



Holiday Inn

All Day Meeting Package

All Day Beverage Station

Including Assorted Soft Drinks & Bottled Water, Regular & Decaffeinated Coffee & Hot Tea

Breakfast

Choose One of the Following:

Continental Breakfast

Assorted Pastries
Jams & Butter

Sunrise Breakfast

Scrambled Eggs
Breakfast Potatoes
Sausage Links or Bacon

Oatmeal & Cereal

Oatmeal
Assortment of Fresh Berries
Milk & Bananas
Assorted Cereals

Morning Break

Selection of Granola Bars

Lunch

Choose One of the Following:

Tollgate Deli Buffet, Pasta Buffet, A Taste of Texas Buffet, The Elgin Buffet, or the Mexican Buffet

Afternoon Break

Choose One of the Following:

Fruit & Granola

Whole Fresh Fruit
Granola Bars

Cheese Display

Domestic Cheeses
Imported Cheeses
Assorted Crackers

Chocolate Break

Dipped Strawberries
Chocolate Mousse

Sweet Tooth

Decadent Brownies
Lemon Squares

Fitness Break

Slice Fruits & Berries
Assorted Yogurt

Audio Visual

Includes screen, AV Cart, Power
Strip & Flipchart with Marker

With Minimum of 20 Guests the Package also Includes an LCD Projector

\$50.00 per person

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

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Holiday Inn

All Day Meeting Package Buffet Lunch Selections

Tollgate Deli Buffet

Tossed Garden Salad with Assorted Dressings
Homemade Potato Salad
Classic Cole Slaw
Assortment of Wraps & Sandwiches
Decadent Selection of Smoked Turkey Breast, Roast Beef, Salami & Ham
American, Swiss & Provolone Cheeses
Relish Tray & Condiments
Assorted Deli Breads & Rolls
Chef's Choice of Dessert

Pasta Buffet

Tossed Garden Salad with Assorted Dressings
Artisan Rolls & Butter
Penne & Fettuccini Noodles
Classic Marinara & Alfredo Sauce
Grilled Chicken & Meatballs
Garlic Bread
Seasonal Vegetables
Chef's Choice of Dessert

A Taste of Texas Buffet

Tossed Garden Salad with Assorted Dressings
Artisan Rolls & Butter
Baby Back Ribs
Homemade Fried Chicken
Baked Potato
Homemade Potato Salad
Classic Cole Slaw
Kernel Corn
Sliced Watermelon
Pecan Pie & Brownies

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Holiday Inn

All Day Meeting Package Buffet Lunch Selections Continued

The Elgin Buffet

Tossed Garden Salad with Assorted Dressings

Artisan Rolls & Butter

Choose Two of the Following:

Chicken Marsala

Champagne Chicken

Chicken Piccata

Glazed Roast Pork Loin

Grilled Pork Chop with Garlic Lemon Sauce

London Broil Marinated Grilled Plank Steak

Sliced Roast Beef with Gravy

Baked Coconut Encrusted Tilapia

Cajun Catfish with White Wine Butter Sauce

Potato Crusted Cod with Lemon Veloute

Baked Salmon with Teriyaki Glace

Pasta Primavera with Marinara

Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice of Dessert

Mexican Buffet

Tossed Garden Salad with Assorted Dressings

Beef & Chicken Fajitas

Seasoned Rice

Pinto Bean Casserole

Corn Tortilla

Roasted Tomato Salsa

Sour Cream

Fresh Limes

Cilantro

Onions

Jalapenos

Sliced Fruit Platter

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Holiday Inn

Breakfast Menu

Assorted Juices, Regular & Decaffeinated Coffee, & Hot Tea

Continental Breakfast

Assorted Breakfast Breads & Pastries

Seasonal Sliced Fresh Fruit

\$9.95 per person

Traditional Plated Breakfast

Scrambled Eggs

Choice of Crisp Bacon or Sausage Links

Breakfast Potatoes

Seasonal Sliced Fresh Fruit

Assorted Breakfast Breads, Pastries & Muffins

Jams & Butter

\$14.95 per person

Rise & Shine Breakfast Buffet

(Minimum 20 guests)

