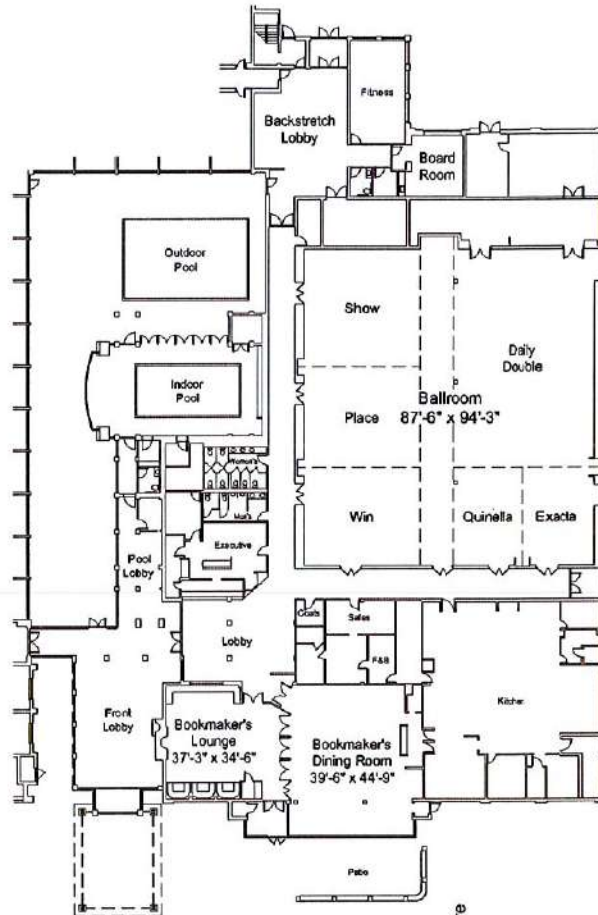


HOTEL FLOOR PLAN



Meeting Space	Square Footage	Dimensions	Ceiling Height	Conference	Hollow Square	U-Shape	Classroom	Banquet	Reception	Theater
Quinella	792	22' x 36'	12'	20	20	20	30	30	30	40
Exacta	792	22' x 36'	12'	20	20	20	30	30	30	40
Quinella/Exacta (combined)	1,610	45' x 36'	12'	45	45	N/A	80	75	75	75
Daily Double Ballroom	4,794	45' x 94'	12'	N/A	N/A	N/A	300	300	400	500
Daily Double Rear	2,610	45' x 58'	12'	N/A	N/A	N/A	180	200	300	300
Win	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Place	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Show	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Win/Place/Show (combined)	3,384	36' x 94'	12'	N/A	N/A	N/A	250	200	350	325
Parimutuel Hall	8,178	87' x 94'	12'	N/A	N/A	N/A	500	500	750	750
Backstretch Board Room	250	15' x 17'	9'-6"	14	N/A	N/A	N/A	N/A	N/A	N/A

B R E A K F A S T

Our Best Breakfast Buffet | \$20.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices
Fresh Sliced Fruits & Berries
Buttery Croissants and Selection of Pastries
Individual Yogurts and Granola
Buttery Scrambled Eggs
Crisp Applewood Bacon
Country Sausage Links
Seasoned Home Fried Potatoes

Add-Ons (per person)

Turkey Sausage \$2.00
French Toast or Hot Cakes \$3.00
Eggs Benedict or French Toast Casserole \$5.00
Make-your-own Waffle Station or Chef-Attended Omelet Station \$5.00

Continental Breakfast | \$15.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collections, Cocoa and Chilled Juices
Fresh Sliced Fruits & Berries
Greek and Fruit Yogurts with Granola
Chef's Selection of Pastries
Assorted Bagels with Cream Cheese & Jam

Sunrise Continental | \$16.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices
Fresh Sliced Fruits & Berries
Chef's Hot Breakfast Sandwiches (with and without bacon or sausage)
Greek and Fruit Yogurts and Assorted Cereal Bars

