

Holiday Inn & Suites Phoenix Airport

*We welcome the opportunity to help create the most memorable event. Our distinct touches and expertise will allow you to relax and make your day the best as it should be.
Let us take care of you on your most special occasion!*

*3220 South 48th Street Phoenix, Arizona 85040
Phone (480) 543-1700 Fax (480) 543-1701*

Executive Meeting Planner Package:

@ \$ 59.00++ per person to include:

Continental Breakfast:

Assorted fruit juice, low fat milk, premium roasted regular & decaf coffee
Bagels and cream cheese, fresh baked muffins and Danish
Fresh fruit, cottage cheese or yogurt
Add a Choice of: Breakfast Burrito or Scrambled Eggs and Bacon \$5.00++per person

Lunch: (Plated or Buffet) of your choice for 1 hour of service
See Plated and Buffet menus for selection

PM Break: (Choose One Break)

Healthy Options:

V-Fusion
Assorted Fruit Juice
Low fat Bottled Milk
Granola Bars
Whole Fruit

The Fruit & Veggie:

Assorted soda
Bottled Water
Fresh Fruit Bowl
Crudités of Vegetables
with herbed dip

The Sweet & Salty:

Bottled water
Premium roasted regular and decaf coffee
Homemade assorted baked cookies and brownies
Mixed nuts and pretzels
Assorted Chocolate bars



Standard Audio Visual Included:

Podium and microphone
Flipchart with pads and markers
8 ft. screen
High-speed wireless internet
Power strip and extension cord
Logo pads and pens at each place setting

Farewell Cocktail Reception

@ \$ 30.95++ per person-
two hours of service following your meeting

Complete your event with a special reception:

Hors D'oeuvres buffet of 2 hot and 3 cold selections of your choice

Hosted Imported & Domestic bottled beer, house wine,
bottled water, assorted soda and juice

Complimentary use of ballroom space or patio area
with private serving staff and bartender

Cocktail seating and linens with decorative centerpieces

Podium and microphone

Standard audio visual included



Break Packages

All pricings are based per person



Continental Breakfast:

Assorted fruit juice
Low fat milk
Premium roasted regular
and decaf coffee
Bagels and cream cheese
Fresh baked muffins
Danish
Hardboiled egg
Fruit Bowl
| \$15.95++

AM Break:

Assorted yogurt
Sliced fresh fruit tray with seasonal berries
Natural granola
Cottage cheese
| \$9.95++

PM Break:

|\$11.95+
+

Healthy Options:

V-Fusion
Assorted fruit juice
Low fat bottled milk
Whole Fruit
Granola bar

The Fruit & Veggie:

Assorted soda
Bottled water
Fresh Fruit tray
Crudité's of vegetables
with herb dip

The Sweet & Salty:

Bottled water
Premium roasted regular and decaf coffee
Homemade assorted baked cookies and brownies
Mixed nuts and pretzels
Assorted Chocolate Bars

A La Carte Breaks

Prices per Gallon

Assorted Juices | \$32.00++
Premium Roasted Regular & Decaf
Coffee | \$40.00++
Iced Tea | \$30.00++
Lemonade | \$30.00++
Fruit Punch | \$35.00++

Prices by the Dozen

Danish | \$36.00++
Muffins | \$36.00++
Bagels & Cream Cheese | \$36.00++
Assorted Cookies | \$36.00++
Fudge Brownies | \$36.00++

Prices per Person

Tortilla Chips and Homemade Salsa | \$4.25++
Pretzels | \$4.25++
Mixed Nuts | \$6.00++
Crudit  w/ Herb Dip \$6.00++
Flavored Popcorns 3.25++

Prices upon Consumption

Assorted Soft Drinks | \$2.50++
Bottled Water | \$2.50++
Voss (375ml) | \$6.00++
V-Fusion | \$5.00++
Milk | \$2.50++
Kashi Bar | \$4.50++
Yogurt | \$3.00++
Whole Fruit | \$2.00++
Candy Bars | \$4.00++
Ice Cream Bars \$3.00++

Rise and Shine Breakfast Buffet @ \$ 19.95++
per person, food service for one hour

Assorted fruit juice
Low fat milk
Premium roasted regular
and decaf coffee
Fresh baked muffin and Danish
Bagels and cream cheese
Fresh fruit tray

