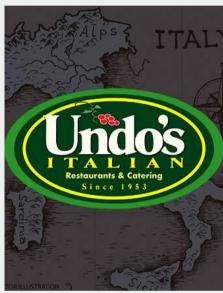
Event Information Packet

CATERING & VENUE INFORMATION







UNDO'S ITALIAN RESTAURANT & CATERING AT THE HOLIDAY INN WEIRTON-STEUBENVILLE AREA

350 THREE SPRINGS DRIVE WEIRTON, WV 26062



Meet the Team Your Guide on Who to Contact

For information on event space, pricing, & available dates with Undo's Catering at Holiday Inn Weirton-Steubenville Area, contact:

Name	Phone	Email	Title
Jen Chiazza	(800) 964-2929	Jen@Undos.com	Catering Sales Manager
Gigi Zelewicz	(800) 964-2929	Gigi@Undos.com	Catering Sales Manager

Undo's Catering Sales Managers are located off-site and offer site tours by appointment only. To schedule an appointment with Jen or Gigi, please use contact methods above.

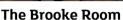
For hotel-related inquires such as group rates for weddings, social, sports, corporate, or extended stay, contact:

Name	Phone	Email	Title
Brad Degenkolb	Office: (304) 723-5522 ext. 800 Cell: (740) 381-0394	brad@holidayinnweirton.com	Hotel Director of Sales

The Ballroom

Our Unique Event Space







The Hancock Room



The Washington & Jefferson Room

The Ballroom space is comprised of the Brooke, Hancock, and Washington & Jefferson Rooms. It can either be left as one large space or broken out into three rooms.

Maximum Capacity:

250-300 Guests

Room Setup Styles:

Reception, Classroom Theater, Convenion

Ballroom Dimensions:

Length: 108' | Width: 42' | Ceiling Height: 9' | Total Sq. Ft.: 4536'

Included With Your Room Rental:

- Free Wi-Fi
- Microphone
- Portable Podium
- Accessible Electrical Outlets for Uplighting, Charging, and Approved Devices
- Built-In Screen with Projector Brooke Room
 - Portable Screen Available
 - Dance Floor Hancock Room

Make it Your Own

Individual Meeting Rooms



The Brooke Room

An ideal space for a small- to medium-sized event. Perfect for traditional banquet style, classroom, or theater style setup.
Includes built-in projector and screen.

Room Details: 33' L x 42' W (1386 Sq. Ft.) Capacity: Up to 100-125 People

The Hancock Room

A comfortable space for a classroom, theater, U-shape, or boardroom-style setup for a small luncheon or dinner banquet.

Portable projector available.

Room Details: 28' L x 42' W (1176 Sq. Ft.) Capacity: Up to 50-75 People





The Washington & Jefferson Room

Perfect for a small- to medium-sized event, whether banquet, classroom, or theater-style setup. Portable projector available.

Room Details: 42' L x 47' W (1974 Sq. Ft.) Capacity: Up to 100-125 People

Get Some Fresh Air

Pre-Function and Outdoor Green Space

Pre-Function Space

We offer a spacious and versatile pre-function space perfect for your event needs. Our prefunction area is designed to accommodate functions such as corporate meetings, conferences, and social gatherings. This well-appointed space provides ample room for networking, mingling, and registration. The open layout allows for easy customization and setup, ensuring a seamless flow for your event.





Outdoor Green Space

Looking to rent an outdoor green space for your next event? With lush greenery and a serene atmosphere, our beautiful outdoor area is perfect for hosting a variety of events. Whether you're planning a small intimate gathering or a larger event, our space can accommodate your needs. Contact us today to discuss availability and pricing.

Outdoor Green Space is offered by the Holiday Inn Weirton-Steubenville Area. To inquire about this space only, please contact Brad Degenkolb, Director of Sales.

Holiday Inn Weirton Steubenville Area 304-723-5522 x 800 Brad@HolidayInnWeirton.com



Give Me the Details

Floor Plans & Room Rental Information

Event Space	Room Rental Pricing	
Ballroom	\$750	
Brooke Room	\$250	
Hancock Room	\$250	
Washington & Jefferson Room	\$250	
Outdoor Green Space	Contact Hotel Director of Sales	

Click Here for Printable Floor Plans <u>Click Here for Interactive Floor</u> <u>Plans Provided by Social Tables</u>

Room rental pricing is based on no food and room rental only. With contracted food and beverage, there is a minimum of a \$50.00 rental fee plus \$1.00 per person Sunday through Friday and \$2.00 per person on Saturdays. Contact Undo's Catering for additional information.