Scrambled Eggs

Crisp Bacon & Sausage Links

Breakfast Potatoes

Cinnamon French Toast with Syrup

Seasonal Sliced Fresh Fruit

Assorted Breakfast Breads & Pastries

\$16.95 per person

Breakfast Enhancements

Omelet Sandwich, Egg & Cheddar Cheese on an English Muffin \$3.95 per person

Biscuits & Sausage Gravy \$3.95 per person

Assortment of Cold Cereals & Milk \$3.95 per person

Oatmeal with Brown Sugar & Raisins \$3.95 per person

Breakfast Burritos with Egg, Cheese, Sausage & Peppers \$3.95 per person

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Package Breaks

The Sweet Tooth

Assorted Fresh Cookies
Assorted Candy Bars
Assorted Soft Drinks & Bottled Waters
\$8.95 per person

Fitness Break

Seasonal Sliced Fresh Fruit & Melon
Assorted Yogurts
Granola Bars
Assorted Soft Drinks & Bottled Water
\$7.95 per person

7th Inning Stretch

Warm Soft Pretzels Served with Mustard
Popped Popcorn & Peanuts
Assorted Soft Drinks & Bottled Waters
\$7.95 per person

Frosty Treats

Assorted Ice Cream Bars
Assorted Ice Cream Sandwiches & Treats
Assorted Soft Drinks & Bottled Water
\$8.95 per person

All Day Beverage Break

Assorted Chilled Juices (in the morning)
Assorted Soft Drinks & Bottled Water
Regular & Decaffeinated Coffee & Hot Tea
\$12.95 per person

Ala Carte Refreshments

Beverages

Freshly Brewed Regular or Decaffeinated Coffee	\$32.00 per gallon
Freshly Brewed Iced Tea	\$28.00 per gallon
Lemonade	\$28.00 per gallon
Fruit Punch	\$28.00 per gallon
Orange, Grapefruit, Cranberry, Apple, or Tomato Juice	\$17.00 per carafe
Assorted Soft Drinks & Bottled Water	\$2.50 each

Break Items

Fresh Brownies, Lemon Bars, or Freshly Baked Cookies	\$30.00 per dozen
Assorted Bagels with Cream Cheese	\$32.00 per dozen
Assorted Danishes	\$28.00 per dozen
Assorted Donuts	\$30.00 per dozen
Assorted Muffins	\$28.00 per dozen
Warm Soft Pretzels with Mustard	\$28.00 per dozen
Individual Bags of Chips & Pretzels	\$28.00 per dozen
Assorted Gourmet Cupcakes	\$38.00 per dozen
Assorted Candy Bars (Twix, Kit-Kat, Sneakers etc.)	\$35.00 per dozen

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Holiday Inn

Lunch Sandwiches & Salads

Regular & Decaffeinated Coffee, Hot Tea & Iced Tea

Add Soup or Dessert for \$3.00 per person

Box Lunch

Choice of The Following:

Roast Beef & Cheddar

Grilled Chicken Wrap

Grilled Vegetable Wrap

Tuna Salad Sandwich

Each Served with Potato Chips & Homemade Cookie

Soft Drink or Bottled Water

\$18.95 per person

Grilled Shrimp Caesar Salad

Classic Caesar Salad Served with Grilled Shrimp

Topped with Croutons, Sliced Tomato & Parmesan Cheese

\$15.95 per person

Crispy Chicken Ranch Salad

Fresh Greens Tossed with Crispy Chicken, Blue Cheese & Sliced Tomato

Served with Ranch Dressing

\$14.95 per person

Chicken & Pesto Sandwich

Grilled Chicken & Basil Pesto on Ciabatta Bread Grilled with Olive Oil

Served with Small Caprese Salad & Potato Chips

\$13.95 per person

Hot Roast Beef Philly Sandwich

Roast Beef, Grilled Onions & Peppers, Melted Provolone Cheese

Served on a Crusty Artisan Bread Au Jus & Potato Chips

\$15.95 per person

Club Sub Sandwich

Thin Sliced Smoked Turkey, Ham, Bacon, Aged Cheddar & Swiss Cheese

Lettuce & Tomato served on a Hoagie Bread & Potato chips

\$14.95 per person

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Holiday Inn

Plated Lunch Entrees

All lunches include Garden Salad, Artisan Rolls & Entrée, Served with Chef's Choice of Starch & Vegetable
Regular & Decaffeinated Coffee, Hot Tea & Iced Tea, Add Soup or Dessert for \$3.00 per person

