Holiday Inn Itasca Wedding Package







THE WEDDING PACKAGE

Our professional staff will create an experience and memories to last a lifetime. The Holiday Inn Itasca prides itself on our exceptional service, elegant space and exquisite cuisine. Our attentive staff will stand by your side every step of the way to assist you in designing the wedding of your dreams.

PACKAGE INCLUSIONS

Complimentary Suite for the Bride & Groom On the Evening of the their Reception With Breakfast in Kem's Restaurant the Following Morning

> Bridal Parlor Room Equipped with Sparking Wine and Fresh Fruit

Three Passed Hors D'oeuvres during the Cocktail Hour

Four Hour Premium Open Bar Service

Champagne Toast for All Your Guests

Four Course Dinner

House Red and White Wine Served During Dinner

Customized Wedding Cake

House Centerpiece at Each Guest Table

White Tablecloth Choose from our collection of Napkin Colors

Complimentary Chef's tasting for the Wedding Couple

EVENINGS MENU SELECTIONS



∞ **STARTER** ∞ Select one

Individual Fresh Fruit Plate Choice of our Chef's Special Soups: Cream of Broccoli and Cheddar Cheese, Baked Potato Soup, Homemade Chicken and Rice, Italian Wedding Soup, Creamy Tomato and Basil, Chef's Own Chicken Noodle

∞ SALAD ∞

Select one

House Garden Salad

Mixed Garden Greens with Tomatoes, Cucumbers and Carrots Served with a Trio of Dressings

Wedge Salad

Crispy Wedge of Iceberg Lettuce with Red Onions, Grape Tomato and Bacon Crumbles Served with a Blue Cheese Dressing

Mediterranean Salad

Mixed Greens, Cucumbers, Tomatoes, Feta Cheese and Kalamata Olives Tossed with Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Lettuce with Herb Garlic Croutons and Parmesan Shavings Tossed in our House Made Caesar Dressing

∞ Entree ∞

Select one

Per person Pricing

Tilapia Fillet

Served with a Chardonnay Lemon Caper Sauce Steamed Broccoli over White Rice

Chicken Francaise

Lemon Wine Sauce Roasted Vegetable Medley Twice Baked Potatoes

Chicken Florentine

Stuffed with Spinach and Served with a

White Wine Cream Sauce

Roasted Vegetable Medley and

Pesto Red Potatoes

and Grilled Asparagus Spears

Citrus Grilled Salmon Filet

Served in a Citrus White Wine Butter Sauce, Rice Pilaf

Marinated Chicken Marsala

Marsala Wine and Mushroom Sauce Sautéed Vegetable Medley, Creamy Garlic Mashed Potatoes

Roasted Citrus-Rosemary Bone-in Pork Chop

Cinnamon Apple Glaze, Roasted Red Bliss Potatoes and Green Beans Almondine

<u>Grilled Black Pepper Crusted Sliced</u> New York Strip Steak

Beef Au Jus, Crispy Herbed Roasted Potatoes, Candied Baby Carrots

Roast NY Strip and Grilled Herb Chicken

Rosemary Au Jus, Roasted Garlic Mashed Potatoes, Sautéed Seasonal Vegetables

Grilled Filet Mignon

Cabernet Wine Glaze, Garlic Mashed Potatoes, Grilled Asparagus Spears

\$92 Per Person

Pasta Primavera

Fresh Garden Vegetables and Penne Pasta tossed in a Pesto sauce and Topped with Shaved Parmesan

Grilled Filet Mignon and Salmon

Merlot Wine Reduction Wild Rice Pilaf Sautéed Vegetable Medley

Vegetarian Lasagna

Egg Noodles layered with Carrots, Broccoli, Spinach and Onions, stuffed with a Rich Blend of Cheeses and served with Roasted Cauliflower

∞ DESSERT ∞ Your Specialty Wedding Cake, served for dessert

∞ CHILDREN ENTREES ∞

(Ages 3-12 Years) Select one

Fried Chicken Fingers Honey Mustard Dipping Sauce & Tater Tots Cheeseburger With Seasoned Fries

Old Fashioned Macaroni and Cheese

Spaghetti with Meatballs

*Gluten Free Menu Options Available Upon Request

∞ HORS D'OEUVRES SELECTION ∞ (Select 3 from below hot and cold choices)

<u>COLD</u> Prosciutto Wrapped Asparagus Tips with Cream Cheese HOT Spicy Chicken Satay

Stuffed Mushrooms Caps

Smoked Salmon Rillet

Antipasto Skewers

Tomato Bruschetta with Olive Oil

Caprese Skewers

Vegetable Spring Roll with Sweet and Sour Sauce

Coconut Fried Shrimp

Spanikopita

Apple & Brie Quesadillas

PREMIUM SELECTIONS

Shrimp Cocktail

Mini Beef Wellington

Chorizo Stuffed Bacon Wrapped Dates

Lump Crab Cakes, Remoulade Sauce

Bacon Wrapped Scallops (PREMIUM SELECTIONS ARE AT AN ADDITIONAL COST)

∞ DESSERT BUFFETS ∞

BASIC SWEET TABLE Fresh Seasonal Fruit Display Assortment of Three Miniature Pastries Per Person

SUNDAE BAR

Vanilla Bean and Chocolate Ice Cream Served with Chocolate, Strawberry and Caramel Sauces,Whipped Cream, Assorted Candy Pieces, Cookies and Brownies Per Person DELUXE SWEET TABLE Assortment of Cookies and Brownies Miniatures Pastries, Cheese Cake and Lemon Bars Fresh Fruit Display with Chocolate Mousse Per Person

CHOCOLATE FOUNTAIN Choice of White or Milk Chocolate Choice of Five Items for Dipping: Bananas, Pineapple, Strawberries, Marshmallows, Pound Cake, Pretzels, Cookies, Graham Crackers, Rice Crispy Treats or Mini Donuts Per Person

∞ Late Night Menu ∞

(Served by 10pm)

Cheeseburger Sliders

Served with a Large Basket of Fries 25 pieces

Mini Hot Dogs Served with Sriracha Ketchup

25 pieces

TaquitosServed with Salsa and Sour Cream for
Dipping
25 pieces

<u>Pizzas</u> 12 Inch Pizzas Choice of Cheese Sausage or Pepperoni Each



Wedding Ceremony

Please consult with the Holiday Inn Itasca Wedding Planner for more information and pricing on having the Ceremony at our Beautiful Atrium Lobby

Specialty Decor

Specialty Linens, Napkins and Chair Covers and Chiavari Chairs are All Available For an Additional Fee

Coat Check

Hosted Coat Check is available. Cost is \$150.00

Ice Carvings

Custom designed Ice Carvings can be provided at an additional charge.

Service Charge and Tax

A service charge of 20% and all applicable state and local sales tax will be added to all Food and Beverage charges.

Confirmation Agreement

To secure a date, we require a \$1500.00 non-refundable deposit. Final payment is due 14 days (Two Weeks) prior to the scheduled event. Payment can be made by cash, cashier's check or with any major credit cards.