



Catering & Events

HOLIDAY INN & SUITES

HOUSTON KATY MILLS

25406 KATY MILLS PARKWAY, KATY TX 77494

P: 281-712-2363

E: SALES@HIKATYHOTEL.COM

WELCOME

To our Valued Guest,

Thank you for the opportunity to work with you. We know how important your event is, whether it be a special occasion, a meeting, or a celebration – we will be there every step of the way to ensure your event is a success.

We hope you find everything you are looking for in our catering menu. There are plenty of choices, but we are certainly willing to create a customized menu just for you and your event. Our talented experienced team is here to assist you.

Thank you again for making us a part of your plans and I look forward to speaking with you soon.

Sincerely,

Holiday Inn Catering Team

September 2022

*All prices are per person unless otherwise stated
A 21% service charge and applicable state sales tax will be added to all audio/visual and meeting room
arrangements as well as an 23% service charge on all food and beverages*

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BREAKFAST BUFFET

Rise-N-Shine Breakfast \$12

Chef's Breakfast Pastries
Sliced Fruit, Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Specialty Teas

Holiday Inn Breakfast Buffet \$18

Scrambled Eggs, Bacon,
Seasoned Potatoes
Sliced Fresh Fruit, Assorted Chilled Juices
Individual Fruit Yogurts
Assortment of Breads and Fresh Muffins.
Freshly Brewed Regular and Decaffeinated Coffee

Country Breakfast \$22

Scrambled Eggs with Cheddar Cheese
Smoked Ham, Seasoned Potatoes
Biscuits with Sausage Gravy
Assortment of Breads and Fresh Muffins.
Chilled Orange Juice, Seasonal Sliced Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee

Enhancements \$4 per person

Bacon-Eggs Croissant Sandwich
Sausage-Eggs Biscuit Sandwich
Assortment of Bagels and Cream Cheese

Omelet Station \$12

Fresh Eggs Prepared to Order Chopped Onions, Diced Peppers, Sliced Mushrooms,
Smoked Ham, Fresh Tomatoes, Shredded Cheese and Swiss Cheese.

Breakfast Stations

\$45.00 Chef's Attendant Fee (1 ½ Hours)
(Minimum of 25 Guests)

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Ala Carte Selections \$18 per dozen

Assorted Danishes, Bagels and Cream Cheese
Assorted Muffins, Fresh Croissants
Fresh Cookies, Fresh Baked Brownies

Ala Carte Selections

Nutri Gran Breakfast Bars or Granola Bars (each) \$2 per person
Dry Snacks (chips, Popcorn, Mixed Nuts) \$4 per person
Whole Fruit \$2 each
Vegetable Crudités \$4 per person

Beverages Gallon \$35

Regular and Decaffeinated Coffee
Iced Tea
Lemonade
Fruit Punch

Beverages

Soft Drink \$3.00
Bottle Water \$3.00
Red Bull Energy Drinks \$6.00
Gatorade \$4.00

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MID – MORNING BREAKS

High Energy Break \$14

Whole Fresh Fruit
Naturel Valley Biscuit & Fruit & Nut
Nutri Grain Breakfast Bar & Yogurt

Re-Energize \$14

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas
Assorted soft drinks, bottled water

MID – AFTERNOON BREAKS

Ball Park \$16

Beef Slider Burgers,
Finger Sandwiches, Chips
Soft Drinks and Bottled water

Sweet Street \$14

Assorted Candy Bars
Hot Fudge Brownies
Freshly Baked Cookies
Assorted soft drinks, bottled water

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THE BOXES LUNCH SERVICES

Cheesadilla \$15

Quesadilla Meats Cheeseburger. Certified angus Beef blended cheese.
Green chili. Lettuce. Tomato. Onion.

