



**Holiday Inn**

## All Day Meeting Package

### All Day Beverage Station

Including Assorted Soft Drinks & Bottled Water, Regular & Decaffeinated Coffee & Hot Tea

#### Breakfast

Choose One of the Following:

#### Continental Breakfast

Assorted Pastries  
Jams & Butter

#### Sunrise Breakfast

Scrambled Eggs  
Breakfast Potatoes  
Sausage Links or Bacon

#### Oatmeal & Cereal

Oatmeal  
Assortment of Fresh Berries  
Milk & Bananas  
Assorted Cereals

#### Morning Break

Selection of Granola Bars

#### Lunch

Choose One of the Following:

Tollgate Deli Buffet, Pasta Buffet, A Taste of Texas Buffet, The Elgin Buffet, or the Mexican Buffet

#### Afternoon Break

Choose One of the Following:

#### Fruit & Granola

Whole Fresh Fruit  
Granola Bars

#### Cheese Display

Domestic Cheeses  
Imported Cheeses  
Assorted Crackers

#### Chocolate Break

Dipped Strawberries  
Chocolate Mousse

#### Sweet Tooth

Decadent Brownies  
Lemon Squares

#### Fitness Break

Slice Fruits & Berries  
Assorted Yogurt

#### Audio Visual

Includes screen, AV Cart, Power  
Strip & Flipchart with Marker

With Minimum of 20 Guests the Package also Includes an LCD Projector

\$50.00 per person

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

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## All Day Meeting Package Buffet Lunch Selections

### **Tollgate Deli Buffet**

Tossed Garden Salad with Assorted Dressings  
Homemade Potato Salad  
Classic Cole Slaw  
Assortment of Wraps & Sandwiches  
Decadent Selection of Smoked Turkey Breast, Roast Beef, Salami & Ham  
American, Swiss & Provolone Cheeses  
Relish Tray & Condiments  
Assorted Deli Breads & Rolls  
Chef's Choice of Dessert

### **Pasta Buffet**

Tossed Garden Salad with Assorted Dressings  
Artisan Rolls & Butter  
Penne & Fettuccini Noodles  
Classic Marinara & Alfredo Sauce  
Grilled Chicken & Meatballs  
Garlic Bread  
Seasonal Vegetables  
Chef's Choice of Dessert

### **A Taste of Texas Buffet**

Tossed Garden Salad with Assorted Dressings  
Artisan Rolls & Butter  
Baby Back Ribs  
Homemade Fried Chicken  
Baked Potato  
Homemade Potato Salad  
Classic Cole Slaw  
Kernel Corn  
Sliced Watermelon  
Pecan Pie & Brownies

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## All Day Meeting Package Buffet Lunch Selections Continued

### The Elgin Buffet

Tossed Garden Salad with Assorted Dressings

Artisan Rolls & Butter

Choose Two of the Following:

Chicken Marsala

Champagne Chicken

Chicken Piccata

Glazed Roast Pork Loin

Grilled Pork Chop with Garlic Lemon Sauce

London Broil Marinated Grilled Plank Steak

Sliced Roast Beef with Gravy

Baked Coconut Encrusted Tilapia

Cajun Catfish with White Wine Butter Sauce

Potato Crusted Cod with Lemon Veloute

Baked Salmon with Teriyaki Glace

Pasta Primavera with Marinara

Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice of Dessert

### Mexican Buffet

Tossed Garden Salad with Assorted Dressings

Beef & Chicken Fajitas

Seasoned Rice

Pinto Bean Casserole

Corn Tortilla

Roasted Tomato Salsa

Sour Cream

Fresh Limes

Cilantro

Onions

Jalapenos

Sliced Fruit Platter

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## **Breakfast Menu**

Assorted Juices, Regular & Decaffeinated Coffee, & Hot Tea

### **Continental Breakfast**

Assorted Breakfast Breads & Pastries

Seasonal Sliced Fresh Fruit

\$9.95 per person

### **Traditional Plated Breakfast**

Scrambled Eggs

Choice of Crisp Bacon or Sausage Links

Breakfast Potatoes

Seasonal Sliced Fresh Fruit

Assorted Breakfast Breads, Pastries & Muffins

Jams & Butter

\$14.95 per person

### **Rise & Shine Breakfast Buffet**

(Minimum 20 guests)

