



congratulations

On behalf of everyone at the Holiday Inn Hotel & Convention Center – congratulations! This is a very exciting time for you, your fiancé, and your families. Thank you for considering the Holiday Inn Hotel & Convention Center as part of your special day.

As the premier venue in central Wisconsin, we pride ourselves on our outstanding service, delectable menus, and state-of-the-art facilities. We have everything you will need to make your day special!

We will create exquisite and delightful meals for your guests. Our expert culinary team will prepare a meal off our menu, or we can create an exceptional dish detailed just to your liking. We are here to work with you.

To end the perfect day, we have more than 200 guest rooms between the Holiday Inn Hotel & Convention Center and the Holiday Inn Express (located just across the parking lot) for your guests to relax in after celebrating your wedding. We are pleased to set up room accommodations for your guests to ensure they have an enjoyable and cozy stay.

At the Holiday Inn Hotel & Convention Center, we combine comfortable accommodations, elegant ambiance, and exceptional cuisine to make your dreams a reality. Creating lasting memories is our pleasure.

Your search for the perfect reception venue is now complete!

Sincerely,

The Sales Team
Holiday Inn Hotel & Convention Center
Stevens Point, Wisconsin

Holiday Inn Hotel & Convention Center

1001 Amber Avenue • Stevens Point, WI 54482 • 715-344-0200 • www.stevenspointwihotel.com



services

The Holiday Inn Hotel & Convention Center is conveniently located off Highway 10 East in Stevens Point, Wisconsin. The Holiday Inn Hotel & Convention Center offers 38,000 square feet of state-of-the-art convention space to host your ceremony, reception, or both. Our staff is here to make your wedding day memorable.

Complimentary Services

- Seating for up to 1,100 guests
- Oval tables with seating for 8 guests with linens, napkins, and complete place settings
- 12-inch mirrored tiles with appropriate candles and holders for each table
- White and ivory linen complimentary (colored napkins available, rental charges apply)
- Skirted gift table and choice of guestbook display
- Skirted cake/dessert table
- Elevated, lighted, and skirted head table with microphone
- Wooden parquet dance floor
- Complimentary wedding tasting
- Block of rooms for your guests at a discounted group wedding rate
- Complimentary whirlpool king suite for the Bride and Groom, bottle of champagne, and chocolate-covered strawberries.

Friday and Sunday Weddings

The Holiday Inn Hotel & Convention Center offers discounts and incentives to those couples who plan a Friday or Sunday wedding. Please enjoy the following additional complimentary services:

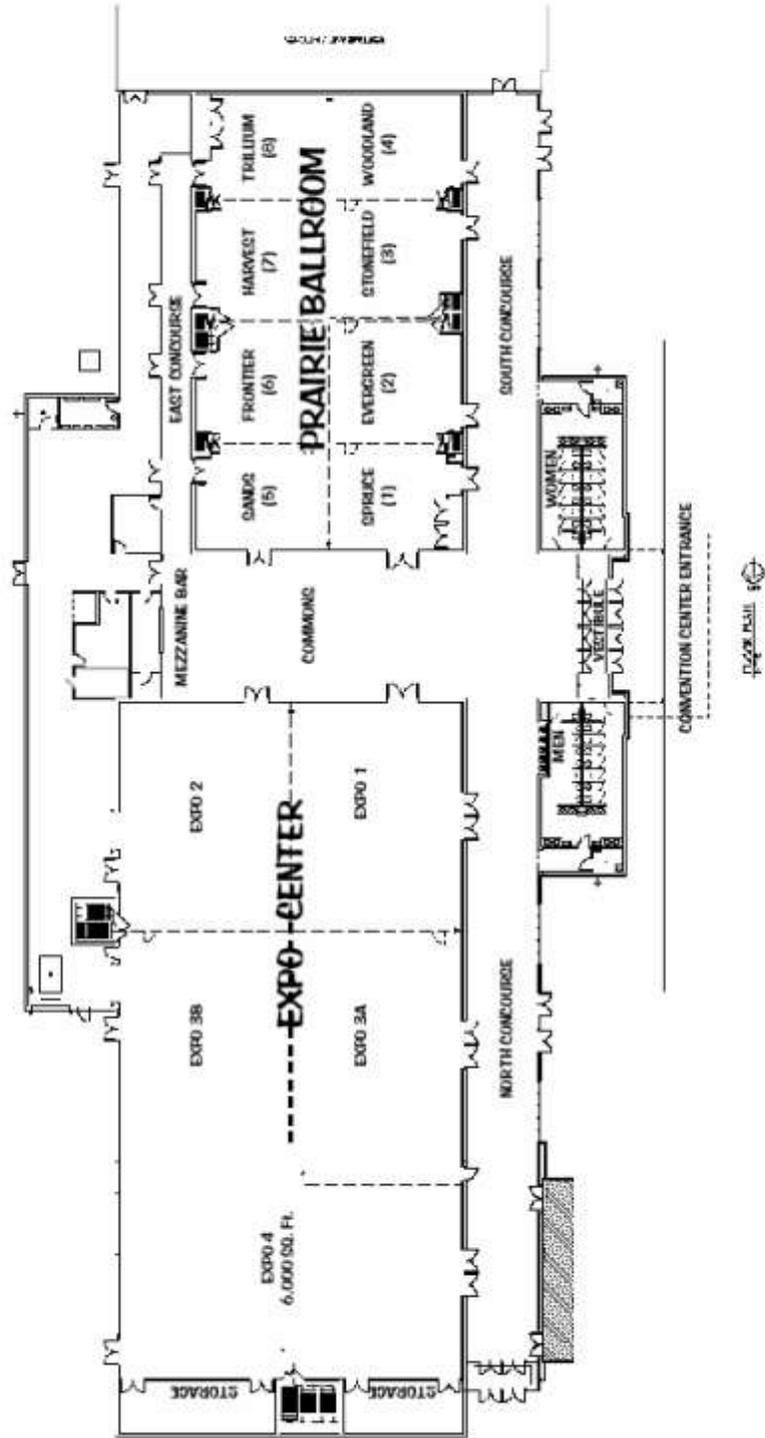
- LCD projector and screen rental for a slideshow or video
- Champagne toast for the head table
- Two complimentary standard rooms for the parents of the Bride and Groom

Food and Beverage Minimums

Room rental is waived based on the following food and beverage minimums. If the minimum is not met, the difference will be charged to your account as room rental. Please refer to the convention center floor plan on the following page.