Traditional Morning Break | \$11.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa
Selection of (2) from the following:
Assorted Bagels with Cream Cheese & Jam
Homemade Scones with Sweet Cream Dip
Assorted Danish
Assorted Muffins

Beverage Break | \$5.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa
(priced for up to one hour of replenishment -
add \$2 more per additional hour)

On Consumption

Bottled Juices and Water \$5 each
Coffee by the Gallon \$45.00



Holiday Inn
SARATOGA SPRINGS



Above packages are priced for one hour of replenishment but can be extended for an additional cost.
Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/2023

B R E A K S

The County Fair | \$10.00 per person

Homemade Bookmakers Potato Chips with French Onion Dipping Sauce
Nachos with Cheese Sauce
Cider Donuts
Apple Cider and Lemonade

The Yoga Stretch | \$12.00 per person

Fresh Fruit Infused Water
Individual Bags of Trail Mix
New York State Apples
Pita Chips with Hummus Cups

The Healthy Choice | \$10.00 per person

Individual Yogurts and Granola
Fresh Whole Fruits
Assorted Low Calorie Snack Bags
Bottled Water

The Ice Cream Social | \$10.00 per person

Vanilla Ice Cream
Assorted Sauces & Toppings
Root Beer
Whipped Cream



Beverage Refreshers (On Consumption)

Bottled Water and Fruit Juices - \$5.00 per bottle
Canned Soda, Lemonade and Iced Tea - \$5.00 per can
12 oz Cobalt Blue Glass Saratoga Water - \$6.00 per bottle
Fresh Brewed Coffee and Decaf - \$45.00 per gallon

Snacks (On Consumption)

Bavarian-style Soft Pretzels with Sam Adams Cheese Sauce - \$6.00 per person
Homemade Bookmakers Potato Chips with French Onion Dip - \$5.00 per person
Freshly Baked Cookies & Brownies - \$22.00 per dozen

Individually Wrapped Snacks | \$5.00 per unit

Chips, Pretzels, Crackers
Granola and Nutrigrain Bars
Whole Fruits (the season's freshest)
Assorted Candy Bars



Holiday Inn
SARATOGA SPRINGS

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Custom menus available. 07/2023

B R U N C H

Hearty Brunch Buffet | \$24.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices
Cinnamon Coffee Cake
Housemade Scones with Sweet Creamy Yogurt Dip
Fresh Sliced Fruits & Berries
Buttery Scrambled Eggs
Assorted Bagels with Chef's Flavored Cream Cheeses
Maple Bourbon Salmon Medallions
Honey Glazed Virginia Baked Ham
Roasted Red Potatoes

Add-Ons (per person)

Crisp Applewood Bacon; Pork or Turkey Sausage \$2.00
French Toast or Hot Cakes \$3.00
Eggs Benedict or French Toast Casserole \$5.00
Chef-Attended Omelet Station \$5.00



Holiday Inn
SARATOGA SPRINGS



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Plated Lunch Entree Selections (choose two)

Served with mixed garden salad with house dressing and chef's accompaniments unless specified, parmesan bread sticks basket, unsweetened iced tea, and dessert with coffee and tea service.

Vegetarian - \$22.00 per person

- Pasta Primavera with roasted vegetables tossed with olive oil and roasted red pepper pesto (Vegan)
- Three Cheese Lasagna
- Grilled Portabella Mushroom with chimichurri sauce (Vegan/Gluten Free)
- Breaded Eggplant Stack with roasted red peppers, basil, fresh mozzarella, topped with vodka sauce and finished with balsamic glaze

Chicken - \$25.00 per person

- Grilled BBQ Bourbon-Glazed Chicken Breast (GF)
- Chicken Rita - Floured and sauteed in Marsala wine with spinach, mushrooms and roasted tomatoes
- Breaded Chicken Parmesan
- Honey Dijon Chicken with Artichoke Hearts

