



Holiday Inn[™]

AN **IHG**[®] HOTEL
NORWICH, CT

Catering Menus

Holiday Inn Norwich

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Continental Breakfast Buffets

*10 PERSON MINIMUM FOR ALL CONTINENTAL BREAKFASTS

BASIC CONTINENTAL.....\$9 per person

Assorted Danishes, Muffins, Croissants and Breakfast Breads
Assortment of Juices (Orange, Cranberry and Apple)
Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Teas

EXECUTIVE CONTINENTAL.....\$14 per person

Assorted Danishes, Breakfast Breads, Muffins, Croissants and Bagels
Assorted Seasonal Sliced Fresh Fruit
Fruit Preserves, Butter & Cream Cheese
Assortment of Juices (Orange, Cranberry and Apple)
Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Teas

HEART HEALTHY CONTINENTAL.....\$18 per person

Whole Wheat and Assorted Bagels
Served with Low Fat Cream Cheese, Peanut Butter & Fruit Preserves
Assorted Individual Kashi Cereals
Hot Oatmeal - Assorted Toppings: Raisins, Walnuts & Brown Sugar
Assorted Lite Greek Yogurt
Assorted Seasonal Sliced Fresh Fruit
Assortment of Juices (Orange, Cranberry and Apple)
Chilled Milk and Bottled Water
Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Teas

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Hot Breakfast Buffets

*20 PERSON MINIMUM FOR ALL HOT BREAKFAST BUFFETS

THE ALL AMERICAN BREAKFAST.....\$16 per person

Assorted Breakfast Breads, Muffins, and Bagels
 Scrambled Eggs
 Breakfast Potatoes
 Hickory Smoked Bacon or Sausage
 Fruit Preserves, Butter, and Cream Cheese
 Assortment of Juices (Orange, Cranberry and Apple)
 Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Teas

CROWD PLEASING BREAKFAST.....\$18 per person

Assorted Danishes, Muffins, Croissants, Bagels, and Breakfast Breads
 Sliced Fresh Seasonal Fruit and Yogurts
 Scrambled Eggs
 Cinnamon Swirl French Toast with Warm Maple Syrup
 Breakfast Potatoes
 Hickory Smoked Bacon and Sausage
 Fruit Preserves, Butter, and Cream Cheese
 Assortment of Juices (Orange, Cranberry and Apple)
 Freshly Brewed Regular & Decaf Coffee and a Selection of Teas

HEALTHY START BREAKFAST.....\$22 per person

Whole Wheat and Assorted Bagels
 Served with Low Fat Cream Cheese, Peanut Butter & Fruit Preserves
 Hot Oatmeal - Assorted Toppings: Raisins, Granola, Walnuts & Brown Sugar
 Assorted Seasonal Sliced Fresh Fruit
 Assorted Lite Greek Yogurt
 Scrambled Egg
 Turkey Sausage and Bacon
 Oven Roasted Potatoes
 Cottage Cheese
 Assortment of Juices (Orange, Cranberry and Apple)
 Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Teas

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Signature Brunch

*20 PERSON MINIMUM FOR ALL HOT BREAKFAST BUFFET

THE SIGNATURE BRUNCH..... \$30 per person

CLASSIC AMERICAN BREAKFAST

Assorted Danishes, Muffins, Croissants, and Breakfast Breads
Sliced Fresh Seasonal Fruit and Yogurts
Scrambled Eggs
Eggs Benedict with Hollandaise Sauce
Herb Roasted Breakfast Potatoes
Hickory Smoked Bacon and Sausage

SALAD (SELECT ONE)

Freshly Tossed Garden Greens with Cherry Tomatoes, Sliced Cucumbers, and Shaved Red Onions
(Choice of One Dressing: Balsamic, Raspberry or Basil Vinaigrette)
Freshly Tossed Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
Mesclun Greens with Candied Pecans, Dried Cranberries, and Balsamic Vinaigrette Dressing

(Add Soup for \$2 per person)

Clam Chowder, Italian Wedding, Minestrone, Butternut Squash Bisque, Lobster Bisque (Add \$4 per person)

ENTRÉE (SELECT ONE)

(Add \$5.00 for each additional entrée)

Served with Chef's Choice of Seasonal Vegetables

Chicken Piccata with Lemon Caper Sauce
Chicken Marsala with Wild Mushrooms in an Italian Wine Sauce
Stuffed Breast of Chicken with Spinach, Sun-dried Tomatoes, and Boursin Cheese
Stuffed Filet of Sole with Seafood Stuffing Topped with a Newburgh Sauce
Seared Salmon with a Bourbon Glaze
Baked Atlantic Cod
Sliced Sirloin with Wild Mushroom and Rosemary Cream Sauce
Oven Roasted Pork Loin Stuffed with Spinach and Balsamic Marinated Tomatoes

PASTA

Penne Pasta with Vodka Sauce, Sun-Dried Tomatoes, Caramelized Onions and Pesto Drizzle

DESSERT (SELECT ONE)

Chocolate Croissant Bread Pudding with Fresh Whipped Cream
Carrot Cake
Assorted Cookies and Brownies

BEVERAGES

Assortment of Juices (Orange, Cranberry, and Apple)
Freshly Brewed Regular & Decaf Coffee and a Selection of Teas and Hot Cocoa

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Breakfast & Brunch Enhancements

OMELET STATION.....\$7.00 per person

*May only be combined with hot breakfast buffets. \$75.00 Attendant fee will apply for one hour, per chef

Made-to-Order Omelets with Your Choice of:

Mushrooms, Crisp Bacon, Diced Virginia Ham, Red Peppers, Green Peppers, Onions, Tomatoes, Spinach, and Variety of Cheeses

BELGIAN WAFFLE STATION.....\$7.00 per person

*May only be combined with hot breakfast buffets. \$75.00 Attendant fee will apply for one hour, per chef

Made-to-Order Belgian Waffles served with Sliced Strawberries, Blueberries, Fresh Whipped Cream, Warm Maple Syrup, and Butter

CARVING STATION

*\$75.00 Attendant fee will apply for one hour per chef

**Served with rolls and assortment of condiments and sauces)

Roasted Turkey Breast.....\$130 each (serves 30 people)

Honey Glazed Ham.....\$160 each (serves 20 people)