Ballroom	Number of Guests	Minimum (May – Oct)	Minimum (Nov – Apr)
Northwoods Expo	300-600	\$9,000	\$8,000
Expo 1, 2, 3A, 3B or Expo 3A, 3, 4	125-300	\$5,000	\$4,000
Expo 1-2 or 3A-3B	100-125	\$3,000	\$2,000
Prairie Ballroom (8 sections)	200-250	\$5,000	\$4,000
Prairie Ballroom (6 sections)	100-150	\$3,500	\$2,000
Prairie Ballroom (4 sections)	50-100	\$1,500	\$1,000

convention layout



Holiday Inn Hotel & Convention Center

1001 Amber Avenue • Stevens Point, WI 54482 • 715-344-0200 • www.stevenspointwihotel.com



group blocks

As an additional service to the Bride and Groom, your catering manager can arrange to hold rooms for the wedding party and your guests. The Holiday Inn Hotel proudly offers a wide variety of guest rooms to satisfy every member and guest of your wedding.

Definition of a Guest Room Block

A block is simply a way for you to have rooms saved under your wedding name for guests who may call in to make reservations. This does not actually reserve the rooms for your guests; it only holds them for your wedding until one month before your wedding date. A block can be made for up to one year as long as a signed contract is filed with the catering manager. A block of rooms is associated with room type and does not necessarily mean the rooms will be located near each other.

Blocks will be made, based on availability, at the Holiday Inn Hotel & Convention Center. You may request to have a block of rooms at the Holiday Inn Express (also based on availability).

Room Blocking Procedures

A block of rooms can only be held until 30 days before your actual wedding date. Any rooms not used from this block will automatically be released back to the hotel without penalty to you.

Reserving Rooms Held in Your Block

Please inform your wedding guests of the accommodations we offer and that they need to specify your name when placing a reservation. Guests may call the hotel directly at 715-344-0200 or the toll-free reservation line at 888-465-4329. They may go to www.holidayinn.com/stevenspointwi and enter your group code, which will be furnished to you upon signing the contract. To secure their reservation, they will need to offer a valid credit card, name, address, and phone number.

Holiday Inn Hotel Guest Room Policies

Check-in is 3:00pm and check out is 12:00pm. Any special requests made prior to check-in will be acknowledged, and we will do our best to accommodate.



local vendors

Superior in their field, these industry experts will compliment and enhance your occasion. The Holiday Inn Hotel & Convention Center does not endorse these professionals. This list is provided only as a convenience to our Brides and Grooms to aid in the planning process.

Florists and Decorators

Flowers of the Field	715-693-8800	www.flowersofthefield.us
Blush Bash.....	715-340-4646	www.blushbash.com
Distinctive Celebrations.....	715-432-1006	www.dceventandtalent.com

Cakes and Desserts

Party Time Cakes	715-423-1850	www.partytimecakes.com
Sandy's Flour Shop	715-421-2253	www.sandysflourshop.com
Sweet Nothings Cakes	715-359-2286	www.sweetnothingscakes.com

Transportation Services

Xecutive Limousine.....	715-344-1153	www.xecutivelimousine.com
Lamers Bus Lines	715-421-0123	www.golamers.com

Miscellaneous

Lee Ayers Jewelers.....	715-341-0411
Grubba Jewelers	715-344-7122

Spas and Salons

The Wellness Spa	715-341-3333	www.thewellnesssparesort.com
Adventure 212 Spa	715-343-0212	www.adventure212.com

Photographers

Life is Art Photography	715-340-2460	www.lifeisart.com
M Photography.....	715-343-2706	www.mphotography.info
Heather Kessler Photography.....	715-216-6452	www.heatherkesslerphoto.com
Callie Crass Photography	715-254-1804	www.calliecrassphotoblog.com
Zorophoto.....	715-581-8845	www.zorophoto.com
Photography by Tom Loucks.....	715-342-0610	www.photographybytouloucks.com
Photography by Jen	715-340-9977	www.photography-by-jen.com

Videographers

Sara's Custom Video & Photo	715-343-8267	www.focuspointphoto.com
-----------------------------------	--------------	----------------------------------------------------------------------

Entertainment

Music in Motion.....	800-597-2789	www.musicinmotiondj.com
A Jock in a Box DJ Agency	715-344-8899	www.jockinabox.com
Mobile Music Productions.....	715-570-8054	www.mobilemusicproductions.com
Dorsey Entertainment	920-475-0275	www.dorseyentertainment.com
Bob Holl Entertainment	715-675-1396	www.bobhollentertainment.com
Party Time Karaoke and DJ Service.....	715-347-7464	



marriage license

In most circumstances, you apply for a marriage license at the Wisconsin county clerk office where you plan to be married. These offices are usually located in the county probate court or circuit court. This document outlines the procedures you must follow to obtain your license. **We recommend contacting the county clerk's office prior to applying for the marriage license to receive the most current procedure.**

What is the cost of a marriage license?

The marriage license fee is approximately \$75, which is the average across the state. However, the fee can vary from county to county. Accepted forms of payment are cash or in-state check.

What are the residency requirements for Wisconsin?

One partner must have resided in the county where you are applying for at least the last 30 days. If neither partner is a resident, you must apply for your license in the county where the marriage will take place.

Is there a waiting period from the application date to the date the license is issued?

Yes, there is a mandatory six-day waiting period. In most states, the waiting period does not include Saturdays, Sundays, or holidays. In some instances, the day the application is filed is not included within the waiting period.

Is there a waiting period from the date the license is issued to the date I am allowed to marry?

No, you can marry immediately after receiving your license.

What is the minimum age a man or woman may marry?

You must be 18 years old or older to marry without parental consent. A birth certificate may be necessary to show proof of age.

What if one or both of us is younger than 18?

If either partner is under 18, parental consent forms must be signed. You will need a certified copy of your birth certificate.

Are blood tests and physical exams required?

No blood test or physical exam is required.

How long does a marriage license remain valid once it has been issued?

Your license will expire 30 days from the date it is issued.

What if one or both partners have been divorced or have had a spouse die?

If previously married, the date of divorce or date of spouse's death must be provided. Bring a certified copy of the divorce decree or death certificate. A copy of your divorce records or spouse's death certificate can be ordered online.

What is the process of legally changing my last name after marriage?

