

Our banquet suites are newly remodeled and well equipped to ensure the smooth running of your perfect day. All of our rooms have been carefully planned and beautifully decorated and offer private bars, dance floor, mood lighting and temperature control to ensure perfection in comfort and style. Whether you are booking an intimate reception for 25 guests or a lavish party for 350, rest assured we will offer the highest quality commitment to service for your special day.

The following are included with our compliments in all of our Wedding Packages:

- * Complimentary Holiday Inn accommodations for the bride & groom
 - * A dedicated banquet supervisor throughout your reception
- * All china and linen
- * Bartenders and servers
- * 20' x 20' built in dance floor
- Mirror tile and candle (optional)
- * Fresh brewed coffee
- * Champagne toast for the head table * Complimentary cutting and serving of the wedding cake
 - * Skirted head table, gift table, and cake table
 - * Microphone for your toast
 - * Draft beer, house wine, and soda package
 - * Crudités featuring the freshest vegetable assortment with dip
 - * Hoffman House deluxe hors d'oeuvres assortment
 - * All of our menus are fully customizable.

Children's menu is available for ages 10 and under

Includes a fresh fruit salad and unlimited soda for the entire evening Please choose only one selection for all children from the following offerings: Chicken Fingers and Fries Cheeseburger and Fries Spaghetti and Meatballs Cheese Ravioli

\$12.95 per person plus tax and service charge

\$34.95 per person plus tax and service charge

The following are included with the **Buffet Package**:

Complimentary Champagne Toast for the Head Table, 2 Hour Draft Beer, House Wine, and Soda Package, Hoffman House Deluxe Hors D'oeuvres Assortment 4 Pieces Per Person, and Assorted Dinner Rolls with Butter

Entrée Choices-Select 2

Chef Carved Roast Beef, Chicken Risotto, Chicken Cordon Bleu, Herb Butter Chicken, Apple Bourbon Pork Tenderloin, Baked Cod or Salmon, Hoffman House Famous Chef Carved Prime Rib Add \$3.00 extra Per Person

Salad Choices-Select 3

Apple Walnut Salad with Raspberry Vinaigrette, Tossed Garden Salad with Assorted Dressings, Caesar Salad, Spinach Salad with Hot Bacon Dressing, Italian Salad, Broccoli Raisin Salad, Marinated Vegetables, or Fresh Fruit

Vegetable Choices-Select 2

Green Beans Amandine (Green Beans with Toasted Almonds), Nantucket Blend (Broccoli, Yellow Carrots, Green Beans, Red Pepper and Cranberries), Malibu Blend (Broccoli, Cauliflower, Yellow and Orange Carrots), Venetian Blend (Broccoli, Asparagus, Red and Yellow Peppers, Snow Peas and Pearl Onions)

Starch Choices-Select 2

Baked Potato with Sour Cream, Garlic Whipped Potatoes, Wild Rice Blend, or Roasted Red Rosemary Potatoes

Plated Dinner Package

\$39.95 per person plus tax and service charge

The following are included with the *Plated Dinner Package*:

Complimentary Champagne Toast for All Guests, Two Hour Draft Beer, House Wine and Soda Package,
Hoffman House Deluxe Hors D'oeuvres Assortment 4 pieces per person,
Salad Selection, Starch Selection, Vegetable Selection, and Assorted Dinner Rolls with Butter

Entrée Choices-Select I

Hoffman House Specialty! Roast Prime Rib of Beef, Sliced and Served to Perfection with Au Jus
Mango Chicken Salsa (a Tender Chicken Breast Topped with Fresh Colorful Mango Salsa)
Chicken Risotto (a Tender Breast Stuffed with Creamy Risotto)
Roasted Pork Tenderloin (Served with an Apple Bourbon Sauce)
Grilled Atlantic Salmon (Served with a Lemon Butter Sauce)
New York Strip Steak (14 oz. Broiled Served with Alpine Herbed Butter Sauce)

Deluxe Plated Dinner Package

\$49.95 per person plus tax and service charge

The following are included with the **Deluxe Plated Dinner Package**:

Champagne Served Butler Style to Your Guests as They Arrive, Choose From 2 Hours Open Bar All Brands or 4 Hour Draft Beer, House Wine and Soda Package, a Bountiful Display of International Cheeses with Old World Style Breads and Artisan Crackers Combined with the Freshest Available Seasonal Fruit, Iced Shrimp Cocktail, Hoffman House Deluxe Hors D'oeuvres Assortment 4 Pieces Per Person, Complimentary Champagne Toast for All Guests, Salad Selection, Starch Selection, Vegetable Selection, and Dinner Rolls with Butter

Entrée Choices

Hoffman House Specialty! Roast Prime Rib of Beef, Sliced and Served to Perfection with Au Jus

Classic Chicken Oscar (a Tender Chicken Breast with Lump Crab Meat and Asparagus Topped with Hollandaise Sauce)

Mango Chicken Salsa (a Tender Chicken Breast Topped with Fresh Colorful Mango Salsa)

Chicken Risotto (a Tender Breast Stuffed with Creamy Risotto)

Grilled Atlantic Salmon (Served with a Lemon Butter Sauce)

Filet Mignon (8 oz. USDA Steak, the Most Tender of All Steaks, Served with Sliced Mushrooms)

New York Strip Steak (14 oz. Broiled Served with Alpine Herbed Butter Sauce)

Mixed Grill Plates:

6 oz. Filet Mignon Paired with 3 Grilled Shrimp
Hoffman House Famous Prime Rib Paired with a Grilled Chicken Breast
6 oz. Filet Mignon Paired with a Grilled Chicken Breast
Grilled Chicken Breast with Bernaise Sauce Paired with a New York Strip Steak