

A La Carte Break Items

Beverages

Premium Blend or Decaf Coffee	\$16.00 per Pot or \$30.00 per Gallon
Assorted Soft Drinks	\$ 2.25 Each
Chilled Fruit Juices (Orange, Apple, Grapefruit or Cranberry).....	\$16.00 per Carafe
Bottled Water	\$ 2.50 Each
Fruit Punch, Lemonade or Iced Tea	\$22.00 per Gallon

Bakery Trays

(Per dozen)

Cinnamon Rolls.....	\$28.00
Fruit Danish/Scones	\$32.00
Assorted Muffins	\$32.00
Chocolate Chip and Oatmeal Raisin Cookies	\$26.00
Sausage or Ham Biscuits	\$28.00
Buttered Biscuits	\$18.00
Bagels with Cream Cheese	\$28.00
Homemade Brownies	\$26.00

Snacks and Dips

Mixed Nuts	\$28.00 per Pound
Potato Chips with Ranch Dip	\$24.00 per Bowl
Tortilla Chips with (1) Quart Salsa	\$32.00 per Bowl
White Queso Dip with Fried Tortilla Chips	\$85.00 per Two Quarts
Small Fruit Tray (Serves 20 - 30 People)	\$75.00

Breaks



A1 – The All Day Meeting Break

To Start Your Day

Carafes of Orange Juice
An Assortment of Breakfast Breads and Pastries
Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Fresh Coffee, Tea and Decaffeinated Coffee
Assorted Soft Drinks

Afternoon

Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies
Fudge Brownies
Assorted Soft Drinks
Coffee, Tea and Decaffeinated Coffee

Break and Refresh

A2. A Fresh Alternative


Sliced Fresh Seasonal Fruits
Assorted Fruit Yogurt
Granola Bars
Bottled Water and Coffee Service

A3. Sweet Treat

Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies
Fudge Brownies
Bottled Water and Assorted Soft Drinks

A4. Afternoon Pick Me Up

Choose any Two Items Off Our
Snacks and Dips Menu Plus
Bottled Water and Assorted Soft Drinks



Breakfast Selections



B1. Continental Breakfast

Carafes of Chilled Orange Juice
An Assortment of Breakfast Breads and Pastries
Coffee, Tea and Decaffeinated Coffee
Sliced Fresh Seasonal Fruit

B2. Plated – Presidential Breakfast

Fluffy Scrambled Eggs
Choice of Smoked Bacon or Sausage
Seasoned Country Potatoes or Grits
Oven Brown Homemade Biscuits with Butter and Preserves
Orange Juice
Coffee, Tea and Decaffeinated Coffee

B3. The Southern Buffet


(Prices based upon minimum of 40 guests)

Orange Juice
Selection of Seasonal Fresh Fruits
Scrambled Eggs
Smoked Bacon
Sausage
Southern-Style Grits
Oven Brown Homemade Biscuits with Pepper Gravy
Seasoned Country Potatoes
Coffee, Tea and Decaffeinated Coffee

B4. “Light Start” Breakfast Buffet

(Prices based upon minimum of 40 guests)

Scrambled Eggs
Smoked Bacon and Southern-Style Grits
Oven Brown Homemade Biscuits with Pepper Gravy
Seasoned Country Potatoes
Coffee, Tea and Decaffeinated Coffee



Light Lunches, Salads and Sandwiches



Add a salad to any Light Lunch for \$2.00 per person

L1. Grilled Chicken Salad

Fresh Tossed Salad Topped with Shredded Cheddar Cheese,
Chopped Tomatoes, Chopped Broiled Eggs and Chicken Breast
Served with your Choice of Dessert, Iced Tea and Coffee

L2. Chicken Salad Croissant

Chicken Salad on a Fresh Croissant, with Lettuce and Tomato
Choice of Potato Salad, Pasta Salad or Potato Chips
Served with Your Choice of Dessert, Iced Tea and Coffee

L3. Grilled Chicken Monterey Croissant


Cajun Spiced Grilled Chicken Breast Topped with
Lettuce, Tomato, Bacon and Melted Monterey Jack Cheese
Choice of Pasta Salad or Potato Chips
Served with Your Choice of Dessert, Iced Tea and Coffee

L4. Classic Club Submarine

Sliced Baked Ham, Turkey and Bacon
Shredded Lettuce, Tomato and Cheese
Prepared on a Toasted Submarine Roll,
Potato Chips
Served with Your Choice of Dessert, Iced Tea and Coffee