Field Greens and Spinach Strawberry Salad \$17

Baby Spinach, Sliced Strawberries,
Crumbled Blue Cheese,
Pecans and Grilled Chicken.
Tossed in a Strawberry Honey Balsamic Vinaigrette

Burger Theory Breakfast Burger \$19

Cheddar Cheese, Bacon.
Fried egg,
Roasted garlic mayo sauce.
Potato fry or Cup of Fruit

Crispy Fish Sandwich \$20

Parmesan-panko Cod Filet
Tartar sauce.
Shredded lettuce,
Fresh potato bun.
Potato fry or Cup of Fruit

-  **Bottle Water & Assorted Sodas are included**
-  **Assorted Fresh Baked Cookies are included**

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LUNCH PLATED ENTREES

Plated Entrees include Field of greens with your choice of dressing.
Accompanied by our Chef's selection of seasonal Vegetables and Appropriate Starch,
Dessert, Beverage included Iced Tea and Water

Stuffed Chicken \$24

Chicken Breast Stuffed with Feta Cheese,
Roasted Garlic,
Oregano and Baby Spinach,
Topped with Chardonnay Cream Sauce

Blackened Salmon \$28

Blackened Salmon Topped with Crawfish Sauce
Served with Chef's selection of seasonal Vegetables and Appropriate Starch

Sriracha Sirloin \$32

House Marinated Sirloin Sriracha glaze.
Served with seasonal Vegetables and Appropriate Starch

Plated Dessert Selections

(choice of one)

Crème Brule Cheesecake
Italian Cream Cheese
Cruised Carrot Cake
Key lime Pie

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LUNCH BUFFET

Beverages include Iced Tea and Water
(Buffet selections require a 15-person minimum)

The Deli \$18

House Salad with Choice of Dressings
Chicken Salad or Tuna Salad
Sliced Deli Meats to Include Turkey,
Ham & Roast Beef,
Sliced Cheeses: American, Swiss and Pepper jack
Lettuce, Tomatoes, Pickles, and Onion
Assorted Breads
Potato Chips
Cookies or Brownies

Mediterranean Inspiration \$20

Greek Salad with Cucumbers, Tomatoes, Onions,
Olives, and Feta Cheese, Oil and Vinegar
Traditional Hummus with Pita,
Marinated Stuffed Chicken
Assorted cookies

Taste of Italy \$24

Mixed Greens Salad with Tomatoes, Croutons,
Parmesan Cheese and Caesar Dressing
Chicken Parmesan with Provolone Cheese and Marinara Sauce
Grilled Chicken Fettuccini Alfredo pasta, Garlic Bread
Chef's Choice of Dessert

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DINNER BUFFET

(Minimum of 25 people required for all Dinner Buffets)
All buffets include iced water, iced tea and coffee

Southern country \$26

Mixed Green Salad with Tomatoes,
Croutons, Ranch Dressing
Country Fried Steak with Cream Gravy
Mashed Potato, Corn on the Cobb
Chef's choice of dessert

Mediterranean Inspiration \$30

Greek Salad with Cucumbers, Tomatoes, Onions,
Olives, and Feta Cheese, Tossed in Oil and Vinegar
Traditional Hummus with Pita,
Marinated Stuffed Chicken
Blackened Salmon
Chef's choice of dessert

Tex-Mex Adventure \$32

Mixed Green Salad with Tomatoes,
Croutons, Ranch Dressing
Marinated Beef and Chicken Fajitas with
Grilled Onions and Peppers
Beef or chicken Enchiladas
Spanish Rice and Black Beans
Guacamole, Salsa, and Jalapeños
Lettuce, Tomatoes, Sour Cream
and Grated Cheddar
Chef's choice of dessert

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PLATED DINNERS

All Plated Dinners are Served with Iced Water, Iced Tea, and Coffee, House Salad, Warm Dinner Rolls with Butter, and Chef's Choice of Dessert

Cajun Bayou Pasta \$28

Sausage link and Chicken OR Sausage link and Shrimp
Sliced Garlic Mushrooms, Sautéed in Olive Oil
tossed with Linguine Pasta in a Tabasco Cream Sauce.
Topped with Fresh Tomatoes and Spinach

Salmon Filet \$32

Blackened Salmon, 6 oz., Jasmine Rice,
and Cucumber Salad,
topped with a Ginger Soy Beurre blanc Sauce

Grilled Herb Chicken Breast \$26

Grilled Chicken Breast, sautéed Zucchini and Squash,
served with Wild Rice

Sriracha Sirloin \$36

A Grilled Petite Filet Sirloin topped with Mushroom Demi-Glace,
Grilled Asparagus and Garlic Mashed Potatoes

