



All Day Meeting Package

EXECUTIVE PACKAGE.....\$18.95 per person

Breakfast:

- Fresh Seasonal Sliced Fruit
- Freshly Baked Cinnamon Rolls, Muffins and Danishes
- Chilled Apple, Cranberry and Orange Juices
- Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

AM Break:

- Assorted Snack Bars
- Assorted Sodas, Bottled Waters, Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

PM Break: (select one)

Break One

- Freshly Baked Giant Cookies
- Brownies and Lemon Bars
- Assorted Sodas and Bottled Waters
- Coffee, Decaffeinated Coffee, Iced Tea

Break Two

- Display of Domestic Cheese, Berries along with Crackers & Mixed Nuts
- Lemonade and Assorted Sodas
- Coffee, Decaffeinated and Iced Tea

VIP PACKAGE \$23.95 per person

Breakfast:

- Fresh Seasonal Sliced Fruit
- Fruit Danish, Croissants, Muffins along with Fresh Bagels with Cream Cheese
- Chilled Apple, Cranberry and Orange Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
- Breakfast Tacos: Bacon and Egg, Potato and Egg, or Bean and Cheese

AM Break:

- Assorted Snack Bars
- Assorted Sodas, Bottled Waters, Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

PM Break: (select one)

Break One

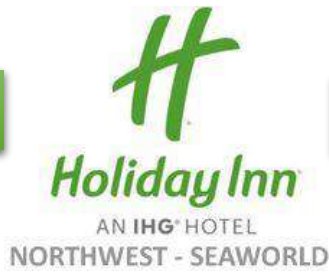
- Freshly Baked Giant Cookies
- Ice Cream and Frozen Fruit Bars
- Assorted Sodas and Bottled Waters
- Coffee, Decaffeinated Coffee and Iced Tea

Break Two

- Tortilla Chips and Fresh Salsa
- Gourmet Cheeses and Crackers
- Giant Soft Pretzels with Mustard
- Assorted Sodas, Bottled Water and Lemonade
- Coffee, Decaffeinated Coffee and Iced Tea

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 22% service charge and applicable sales tax
Menu and pricing are subject to change without notice



Breakfast

All breakfasts are served with freshly brewed Coffee, Decaffeinated Coffee and Hot Tea

THE QUICK START

Whole and Sliced Seasonal Fresh Fruit
Fresh Baked Cinnamon Rolls, Muffins and Breakfast Breads
Chilled Apple, Cranberry and Orange Juices
\$11.95 per person

THE JUMP START

Whole and Sliced Seasonal Fresh Fruit
Individual Fruit Yogurts
Fresh Fruit and Cream Cheese Filled Danish, Muffins and Breakfast Breads
Fresh Bagels with Cream Cheese
Chilled Apple, Cranberry and Orange Juices
\$12.95 per person

THE GREAT START

Whole and Sliced Seasonal Fresh Fruit
Freshly Baked Cinnamon Rolls, Fruit and Cheese Filled Danishes, Muffins and Breakfast Breads
Fresh Bagels with Cream Cheese
Breakfast Tacos including Bacon and Egg, Potato and Egg and Bean and Cheese
Served with Shredded Cheese and Fresh Salsa
Chilled Apple, Cranberry and Orange Juices
\$15.95 per person

THE ALL AMERICAN

Sliced Seasonal Fresh Fruits
Variety of Chilled Yogurts
Freshly Baked Cinnamon Rolls, Fruit and Cheese Filled Danish, Muffins and Breakfast Breads
Biscuits and Sausage Gravy
Fluffy Scrambled Eggs
Country Style Potatoes with Onions and Peppers
Smoked Bacon or Sausage Links
Chilled Apple, Cranberry and Orange Juices
\$17.95 per person

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Themed Lunch Buffets

All buffets are served with freshly brewed Coffee, Iced Tea and Water
Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

DELI BUFFET - \$20.95 per person

Mixed Field Greens with Ranch and House Vinaigrette Dressings
Fresh Pasta Primavera Salad and Dill Tuna Salad
Sliced Smoked Turkey Breast, Roast Beef and Ham along with Sliced Swiss and Cheddar Cheeses
Fresh Lettuce, Sliced Red Onions, Tomatoes, Mediterranean Marinated Olives and Pickle Spears
Kaiser Rolls, Assorted Deli Breads and Kettle Potato Chips
Chef's choice of Desserts