Southwestern scrambled eggs with cheese,
bell peppers, onions & mushrooms
Breakfast potatoes
Texas French toast with
maple syrup and butter on the side
Smoked Bacon,
or
Sausage Patty

Additional Items to add on Buffet:
(Please limit selections to 3 items)

Country or sausage gravy and biscuit | \$3.00++ *per person*

Waffles or pancakes with maple syrup | \$2.50++ *per person*

Assorted breakfast breads and English muffins
with preserves | \$3.25++ *per person*

Create your own omelet station (chef attended)
up to 5 toppings | \$5.00++ *per person*

Breakfast burritos | \$3.00++ *per person*

Breakfast Sandwiches | \$3.00++ *per If*

third meat selected for buffet | \$ 4.00++

per person

Served Breakfast

All pricings are based per person

All breakfast will include: Choice of fruit juice (cranberry, apple, orange), low fat milk, premium roasted regular and decaf coffee, fresh baked muffins and Danish

Traditional scrambled eggs
with cheese
Choice 1, smoked bacon, ham
or sausage
Breakfast potatoes
| \$17.95++

Croissant Sandwiches
(scrambled eggs, ham, cheese)
Fresh fruit
Breakfast potatoes
| \$17.95++

Southwestern scrambled eggs
with Chorizo, bell peppers,
onions and cheese
Chunky garden salsa, Flour tortilla
Choice 1 smoked bacon, ham
or sausage
| \$18.95++

Eggs Benedict (Canadian bacon on a
toasted English muffin
with hollandaise sauce)
Breakfast potatoes
Fresh fruit
| \$19.95++

Vegetarian omelet
with spinach, onions,
mushrooms, bell peppers, tomatoes
and feta cheese
Breakfast potatoes
Melon slices
| \$17.95++



Deli Selections

Hoagies or Wraps | \$ 17.95++

Deli Style Buffet | Lunch \$ 23.95++

Minimum of 20 people for buffet service

All prices are based per person

We use Hormel Premium Sliced Meats

Hoagies:

(Includes lettuce, tomato & onion)

Turkey & Swiss

Turkey & Pepper Jack

Roast Beef & Cheddar

Ham & Swiss

Ham & Provolone

Grilled Veggie w/

Roasted Red pepper Aioli

Wraps:

(Includes lettuce & pickle)

California Club | ham, turkey bacon
and shredded cheddar cheese with
avocado and Pico De Gallo

Chicken Pesto | diced chicken
tomatoes fresh spinach with pesto
mayonnaise

Chicken Caesar

Shredded Romaine, diced tomatoes,
chicken, Caesar dressing

Lunches include: Soda, tropical
fruit cup, chips and fresh baked
cookies

Deli Style Buffet

Garden salad with 2 choices of dressing

Mustard potato salad

Lettuce, Tomato, Onion, Pickles, Cheese

Assorted deli meats including:

Ham, turkey and roast beef

Deli rolls and breads with mayonnaise, mustard, Roasted red pepper aioli

Crudité's of vegetables with herb dip

Homemade cookies and brownies

Coffee and Iced Tea

Plated Meals

All prices are based per person

All meals include: Premium roasted regular and decaf coffee, iced tea,
low fat milk, lemon ice water, fresh rolls & butter
~Chef's Choice of Dessert~

Salad Choices: (Choice of one)

Garden salad with 2 choices of dressing

Caesar salad with cut romaine, shredded parmesan and croutons

Strawberry salad with strawberries, cucumbers,
candied walnuts and feta cheese

OR

House Made Soup Choices: (Choice of one)

Creamy tomato basil

Cream of chicken rice

Broccoli and cheddar

Minestrone

Starch Selections: (Choice of one)

Wild rice

Rice pilaf

Au gratin potatoes

Twice baked potatoes

Roasted seasoned baby potatoes

Redskin mashed potatoes

~Plated Meals Continued~



Vegetable Selections: (Choice of one)

Green beans with roasted red peppers

Sautéed zucchini and yellow squash

Grilled asparagus spears

Steamed vegetable medley

Roasted whole kernel corn O'Brien

Broccoli

Entrée Choices: (*Choice of one*)