All prices are subject to 18% service charge and 7% sales tax. Room rental includes china, salad plates, linen table cloth, linen skirts, paper napkins, and metal flatware.

Wake Up & Smell the Coffee

Breakfast, Brunch, and Lunch Menus

25 Person Minimum

Continental Breakfast Buffet | \$15 Per Person

Donuts (1 per person), Fruit Salad, Chocolate Chip Cookies, Ice Water, Orange Juice, Coffee, & Tea Station Off Premise + \$2

Full Breakfast Buffet | \$18 Per Person

Scrambled Eggs, Sausage or Ham, Home Fries, Donuts (1 per person),
Fruit Salad, Italian Toast with Butter & Jelly,
Ice Water, Orange Juice, Coffee, & Tea Station
Off Premise + \$3

Brunch | \$25 Per Person

Scrambled Eggs & Sausage, Grilled Potatoes, Marinated Grilled Chicken, Baked Cod with Sautéed Broccoli, Salad Selection, Italian Toast, and Cinnamon Rolls, Ice Water, Orange Juice, Coffee, & Tea Station Off Premise + \$3

Sit-Down or Buffet-Style Luncheons

Available until 4pm. All meals include coffee & iced tea station. Soft drinks are available at \$3 per person (soft drinks are required to be pre-ordered). Assorted desserts available at \$7 per person.

Tuna or Chicken Salad Croissant

Soup of the Day, Pasta Salad

2 Stuffed Shells

Served With Your Choice of 1 Meatball or 1 Sausage with Peppers & Onions, Salad & Bread

Rigatoni

Served With Your Choice of 1 Meatball, 1 Sausage or 1 Boneless Chicken Breast, Salad & Bread

Baked Chicken

Served with Pasta Alfredo, Salad & Bread

Lasagna

Served With Your Choice of 1 Meatball or 1 Sausage with Peppers & Onions, Salad & Bread

Italian Sandwich

Served With Potato Salad, Pickle, and Chips

Grilled Chicken Salad

Tomatoes, Cucumbers, Onions, Peppers, & Cheese, House or Ranch Dressing & Bread

Meatball Sandwich

Served With Potato Salad, Pickle, and Chips

What's For Dinner?

Buffet & Sit-Down Dinner Menu

25 Person Minimum

All meals include coffee & iced tea station. Soft drinks are available at \$3 per person (soft drinks are required to be pre-ordered). Assorted desserts are available at \$7 per person.

Buffet Dinners Include:

Choice of Two Entrées
Choice of Four Side Dishes
Beverage Station
Assorted Bread
\$28 per person

Sit-Down Dinners Include:

Choice of One Entrée Choice of Two Side Dishes Salad & Assorted Bread Beverage Station \$31 per person

Choice of Entrées:

Roasted Pork Loin Hand Carved Prime Rib Chicken Parmesan Chicken Chardonnay Chicken Marsala Chicken with Lemon Butter Sauce Chicken Cordon Bleu Stuffed Chicken (Bread or Broccoli & Cheese) Roasted Chicken (Lightly Seasoned, Bone-In) Oven-Fried Chicken (Bone-In) Cabbage Rolls Country Ham Sausage & Peppers Lasagna (Meat or Cheese) Turkey Breast Pot Roast Tenderloin Baked Cod Baked Steak (Marsala or Marinara) Broiled Orange Roughy Stuffed Flounder Babu Back Ribs (BBO or Seasoned)

Sirloin (Sit-Down Only)

Choice of Side Dishes:

House Salad Spinach Salad Pasta Salad Fruit Salad Wedding Soup Fresh Vegetable Medleu Pasta Primavera Rigatoni Marinara Stuffed Shells Cheese Ravioli Bread Stuffing Rice Pilaf Glazed Baby Carrots Green Beans Broccoli with Cheese sauce Roasted Red Potatoes Scalloped Potatoes Italian Potatoes Yukon Gold Potatoes Mashed Potatoes Chicken Noodles