Roasted Apple Bourbon Pork Loin.....\$200 each (serves 20 people)

Roast Prime Rib & Beef Au Jus.....\$325 each (serves 30 people)

A LA CARTE SELECTIONS

Cold Cereal with Milk.....\$2.00 per person

Warm Oatmeal with Brown Sugar and Cinnamon.....\$2.50 per person

Assorted Granola Bars / Nutri-Grain Breakfast Bars.....\$2.50 per person

Assorted Non-Fat Yogurt.....\$3.00 per person

Warm Baked Cinnamon Rolls with a Sugar Glaze.....\$3.00 per person

Cinnamon French Toast with Maple Syrup.....\$4.00 per person

Smoked Salmon, Bagels and Cream Cheese.....\$6.00 per person

Sliced Fresh Seasonal Fruit Display.....\$7.00 per person

Assorted Donuts.....\$15.00 per dozen

Assorted Muffins.....\$25.00 per dozen

Assorted Danishes.....\$25.00 per dozen

Assorted Bagels with Cream Cheese.....\$28.00 per dozen

Yogurt Parfaits.....\$4 each

Breakfast Sandwiches.....\$5 each

Scrambled Egg, Cheese, Sausage or Canadian Bacon on a English Muffin

COCKTAIL BAR

*Cash bar or Host bar on consumption. Bartender fee of \$25 per hour will apply.

Mimosa.....\$7.00 per drink

Bloody Mary.....\$6.00 per drink

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Business Luncheon

*SERVICE FOR A MAXIMUM OF 15 GUESTS

Menus will be distributed to attendees in the morning allowing them to select from the following options. Menus will be picked up by 10:00am and meal choices will be delivered at desired scheduled time.

CHICKEN CAESAR SALAD

Fresh Romaine Lettuce, Croutons, Grated Parmesan Cheese Tossed in Caesar Dressing

GARDEN SALAD

Chopped Romaine with an Herb Vinaigrette, Tomatoes, Cucumbers, Carrots, and Choice of Dressing
(Add Grilled Chicken – No Additional Charge)

SOUTHWEST BLACK BEAN BURGER

Black Bean Vegetarian Burger Patty Topped with Pepper Jack Cheese Pico de Gallo, and Chipotle Aioli
Served on Brioche Roll

TURKEY CLUB SANDWICH

Turkey with Applewood Smoked Bacon and Monterey Jack Cheese on Texas Toast with
Romaine Lettuce, Tomatoes, and Mayo

SMOKED BRISKET RUEBEN

Brisket Rueben Topped with Sauerkraut on Marble Rye Bread with Melted Swiss Cheese and
Thousand Island Dressing

ANGUS CHEESE BURGER

½ Pound Angus Beef Burger Topped with American Cheese, Lettuce, and Tomato served on Brioche Roll

SOUTHWEST CHICKEN WRAP

Grilled Chicken with Monterey Jack Cheese, Pico de Gallo and Chipotle Aioli Dressing
Rolled in Warm Flour Tortilla

PHILLY CHEESE STEAK WRAP

Grilled Thinly Sliced Beef, Mushrooms, Onions, Peppers and Melted Swiss Cheese Piled High
and Rolled in Warm Tortilla

CHICKEN QUESADILLA

Grilled Chicken with Pepper Jack Cheese, Crispy Bacon, Pico de Gallo, in a Flour Tortilla
Served with Sour Cream and Salsa

All Lunches Include Choice of Beverage: Coke, Diet Coke, Sprite, Ginger Ale, or Bottled Water
All Sandwiches and Wraps are Served with Season Fries and Pickle spear

\$15 per person

Add on Assorted Cookies for \$2.00 per person

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.

Cold Lunch Buffets

ROSE EXPRESS LUNCH.....\$13 per person

One the Go? Upgrade to a Box Lunch for \$1 per person

Choice of Deli Wrap: Chicken Caesar, Turkey, Ham, Roast Beef, Tuna
Individual Bagged Chips
Mayonnaise and Mustard Condiments
Freshly Baked Cookie

****15 Person Minimum for all Lunch Buffets Below****

SOUP AND SALAD BAR.....\$18 per person

ADD BAKED POTATO BAR.....\$5 per person

Soup D'Jour
Garden Greens with Assorted Dressings
Sliced Grilled Chicken, Sliced Hard Boiled Eggs, Tomatoes,
Onions, Carrots, Broccoli, Cucumbers, Mushrooms, Peppers,
Shredded Cheddar Cheese, Crispy Crumbled Bacon,
Sunflower Seeds and Fresh Baked Croutons
Assorted Dressings
Warm Rolls and Butter
Freshly Baked Cookies and Brownies

IT'S A WRAP.....\$20 per person

ADD SOUP D'JOUR.....\$2 per person

Choice of Salad: Garden Greens with Assorted Dressings OR Caesar Salad
Roast Beef, Turkey, Ham, Chicken Salad & Grilled Vegetable Wraps
Seasonal Pasta Salad OR Red Bliss Potato Salad
Assorted Chips and Condiments
Freshly Baked Cookies and Brownies

CLASSIC DELI LUNCH\$22 per person

ADD SOUP D'JOUR.....\$2 per person

Choice of Salad: Garden Greens with Assorted Dressings OR Caesar Salad
A Variety of Sliced Meats: Roast Beef, Turkey, Ham, and Chicken Salad
Assortment of Cheeses (American, Provolone & Swiss), Lettuce, Tomatoes, and Onions
Seasonal Pasta Salad OR Red Bliss Potato Salad
Assorted Rolls and Breads
Assorted Chips and Condiments
Freshly Baked Cookies and Brownies

***All Lunch Buffets Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas***

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Hot Lunch Buffets

*20 PERSON MINIMUM FOR ALL HOT LUNCH BUFFETS

ITALY COMES TO NORWICH\$20 per person

Choice of Soup: Italian Wedding OR Minestrone Soup
Tossed Caesar Salad and Freshly Baked Garlic Bread
Assorted Italian Cookies

Create Your Own Grinders: (Select One Option)

Italian Meatball & Sausage with Provolone Cheese, Pepper, and Onions

OR

Hot Italian Cold Cut Grinders with Provolone Cheese, Peppers, and Onions

BELLA ROMA.....\$23 per person

ADD 3rd ENTREE.....\$3 per person

Choice of Soup: Italian Wedding OR Minestrone Soup
Tossed Caesar Salad and Freshly Baked Garlic Bread