LITTLE ITALY - \$22.95 per person

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese along with Caesar Dressing
Tomato and Cucumber Salad
Meat or Vegetable Lasagna
Grilled Seasoned Chicken Breast with Mushroom Parmesan Sauce
Steamed Italian Vegetables
Garlic Bread sticks with Butter
Tiramisu and Italian Cheesecake

VIVA FIESTA - \$23.95 per person

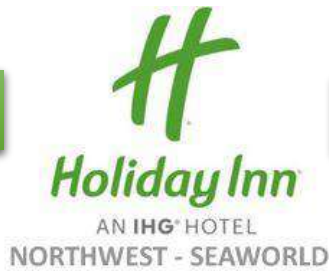
Roasted Sweet Pepper, Corn and Pico Salad
Southwest Caesar Salad
Fresh Tri-Colored Tortilla Chips, Salsa and Guacamole
Beef and Chicken Fajitas served with Grilled Onions and Peppers
Topped with Shredded Cheese, Sour Cream and Pico de Gallo
Spanish Rice, Refried Beans and Fresh Hot Flour Tortillas
Caramel Flan and Margarita Cheesecake

SAN ANTONIO COOKOUT - \$25.95 per person

Southwest Potato Salad and Jicama Cole Slaw
Mixed Garden Greens with Ranch and House Vinaigrette Dressings
Sliced Smoked Brisket and Grilled BBQ Chicken Breast
Corn on the Cob, Bourbon Baked Beans and Jalapeño Cornbread
Fruit Cobbler and Pecan Pie

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Build Your Own Lunch Buffet

Includes two salads, one veggie, one starch and two desserts

All buffets are served with freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and Water
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Salads

Jicama Cole Slaw Salad Fresh Fruit Salad
House Tossed Salad Classic Caesar Salad

Vegetables

Sautéed Green Beans with Sliced Onion and Carrots
Steamed California Medley
Grilled Veggie Medley
Stir Fry Medley

Starches

Garlic Mashed Potatoes Herb Rice Pilaf
Linguini in Garlic Butter Baked Potato Bar
Herb Roasted New Potatoes Fried Rice

Entrées

Sesame Chicken Grilled Chicken in Lemon Herb Broth
Sliced Roast Beef with Au Jus Orange Peel Beef Roast
Pork Loin with Apple Onion Jus Pan Seared Snapper in Lemon Butter

Desserts

Cheese Cake with Fruit Sauce Key Lime Pie
Triple Chocolate Cake Apple Pie
Oreo Cheese Cake Bread Pudding

Choose One entrée.....\$22.95 per person
Choose Two entrees.... \$25.95 per person

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Plated Luncheons

Includes choice of Mixed Garden Green Salad or Soup of the Day and a Dessert, freshly brewed Coffee, Decaffeinated Coffee and Iced Tea

BBQ BRISKET

Sliced BBQ Brisket
Southwest Potato Salad and Baked Beans
Corn Bread
\$19.95 per person

BISTRO SANDWICH

Sliced Smoked Turkey Breast with Swiss cheese, Tomato, Lettuce
Served on a Flaky Golden Croissant
German Style Potato Salad
\$17.95 per person

CHICKEN FRIED STEAK

Breaded and Fried Tenderized Cube Steak
Topped with Peppered Gravy
Served with Mashed Potatoes and Green Beans
\$19.95 per person

FAJITA SALAD

Tender Strips of Marinated Chicken or Beef
Served on top a bed of Mixed Greens, dressed with Pico de Gallo,
Sour Cream, Guacamole, Cheddar Cheese and
Tri-Color Corn Tortilla Chips
\$16.95 per person

GRILLED CHICKEN BREAST

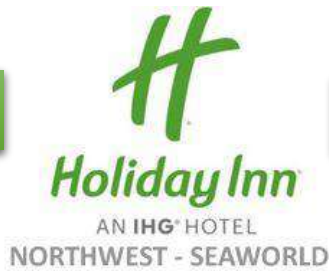
Lightly Seasoned Chicken Breast
Steamed Seasonal Vegetables
Garlic Smashed Potatoes
\$18.95 per person

Desserts:

Chocolate Mousse Cake, Home-Style Apple Pie, Key Lime Pie or New York Style Cheesecake