Following your wedding ceremony, you will receive a marriage certificate, which is a piece of paper proving that you are legally married. This certificate will serve as evidence of your **marriage, which you'll need when you begin the process of notifying several government agencies about your name change, as well as any non-government institutions that you do business with (e.g., banks, credit cards, memberships, etc.).**

Ways to Make Your Reception Unique

- Hang your dress on a silk coat hanger the day of your wedding. People will be taking photos of the dress before you put it on, and you will want to avoid having it on an old wire coat hanger.
- **Send your invitations to Loveville, Maryland, first. They've developed special wedding postmarks that add a nice "love" touch to your envelope. Call 301-475-5243 for details.**
- Read your vows to candlelight. Your guests will receive a candle on their way into the ceremony. When it comes time for the vows, have your ushers or groomsmen go around **and light the candle at the end of the row and let them "pass the flame."** It's a nice romantic touch to a very sentimental and powerful moment.
- Pick a special ceremony start time, like 5:17 – the exact time he proposed to you.
- **Serve your cocktails from a "Something old, something new, something borrowed, something blue" menu. Take recommendations from special people involved in the wedding for their favorite old/classic drink, a new/modern drink, a favorite borrowed unique drink recipe, and a blue cocktail. It's a festive way to get the party started!**
- Forget the clinking glasses and ringing bells. Have your guests sing love songs to get you and your groom to smooch during the reception.
- Have guests sign a tablecloth or guest book platter to be used at special dinners in the future in lieu of a guestbook.
- Set small photo albums, note cards, and a disposable camera at each table. Create a sign asking each guest to write some words of wisdom on the note cards and put the card into the photo album. Make sure they take a photo of everyone at the table. After the wedding **you can combine the note cards on the same page as the photograph, and you'll have a special keepsake of every guest at your wedding.**
- Assign table numbers by age and accent the décor with pictures of you and your fiancé from that time. For example, at table 16 you could show pictures of your fiancé with his new car and you at your sweet 16 birthday party.

Remember that this wedding is about celebrating your love and inviting your family and friends to **see a glimpse of who you are. Don't be afraid to do things a little differently. Your guests will appreciate and remember your day all the more for it!**

Excerpt from *25 Ways to Make Your Wedding a Unique Event*

About the Author:

Ashley Rader is the owner and editor for Moments of Elegance Bridal, an online boutique specializing in discounted wedding favors, personalized gifts, and wedding accents that will truly make your event unforgettable.



wedding planner

The day has come and you said, “Yes!” to the question every woman dreams of hearing from their soul mate. Now comes the daunting task of planning your wedding! There are so many details and things that need to be considered that brides-to-be often find themselves wondering where to begin.

Some women choose to hire a wedding coordinator to handle all the details. Other women choose to do it on their own. One thing is for certain — you need a **wedding binder or “planner” to help you stay organized and reduce stress.** A **wedding planner** can be purchased, or you can choose to make your own. This article will serve as a guide to show you how to make a wedding planner.

The first thing you will want to do is purchase a three-ring binder, preferably a rather thick binder, plus page protectors and a small pack of refill paper.

After you have purchased your supplies, divide your binder into sections. The sections you want to include are attendants, attire, personal care (hair, nails, makeup), cake, ceremony, flowers, honeymoon, invitations, photographer, reception, and a miscellaneous section for things like wedding bands, wedding party gifts, etc.

When your three-ring binder has been divided into sections, each section should then have a page protector placed in it. A page protector will be used to store items such as receipts, notes, business cards, pictures of items you want included in your wedding (gown, hairstyle, table decorations), handouts, and brochures.

It is important to also include blank sheets of paper in your wedding planner to write down any ideas that come to mind, questions you want to ask, reminders, important dates, and phone numbers.

Now that you have your wedding planner organized and ready to go, you are well on your way to relieving a lot of the stress that accompanies planning a wedding.

This article can be found on www.OneWed.com.

The following policies have been established to enable us to accommodate you in an organized and professional manner. We urge you to discuss any questions with the Sales Department prior to your function.

Banquet Rooms

All banquet room assignments are based on the anticipated number of guests. Relocating an event is sometimes required and outside the control of the hotel. Please be assured it will only happen when absolutely necessary. All functions will be posted accordingly, directing guests to the proper room. Please pay close attention to the contracted times for your event.

Guests will be admitted to and expected to depart the facilities in accordance with the time specified. All events must end by 12:00am, and guests must have exited the banquet hall by 1:00am. **This applies to all events regardless of the city "bar time."**

In compliance with local fire codes, our maximum room occupancy may not exceed the room limitations and required seating for each person. Tables or chairs cannot be blocking aisles or fire exits.

Menu Prices and Guarantees

As is customary, food and beverage prices are subject to change due to fluctuating food costs. This hotel will guarantee all food and beverage prices for all functions 60 days prior to your event date. All food and beverage prices are subject to a 20% taxable service charge. The total of all prices and service charges is subject to state and local taxes.

Menu selections and room set-up details are required three weeks prior to your event. A guaranteed count of the number of people to be served is required four (4) days prior to your event. This figure is not subject to reduction. We are prepared to serve 5% over your guaranteed count. You will be billed for the number of persons guaranteed or the number actually served, whichever is greater. If we are not notified as to the number of people within the established times, the original estimated figure from the signed contract will automatically become the guarantee.

Deposits / Cancellations

An initial deposit of 25% of the food and beverage minimum is required to secure a definite booking. Six months prior to the function date, an additional 25% of the food and beverage minimum is required. If an event is booked within a six-month period prior to the date, we will require an initial deposit of \$2,500, no matter the amount of space booked.

Tentative bookings will not be held for more than two weeks without a deposit. If the deposit is not received in this two-week time period, the space will be released. If a request is made for the same space and date before your deposit is received, you will be notified and you will have 24 hours to secure your booking with a deposit.

All deposits are non-refundable in the event of a cancellation—no exceptions. All cancellations must be submitted in writing. In the event of a cancellation, you agree to the following fee schedule:

Date of Cancellation	Percentage Owed
6 months – 1 year prior	25% of food and beverage minimum
3 months – 6 months	50% of food and beverage minimum
30 days – 90 days	75% of food and beverage minimum
Less than 4 weeks	100% of food and beverage minimum

Leftovers

It is the policy of this facility to prohibit guests from taking any food items at any time, including “leftover” items from any buffet or food function. The National Restaurant Association guidelines and Health Department regulations will be strictly enforced. Please understand that these restrictions are designed to ensure the safety of you and your guests. Your complete cooperation is appreciated. Wedding cake is the only exception to this policy.