Choice of Two Entrees:

Chicken with Prosciutto, Basil & Mozzarella

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Mediterranean Style Cod with Tomatoes, Olives, Capers with White Wine Sauce

Eggplant Parmesan

Vegetable or Meat Lasagna

Tuscan Flank Steak

Served with: Penne Pasta (Choice of One Sauce: Marinara, Pesto Cream, Vodka or Alfredo)

Chefs Choice of Vegetable

Tiramisu and Cannoli

SOUTHWESTERN FIESTA.....\$24 per person

Orzo, Black Bean & Cherry Tomatoes Salad

Create your own Fajitas or Tacos: (Select Two Options)

Herbed Grilled Chicken

Seasoned Ground Beef

Grilled Steak

Grilled Cod

Served with: Hard & Soft Taco Shells, Mexican Rice, Guacamole,

Tomatoes, Salsa, Sour Cream, Shredded Lettuce, and Cheddar Cheese

Warm Hot Churro with Chocolate Sauce

**All Lunch Buffets Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas**

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Hot Lunch Buffets

*20 PERSON MINIMUM

SOUTHERN BBQ.....\$25 per person

Freshly Tossed Assorted Greens with Assorted Dressings
Fresh Baked Corn Bread and Butter

Choice of Two Entrees:

- Barbeque Chicken
- Buttermilk Battered Fried Chicken
- Blackened Fish Fillets
- Barbeque Pulled Pork
- Barbeque Beef

Served with: Assorted Sandwich Bread and Kaiser Rolls

Choice of Two Sides: Potato Salad, Seasonal Pasta Salad, Macaroni & Cheese,
Mashed Potatoes, Cole Slaw, Corn on the Cob, Green Beans, or Baked Beans
Chef's Selection of Dessert

CLASSIC GREEK.....\$26 per person

Lentil Soup
Garden Greens with Greek Dressing
White or Wheat Pitas
Choice of: Brown Rice OR Lemon Rice Pilaf
Grilled Chicken and Grilled Flank Steak
Garlic Green Beans
Shredded Lettuce, Tomatoes, Red Onion, Red Peppers, Cucumber, Feta Cheese, Kalamata Olives
Hummus and Tzatziki Sauce
Baklava Dessert

ASIAN FUSION.....\$27 per person

Wonton Soup
Garden Greens with Assorted Dressing

Choice of Two Entrees:

- Chicken or Beef Broccoli
- General Tso's Chicken
- Chicken or Beef Stir Fry with Bell Peppers
- Chicken or Beef with Mixed Vegetables
- Shrimp with Mixed Vegetables
- Teriyaki Beef

Choice of Two Sides: Steamed White Rice, Fried Rice, Lo Mein Noodles, Vegetable Spring Rolls,
Fried Pork, Vegetable Dumplings or Crab Rangoon

Chef's Choice of Stir-Fried Vegetables
Chef's Selection of Dessert

***All Lunch Buffets Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas***

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Chelsearose Lunch Buffet

*20 PERSON MINIMUM

Choice of Two Entrees.....\$24 per person

Choice of Three Entrees.....\$28 per person

SALAD SELECTIONS (SELECT ONE)

Served with Warm Rolls with Butter

Garden Greens with Assorted Dressings

Freshly Tossed Caesar Salad

Mesclun Greens with Dried Cranberries, and Candied Walnut with a Balsamic vinaigrette

(Add Soup for \$2 per person)

Clam Chowder, Italian Wedding, Minestrone, Butternut Squash Bisque

Lobster Bisque (Add \$4 per person)

ENTREES SELECTIONS (SELECT TWO OR THREE)

Vegetable Pasta Primavera

Baked Ziti

Vegetable or Meat Lasagna

Penne Pasta with Chicken and Broccoli

Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes and Boursin Cheese

Chicken Cordon Bleu

Chicken Francaise

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Portabella Mushroom in an Italian Wine Sauce

Baked Cod with a Seasoned Crumb Topping in a Lemon Wine Sauce

Atlantic Baked Salmon with Bourbon Glaze

Stuffed Filet of Sole with a Newburgh Sauce

Garlic Roasted Pork Loin with Country Gravy

Grilled Marinated Flank Steak with a Burgundy Mushroom Sauce or Peppercorn Sauce

Beef Tenderloin Tips with a Burgundy Wine Sauce

TWO ACCOMPANIMENTS (SELECT TWO)

Starch: Mashed Potatoes, Herb Roasted Potatoes, Three Cheese Au Gratin, Penne Pasta, Rice Pilaf, or Wild Rice

Vegetable: Fresh Seasonal Vegetables, Green Bean with Almonds, Broccoli Florets, or Roasted Baby Carrots

DESSERT (SELECT OF ONE)

Chocolate Mousse Cake

Carrot Cake

Key Lime Pie

New York Style Cheesecake

White Chocolate Raspberry Cheesecake

Assorted Cookies and Brownies

***Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas***

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Rose Plated Lunch

*20 PERSON MINIMUM

Choice of Two Entrees.....\$25 per person

Choice of Three Entrees.....\$29 per person

SALAD SELECTIONS (SELECT ONE)

Served with Warm Rolls with Butter

Garden Greens with Assorted Dressings

Freshly Tossed Caesar Salad

Mesclun Greens with Dried Cranberries, and Candied Walnut with a Balsamic vinaigrette

(Add Soup for \$2 per person)

Clam Chowder, Italian Wedding, Minestrone, Butternut Squash Bisque

Lobster Bisque (Add \$4 per person)

ENTREES (SELECT TWO OR THREE)

Vegetable Pasta Primavera

Baked Ziti

Vegetable or Meat Lasagna

Penne Pasta with Chicken and Broccoli

Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes and Boursin Cheese

Chicken Francaise

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Portabella Mushroom in an Italian Wine Sauce

Baked Cod with a Seasoned Crumb Topping in a Lemon Wine Sauce

Atlantic Baked Salmon with Bourbon Glaze

Stuffed Filet of Sole with a Newburgh Sauce

Garlic Roasted Pork Loin with Country Gravy

Grilled Marinated Flank Steak with a Burgundy Mushroom Sauce or Peppercorn Sauce

Beef Tenderloin Tips with a Burgundy Wine Sauce

TWO ACCOMPANIMENTS (SELECT TWO)

