and croutons with balsamic vinaigrette. Served with each dinner. Substitute one of the following salads for an additional cost.

Caesar | \$4

Hearts of romaine, Parmigiana Reggiano, garlic croutons and classic Caesar dressing.

Waldorf Salad | \$6

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

Warm Goat Cheese Salad | \$6

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese and balsamic vinaigrette.

SOUP | \$5

Chef's choice

PLATED DINNERS

All plated dinner selections come with choice of 2 sides, served with fresh baked bread, individually plated Johnny's house salad, coffee and hot tea.

VEGETARIAN

Ricotta-Spinach Ravioli | \$22

Cheese filled Raviolis in stone-ground mustard cream sauce, and sautéed spinach.

Contains egg and cheese.

Vegetable Wellington | \$28

Baked Pastry filled with Duxelle of Mushrooms, Garlic Spinach, Roasted Red Peppers, Smoked Gouda and Russet Potatoes.

Contains egg and cheese.

POULTRY

Chicken Saltimbocca | \$26

Breast of chicken stuffed with Provolone cheese and fresh sage and wrapped in prosciutto.

Tuscan Chicken | \$27

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light bread-crumbs coating and served with a vodka tomato cream sauce.

Goat Cheese & Pear Stuffed

Roasted Chicken | \$28

Chicken Supreme stuffed with roasted red pears and goat cheese, oven roasted crispy skin drizzled with Orange-Cider Glaze.

Cider Brined Blackened Grilled

Chicken Breast | \$28

Chicken Breast Supreme brined and charred on the grill, served with Dijon Cream.

Pan Seared Chicken Forestiere | \$29

Rosemary Roasted Chicken Breast Supreme, wild mushroom demi-glace, caramelized onion, and a hint of Madeira Wine.

SIDES

All plated dinner selections come with choice of 2 sides. Each additional side \$2/person.

Starch

- Skillet Potatoes
- Dauphinoise Potatoes
- Garlic mashed Potatoes
- Roasted Redskin Potatoes

Vegetables

- Haricots Vert
- Broccolini
- Roasted Carrots
- Seasonal Fresh Vegetable



DINNER

Pricing is per person. Plated dinners come with choice of 2 sides.
Each additional side \$2/person

SEAFOOD

Cedar Planked Salmon | \$29
Served with apricot butter.

Honey Madeira Glazed Salmon | \$30
Served with Shiitake Mushrooms and Black Sesame Seed.

Pan Seared Sea Bass | \$35
Lemon tarragon beurre blanc.

Black and Blue Ahi Tuna | \$36
Cajun Spice Seared Rare, and Tomato Jam.

Garlic Seared Prawns, Tarragon Tomato Butter | \$38
Marinated in lemon, olive oil, garlic and spices, thyme parsnip puree, and chives.

MEAT

Parmesan Crusted New York Steak | \$34
Char-broiled with a Parmesan butter crust.

Filet of Beef Wellington | \$38
6 oz. filet, sun dried tomato and mushroom duxelle wrapped in prosciutto and baked in puff pastry resting atop Bordelaise sauce.

10 oz Filet Mignon | \$40
Center cut tenderloin with cabernet demi glaze.

Mustard Glazed Spring Lamb Chops | \$38
Lamb Chops, 5 oz. each, marinated in Dijon, Balsamic, Honey and Rosemary then grilled. Served with Mint Pesto.

SIDES

All plated dinner selections come with choice of 2 sides. Each additional side \$2/person.

Starch

- Skillet Potatoes
- Dauphinoise Potatoes
- Garlic mashed Potatoes
- Roasted Redskin Potatoes

Vegetables

- Haricots Vert
- Broccolini
- Roasted Carrots
- Seasonal Fresh Vegetable



DINNER

Pricing is per person.

JOHNNY'S DUOS

Four of our favorite pairings, other duos may be customized on request.

All plated dinner selections are served with fresh baked bread, Johnny's family style salad, coffee and hot tea.

Mediterranean Duo | \$36

Top sirloin paired with a chicken breast stuffed with prosciutto and Provolone cheese baked in a light breadcrumb breading and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus.

