Welcome and Enjoy your Special Event

here with us at the

Holiday Inn Hotel & Suites Phoenix Airport

All foods and beverages must be provided by the hotel-

-Special Event Packages include complimentary-

Beautiful Ballroom with Fichus trees with lights

centerpieces for all guest tables, Various colored table linens

Wooden dance floor, decorations on the Guestbook table, the appetizer station, and bar and punch stations, podium and microphone

Various menu packages to select from-

Professional experienced banquet staff to assist with your event

Alcohol and non-alcohol packages available-

Professional and licensed bartenders to verify age and monitor drinking throughout the evening

Abundant and decorated buffet and dessert stations

Hotel accommodations discounted for your attendees to enjoy the evening worry free

20 % Service charge and 9.6 % Sales tax is already added in with stated inclusive price listed

Special Event Package # 1

Fresh Fruit Punch in decorative bowl for Social hour

1. Cold Hors D’oeuvre for Social hour

Dinner Buffet with three salads, two entrees, two side dishes, fresh rolls and butter, Assorted Beautiful Desserts, Coffee, Decaf, Tea, Milk

( Uniformed Chef Carver if needed )

@ $ 33.95++ per person, or $ 45.00 inclusive

Special Event Package # 2

Fresh Fruit Punch in decorative bowl for Social hour

Cash Bar with Licensed Bartender

2- Cold Hors D’oeuvres for Social hour

Dinner Buffet with three salads, two entrees, two side dishes, fresh rolls and butter, Assorted Beautiful Desserts, Coffee, Decaf, Tea, Milk

( Uniformed Chef Carver if needed )

@ $ 37.95++ per person, or $ 50.00 inclusive

Special Event Package # 3

Fresh Fruit Punch in decorative bowl for Social hour

Hosted Bar with one Alcohol Drink ticket per person

2- Cold Hors D’oeuvres for Social hour

Dinner Buffet with three salads, two entrees, two side dishes, fresh rolls and butter, Assorted Beautiful Desserts, Coffee, Decaf, Tea, Milk

( Uniformed Chef Carver if needed )

@ $ 41.95++ per person, or $ 56.00 inclusive

Special Event Package # 4

Fresh Fruit Punch in decorative bowl for Social hour

Hosted Bar with two Alcohol Drink tickets per person

1- Cold and 1- Hot Hors D’oeuvre for Social hour

Dinner Buffet with three salads, two entrees, two side dishes, fresh rolls and butter, Assorted Beautiful Desserts, Coffee, Decaf, Tea, Milk

( Uniformed Chef Carver if needed )

@ $ 47.95++ per person, or $ 63.00 inclusive

Special Event Package # 5

Fresh Fruit Punch in decorative bowl for Social hour

Hosted Bar with two Alcohol Drink tickets per person

1- Cold and 1- Hot Hors D’oeuvre for Social hour

Dinner Buffet with three salads, three entrees, two side dishes, fresh rolls and butter, Assorted Beautiful Desserts, Coffee, Decaf, Tea, Milk

( Uniformed Chef Carver if needed )

@ $ 50.95++ per person, or $ 67.00 inclusive

Additional Hors D’oeuvres and additional hosted bar tickets can be added to any package, just ask and we will provide you with pricing-

Cash Bar continues after tickets used at no additional cost

Ice carvings available - Inquire for pricing

Ask about weekday specials

***Buffet Meals:***

*Minimum 25 people for buffet service*

All meals include: Premium roasted regular and decaf coffee, iced tea,

low fat milk, lemon ice water and fresh rolls & butter

~Chef’s Assorted Dessert Selection~

**Salad Choices:**

(*Choice of two for up to 30 people, Choice of three for 30+ people*)

Garden salad with 2 choices of dressings, Strawberry salad, Traditional Caesar, Creamy Cucumber salad with dill, Caprese salad, Seafood Pasta salad, Greek Pasta salad, Fresh Fruit salad with seasonal berries, Ambrosia Salad, Marinated Mushroom and Artichoke salad, California Waldorf salad