Chicken Picatta

Lightly Dredge Chicken Breast Sautéed in Butter, Served with Lemon Caper Butter Sauce
\$17.95 per person

Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach & Goat Cheese, with Citrus Butter Sauce
\$18.95 per person

Chicken Marsala

Searched Chicken Breast with Mushroom Marsala Wine Sauce
\$17.95 per person

Lemon Parmesan Chicken

Breast of Chicken Lightly Coated with Bread Crumbs, Parmesan Cheese with a Light Lemon Au Jus
\$18.95 per person

Champagne Chicken

Boneless Breast of Chicken Finished with a Champagne Cream Sauce
\$18.95 per person

Coconut Crusted Tilapia

Coconut Crusted Tilapia Baked & Topped with Pineapple-Melon Salsa
\$18.95 per person

Grilled Salmon

Seasoned Filet of Atlantic Salmon Laced with Fresh Lemon-Herb Vinaigrette
\$19.95 per person

Steamed Salmon over Spinach

Steamed Salmon with Zest of Lemon over Spinach with Creamy Citrus-Leek Sauce
\$19.95 per person

London Broil

Grilled & Sliced Marinated Flank Steak with Bordelaise Sauce
\$19.95 per person

Pasta Primavera

Penne Pasta with Seasonal Vegetables, Sautéed in Olive Oil
Topped with Basil Marinara & Parmesan cheese
\$17.95 per person

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Lunch Buffets

Minimum of 20 Guests

All Buffets Include Garden Salad & Artisan Rolls
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

The Elgin Buffet

Select Two Entrées

Chicken Marsala	Sliced Roast Beef with Gravy
Champagne Chicken	Baked Coconut Encrusted Tilapia
Chicken Piccata	Cajun Catfish with White Wine Butter Sauce
Glazed Roast Pork Loin	Potato Crusted Cod with Lemon Veloute
Grilled Pork Chop with Garlic Lemon Sauce	Baked Salmon with Teriyaki Glace
London Broil Marinated Grilled Plank Steaks	Pasta Primavera with Marinara

Served with Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice Dessert

\$25.95 per person

Tollgate Deli Buffet

Decadent Selection of Smoked Turkey Breast, Roast Beef, Salami & Ham

American, Swiss, & Cheddar Cheese

Relish Tray & Condiments

Assorted Deli Breads & Rolls

Homemade Potato Salad & Classic Cole Slaw

Assorted Gourmet Cookies

\$22.95 per person

With Assorted Pre-Made Wraps \$24.95 per person

French Cuisine

Grilled Vegetable Platter

Coq Au Vin- Braised Chicken with Red Wine & Mushroom

Bacon & Leek Quiche

Rissole Potato

Chef's Choice of Seasonal Vegetable

Chocolate Mousse

\$27.95 per person

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Holiday Inn

Lunch Buffets Continued

A Taste of Texas

Parsley Potato Salad
Classic Cole Slaw
Baby Back Ribs
Homemade Fried Chicken
Baked Potato & Assorted Toppings
Sliced Watermelon
Kernel Corn
Brownies
\$27.95 per person

Pasta Buffet

Penne & Fettuccini with Classic Marinara & Alfredo Sauce
Grilled Chicken & Meatballs
Served with Garlic Bread & Parmesan Cheese
Chef's Choice of Seasonal Vegetable
Tiramisu
\$23.95 per person

Midwest Favorites

Stuffed Chicken with Spinach & Mushrooms with Red Pepper Coulis
Roast Pork Loin with Sweet Corn Sauce
Chef's Choice of Starch & Seasonal Vegetable
Assorted Mini Cheesecakes
\$27.95 per person

German

Pork Schnitzel, Pan Fried Breaded Pork Cutlets with Lemon
Chicken Cordon Bleu
Spaetzle, German Style Noodles
Choice of Seasonal Vegetable
German Chocolate Cake
\$27.95 per person

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Holiday Inn

Lunch Buffets Continued

Down South

Homemade Fried Chicken

Cajun Catfish

Macaroni & Cheese

Mashed Potatoes

Creamed Spinach

Pecan Pie

\$27.95 per person

Mexican Buffet

Beef & Chicken Fajitas

Seasoned Rice

Pinto Bean Casserole

Corn Tortilla

Roasted Tomato Salsa

Sour Cream

Fresh Limes

Cilantro

Onions

Guacamole

Jalapenos

Sliced Fruit Platter

\$27.95 per person

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Holiday Inn

Plated Dinner Entrees

Includes Soup, Garden Salad, Artisan Rolls, Entrée, Dessert Served with Chef's Choice of Starch & Vegetable
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