Split Menus and Child Prices

You may choose up to 2 entrees for your guests to select from with the exception of a third being a vegetarian entrée. If you would like to choose more than 2 entrees (or 3 with a vegetarian), there would be an additional charge of \$2.50 per entrée. If you choose a split menu, we will need to know your menu choices, how many of each you wish to guarantee and you will need entrée cards for each guest. When doing split menus, everyone will receive the same salad. We offer children’s meal options on our plated dinner menus.

Cakes

It is preferred that cakes be provided by a licensed baker. If you wish to utilize a non-licensed baker, a Liability Release form will need to be completed and kept on file. The staff at the Holiday Inn Hotel & Convention Center is able to cut and serve your wedding cake/cupcakes, clean cake pieces, and box leftover cake for a fee of 75 cents per person. If you choose to have a third party cut, plate, and serve your cake, the Holiday Inn Hotel & Convention Center will provide plates and forks.

Alcohol Policy

All alcohol must be purchased through the Catering Department for the entire party. All alcoholic beverages, including beer and wine, are to remain in the facility during the event. No external alcohol is permissible. We provide all bartender services.

Lost and Found Items

All items belonging to the wedding party or wedding guests need to be taken with them when leaving the night of the reception. Everything left in the reception room will be disposed of at the end of the evening when the clean-up crew comes in. The hotel is not responsible for any lost or stolen items.

Labor

All prices quoted include anticipated labor expenses. It is imperative that we all understand the importance of timeliness. If dinner does not start at the scheduled time agreed upon during the planning stages, you will incur additional labor charges.

Payment

The food and beverage minimum must be paid in full 30 days prior to the event. The estimated food, tax, and service charge must be paid four (4) days prior to the event. A credit card authorization form will be kept on file and the card will be charged for the remaining balance on the day following the event.

Decorations

We do not allow taping, tacking, or the attachment of any posters, flyers, or any written materials to walls or doors without prior written consent from the Sales Office. Confetti, glitter, or similar material of any kind is not allowed in the Convention Center. Nothing smaller than a rose petal is allowed in the Convention Center. Additional labor charges will apply if used. Any flower petals used MUST be artificial. No loose candy is allowed to be placed on tables. Candy must be wrapped or in individual wrappers.

There must be some type of candle plate or mirror underneath all candles to prevent wax from going onto the linens. If candle wax gets onto any of the linens, you will be charged accordingly for the replacement. Votives MUST be in a proper votive holder. The little metal cups are not acceptable. We do not allow any lit candles in the pre-function area (outside the event room), bathrooms, on the bars, gift tables, or food tables. The only food table allowed to have properly lit candles is the cake table. Please check with the Sales Office if you have any questions.

Function Agreements

At least three weeks prior to your function, our Sales Office will contact you to complete a Banquet Event Order. This document will outline all of your specific event requirements, including room set-up, menu selections, bar information, and estimated meal counts. A copy of the completed BEO will be furnished to you for your review and signature. The Sales Office must receive a signed copy of the BEO at least 72 hours prior to your function. The BEO will serve as the agenda for your entire function.

Entertainment

Functions that have live music, DJ, etc., must arrange to have entertainment end at 12:00am.

Everyone must exit the banquet hall by 1:00am regardless of what city "bar time" may be. We ask that all equipment be set up away from entrances, and they must not obstruct access to the room. We do not allow smoke/fog machines.

Liability

Groups agree to be responsible for any damage done to the premises or equipment by members, guests, invitees, or outside groups contracted by your group during the period of time they are on hotel property. Any damage will be charged accordingly. Holiday Inn Hotel & Convention Center cannot assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to, during, or following your reception. Security arrangements should be made for all items left unattended for any time.

Security

If, in the sole judgment of the hotel, additional security is needed to maintain order due to the size and nature of your function, the hotel will be happy to arrange additional uniformed security at an extra expense to the party. All security will be commissioned through a licensed and reputable company.

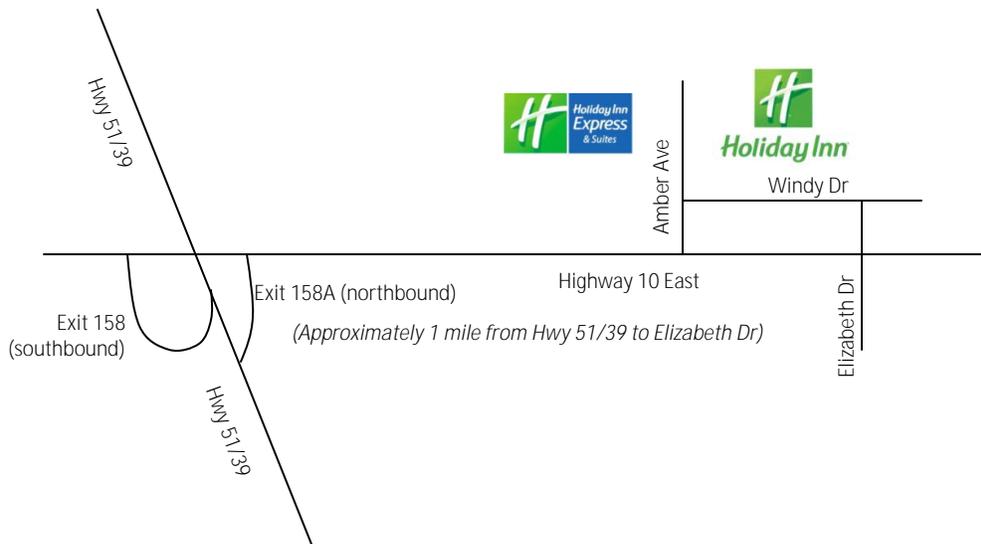
Under no circumstances will anyone under 21 years of age be served alcohol on premises. We reserve the right to refuse service to anyone.

directions



Holiday Inn Hotel & Convention Center
 1001 Amber Avenue
 Stevens Point, WI 54482
 715-344-0200

Holiday Inn Express & Suites
 1100 Amber Avenue
 Stevens Point, WI 54482
 715-344-0000



From the South:

Hwy 51/39 North, Exit 158A, Turn Right on Hwy 10 East,
 Turn Left at Elizabeth Avenue (last stoplight in town)

From the North:

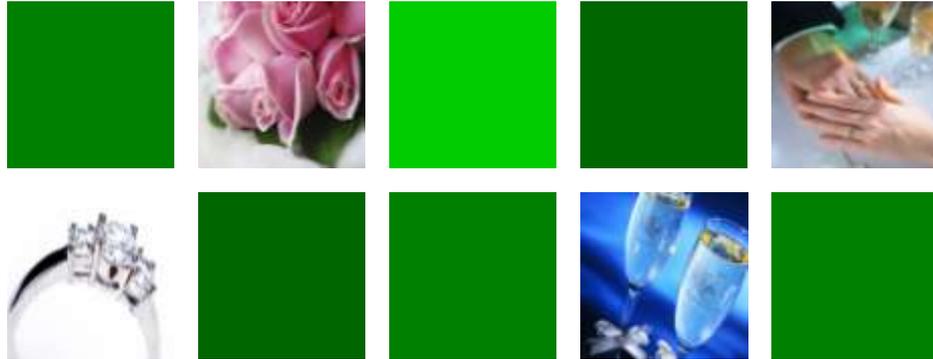
Hwy 51/39 South, Exit 158, Turn Right on Hwy 10 East,
 Turn Left at Elizabeth Avenue (last stoplight in town)

From the East or West:

Hwy 10 to Elizabeth Avenue

Holiday Inn Hotel & Convention Center

1001 Amber Avenue • Stevens Point, WI 54482 • 715-344-0200 • www.stevenspointwihotel.com



2016 Wedding Menu



Holiday Inn

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



forever package

Let us take care of the planning for your elegant wedding reception. We've selected some of our favorite menu items and packaged them into convenient options for you and yours on your special day.

Gold Hors d'Oeuvre Package

Includes up to six butler-passed hors d'oeuvre selections

One Hour of Hosted Call Mixers and Wine

Call Brands: J Baret Brandy, Seagrams 7 Whiskey, Jack Daniels, Windsor Canadian, Smirnoff
Vodka, Tanqueray, Jim Beam, Dewar's Scotch, Bacardi, Captain Morgan, Malibu, Southern
Comfort, Amaretto, Peach Schnapps
Wine: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Riesling

Multi-Course Dinner Service

Your complete plated or buffet-style dinner features:
House, Ranch, or Caesar Salad

Choice of Buffet:

Prime Rib Buffet or Premier Buffet

or

Select up to three plated entrées (one entrée per guest):

Bacon-Wrapped Sirloin

Salmon with Red Pepper and Corn Relish

Chicken Oscar

Eggplant Parmesan

13-oz. Delmonico Ribeye Steak

Salmon with Dill Sauce

Chicken Saltimbocca

Garden Vegetable Marinara

Beverage Toast

Each guest receives one glass of champagne or sparkling apple cider for the toast to your marriage.

Complimentary Cake Cutting Service

The staff at the Holiday Inn Hotel & Convention Center will cut and serve your wedding cake, clean cake pieces, and box leftover cake.

Miniature Dessert and Coffee Station

Your guests will love our assortment of miniature desserts, pastries, and homemade cookies. Complemented with fresh-brewed coffee and a selection of herbal teas.

\$68.00 per person

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



love package

Silver Hors d'Oeuvre Package

Includes up to four butler-passed hors d'oeuvre selections

One Hour of Hosted Rail Mixers and Wine

Rail Brands: Christian Brothers Brandy, Calvert Extra Whiskey, Gordon's Vodka and Gin,
Early Times Bourbon, Cluny Scotch, Castillo Rum

Wine: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Riesling

Multi-Course Dinner Service

Your complete plated or buffet-style dinner features:

House, Ranch, or Caesar Salad

Choice of Buffet:

Premier Buffet or Northwoods Buffet

or

Select up to three plated entrées (one entrée per guest):

10-oz. Delmonico Ribeye Steak

Chicken Oscar

Eggplant Parmesan

Bacon-Wrapped Sirloin

Sautéed Chicken Breast

Garden Vegetable Marinara

Beverage Toast

Each member of your bridal party receives one glass of champagne or sparkling apple cider for the toast to your marriage.

Complimentary Cake Cutting Service

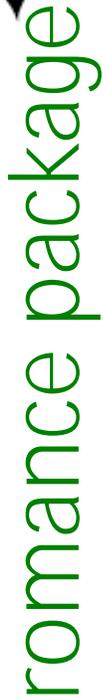
The staff at the Holiday Inn Hotel & Convention Center will cut and serve your wedding cake, clean cake pieces, and box leftover cake.

Late Night Snack

Satisfy your guests' late-night cravings with a variety of large one-topping pizzas.

\$56.00 per person

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.

romance package

Bronze Hors d'Oeuvre Package

Includes up to two butler-passed hors d'oeuvre selections

One Hour of Hosted Rail Mixers and Wine

Rail Brands: Christian Brothers Brandy, Calvert Extra Whiskey, Gordon's Vodka and Gin,
Early Times Bourbon, Cluny Scotch, Castillo Rum

Wine: Cabernet Sauvignon, merlot, Chardonnay, White Zinfandel, Riesling

Multi-Course Dinner Service

Your complete plated or buffet-style dinner features:

House, Ranch, or Caesar Salad

Choice of Buffet:

Taste of Tuscany or Holiday Inn Buffet

or

Select up to three plated entrées (one entrée per guest):

10-oz. Delmonico Ribeye Steak

Chicken Cordon Bleu

Garden Vegetable Marinara

Pork Ribeye

Chicken Saltimbocca

Garden Vegetable Marinara

Beverage Toast

Each member of your bridal party receives one glass of champagne or sparkling apple cider for the toast to your marriage.

Complimentary Cake Cutting Service

The staff at the Holiday Inn Hotel & Convention Center will cut and serve your wedding cake, clean cake pieces, and box leftover cake.

\$43.00 per person

*Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.*



hors d'oeuvre packages

All prices are per person and based on a 25-person minimum.
Menu price is based on one hour of service.