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Themed Breaks

7th INNING STRETCH - \$11.95 per person

Assorted Ice Cream Bars
Jumbo Soft Pretzels with Mustard, Mixed Nuts
Chips and Nacho Cheese
Assorted Sodas, Bottled Water, Coffee and Iced Tea

BAKERS DOZEN - \$11.95 per person

Freshly Baked Chocolate Chunk, Oatmeal-Raisin and Snicker-doodle Cookies
Double Fudge Nut Brownies
Spicy Honey Roasted Pecans
2% Milk and Chocolate Milk
Assorted Sodas, Bottled Water, Coffee and Iced Tea

INTERMISSION - \$10.95 per person

Individually Packaged Classic Candies
Pop Corn, Cheese Pop Corn and Cracker Jacks
Assorted Soda, Bottled Water and Iced Tea

SOUTH OF THE BORDER - \$9.95 per person

Tri-Colored Tortilla Chips with Salsa and Creamy Queso Cheese Sauce
Bunuelos drizzled with Honey
Aguas Frescas
Assorted Sodas, Bottled Water, Coffee and Iced Tea

SPA BREAK - \$11.95 per person

Sliced Fresh Fruit with Mint Yogurt
Fresh Vegetable Crudités with Spicy Ranch Dip
Granola Bars, Dried Fruits and Mixed Nuts
Assorted Juices, Assorted Sodas, Iced Tea and Lemonade

THIRST QUENCHER - \$6.95 per person

Assorted Sodas and Juices, Bottled Water
Freshly brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

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A La Carte Refreshments

AM and PM SNACKS

- Assorted Cinnamon Rolls, Croissants, Danishes and Muffins ~ \$32 per dozen
- Assorted Giant Cookies ~ \$32 per dozen
- Assorted Ice Cream and Frozen Fruit Bars ~ \$3 each
- Breakfast Tacos (Bacon and Egg, Potato and Egg or Bean and Cheese) ~ \$38 per dozen
- Breakfast Sandwiches (Ham, Egg, Cheese or Sausage, Egg, Cheese) ~ \$38 per dozen
- Brownies, Lemon Squares, Cheesecake Bars ~ \$32
- Individual Fruit Yogurts ~ \$2.25 each
- Individual Bags of Chips, Pretzels and Nuts ~ \$2.25 each
- Fresh Bagels and Cream Cheese ~ \$34 per dozen
- Giant Soft Pretzels with Mustard and Queso ~ \$32.00 Dozen
- Power Bars, Granola Bars, Nutri-Grain Bars, Candy Bars ~ \$2.25 each

- Fresh Sliced Seasonal Fruit and Berries Display:
 - Small (serves up to 25 ppl) - \$50
 - Medium (serves up to 75 ppl) - \$150
 - Large (serves up to 150 ppl) - \$300
- Tri-colored Tortilla Chips with Fire Roasted Salsa and Creamy Cheese Display:
 - Small (serves up to 25 ppl) - \$50
 - Medium (serves up to 75 ppl) - \$150
 - Large (serves up to 150 ppl) - \$300
- Domestic Cheese with Berries and Gourmet Crackers Display:
 - Small (serves up to 25 ppl) - \$50
 - Medium (serves up to 75 ppl) - \$150
 - Large (serves up to 150 ppl) - \$300

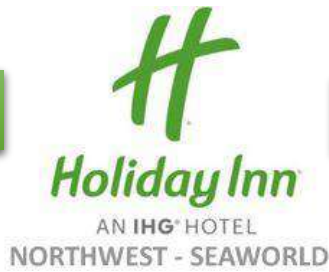
BEVERAGES

- Assorted Soft Drinks and Bottled Waters ~ \$2.75 each
- Apple, Cranberry, Grapefruit, Orange and Tomato Juice ~ \$12.00 per liter
- Lemonade or Punch ~ \$30.00 per gallon
- Iced Tea ~ \$35 per gallon
- Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea ~ \$50.00 per gallon

ALL DAY BEVERAGE SERVICE - \$9 per person
Assorted Soft Drinks and Bottled Waters
Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

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Themed Dinner Buffets

All Themed Buffets ~ \$38.95++

All buffets are served with freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and Water
Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

SOME ENCHANTED EVENING

Citrus Market Green Salad with Feta Cheese and Roasted Pepitas
Penne Pasta Salad with Asparagus Spears
Fresh Fruit Montage with Seasonal Berries
Medley of Fresh Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Freshly Baked Rolls and Butter
Assorted Desserts

