

Holiday Inn

AN IHG® HOTEL

BINGHAMTON DOWNTOWN

Catering Menu



2-8 HAWLEY STREET, BINGHAMTON, NY 13901 PHONE:607-722-1212
SALES@HOLIDAYINNBINGHAMTON.COM



BREAKFAST PLATED

Please Select One Option to be Served to all of your Guests.
Includes Coffee, Tea, Decaffeinated Coffee or Iced Coffee

WAFFLES | \$15 PP

A stack of waffles with butter and maple syrup. Select One: Bacon, Sausage or Ham. Includes Breakfast Potatoes and Juice

Add Fried Chicken \$4 PP

BREAKFAST SLIDERS | \$16 PP

(2) Scrambled Egg Sliders with Cheese.
Select One: Bacon, Sausage or Ham.
Includes Breakfast Potatoes and Juice

THE STACK | \$16 PP

Vanilla Pancakes with Cinnamon Butter and Maple Syrup.
Select One: Bacon, Sausage or Ham.
Includes Breakfast Potatoes and Juice

THE CLASSIC | \$16 PP

(2) Scrambled Eggs
Select One: Bacon, Sausage or Ham.
Includes Breakfast Potatoes, Toast with Jellies and Butter and Juice

* Chef/Carver Attendant \$50.00 Per Attendant



BREAKFAST BUFFET

Includes Coffee, Tea, Decaffeinated Coffee or Iced Coffee

FRESH STARTS | \$15 PP **

Assorted Yogurts, Bagels, Danish, Mini Quiche and Vegetable Frittata.
Served With Assorted Chilled Juices

TRADITIONAL | \$17 PP **

Mini Danish, Scrambled Eggs, Hash Browned Potatoes
Select One:
French Toast or Pancake
Select One:
Applewood Smoked Bacon, or Sausage Links or Ham
Assorted Chilled Juices

ENHANCEMENTS

THE STACK | \$4 PP

Vanilla Pancakes with Cinnamon Butter and Warm Maple Syrup

COLD CEREAL | \$2 PP

Assorted Kellogg's® Cereals with Milk

OMELET STATION | \$8 PP *

Fluffy Omelets Made to Order
Toppings include Bacon, Sausage, Ham, Onion Mushrooms, Tomato, Peppers, Broccoli
Chef's Choice of a Cheese

CHEF CARVED | \$8 PP *

Brown Sugar Cured Spiral Ham

*Breakfast Buffets require a minimum of 25 guests.
A \$50.00 Surcharge will apply if fewer than 25 Guests

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



A LA CARTE

BEVERAGES

Regular or Decaf Coffee | \$60 Coffee Urn
Freshly Brewed Iced Tea | \$35 per gallon
Hot Chocolate | \$4 each
Whole Milk, 2% Milk, and Skim Milk | \$4 each
Assorted Soft Drinks | \$4 each
Bottled Water | \$4 each
Sparkling Water | \$4 each
Bottled Fruit Juices | \$4 each
Monster Energy Drinks | \$6 each

FROM THE BAKERY

Assorted Pastries | \$22 per dozen
Bagels | \$22 per dozen
Double Fudge Brownies | \$22 per dozen
Freshly Baked Cookies | \$22 per dozen

FROM THE MARKET

Individual Fruit Yogurts | \$3 each
Whole Fresh Seasonal Fruit | \$3 each
Assorted Candy Bars | \$4 each
Granola Bars | \$3 each
Protein Bars | \$4 each
Individual Bags of Pretzels & Chips | \$3 each



All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



LUNCH – PLATED

SANDWICH, WRAPS & SALADS

**ACCOMPANIED WITH YOUR CHOICE OF ONE SIDE AND ONE TREAT
(POTATO CHIPS, PASTA SALAD OR MACARONI SALAD AND COOKIE OR GLUTEN FREE
BROWNIE)
COFFEE, HOT TEA, DECAFFEINATED COFFEE OR ICED COFFEE**