Gold Package *\$14.00 per person*
Choose six of the following:

- Sun-Dried Tomato Pesto on a Baguette with Fresh Mozzarella
- Southwest Pinwheels
- Mushroom Caps stuffed with Cheese and Italian Sausage
- Wisconsin Cheese and Sausage Tray with assorted Crackers and Mustards
- Bacon-Wrapped Water Chestnuts
- Chicken Quesadillas
- Oriental Spring Rolls (Chicken or Vegetarian) served with Sweet & Sour Sauce
- Sliced Fresh Fruit and Berry Display, including Yogurt Dip
- Fresh Vegetable Display with Ranch Dressing Dip
- Imported Prosciutto Ham-Wrapped Melon

Silver Package *\$11.00 per person*
Choose four of the following:

- Bacon-Wrapped Water Chestnuts
- Wisconsin Cheese and Sausage Tray with assorted Crackers and Mustards
- Southwest Pinwheels
- Bacon-Wrapped Water Chestnuts
- Chicken Quesadillas
- Fresh Vegetable Display with Ranch Dressing Dip
- Sliced Fresh Fruit and Berry Display, including Yogurt Dip
- Oriental Spring Rolls (Chicken or Vegetarian) served with Sweet & Sour Sauce

Bronze Package *\$6.50 per person*
Choose two of the following:

- Wisconsin Cheese and Sausage Tray with assorted Crackers and Mustards
- Fresh Vegetable Display with Ranch Dressing Dip
- Fancy Mixed Nuts
- Chef's Party Mix**

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



hors d'oeuvres

Cold

Price per 50 pieces

Assorted Canapés	\$85.00
Imported Prosciutto Ham-Wrapped Melon.....	\$85.00
Greek Pita Chips with Sun-Dried Tomato and Kalamata Olives.....	\$85.00
Southwestern Pinwheels	\$85.00
Assorted Finger Sandwiches	\$85.00
Beef Tenderloin Canapé	\$100.00
Cucumber Rounds with Smoked Salmon Mousse	\$85.00
Sun-Dried Tomato Pesto on a Baguette with Fresh Mozzarella	\$85.00
Roma Tomato and Mozzarella Cheese Bruschetta on Crustini.....	\$85.00
Smoked Salmon	Market Price

Hot

Price per 50 pieces

Chicken Quesadilla with Trio of Salsa	\$85.00
Islander Shrimp with Orange Marmalade Sauce	Market Price
Mushroom Caps Stuffed with Cheese and Italian Sausage.....	\$85.00
Meatballs (Swedish, Marinara, or BBQ).....	\$85.00
Oriental Spring Rolls (Chicken or Vegetarian) served with Sweet & Sour Sauce	\$85.00
Chicken Fingers with Ranch and Buffalo Sauce for Dipping	\$85.00
Bacon-Wrapped Water Chestnuts.....	\$85.00

Shrimp Tray	Market Price
Iced Jumbo Shrimp Cocktail with Cocktail and Remoulade Sauce	per 50 pieces
Market price is given two weeks prior to your event.	

Hors d'oeuvre selections can be displayed or passed.

Tray-passed receptions require one server per 50 guests at a fee of \$45 per server.

Banquet Pizzas.....	\$15.50 each
---------------------	--------------

One-topping pizzas available for late-night snacks.

Sausage • Pepperoni • Vegetarian • Cheese

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



hors d'oeuvre displays

All displays serve 50 people

Wisconsin Cheese and Sausage Tray with assorted Crackers and Mustards	\$150.00
Sliced Fresh Fruit and Berry Display, including Yogurt Dip	\$125.00
Fresh Vegetable Display with Bleu Cheese Dip	\$85.00
Hot Spinach and Artichoke Dip with French Bread	\$100.00
Antipasto Display	\$180.00

*Includes Asparagus, Pepperoncinis, variety of Olives, Artichoke Hearts, Salami,
and Roasted Peppers, drizzled with Italian Vinaigrette, served with Garlic Crustini*

Bruschetta Display.....	\$140.00
-------------------------	----------

Served with Olive Tapenade, Roma Tomato Marinade, and Crisp Toasted Baguette

The Big Dipper	\$125.00
----------------------	----------

Tortilla Chips and Sun-Dried Tomato Cream Cheese
Tortilla Chips and Pico de Gallo
Black Bean Roasted Corn Salsa
Kettle Potato Chips and Savory Dip Platter

Artisan Cheese Tray.....	\$200.00
--------------------------	----------

Chef's selection of artisan cheeses

From the Butcher Block

Round of Angus Beef	\$30.00 per pound
Honey-Glazed Baked Ham	\$23.00 per pound
Roasted Tom Turkey Breast	\$28.00 per pound

*Above Butcher Block selections are served with assorted mustard,
mayonnaise, horseradish, and cocktail rolls.*

*Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.*



banquet stations

Pasta Station \$20.00 per person

Pasta sautéed to order with Marinara, White Wine Cream Sauce, and Basil Pesto Sauce, Diced Grilled Chicken Breast, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil and Garlic Bread

Gourmet Pasta Station \$25.00 per person

Pasta sautéed to order with Marinara, White Wine Cream Sauce, and Basil Pesto Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil and Garlic Bread. Additional Assorted Toppings include Diced Grilled Chicken Breast, Shrimp, Sausage, Sautéed Vegetables, and Baby Mushrooms

Mashed Potato Bar \$7.00 per person

Mashed Potatoes: Garlic Roasted Reds, Yukon Golds, and Sweet Potatoes
Sour Cream, Cheddar Cheese, Bacon Bits, Green Onions and Broccoli

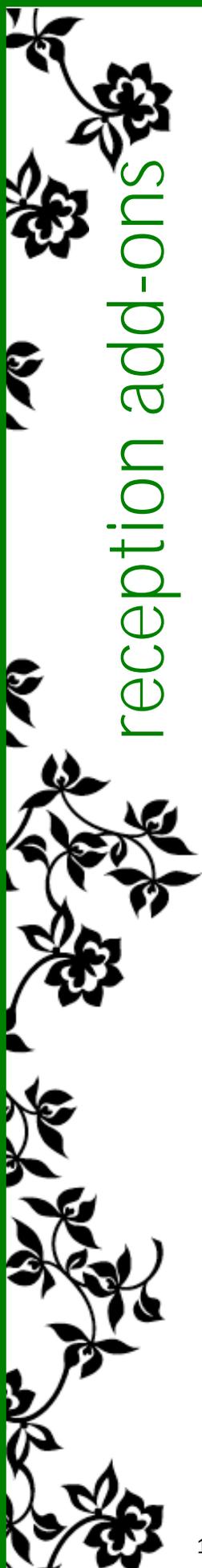
Deluxe Mashed Potato Bar \$9.50 per person