Choose from the following Entrees:

Roasted Pork Loin with Apple-Brandy Sauce
Lemon Chicken with a Citrus Burre Blanc Sauce
Stuffed Chicken Breast Florentine
Sliced New York Strip with Wild Mushroom Demi-Glace
Grilled Atlantic Salmon with Dill Butter Sauce

THE CHUCK WAGON

Texas Field Greens with Candied Pecans and Citrus Vinaigrette
Baby Red Potato Salad and Creamy Cole Slaw
Sliced Onion, Pickles and Peppers
Corn on the Cob and Bourbon Baked Beans
Jalapeno Corn Bread, Freshly Baked Rolls and Butter
Sliced Watermelon
Apple Pie and Peach Cobbler

Choose from the following entrees:

Smoked Brisket of Beef in BBQ Sauce
Cajun Andouille Sausage
Grilled Chicken Breast with Memphis BBQ
Sliced Smoked Turkey Breast

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Plated Dinners

All Entrees are served with our Chef's choice of appropriate Vegetable and Starch, Choice of Salad and Dessert, served with freshly baked Dinner Rolls with butter along with Freshly brewed Coffee, Decaffeinated and Iced Tea

SALADS Choose One

Seasonal Field Greens with Tomatoes, Cucumbers and Choice of Dressing
Greek Salad with Mediterranean Olives, Red Onions and Feta Cheese
Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Baby Spinach, Strawberries and Balsamic Vinaigrette

ENTREES

Grilled Tequila-Lime Chicken Breast
with Pico de Gallo
\$28.95 per person

Roasted Pork Loin with Apple-Roast Red
Pepper Coulis
\$31.95 per person

Sautéed Chicken Breast on a Red Wine
Tomato Sauce
\$28.95 per person

Chicken Wellington in Red Wine Demi-Glace
\$33.95

Chicken Breast Florentine in a White Wine
Cream Sauce
\$30.95 per person

Grilled New York Strip with a Wild Mushroom
Demi-Glace
\$34.95 per person

Grilled Atlantic Salmon with Dill-Butter Sauce
\$32.95 per person

Sliced Roast Tenderloin with Cabernet Sauce
\$36.95 per person

VEGETARIAN ENTREES

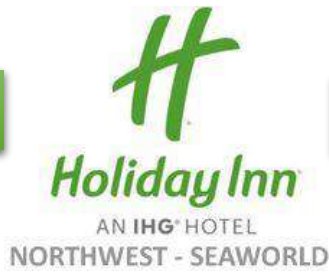
Mushroom filled Ravioli
Pasta Primavera: Pasta tossed with Garlic, Olive Oil, Sun-Dried tomatoes, Broccoli

DESSERTS

Chocolate Mousse, Crème Brulee, Dulce De Leche Cheesecake, Flourless Chocolate Cake
Grand Marnier Strawberry Cheesecake or Tiramisu

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Reception

Cold Hors D' Oeuvres Minimum of 50 pieces per item

Cherry Tomatoes with Tuna Salad

Prosciutto Wrapped Melon

Smoked Salmon Canapés on a Crostini

Garlic Croustade with Mozzarella & Tomato

Southwestern Tortilla Pinwheels

\$3.00 Each

Bay Shrimp Salad in Phyllo Cups

Cucumber Crouton with Curried Chicken Salad

Marinated Tomato and Mozzarella Brochette

Beef Tenderloin Canapé

Shrimp Ceviche Tostada

\$3.50 Each

Hot Hors D' Oeuvres Minimum of 50 pieces per item

BBQ or Swedish Meatballs

Assorted Petite Quiche

Smoked Sausage in BBQ Sauce

Cheese Stuffed Jalapeno Peppers

Spicy Buffalo Wings with Ranch Dipping Sauce

\$3.00 Each

Smoked Chicken Quesadillas

Spanakopita

Crab Cake with Cocktail Sauce

Oriental Spring Rolls with Plum Sauce

Hawaiian Chicken and Pineapple Skewer

Mushroom Caps Stuffed with Sausage or Crab

\$3.50 Each

Presentation Platters-

Small tray serves 25 guests, Medium tray serves 75 guests, and large tray serves 150 guests

