HOLIDAY INN SOUTH COUNTY CENTER Weddings



2016 PICK The knot best of weddings 2017 PICK the knot best of weddings

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The Classic Package

(Available Saturday Afternoons, Fridays & Sundays)

- Choice of Plated or Buffet Dinner (One Entrée)
- Five Hour Reception
- Five Hour Cash Bar
- Champagne Toast for Wedding Party
- Complimentary Cake Cutting
- Votive Centerpieces
- Tuscan Swirl Top Tables
- China, Glassware, Silverware & Napkins
- Elevated Head Table
- Cake Presentation Table, Gift Table, DJ Table & Place Card Table
- Complimentary use of In-House Sound System
- Complimentary Dance Floor
- Fully Dedicated Banquet Staff
- Complimentary Tasting for up to Four Guests
- Complimentary Parking
- Discounted Suite for Bride & Groom with Champagne
- Discounted Guest Room Rates
- Discounted Bridal Shower & Rehearsal Dinner Pricing

\$22.95 per guest

Saturday Events Must Conclude by 3pm

Please Contact the Catering Manager about Package Enhancements



The Silver Package

- Choice of Plated or Buffet Dinner (One Entrée)
- Five Hour Reception
- Four Hours of Open Bar (House Brands)
- Champagne Toast for Wedding Party
- Complimentary Cake Cutting
- Votive Centerpieces
- Tuscan Swirl Top Tables
- Ivory Chair Covers & Champagne Sashes
- China, Glassware, Silverware & Napkins
- Elevated Head Table
- Cake Presentation Table, Gift Table, DJ Table & Place Card Table
- Complimentary use of In-House Sound System
- Complimentary Dance Floor
- Fully Dedicated Banquet Staff
- Complimentary Tasting for up to Four Guests
- Complimentary Parking
- Discounted Suite for Bride & Groom with Champagne
- Discounted Guest Room Rates
- Discounted Bridal Shower & Rehearsal Dinner Pricing



Saturday Package - \$34.95 per guest Sunday - Friday Package - \$32.95 per guest

Please Contact the Catering Manager about Package Enhancements

The Gold Package

- Choice of Plated or Buffet Dinner (Two Entrées)
- Five Hour Reception
- Four Hours of Open Bar (House Brands)
- Champagne Toast for Wedding Party
- Complimentary Cake Cutting
- Votive Centerpieces
- Tuscan Swirl Top Tables
- Ivory Chair Covers & Champagne Sashes
- China, Glassware, Silverware & Napkins
- Elevated Head Table
- Cake Presentation Table, Gift Table, DJ Table & Place Card Table
- Five Hour DJ Service by Rockstar DJs
- Complimentary Dance Floor
- Fully Dedicated Banquet Staff
- Complimentary Tasting for up to Four Guests
- Complimentary Parking
- Complimentary Morning or Evening use of Bridal Salon
- Complimentary Suite for Bride & Groom with Champagne & Breakfast
- Discounted Guest Room Rates
- Discounted Bridal Shower & Rehearsal Dinner Pricing

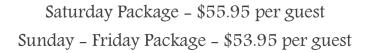
Saturday Package – \$42.95 per guest Sunday – Friday Package – \$40.95 per guest

Please Contact the Catering Manager about Package Enhancements



The Diamond Package

- Choice of Plated or Buffet Dinner (Two Entrées)
- Domestic Cheese & Crudités Display
- Five Hour Reception
- Five Hours of Upgraded Open Bar (Call Brands)
- Champagne Toast for Wedding Party
- Complimentary Cake Cutting
- Votive Centerpieces
- Ivory Floor Length Linens or Tuscan Swirl Top Tables
- Ivory Chair Covers & Champagne Sashes
- China, Glassware, Silverware & Napkins
- Elevated Head Table with Lighting
- Cake Presentation Table, Gift Table, DJ Table & Place Card Table
- LED Up-Lighting Behind Head Table
- Five Hour DJ Service by Rockstar DJs
- Complimentary Dance Floor
- Fully Dedicated Banquet Staff
- Complimentary Tasting for up to Four Guests
- Complimentary Parking
- Complimentary Morning or Evening use of Bridal Salon
- Complimentary Suite for Bride & Groom with Champagne & Breakfast
- Discounted Guest Room Rates
- Discounted Bridal Shower & Rehearsal Dinner Pricing



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Reception Menus

All Entrées Include Baked Artisan Rolls with Butter, Freshly Brewed Coffee and Water

Dínner Salads

(Choice of One)

Garden Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers & Red Cabbage with Ranch & Italian Dressings

Caesar Salad

Hearts of Romaine, Croutons & Shredded Parmesan Cheese tossed in Caesar Dressing

St. Louis Salad

Mixed Greens, Artichokes, Red Onions, Pimentos & Parmesan Cheese tossed in House Dressing

Síde Díshes

(Choice of Three for Buffet Dinner or Choice of Two for Plated Dinner)

Starches

Pasta Con Broccoli

Penne Pasta in a Homemade Tomato Parmesan Cream Sauce

Mostaccioli

Rice Pilaf

Chef's Signature Mashed Potatoes

Seasoned Baby Red Skin Potatoes

Vegetables

Southern Style Green Beans with Caramelized Onions & Crisp Crumbled Bacon

Seasonal Vegetable Medley

Amaretto Glazed Baby Carrots

Sweet Whole Kernel Corn

Standard Entrées

Chícken Píccata
Sautéed with a White Wine Lemon Caper Sauce

Chicken Chardonnay
Pan Seared with a Creamy White Wine Sauce

Chicken Marsala
Baked with a Rich Mushroom Wine Sauce

Chicken Parmesan

Topped with a Marinara Sauce & Mozzarella Cheese

St. Louis Style Pork Steak
Grilled with Chef's Signature BBQ Sauce

*Roast Beef

Slow Roasted with a Classic Bordelaise Reduction

*Honey Glazed Ham
Encrusted with an Orange Marmalade

*Oven Roasted Turkey
Topped with a Rich Brown Gravy

Vegetarían Entrées

Roasted Vegetable Penne Pasta
Tossed with Basil Pesto & Boursin Cheese

Portabella Mushroom
Stuffed with Creamy Spinach & Artichokes

Upgraded Entrées

(Additional \$9.95 per guest)

Grilled Alaskan Salmon
Topped with a Honey Teriyaki Glaze

Filet Mignon
Char-Grilled with a Classic Bordelaise Reduction

*Pork Tenderloin

Oven Roasted with a Honey Mustard Glaze

*Prime Rib

Slow Roasted with Au Jus & Horseradish Sauce

*Available as a Carving Station (\$75.00 Carving Fee will Apply)