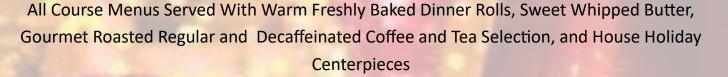


Plated Holiday Menu



6161 West Grand Ave ● 847-336-6300 ● www.holidayinn.com/gurnee-il



Starters (Choose 2)	<u>Soups</u>	<u>Salads</u>
Spanakopita	Butternut Squash with	Arugula Salad
Swedish or BBQ Meatballs Crudité Shots Mini Crab Cakes Antipasto Skewers	Candied Spiced Pecans Cream of Chicken and Wild Rice Cream of Potato Roasted Tomato Bisque with Fresh Basil	Arugula, Asian Pears, Gorgonzola, Bermuda Red Onions, Artichoke Hearts, Honey Tangerine Vinaigrette Harvest Salad Mixed Baby Greens, Dried Cherries and Cranberries, Candied Pecans, Toasted Pumpkin Seeds, Goat Cheese, Apple Cider Vinaigrette
	Corn Chowder with Crab	
	Com Chowder with Clab	Tomato Caprese
	Com Chowder With Clab	Red and Yellow Beefsteak Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction
	Com Chowder With Clab	Red and Yellow Beefsteak Tomato, Fresh Mozzarella,
	Com Chowder With Clab	Red and Yellow Beefsteak Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction
	Com Chowder With Crab	Red and Yellow Beefsteak Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction Ceasar Salad



MAIN COURSE

STARCHES

Sliced Sage Turkey Breast

Sweet Mashed Potatoes

Prime Rib of Beef

Garlic Mashed Potatoes & Pan Giblet

Walnut Crusted Salmon

Gravy

Roasted Chicken Breast

Herbed Orzo Pasta

Honey Roasted Ham

Oven Roasted Fingerling Potatoes

Vegetables

Desserts

Three Course

Broccoli Spears

Seasonal Fruit Tart

\$34.00 per guest

Garlic Green Beans

Pumpkin Cheesecake

Four Course

Ginger Glazed Carrots

Chocolate Pecan Tart

\$41.00 per guest

Grilled Asparagus (add \$1.00 per guest)

Chocolate Mosaic Cake

Five Course

Root Vegetable Medley

\$48.00 per guest

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Displayed Holiday Menu





Harvest Salad

Mixed Baby Greens, Dried Cherries and Cranberries, Candied Pecans, Toasted Pumpkin Seeds, Goat Cheese, Apple Cider Vinaigrette

Ceasar Salad

Shaved Parmesan, Herbed Croutons

House Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Choice of Dressing

\$36.00 per guest

Starches (Choose Two)

Sweet Mashed Potatoes

Garlic Mashed Potatoes

Herbed Orzo Pasta

Oven Roasted Fingerling Potatoes

Vegetables Choose One)

Broccoli Spears

Garlic Green Beans

Ginger Glazed Carrots

Root Vegetable Medley

Grilled Asparagus (add \$2 per person)

Entrées (Choose Two)

Sliced Pineapple Honey Glazed

Ham

Sliced Roasted Turkey Breast

Turkey Gravy

Prime Roast Beef

Herb Au Jus

Pecan Crusted Chicken Breast

Vanilla Bourbon Cream Sauce

Displayed Holiday Menu

All Displayed Buffets are Served with Freshly Baked House Dinner Rolls, Sweet Whipped Butter, Gourmet regular and Decaffeinated Coffee & Tea Selections, Assorted Holiday Cakes & Pies, House Holiday Centerpieces. Displayed Menus are for a Minimum of 25 guests or a \$100 Fee will be Accessed for Events Less Than 25 Guests.