Mashed Potatoes: Garlic Mashed Potatoes, Yukon Golds, and Sweet Potatoes
Sour Cream, Cheddar Cheese, Bacon Bits, Green Onions, Sautéed Onions, Sautéed Mushrooms, Sauce Velute and Chipotle Cream Sauce

Gourmet Sundae Bar

French Vanilla Ice Cream and Chocolate Ice Cream
Warm Chocolate Brownies, Crushed Nuts
Caramel Sauce, Chocolate Sauce, Strawberry Sauce
Whipped Cream, Crushed Pineapple
Maraschino Cherries
\$8.00 per person

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



reception add-ons

Sweets

Chocolate Fudge Brownies.....	\$26.00 per dozen
Assorted Cookies.....	\$20.50 per dozen
Assorted Candy Bars, Snack Size	\$12.00 per dozen

Premium Milk Chocolate Fountain	\$200.00
Dippers for Chocolate Fountain	\$4.25 per person
<i>Assorted Fresh Fruit, Pretzels, Pound Cake, and Marshmallows</i>	

Snacks

Fancy Mixed Nuts.....	\$20.00 per pound
Dry Roasted Peanuts.....	\$13.00 per pound
Potato Chips with Fresh Dip.....	\$12.50 per pound
Tortilla Chips with Salsa	\$12.50 per pound
Pita Chips with Sun-Dried Tomato Cream Cheese	\$13.00 per pound
Chef's Party Mix	\$12.00 per pound
Cocktail Pretzels	\$12.00 per pound

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



buffets

All buffet options include:

Mixed Greens Salad
Bakery Fresh Breads and Pure Butter
Brewed Regular and Decaf Coffee and Wisconsin 2% Milk

Prime Rib Buffet \$37.00 per person

Choice of Three Entrées: Chef-Carved Roasted Prime Rib of Beef, Salmon with Dill,
Spice-Rubbed Salmon, Chicken Picatta, Chicken Marsala

Fresh Vegetable Relish Tray; Fresh Seasonal Fruit
Garlic Mashed Potatoes; Wild Rice Pilaf
Seasoned Whole Kernel Corn; Baby Carrots in Spicy Honey Butter

The Premier Buffet \$35.00 per person

Choice of Three Entrées: Chef-Carved Roasted Round of Beef, Roasted Salmon with Red Pepper
and Corn Relish, Salmon with Tomato Cruda, Teriyaki Chicken

Fresh Vegetable Relish Tray; Fresh Seasonal Fruit
Oven-Roasted Baby Reds; Wild Rice Pilaf
Seasoned Whole Kernel Corn; Baby Carrots in Spicy Honey Butter

Northwoods Buffet \$32.00 per person

Pan-Seared Herb-Breaded Chicken Breast, Braised Beef Tips, Baked Cod in White Wine Sauce

Seasonal Fresh Fruit Tray; Pasta Salad; Coleslaw
Smashed Potatoes with Gravy; Wild Rice Pilaf
Seasonal Vegetable Medley; Whole Kernel Corn

Holiday Inn Buffet \$28.00 per person

Sliced Pork Harmony, Herb-Roasted Chicken, Baked Cod au Gratin

Fresh Fruit Salad; Garlic Mashed Potatoes; Rice and Whole Grains Pilaf,
Green Beans Almandine; Baby Carrots in Brandy Glaze

Taste of Tuscany Buffet \$27.00 per person

Grilled Chicken Breast topped with Italian Plum Tomato, Kalamata Olives,
Sliced Prosciutto Ham and Fresh Basil; Penne Pasta tossed in Marinara Sauce, Italian Sausage,
Mushrooms and Pepperoni; Baked with Romano and Mozzarella Cheese; Herb-Crusted Roasted
Pork Loin with Whole Grain Mustard Cream Sauce

Zucchini and Yellow Squash Sautéed with Fresh Herbs and Garlic
Rice Pilaf with Parmesan Cheese; Garlic Smashed Potatoes

Holiday Inn Hotel & Convention Center

1001 Amber Avenue • Stevens Point, WI 54482 • 715-344-0200 • www.stevenspointwithotel.com

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.

Includes your choice of Caesar, House, or Ranch Salad for all guests
Fresh Vegetables and Potato or Rice — Please see the following page for selections
Fresh Baked Rolls with Pure Butter
Brewed Regular and Decaf Coffee, Tea and Wisconsin 2% Milk



plated entrées

Beef Entrées

Grilled Center Cut 8-oz. Filet Mignon \$37.00
Served with Port Wine Demi Glace

Delmonico Ribeye Steak 10 oz. \$25.00
13 oz. \$29.00
Char-grilled and served with Compound Butter

Sliced Tenderloin of Beef Bordelaise \$28.00
Roasted Angus Beef

Bacon-Wrapped 10-oz. Sirloin Steak \$28.00
A thick center-cut top Sirloin Steak wrapped in Applewood Smoked Bacon

Chicken Entrées

Chicken Oscar \$26.00
Sautéed Breast of Chicken topped with Fresh Asparagus, Crab Meat and Béarnaise Sauce

Chicken Saltimbocca \$25.00
Breast of Chicken stuffed with Sliced Prosciutto Ham wrapped around a blend of Sage, Rosemary, and Garlic Puree with Swiss Cheese, topped with Parmesan and Italian Herbs

Sautéed Chicken Breast \$23.00
Choice of Sauce: Chardonnay, Mushroom, or Sun-dried Tomato Cream Sauce

Chicken Cordon Bleu \$23.00
Breast of Chicken stuffed with lightly smoked Ham and Swiss Cheese

Pork Entrées

Pork Ribeye \$23.75
8-oz. char-grilled with Mushroom Gravy

Pork Wellington \$24.00
Seared Pork Tenderloin wrapped in puff pastry, finished with a light Marsala demi glace

Seafood Entrées

Seared Tilapia \$21.00
Gently seasons pan-seared tilapia, served with a velvety Sauce Mornay

Salmon with Dill Sauce \$26.95
A Salmon Filet served with a Classic Dill Sauce

Roasted Salmon \$26.95
A Salmon Filet served with a Red Pepper and Corn Relish

Mahi Mahi \$23.25
Baked and served with a Fruit Salsa

Vegetarian Entrées

(Includes salads only; no sides)

Eggplant Parmesan \$18.25
Italian Breaded Eggplant Slices pan-seared and set atop a bed of Linguini, smothered in Marinara, garnished with Fresh Grated Parmesan

Garden Vegetable Marinara \$17.25
Fettuccini Noodles tossed with Seasonal Vegetables and Marinara Sauce

You may choose up to 2 entrees for your guests to select from with the exception of a third being a vegetarian entrée. If you would like to choose more than 2 entrees (or 3 with a vegetarian), there would be an additional charge of \$2.50 per entrée.