Parmesan Crusted Top Sirloin and Chicken Saltimbocca | \$34

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto accompanied by a Parmesan crusted top sirloin. Served with haricot verts.

Parmesan Crusted Top Sirloin and Cedar Planked Salmon | \$38

Atlantic salmon fillet roasted on a cedar plank and basted with an apricot butter accompanied by a Parmesan crusted top sirloin. Served with asparagus.

DINNER BUFFETS

"Some Like It Hot" Buffet | \$36

Served with:

- House salad and fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables
- Coffee, hot tea

Choice of two:

- Cedar planked salmon
- Roasted pork loin with Cabernet Demi-Glace
- Chicken Saltimbocca
- Smothered beef steak tips

Talk of the Town | \$40

Served with:

- Soup du jour
- House salad and fresh baked bread
- Coffee and hot tea

Choose two:

- Black Angus carved rib roast
- Garlic-Herb Grilled Mahi Mahi marinated in lemon, olive oil, garlic and spices, Lemon-Sage Sauce
- Carved Beer Brined Pork loin with Apricot Chutney

Choose one:

- Garlic mashed potatoes
- Smoked Gouda Dauphinoise potatoes
- Seasonal fresh vegetables

Choose one:

- Steamed broccolini
- Sautéed asparagus
- Seasonal Vegetable
- Cauliflower Bacon Bake

CARVING STATIONS

Ham | \$450

(Serves approximately 50)

Lavender honey glazed ham with bourbon sauce.

Turkey | \$475

(Serves approximately 30)

Rosemary roasted turkey breast with cranberry pear relish and whole grain mustard.

Pork Loin | \$450

(Serves approximately 30)

Beer brined pork loin with apricot chutney.

Tenderloin | \$575

(Serves approximately 30)

Roast tenderloin of beef with caramelized onion relish and Sterling cabernet reduction.

Standing Rib Roast | \$475

(Serves approximately 18)

Slow roasted rib roast, served with au jus and horseradish cream sauce.



PLATED DESSERT

*Pricing is per person. There will be a plating fee of 2.00 per person for any dessert brought in.
Select 2 | additional 2.00 for any other addition*

Turtle Cheesecake | \$9

White chocolate cheesecake topped with chocolate ganache, creamy caramel and chopped pecans.

Johnny's Tiramisu Cake | \$9

Ladyfingers dipped in espresso and rum, mascarpone cheese blended with amaretto and whipped cream served in a chocolate ganache piecrust.

Crème Brulee | \$9

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, with caramelized sugar.

Limoncello Cake | \$9

Citrus cake layered with raspberry preserves, fresh lemon custard and fresh berries.

Roasted Banana Cheesecake | \$9

Topped with brulee of fresh banana and a salted rum butterscotch sauce.

COCKTAIL PARTY DESSERTS SMALL PORTIONS

Ask about smaller portions of our homemade desserts with special pricing available.



BEVERAGE OPTIONS

*Bartender fee of \$75 per bartender for the first five hours.
Each additional hour is \$25 per hour per bartender.*

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines.

If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.

Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements:

The Holiday Inn & Suites/Johnny's Italian Steakhouse is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

SILVER LEVEL BAR

Smirnoff vodka, J & B scotch, Jim Beam, Canadian Club whiskey, Beefeater gin, Jose Cuervo Gold tequila, Bacardi Superior rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

Bar	Host Bar	Cash
Silver	\$7.00	\$7.25
Martini	\$10.00	\$10.25
Double	\$9.00	\$9.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

GOLD BAR LEVEL

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

Bar	Host Bar	Cash
Gold	\$8.00	\$8.25
Martini	\$11.00	\$11.25
Double	\$10.00	\$10.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

PLATINUM BRANDS

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Jose Cuervo 1800 Gold tequila, Captain Morgan rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

Bar	Host Bar	Cash
Platinum	\$8.50	\$9.25
Martini	\$12.00	\$12.25
Double	\$11.00	\$11.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

BEER, WINE & CHAMPAGNE

Champagne | \$32 per bottle
Corking Fee | \$20

House Wine | \$24
Red or White

ADDITIONAL INFORMATION

Thank you for selecting the Holiday Inn & Suites/Johnny's Italian Steakhouse for your upcoming private event. Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests.

