*Holiday Inn & Suites*

*Phoenix Airport*

*We welcome the opportunity to help create the most memorable event. Our distinct touches and expertise will allow you to relax and make your day the best as it should be.*

*Let us take care of you on your most special occasion!*

*3220 South 48th Street Phoenix, Arizona 85040*

*Phone (480) 543-1700 Fax (480) 543-1701*

***Executive Meeting Planner Package:***

$55.00++ per person

**Continental Breakfast:**

Assorted fruit juice, low fat milk, premium roasted regular & decaf coffee

Bagels and cream cheese, fresh baked muffins and Danish

Fresh fruit, cottage cheese and yogurt

Choice of: Breakfast Burrito or Scrambled Eggs and Bacon

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**Lunch:** (Served or Buffet) of your choice for 1 hour of service

*See Plated and Buffet menus for selection*

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**PM Break:** (*Choose One Break*)

*Healthy Options:*

V-Fusion

Assorted fruit juice

Low fat bottled milk

Pop chips

Tropical fruit cup

*The Fruit & Veggie:*

Assorted soda

Bottled water

Assorted dried fruit

Tropical fruit cup

Crudités of vegetables

with herbed dip

*The Sweet & Salty:*

Bottled water

Premium roasted regular and decaf coffee

Homemade assorted baked cookies

Mixed nuts and pretzels

Chocolate dipped strawberries

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**Standard Audio Visual Included:**



Podium and microphone

Flipchart with pads and markers

8 ft. screen

High-speed wireless internet

Power strip and extension cord

Logo pads and pens at each place setting

***Farewell Cocktail Reception***

$24.95++ per person

Two hour service following your meeting

Complete your event with a special reception:

Hors D’oeuvres buffet of 2 hot and 3 cold selections of your choice

Hosted Imported & Domestic bottled beer, house wine,

bottled water, assorted soda and juice

Complimentary use of ballroom space or patio area

with private serving staff and bartender

Cocktail seating and linens with decorative centerpieces

Podium and microphone for announcements and recognition

Standard audio visual included



***A La Carte Breaks***

*All pricings are based per person*

Continental Breakfast:



Assorted fruit juice

Low fat milk

Premium roasted regular

and decaf coffee

Bagels and cream cheese

Fresh baked muffins

Danish

Hardboiled egg

Assorted cereal

| $9.95++

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AM Break:

Assorted yogurt

Sliced fresh fruit tray with seasonal berries

Natural granola

Cottage cheese

| $5.95++

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PM Break:

|$6.95++

***Healthy Options:***

V-Fusion

Assorted fruit juice

Low fat bottled milk

Pop chips

Tropical fruit cup

Granola bar

***The Fruit & Veggie:***

Assorted soda

Bottled water

Assorted dried fruit

Tropical fruit cup

Crudités of vegetables

with herbed dip

***The Sweet & Salty:***

Bottled water

Premium roasted regular and decaf coffee

Homemade assorted baked cookies

Mixed nuts and pretzels

Chocolate dipped strawberries

***A La Carte Food & Beverage***

*Prices per Gallon*

Assorted Juices | $26.00++

Premium Roasted Regular & Decaf Coffee | $30.00++

Iced Tea | $26.00++

Lemonade | $26.00++

Fruit Punch | $30.00++

*Prices by the Dozen*

Danish | $27.00++

Muffins | $27.00++

Bagels & Cream Cheese |$27.00++

Assorted Cookies | $24.00++

Fudge Brownies | $24.00++

*Prices per Person*

Tortilla Chips and Homemade Salsa | $2.25++

Pub Chips and Dip | $2.25++

Pretzels | $2.25++

Mixed Nuts | $3.75++

Hummus (Traditional/Roasted Pepper)

with Pretzel Crackers | $3.75++

*Prices upon Consumption*

Assorted Soft Drinks | $2.00++

Bottled Spring Water | $2.00++

Voss (375ml) | $5.00++

V-Fusion | $3.00++

Milk | $2.50++

Kashi Bar | $2.50++

Yogurt | $1.50++

Whole Fruit | $1.50++

Candy Bars | $2.00++

***Rise and Shine Breakfast Buffet***

$15.95++ per person, service for one hour

*Minimum 20 people for buffet service*

Assorted fruit juice

Low fat milk

Premium roasted regular

and decaf coffee

Fresh baked muffin and danish

Bagels and cream cheese

Assorted cereal

Assorted yogurt

Fresh fruit tray

Southwestern scrambled eggs with cheese, bell peppers, onions & mushrooms

Breakfast potatoes

Texas French toast with

maple syrup and butter on the side

Smoked bacon

Ham

Sausage

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Additional Items to add on Buffet:

(*Please limit selections to 3 items*)

Country or sausage gravy and biscuit | $*1.00++ per person*

Waffles or pancakes with maple syrup | *$2.00++ per person*

Assorted breakfast breads and english muffins

with preserves | *$1.25++ per person*

Create your own omelet station (chef attended)

up to 5 toppings | *$3.00++ per person*

Flour tortillas with homemade salsa | *$2.00++ per person*

Breakfast burritos | *$3.00++ per person*

***Served Breakfast***

*All pricings are based per person*

All breakfast will include: Choice of fruit juice (cranberry, apple, orange), low fat milk, premium roasted regular and decaf coffee, fresh baked muffins and danish