Pepper Steak

Cheese tortellini or ravioli with
pesto cream sauce

Traditional meat or vegetarian lasagna

Breaded pork chops with House made
Apple Sauce

Roasted eggplant parmesan

Grilled citrus chicken

Chicken piccata

Lunch | \$25.95++

Citrus salmon

Southwestern Orange Roughy

Grilled tri tip Chimichurri

Roasted pork tenderloin w/
peppercorn demi glaze

Roasted prime rib of beef with
au jus and horseradish sauce

Filet mignon with grilled salmon w/
herb butter- add \$5.00 per person

Chicken marsala

Chicken Champagne

Dinner | \$36.95++

**We also can create a custom menu for your unique
celebration or event**



Buffet Meals:

Lunch | 2 Entrees \$26.95++ per person, 3 Entrees \$28.95++ per person

Dinner | 2 Entrees \$32.95++ per person, 3 Entrees \$36.95++ per person

Minimum 20 people for buffet service

All meals include: Premium roasted regular and decaf coffee, iced tea,
low fat milk, lemon ice water and fresh rolls & butter

~Chef's Dessert Selection~

Salad Choices:

(Choice of two for up to 40 people, Choice of three for 40+ people)

Garden salad with 2 choices of dressings, Traditional Caesar, Caprese salad,
Mustard Potato salad, Greek Pasta salad, Fresh Fruit salad with seasonal berries,
Cole Slaw Vinaigrette, Green Bean and Shallot w/ tomatoes,
South West Salad

Entrée Selections:

Cheese tortellini or ravioli with pesto cream sauce

Traditional meat or vegetarian lasagna

Breaded pork chops with House made Apple sauce

Roasted eggplant parmesan

Chicken marsala

Grilled citrus chicken

Southwestern oven roasted Tilapia

Chicken piccata

Citrus salmon

Grilled tri tip Chimichurri

Grilled Chicken breast Bruschetta

Roasted pork tenderloin with peppercorn

demi glaze

Roast Sirloin Bordelaise

Oven Roasted Southwest Orange Roughy on bed of Fajita Veggies

~Buffet Meals Continued~



Carver Station:

(Chef Carver fee of \$125.00 will apply) Roasted prime rib of beef with au jus and horseradish sauce
Chipotle Maple glazed ham
Slow roasted turkey with gravy and cranberry sauce

Starch Selections:

(Choice of One)

Wild rice Blend	Au Gratin potatoes
Rice pilaf	Red skin mashed potatoes
Seasoned baby potatoes	Baked potato with
Homemade stuffing	sour cream & chives on the side

Vegetable Selections:

(Choice of One)

Green beans with roasted red pepper
Sautéed zucchini and yellow squash
Grilled asparagus spears
Steamed vegetable medley
Roasted kernel corn O'Brien
Broccoli



Themed Menus

Lunch | \$25.95++ per person

Dinner | \$32.95++ per person

Minimum 25 people for buffet service

All meals include: Premium roasted regular and decaf coffee, iced tea, low fat milk and lemon ice water

Western Buffet

Garden salad with sliced bell pepper,
corn kernels and black beans

Coleslaw

Jicama and red bean salad

Sautéed corn with peppers

Bunkhouse beans

Cornbread with butter

Cherry and apple pie

Choice of 2:

Grilled Chicken

Pulled Pork

Sliced BBQ Brisket of Beef

Italian Buffet

Traditional Caesar salad with shredded
parmesan, croutons & dressing on side,

Caprese salad with sliced tomatoes,
mozzarella cheese, basil and

balsamic vinaigrette dressing

Seasoned Roasted potatoes

Italian green beans or Sauté Zucchini

Garlic bread –

Cannoli's and tiramisu

Choice of 2:

Chicken parmesan over spaghetti

Vegetarian lasagna

Baked penne pasta Tomato Vodka Sc.