Please Select Two Options to be Served to all of your Guests

CHEF'S TWIST ON A BINGHAMTON ORIGINAL | \$19 PP

Your Choice of Marinated and Grilled Chicken Spiedies or Buffalo Style Chicken Spiedies.
Served on Traditional Italian Bread

SHAVED PIT SMOKED HAM WRAP | \$17 PP

Thinly Sliced Pit Smoked Ham, Baby Arugula, Pepper Jack Cheese, Honey Mustard

REUBEN WRAP | \$18 PP

Warm Reuben-Tender Corned Beef, Melted Swiss Cheese, Sauerkraut, and Thousand Island Dressing

SIGNATURE PORTOBELLO GRILL | \$17 PP

Grilled Marinated Portobello Mushroom Caps, Caramelized Onion, Pickled Jalapeno, Roasted Red Peppers, Fresh Mozzarella, Fresh Basil and Lemon Aioli.
Served on a Toasted Hard Roll

GRILLED PESTO CHICKEN WRAP | \$18 PP

Grilled Pesto Chicken, Roasted Red Peppers, Fresh Mozzarella and Baby Spinach

CLASSIC PHILLY CHEESE STEAK | \$18 PP

Shredded Beef, Onions, Peppers, Sautéed Mushrooms and Swiss Cheese.
Served on a Traditional Philly Roll

ROASTED TURKEY CLUB | \$17 PP

Shaved Oven Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato and Herb Mayo.
Served on Grain Bread

VEGETARIAN WRAP | \$17 PP

Grilled and/or Roasted Seasonal Vegetables, Wild Rice and Lemon Aioli

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



LUNCH –PLATED SALADS & HEARTY SOUPS

**ACCOMPANIED WITH A COOKIE OR GLUTEN FREE BROWNIE
COFFEE, HOT TEA, DECAFFEINATED COFFEE OR ICED COFFEE**

Please Select Two Options to be Served to all of your Guests

THE COBB | \$17 PP

Chopped Red Leaf And Romaine Lettuces Topped With Roasted Turkey Breast, Fresh Avocado, Cucumber, Crispy Bacon, Hard Boiled Egg, Crumbled Bleu Cheese and Red Wine Vinaigrette

GREEK SALAD | \$18 PP

Romaine Lettuce, Tomatoes, Cucumbers, Greek Olives, Feta Cheese, Red Onion and Herb Vinaigrette

QUINOA AND KALE | \$16 PP

Quinoa, Broccoli, Onion, Garlic, Corn, Chickpeas, Sun-Dried Tomatoes Lightly Tossed With Basil and Olive Oil

CHICKEN CAESAR | \$16 PP

Chopped Romaine Lettuce Topped With Garlic Croutons and Fresh Shredded Parmesan Cheese

**ENHANCE
YOUR SALAD**

- Grilled Chicken \$6.00
- Grilled Shrimp \$7.00
- Grilled Steak \$8.00

CHEF'S SEASONAL SOUP | \$13 PP

Served With a Petite Baguette

TORTELLINI SOUP | \$12 PP

Served With a Petite Baguette

CHILI | \$12 PP

Topped With Shredded Cheese
Served With Crackers, Diced Onion

CHICKEN NOODLE SOUP | \$12 PP

Served With a Baguette Or Crackers



All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office

LUNCH – HOT PLATED



All Entrées Include Warm Rolls, Creamery Butter, Chef's Choice of Dessert,
Freshly Brewed Coffees, Tea and Iced Tea
Please Select Two Options to be Served to all of your Guests

SALAD – Select One

MIXED BABY GREENS

Shredded Carrots, Cucumbers, Tomatoes
Italian, Ranch or Bleu Cheese Dressing

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan,
Croutons, Creamy Caesar Dressing

GREEK SALAD

Romaine Lettuce, Tomatoes, Cucumbers, Greek
Olives, Feta Cheese, Red Onion, and Herb
Vinaigrette

ENTRÉE

CHEF'S SIGNATURE CHICKEN ASIAGO | \$27 PP

Boneless Chicken Breast Topped with
Fresh Tomato Bruschetta Finished with
Asiago Cream Sauce. Served with
Oven Roasted Potatoes and Chef's
Choice of Vegetables.