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**Entrée Selections:**

Homemade Meatloaf with natural gravy

Cheese tortellini or ravioli with pesto cream sauce

* Can add Grilled Chicken breast –

Slow roasted turkey with gravy and cranberry mayo

Breaded pork chops with apple chutney

Roasted eggplant parmesan

Chicken Marsala- or -Chicken Cordon bleu- or -Grilled citrus Chicken

Chicken Piccata

Lemon Salmon

Sliced Sirloin of Beef with Au jus

Roasted Pork tenderloin with peppercorn

demi glaze or rasberry chipotle sauce

**Carver Station:**



Roasted prime rib of beef with au jus and creamed horseradish

Honey glazed ham

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**Starch Selections:**

(*Choice of One*)

Wild rice

Rice pilaf

Risotto

Cous Cous

Quinoa

Steamed white or brown rice

Red skin mashed potatoes

Seasoned baby potatoes

Baked sweet potato

Homemade stuffing

Au Gratin potatoes

Twice baked potatoes

Baked potato with

sour cream & chives on the side

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**Vegetable Selections:**

(*Choice of One*)

Steamed green beans with roasted red pepper

Sautéed zucchini and yellow squash

Buttered or grilled asparagus spears

Steamed vegetable medley

Roasted whole kernel corn

Broccoli

***Themed Menus***

*Minimum 20 people for buffet service*

All meals include: Premium roasted regular and decaf coffee, iced tea, low fat milk and lemon ice water

Western Buffet

Garden salad with sliced bell pepper,

corn kernels and black beans

Coleslaw

Mustard potato salad

Sautéed corn

Ranch style beans

*Choice of 2:*

*Grilled chicken*

*Pulled pork*

*Ribs*

Biscuits and cornbread with

butter on the side

Cherry and apple pie

Oriental Buffet

Baby spinach salad with mushrooms, sprouts, radishes, water chestnuts

and jicama with ginger sesame dressing

Crudités of vegetables with dip

Beef and broccoli

Teriyaki chicken and vegetable stir fry

Egg rolls

Fried rice and brown rice

Fortune cookies

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Italian Buffet

Traditional Caeser salad with shredded parmesan, croutons and dressing on the side

Caprese salad with sliced tomatoes, mozzarella cheese, basil and

balsamic vinaigrette dressing, Pasta salad

*Choice of 2:*

*Chicken parmesan over spaghetti noodles*

*Meat or vegetarian lasagna*

*Baked penne pasta*

*Meatballs in red or alfredo sauce*

Garlic bread

Cannolis and tiramisu

Mexican Buffet

Garden salad with diced bell peppers, onions and tortilla strips with chipotle ranch dressing

Fresh fruit salad with mangoes, Mexican black bean and corn salad,

Spanish rice and refried beans, Flour tortillas

Guacamole, sour cream and cheese,

Homemade salsa and tortilla chips

*Choice of 2:*

*Cheese enchiladas, Chicken or beef fajitas, Chile relleno,*

*Chicken or Beef Street tacos*

*Tres Leche*

*Crosby Rigging Trainer Development*

*Meetings with Breaks*

*March 22 & 23, 2017*

Thank you for choosing the Holiday Inn Hotel & Suites Phoenix Airport to serve your organization. Although we constantly strive to provide the highest quality of facilities and services, you are, the ultimate judge of our success.

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| --- | --- | --- | --- | --- |
|  | **Excellent** | **Good** | **Fair** | **Poor** |
| **Staff Courtesy / Friendliness** | X |  |  |  |
| **Banquet Service** | X |  |  |  |
| **Banquet Food** | X |  |  |  |
| **Ballroom Presentation** | X |  |  |  |
| **Telephone / Message Service** | X |  |  |  |
| **Meeting Services** | X |  |  |  |

Other Comments: **This was the absolute best service I have ever received on these type of meeting programs – and I have been doing these for 25 years. Joe is organized and extremely thorough. I was able to focus on my meetings instead of being concerned with the service.**

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How did you hear about the Holiday Inn Hotel & Suites Phoenix Airport? **Website meeting icon.**

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Why did you select the Holiday Inn Hotel & Suites Phoenix Airport? **Pricing was attractive**.

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Do you have any future events planned? **Nothing in the immediate future. But if something comes up, I will come back.**

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How can we improve our service to you? **Don’t change anything! Just keep doing what you are already doing.**

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Joe Vojacek, Catering and Conference Services