SPECIALTY DISPLAYS

All Specialty Displays and Stations are intended
to be served with a minimum of 50 people

Fruit Display \$65 per platter

Assortment of Seasonal Fresh Fruit

Gourmet Cheese Display \$95 per platter

A Selection of Imported and Domestic Cheeses
Served with Assorted Crackers

Mediterranean Display \$75 per platter

Traditional, Garlic and Roasted Red Pepper Hummus
Served with an Olive Display and Pita Chips

Vegetable Crudités \$95 per platter

An Array of Fresh Seasonal Vegetables served with Gourmet Dips

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SPECIALTY STATIONS

**\$75 Chef Attende fee applies (one per station)
(Minimum guarantee of 50 guests)**

Pasta Bar \$12 Per Person

Cooked to Order Bow Tie Pasta, Cheese Tortellini,
and Linguine with Alfredo and Marinara Sauce Shrimp and Chicken,
Green Peppers, Mushrooms, Garlic, Onion, and Spinach

Roasted Turkey Breast \$350

Roasted Turkey with Cranberry Relish,
Brown Gravy and Silver Dollar Rolls

Prime Rib \$450.

Slow cooked prime Rib with horseradish sauce & a thyme au jus

HORS D'OEUVRES

(Minimum guarantee of 50 guests)

Minimum of three selections to be passed throughout the event for up to one hour

Parmesan Roasted Cherry Tomatoes	\$4.00
Chicken Tenders with Sauce	\$6.00
Peeled Boiled Jumbo Shrimp	\$12.00
Vegetable Eggroll	\$6.00
Assorted Finger Sandwiches	\$5.00
Chicken Quesadillas	\$6.00
Beef or Chicken Kabobs	\$8.00
Tomato Bruschetta	\$5.00
Bacon Wrapped Shrimp	\$14.00

FOOD ALLERGY WARNING

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu) and tree nuts (walnuts, almonds, pine nuts, etc.) and others in many of our products. While an allergen may not be an ingredient in a specific product, please be advised that traces of these potential allergens may be present in any of our products. Please advise your server of your needs and we will do our best to make substitutions and or rework your selections to accommodate your needs.

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ALCOHOL PACKAGES

HOUSE

House Wine
Domestic Beers
Assorted Sodas
Bottled Water

**\$12 per person for 1st hour and
\$5 per person for each additional hour**

HOLIDAY INN PREFERRED BRANDS

Jack Daniel's
Crown Royal
Smirnoff
Bombay
J&B
Cruzan Light
Sauza Gold

**\$18 per person for 1st hour and
\$7 per person for each additional hour**

PREMIUM

Maker's Mark
Crown Royal
Grey Goose
Bombay Sapphire
Johnny Walker Black
Cruzan 9
Hornitos Reposado

**\$22 per person for 1st hour and
\$10 per person for each additional hour**

CASH BAR

\$150 per bartender for first three hours, and
\$25 per bartender for each additional hour
One Bartender per 75 guests is required