L5. Philadelphia Cheese Steak Sandwich

On a Hoagie Roll with Grilled Onions and Peppers and Provolone Cheese,
Potato Chips,
Served with Your Choice of Dessert, Iced Tea and Coffee



Luncheon Entrees



*Served with a Garden Salad, Chef's Choice of Two Accompaniments
Freshly Baked Rolls, Choice of Dessert, Iced Tea and Coffee*

L6. Grilled Breast of Chicken Cordon Bleu

Grilled Breast of Chicken with Sliced Honey Ham and Monterey Jack Cheese
Served On a Bed of Dijon Cream Sauce

L7. Roast Beef Bordelaise

Sliced Roast Top Sirloin of Beef Served with a Light Brown Gravy

L8. Chicken Marsala

Grilled Chicken Breast Topped with a Marsala Wine Sauce and
Fresh Mushrooms

L9. Baked Lasagna

Served with Garlic Rolls

L10. Rocky Mountain Chicken

Char-grilled Breast of Chicken Topped with Tomato, Smoked Bacon and
Smothered with Melted Pepper Jack Cheese

L11. Chicken Parmesan

Italian Breaded Chicken Breast Topped with
Marinara Sauce and Provolone Cheese

L12. Roast Loin of Pork

Served with a Dijon Bordelaise Sauce

L13. Chicken Piccata

Lightly Breaded Chicken Breast Topped with Capers, Mushrooms
and a Light Cream Sauce

L14. Oven Roast Turkey

Served with Giblet Gravy and Cranberry Relish



Luncheon Buffets



LB1. Chef's Choice Buffet

(Minimum of 30 guests)

Chef's Choice of Two Entrees, Three Side Selections and Dessert
Coffee, Tea and Decaffeinated Coffee

Luncheon Buffets

(Prices based upon minimum of 40 guests)

All Buffets include:

Freshly Baked Rolls, Mixed Garden Greens Salad, an Assortment of Dressings,
Pasta Salad, Creamy Potato Salad, Coffee, Tea and Decaffeinated Coffee

LB2. Lunch Buffet

Entree - Choice of Two (2)
Chef's Choice of Three Accompaniments
Dessert - Choice of One (1)

LB3. Deluxe Lunch Buffet

Entree - Choice of Three (3)
Chef's Choice of Four Accompaniments
Dessert - Choice of One (1)

Entrees

Roast Beef Bordelaise
Fried or Baked Chicken
Breast of Chicken Marsala
Baked Lasagna
Salisbury Steak
Rocky Mountain Chicken

Roast Turkey
Fried or Baked Fish
Sliced Honey Baked Ham
Oven Roast Loin of Pork
Breast of Chicken Cordon Bleu
Chicken Piccata

LB4. Soup, Salad and Deli Buffet

(Prices based upon minimum of 40 guests)

Old Fashioned Vegetable Soup
Tossed Garden Salad with Assorted Dressings
Pasta and Potato Salad
Roast Turkey Breast, Baked Ham and Roast Beef
Swiss and American Cheeses
Lettuce, Tomato, Onion, Pickles and Condiments
Potato Chips and Assorted Cookies
Selection of Breads and Rolls
Iced Tea and Coffee



Dinner Entrees



*Served with a Garden Salad, Chef's Choice of Two Accompaniments
Freshly Baked Rolls, Choice of Dessert, Iced Tea and Coffee*

D1. Roast Beef Bordelaise

Oven-Roasted Top Round of Beef Thinly Sliced Served
with a Light Brown Sauce

D2. Grilled Breast of Chicken Cordon Bleu

Grilled Breast of Chicken with Sliced Honey Ham and Melted Monterey Jack Cheese
On a Bed of Dijon Cream Sauce

D3. 12 oz. Rib Eye Steak

Char-grilled Hand Cut Steak

D4. Chicken Piccata

Lightly Breaded Chicken Breast Topped with Capers,
Mushrooms and a Light Cream Sauce

D5. Country Fried Steak

Breaded Angus Steak Smothered in Homemade Sausage Gravy

D6. Breast of Chicken Marsala

Grilled Breast Topped with a Marsala Wine Sauce and Fresh Mushrooms

D7. Fresh Grilled Fillet of Salmon


Served with Lemon Butter Sauce

D8. Oven Roast Turkey

Served with Giblet Gravy and Cranberry Relish

D9. Rocky Mountain Chicken

Char-grilled Breast of Chicken Topped with Tomato, Smoked Bacon and Smothered
with Melted Pepper Jack Cheese



Dinner Buffets

(Prices based upon minimum of 40 guests)