Harvest Salad

Mixed Baby Greens, Dried Cherries and Cranberries, Candied Pecans, Toasted Pumpkin Seeds, Goat Cheese, Apple Cider Vinaigrette

Ceasar Salad

Shaved Parmesan, Herbed Croutons

House Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Choice of Dressing

\$38.00 per guest

Starches (Choose Two)

Sweet Mashed Potatoes

Garlic Mashed Potatoes

Herbed Orzo Pasta

Oven Roasted Fingerling Potatoes

Vegetables Choose One)

Broccoli Spears

Garlic Haricot Verts

Ginger Glazed Carrots

Root Vegetable Medley

Grilled Asparagus (add \$2 per person)

Entrées (Choose Two)

Sliced Pineapple Honey Glazed Ham

Sliced Roasted Turkey Breast

Turkey Gravy

Prime Roast Beef

Herb Au Jus

Pecan Crusted Chicken Breast

Vanilla Bourbon Cream Sauce

Sliced Herb & Garlic Crusted Porkloin

Herb & Dried Cherry Demi Glace

Roasted Chicken Breast

Rosemary White Wine Sauce

Walnut Crusted Salmon

Lemon Beurre Blanc

Sliced Petit Tender of Beef

Cabernet Reduction

Displayed Holiday Menu

All Displayed Buffets are Served with Freshly Baked House Dinner Rolls, Sweet Whipped Butter, Gourmet regular and Decaffeinated Coffee & Tea Selections, Assorted Holiday Cakes & Pies, House Holiday Centerpieces. Displayed Menus are for a Minimum of 25 guests or a \$100 Fee will be Accessed for Events Less Than 25 Guests.



Salads (Choose One

Harvest Salad

Mixed Baby Greens, Dried Cherries and Cranberries, Candied Pecans, Toasted Pumpkin Seeds, Goat Cheese, Apple Cider Vinaigrette

Ceasar Salad

Shaved Parmesan, Herbed Croutons

House Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Choice of Dressing

\$42.00 per guest

Starches (Choose Two)

Sweet Mashed Potatoes

Garlic Mashed Potatoes

Herbed Orzo Pasta

Oven Roasted Fingerling Potatoes

Vegetables Choose One)

Broccoli Spears

Garlic Haricot Verts

Ginger Glazed Carrots

Root Vegetable Medley

Grilled Asparagus

Entrées (Choose Two)

Pecan Crusted Chicken Breast

Vanilla Bourbon Cream Sauce

Sliced Herb & Garlic Crusted Porkloin

Herb & Dried Cherry Demi Glace

Walnut Crusted Salmon

Lemon Beurre Blanc

Sliced Petit Tender of Beef

Cabernet Reduction

Stuffed Chicken Boursin

Baby Spinach, Boursin Cheese, Sundried Tomatoes, Pesto Cream

Sliced Herb Crusted Prime Rib of Beef

Herb Au Jus, Horseradish Créme Fraiche

Carver and Action Stations

\$100 Carver/ Action Station Attendant Fee Applies/ One Chef per 75 Guests, Minimum 25 guests.

All Carver Stations are Served with Petit Dinner Rolls and Assorted Breads



Carver Stations

Herb Crusted Tenderloin of Beef, Port Wine Demi Glace

\$275.00 (Serves 25 guests)

Peppercorn Crusted Prime Rib of Beef, Garlic & Herbed Au Jus

\$350.00 (serves 35 guests)

Pineapple Honey Glazed Virginia Bone in Spiral Ham, Gourmet Mustards

\$200.00 (serves 30 guests)

Pork Steamship, Rosemary Garlic Demi Glace

\$250.00 (serves 30 guests)

Cedar Plank Salmon, Caper Herb Tartar Sauce

\$300.00 (serves 20 guests)

Whole Roasted Turkey Breast, Cranberry Glee, Dijonaise, Giblet Gravy

\$225.00 (serves 30 guests)

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Action Stations

Crazy Bowl \$14 per guest

Herb Butter Bay Shrimp, Sweet Soy Marinated Beef Strips, Teriyaki Chicken, Snow Peas, Bean Sprouts, Tofu, Baby Corn, Peppers, Mushrooms, Broccoli, Jasmine Rice, Vegetable Fried Rice & Chinese Rice Noodles, Teriyaki, Sweet & Sour & Spicy Szechwan Sauces, Vegetable Egg Rolls

Pasta \$12 per guest

Wheat Angel Hair, Penne, Tri-Colored Tortellini, Grilled Chicken, Italian Sausage, Local Pepperoni, Mushrooms, Peppers, Onion, Tomatoes, Fire Roasted Tomato Basil Marinara, Alfredo, Pesto Cream, Warm Breadsticks