Scrambled Eggs

Crisp Bacon & Sausage Links

Breakfast Potatoes

Cinnamon French Toast with Syrup

Seasonal Sliced Fresh Fruit

Assorted Breakfast Breads & Pastries

\$16.95 per person

### **Breakfast Enhancements**

Omelet Sandwich, Egg & Cheddar Cheese on an English Muffin \$3.95 per person

Biscuits & Sausage Gravy \$3.95 per person

Assortment of Cold Cereals & Milk \$3.95 per person

Oatmeal with Brown Sugar & Raisins \$3.95 per person

Breakfast Burritos with Egg, Cheese, Sausage & Peppers \$3.95 per person

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## Package Breaks

### The Sweet Tooth

Assorted Fresh Cookies  
Assorted Candy Bars  
Assorted Soft Drinks & Bottled Waters  
\$8.95 per person

### Fitness Break

Seasonal Sliced Fresh Fruit & Melon  
Assorted Yogurts  
Granola Bars  
Assorted Soft Drinks & Bottled Water  
\$7.95 per person

### 7th Inning Stretch

Warm Soft Pretzels Served with Mustard  
Popped Popcorn & Peanuts  
Assorted Soft Drinks & Bottled Waters  
\$7.95 per person

### Frosty Treats

Assorted Ice Cream Bars  
Assorted Ice Cream Sandwiches & Treats  
Assorted Soft Drinks & Bottled Water  
\$8.95 per person

### All Day Beverage Break

Assorted Chilled Juices (in the morning)  
Assorted Soft Drinks & Bottled Water  
Regular & Decaffeinated Coffee & Hot Tea  
\$12.95 per person

## Ala Carte Refreshments

### Beverages

Freshly Brewed Regular or Decaffeinated Coffee	\$32.00 per gallon
Freshly Brewed Iced Tea	\$28.00 per gallon
Lemonade	\$28.00 per gallon
Fruit Punch	\$28.00 per gallon
Orange, Grapefruit, Cranberry, Apple, or Tomato Juice	\$17.00 per carafe
Assorted Soft Drinks & Bottled Water	\$2.50 each

### Break Items

Fresh Brownies, Lemon Bars, or Freshly Baked Cookies	\$30.00 per dozen
Assorted Bagels with Cream Cheese	\$32.00 per dozen
Assorted Danishes	\$28.00 per dozen
Assorted Donuts	\$30.00 per dozen
Assorted Muffins	\$28.00 per dozen
Warm Soft Pretzels with Mustard	\$28.00 per dozen
Individual Bags of Chips & Pretzels	\$28.00 per dozen
Assorted Gourmet Cupcakes	\$38.00 per dozen
Assorted Candy Bars (Twix, Kit-Kat, Sneakers etc.)	\$35.00 per dozen

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## Lunch Sandwiches & Salads

Regular & Decaffeinated Coffee, Hot Tea & Iced Tea

Add Soup or Dessert for \$3.00 per person

### Box Lunch

Choice of The Following:

Roast Beef & Cheddar

Grilled Chicken Wrap

Grilled Vegetable Wrap

Tuna Salad Sandwich

Each Served with Potato Chips & Homemade Cookie

Soft Drink or Bottled Water

\$18.95 per person

### Grilled Shrimp Caesar Salad

Classic Caesar Salad Served with Grilled Shrimp

Topped with Croutons, Sliced Tomato & Parmesan Cheese

\$15.95 per person

### Crispy Chicken Ranch Salad

Fresh Greens Tossed with Crispy Chicken, Blue Cheese & Sliced Tomato

Served with Ranch Dressing

\$14.95 per person

### Chicken & Pesto Sandwich

Grilled Chicken & Basil Pesto on Ciabatta Bread Grilled with Olive Oil

Served with Small Caprese Salad & Potato Chips

\$13.95 per person

### Hot Roast Beef Philly Sandwich

Roast Beef, Grilled Onions & Peppers, Melted Provolone Cheese

Served on a Crusty Artisan Bread Au Jus & Potato Chips

\$15.95 per person

### Club Sub Sandwich

Thin Sliced Smoked Turkey, Ham, Bacon, Aged Cheddar & Swiss Cheese

Lettuce & Tomato served on a Hoagie Bread & Potato chips

\$14.95 per person

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## Plated Lunch Entrees

All lunches include Garden Salad, Artisan Rolls & Entrée, Served with Chef's Choice of Starch & Vegetable  
Regular & Decaffeinated Coffee, Hot Tea & Iced Tea, Add Soup or Dessert for \$3.00 per person

### Chicken Picatta

Lightly Dredge Chicken Breast Sautéed in Butter, Served with Lemon Caper Butter Sauce  
\$17.95 per person

### Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach & Goat Cheese, with Citrus Butter Sauce  
\$18.95 per person

### Chicken Marsala

Searred Chicken Breast with Mushroom Marsala Wine Sauce  
\$17.95 per person

### Lemon Parmesan Chicken

Breast of Chicken Lightly Coated with Bread Crumbs, Parmesan Cheese with a Light Lemon Au Jus  
\$18.95 per person

### Champagne Chicken

Boneless Breast of Chicken Finished with a Champagne Cream Sauce  
\$18.95 per person

### Coconut Crusted Tilapia

Coconut Crusted Tilapia Baked & Topped with Pineapple-Melon Salsa  
\$18.95 per person

### Grilled Salmon

Seasoned Filet of Atlantic Salmon Laced with Fresh Lemon-Herb Vinaigrette  
\$19.95 per person

### Steamed Salmon over Spinach

Steamed Salmon with Zest of Lemon over Spinach with Creamy Citrus-Leek Sauce  
\$19.95 per person

### London Broil

Grilled & Sliced Marinated Flank Steak with Bordelaise Sauce  
\$19.95 per person

### Pasta Primavera

Penne Pasta with Seasonal Vegetables, Sautéed in Olive Oil  
Topped with Basil Marinara & Parmesan cheese  
\$17.95 per person

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## Lunch Buffets

Minimum of 20 Guests

All Buffets Include Garden Salad & Artisan Rolls  
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

### The Elgin Buffet

Select Two Entrées

Chicken Marsala	Sliced Roast Beef with Gravy
Champagne Chicken	Baked Coconut Encrusted Tilapia
Chicken Piccata	Cajun Catfish with White Wine Butter Sauce
Glazed Roast Pork Loin	Potato Crusted Cod with Lemon Veloute
Grilled Pork Chop with Garlic Lemon Sauce	Baked Salmon with Teriyaki Glace
London Broil Marinated Grilled Plank Steaks	Pasta Primavera with Marinara

Served with Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice Dessert

\$25.95 per person

### Tollgate Deli Buffet

Decadent Selection of Smoked Turkey Breast, Roast Beef, Salami & Ham

American, Swiss, & Cheddar Cheese

Relish Tray & Condiments

Assorted Deli Breads & Rolls

Homemade Potato Salad & Classic Cole Slaw

Assorted Gourmet Cookies

\$22.95 per person

With Assorted Pre-Made Wraps \$24.95 per person

### French Cuisine

Grilled Vegetable Platter

Coq Au Vin- Braised Chicken with Red Wine & Mushroom

Bacon & Leek Quiche

Rissole Potato

Chef's Choice of Seasonal Vegetable

Chocolate Mousse

\$27.95 per person

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## Lunch Buffets Continued

### A Taste of Texas

Parsley Potato Salad  
Classic Cole Slaw  
Baby Back Ribs  
Homemade Fried Chicken  
Baked Potato & Assorted Toppings  
Sliced Watermelon  
Kernel Corn  
Brownies  
\$27.95 per person