Oh, That Looks Good

Appetizers, Trays, and More

Appetizers & Trays

Meat Tray \$75 | Serves 25
Roast Beef, Capicola, Pepperoni, Salami, Turkey
& Cubed or Sliced Ham

Cheese Tray Large \$75 | Serves 25 American, Provolone, Swiss, Hot Pepper, & Cheddar

Veggie Tray Large \$65 | Serves 25 Carrots, Celery, Cauliflower, Cucumbers, Broccoli, Black Olives, Pepperoncini with Dill Dip

Sandwich Garnish Large \$65 | Serves 25 Lettuce, Tomato & Onion Slices, Pickle Chips, and Hot Pepper Rings

Fresh Fruit Tray Large \$75 | Serves 25
Pineapple, Grapes, Strawberries, Honeydew,
Cantaloupe, and Watermelon with a Creamy Dip

3-Foot Hoagie \$95

One foot each: Ham & Swiss, Turkey & American, Italian Cold Cuts, Garnished with Lettuce, Tomato, Onion, & Mayo

Assorted Cookies | \$19 per dozen

Baked Salato Crab Dip \$66 / Serves 25

Baked Artichoke Dip \$75 | Serves 25



A La Carte

Minimum order of 5 dozen for a la carte items

Mini Meatballs | \$15 Per Dozen Swedish, Marinara, or Sweet-n-Spicy

Italian Sausage Bites | \$16 Per Dozen

Chicken Wings \$15 Per Dozen
Sweet and Spicy or Breaded With Hot Sauce on the Side.

Grilled Chicken Strips | \$22 Per Dozen Sweet-N- Spicy, BBQ, or Grilled

Cocktail Ribs | \$21 Per Dozen

Stuffed Mushroom Caps | \$21 Per Dozen Crabmeat, Cream Cheese & Bacon, or Spinach & Swiss

Stuffed Banana Peppers | \$25 Per Dozen
Sausage or Vegetable

& More

Mini Chicken Salad Croissants \$108 | 36 per tray

Fresh Sandwich Rolls | \$12 Per Dozen

Tossed Salad | \$6 Per Person

16oz Side of Extra Dressing | \$7

Jumbo Shrimp Cocktail (16-20 per pound) | Market Price

8oz Mayo, Mustard or Ketchup | \$6

I'll Just Have One More Hors D'oeurves Reception

50 Person Minimum

Choice of Three (3) Cold Hors D'oeuvres and Three (3) Hot Hors D'oeuvres

Full Buffet of Hors D'oeuvres For:
Two (2) Hours: \$27 per person
Three (3) Hours: \$30 per person
Additional items may be added for \$5 per person, per item
Add a beverage station for \$3.50 per person

Cold Hors D'oeurves

Fruit Tray with Dip (Seasonal)

Cube Cheese & Meat Board with Crackers & Dip

Mini Croissants: Ham or Chicken Salad

Crudité with Dip

Bruschetta Bar

Muffins with Smoked Turkey with Assorted Marmalades

Assorted Sliders: Ham & Swiss, Turkey & Cheese, Roast Beef & Horseradish

Club House Chicken Squares

Assorted Olive Tray

Pin Wheel Tray

Caesar Salad with Your Choice Of: Chicken, Steak, Salmon or Tuna

Hot Hors D'oeurves

Mini Meatballs:

Swedish, Marinara, or Sweet & Spicy

Stuffed Mushrooms:

Crabmeat, Spinach & Swiss, or Cream Cheese & Bacon

Chicken Wings:

Breaded – Hot, Mild, or BBQ Unbreaded – Hot, Mild, BBQ, or Sweet & Spicy

Cocktail Riblets – BBQ Sauce on the Side

Sausage & Pepper Bites

Breaded Italian Cheese Ravioli: With Ricotta & Prosciutto

Assorted Gourmet Pizza Cuts:

Spinach, Salsa & Feta, Pesto, Tomato & Buffalo Mozzarella, Marinated Chicken & Artichoke Hearts

Chicken Strips:

Breaded, Grilled, or Sweet & Spicy

Chicken Quesadilla Triangles

Potato Skins with Bacon & Cheddar

Gold Performance

Sit-Down Dinner

\$52.00 Per Person | 25 Person Minimum

Four-Hour Unlimited Cocktail Service
Call brand liquor served in plastic barware.
Upgrade to top-shelf liquor for \$7 per person | add glass barware for \$5 per person
Liquor for bridal dance not included in open bar service