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



accompaniments

Select One for All Guests:

Caesar Salad

Romaine Lettuce, Parmesan Cheese and Garlic Croutons with Caesar Dressing

Ranch Salad

Tossed Garden Greens, Cucumber, Red Onions, Roma Tomatoes, Julienne Carrots,
Shredded Cheddar Cheese, Croutons served with Ranch Dressing and French Dressing

House Salad

Mixed Lettuce Greens, Tomatoes, Red Onions, Cheese Straws with Balsamic Vinaigrette

Select One Vegetable per Plated Option: *(not included in Vegetarian Entrées)*

Baby Carrots

Seasoned Whole Kernel Corn

Green Beans with Roasted Red Pepper

Seasonal Mixed Fresh Vegetables

Vegetable Cous Cous

Select One Side per Plated Option: *(not included in Vegetarian Entrées)*

Garlic Mashed Potatoes

Twice Baked Potatoes

Roasted Red Potatoes

Wild Rice Blend

Rice Pilaf

Kids Menu Options

For children between the ages of 4 and 10 years old

Fresh Fruit

Fresh Baked Rolls with Pure Butter

Wisconsin 2% Milk

Select One Entrée:

Chicken Fingers

Mac and Cheese

Grilled Cheese

Select One Side:

Shoestring Fries

Fresh Vegetable

\$8.75 per plate

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



family style

All prices are per person and available for groups of 75-150 people

Family-Style Menu available for up to one group per night, based on availability

Includes House Salad (*Mixed Lettuce Greens, Tomatoes, Red Onions, Cheese Straws with a choice of French or Ranch Dressing*)
Fresh Vegetables and Potato or Rice
Fresh Baked Rolls with Pure Butter
Brewed Regular and Decaf Coffee, Tea, and Wisconsin 2% Milk

Entrées:

2 Entrées \$31.00
3 Entrées \$36.00

Sliced Pork with Dried Plum Port Wine Sauce
Beef Burgundy
Chicken Marsala
Herb-Roasted Chicken
Roasted Turkey Breast
Lemon Baked Cod

Select One Vegetable:

Baby Carrots
Seasoned Whole Kernel Corn
Green Beans with Toasted Almonds

Select One Side:

Garlic Mashed Potatoes
Roasted Red Potatoes
Wild Rice Pilaf

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.

reception options

Hosted Bar

As the host, you are responsible for the purchase and payment of your guests' beverage consumption.

Cash Bar

Your guests are responsible for the purchase and payment of their beverage choice.

Bar Prices

Rail Highball \$3.75
Rail Cocktail \$5.25

*Christian Brothers Brandy, Calvert Extra Whiskey, Gordon's Vodka and Gin,
Early Times Bourbon, Cluny Scotch, Castillo Rum*

Call Highball \$4.75
Call Cocktail \$6.25

*J Bavet Brandy, Seagrams 7 Whiskey, Jack Daniels, Windsor Canadian, Smirnoff Vodka, Tanqueray, Jim Beam,
Dewar's Scotch, Bacardi, Captain Morgan, Malibu, Southern Comfort, Amaretto, Peach Schnapps*

Premium Highball \$5.50
Premium Cocktail \$7.25

Korbel, Crown Royal, Absolut, Bombay Sapphire, Maker's Mark, Johnny Walker Black

Cordials \$4.75
Liqueurs \$6.25

Domestic Bottled Beer \$3.50
Miller Lite, Budweiser, Bud Light, Point Amber, O'Douls Amber

Premium Bottled Beer \$4.25
Corona, Mike's Hard Lemonade, Heineken

Domestic Keg Beer—1/2 Barrel \$225.00
MGD, Miller Lite, Budweiser, Bud Light, Point Special, Coors Light

Specialty and Seasonal Point Keg Beer—1/2 Barrel (based on seasonal availability) \$275.00
*Point Amber, Point Cascade Pale Ale, Point Nude Beach, Point October Fest, Point St. Benedicts,
Point Black Onyx*

Micro Brew Keg Beer—1/2 Barrel \$325.00
*Sam Adams, Spotted Cow, Central Waters Honey Blonde, Central Waters Mud Puppy,
Leinenkugels Classic Amber, Leinenkugels Honey Weiss*

House Wine \$4.75 per glass, \$19.00 per bottle
Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Riesling

House Champagne \$21.00 per bottle
Champagne Fountain \$100.00 plus \$20.00 per bottle used

Soft Drinks \$1.50 per glass
Fruit Punch \$18.00 per gallon
Point Root Beer Keg—1/2 Barrel \$175.00

Holiday Inn Hotel & Convention Center

Prices are subject to a 20% Service Charge and 5.5% Sales Tax
Menu items and pricing are subject to change at the discretion of the hotel.



gift opening

Beverages

Breakfast Blend Regular or Decaf Coffee.....	\$26.95 per gallon
Assorted Fruit Juices (Orange, Cranberry, Apple).....	\$25.95 per gallon
Fruit Punch.....	\$18.00 per gallon
Brewed Orange Pekoe Iced Tea.....	\$21.50 per gallon
Lemonade	\$21.50 per gallon
Wisconsin Dairy Milk	\$15.50 per gallon
Dasani Bottled Water	\$26.95 per dozen
Coke Products.....	\$21.95 per dozen
Assorted Herbal Tea	\$1.25 per bag

Ala Carte Breakfast Items

Warm, Fresh Cinnamon Rolls	\$35.75 per dozen
Fresh Baked Cake Danishes	\$24.95 per dozen
Fresh Baked Muffins	\$24.95 per dozen
Whole Fresh Fruit	\$20.50 per dozen
Sliced Fresh Fruit.....	\$3.75 per person
Assorted Donuts	\$24.95 per dozen
Bagels with Cream Cheese.....	\$18.50 per dozen
Fresh Racine Danish Kringle.....	\$15.00 per ring
Fruit Yogurt	\$2.75 each
Coffee Cake.....	\$10.25 per loaf

Omelet Station.....	\$18.00 per person
Eggs, Diced Tomatoes, Mixed Peppers, Ham, Sausage, Bacon, Onions, Mushrooms, Chives, Cheddar cheese.	