

# Reception Packages



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# "Option A"

Event Space Includes: 🔽 Table & Chair Setup	Linen Included: Mable Linen
∑ Dance Floor	🔽 Napkins
<ul> <li>DJ Service &amp; Globe Lighting</li> <li>Cash Bar Station &amp; Bartender</li> </ul>	<ul> <li>Chair Covers</li> <li>Sashes</li> </ul>



Package Includes 100 attendees for \$3,000.00 \$5.00 For Each Additional Attendee



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# "Option B"

Note: "Includes "Option A" Plus...

- M Buffet Style Setup (non-served)
- 🔁 1 Entrée of the Signature Menu
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- Coca-Cola Products (served at beverage bar station)
- Regular & Decaffeinated Coffee (available at coffee station)



# Package Includes 100 attendees for \$5,500.00 \$35.00 For Each Additional Attendee



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# Signature Menu

#### Do It Yourself

Choose 3 Assorted Mini Sandwiches Chicken Salad, Ham & Swiss, Turkey & Provolone, Caprese (Vegetarian) w/ Assorted Condiments Orchard Fruit Platter Vegetable Relish Platter w/ Dip Choose 1 - Red Skin Potato Salad, Traditional Potato Salad, Caesar Salad, Traditional <u>or</u> Slaw Vinaigrette Freshly Baked Cookies

# **Open House**

Coconut Chicken Skewers w/ Plum Sauce Choose 1 Meatball (Swedish, BBQ <u>or</u> Sweet & Savory) Seven Layer Bean Dip w/ Tortilla Chips & Salsa Small Hummus Trio Platter w/ Fresh Crudité & Min Naan Large Antipasto Platter w/ Meats, Cheese & Gourmet Cracker Platter Spinach & Artichoke Dip <u>or</u> Chile Con Queso Dip Served w/ Tortilla Chips & Mini Naan

# **Roasted Classics**

5 Herb Roasted Chicken Breasts Roasted Redskin Potatoes Roasted Glazed Carrots Michigan Cherry Salad w/ 2 Dressings Cracked Wheat Rolls w/ Spiced Honey Butter Chef's Choice Dessert

# Light Garden Party

Assorted Lavosh Wheels of Ham, Smoked Turkey & Vegetarian Strawberry Spinach Salad w/ Raspberry Vinaigrette Vegetable Pasta Salad w/ Vinaigrette Orchard Fruit Platter w/ Berry Yogurt Dip Vegetable Relish Platter w/Hummus or Veggie Dip Caprese Platter

# Northern Delights

Slow Braised Pot Roast w/Potato, Carrot & Onion in Demi-Glaze Mashed Potatoes Green Beans Amandine New England Salad w/Craisins, Glazed Almonds, & 2 Dressings Triple Chocolate Drizzled Brownies



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# Great Lakes Fall Display

Pork Tenderloin w/ Michigan Port Wine Reduction Beef Tips w/ Peppers & Onions in Demi-Glaze (Add \$6.00 per person) Vegetable Rice Pilaf <u>or</u> Seasoned Mashed Idaho Potatoes Roasted Seasonal Vegetables Michigan Cherry Salad w/Dried Cherries, Glazed Walnuts & Shredded Chesses w/2 Dressings Michigan Apple Crisp

## Michigan Southern Comfort

Dearborn Ham w/ Michigan Cherry Port Wine Reduction Home-style Au Gratin Potatoes Green Beans Amandine Garden Salad w/Croutons & 2 Dressings Corn Bread Muffins w/Spiced Honey Butter Michigan Apple Strudel Bars

## Asian Teriyaki Chicken

Grilled Chicken Brittany w/Apple Cider, Citrus & Balsamic Reduction Asian Brown Rice Pilaf Black Sesame Stir-Fry Vegetables Mandarin Orange Spinach Salad w/ Asian Vinaigrette & White Balsamic Thai samosas w/ Tamarind Chutney Lemon Cookie Bars

# Chicken Marsala

Chicken Marsala Penne Pasta w/ Alfredo Sauce w/ Shredded Parmesan Steamed Broccoli w/ Lemon Zest Caesar Salad w/ Croutons & Caesar Dressing Italian White Rolls w/ Dilled Garlic Butter <u>or</u> Chef's Choice Dessert

#### Mediterranean Vegetarian

Mediterranean Penne Pasta w/Fresh Feta, Tomatoes, Olives, Artichokes, Garlic, Herbs & Pesto Green Beans Greek Salad w/Greek Vinaigrette w/ Feta Vegetable Relish Platter w/Hummus Rosemary Focaccia Rolls w/Roasted Garlic Butter Chef's Choice Dessert