Starch: Mashed Potatoes, Herb Roasted Potatoes, Three Cheese Au Gratin, Penne Pasta, Rice Pilaf, or Wild Rice

Vegetable: Fresh Seasonal Vegetables, Green Bean with Almonds, Broccoli Florets, or Roasted Baby Carrots

DESSERT (SELECT OF ONE)

Chocolate Mousse Cake

Carrot Cake

Key Lime Pie

New York Style Cheesecake

White Chocolate Raspberry Cheesecake

Assorted Cookies and Brownies

***Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas***

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Themed Breaks

*10 PERSON MINIMUM

COOKIE MANIA.....\$10 per person

Freshly Baked Cookies and Brownies
Served with Milk

SWEET AND SALTY.....\$11 per person

Freshly Baked Cookies and Brownies
Assorted Bagged Snacks (Chips, Trail Mix and Popcorn)

CARNIVAL CRAZE.....\$12 per person

Fried Oreos and Twinkies
Warm Churros with Chocolate Sauce
Assorted Bagged Snacks (Chips and Popcorn)

STADIUM BREAK.....\$14 per person

Peanuts and Cracker Jacks
Assorted Bagged Snacks (Chip & Popcorn)
Hot Pretzels with Spicy Mustard
Franks in a Blanket

POWER BREAK.....\$14 per person

Sliced Fresh Seasonal Fruit
Assorted Granola
Assorted Lite Greek Yogurt

HEALTH KICK.....\$14 per person

Whole Fresh Fruit
Vegetable Crudités with Dipping Sauce
Variety of Granola Bars and Multigrain Bars

PARFAIT BAR.....\$16 per person

Assorted Berries and Whole Bananas
Strawberry and Vanilla Yogurt
Assorted Lite Greek Yogurt
Granola, Sweet Coconut Flakes, Almond Slivers,
Chocolate Chips, Peanut Butter, and Chip Cookies

THE REFRESHER.....\$16 per person

Sliced Fresh Seasonal Fruit
International Cheese & Cracker Display

*All Breaks are Served with Assorted Soft Drinks, Bottled Water,
Regular & Decaffeinated Coffee and Assorted Teas*

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





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A La Carte Break Enhancements

COLD CEREAL WITH MILK.....	\$2 per person
COTTAGE CHEESE.....	\$2 per person
ASSORTED NON-FAT YOGURT.....	\$3 per person
ASSORTED GREEK YOGURT.....	\$4 per person
YOGURT PARFAITS.....	\$4 each
BREAKFAST SANDWICHES.....	\$5 each
Scrambled Egg, Cheese, Sausage or Canadian Bacon on a English Muffin	
SLICED SEASONAL FRESH FRUIT.....	\$7 per person
ASSORTED GRANOLA / NUTRI-GRAIN / KASHI BARS	\$24 per dozen
ASSORTED FRESH WHOLE FRUIT.....	\$25 per dozen
BAGELS WITH CREAM CHEESE.....	\$28 per dozen
ASSORTED FRESH BAKED MUFFINS.....	\$25 per dozen
ASSORTED DONUTS.....	\$15 per dozen
ASSORTED BAGGED CHIPS.....	\$24 per dozen
ASSORTED CANDY BARS.....	\$24 per dozen
ASSORTED COOKIES.....	\$15 per dozen
FUDGE BROWNIES.....	\$16 per dozen
FRESH GARDEN VEGETABLE CRUDITES.....	\$7 per person

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Cocktail Reception Package

HORS D'OEUVRES ASSORTMENT.....\$20 per person
Additional Half Hour.....\$5 per person

*25 PERSON MINIMUM

Reception Based on 60 Minutes of Continuous Service

****SELECT FIVE ITEMS****

- Franks in a Blanket
- Meatballs (Marinara, Swedish, OR Sweet & Sour)
- Wild Mushroom & Mozzarella Bruschetta
- Tomato & Basil Bruschetta
- Caprese Kabobs
- Mozzarella Sticks with Marinara
- Chicken Wings (Buffalo, BBQ, Teriyaki OR Plain)
- Mac n' Cheese Bites
- Flatbread with Fig Jam and Bleu Cheese
- Asiago Chicken Phyllo Blossom
- Brie & Raspberry Phyllo Blossom
- Spinach & Cheese Phyllo Blossom
- Steak Fiesta Phyllo Blossom
- Seafood Stuffed Mushrooms
- Vegetable OR Buffalo Chicken Spring Rolls
- Vegetable, Pork OR Chicken Dumplings
- Asian Pot Stickers
- Mini Crab Cakes
- Crab Rangoon with Duck Sauce
- Chicken Satay
- Mini Chicken and Waffles with syrup drizzle
- Coconut Chicken
- Eggplant Caponata with Basil on a Crostini
- Teriyaki Beef Skewers
- Scallops Wrapped in Bacon
- Guinness Battered Chicken with Honey Mustard

ENHANCEMENTS

Mini Beef Wellington.....\$3 per person
 Stuffed Clams.....\$4 per person
 Coconut Shrimp.....\$4 per person
 Shrimp Cocktail.....\$4 per person
 Lobster Mac n' Cheese Spoon.....\$5 per person

**To customize your reception, see Display and Station Enhancements with add-on pricing.*

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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A La Carte Hors d'oeuvres