Meatballs Marinara

Roasted Italian Sausage and peppers

Mexican Buffet

Garden salad with diced bell peppers,
onions and tortilla strips with
chipotle ranch dressing

Fresh fruit salad

Mexican black bean and corn salad

Spanish rice and refried beans

Flour tortillas

Guacamole, sour cream and cheese

Homemade salsa and tortilla chips

Tres Leche's Cake, churros

Choice of 2:

Chicken or Pork Carnitas street tacos

Cheese Enchiladas

Cheese Tamales

Chicken or Beef Fajita

A La Carte Hors D'oeuvres

Prices listed are based on 100 pieces

Hot Hors D'oeuvres

Smoked Chicken Quesadillas Triangles	\$180.00++
Boneless Chicken Tempura with Sweet and Sour Sauce	\$200.00++
Petite Vegetable Spring Rolls	\$160.00++
Mini Crab Cakes with Remoulade	\$210.00++
Scallops Wrapped in Bacon	\$210.00++
Baked Apple and Brie in Phyllo Cup	\$175.00++
Breaded Zucchini Rounds with Ranch Dressing	\$150.00++
Mushrooms Caps Stuffed with Crabmeat	\$210.00++
Spinach and Pesto Puff Pastries	\$175.00++
Swedish or BBQ Meatballs	\$180.00++
Petite Beef or Chicken Chimichangas	\$170.00++
Petite Quiche	\$150.00++
Beef or Chicken Satay	\$170.00++

Cold Hors D'oeuvres (Serves 50)

Imported and Domestic Cheese Display with Crackers (Cheddar, Smoked Gouda, Pepper Jack, Brie, Monterey)	\$180.00++
Sliced Fresh Fruit Tray	\$180.00++
Assorted Mini Finger Sandwiches with Gourmet Spreads	\$160.00++
Vegetable Display with Herbed Dip	\$160.00++
Cherry Stuffed Tomatoes with Herbed Cream Cheese	\$145.00++
Tortilla Chips, Chunky Garden Salsa and Guacamole	\$100.00++
Spinach and Cream Cheese Dip	\$100.00++

Hors D'oeuvre Packages

Packages are available as an add-on to your served or buffet meal. The service will be for one hour unlimited and the hotel will replenish as needed. Packages are available at your cocktail social before your banquet begins. Hot hors d'oeuvres can be passed butler style with white gloves on silver platters and cold hors d'oeuvres will be setup on a decorated station.

One Hot and One Cold Hors D'oeuvre Selection	\$5.95++per person
Two Hot and Two Cold Hors D'oeuvre Selections	\$7.95++per person
Three Hot and Three Cold Hors D'oeuvre Selections	\$9.95++per person
Four Hot and Four Cold Hors D'oeuvre Selections	\$11.95++per person

Beverage Selections

Cash Bar is offered after hosted bar hour(s). Groups may decide to host the bar to a specific limit then turn bar to cash.

All bars will have a minimum of \$400.00 in sales or there will be a \$75.00 bar labor charge implemented

	<u>Host Bar Prices on Consumption</u>	<u>Cash Bar Prices</u>
Cordials	\$8.00++each	\$9.00 each
Premium Brands	\$7.00++each	\$8.00 each
Call Brands	\$6.00++each	\$7.00 each
House Wine	\$5.00++each	\$6.00 each
Import Bottled Beer	\$5.00++each	\$6.00 each
Domestic Bottled Beer	\$4.00++each	\$5.00 each
Assorted Soda's & Juice	\$2.00++each	\$2.00 each

Additional Items Available after Hosted bar Hour(s)



Imported Keg

\$400.00 | 160 Glasses

Domestic Keg

\$350.00 | 160 Glasses

Champagne, Mimosa or Margarita Punch
(20 cups per gallon)

\$100.00++per gallon

Bar Packages

Prices are based per person, per hour

Hosted Full Bar of Call Brands,
Import & Domestic Bottled Beer,
House Wine and Assorted Soda &
Juice | \$12.75++

Hosted Imported & Domestic Bottled
Beer, House Wine and Assorted Soda
& Juice | \$9.75++

Hosted Unlimited Soda & Juice
(Unlimited all evening) | \$3.00++

~Beverages Continued~

~Beverages Continued~

Call Brands Include

Bacardi Rum
Beefeater Gin
Dewar's Scotch
E &J Brandy
Jim Beam Bourbon
Sauza Silver Tequila
Seagram's 7
Whiskey
Svedka Vodka

Premium Brands Include:

Bombay Sapphire Gin
Captain Morgan Spiced
or Parrot Bay Rum
Jack Daniel's Whiskey
Johnnie Walker Black Scotch
Maker's Mark
Patron Tequila
Tito's or Grey Goose Vodka



Cordials Include:

Amaretto
Bailey's
Chambord
Crown Royal
Grand Marnier
Hennessey
Jägermeister
Kahlua
Midori
Southern Comfort