Beef - \$30.00 per person

- Char-grilled Flank Steak with roasted garlic butter (GF)
- Sliced Sirloin with whiskey mushroom gravy (GF)
- Beer Braised Short Rib with pan jus (GF)
- Savory Pot Roast with roasted vegetables (GF)

Fish/Shellfish - \$28.00 per person

- Citrus Grilled Salmon (GF)
- Baked New England Crusted Cod
- Blackened Swordfish (GF)

Add a cup of soup to an entree for \$4.00 per person



Box Lunch Options

Deli Box Lunch | \$21.00 per person

- Sandwich Assortment: Roast Beef & Cheddar, Ham & Cheese, Roast Turkey and American Cheese, Tuna Salad, Chicken Salad or Caprese Wrap (Fresh Mozzarella, Roasted Red Peppers, Tomatoes, Spinach & Balsamic Reduction)
- Served in a wrap (unless specified) with condiments, whole fruit, potato chips, cookie and beverage (bottled water or canned soda)



Holiday Inn
SARATOGA SPRINGS

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Custom menus available.

L U N C H B U F F E T

The Deli Bar | \$21.00 per person

Fresh Fruit Salad and Deli Salad

Tossed Garden Salad with choice of dressings and condiments

Chef's Deli Sandwiches (choice of 3)

Roast Beef & Cheddar | Turkey & American | Ham & Swiss | Chicken Salad

Egg Salad | Fresh Mozzarella, Tomato & Balsamic | Grilled Veggie

Homemade Bookmakers Potato Chips

Add a Hot Entree for \$4.00

BBQ Bourbon Glazed Grilled Chicken (GF) | Italian Meatballs | Pasta Primavera (V)

Three Cheese Lasagna (V) | Sweet Sausage & Peppers (GF) | Baked Ziti (V)

Fresh Garden Buffet | \$23.00 per person

Romaine & Spring Mix, Tomatoes, Red Onions, Cucumbers, Celery, Carrots,

Peppers, Avocado, Herb Feta Cheese, Walnut Pieces, Crumbled Bacon, Croutons,

Grilled Chicken Slices, Parmesan Cheese, (3) Assorted Dressings, Potato Salad,

Choice of (1): Chicken Salad, Tuna Salad or Egg Salad

Rolls and Bread Sticks

The Fiesta | \$23.00 per person

Tossed Garden Salad with Ranch, Balsamic, Raspberry Vinaigrette Dressings

Soft Taco Shells and choice of (2) meats:

Pulled Pork | Seasoned Beef | Grilled Chicken | Cilantro Lime Shrimp

Shredded Lettuce, Black Olives, Diced Tomatoes

Zesty Salsa & Sour Cream, Cheddar Cheese

Spanish Rice and Black Beans (V)

The New Yorker | \$25.00 per person

Choice of (2) Meats:

Charbroiled Sirloin Burgers | Pulled Pork | Bourbon BBQ Grilled Chicken | Italian Sausage

Grinder and Sandwich Rolls, Deli Salad, Homemade Bookmakers Potato Chips

Sauteed Onions and Mushrooms, Bacon Strips, American and Swiss Cheeses

Lettuce, Tomato and Condiments

The Executive | \$27.00 per person

Tossed Garden Salad with Ranch, Balsamic, Raspberry Vinaigrette Dressings

Oven Browned Potatoes and Sliced Honey Glazed Carrots

Choice of (2) Hot Entrees:

Sliced London Broil with Roasted Shallot au jus (GF) | Pasta Primavera

Chicken Dijon or Marsala | BBQ Bourbon Glazed Grilled Chicken (GF)

Three Cheese Lasagna (V) | Sweet Sausage & Peppers (GF)

Rolls & Butter

**All buffets include assorted Dessert Bars and Beverage Station
with Lemonade, Iced Tea, Coffee, Decaf and Hot tea**



Holiday Inn
SARATOGA SPRINGS

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Custom menus available.