PASSED OR STATIONARY SELECTIONS

*PER 50 PIECES

Franks in a Blanket.....	\$75
Meatballs (Marinara, Swedish, <u>OR</u> Sweet \$ Sour).....	\$75
Wild Mushroom & Mozzarella Bruschetta.....	\$75
Tomato & Basil Bruschetta.....	\$75
Mozzarella Sticks with Marinara.....	\$75
Chicken Wings (Buffalo, BBQ, Teriyaki <u>OR</u> Plain).....	\$80
Caprese Kabobs.....	\$85
Mac n' Cheese Bites.....	\$100
Flatbread with Fig Jam and Bleu Cheese.....	\$100
Mini Shepard's Pie	\$100
Brie & Raspberry Phyllo Blossom.....	\$100
Spinach & Cheese Phyllo Blossom.....	\$100
Seafood Stuffed Mushrooms.....	\$100
Vegetable or Buffalo Chicken Spring Rolls.....	\$100
Vegetable, Pork <u>OR</u> Chicken Dumplings.....	\$100
Asian Pot Stickers.....	\$100
Mini Crab Cakes.....	\$110
Crab Rangoon with Duck Sauce.....	\$110
Chicken Satay.....	\$125
Goat Cheese Bing Cherry with Fresh Thyme.....	\$125
Mini Chicken & Waffles with Syrup Drizzle.....	\$125
Teriyaki Beef Skewers.....	\$135
Coconut Chicken.....	\$150
Scallops Wrapped in Bacon.....	\$155
Guinness Battered Chicken with Honey Mustard.....	\$155
Mini Beef Wellington.....	\$155
Grilled Shrimp & Mango Shooter.....	\$200
Grilled Brie & Spiked Tomato Shooter.....	\$200
Coconut Shrimp.....	\$200
Shrimp Cocktail.....	\$220
Lobster Mac n' Cheese Spoon.....	\$220

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Display Enhancements

*10 PERSON MINIMUM UNLESS NOTED

ARTICHOKE AND SPINACH DIP DISPLAY.....\$6 per person | Add-On \$5 per person
Creamy Blend of Cheeses, Spinach, and Artichoke served with Crisp Tortilla or Pita Chips

SOUTHWESTERN DIP.....\$6 per person | Add-On \$5 per person
Spicy Melted Mexican Cheddar Cheese Salsa
Served with Fresh Tortilla Chips, Pico de Gallo, Jalapeños, Guacamole, and Sour Cream

INTERNATIONAL CHEESE & CRACKERS.....\$8 per person | Add-On \$7 per person
Display of Domestic and International Cheeses served with
Fresh Grapes and Assorted Crackers

SLICED SEASONAL FRUIT DISPLAY.....\$10 per person | Add-On \$8 per person
Assorted Freshly Sliced Seasonal Fruit and Berries

FRESH GARDEN VEGETABLE DISPLAY.....\$8 per person | Add-On \$6 per person
Add Hummus Dip.....\$4 per person
A Selection of Fresh Garden Vegetables served with Assorted Dressing

ANTIPASTO DISPLAY.....\$16 per person | Add-On \$14 per person
*25 PERSON MINIMUM

Grilled Artichokes, Italian Marinated Mushrooms, Roasted Peppers,
Pepperoncini's, Olives, Salami, Prosciutto, Pepperoni, Ham and Imported Cheeses
Served with Assorted Crackers and Bread

MASHED POTATO BAR.....\$10 per person | Add-On \$8 per person
Yukon Gold Potatoes With All the Fixings - Bacon, Chives,
Cheddar Cheese, Sour Cream, Caramelized Onions, Butter

NEW ENGLAND RAW BAR.....Market Price
Jumbo Shrimp, Cocktail Crab Claws, Seasonal Clams and Oysters Served
with Cocktail Sauce, Horseradish, Tabasco and Lemons

PIZZA

*Serves 20 people

Mozzarella Cheese Pizza.....\$35 each
Pepperoni Pizza.....\$40 each
Sausage Pizza.....\$40 each
Vegetarian Pizza.....\$40 each
Mushroom, Green Pepper or Onion Pizza.....\$40 each
Pepperoni and Sausage Pizza.....\$45 each

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Station Enhancements

*20 PERSON MINIMUM
CHEF ATTENDANT FEE | \$75 PER STATION

THEMED STATIONS

PASTA STATION.....\$12 per person | Add-On \$10 per person

Choice of Two: Penne | Cheese Tortellini | Gnocchi

Choice of One Sauce: Marinara, Vodka, Pesto Cream, and Alfredo

Accompaniments Include: Grilled Chicken, Roasted Peppers, Black Olives, Garlic, and Fresh Vegetables

Served with Garlic Bread and Warm Rolls with Butter

Add-on for \$4 per person: Italian Sausage, Seasoned Ground Beef OR Shrimp

MASHED POTATO BAR.....\$9 per person | Add-On \$7 per person

Yukon Gold Potatoes served with all the Fixings - Bacon, Chives, Scallions, Cheddar Cheese, Sour Cream, Broccoli, Caramelized Onions, Gravy, and Butter

MAC N' CHEESE BAR.....\$9 per person | Add-On \$7 per person

Toppings: Toasted Herb Panko Bread Crumbs, Bacon, Cocktail Hot Dogs, Diced Ham, Fried Onion Crisps, and Steamed Broccoli Florets

CARVING STATIONS

ROASTED BREAST OF TURKEY.....\$128 each

Pan Gravy and Cranberry Chutney (Serves 30 people)
Warm Rolls with Butter

HONEY MUSTARD GLAZED HAM.....\$150 each

Honey/Spicy Mustard and Caramelized Onions (Serves 20 people)
Warm Rolls with Butter

APPLE BOURBON PORK LOIN.....\$200 each

Warm Honey Cornbread with Butter (Serves 20 people)

ROASTED SIRLOIN OF BEEF.....\$250 each

Horseradish Sauce and Bourbon Mushroom Sauce (Serves 25 people)
Warm Rolls with Butter

PRIME RIB.....\$310 each

Creamy Horseradish, Au Jus (Serves 30 people)
Warm Rolls with Butter

TENDERLOIN OF BEEF.....Market Price

Creamy Horseradish and Bourbon Mushroom Sauce (Serves 20 people)
Warm Rolls with Butter

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Pizza Station

*Serves 20 people

Mozzarella Cheese Pizza.....	\$35 each
Pepperoni Pizza.....	\$40 each
Sausage Pizza.....	\$40 each
Vegetarian Pizza.....	\$40 each
Mushroom, Green Pepper or Onion Pizza.....	\$40 each
Pepperoni and Sausage Pizza.....	\$45 each

Kids and Professional Meals

KIDS MEALS.....\$13.00 per person

*Age 5-12 years old

Select One: Cheeseburger, Mac n' Cheese OR Chicken Fingers

Served with French Fries, Vegetable and a Juice Box

PROFESSIONAL MEALS.....Half Price off Meal Selection

Professionals include Officiant, DJ, Photographer

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Leffingwell Dinner Buffet

*20 PERSON MINIMUM

Choice of Two Entrees.....\$36 per person

Choice of Three Entrees.....\$40 per person

SALAD SELECTIONS (SELECT ONE)