Soup Selections

(Please Choose One)

Cream of Mushroom
Tomato Basil Soup
Chicken Noodle Soup

Cream of Chicken & Wild Rice
Potato Leek Soup
Cream of Asparagus

Chicken Piccata

Lightly Dredge Chicken Breast Sautéed in Butter & Served with Lemon Caper Butter Sauce
\$32.95 per person

Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach & Goat Cheese, Drizzled with Citrus Butter Sauce
\$33.95 per person

Chicken Marsala

Seared Chicken Breast with Mushroom Marsala Wine Sauce
\$32.95 per person

Lemon Parmesan Chicken

Breast of Chicken Lightly Coated with Bread Crumbs, Zest of Lemon & Parmesan Cheese
With Light Lemon Au Jus
\$33.95 per person

Champagne Chicken

Boneless Breast of Chicken Finished with a Champagne Cream Sauce
\$33.95 per person

Coconut Crusted Tilapia

Coconut Crusted Tilapia Baked & Topped with Pineapple-Melon Salsa
\$33.95 per person

Grilled Salmon

Seasoned Filet of Atlantic Salmon Laced with Fresh Lemon-Herb Vinaigrette
\$34.95 per person

Steamed Salmon over Spinach

Steamed Salmon with Zest of Lemon over Spinach with Creamy Citrus-Leek Sauce
\$34.95 per person

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Holiday Inn

Plated Dinner Entrees Continued

London Broil

Grilled & Sliced Marinated Flank Steak with Bordelaise Sauce
\$34.95 per person

Pasta Primavera

Penne Pasta with Seasonal Vegetables, Sautéed in Olive Oil
Topped with Basil Marinara & Parmesan Cheese
\$32.95 per person

New York Strip Steak

New York Strip Steak with Rosemary Port Sauce
\$35.95 per person

Filet Mignon

Hickory Grilled Filet Topped with Sautéed Cremini Mushrooms
\$39.95 per person

Roasted Prime Rib of Beef

The Traditional Favorite Served with Natural Juices
\$34.95 per person

Grilled Swordfish

Grilled Swordfish Topped with Tomato Shaved Fennels & Sambuca Cream Sauce
\$35.95 per person

Mixed Grill Duet

Choose Two of the Following (Or Any of the Above Items)

Petite Filet of Beef	Atlantic Salmon with Lemon
Grilled Chicken with Boursin Cream Sauce	Trio of Shrimp with Garlic-Butter Sauce

\$40.95 per person

Children's Meal

Chicken Fingers, French Fries with Fresh Vegetables & Ranch Dip
\$19.95 per person

Dessert Selections

(Please Choose One)

Chocolate Bunt Cake	Assorted Gourmet Cupcakes
Mousse Parfait	Mixed Berry Sorbet
Tiramisu	

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Holiday Inn

Dinner Buffets

Minimum of 20 Guests

All Buffets Include Garden Salad & Artisan Rolls
Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soft Drinks

The Elgin Buffet

Pasta Salad

Select Three Entrées

Chicken Marsala	Sliced Roast Beef with Gravy
Champagne Chicken	Baked Coconut Encrusted Tilapia
Chicken Piccata	Cajun Catfish with White Wine Butter Sauce
Glazed Roast Pork Loin	Potato Crusted Cod with Lemon Veloute
Grilled Pork Chop with Garlic Lemon Sauce	Baked Salmon with Teriyaki Glace
London Broil Marinated Grilled Plank Steak	Pasta Primavera with Marinara

Chef's Choice of Starch & Seasonal Vegetable

Chef's Choice of Dessert

\$31.95 per person

Midwest Favorites

Green Pea Salad with Pasta & Chicken
Stuffed Chicken with Spinach & Mushroom with Red Pepper Coulis
Roast Pork Loin with Sweet Corn Sauce
Seasonal Vegetables
Roasted Potato Wedges
Assorted Mini Cheesecakes & Mini Cupcakes
\$33.95 per person