EGGPLANT ROLLATINI | \$25 PP

Four Cheese and Herb Stuffed Rolled
Eggplant, Baked with Marinara Sauce and
Topped with Melted Mozzarella.
Served with Chef's Choice Pasta and
Vegetables.

CHEF'S FAVORITE GNOCCHI | \$25 PP

Sautéed Wild Mushrooms, Sweet Peas, Cipollini
Onions and Spinach Pesto

CHICKEN MILANESE | \$27PP

Lightly Coated with Italian Bread
Crumbs, Shallow Fried and Served with
Fresh Lemon Wedges. Served with
Oven Roasted Potatoes and Chef's
Choice of Vegetables.

CHEF'S SIGNATURE STUFFED SOLE | \$27 PP

Broiled Scallop & Crab Stuffed Filet of
Sole with a Shrimp Champagne Cream
Sauce. Served with Rice Pilaf and
Chef's Choice Vegetables.

GRILLED PETITE FILET | \$29 PP

House Cut Petite Filet with Red Wine
Demi-Glace. Served with Oven
Roasted Potatoes and Chef's
Choice of Vegetables

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are
received by Catering Sales Office



LUNCH – COLD LUNCHEON BUFFET

All Buffets Include Assorted Chips and Assorted Cookies or Brownies, Freshly Brewed Coffees, Tea and Iced Coffee.

THE DELICATESSEN | \$20 PP

Sliced Ham, Turkey and Roast Beef, Sliced American, Swiss and Provolone Cheeses, Lettuce, Tomatoes, Onions, and Condiments, Assorted Breads & Rolls

CHOICE OF ONE ENHANCEMENT:

Soup du Jour, Mixed Greens, Potato Salad, Marinated Tomato & Cucumber Salad

THAT'S A WRAP

SELECT THREE ITEMS | \$25 PP

GRILLED PESTO CHICKEN WRAP

Chicken, Roasted Red Peppers, Fresh Mozzarella and Baby Spinach

SHAVED PIT SMOKED HAM WRAP

Thinly Sliced Pit Smoked Ham, Baby Arugula, Pepper Jack Cheese and Honey Mustard

VEGETABLE WRAP

Grilled and/or Roasted Seasonal Vegetables, Wild Rice and Lemon Aioli

REUBEN WRAP

Warm Reuben-Tender Corned Beef, Melted Swiss Cheese, Sauerkraut and Thousand Island Dressing

ROASTED TURKEY CLUB

Shaved Oven Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, and Herb Mayo.

Served on Grain Bread

CLASSIC PHILLY CHEESE STEAK

Shredded Beef, Onions, Peppers, Sautéed Mushrooms and Swiss Cheese, Served on a Traditional Philly Roll

*Buffets require a minimum of 25 guests.
A \$50.00 Surcharge will apply if fewer than 25 Guests

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office

LUNCH – HOT LUNCHEON BUFFET



All Buffets Include Freshly Brewed Coffees, Tea and Iced Coffee

PASTA BAR

\$26 PP

Antipasto Salad
Select One -Penne or Rotini
Select One- Ricotta Ravioli, Spinach Ravioli, Sausage Ravioli
Select Two - Marinara, Pesto, Alfredo or Vodka Sauce
Select Two - Eggplant Rollatini, White Balsamic Marinated & Grilled Chicken, Italian Meatballs
Chef's Choice of Vegetables
Petite Baguette & Mini Cannoli's

CHEF'S FAVORITES

Please Select Two or Three Options to Be Served to Your Guests.