# Southern Style (add \$1.00 PP)

Stuff Chicken Breasts w/Choice of 1: Cornbread w/ Velouté' <u>or</u> Dried Fruit & Nuts w/ Chardonnay Cream <u>or</u> Florentine w/ Lemon Alfredo Rosemary Roasted Sweet Potato Wedges <u>or</u> Roasted Redskin Potatoes Green Bean Bake <u>or</u> Seasoned Green Beans Heavenly Vineyard Salad w/Blue Cheese (no bacon) w/Poppy Seed Dressing Rolls & Butter <u>or</u> Chef's Choice Dessert



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### Italian Chicken Parmesan (add \$1.00 PP)

Chicken Parmesan Farfalle w/ Marinara & Shredded Parmesan Cheese Italian Vegetable Stir-Fri Caesar Salad w/ Croutons & Caesar Dressing Rolls & Butter <u>or</u> Chef's Choice Dessert

#### Classic Pork (add \$1.00 PP)

Pork Pot Roast w/ Onions, Carrots & Potatoes w/ Pork Demi-Glaze Garlic Mashed Red Skins Green Bean Bake New England Salad w/ Cranberries, Almonds & 2 Dressings Cracked Wheat Rolls w/Spiced Honey Butter Chef's Choice Dessert

#### Grand Slam (add (1.00 PP)

Chicken Marsala w/ Mushrooms Braised Pot Roast w/ Potato, Carrots, Onions Mashed Idaho Potatoes Garden Salad or Caesar Salad w/ 2 Dressings Rolls & Butter (Choice of 2)

#### BBQ All Stars (add \$2.00 PP)

BBQ Pulled Pork w/ Slider Buns BBQ or Five Herbed Bone-in Chicken Macaroni & Cheese Traditional or Coleslaw Vinaigrette Vegetarian Baked Beans Watermelon Slices ½ Sheet Chocolate Mousse Cake (per 50 guests)

#### Healthy Gluten Free Afternoon (add (\$2.00 PP)

Almond Crusted Chicken w/Citrus Beurre Blanc Ruby Red & Wild Rice Pilaf Seasoned Green Beans Shaved Brussel Sprout & Kale Radicchio Slaw w/ Green Apple Vinaigrette Orchard Fruit Platter

#### Traverse City Cherry (add (\$2.00 PP)

Traverse City Chicken Breasts w/ Gorgonzola, Pecans, Dried Cherries & Apple Cider Reduction Garlic Mashed Potatoes Farm Corn Sauté w/ Bell Peppers Michigan Cherry Salad w/ Cheese, Walnuts, Cherries & 2 Dressings Rolls & Butter <u>or</u> Chef's Choice Dessert



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#### Upscale Open House (add (\$5.00 PP)

Mini Beef Wellingtons Chicken Satay w/ Plum Sauce Ratatouille Tarts Shrimp Cocktail Shooters Artisan Antipasto Platter Imported Cheese Platter Fresh Vegetable Shooters

#### Midwestern Round-up (add (\$8.00 PP)

Sliced Beef Tenderloin Medallions w/Mushroom Demi-Glaze 6oz Oven Roasted Red Skin Potatoes Glazed Carrots Garden Salad w/ 2 Dressings Cracked Wheat Rolls w/Spiced Honey Butter Raspberry Almond Bars



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# "Option C"

Includes "Option A" & "Option B" Plus...
 All Inclusive Adult Beverages For Up To 4 Hours
 House Brands of Liquor, Beer & Wine



# Package Includes 100 attendees for \$7,000.00 \$50.00 For Each Additional Attendee



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# House Drink Menu

#### LIQUOR

- o American Whiskey
- Straight Bourbon
- o Canadian Whiskey
- o Scotch Whiskey
- o Gin
- o American Brandy
- o Rum Light
- o Rum Spiced
- o Rum Coconut
- o Amaretto Liqueur
- Cream Liqueur
- Coffee Liqueur
- Peach Schnapps
- Sour Apple Schnapps
- o Tequila Gold
- o Vodka
- Vodka Raspberry
- o Vodka Peach
- o Triple Sec Liqueur
- o Blue Curacao Liqueur

#### WINE

- o Cabernet Sauvignon
- o Merlot
- o Chardonnay
- o Moscato
- o White Zinfandel
- Sweet Red

#### BEER

- o Domestic Regular
- o Domestic Light

#### **MIXERS**

- Dry Vermouth
- o Sweet Vermouth
- o Club Soda
- o Tonic Water
- Orange Juice
- Pineapple Juice
- o Cranberry Juice
- Freshly Sliced Lemon
- Freshly Sliced Lime
- o Coca-Cola
- o Diet Coke
- o 7-Up