### Pasta Buffet

Penne & Fettuccini with Classic Marinara & Alfredo Sauce  
Grilled Chicken & Meatballs  
Served with Garlic Bread & Parmesan Cheese  
Chef's Choice of Seasonal Vegetable  
Tiramisu  
\$23.95 per person

### Midwest Favorites

Stuffed Chicken with Spinach & Mushrooms with Red Pepper Coulis  
Roast Pork Loin with Sweet Corn Sauce  
Chef's Choice of Starch & Seasonal Vegetable  
Assorted Mini Cheesecakes  
\$27.95 per person

### German

Pork Schnitzel, Pan Fried Breaded Pork Cutlets with Lemon  
Chicken Cordon Bleu  
Spaetzle, German Style Noodles  
Choice of Seasonal Vegetable  
German Chocolate Cake  
\$27.95 per person

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## Lunch Buffets Continued

### Down South

Homemade Fried Chicken

Cajun Catfish

Macaroni & Cheese

Mashed Potatoes

Creamed Spinach

Pecan Pie

\$27.95 per person

### Mexican Buffet

Beef & Chicken Fajitas

Seasoned Rice

Pinto Bean Casserole

Corn Tortilla

Roasted Tomato Salsa

Sour Cream

Fresh Limes

Cilantro

Onions

Guacamole

Jalapenos

Sliced Fruit Platter

\$27.95 per person

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## Plated Dinner Entrees

Includes Soup, Garden Salad, Artisan Rolls, Entrée, Dessert Served with Chef's Choice of Starch & Vegetable  
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

### Soup Selections

(Please Choose One)

Cream of Mushroom  
Tomato Basil Soup  
Chicken Noodle Soup

Cream of Chicken & Wild Rice  
Potato Leek Soup  
Cream of Asparagus

### Chicken Piccata

Lightly Dredge Chicken Breast Sautéed in Butter & Served with Lemon Caper Butter Sauce  
\$32.95 per person

### Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach & Goat Cheese, Drizzled with Citrus Butter Sauce  
\$33.95 per person

### Chicken Marsala

Seared Chicken Breast with Mushroom Marsala Wine Sauce  
\$32.95 per person

### Lemon Parmesan Chicken

Breast of Chicken Lightly Coated with Bread Crumbs, Zest of Lemon & Parmesan Cheese  
With Light Lemon Au Jus  
\$33.95 per person

### Champagne Chicken

Boneless Breast of Chicken Finished with a Champagne Cream Sauce  
\$33.95 per person

### Coconut Crusted Tilapia

Coconut Crusted Tilapia Baked & Topped with Pineapple-Melon Salsa  
\$33.95 per person

### Grilled Salmon

Seasoned Filet of Atlantic Salmon Laced with Fresh Lemon-Herb Vinaigrette  
\$34.95 per person

### Steamed Salmon over Spinach

Steamed Salmon with Zest of Lemon over Spinach with Creamy Citrus-Leek Sauce  
\$34.95 per person

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## Plated Dinner Entrees Continued

### London Broil

Grilled & Sliced Marinated Flank Steak with Bordelaise Sauce  
\$34.95 per person

### Pasta Primavera

Penne Pasta with Seasonal Vegetables, Sautéed in Olive Oil  
Topped with Basil Marinara & Parmesan Cheese  
\$32.95 per person