- Domestic Cheese with Fresh Fruit along with Gourmet Crackers and Lavosh
 - Crudités of Fresh Seasonal Vegetables with a Chipotle Ranch Dip
 - Exotic Presentation of Fresh Fruit with Crème Fraiche
Small- \$70 Medium- \$200 Large- \$410
 - Tri-Colored Chips with Fire Roasted Salsa and Warm Queso
Small- \$60 Medium- \$180 Large- \$360

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Carving and Action Station

Carving Station*

With Assorted Silver Dollar Rolls, Whole Grain Mustard, Herb Mayo and Creamy Horseradish Sauce

- Steamship Round of Beef (serves 150 guests) - \$395.00
- Roast Inside Round of Beef Studded with Garlic and Jalapeno (serves 75 guests) - \$250.00
- Oven Roasted Prime Rib (serves 35 guests) - \$300.00
- Honey Baked Black Forest Ham (serves 40 guests) - \$250.00
- Roasted Double Breast of Turkey (serves 40 guests) - \$225.00

Fajita Station*

Chicken and Beef Fajita Strips
Fire-Roasted Vegetables
Flour Tortillas, Sour Cream,
Pico de Gallo and Salsa
Tri-Color Tortilla Chips
\$12.95 per person
(min. 35 guests)

Mashed Potato Bar

An assortment of fresh
toppings:
Sweet Corn, Diced Ham,
Cilantro, Green Onions,
Capers and Butter along with
Garlic Butter
Served in a Martini Glass,
garnished with Fresh Tortillas
Chips
\$11.95 per person
(min. 35 guests)

Soft Taco Bar

Seasoned Ground Beef and
Grilled Chicken
Fresh Lettuce, Tomatoes,
Onions Cilantro
Salsa, Sour Cream and
Guacamole
Shredded Cheddar and Jack
Cheese
Warm Flour Tortillas
Crunchy Corn Taco Shells
\$12.95 per person
(min. 35 guests)

Pasta Station*

Penne Pasta & Cheese
Tortellini tossed with
Roasted Garlic Alfredo or
Marinara Sauce
Parmesan, White Wine, Garlic,
Sliced Mushrooms
Basil, Artichokes, Peppers and
Caramelized Onions
\$11.95 per person
(min. 35 guests)

Soup and Salad Bar

Soup du Jour
Fresh Garden Greens and
Spinach
An assortment of fresh
toppings:
Carrots, Cucumber, Cherry
Tomatoes, Red Onions, Bacon
Bits, ETC
\$11.95 per person
(min. 35 guests)

Action Stations ~ 1 hour Service

*A \$75.00 per station Attendant Fee will apply

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AN IHG® HOTEL
NORTHWEST - SEAWORLD

Beer, Wine, and Spirits

Hosted Bar

- Assorted Sodas and Bottled Water - \$2 each
- Domestic Bottled Beers - \$4 per bottle
- (Bud Light, Budweiser and Miller Light)
- Imported Bottled Beers - \$5 per bottle
- (Corona and Dos XX)
- House Wines - \$5 per glass
- (Cabernet, Chardonnay, Merlot, White Zinfandel)
- Calls - \$6 per glass
- (Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)
- Premium - \$7 per glass
- (Absolute Vodka, Bacardi Rum, Beefeater, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

Cash Bar

- Assorted Sodas and Bottled Water - \$2.50 each
- Domestic Bottled Beers - \$4.50 per bottle
- (Bud Light, Budweiser and Miller Light)
- Imported Bottled Beers - \$5.50 per bottle
- (Corona and Dos XX)
- House Wines - \$5.50 per glass
- (Cabernet, Chardonnay, Merlot, White Zinfandel)
- Calls - \$6.50 per glasses
- (Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)
- Premium - \$7.50 per glass
- (Absolute Vodka, Bacardi Rum, Beefeater, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

Kegs

- Domestic - \$275 per keg (Budweiser, Bud Light, Coors, Coors Light, Miller and Miller Light)
- Premium - \$375 per keg (Bud Light Lime, Dos XX, Modelo, Sam Adams, Shiner Blond and Shiner bock)
 - Champagne - \$25 per bottle or \$3 per glass
 - Martinelli's Apple Cider - \$12 per bottle or \$1.75 per glass

Bartender/Cashier Fees

A fee of \$75 per Bartender/Cashier unless sales exceed \$375

Holiday Inn Northwest recommends one (1) bartender for every 100 guests in attendance.

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