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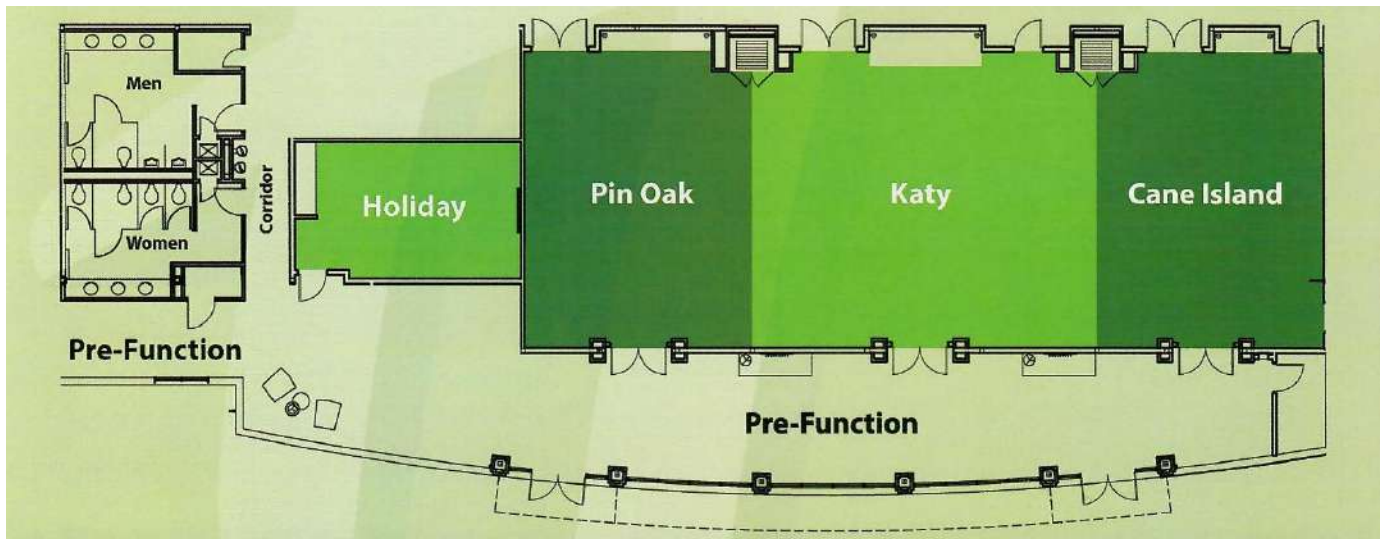
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AUDIO VISUAL & BANQUET ENHANCEMENTS

Room	Size	Room Dimensions	Ceiling	Theater	Class-room	Conference	Banquet	Reception
Grand Ballroom	3,000 sq ft	33' x 90'	12'	272	132		162	350
Katy	1,300 sq ft	33' x 38'	12'	128	60		81	130
Pin Oak	850 sq ft	33' x 26'	12'	72	36	20	54	85
Cane Island	850 sq ft	33' x 26'	12'	72	36	20	54	85
Holiday Board Rm	400 sq ft	16' x 24'	11'			10		
Pre-Function	1,200 sq ft		11'					

LCD Projector	\$175
Flip Chart with Stand and Markers	\$50
Wireless Handheld Microphone	\$125
Wireless Lavalier Microphone	\$125
Podium - Standing	\$50
Dance Floor	\$300



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BANQUETS AND EVENTS POLICY

BANQUET RENTAL FEE INCLUDES:

Public room use five-hour access, additional hours billed at an hourly rate. As a courtesy to our hotel guests, events must end at 12:00 A.M. Each additional hour is \$500.00 fee per additional hour.

DEPOSIT: A non-refundable deposit and a signed contract will be required to confirm your reservations. The remaining balance is due seven days prior to the event in the form of cash, check or credit card.

ALL DEPOSITS ARE NON-REFUNDABLE.

FUNCTION SPACE: Appropriate space has been reserved to accommodate the requirements of your group. Holiday Inn & Suites reserves the right to change event location to a more suitable room as deemed necessary. Space is rented on a four-hour basis. The engager agrees to occupy the banquet space per commencement and adjournment times contracted at the time of booking. Failure to abide by the contracted times will result in additional room rental and/or labor charges. Set up changes made the day of the event will be subject to a labor charge. The hotel management reserves the right to all hotel banquet space at all times to protect the safety and security of all hotel guests and property. Group agrees that it will not use any items in the function space that create any amplified noise, smell or visual effect such as disc jockeys, musicians, dry ice, confetti cannons, incense, or any other activity that might impact our hotel guests. Client agrees to pay any expenses incurred by Holiday Inn & Suites as a result of such activity, such as resetting smoke or fire alarms, unusual cleanup costs and guest complaints, a minimum of \$250.

FOOD AND BEVERAGE: Our Executive Chef has created menus to accommodate a multitude of events. We will gladly discuss custom menus upon request by appointment. Pricing and menu items are subject to change due to seasonal availability and must be confirmed by the sales and catering department. A food and beverage minimum may be required for your event. **NO OUTSIDE FOOD AND/OR BEVERAGE WILL BE PERMITTED** with the exception of licensed baked goods with a cake cutting fee of \$150, wine and champagne with a corkage fee of \$15 per bottle and sparkling cider corkage fee of \$5 per bottle. Any outside food or beverages will be confiscated, and penalties or charges may be incurred. If outside liquor is found, Holiday Inn & Suites reserves the right to immediately shut down event. The engager agrees to abide by all existing Federal, State and hotel rules governing the sales and consumption of alcoholic beverages.