All Selections are served with Fresh Baked Rolls with Butter, Chef's Selection of Fresh Vegetables and Starch, Mini Cheesecake, Coffee, Tea, Decaffeinated Coffee

Select One

CLASSIC CAESAR

Creamy Caesar Dressing

MIXED GREENS SALAD

Assorted Dressings

SOUP DU JOUR

Chef's Selection

CHEF'S SIGNATURE CHICKEN ASIAGO

Boneless Chicken Breast and Topped with Fresh Tomato Bruschetta Finished with Asiago Cream Sauce

CHICKEN MILANESE

Lightly Coated with Italian Bread Crumbs, Shallow Fried and Served with Fresh Lemon Wedges. Served with Chef's Choice Pasta

GRILLED PETITE FILET

House Cut Filet with Red Wine Demi-Glace

CHEF'S SIGNATURE

STUFFED SOLE

Broiled Scallop & Crab Stuffed Filet of Sole Finished with a Shrimp & Champagne Cream Sauce.

EGGPLANT ROLLATINI

Four Cheese and Herb Stuffed Rolled Eggplant Baked with Marinara Sauce Topped with Melted Mozzarella.

TWO ENTRÉES \$27 PP
THREE ENTRÉES \$29 PP

* Buffets require a minimum of 25 guests.
A \$50.00 Surcharge will apply if fewer than 25 Guests

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



THEMED BREAKS

Breaks require a Minimum of 15 Guests and Booked for 15-30 minutes.

HAPPY TRAILS | \$13 PP

An assortment of Mixed Nuts, Raisins, M&M's, and Chex Mix, Bottled Water

SWEET TOOTH | \$14 PP

Assorted Ice Cream Cups, Ice Cream Sandwiches, Ice Bars, Jell-O, and Pudding, Bottled Water

SPORTS | \$16 PP

Bag of Popcorn, Bag of Peanuts, and Bag of M&M's, Soft pretzel, Sports Drinks

FIESTA | \$14 PP

Bag of Tortilla Chips, Queso and Guacamole, Bottled Water

ENHANCEMENT

Granola Bars | \$3 PP

Yogurt Parfaits | \$4 PP

Assorted Whole Fruit | \$3 PP

Coffee Urn
(Approx. 50 Servings) \$60 Per Urn

Fresh Baked Cookies | \$22 Dozen

Rich Chocolate Brownies | \$22 Dozen

Assorted Soda | \$4

Iced Tea | \$4 Per Bottle

Iced Coffee | \$4 Per Bottle

Monster Energy | \$6



All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office

HORS D'OEUVRES

50 Pieces per Selection



TERIYAKI MARINATED BEEF OR SESAME CHICKEN SKEWERS \$250
Chef's Choice of Dipping Sauce

BRUSCHETTA STUFFED MUSHROOMS \$250
Fresh Herb Marinated with Roma Tomatoes, Shallot

CHICKEN SALAD ON WONTONS \$250
Smoky Chicken Salad On Wonton Crisps

PETITE PIEROGIS WITH RED ONION JAM \$250
Potato Pierogi in Caramelized Red Onion

PROSCIUTTO AND MELON SKEWERS \$350
Prosciutto, Melon & Mozzarella Skewer. Drizzled in Olive Oil and Garnished with Pine Nuts

PORK POT STICKERS \$250
Flash Fried Dumpling. Served with Peanut Thai or Teriyaki Sauce

COCKTAIL MEATBALLS \$250
Swedish or Italian

GOAT CHEESE CROSTINI \$200
Fresh Rosemary and Herb

CRAB STUFFED MUSHROOMS \$300
Seasonal Lump Crab with Panko Crust Baked with Fresh Herbs

CHEESE TORTELLINI ON SKEWERS \$250
With Lemon Parmesan Drizzled

TENDERLOIN CROSTINI \$350
Shaved Beef on Grilled Bread with Cusabi Sauce & Frizzled Onions

BUFFALO CHICKEN SKEWERS WITH BLEU CHEESE \$250
Fried Chicken Smothered in Buffalo Sauce.
Served with Bleu Cheese

SHRIMP COCKTAIL SHOOTER \$350
Chilled Shrimp Shooters, With Traditional Cocktail Sauce

COCONUT SHRIMP \$350
Coconut Encrusted Fried Shrimp Served with Apricot Dip

CRAB CAKES & REMOULADE \$350
Fresh Lumped Crab and Panko with Fresh Red Pepper Remoulade