Martini Mashed \$11 per guest

Yukon Gold, Sweet Mashed Potatoes, Bacon, Chives, Mushrooms, Green Onions, Brown Sugar, Mini Marshmellows, Sour Cream, Shredded Jack Cheese, Salsa

Lobster or Crabmeat (additional \$3 per guest)

Sushi (25 guest Minimum) \$450 per station (100 pieces per station)

A variety of California Rolls Paired with Nigiri Salmon, Shrimp, Tuna, Pickled Ginger, Soy, Wasabi

BAR PACKAGES



HOUSE BRANDS BAR PACKAGE

Barton's Vodka, Barton's Gin, Barton's
Light Rum, Jim Beam Bourbon, J&B
Scotch, Barton's Whiskey, J & B Scotch,
Christian Brothers Brandy, Jim Beam
Bourbon, Conquistador Tequila

House Merlot, Cabernet, Chardonnay, Pinot Grigio, Moscato & White Zinfandel

Bud Light, Miller Lite, Corona, Heineken, Goose Island 312, Sharps N/A

Assorted Coca Cola Soft Drinks

\$22.00 guest

(based on three hour open bar, \$5 per guest per additional hour

DELUXE BRANDS BAR PACKAGE

Smirnoff, Absolut, Beefeater, Bacardi, Captain Morgan, Jack Daniels, Johnny Walker Red, Christian Brothers, Jim Beam, Jose Cuervo Gold

House Merlot, Cabernet, Chardonnay,
Pinot Grigio & White Zinfandel

Bud Light, Miller Lite, Corona, Heineken, Sharps N/A

Select Two Imports:

Amstel Light, Goose Island Honkers Ale, Goose Island 312, Dos Equis Lager, Stella Artois

Assorted Coca Cola Soft Drinks

\$26.00 per guest

(based on three hour open bar, \$6 per guest per additional hour

TOP SHELF BRANDS BAR PACKAGE

Grey Goose, Tanqueray, Mt. Gaye, Captain Morgan, Maker's Mark, Johnny Walker Black, Christian Brother's, Knob Creek, 1800 Gold, Patron

House Merlot, Cabernet, Chardonnay,
Pinot Grigio & White Zinfandel

Bud Light, Miller Lite, Corona, Heineken, Sharps N/A

Select Two Imports:

Amstel Light, Goose Island Honkers Ale, Goose Island 312, Dos Equis Lager, Stella Artois

Assorted Coca Cola Soft Drinks

\$30 per guest

(based on three hour open bar, \$7 per guest per additional hour)

Holiday Enhancements



SPICED CIDER STATION

Spiced Apple Cider, Sugar Cubes, Cinnamon, Cinnamon Sticks, & Whipped Cream

\$4.00 per guest

HOT COCOA STATION

Rich Hot Cocoa, Sugar Cubes, Cinnamon, Cinnamon Sticks,
Chocolate Shavings, Mini Candy Canes, Mini Marshmellows &
Whipped Cream

\$4.00 per guest

MARTINI STATION

Traditional, Dirty, White Cranberry, Cosmo, Lemon Drop,
Apple, French & Pomegranate

\$8.00 per guest

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STRAWBERRY TREE

Dark or White Chocolate Covered Strawberries

15" (80 - 90 pieces) \$160.00

9" (40 - 50 pieces) \$110.00

YULE LOG (feeds 8-12)

Vanilla Roulade filled with Vanilla Buttercream,
Chocolate Ganache

\$45.00

COOKIE DECORATING STATION

Holiday Shaped Sugar Cookies, Buttercream Frosting, Red, Green, and White Sprinkles, Crushed Candy Cane Pieces, Chocolate Chips, Assorted Candy Pieces

\$10.00 per guest

Audio Visual



LCD PROJECTOR	\$200	FLIPCHART W/ MARKERS	\$25
CRADLE SCREEN	\$80	FLIPCHART PAD	\$20
32" TV MONITOR	\$100	LASER POINTER	\$20
DVD PLAYER	\$50	EASEL	\$20
DIAL "9" PHONE LINE	\$25	EXTENSION CORD	\$10
POLYCOM SPEAKER PHONE	\$150	POWER STRIP	\$10
MICROPHONE	\$30	WHITE BOARD W/ MARKERS	\$30
HANDHELD WIRELESS MIC	\$110	NON HOTEL A/V SERVICE FEE	\$125
LAVALIER WIRELESS MIC	\$110		
PODIUM	\$30		
4 CHANNEL MIXER	\$55	The same of the sa	
MIC STAND	\$20	O.	