Menu prices are subject to change without notice.

All food and beverage prices are subject to 23% taxable service charge and current state sales tax.

The final details of your event are to be submitted at least 14 days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance is required by 11:00 a.m., four (4) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

A \$75 bartender fee per bartender for up to five hours will apply to all bars.

A \$25 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer is not permitted.

All buffet and break pricing based on 1.5 hours maximum service. Should the service request extend beyond 1.5 hours, additional charges will apply.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws. Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function, such food and beverage becomes the property of the hotel.

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$125 will be assessed.

We reserve the right to re-assign function space.

Revisions in your program that effect meal functions, set up, dates, times or attendance may necessitate a change to a more suitable room, additional fees may apply.

Arrangements for floral centerpieces and event décor may be made with your private event executive at an additional cost. All decorations must meet with the approval of the hotel and local fire department regulations.

The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

The Holiday Inn & Suites/Johnny's Italian Steakhouse is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

We maintain all house sound systems, and ballroom lighting grid access.

In the event that you choose to utilize an outside source for these services please consult with your private event executive for guidelines.

All audiovisual prices are subject to current state sales tax and service charge.

Please note that only hotel staff may use ladders, step stools, and scaffolding etc.

Signs are restricted from guestroom floors, in elevators, or on the exterior of the building.



AUDIO VISUAL

DROP DOWN LCD PROJECTOR AND 8' SCREEN

\$100

Includes HDMI cable and power strip to connect client's device to projectors and house sound

**If your device is not HDMI compatible, please inform your Sales Manager*

PROJECTORS

\$125

Includes HDMI cable and power strip to connect client's device to projector

**If your device is not HDMI compatible, please inform your Sales Manager*

10' FAST FOLD SCREEN

\$100

AUDIO

Wireless Handheld Microphone

\$100

Wireless Lavalier Microphone

\$100

MEETING ACCESSORIES

Podium

\$30

Flip-chart and Markers

\$30

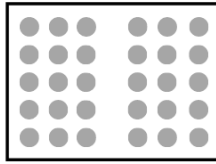
**Audio Visual pricing is subject to 23% taxable service charge and 6% sales tax*



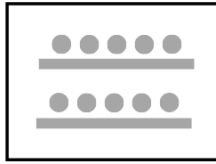
MEETING SPACE

Holiday Inn Detroit NW Livonia | Verona Ballroom and Banquet Center

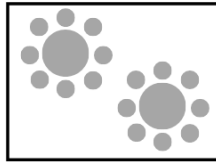
Theatre Style



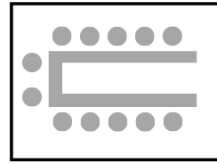
Classroom Style



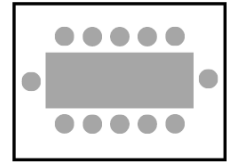
Banquet Style







U-Shape



Boardroom Style



Event Room	Dimensions	Area (SQ FT)	Banquet Style	Boardroom Style	U-Shape	Theatre Style	Cabaret Style	Classroom Style	Hallow Square	Reception Style
Verona Ballroom 	60x90x16	5,400	350	80	64	350	280	150	80	450
Verona A 	60x30x16	1,800	100	30	40	150	80	40	30	150
Verona B	60x30x16	1,800	100	30	40	150	80	40	30	150
Verona C	30x30x16	600	50	15	20	50	40	20	15	75
Verona D	30x30x16	600	50	15	20	50	40	20	15	75
Boardroom A 	10x30x14	300	20	14						
Boardroom B 	10x30x14	300	20	14						

Capacity:  Natural Lighting: 



In-house catering by Johnny's Italian Steakhouse

10% OFF FOOD & BEVERAGE

*Valid after one actualized event. See sales manager for details. *Excludes alcohol and gratuity *Subject to availability *Expires 12/01/2020



10% OFF PARTIES OF 10 OR MORE

*Valid after one actualized event. See sales manager for details. *Excludes alcohol and gratuity *Subject to availability *Expires 12/01/2020