Traditional scrambled eggs

with cheese

Choice of smoked bacon, ham

or sausage

Breakfast potatoes

| $14.95++

Eggs Florentine with

swiss cheese and ham

Choice of toast (white, wheat or rye)

with butter and jellies on the side

Breakfast potatoes

| $13.95++

Southwestern scrambled eggs

with bell peppers, mushrooms,

onions and cheese

Chunky garden salsa on the side

Flour tortilla

Choice of smoked bacon, ham

or sausage

| $15.95++

Eggs Benedict (canadian bacon on a toasted english muffin

with hollandaise sauce)

Breakfast potatoes

Fresh fruit

Cottage cheese

| $14.95++



Vegetarian omelet with spinach, onions,

mushrooms, bell peppers, tomatoes

and feta cheese

Breakfast potatoes

Melon slices

Cottage cheese

| $13.95++

***Deli Selections***

Hoagies or Wraps | $13.95 ++

Deli Style Buffet | Lunch $20.95++ Dinner $23.95++

*Minimum 20 people for buffet service*

*All pricings are based per person*

We use Hormel Premium Sliced Meats

Hoagies:

*(Includes lettuce, tomato & onion)*

Turkey & Swiss

Turkey & Pepper Jack

Roast Beef & Cheddar

Ham & Swiss

Ham & Provolone

Club (turkey, ham and bacon)

Wraps:

*(Includes lettuce & tomato)*

California Club | diced chicken, bacon and shredded cheddar cheese with avocado salsa

Chicken Pesto | diced chicken tossed with pesto mayonnaise

Lunches include: Soda, tropical fruit cup, chips and fresh baked cookies

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Deli Style Buffet

Garden salad with 2 choices of dressing

Mustard potato salad

Pasta salad

Assorted deli meats including:

Ham, turkey and roast beef

Deli rolls and breads with condiments on the side

Crudités of vegetables with herbed dip

Homemade cookies and brownies

***Plated Served Meals***

*All pricings are based per person*

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

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

~Chef’s Choice of Dessert~

Salad Choices: (*Choice of one*)

Garden salad with 2 choices of dressing

Spring mix salad with bleu cheese crumbles, walnuts and apples

Caesar salad with cut romaine, shredded parmesan and croutons

Caprese salad with sliced tomatoes, fresh mozzarella cheese, basil

and balsamic vinaigrette dressing

Strawberry salad with strawberries, cucumbers,

candied walnuts and feta cheese

OR

Soup Choices: (*Choice of one*)

Creamy tomato basil

Homemade chicken noodle or chicken and rice

Broccoli and cheddar

Vegetable beef

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Starch Selections: (*Choice of one*)

Wilde rice

Rice pilaf

Risotto

Cous cous

Quinoa

Steamed white or brown rice

Au gratin potatoes

Redskin mashed potatoes

Twice baked potatoes

Baked potato with sour cream

& chives on the side

Seasoned baby potatoes

Baked sweet potato

~Plated Meals Continued~

~Plated Meals Continued~

Vegetable Selections: (*Choice of one*)



Steamed green beans with roasted red peppers

Sautéed zucchini and yellow squash

Buttered or grilled asparagus spears

Steamed vegetable medley

Roasted whole kernel corn

Broccoli

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Entrée Choices: (*Choice of one*)

Homemade meatloaf with natural gravy

Cheese tortellini or ravioli with

pesto cream sauce

Traditional meat or vegetarian lasagna

Breaded pork chops with apple chutney

Roasted eggplant parmesan

Chicken marsala

Chicken cordon bleu

Grilled citrus chicken

Chicken piccata

Lunch | $20.95++

Sake marinated salmon

Citrus salmon

Southwestern tortilla crusted tilapia

Grilled tri tip with tomato relish

Roasted pork tenderloin w/ peppercorn demi glaze or raspberry chipotle sauce

Roasted prime rib of beef with

au jus and creamed horseradish

Filet mignon with shrimp scampi

Lunch | $24.95++

Dinner | $27.95++

Dinner | $23.95++

***Buffet Meals:***

Lunch | 2 Entrees $26.95++ per person, 3 Entrees $28.95++ per person

Dinner | 2 Entrees $28.95++ per person, 3 Entrees $30.95++ per person

*Minimum 20 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, Mustard Potato 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

Traditional meat or vegetarian lasagna

Breaded pork chops with apple chutney

Roasted eggplant parmesan

Chicken marsala

Chicken cordon bleu

Grilled citrus chicken

Chicken piccata

Lemon salmon

Grilled tri tip with tomato relish

Roasted pork tenderloin with peppercorn

demi glaze or rasberry chipotle sauce

~Buffet Meals Continued~

~Buffet Meals Continued~

**Carver Station:**



(*Chef Carver fee of $75.00 will apply*)

Roasted prime rib of beef with au jus and creamed horseradish

Honey glazed ham

Slow roasted turkey with

gravy and cranberry mayo

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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***

Lunch | $23.95++ per person

Dinner | $26.95++ per person

*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 Leches Cake