All Buffets include Freshly Baked Rolls, Mixed Garden Greens Salad
An Assortment of Dressings, Pasta Salad, Creamy Potato Salad,
Coffee, Tea and Decaffeinated Coffee

DB1. Dinner Buffet

Entree - Choice of Two (2)
Chef's Choice of Three Accompaniments
Dessert - Choice of One (1)

DB2. Grand Buffet

Entree - Choice of Three (3)
Chef's Choice of Four Accompaniments
Dessert - Choice of One (1)

Entrees

Roast Beef Bordelaise
Fried or Baked Chicken
Breast of Chicken Marsala
Baked Lasagna
Salisbury Steak
Rocky Mountain Chicken

Roast Turkey
Fried or Baked Fish
Sliced Honey Baked Ham
Roast Loin of Pork
Breast of Chicken Cordon Bleu
Chicken Piccata

DB3. Premiere Buffet

**Choose a Buffet from Above Plus
Select One (1) Entree**

To be Carved at the Buffet by One of Our Chefs

Carved Prime Rib of Beef Au Jus
Carved Roast Loin of Pork
Carved Honey Baked Ham
Oven Roast Turkey Breast

Specialty Buffets

SB1. Sweet Home Alabama Buffet

(Minimum of 40 guests)

Mama's Garden Vegetable Soup
Mixed Garden Greens Salad
With an Assortment of Salad Dressings
Creamy Coleslaw
Fresh Potato Salad
Southern Fried Chicken
Barbecue Ribs
Baked Pork Loin
Collard Greens with Ham Hocks
Niblet Corn, Cheese Grits, Pinto Beans
Cornbread, Biscuits and Rolls
Hot Apple or Peach Cobbler
Coffee, Southern Iced Tea and Decaffeinated Coffee

SB2. V.I.P. Black Tie Affair

(Minimum of 40 guests)

Hors d'oeuvres Opening Reception to include:
Baked Stuffed Mushroom Caps (Sausage or Crab Filled)
Bacon Wrapped Scallops
Fresh Fruit and International Cheese Tray

Caesar Salad
Freshly Baked Yeast Rolls with Butter
Filet Mignon
Chef's Choice of Two Side Selections
And
White Chocolate and Macadamia Cheesecake
Or
Chocolate Beyond Reason Pie
Coffee, Iced Tea and Decaffeinated Coffee

Banquet Desserts Selections

Desserts

Banana Pudding
Chocolate Cake
Coconut Cake
Carrot Cake
German Chocolate Cake
Key West Lime Pie
Lemon Ice Box Pie
Strawberry Shortcake
Apple or Peach Cobbler
Pecan Pie
Chocolate Mousse
Strawberry Mousse

Deluxe Desserts

New York Style Cheesecake
Turtle Cheesecake
Red Velvet Cake
Chocolate Peanut Butter Thunder
with Reeses Pieces
Chocolate Mousse & Caramel Pie

Add \$3.50 per person

Mirror Displays



Cold Hors d'Oeuvres Mirror Displays

Priced per (50) pieces

Chilled Gulf Shrimp with Cocktail Sauce	\$150
Deviled Eggs	\$ 75
Ham and Turkey Cream Cheese Swirls	\$ 85
Assorted Finger Sandwiches	\$ 75
Caramel Cheesecake Bites.....	\$120
Mousse Pastry Cups (Chocolate or Strawberry).....	\$ 75

Decorative Mirror Displays

Fresh Fruit and International Cheeses: \$225

Fresh Grapes, Pineapple and Berries with Wisconsin Cheddar, Mild Swiss and Pepper Jack Cheeses Served with an Assortment of Crackers

(Based on 75-100 guests)

Fresh Vegetable Crudit : \$145

Fresh Garden Vegetable Display served with Ranch Dip

(Based on 75-100 guests)

Kahlua Chocolate Fondue with Fresh Fruit: \$160

Mirror with Fresh Pineapple, Bananas, Strawberries and Pound Cake
Served with our Warm Kahlua Fudge for Dipping

(Based on 75-100 guests)

Small Fruit and Cheese Mirror: \$115

Fresh Grapes, Pineapple and Berries with Wisconsin Cheddar, Mild Swiss and Pepper Jack Cheese Served with an Assortment of Crackers

(Based on 20-30 guests)

Small Vegetable Crudit : \$90

Fresh Garden Vegetable Display served with Ranch Dip

(Based on 20-30 guests)



Hot Hors d'Oeuvres

(Priced per 50 pieces)