Banquet Event Guidelines



DEPOSITS AND PAYMENTS

20% non-refundable deposit is required to secure your event and to hold space on a definite basis. An additional payment of 50% is due 90 days prior to your function. The final balance is due 14 business days prior to your function. Any overage in payment will be refunded following your function. Refunds may take up to 14 business days to process.

EVENT GUARANTEES

At least 7 business days before your event, you must inform the Catering Department, in writing, of the exact number of people who will attend your event. This count will not be subject to reduction and is the minimum number of persons for which you will be charged. The services, products, fees, etc., as noted will be provided at the time of your event and you will be charged based on the event guarantee that you give us or the number of people indicated at the time you signed the sales agreement or the Banquet Event Order, whichever is greater.

SERVIC E CHARGE AND SALES TAX

21% service charge of the food, beverage, A/V and room rental, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event. The current sales tax is 9% and is subject to change and is applicable to the entire event.

BALLROOM AND ADITIONAL LABOR AND SET UP FEES

Room Rental fee applies for all events. Charges are based on the size of function space and is subject to tax and service charge. Changes to the room set up the day of the event will be subject to additional fees to include tables, chairs, linens, A/V needs, etc., with the exact amount to be determined by your Catering representative. (minimum hourly charge of \$100 per hour)

CAKE CUTTING

Outside cake must be purchased from a licensed bakery. A cake cutting fee of \$3 per person applies. Please consult your catering manager for a list of preferred vendors.

LOSS OR DAMAGE OF YOUR PROPERTY

We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it.

Banquet Event Guidelines



DECORATIONS AND DISPLAYS

For the safety of person and property, no fireworks or incendiary devices may be used indoors at the hotel. All displays and/ or decorations will be subject to our prior written approval and must be provided by a licensed and insured décor company. Please contact your catering manager for a list of our preferred vendors. At no time should any posters, displays, etc. be affixed to any wall in meeting room space or guest suite other than by specialty tape provided by the hotel. The use of glitter, sequins, confetti, push pins, tacks, or nails is prohibited. The use of such items will be subject to cleaning/ damage fee of \$500.00.

EECTRICAL CHARGES

DJ/Band charges of \$200.00 applies. Increased power needs are subject to additional charges.

SCHEDULED EVENT TIMES

Daytime and evening events are limited to a 6 hour duration. Additional hours must be approved in advance and are subject to increased bartender charges and staffing fees.

OUTSIDE FOOD AND BEVERAGE

Due to state law, you may not bring into the hotel alcoholic beverages. You must obtain prior approval from us before you bring any food or non-alcoholic beverages from outside sources. A Hotel Harmless Agreement is required when food and beverage products not purchased and prepared by our hotel staff are brought in for consumption by your guests in our function space. Fees may apply for outside food and beverage.

AUDIO VISUAL

The hotel has a full assortment of audio visual equipment available for rental. Please refer to our audio visual menu for pricing and availability. We encourage you to rent audio visual equipment from the Hotel as we are familiar with its operations. However, if you choose to provide your own equipment, an additional \$25 per day electrical usage fee will apply, you will be responsible for the set up, tear down, and facilitation of the equipment during the meeting and will require you to provide your own technician to facilitate more complex set ups; this decision will be made by your Catering Representative. Should your group/function choose to bring in an outside audio visual vendor, you will be charged 25% retail price per day for all equipment utilized for your event.

SIGNAGE

The hotel will provide basic signage in the hotel lobby and outside your event room. If you would like to provide additional signage, please contact your catering manager regarding hanging fees.