H O R S D' O E U V R E S

Displayed Platters & Dips (to serve 50 people)

- Fresh Vegetable Crudite \$100
- Tomato Bruschetta with Garlic, Red Onion, Basil & Parmesan \$100
- Fresh Fruit & Berries with Imported & Domestic Cheeses & Crackers \$125
- Warm Spinach Artichoke Dip with homemade pita chips \$125
- Warm Buffalo Chicken Dip with tortilla chips \$125
- Italian or Swedish Cocktail Meatballs \$75
- Boneless Chicken Bites - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$110
- Chicken Wings - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$125

Skewers (per 50 pieces)

- Chilled Mediterranean Grilled Veggie Skewers (V) \$100
- Fresh Seasonal Fruit Kabobs with Creamy Yogurt Dip (V) \$100
- Charcuterie Skewers \$100
- Chicken Satay with Sweet Chili Glaze (GF) \$125

Hand Passed Hors d'oeuvres (per 50 pieces)

- Smoked Bleu Cheese Crostini with Scallions & Raspberry Drizzle \$75
- Cocktail Franks in Puff Pastry \$110
- Mini Chicken Cordon Bleu \$90
- Pork Pot Stickers \$95
- Sausage-stuffed Mushrooms \$85
- Vegetable-stuffed Mushrooms (Vegan) \$85
- Vegetable Spring Rolls \$120
- Mini Assorted Quiches \$130
- Breaded Mozzarella Sticks with Marinara \$100
- Breaded Chicken Tenders \$110
- Caramelized Bacon Skewers (GF) \$125
- Smoked Chicken Quesadillas \$125
- Crispy Asparagus with Asiago Cheese in Filo \$175
- Shaved Tenderloin on Toast Points with gorgonzola and balsamic glaze \$150
- Firecracker Shrimp in Red Chili Sauce \$150
- Coconut Shrimp \$150
- Mini Crab Cakes \$150
- Bacon-wrapped Scallops (GF) \$150



Sliders (\$200 per 50 pieces)

- Pulled Pork
- Crispy Buffalo Chicken
- Cheeseburgers
- Meatball Parmesan



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Custom menus available.

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Starters

- Fresh Seasonal Fruit & Berries Plate
- Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
- Romaine Caesar Salad with house made garlic croutons
- Spinach Salad with goat cheese, red onions, sliced strawberries and toasted pecans in balsamic vinaigrette
- Classic Wedge with bleu cheese, bacon, red onion, tomatoes and cucumbers

Entree Selection (choice of three)

Chicken - \$29.00 per person

- Chicken Caprese (GF) Balsamic Marinated Grilled Chicken Breast topped with spinach, mozzarella, tomato and basil
- Chicken Piccata in a lemon, butter sauce with capers
- Chicken Havarti with dill and Havarti cheese sauce
- Chicken Cordon Bleu -breaded and stuffed with ham & Swiss cheese

Fish/Shellfish - \$32.00 per person

- Baked Salmon with Dill Sauce
- Grilled Mahi Mahi with Pineapple Salsa
- Grilled Scallops with Citrus Butter over Pasta



Beef (Gluten Free) - \$38.00 per person

- Sliced London Broil with gorgonzola cream sauce
- Slow-roasted Red wine Braised Short Rib
- Char-grilled 10 oz Top Sirloin Steak - \$43.00 per person
- 12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - \$50.00 per person
- Duet Plate: Petit Filet with Crabmeat-stuffed Shrimp - \$63.00 per person

Vegetarian - \$27.00 per person

- Tomato Basil Penne Pasta with vegetables & feta cheese
- Mushroom Ravioli with vegetables in pesto cream sauce
- Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan)
- Chef's Ratatouille with fresh garlic and herbs (Vegan)
- Vegetable Coconut Curry over jasmine rice (Vegan)