Chicken Fingers served with Honey Mustard Sauce	\$ 90.00
Swedish Meatballs served in a Light Ivory Sauce	\$ 75.00
Grilled Chicken Tenders served in an Apricot - Plum Glaze	\$ 90.00
Wings of Fire - Buffalo Style Chicken	\$ 80.00
Bacon Wrapped Scallops served with Lemon Butter	\$110.00
Coconut Battered Fried Shrimp served with Grand Marnier Dipping Sauce	\$150.00
Mini Crab Cakes served with Remoluede Sauce	\$100.00
Baked Stuffed Mushroom Caps - Choose either Crab or Sausage Filled	\$ 90.00
Chicken Kabobs with Pineapple and Red Peppers	\$100.00
Quesadillas with Cheddar and Monterey Cheese with Tomato and Green Chilies	\$ 75.00
Chinese Spring Rolls served with Hot Mustard	\$ 75.00
Assorted Miniature Quiche in a Pastry Shell	\$100.00
Buffalo Chicken Sliders served with Sliced Pickle and Appropriate Condiments	\$120.00
Hopper Burger Sliders served with Sliced Pickle and Appropriate Condiments	\$120.00

Carved For Your Guests

Served with Petite Rolls and Condiments (\$35.00 Carving Fee Per Station)

Steamship Round of Beef - serves 150-200	\$550.00
Top Round of Beef - serves 65-75	\$260.00
Roast Beef Tenderloin - serves 25-30	\$295.00
Baked Honey Glazed Ham - serves 60-70	\$195.00
Boneless Breast of Roast Turkey - serves 40-50	\$195.00

All servings listed are averages and will vary for each group often depending on the quantity of other foods available for your guests

Snacks and Dips

Pita Chips with Mediterranean style Hummus	\$32.00 per Bowl
Mixed Nuts	\$28.00 per Pound
Potato Chips with Ranch Dip	\$24.00 per Bowl
Fried Tortilla Chips with (1) Quart Salsa	\$32.00 per Bowl
White Queso Dip served with Fried Tortilla Chips	\$85.00 per two quarts

Beverage Selections

As a licensee, Holiday Inn Research Park has to abide by regulations enforced by the Alabama State Liquor Commission; therefore it is hotel policy that liquor, beer or wine cannot be brought in from an outside source.

All Bars

There is a Bartender Fee of 50.00 for the 1st hour and 15.00 for each additional hour per Bartender. The Bartender Fee will be waived if Bar Sales exceeds \$500.00 per Bar.
All prices include Sales Tax.

Host Bars

Guests will be served and at the closing of the bar, management will compute the number of drinks served based on inventory. The Host will be charged for all drinks served. An 18% Service Charge will be added to the total bar bill.

Cash Bar

Guests pay individually for each drink.

LIQUORS

House Brands	\$5.25
Call Brands	\$5.75
Premium Brands	\$6.50

PUNCH

Fruit Punch	\$22.00 per Gallon
White Grape Punch	\$28.00 per Gallon
Champagne Punch	\$35.00 per Gallon

SELECT WINE by the GLASS

White Zinfandel, Chardonnay and Merlot	\$5.25
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BOTTLED BEER

Domestic	\$4.25
Imports	\$5.25

FEATURED WINE by the BOTTLE

Chardonnay, Canyon Road	\$32
Sauvignon Blanc, Turning Leaf	\$22
White Zinfandel, Beringer	\$22
Cabernet Sauvignon, McWilliams	\$30
Merlot, Red Rock, California	\$28
Pinot Noir, Mirassou	\$32

CHAMPAGNE by the BOTTLE

Barefoot, Brut	\$28.00
Wycliff	\$18.00

Banquet Pricing

Break

A1	\$15.95
A2	\$ 9.95
A3	\$ 9.95
A4	\$ 9.95

Breakfast

B1	\$10.95
B2	\$12.95
B3	\$15.95
B4	\$11.95

Light Lunches, Salads and Sandwich

L1	\$12.95
L2	\$12.95
L3	\$13.95
L4	\$12.95
L5	\$13.95

Lunch Buffets

LB1	\$16.95
LB2	\$18.95
LB3	\$22.95
LB4	\$15.95

Luncheon Entrees

L6	\$15.95
L7	\$14.95
L8	\$14.95
L9	\$12.95
L10	\$15.95
L11	\$15.95
L12	\$14.95
L13	\$14.95
L14	\$14.95

Dinner Buffets

DB1	\$23.95
DB2	\$26.95
DB3	<i>Additional per Person</i>\$7.50

Specialty Buffets

SB1	\$28.95
SB2	\$49.95

Dinner Entrees

D1.....	\$17.95
D2.....	\$18.95
D3.....	\$26.95
D4.....	\$18.95
D5.....	\$18.95
D6.....	\$18.95
D7.....	\$22.95
D8.....	\$17.95
D9.....	\$18.95