All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office

DINNER - PLATED



All Entrées Include Warm Rolls, Butter, Salad and Dessert
Freshly Brewed Coffees, Tea and Iced Tea

ENTRÉE

SOUP OR SALAD

SELECT ONE

CHEF'S SOUP DU JOUR

MIXED GREENS SALAD

Italian, Ranch or
Bleu Cheese Dressing

GREEK SALAD

Herb Vinaigrette

DESSERT – Select One

Chocolate, Vanilla or
Strawberry Mousse Shooters
Mini Cheesecake
Mini Cannoli's

ENHANCEMENTS

NY Cheesecake | \$5
Carrot Cake | \$4
Fruit Pie | \$3

CHEF'S SIGNATURE CHICKEN ASIAGO | \$33 PP

Boneless Chicken Breast, Topped with Fresh Tomato Bruschetta
Finished with Asiago Cream Sauce. Served with Oven Roasted
Potatoes and Chef's Vegetables

CHAR GRILLED N.Y STRIP STEAK | \$38 PP

Grilled New York Strip Steak topped with Chimichurri Sauce.
Served with Oven Roasted Potatoes & Chef's Vegetables

DECONSTRUCTED CHICKEN CORDON BLEU | \$33 PP

Boneless Chicken Breast Coated with a Savory Breading and
Stuffed with Swiss Cheese and Diced Ham, Blended with a Hint
of Dijon Mustard. Served with Rice Pilaf and Chef's Vegetables

CHEF'S SIGNATURE STUFFED SOLE | \$33 PP

Filet of Sole Stuffed with Broiled Scallop & Crab and Topped with a
Shrimp Champagne Cream Sauce. Served with Rice Pilaf and
Chef's Vegetables

FILET MIGNON | \$45 PP

8 Oz Filet with an Herb Pinot Wine Demi-Glace. Served with
Oven Roasted Potatoes and Chef's Vegetables

GREEK SALMON | \$35 PP

Oven Roasted Fillet Stuffed with Spinach and Feta Cheese. Served
with Rice Pilaf and Chef's Vegetables

BAKED RIGATONI MEZZI | \$29 PP

Shaved Bottarga, Broccolini, Roasted Garlic and Chianti Cream
Sauce

SHRIMP SCAMPI | \$35 PP

Jumbo Tiger Shrimp Sautéed In Prosecco Wine, Fresh Herbs, Shaved
Garlic Finished With Herb Butter Served Over Linguine Pasta

CHICKEN FLORENTINE \$33 PP

Chicken Breast Stuffed with Creamed Boursin Cheese, Spinach,
Mushroom and Pepper. Served with Rice Pilaf and Chef's
Vegetable

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are
received by Catering Sales Office

DINNER - BUFFET



All Buffets Include Freshly Baked Rolls, Selection of Starch & Vegetable,
Freshly Brewed Coffees, Decaffeinated Coffee & Hot Tea
Please Select Two or Three Options to be Served to all of your Guests

SALAD

SELECT ONE

Mixed Greens with Assorted Dressings
Caesar Salad with Creamy Caesar Dressing
Baby Spinach with Raspberry Vinaigrette
Classic Greek Salad with Herb Vinaigrette Dressing

CHEF'S SIGNATURE CHICKEN ASIAGO

Asiago Cream Sauce Served Over a Boneless
Chicken Breast and Topped with Fresh Tomato
Bruschetta

DECONSTRUCTED CHICKEN CORDON BLEU

Boneless Chicken Breast Coated with a Savory
Breading and Stuffed with Swiss Cheese and
Diced Ham Blended with a Hint of Dijon
Mustard

CHEF'S SIGNATURE STUFFED SOLE

Fillet of Sole Stuffed with Broiled Scallop &
Crab
Finished with a Shrimp Champagne Cream
Sauce

GRILLED PETITE FILET

Grilled Marinated Beef Tenderloin Thinly Sliced
with Red Wine Demi-Glace

SHRIMP SCAMPI

Jumbo Tiger Shrimp Sautéed In Prosecco
Wine, Fresh Herbs, Shaved Garlic and
Finished with Butter and Herbs