No refunds are given to events found to have outside liquor. **NO FOOD OR BEVERAGE PROVIDED BY HOLIDAY INN & SUITES MAY BE REMOVED FROM THE PROPERTY.** We will gladly set up a host or cash bar in your event space. This includes one bartender, set-up and breakdown. Current sales tax and gratuity will be applied to all beverage items.

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GUARANTEE: Menu choices are due fourteen days prior to event. A final count of the total number of attendees and banquet space diagram must be specified and guaranteed seven days prior to your event. This will be considered the guaranteed number of attendees for your event and will confirm the event room setup and food preparation required. A 5% margin will be factored into each food order to give room for additions to your final count. Any extra guests that are served will be billed after the event has ended.

LINEN: Black or White linen napkins are provided for your event. Other colors are available upon request for additional charges. Upgraded or specialty linen is also available, additional charges will apply. Please contact our sales and catering department for options.

DECORATIONS: Decorations are the responsibility of the engager and must meet the approval of management of the hotel as well as the city fire department. You are guaranteed two hours before your event for decorating. Additional time may be permitted depending on availability. The hotel will not permit the affixing to the walls, windows, floors or ceilings with nails, tacks, foam tape, staples and push pins. Contact our sales and catering department for confirmation of decorating times.

ENTERTAINMENT: Holiday Inn & Suites does not provide entertainment, although we will gladly provide you a preferred vendor list. Music is allowed between the hours of 6:00 P.M. – 12:00 A.M. Music or other loud entertainment is not permitted in banquet rooms after 12:00 A.M. **The hotel reserves the right to limit volume during your event.** All vendors are welcomed to do a walk through to familiarize themselves with the property as well as any rules, policies or procedures the hotel may require. Please contact our sales and catering department for appointment times. Disc jockeys are responsible for their own equipment and will be given two hours to set up before the event. Smoke or fog machines are not allowed in banquet space. Client will be fined a minimum of \$250 damage control fee.

AUDIO/VISUAL: Holiday Inn & Suites will arrange rental of audiovisual equipment as special requests. Should you require any equipment, make request with sales department. Rush and/or labor charges may apply to any changes or additions to any rental items or set-up within 24 hours of the event.

REHEARSALS: Your room selection is subject to availability – Please ask our catering sales manager for scheduling.

PHOTOGRAPHY: Professional photography is allowed prior to the event date for contracted events. Rooms are subject to availability and must be scheduled in advance with our event manager.

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SECURITY: Holiday Inn & Suites accepts no responsibility for any personal items left on the property, nor does the hotel accept responsibility for rental items or vendor equipment. The hotel reserves the right to require additional security based upon the nature of the group, history and level of supervision. Loitering is not accepted while on the hotel property. Guests are prohibited from smoking in the banquet room.

INSURANCE: The engager agrees to indemnify and hold harmless Holiday Inn & Suites management and staff from claims resulting from the actions of the engager and his/her agents, attendees and/or vendors. In addition, the engager agrees to pay the hotel for any and all damages arising from the occupancy and use of facilities by engager, guests or vendors.

PAYMENTS: Cash, cashier's or organization check, or credit cards are acceptable forms of payment. 50% of balance must be paid at the half way point to the event. 75% of balance must be paid at 3/4 point to the event. Said payment dates will be listed in the rental agreement. Balance will be due in full no less than seven days prior to your scheduled event. Should you cancel your event,

DEPOSITS ARE NON-REFUNDABLE. In the event you cancel within thirty business days of your scheduled function you will be charged for 100% of the minimum guarantee.

NON-PERFORMANCE: The Hotel is not liable for non- performance of agreed event when such non-performance is caused, entirely or in part, by labor dispute or strike, accident, government regulation or restriction of travel, riots, national emergencies, acts of God and other causes, whether specified herein or not, which are beyond the reasonable control of the hotel.

Please call, our catering sales manager at (281) 712 2363 to reserve your space today!

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