### New York Strip Steak

New York Strip Steak with Rosemary Port Sauce  
\$35.95 per person

### Filet Mignon

Hickory Grilled Filet Topped with Sautéed Cremini Mushrooms  
\$39.95 per person

### Roasted Prime Rib of Beef

The Traditional Favorite Served with Natural Juices  
\$34.95 per person

### Grilled Swordfish

Grilled Swordfish Topped with Tomato Shaved Fennels & Sambuca Cream Sauce  
\$35.95 per person

### Mixed Grill Duet

Choose Two of the Following (Or Any of the Above Items)

Petite Filet of Beef	Atlantic Salmon with Lemon
Grilled Chicken with Boursin Cream Sauce	Trio of Shrimp with Garlic-Butter Sauce

\$40.95 per person

### Children's Meal

Chicken Fingers, French Fries with Fresh Vegetables & Ranch Dip  
\$19.95 per person

### Dessert Selections

(Please Choose One)

Chocolate Bunt Cake  
Mousse Parfait  
Tiramisu

Assorted Gourmet Cupcakes  
Mixed Berry Sorbet

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## Dinner Buffets

Minimum of 20 Guests

All Buffets Include Garden Salad & Artisan Rolls  
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

### The Elgin Buffet

Pasta Salad

Select Three Entrées

Chicken Marsala	Sliced Roast Beef with Gravy
Champagne Chicken	Baked Coconut Encrusted Tilapia
Chicken Piccata	Cajun Catfish with White Wine Butter Sauce
Glazed Roast Pork Loin	Potato Crusted Cod with Lemon Veloute
Grilled Pork Chop with Garlic Lemon Sauce	Baked Salmon with Teriyaki Glace
London Broil Marinated Grilled Plank Steak	Pasta Primavera with Marinara

Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice of Dessert

\$31.95 per person

### Midwest Favorites

Green Pea Salad with Pasta & Chicken  
Stuffed Chicken with Spinach & Mushroom with Red Pepper Coulis  
Roast Pork Loin with Sweet Corn Sauce  
Seasonal Vegetables  
Roasted Potato Wedges  
Assorted Mini Cheesecakes & Mini Cupcakes  
\$33.95 per person

### French Cuisine

Grilled Vegetable Platter  
Coq Au Vin- Braised Chicken with Red Wine & Mushrooms  
Bacon & Leek Quiche  
Sole with Lemon Creamy Tarragon Sauce  
Rissole Potato  
Chef's Choice of Vegetable  
Crème Brulee & Chocolate Mousse  
\$33.95 per person

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## Dinner Buffets Continued

### Mexican Buffet

Black Bean & Corn Salad  
Beef & Cilantro Empanada  
Beef & Chicken Fajitas  
Seasoned Rice  
Pinto Bean Casserole  
Corn Tortilla  
Roasted Tomato Salsa  
Sour Cream  
Fresh Limes  
Cilantro  
Onions  
Guacamole  
Jalapenos  
Churros & Cinnamon Flan  
\$31.95 per person

### Pasta Buffet

Capresse Salad with Tomato, Mozzarella & Basil  
Penne & Fettuccini  
Classic Marinara & Alfredo Sauce  
Grilled Chicken  
Meatballs  
Garlic Bread  
Parmesan Cheese  
Chef's Choice of Vegetable  
Tiramisu & Cannoli  
\$29.95 per person

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## Dinner Buffet Continued

### A Taste of Texas

Parsley Potato Salad  
Classic Cole Slaw  
Baby Back Ribs  
Homemade Fried Chicken  
BBQ Chicken Breast  
Baked Potato with Toppings  
Sliced Watermelon  
Kernel Corn  
Pecan Pie & Brownies  
\$33.95 per person

### German

Gurkensalat (Cucumber Salad)  
Pork Schnitzel, Pan Fried Breaded Pork Cutlets with Lemon  
Chicken Cordon Bleu  
Beer Bratwurst with Onions  
Spaetzle, German Style Noodles  
Chef's Choice of Seasonal Vegetable  
German Chocolate Cake  
Apple Strudel  
\$33.95 per person