French Cuisine

Grilled Vegetable Platter
Coq Au Vin- Braised Chicken with Red Wine & Mushrooms
Bacon & Leek Quiche
Sole with Lemon Creamy Tarragon Sauce
Rissole Potato
Chef's Choice of Vegetable
Crème Brulee & Chocolate Mousse
\$33.95 per person

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Holiday Inn

Dinner Buffets Continued

Mexican Buffet

Black Bean & Corn Salad
Beef & Cilantro Empanada
Beef & Chicken Fajitas
Seasoned Rice
Pinto Bean Casserole
Corn Tortilla
Roasted Tomato Salsa
Sour Cream
Fresh Limes
Cilantro
Onions
Guacamole
Jalapenos
Churros & Cinnamon Flan
\$31.95 per person

Pasta Buffet

Capresse Salad with Tomato, Mozzarella & Basil
Penne & Fettuccini
Classic Marinara & Alfredo Sauce
Grilled Chicken
Meatballs
Garlic Bread
Parmesan Cheese
Chef's Choice of Vegetable
Tiramisu & Cannoli
\$29.95 per person

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Holiday Inn

Dinner Buffet Continued

A Taste of Texas

Parsley Potato Salad
Classic Cole Slaw
Baby Back Ribs
Homemade Fried Chicken
BBQ Chicken Breast
Baked Potato with Toppings
Sliced Watermelon
Kernel Corn
Pecan Pie & Brownies
\$33.95 per person

German

Gurkensalat (Cucumber Salad)
Pork Schnitzel, Pan Fried Breaded Pork Cutlets with Lemon
Chicken Cordon Bleu
Beer Bratwurst with Onions
Spaetzle, German Style Noodles
Chef's Choice of Seasonal Vegetable
German Chocolate Cake
Apple Strudel
\$33.95 per person

Down South

Biscuits & Corn Bread with Honey
Homemade Fried Chicken
Cajun Catfish
Macaroni & Cheese
Mashed Potatoes
Creamed Spinach
Pecan Pie, Brownies & Peach Cobbler
\$33.95 per person

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Holiday Inn Hors d'oeuvres

Order in Quantities of 50

Cold

Antipasto Skewer	\$ 2.40 each
Bruschetta with Fresh Tomato & Basil	\$ 1.50 each
Tomato & Fresh Mozzarella Skewers	\$ 1.80 each
Shrimp & Avocado Canapé	\$ 1.90 each
Shrimp Cocktail	\$ 2.40 each
Prosciutto & Melon Skewers	\$ 2.00 each
Hummus & Veggie Shooter	\$ 1.50 each
Assortment of Imported & Domestic Cheese & Crackers	\$ 4.95 per person
Seasonal Sliced Fresh Fruit Display	\$ 4.50 per person

Hot

Artichoke Beignet	\$ 2.00 each
Assorted Mini Gourmet Pizzas	\$ 2.10 each
Bacon Wrapped Scallop	\$ 2.20 each
Beef or Chicken Wellington	\$ 2.00 each
Buffalo Wings with Ranch Dressing	\$ 2.00 each
Coconut Chicken	\$ 1.40 each
Grilled Italian Sausage Bites	\$ 1.40 each
Goat Cheese & Tomato Triangle	\$ 1.90 each
Maryland Crab Cake	\$ 2.00 each
Meatballs in BBQ Sauce	\$ 1.40 each
Mini Egg Rolls with Plum Sauce	\$ 1.40 each
Mini Spanakopita (Spinach in Phyllo Triangles)	\$ 1.70 each
Mushroom Caps Stuffed with Crabmeat	\$ 2.00 each
Chicken Satay	\$ 1.40 each
Shrimp Tempura	\$ 2.20 each
Spicy Chicken Quesadillas	\$ 1.40 each
Teriyaki Beef Brochette	\$ 2.00 each
Vegetarian Quesadillas	\$ 1.40 each
Vietnamese Meatball	\$ 2.00 each

Antipasto

Genoa Salami, Prosciutto, Ham Mozzarella, Provolone Cheese Marinated Fresh Vegetables & Olives Sliced Italian Bread	
Small (Serves 20)	\$100.00
Medium (Serves 40)	\$150.00
Large (Serves 60)	\$180.00