CHICKEN FLORENTINE

Chicken Breast Stuffed with Creamed
Boursin Cheese, Spinach, Mushroom and
Pepper

GREEK SALMON

Oven Roasted Salmon Fillet Stuffed with
Spinach and Feta Cheese and Finished
with a Meyer Lemon Sauce

PASTA SELECT ONE:

Penne, Ricotta Ravioli or Gluten Free
Penne

SAUCE SELECT TWO:

Marinara Sauce, Alfredo Sauce, or
Vodka Sauce

TWO ENTRÉES \$32 PP
THREE ENTRÉES \$36 PP

* Buffets require a minimum of 25 guests.
A \$50.00 Surcharge will apply if fewer than 25 Guests

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are
received by Catering Sales Office

CARVING STATIONS



* ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT
AT \$50 EACH AND LIMITED TO ONE HOUR OF SERVICE

BEEF TENDERLOIN | MARKET PRICE

Porcini Dusted Mushroom, Grain Mustard and Served with Peppercorn Mayonnaise & Dinner Rolls



SLOW ROASTED PRIME RIB OF BEEF | MARKET PRICE

Lavender-Honey Crusted, Served with Horseradish Cream, Garlic Aioli and Dinner Rolls

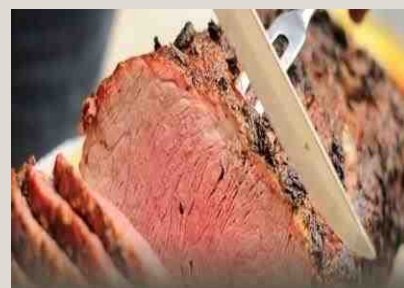


PIT SMOKED CARVER HAM | MARKET PRICE

Slow Smoked Boneless Ham with a Cinnamon Honey Glaze. Served with Chef's Accoutrements and Dinner Rolls

PORK TENDERLOIN | MARKET PRICE

Sausage and Fennel Stuffed, Apricot Chutney, Herb Butter & Dinner Rolls



BBQ BEEF BRISKET | MARKET PRICE

Lightly Smoked and Braised with Cannonball BBQ Served with BBQ Sauce and Dinner Rolls

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office.

RECEPTION DISPLAYS



Server Attendant Available
\$25.00 Per Server Attendants

FRESH VEGETABLE CRUDITÉS , CHEESE & CRACKERS | \$8.00 PP

Seasonal Vegetables, Assorted Cheeses with Baguette Bread and Crackers
Select from Crumble Bleu Cheese, Creamy Ranch, Golden Italian or
Horseradish Aioli

SLICED FRESH FRUIT & FRESH VEGETABLE CRUDITÉS | \$11.00 PP

Seasonal Fruits & Berries with Clover Honey Yogurt Dip
Fresh Garden Vegetables, Cheese & Cracker Display
Select from Crumbled Bleu Cheese, Creamy Ranch, Golden Italian or
Horseradish Aioli

MONTAGE | \$13.00 PP

Sliced Fresh Fruits & Berries with Clover Honey Yogurt Dip, Garden Fresh
Vegetables Select from Crumbled Bleu Cheese, Creamy Ranch, Golden
Italian or Horseradish Aioli.

Chef's Choice Domestic Cheeses, Cured Meats, Olives, Pepperoni,
Fresh Grapes and an Assortment of Mixed Breads & Crackers



All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are
received by Catering Sales Office



RECEPTION STATIONS

CHEF'S TWIST ON A BINGHAMTON ORIGINAL | \$15 PP

Marinated Cubed Chicken or Pork Spiedies
Italian Sausage with Sautéed Peppers and Onions
Salt Potatoes
Sliced Italian Bread and Mini Sub Rolls

HOT POTATO BAR | \$14 PP

Whipped Mashed Potatoes, Bourbon Mashed Sweet Potatoes
Seasoned Wedge Potatoes
Dipping's and Fixings
Whipped Butter (Garlic, Cinnamon, Regular)
Ranch and Bleu Cheese Dressing, Nacho Cheese, Salsa, Guacamole
Sour Cream, Chives, Chili, Crispy Smoked and Honey Bacon, Shredded Cheese