Served with Warm Rolls with Butter

Garden Greens with Assorted Dressings

Freshly Tossed Caesar Salad

Mesclun Greens with Dried Cranberries, and Candied Walnut with a Balsamic vinaigrette

(Add Soup for \$2 per person)

Clam Chowder, Italian Wedding, Minestrone, Butternut Squash Bisque

Lobster Bisque (Add \$4 per person)

ENTREES (SELECT TWO OR THREE)

Vegetable Pasta Primavera

Baked Eggplant Parmesan

Traditional Meat or Vegetable Lasagna

Penne Pasta with Chicken and Broccoli

Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes, and Boursin Cheese

Chicken Francaise

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Portabella Mushroom in an Italian Wine Sauce

Baked Cod with a Seasoned Crumb Topping in a Lemon Wine Sauce

Atlantic Baked Salmon with a Bourbon Glaze

Poached Salmon with a Dill Glaze

Shrimp and Artichoke Penne with a White Wine Sauce

Stuffed Filet of Sole with a Newburgh Sauce Garlic

Roasted Pork Loin with Country Gravy

Grilled Marinated Flank Steak with a Burgundy Mushroom Sauce OR Peppercorn Sauce

Roast Sirloin with a Peppercorn Cognac Sauce OR Wild Mushroom and Rosemary Cream Sauce

Beef Tenderloin Tips with a Burgundy Wine Sauce

TWO ACCOMPANIMENTS (SELECT TWO)

Starch: Mashed Potatoes, Herb Roasted Potatoes, Three Cheese Au Gratin, Penne Pasta, Rice Pilaf, OR Wild Rice

Vegetable: Fresh Seasonal Vegetables, Green Bean with Almonds, Broccoli Florets, OR Roasted Baby Carrots

DESSERT (SELECT OF ONE)

Chocolate Cake

Carrot Cake

Key Lime Pie

Cheesecake (New York Style, Turtle OR White Chocolate Raspberry)

Tiramisu

Assorted Freshly Baked Cookies and Brownies

Served with Freshly Brewed Regular and Decaf Coffee and a Selection of Teas

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Hot Dinner Buffets

*20 PERSON MINIMUM FOR ALL DINNER BUFFET

All Buffets Served with Freshly Brewed Regular and Decaf Coffee and a Selection of Assorted Teas

BELLA ROMA.....\$29 per person

Choice of Soup: Italian Wedding OR Minestrone Soup

Tossed Caesar Salad and Freshly Baked Garlic Bread

Choice of Two Entrees: (Add 3rd entrée for \$3.00)

Chicken with Prosciutto, Basil & Mozzarella

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Mediterranean Style Cod with Tomatoes, Olives, Capers with White Wine Sauce

Eggplant Parmesan

Vegetable or Meat Lasagna

Tuscan Flank Steak

Served with: Penne Pasta (Choice of One Sauce: Marinara, Pesto Cream, Vodka or Alfredo)

Chefs Choice of Vegetable

Tiramisu and Cannoli

SOUTHWESTERN FIESTA.....\$30 per person

Orzo, Black Bean & Cherry Tomatoes Salad

Create your own Fajitas or Tacos: (Select Two Options)

Herbed Grilled Chicken

Seasoned Ground Beef

Grilled Steak

Grilled Cod

Served with: Hard & Soft Taco Shells, Mexican Rice, Guacamole,

Tomatoes, Salsa, Sour Cream, Shredded Lettuce, and Cheddar Cheese

Warm Hot Churro with Chocolate Sauce

SOUTHERN BBQ.....\$31 per person

Freshly Tossed Assorted Greens with Assorted Dressings

Fresh Baked Corn Bread and Butter

Choice of Two Entrees:

Barbeque Chicken

Buttermilk Battered Fried Chicken

Blackened Fish Fillets

Barbeque Pulled Pork

Barbeque Beef

Served with: Assorted Sandwich Bread and Kaiser Rolls

Choice of Two Sides: Potato Salad, Seasonal Pasta Salad, Macaroni & Cheese,

Mashed Potatoes, Cole Slaw, Corn on the Cob, Green Beans, or Baked Beans

Chef's Selection of Dessert

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Hot Dinner Buffets

*20 PERSON MINIMUM FOR ALL DINNER BUFFET

All Buffets Served with Freshly Brewed Regular and Decaf Coffee and a Selection of Assorted Teas

ASIAN FUSION.....\$30 per person

Wonton Soup

Garden Greens with Assorted Dressing

Choice of Two Entrees:

Chicken or Beef Broccoli

General Tso's Chicken

Chicken or Beef Stir Fry with Bell Peppers

Chicken or Beef with Mixed Vegetables

Shrimp with Mixed Vegetables

Teriyaki Beef

Choice of Two Sides: Steamed White Rice, Fried Rice, Lo Mein Noodles, Vegetable Spring Rolls, Fried Pork, Vegetable Dumplings or Crab Rangoon

Chef's Choice of Stir-Fried Vegetables

Chef's Selection of Dessert

THE NEW ENGLANDER.....\$42 per person

Choice of Soup: New England Clam Chowder, Corn Chowder or Lobster Bisque

Garden Greens with Assorted Dressings

Warm Rolls and Cornbread with Butter

Choice of Two Entrees:

Clam with Linguine in a White Wine Sauce

Clams & Mussels with Garlic Butter in a Tomato Broth

Baked Cod

Stuffed Sole with Newburgh Sauce

Shrimp Your Style

BBQ Chicken

Grilled Sirloin Steak

Shaved Rib Eye (Add \$4)

Lobster Tails (Market Price)

Choice of Two Sides: Herb Roasted Red Potatoes, Potato Salad, Mac n' Cheese, Cole Slaw, or Corn on the Cob

Chef's Choice of Seasonal Dessert

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Rose Plated Dinner

SALAD SELECTIONS (SELECT ONE)

Served with Warm Rolls with Butter

Garden Greens with Assorted Dressings

Freshly Tossed Caesar Salad

Mesclun Greens with Dried Cranberries, and Candied Walnut with a Balsamic vinaigrette

(Add Soup for \$2 per person)