Classic - \$28.00 per person

- Roast Turkey Breast with herb stuffing and gravy
- Sliced Roast Pork Loin with pineapple mustard glaze

Potatoes / Starch Sides (select one):

- Rice Pilaf | Maple Sweet Potatoes | Whipped Potatoes | Parmesan Rice
- Smashed Garlic Potatoes | Roasted Fingerling Potatoes | Duchess Potatoes

Vegetables (select one):

- Green Beans with red pepper pesto | Fresh Seasonal Medley | Honey Carrots
- Broccoli with Lemon Zest | Asparagus | Butternut Squash

Desserts (select one):

- Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake
- Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae



Holiday Inn
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D I N N E R B U F F E T

The House Specialty - \$39.00 per person

Fresh Salads | Chilled Platters (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
Romaine Caesar Salad with Rye & Pumpkinseed Croutons
Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

Entree Selection (choice of two)

Honey Dijon Chicken | Chicken Piccata | Chicken Marsala | Citrus Grilled Salmon
Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce
Sliced London Broil with Roasted Shallot au jus (GF) | Red Wine Braised Beef Short Ribs (GF)
Roast Top Sirloin of Beef with Mushroom Sauce

Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo
Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese

Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections,
and Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

Add a VIP Carving Station

Roast Pork Loin with Pineapple Mustard Glaze **\$5.00 per person**
Roast Turkey Breast with Cranberry Mayonnaise **\$7.00 per person**
Beef Tenderloin with Creamy Gorgonzola Sauce **\$11.00 per person**
Slow-roasted Prime Rib of Beef au jus **\$18.00 per person**

The Italian Feast- \$37.00 per person

Fresh Salads | Chilled Platters (choice of two)

Antipasto Salad Platter
Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots
Romaine Caesar Salad with Rye & Pumpkinseed Croutons

Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Parmesan (V) | Swordfish Piccata
Chicken Marsala or Parmesan | Italian Stuffed Bell Peppers Parmesan | Shrimp Scampi
Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station



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Chef-attended Carving Stations - per person

Packages include mini rolls, condiments, and Chef's roasted potatoes and grilled vegetables

- Classic Oven Roasted Turkey Breast with Cranberry Mayo - \$16.00
- Honey Glazed Ham with Pineapple and Brown Sugar - \$16.00
- Slow Roasted Pork Tenderloin with Pineapple Mustard Glaze - \$15.00
- Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - \$19.00
- NY Strip Loin with a Wild Mushroom Merlot Sauce - \$28.00
- Roast Tenderloin of Beef with Horseradish - \$30.00

Chef-attended Pasta Station - per person

Served with shaved parmesan cheese and garlic bread
 Create your own pasta dish with a selection of Pastas, Seasonings, Toppings and Sauces, with fresh parsley - \$17.00

Stationary Pasta Display (includes 2 pasta selections) with garlic bread - \$12.00

Fajita & Taco Station - per person

Served with Black Beans, Street Corn & Spanish Rice
 Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Steak Strips, Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar, Pico de Gallo, Salsa & Sour Cream - \$15.00

Sliders Station - per person

Served with Homemade Potato Chips or French Fries and Cole Slaw
 Mini Cheeseburgers and Award Winning BBQ Pulled Pork on slider rolls with ketchup, mayo, & bleu cheese - \$13.00

Spring Garden Station - per person

Served with Parmesan Bread Sticks
 Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Dressings;
 Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts and Creamy Caesar Dressing - \$13.00

Smashed Potato or Mac N Cheese Station - per person

With chef's assortment of yummy toppings, including roasted garlic, artisan cheeses, bacon, tomatoes, caramelized onions, broccoli and fresh herbs - \$12.00

Dessert & Coffee Station - per person

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa;
 Lavish Display of Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours;
 Brownies & Cookies - \$15.00 per person



Holiday Inn
SARATOGA SPRINGS

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 A minimum of 3 stations is required for existing pricing. Custom menus available.