### Down South

Biscuits & Corn Bread with Honey  
Homemade Fried Chicken  
Cajun Catfish  
Macaroni & Cheese  
Mashed Potatoes  
Creamed Spinach  
Pecan Pie, Brownies & Peach Cobbler  
\$33.95 per person

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## Holiday Inn Hors d'oeuvres

Order in Quantities of 50

### Cold

Antipasto Skewer	\$ 2.40 each
Bruschetta with Fresh Tomato & Basil	\$ 1.50 each
Tomato & Fresh Mozzarella Skewers	\$ 1.80 each
Shrimp & Avocado Canapé	\$ 1.90 each
Shrimp Cocktail	\$ 2.40 each
Prosciutto & Melon Skewers	\$ 2.00 each
Hummus & Veggie Shooter	\$ 1.50 each
Assortment of Imported & Domestic Cheese & Crackers	\$ 4.95 per person
Seasonal Sliced Fresh Fruit Display	\$ 4.50 per person

### Hot

Artichoke Beignet	\$ 2.00 each
Assorted Mini Gourmet Pizzas	\$ 2.10 each
Bacon Wrapped Scallop	\$ 2.20 each
Beef or Chicken Wellington	\$ 2.00 each
Buffalo Wings with Ranch Dressing	\$ 2.00 each
Coconut Chicken	\$ 1.40 each
Grilled Italian Sausage Bites	\$ 1.40 each
Goat Cheese & Tomato Triangle	\$ 1.90 each
Maryland Crab Cake	\$ 2.00 each
Meatballs in BBQ Sauce	\$ 1.40 each
Mini Egg Rolls with Plum Sauce	\$ 1.40 each
Mini Spanakopita (Spinach in Phyllo Triangles)	\$ 1.70 each
Mushroom Caps Stuffed with Crabmeat	\$ 2.00 each
Chicken Satay	\$ 1.40 each
Shrimp Tempura	\$ 2.20 each
Spicy Chicken Quesadillas	\$ 1.40 each
Teriyaki Beef Brochette	\$ 2.00 each
Vegetarian Quesadillas	\$ 1.40 each
Vietnamese Meatball	\$ 2.00 each

### Antipasto

Genoa Salami, Prosciutto, Ham Mozzarella, Provolone Cheese Marinated Fresh Vegetables & Olives Sliced Italian Bread	
Small (Serves 20)	\$100.00
Medium (Serves 40)	\$150.00
Large (Serves 60)	\$180.00

### Garden Vegetable & Relish Tray

Selection of Fresh Cut Vegetables & Relishes Served with Dill Dip	
Small (Serves 20)	\$ 60.00
Medium (Serves 40)	\$110.00
Large (Serves 60)	\$160.00

Chef's recommendation on amount of hors d'oeuvres to order:

Reception before dinner: 5-6 pieces per person

Main meal: 10-13 pieces per person

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## Carving Stations

Minimum of 20 Guests

Each Carving Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

### Seared Beef Tenderloin

Horseradish & Mustard

\$325 each (Serves 25)

### Roast Beef au jus, Rosemary Sauce

Creamy Horseradish

\$300 each (Serves 50)

### French Turkey Breast

Lingonberries Sauce

\$200 each (Serves 30)

### Honey Glazed Spiral Ham

Honey Mustard & Crushed Pineapples

\$200 each (Serves 30)

### Salmon En Croûte

With Shaved Fennels & Boursin Cheese

\$200 each (Serves 20)

### Prime Rib of Beef

Slowly Roasted served with Creamy Horseradish  
& Natural Jus

\$375 each (Serves 50)

### Herb Crusted Australian Rack of Lamb

Served with Red Wine & Mint Demi Glaze

\$270 each (Serves 20 - 2 chops per person)

### Roasted Leg of Lamb

Red Wine & Rosemary Demi Glaze

\$250 each (Serves 40)