Cocktail Hour Includes:

Crudités Presentation with Dip and an Elegant Assortment of Cheese & Fruit Stuffed Mushrooms with Crabmeat or Spinach & Swiss Cheese (1 Hour Presentation)

Dinner Includes:

Choice of One Entrée and Choice of Two Sides House Salad and Breads (Served Family Style)

Choice of Entrées:

Roasted Pork Loin Hand Carved Prime Rib Chicken Parmesan Chicken Chardonnau Chicken Marsala Chicken with Lemon Butter Sauce Chicken Cordon Bleu Stuffed Chicken (Bread or Broccoli & Cheese) Roasted Chicken (Lightly Seasoned, Bone-In) Oven-Fried Chicken (Bone-In) Cabbage Rolls Country Ham Sausage & Peppers Lasagna (Meat or Cheese) Turkey Breast Pot Roast Tenderloin Baked Cod Baked Steak (Marsala or Marinara) Broiled Orange Roughy Stuffed Flounder Baby Back Ribs (BBQ or Seasoned) Sirloin

Choice of Side Dishes:

House Salad Spinach Salad Pasta Salad Fruit Salad Wedding Soup Fresh Vegetable Medleu Pasta Primavera Rigatoni Marinara Stuffed Shells Cheese Ravioli **Bread Stuffing** Rice Pilaf Glazed Baby Carrots Green Beans Broccoli with Cheese sauce Roasted Red Potatoes Scalloped Potatoes Italian Potatoes Yukon Gold Potatoes Mashed Potatoes Chicken Noodles

Gold Performance

Buffet Dinner

\$50.00 Per Person | 25 Person Minimum

Four-Hour Unlimited Cocktail Service
Call brand liquor served in plastic barware.
Upgrade to top-shelf liquor for \$7 per person | add glass barware for \$5 per person
Liquor for bridal dance not included in open bar service

Cocktail Hour Includes:

Cheese Presentation, an elegant assortment of both imported and domestic cheeses, served with a variety of crackers
Crudité Presentation, an assortment of fresh vegetables served with a creamy dip
(1 Hour Presentation)

Dinner Includes:

Choice of Three Entrees, Choice of Four Sides and Assorted Breads

Choice of Entrées:

Roasted Pork Loin Hand Carved Prime Rib Veal Parmesan Chicken Chardonnay Chicken Marsala Chicken with Lemon Butter Sauce Chicken Cordon Bleu Stuffed Chicken (bread or broccoli & cheese) Roasted Chicken (lightly seasoned, bone-in) Oven-Fried Chicken (bone-in) Cabbage Rolls Country Ham Sausage & Peppers Lasagna (Meat or Cheese) Turkey Breast Tender Pot Roast Baked Cod Baked Steak (Marsala or Marinara) Broiled Orange Roughy Stuffed Flounder Baby Back Ribs (BBQ or Seasoned)

Choice of Side Dishes:

House Salad Spinach Salad Pasta Salad Fruit Salad Wedding Soup Fresh Vegetable Medley Pasta Primavera Rigatoni Marinara Stuffed Shells Cheese Ravioli **Bread Stuffing** Rice Pilaf Glazed Baby Carrots Green Beans Broccoli with Cheese sauce Roasted Red Potatoes Scalloped Potatoes Italian Potatoes Yukon Gold Potatoes Mashed Potatoes Chicken Noodles

Bar Service Menu

2 hour minimum on all bar services | Professional bartender(s) included with all services

Open Bar / Top Shelf Service:

\$14.00 per person for the first two hours / \$6.00 per person for each additional hour Includes top shelf liquor, house brands, canned or bottled beer, wine, soft drinks, and all mixers listed

Open Bar / Basic Service:

\$13.00 per person for the first two hours / \$5.00 per person for each additional hour Includes house brands, canned or bottled beer, wine, soft drinks and all mixers listed

Open Bar / By the Drink:

Renting party pays for all drinks served

Cash Bar:

\$100 set-up fee - each guest pays for drinks individually as served

Top Shelf Brands:

Jack Daniels | Crown Royal | V.O.Tanqueray | Dewars Scotch | Absolut Vodka | Jim Beam DiSarrono **House Brands**:

Canadian Whiskey | Gin | Vodka | Bourbon | Rum | Peach Schnapps | Scotch | Amaretto **Wine (Carlos Rossi):**

Chablis (White Wine) | Chianti (Red Wine) | White Zinfandel (Blush)

Canned/Bottled Beer and Kegs:

Budweiser | Bud Lite | Miller Lite

Drink Prices for Cash Bar:

Top Shelf \$7
Wine \$5
House Brands \$6
Soft Drinks \$3
Can/Bottled Beer \$5
Wine (carafe) \$25
Undo's Bottle of Wine \$30
Undo's Sparkling White \$25
16. Gal Keg of Beer \$300
Martini & Rossi Spumanti \$50

The following will be provided for your bar:

Cola | Diet Cola | Lemon-Lime | Club Soda | Tonic | Ginger Ale | Orange Juice | Sour Mix | Lemons & Limes | Ice | Stirrers | Cocktail Napkins | Plastic Cups

Glass barware is available at \$5.00 per quest



Sports Team Specials

Coach's Special Sit-Down

\$15.00 Per Person | 25 Person Minimum

Does not include tax and gratuity.

Sit-Down: Rigatoni, Meatball, Salad & Bread:

Beverage Station Includes: Coffee, Iced Tea, Lemonade, and Water served in quality plastic glasses & bistro style insulated coffee cups. Includes 4 display tables. Each additional table will be \$15 each.

Room Rental Includes:

China salad plate, linen table cloth, linen skirts, paper napkins & metal flatware

Coach's Special Buffet

Choice of two entrees, four side dishes, salad, bread, and beverage station.

\$23.00 Per Person | 25 Person Minimum

Does not include tax and gratuity.

Beverage Station Includes: Coffee, Iced Tea, Lemonade, and Water served in quality plastic glasses & bistro-style insulated coffee cups. Includes 4 display tables. Each additional table will be \$15 each.

Room Rental Includes:

China salad plate, linen table cloth, linen skirts, paper napkins & metal flatware

Choice of Entrées (2):

Choice of Side Dishes (4):

Roasted Chicken Fried Chicken Lemon Butter Chicken Chicken Marsala Chicken Chardonnau Chicken Parmesan Roast Beef Ham Turkey Meatballs Sausage Hamburger/Hotdog Pork Loin Pulled Pork

Pasta Salad Roasted Red Potatoes Chicken Noodles Fruit Salad Cabbage & Noodles Scalloped Potatoes Vegetable Medley Italian Potatoes Pasta Primavera Yukon Gold Honey Potatoes Green Beans Penna Alfredo Whipped Potatoes

Rigatoni Marinara Stuffed Shells Parsley Potatoes Buttered Noodles Cheese Ravioli House Salad Bread Stuffing Rice Pilaf Glazed Baby Carrots Broccoli with Cheese

Graduation Special

\$23.00 Per Person | 25 Person Minimum

Choice of two entrees, four side dishes, salad, bread, and beverage station. Does not include tax and gratuity. Serve time: 3 hour limit.

Choice of Entrées (2):

Roasted Chicken Fried Chicken Lemon Butter Chicken Chicken Marsala Chicken Chardonnau Chicken Parmesan Roast Beef Ham Turkey Meatballs Sausage Hamburger/Hotdog Pork Loin Pulled Pork

Choice of Side Dishes (4):

Pasta Salad Roasted Red Potatoes Chicken Noodles Fruit Salad Cabbage & Noodles Scalloped Potatoes Vegetable Medley Italian Potatoes Pasta Primavera Yukon Gold Honey Potatoes Penna Alfredo Whipped Potatoes

Rigatoni Marinara Stuffed Shells Parsley Potatoes Buttered Noodles Cheese Ravioli House Salad **Bread Stuffing** Rice Pilaf Glazed Baby Carrots Green Beans Broccoli with Cheese

Beverage Station Includes:

Coffee, Iced Tea, Lemonade, and Water served in quality plastic glasses & bistro-style insulated coffee cups. Includes 4 display tables. Each additional table will be \$15 each.

Room Rental Includes:

China salad plate, linen table cloth, linen skirts, paper napkins & metal flatware