B A R P A C K A G E S

Open Bar - per person

Beer, Wine and Soda - \$16.00 first hour | \$6.00 each consecutive hour added

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda, Iced Tea & Lemonade

House Brands - \$18.00 first hour | \$7.00 each consecutive hour added

House Brands of Gin, Vodka, Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Premium Brands - \$20.00 first hour | \$8 each consecutive hour added

Tanqueray Gin, Absolut & Titos Vodkas, Bacardi & Captain Morgan Rums, Seagram's 7,

Jack Daniels, Dewars White Label, Kahlua, DiSaronno Amaretto, Patron Tequila

4 House & Premium Bottled Beers

House & Premium Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Soda Bar- \$3.00 first hour | \$1.50 each consecutive hour added

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda & Tonic, Iced Tea & Lemonade

Cash Bar / Consumption Bar Tab Pricing

Beer:

House Bottles \$5.00 each | Premium Bottles \$6.00 each | Craft Bottles \$7.00 and up

Wine by the Glass:

House \$9.00 | Premium \$12.00 and up

Mixed Drinks:

\$10.00 and up

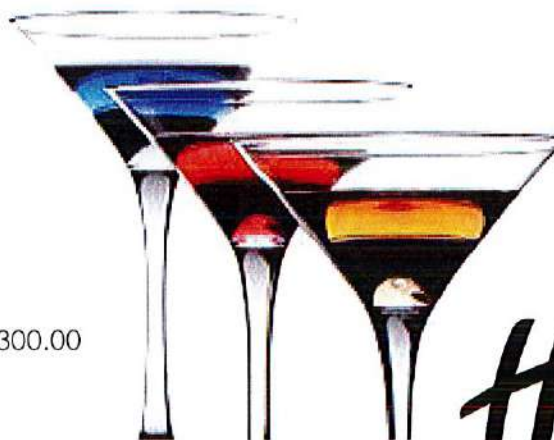
Champagne and Wine by the Bottle:

Pricing available upon request

Bar Surcharge

\$100 flat free will be applied if a minimum of \$300.00 in cash bar proceeds is not reached per bar.

No charge if minimum is reached.



The logo for Holiday Inn, featuring a stylized 'H' with a vertical line through it.

Holiday Inn
SARATOGA SPRINGS

According to NY State Law, we only serve (1) drink per person at any time, and we will not serve those we deem to be intoxicated. NYS minimum drinking age is 21. Picture ID is required.

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 08/22

A U D I O / V I S U A L

AUDIO

Wireless Handheld Microphone	\$75.00
Wireless Lavalier (Lapel)	\$75.00
Podium with Wireless Microphone	\$75.00
Panel Microphone	\$75.00
4-Channel Analog Mixer	\$50.00
Powered Speaker	\$100.00

PROJECTORS / SCREENS

4K LCD Projector (5000 Lumens)	\$400.00
133" Wide Screen with underskirt	\$100.00
LCD Projector (3200 Lumens)	\$250.00
6- or 8-ft Tripod Screen	\$50.00
Widescreen TV / Cart	\$50.00

MISCELLANEOUS

Flipchart with Markers	\$25.00
Polycom System	\$50.00
Windows Laptop	\$100.00

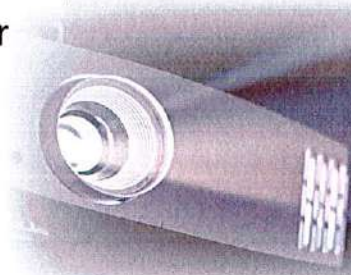
** Additional adaptors may not be available for client-provided laptops*

FULL DAY PACKAGE

Meeting Package to Include:

- 4K LCD Projector (5000 Lumens) with audio hookup
- 133" Wide Screen with underskirt
- Cart & Cables with Power Drop
- Podium with Wireless Microphone
- 4-Channel Analog Mixer
- Powered Speaker

\$600.00 per day's use



Holiday Inn
SARATOGA SPRINGS