## Tapas Station Enhancements

Minimum of 25 Guests

Freshly Chef Crafted Dishes Assembled in Small Plates for your Guests' Enjoyment

Each Tapas Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

### Hibachi Steak

Marinated Beef served over Jasmine Rice & Grilled

Onions

\$6.50 per person

### Oriental Shrimp

Spicy Shrimp over Rice Noodle & Vegetables

Served in Mini Chinese to go Boxes with Chopsticks

\$7.95 per person

### Chicken Osso Buco

Served over Creamy Polenta and Baby Carrots

\$6.50 per person

### Seared Salmon

Seasoned Atlantic Salmon Served over Oriental Slaw

\$7.50 per person

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## **Action Stations**

Minimum of 25 Guests

Each Food Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

### **Pasta Station**

Penne & Tri-Color Cheese Tortellini Pasta

Marinara, Alfredo & Pesto Sauce

Broccoli, Mushrooms, Tomatoes, Green Peppers, Black Olives, Parmesan Cheese

\$8.95 per person

With Chicken & Italian Sausage \$10.95 per person

### **Fajita Station**

Marinated Chicken & Beef

Served with Tortillas, Grilled Onions, Guacamole, Salsa, Sour Cream & Cheese

\$11.95 per person

### **Stir-fry Station**

Stir Fried Chicken, Beef & Vegetables

Serve with Oyster Sauce

\$11.95 per person

With Shrimp \$12.95 per person

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## Bar Packages

### Hosted Open Bar

	1 Hour	2 Hours	3 Hours	4 Hours
House Brands	\$16 per person	\$19 per person	\$23 per person	\$26 per person
Premium Brands	\$18 per person	\$23 per person	\$27 per person	\$31 per person
Superior Brands	\$20 per person	\$25 per person	\$30 per person	\$35 per person
House Beer & Wine	\$14 per person	\$16 per person	\$18 per person	\$20 per person
Premium Beer & Wine	\$16 per person	\$18 per person	\$22 per person	\$25 per person

### Hosted Consumption Bar

	Hosted Consumption Bar	Cash Bar
House Brand Cocktail	5.50 per drink	7.00 per drink
Premium Brand Cocktail	6.50 per drink	8.00 per drink
Superior Brand Cocktail	7.50 per drink	9.00 per drink
Domestic Beer	3.75 per bottle	5.00 per bottle
Imported Beer	4.50 per bottle	6.00 per bottle
Chardonnay	5.50 per glass	7.00 per glass
White Zinfandel	5.50 per glass	7.00 per glass
Red	5.50 per glass	7.00 per glass
Pinot Grigio	5.50 per glass	7.00 per glass
Assorted Sodas	2.50 each	2.75 each
Assorted Juices	2.50 each	2.75 each
Non-Alcoholic Beer	3.75 per bottle	4.25 per bottle
Bottled Water	2.50 per bottle	2.75 per bottle

	House Beer & Wine Only
Wine	Choice of Two:
	House White Zinfandel
	House Merlot
	House Cabernet
	House Chardonnay
Beer	Choice of Two:
	Miller Lite
	Miller Genuine Draft
	Bud
	Bud Light

	Premium Beer & Wine Only
Wine	Choice of Two:
	House White Zinfandel
	House Merlot
	House Cabernet
	House Chardonnay
Beer	Choice of Two:
	Heineken
	Amstel light
	Corona
	New Castle
	George Killian's
	Miller Lite
Miller Genuine Draft	
	Bud
	Bud Light