FROM THE GARDEN BAR | \$12 PP

Gourmet Greens, Spinach and Caesar
Toppings and Dressings
Grape Tomatoes, Cucumbers, Olives, Croutons, Diced Apples, Pecans Sliced
Mushrooms, Parmesan Cheese, Crumbly Bleu, Crispy Bacon,
Bleu Cheese, Caesar, Poppy Seed, and Creamy Italian Dressing
Petite Baguette, Rolls & Butter

ENHANCE YOUR SALAD

Grilled Chicken	\$6 PP
Grilled Shrimp	\$7 PP
Grilled Steak	\$8 PP

* Buffets require a minimum of 25 guests.
A \$50.00 Surcharge will apply if fewer than 25 Guests

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office.

BAR & SPECIALTY BEVERAGES



Minimum of 25 Guests

A \$50.00 Surcharge will apply if fewer than 25 Guests. Pricing Per Person Unless Specified

A \$250.00 minimum revenue must be met; Any shortfall will be billed to the Master Bill Consumption per Drink at Cash Bar Pricing

PREMIUM & HOUSE BRAND LIQUOR, WINE, DOMESTIC & IMPORTED BEER, SODAS, JUICES

One Hour	\$23.00 PP	Three Hours	\$ 39.00 PP
Two Hours	\$31.00 PP	Four Hours	\$ 47.00 PP

CALL & HOUSE BRAND LIQUOR, WINE, BOTTLED DOMESTIC & IMPORTED BEER, SODAS, JUICES

One Hour	\$ 18.00 PP	Three Hours	\$ 30.00 PP
Two Hours	\$ 24.00 PP	Four Hours	\$ 36.00 PP

HOUSE BRAND LIQUOR, WINE, BOTTLED DOMESTIC BEER, SODAS, JUICES

One Hour	\$ 14.00 PP	Three Hours	\$ 22.00 PP
Two Hours	\$ 18.00 PP	Four Hours	\$ 27.00 PP

HOUSE WINE, BOTTLED DOMESTIC BEER, SODAS, JUICES

One Hour	\$ 12.00 PP	Three Hours	\$ 19.00 PP
Two Hours	\$ 15.00 PP	Four Hours	\$ 24.00 PP

SODAS AND JUICES

One Hour	\$ 5.00 PP	Three Hours	\$ 7.00 PP
Two Hours	\$ 6.00 PP	Four Hours	\$ 8.00 PP

PER DRINK & CASH BAR

House Brand	\$7.00	Soft Drinks	\$4.00
Call Brand	\$8.00	Juices	\$4.00
Premium Brand	\$9.00	Fruit Punch	\$20 per Gallon
Domestic Beer	\$6.00	Sangria	\$50 per Gallon
Imported Beer	\$7.00	Champagne Punch	\$50 per Gallon
Premium Wine	\$8.00	Champagne Bar	Varies
House Wine	\$7.00	Bloody Mary Bar	Varies

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



ADULT LIBATIONS

Minimum of 25 Guests

A \$50.00 Surcharge will apply if fewer than 25 Guests Pricing Per Person Unless Specified

A \$350.00 minimum revenue must be met; Any shortfall will be billed to the Master Bill.

Consumption per Drink at Cash Bar Pricing.

BOTTLED BEERS

DOMESTIC – SELECT TWO

Coors Light, Budweiser, Sam Adams, Bud Light, Miller Lite, Blue Moon, Michelob Light, Yuengling, White Claw

IMPORTS – SELECT TWO

Corona, Amstel Light, Heineken, Heineken Light, Labatt Blue, Labatt Blue Light

HOUSE BAR

WINES – SELECT THREE

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

LIQUOR

Vodka, Gin, Bourbon, Whiskey, Rum, Scotch, Tequila

CALL BAR

WINES – SELECT THREE

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

LIQUOR

Absolut Vodka, Dewar's, Bacardi, Jose Cuervo, Beefeater Gin, Seagram's 7, Black Velvet, Jack Daniels, Jim Beam, Captain Morgan, Canadian Club