Clam Chowder, Italian Wedding, Minestrone, Butternut Squash Bisque

Lobster Bisque (Add \$4 per person)

ENTREES (SELECT THREE)

Cheese Ravioli with Your Choice of Sauce (Marinara, Pesto Cream, Vodka).....\$26

Mushroom Ravioli over Sautéed Spinach with a Parmesan Cream Sauce.....\$28

Eggplant Parmesan.....\$28

Chicken Francaise with a Lemon-Butter and White Wine Sauce.....\$29

Chicken Piccata with Lemon Caper Sauce.....\$29

Chicken Marsala with Portabella Mushroom in an Italian Wine Sauce.....\$29

Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes and Boursin Cheese.....\$30

Stuffed Filet of Sole with Seafood Stuffing.....\$31

Shrimp Scampi with Herbs and Lemon Garlic Sauce.....\$29

Lobster Ravioli with a Garlic Rose Cream Sauce.....\$35

Grilled Salmon with a Bourbon Glass\$32

Pan Seared Scallops with Risotto.....\$38

Bourbon Apple Pork Tenderloin.....\$29

Grilled Marinated Flank Steak with a Burgundy Mushroom Sauce.....\$30

Sliced Grilled Sirloin with a Peppercorn Cognac Sauce.....\$32

12 oz Prime Rib of Beef Au Jus (Minimum of 20 people).....\$36

Grilled 12 oz Rib Eye.....\$40

Grilled 8 oz Filet Mignon with a Rosemary Demi Glaze.....\$45

4 oz Petite Grilled Filet Mignon with Baked Stuffed Shrimp.....\$50

ACCOMPANIMENTS (SELECT OF TWO)

Starch: Mashed Potatoes, Herb Roasted Potatoes, Three Cheese Au Gratin, Penne Pasta, Rice Pilaf, or Wild Rice

Vegetable: Fresh Seasonal Vegetables, Green Bean with Almonds, Broccoli Florets, or Roasted Baby Carrots

Asparagus (Add \$3 per person)

DESSERT (SELECT OF ONE)

Chocolate Cake

Carrot Cake

Key Lime Pie

Cheesecake (New York Style, Turtle or White Chocolate Raspberry)

Tiramisu

Chef's Choice of Seasonal Dessert

Served with Freshly Brewed Regular and Decaf Coffee and a Selection of Teas

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Desserts & Late Night Snack Enhancements

SUNDAE BAR.....\$10 per person
 Add Brownies.....\$4 per person
 Chocolate and Vanilla Ice Cream
 M&Ms, Crushed Oreos, Chopped Nuts, Sprinkles, Bananas, Strawberries,
 Cherries, Caramel Sauce, Hot Fudge, and Whipped Cream

FRUIT KEBABS & CHOCOLATE DIPPED STRAWBERRIES\$12 per person

HANGOVER CURE.....\$8 per person
Add Franks in a Blanket.....\$3 per person
 Fried Twinkies and Oreos
 Warm Churros with Chocolate Sauce
 Assorted Bagged Snack (Chips, Popcorn and Trail Mix)

DONUT KRAZE.....\$15 per dozen
Add Donut Wall | \$30 rental
 Assorted Donuts

TWIST AND POP.....\$6 per person
Add Peanut M&M's.....\$2 per person
 Freshly Popped Popcorn with Assorted Seasonings
 Warm Pretzel Bites with Beer Cheese Dipping Sauce and Mustard

CHOCOLATE FOUNTAIN\$14 per person
 Semi-sweet Flowing Chocolate Fountain
 Served with Fresh Pineapple, Strawberries, Angel Food Cake, and Pound Cake

VIENNESE DESSERT STATION.....\$15 per person
 An Assortment of Miniature Pastries Including Eclairs, Napoleons, Fruit Tarts, Cream Puffs,
 Cannoli, Truffles, Chocolate Dipped Strawberries, Cookies, and Petit Fours





Holiday Inn
Norwich, CT

Hot Beverages

ONE HOUR COFFEE SERVICE\$4.00 per person
Freshly Brewed Regular & Decaf Coffee and Specialty Tea

REGULAR COFFEE (Serves 16-20 guests).....\$40 per gallon

DECAFFEINATED COFFEE (Serves 16-20 guests).....\$40 per gallon

ALL DAY COFFEE SERVICE.....\$9 per person

*AVAILABLE FOR 8 HOURS

Freshly Brewed Regular & Decaf Coffee & Assorted Specialty Teas

HALF DAY COFFEE SERVICE.....\$6 per person

*AVAILABLE FOR 4 HOURS

Freshly Brewed Regular & Decaf Coffee & Assorted Specialty Teas

Cold Beverages

ASSORTED SODA & BOTTELD WATER.....\$2.25 each

BOTTLED JUICES.....\$3 each

VITAMIN WATER.....\$4 each

ENERGY DRINKS.....\$7 each

LEMONADE.....\$25 per gallon

ICE TEA.....\$25 per gallon

FRUIT PUNCH.....\$25 per gallon

SPARKING CIDER TOAST.....\$2 per person

Beverage Package

UNLIMITED SODA & JUICE BAR.....\$6 per person

*AVAILABLE FOR 5 HOURS

Assorted Soft Drinks, Fruit Juices & Bottled Water

HALF DAY BEVERAGE PACKAGE\$9 per person

*AVAILABLE FOR 4 HOURS

Assorted Soft Drinks, Fruit Juices & Bottled Water

Freshly Brewed Regular & Decaf Coffee & Specialty Teas

ALL DAY BEVERAGE PACKAGE.....\$13 per person

*AVAILABLE FOR 8 HOURS

Assorted Soft Drinks, Fruit Juices & Bottled Water

Freshly Brewed Regular & Decaf Coffee & Specialty Teas

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Bar Packages

**All bar packages require a bartender fee. One bartender per 100 guests, fee \$25 per bartender, per hour.
Bar Packages are based on a 4 hour maximum*

HOSTED BAR

Includes Domestic & Imported Beer, House Wine and Soft Drinks

BEER, WINE & SOFT DRINKS

(Budweiser, Bud Light, Michelob Ultra, Stella Artois, Corona, Sam Adams, Yuengling, House Wine (Brand Varies), Sutter Home White Zinfandel)