**All Bars are Subject to \$150 bartender fee per bar**  
**All alcohol subject to additional 3% City Tax**

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**Holiday Inn**

## Bar Packages Continued

<b>Cocktails</b>	<b>House Brands</b>	<b>Premium Brands</b>	<b>Superior Brands</b>
	Bellow Vodka Bellow Rum  McCormick Gin Bellow Bourbon Stuart Scotch Distillers Whiskey	Smirnoff Vodka Bacardi Rum  Beefeater Gin Seagrams 7 Dewars Scotch Jack Daniels Whiskey Christian Brothers Brandy DeKuyper Amaretto	Absolute Vodka Bacardi Rum Captain Morgan Spiced Rum Tanqueray Jim Beam Chivas Regal Johnnie Walker Black Jack Daniels Crown Royal Christian Brothers Brandy Amaretto DiSoronno
<b>Wine</b>	House White Zinfandel House Merlot House Cabernet House Chardonnay	Sycamore White Zinfandel Sycamore Merlot Sycamore Cabernet Sycamore Chardonnay	Sycamore White Zinfandel Sycamore Merlot Sycamore Cabernet Sycamore Chardonnay
<b>Domestic Beer</b>	Miller Lite Miller Genuine Draft	<b>Choice of Two:</b> Miller Lite Miller Genuine Draft Budweiser Bud Light	<b>Choice of Two:</b> Miller Lite Miller Genuine Draft Budweiser Bud Light
<b>Imported/Specialty Beer</b>			<b>Choice of Two:</b> Heineken Amstel Light Corona New Castle George Killian's

**All Bars are Subject to \$150 bartender fee per bar  
All alcohol subject to additional 3% City Tax**

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

All pricing, taxes, & service charge are subject to change without notice



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## Audio Visual Menu

### LCD Support Package

Screen, AV Cart, Power Strip & Extension Cord  
Client to Provide LCD Projector  
\$75.00 per day  
(Required when providing own LCD Projector)

### Sound Package

One Six-Channel Mixer, Two Speakers  
Choice of Two Coded Microphones or One Wireless  
Lavalier Microphone  
\$225.00 per day

### Projector Package

2200 Lumens LCD Projector  
Screen, AV Cart, Power Strip & Extension Cord  
\$220.00 per day

### LCD Projector & Sound Package

Combination of the LCD Projector Package & the  
Sound Package  
\$395.00 per day

## Ala Carte Menu

AV Cart	\$10.00 each	8' X 8' Screen	\$30.00 each
Small PC Speaker (USB power)	\$20.00 per pair	TV/VCR unit (21")	\$130.00 each
Conference Phone (Polycom)	\$80.00 each	TV/DVD Player	\$150.00 each
Phone Line	\$50.00 each	Flipchart with Markers	\$40.00 each
Wireless Lavalier Microphone	\$130.00 each	Easel	\$10.00 each
Overhead Projector	\$45.00 each	Extension Cords	\$15.00 each
Slide Projector	\$75.00 each	Power Strips	\$15.00 each

**All Prices listed are per day per meeting room**

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

All pricing, taxes, & service charge are subject to change without notice



## Additional Information

### Deposit

A non-refundable deposit is required with the signed copy of the contract to guarantee the date & time of your event for all social events.

### Service Fee & Taxes

All prices listed are subject to applicable sales tax & service charge (currently 8.25% & 20% respectively) & are subject to change without notice.

### Confirmation

Please return signed contract & deposit within seven business days of booking your function to avoid the release of reserved space.

### Food & Beverage Minimums

Minimums for food & beverage may apply to receive the room at a discounted price. All minimums are stated on the contract.

### Outside Food & Beverage

All food & beverage must be provided by the hotel. Food & liquor may not be brought in by an outside company. No food items may be removed from the event.

### Payment For Social Events

The final balance is due three days prior to your event date by cash, cashier's check or credit card. No personal checks are accepted.

### Guarantees

A final confirmation of attendance or "guarantee" is required seven days prior to your event. The guarantee can be increased within the seven day time period but cannot be decreased.

### Menus

Vegetarian meals are available upon request.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

### Displays

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Clean up charges (\$250.00) may be applicable for items left behind.

### Tax Exempt

Groups qualifying for tax exemption statues must submit a tax exempt letter at the time of signing their contract.

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

All pricing, taxes, & service charge are subject to change without notice