PREMIUM BAR

WINES – SELECT THREE

Kendall Jackson Chardonnay, La Crema Chardonnay, Chateau St. Michelle Riesling, Kendall Jackson Merlot, Geyser Peak Cabernet Sauvignon

LIQUOR

Grey Goose Vodka, Tanqueray, Johnnie Walker Black or Red, Bacardi Rum, Southern Comfort, Malibu Rum, Jose Cuervo Gold, Crown Royal, Jack Daniels, Wild Turkey, Captain Morgan

All prices are subject to a 21% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



CATERING GUIDELINES & POLICIES

FOOD & BEVERAGE SERVICE - Due to current health regulations, all food served at the hotel must be prepared by our staff. Food may not be taken off the premise after it has been prepared and served. The sale & service of alcoholic beverages is regulated by the state of New York. Must be 21 years of age to purchase alcohol. As a licensee, the Holiday Inn Binghamton Downtown is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. We reserve the right, at our sole discretion, to refuse to serve alcoholic beverages to any person, persons or group who, in our opinion, appear intoxicated. No reimbursement will be due for our decision to cease the service of alcoholic beverages.

CORKAGE FEE - Holiday Inn Binghamton does provide the option of bringing in your own wine or champagne to an event. There is a corkage fee of \$10.00 per bottle, plus tax and service fee that is applied to every 750ml bottle.

EVENT ROOM ASSIGNMENT - Event room assignments are made according to the guaranteed minimum number of attendees anticipated. Due to varying attendee counts, we reserve the right to change event room reservations, to best suit either increasing or decreasing attendee counts.

ENTRÉE SELECTION - If your group should require a split menu, entrée selections will be limited to a maximum of 3 selections and all entrees will be charged with the higher priced selection. The hotel does require that the client provide place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

CUSTOMIZED MENUS - Our menus are samples of what our creative chef can do. Custom package options and menu choices are available. Restrictions & minimums apply. Please contact the Sales & Catering Office.

DIETARY RESTRICTIONS- We are pleased to accommodate guests with special allergy & dietary needs. Please inquire about any dishes you may wish to have that are not offered on our regular menu.

MENU PRICING- The prices shown herein are subject to change until a signed Event Contract and Deposit is received by the Sales & Catering office.



CATERING GUIDELINES & POLICIES

LABOR CHARGE - If the guaranteed number for your buffet event is less than 25 persons, we will add a labor charge of \$50.00 to your account. This will be used to cover our costs of the buffet event and will not be distributed as a service charge or gratuity to our employees working at your event. Server Attendant Fee of \$25.00 per attendant will be added to your account for All buffets and displays. Carver Fee of \$50.00 per carver when required will be added to your account.

GUARANTEES - An attendee figure (Guarantee) is required for all meal functions seven (7) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. Our staff will be prepared to serve 5% over the guaranteed number for groups below 100 attendees and 3% for groups over 100 attendees.

BILLING - A deposit equal to or greater than 25% of the total estimated charges must be received upon signing the Event Contract. We accept all major Credit Cards, Company Checks (must be received 2 weeks prior to the event), & Cash. Unless Direct Billing Privileges have been established to Our satisfaction, Payment in full is due five business days prior to Your Function by cash, credit card, or certified check. Personal checks are not accepted.

SECURITY - The Holiday Inn Binghamton Downtown does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during, or following any event.

DECORATIONS - Our Sales & Catering team needs to approve any and all decorations utilized for your function. Additional cost may apply. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. No confetti, glitter, smoke or bubble machines are permitted. Damage to Hotel property or excessive clean-up will result in a clean-up / replacement fee.

All prices are subject to 21% Taxable Service Charge and 8% NYS Sales Tax. All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts and Deposit are received by Catering Sales Office.

PLEASE CONTACT THE SALES DEPARTMENT AT 607-722-1212 or SALES@HOLIDAYINNBINGHAMTON.COM