Price does not include 8% Sales Tax and 20% Service Charge

Audio Visual Price List



Flip Chart with Markers	\$ 25.00
Whiteboard with Markers	\$ 25.00
Overhead Projector	\$ 35.00
LCD Projector	\$ 75.00
6' x 6' Screen	Complimentary
8' x 8' Screen	Complimentary
TV / VCR / DVD	\$ 60.00
House / Speaker Phone	\$ 25.00
Microphone	\$ 25.00
Lavaliere Microphone	\$ 50.00
Dance Floor	\$100.00
Piano	\$ 75.00

Above prices do not include 8% sales tax

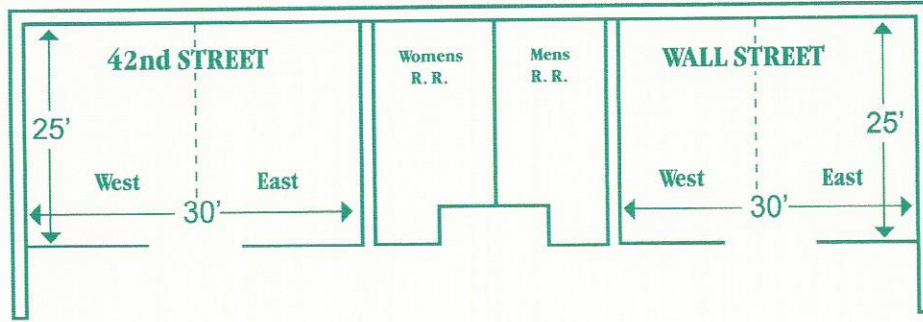


Meeting Room Specifications



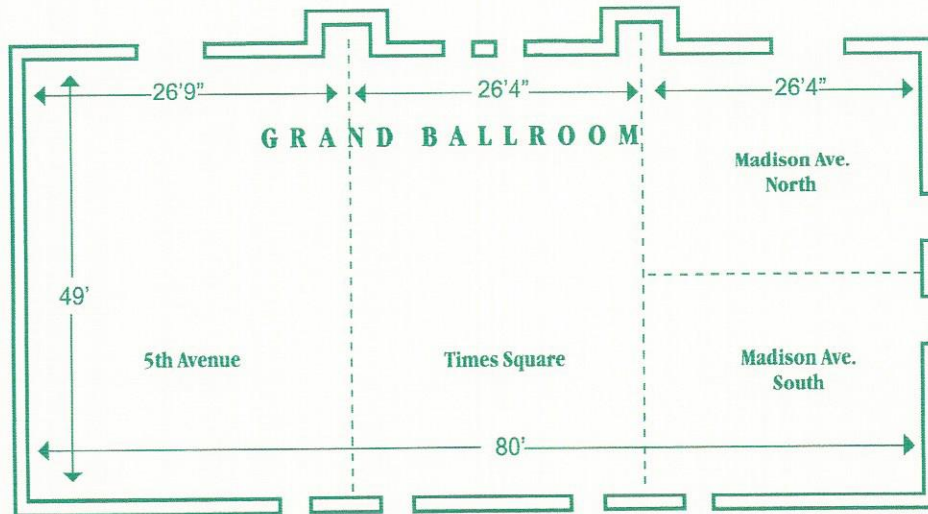
5903 University Drive
Huntsville, AL 35806
256-830-0600
www.hihuntsville.com

NORTH



WEST

POOL LOBBY



SOUTH

MEETING ROOM NAME	Sq. Ft.	Theatre	Classroom	U-shape	Conference	Rounds	Banquet	Reception
GRAND BALLROOM	3,920	400	175 / 200	—	—	240	375	400
5th Avenue	1,274	125	65	45	—	75 / 80	125	125
Times Square	1,274	125	65	45	—	75 / 80	125	125
Madison Avenue	1,274	125	65	45	—	75 / 80	125	125
Madison Ave. North	624	40	30 / 35	25	—	40 / 50	50 / 60	50
Madison Ave. South	624	40	30 / 35	25	—	40 / 50	50 / 60	50
42ND STREET	750	50	25	30	—	35 / 40	50 / 60	50
East	375	25	10 / 15	—	12	—	—	20
West	375	25	10 / 15	—	12	—	—	20
WALL STREET	750	50	25	30	—	35 / 40	50 / 60	50
East	375	25	10 / 15	—	12	—	—	20
West	375	25	10 / 15	—	12	—	—	20