Garden Vegetable & Relish Tray

Selection of Fresh Cut Vegetables & Relishes Served with Dill Dip	
Small (Serves 20)	\$ 60.00
Medium (Serves 40)	\$110.00
Large (Serves 60)	\$160.00

Chef's recommendation on amount of hors d'oeuvres to order:

Reception before dinner: 5-6 pieces per person

Main meal: 10-13 pieces per person

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Carving Stations

Minimum of 20 Guests

Each Carving Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

Seared Beef Tenderloin

Horseradish & Mustard

\$325 each (Serves 25)

French Turkey Breast

Lingonberries Sauce

\$200 each (Serves 30)

Salmon En Croûte

With Shaved Fennels & Boursin Cheese

\$200 each (Serves 20)

Herb Crusted Australian Rack of Lamb

Served with Red Wine & Mint Demi Glaze

\$270 each (Serves 20 - 2 chops per person)

Roast Beef au jus, Rosemary Sauce

Creamy Horseradish

\$300 each (Serves 50)

Honey Glazed Spiral Ham

Honey Mustard & Crushed Pineapples

\$200 each (Serves 30)

Prime Rib of Beef

Slowly Roasted served with Creamy Horseradish

& Natural Jus

\$375 each (Serves 50)

Roasted Leg of Lamb

Red Wine & Rosemary Demi Glaze

\$250 each (Serves 40)

Tapas Station Enhancements

Minimum of 25 Guests

Freshly Chef Crafted Dishes Assembled in Small Plates for your Guests' Enjoyment

Each Tapas Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

Hibachi Steak

Marinated Beef served over Jasmine Rice & Grilled

Onions

\$6.50 per person

Chicken Osso Buco

Served over Creamy Polenta and Baby Carrots

\$6.50 per person

Oriental Shrimp

Spicy Shrimp over Rice Noodle & Vegetables

Served in Mini Chinese to go Boxes with Chopsticks

\$7.95 per person

Seared Salmon

Seasoned Atlantic Salmon Served over Oriental Slaw

\$7.50 per person

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Holiday Inn

Action Stations

Minimum of 25 Guests

Each Food Station Requires A Chef

\$100 up to 2 Hours / One Chef per 75 Guests

Pasta Station

Penne & Tri-Color Cheese Tortellini Pasta

Marinara, Alfredo & Pesto Sauce

Broccoli, Mushrooms, Tomatoes, Green Peppers, Black Olives, Parmesan Cheese

\$8.95 per person

With Chicken & Italian Sausage \$10.95 per person

Fajita Station

Marinated Chicken & Beef

Served with Tortillas, Grilled Onions, Guacamole, Salsa, Sour Cream & Cheese

\$11.95 per person

Stir-fry Station

Stir Fried Chicken, Beef & Vegetables

Serve with Oyster Sauce

\$11.95 per person

With Shrimp \$12.95 per person

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Bar Packages

Hosted Open Bar

	1 Hour	2 Hours	3 Hours	4 Hours
House Brands	\$16 per person	\$19 per person	\$23 per person	\$26 per person
Premium Brands	\$18 per person	\$23 per person	\$27 per person	\$31 per person
Superior Brands	\$20 per person	\$25 per person	\$30 per person	\$35 per person
House Beer & Wine	\$14 per person	\$16 per person	\$18 per person	\$20 per person
Premium Beer & Wine	\$16 per person	\$18 per person	\$22 per person	\$25 per person

Hosted Consumption Bar

	Hosted Consumption Bar	Cash Bar
House Brand Cocktail	5.50 per drink	7.00 per drink
Premium Brand Cocktail	6.50 per drink	8.00 per drink
Superior Brand Cocktail	7.50 per drink	9.00 per drink
Domestic Beer	3.75 per bottle	5.00 per bottle
Imported Beer	4.50 per bottle	6.00 per bottle
Chardonnay	5.50 per glass	7.00 per glass
White Zinfandel	5.50 per glass	7.00 per glass
Red	5.50 per glass	7.00 per glass
Pinot Grigio	5.50 per glass	7.00 per glass
Assorted Sodas	2.50 each	2.75 each
Assorted Juices	2.50 each	2.75 each
Non-Alcoholic Beer	3.75 per bottle	4.25 per bottle
Bottled Water	2.50 per bottle	2.75 per bottle