1 Hour.....	\$11 per person
2 Hours.....	\$15 per person
3 Hours.....	\$19 per person
4 Hours.....	\$23 per person

CALL BRANDS

(Pinnacle Vodka, Gilbey's Gin, Cruzan 9 Spiced Rum, Cruzan Light Rum, Jim Beam White, Sauza Gold Tequila, Grant's Reserve Scotch)

1 Hour.....	\$13 per person
2 Hours.....	\$19 per person
3 Hours.....	\$25 per person
4 Hours.....	\$31 per person

PREMIUM BRANDS

(Grey Goose Vodka, Bombay Sapphire, Bacardi Rum, Hornitos Reposado, Johnnie Walker Black, Jack Daniels, Amaretto, Kahlua, Bailey's, Sambocca, Jameson, Crown Royal, Canadian Club)

1 Hour.....	\$15 per person
2 Hours.....	\$22 per person
3 Hours.....	\$29 per person
4 Hours.....	\$36 per person

CASH BAR OR HOST BAR

Domestic Beer.....	\$5 per bottle
Imported Beer.....	\$6 per bottle
House Wine.....	\$7 per glass
Premium Wine.....	\$9 per glass
Call Brands.....	\$7 per drink
Premium Brands.....	\$9 per drink
Top Shelf Brands.....	\$9-\$14 per drink
Cordials.....	\$9-\$14 per drink
Soda & Juice.....	\$2.25 per glass

MISCELLANEOUS BEVERAGES

SPARKLING TOAST.....	\$3 per person	SPARKLING CIDER TOAST.....	\$2.25 per person
MIMOSA.....	\$7.00 per person	CHAMPAGNE TOAST.....	Market price per bottle
Tropical Fruit Punch, Iced Tea or Lemonade (serves 16-20 People)\$25 per gallon			
Unlimited Non- Alcoholic Bar (Assorted Sodas, Bottled Water and Fruit Juices.....\$6.00 per person			

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Audio Visual

POWER STRIP.....	\$5 each
WHITE BOARD WITH MARKERS.....	\$25 each
FLIP CHART WITH MARKERS.....	\$30 each
FLAT SCREEN TV.....	\$80 each
PROJECTOR SCREEN.....	\$25 each
LCD PROJECTOR.....	\$150 each
4 CHANNEL SOUND MIXER.....	\$45 each
<i>(Powered by speakers only)</i>	
6 CHANNEL SOUND MIXER.....	\$55 each
<i>(Powered by speakers only)</i>	
6 CHANNEL SOUND MIXER.....	\$75 each
<i>(To be used on either powered or amplified speakers)</i>	
16 CHANNEL SOUND MIXER.....	\$100 each
<i>(To be used on either powered or amplified speakers)</i>	
WIRED MICROPHONE.....	\$50 each
WIRELESS LAVALIER.....	\$50 each
SHARED MICROPHONE WIRELESS COMBO KIT.....	\$100 each
<i>(Contains both handheld & lavalier microphones. Can be used at the same time)</i>	
TELECONFERENCE PHONE.....	\$95 each
STAGE (4 x 4) WITH STAGE SKIRT.....	\$50 each
BASIC Wi-Fi (5 Mbps).....	Complimentary

*Any AV rented by our outside AV Company will be subject to any delivery & set-up charges.

*While we are able to rent and set-up audio/visual equipment for your event, please be advised that there is not a technician on-site. Please inquire about the cost of hiring a technician to accommodate your group.

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Policies and Guidelines

TAXES & SERVICE CHARGE

To ensure the superior service of Holiday Inn Norwich, 20% gratuity will be added to all food, beverage, audiovisual equipment and room rental costs. Room rentals and AV items are subject to Connecticut sales tax of 6.35% and food and/or beverage items are subject to Connecticut sales tax of 7.35%.

CONTRACT, DEPOSIT & FINAL PAYMENT

The Hotel requires credit card authorization form with a signed contract. For Social functions, a non-refundable \$1000 deposit will guarantee your space and will be applied to your final balance. The final payment will be due 5 days prior to the event. Should any charges be incurred the day/night of the event, the credit card on file will be charge at the end of your event. Payment arrangements can be made on an individual case by case basis and will be noted in the contract.

FOOD & BEVERAGE PRICING

Due to market fluctuations, all prices are subject to change. The hotel guarantees prices 6 months prior to your event. Specific per person prices and menus may be outlined in your contract to avoid market increases. Should our prices increase, written notification will be given.

FOOD & BEVERAGE

- Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by customers, guests, or exhibitors.
- To ensure excellent food quality, buffet pricing is based on 2 hours or less and refreshment breaks are based on 1 hour or less. Additional charges may be incurred for extending hours of service.
- The Holiday Inn Norwich is the only licensed authority to sell and serve liquor for consumption on the premises. Connecticut state law requires persons to be a minimum of 21 years of age to consume alcoholic beverages.
- The Holiday Inn Norwich reserves the right to refuse alcohol service to anyone.

FINAL GUARANTEE

- Fourteen (14) working days prior to all food and beverage functions the hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at that time.
- The guaranteed number of guests is due three (5) business days (72 hours) prior to your event and may not be reduced. If the guarantee is not received by the cut-off day/time, the hotel will use the contracted agreed number as the guarantee and prepare accordingly. If you exceed your guaranteed count we will charge you for the total amount of guests served.
- The hotel is not required to serve more than 5% increase of persons above guarantee specified by the patron. Additional charges for the additional guests over and above the guarantee counts are payable at the conclusion of the function

FUNCTION ROOM AND FEES

Room rental fees and function rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated and original program details. The Hotel reserves the right to reassign function space at its discretion based on the final guaranteed number of guests. Adding additional function rooms from the original contract may necessitate a revision in room rental fees. Additional charges may be incurred for extending hours of service. Charges may be incurred for extending hours of service.

SIGNS AND DECORATIONS

All displays and decorations are subject to prior approval and the Hotel reserve the right to contract and charge for the Hotel staff to provide the labor for installation or removal of such. Signs and banners are not permitted in the hotel lobby without the hotel's approval. In an effort to maintain appearances, the attachment of these items to function walls, floors, ceilings, or curtains is also prohibited unless approved by the Hotel. Should these restrictions be of concern, please discuss them with your Catering Manager.

*Other Terms & Conditions will apply based on your final contract with the Hotel.