	House Beer & Wine Only
Wine	Choice of Two: House White Zinfandel House Merlot House Cabernet House Chardonnay
	Choice of Two: Miller Lite Miller Genuine Draft Bud Bud Light

	Premium Beer & Wine Only
Wine	Choice of Two: House White Zinfandel House Merlot House Cabernet House Chardonnay
	Choice of Two: Heineken Amstel light Corona New Castle George Killian's Miller Lite Miller Genuine Draft Bud Bud Light

**All Bars are Subject to \$150 bartender fee per bar
All alcohol subject to additional 3% City Tax**

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Bar Packages Continued

Cocktails	House Brands	Premium Brands	Superior Brands
	Bellow Vodka Bellow Rum McCormick Gin Bellow Bourbon Stuart Scotch Distillers Whiskey	Smirnoff Vodka Bacardi Rum Beefeater Gin Seagrams 7 Dewars Scotch Jack Daniels Whiskey Christian Brothers Brandy DeKuyper Amaretto	Absolute Vodka Bacardi Rum Captain Morgan Spiced Rum Tanqueray Jim Beam Chivas Regal Johnnie Walker Black Jack Daniels Crown Royal Christian Brothers Brandy Amaretto DiSoronno
Wine	House White Zinfandel House Merlot House Cabernet House Chardonnay	Sycamore White Zinfandel Sycamore Merlot Sycamore Cabernet Sycamore Chardonnay	Sycamore White Zinfandel Sycamore Merlot Sycamore Cabernet Sycamore Chardonnay
	Domestic Beer	Miller Lite Miller Genuine Draft	Choice of Two: Miller Lite Miller Genuine Draft Budweiser Bud Light
Imported/Specialty Beer			Choice of Two: Heineken Amstel Light Corona New Castle George Killian's

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Audio Visual Menu

LCD Support Package

Screen, AV Cart, Power Strip & Extension Cord
Client to Provide LCD Projector
\$75.00 per day
(Required when providing own LCD Projector)

Sound Package

One Six-Channel Mixer, Two Speakers
Choice of Two Coded Microphones or One Wireless
Lavalier Microphone
\$225.00 per day

Projector Package

2200 Lumens LCD Projector
Screen, AV Cart, Power Strip & Extension Cord
\$220.00 per day

LCD Projector & Sound Package

Combination of the LCD Projector Package & the
Sound Package
\$395.00 per day

Ala Carte Menu

AV Cart	\$10.00 each	8' X 8' Screen	\$30.00 each
Small PC Speaker (USB power)	\$20.00 per pair	TV/VCR unit (21")	\$130.00 each
Conference Phone (Polycom)	\$80.00 each	TV/DVD Player	\$150.00 each
Phone Line	\$50.00 each	Flipchart with Markers	\$40.00 each
Wireless Lavalier Microphone	\$130.00 each	Easel	\$10.00 each
Overhead Projector	\$45.00 each	Extension Cords	\$15.00 each
Slide Projector	\$75.00 each	Power Strips	\$15.00 each

All Prices listed are per day per meeting room

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

All pricing, taxes, & service charge are subject to change without notice



Additional Information

Deposit

A non-refundable deposit is required with the signed copy of the contract to guarantee the date & time of your event for all social events.

Service Fee & Taxes

All prices listed are subject to applicable sales tax & service charge (currently 8.25% & 20% respectively) & are subject to change without notice.

Confirmation

Please return signed contract & deposit within seven business days of booking your function to avoid the release of reserved space.

Food & Beverage Minimums

Minimums for food & beverage may apply to receive the room at a discounted price. All minimums are stated on the contract.

Outside Food & Beverage

All food & beverage must be provided by the hotel. Food & liquor may not be brought in by an outside company. No food items may be removed from the event.

Payment For Social Events

The final balance is due three days prior to your event date by cash, cashier's check or credit card. No personal checks are accepted.

Guarantees

A final confirmation of attendance or "guarantee" is required seven days prior to your event. The guarantee can be increased within the seven day time period but cannot be decreased.

Menus

Vegetarian meals are available upon request.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

Displays

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Clean up charges (\$250.00) may be applicable for items left behind.

Tax Exempt

Groups qualifying for tax exemption statues must submit a tax exempt letter at the time of signing their contract.

All Prices are subject to service charge & applicable tax (currently 20% & 8.25% respectively)

All pricing, taxes, & service charge are subject to change without notice