



## *Holiday Inn Elmira*

*At our Holiday Inn Elmira you will receive the professional courtesy and personal attention you need to be able to enjoy your special day, just as much as your guests. Whatever size the guest list, consider what we can do for you:*

*\*I will personally help you create and coordinate your wedding down to the last detail.*

*\*Special discounts on pre-wedding parties.  
(engagement party, bridal shower, rehearsal dinner, etc.)*

*\*Complimentary accommodations for the wedding couple the night of the wedding, with early check-in & late check out.  
(based on availability)*

*\*Complimentary breakfast the morning after the wedding for the wedding couple.*

*\*Special room rates for family and guests.  
(based on availability)*

*\*Complimentary champagne toast for the wedding party at the head table.*

*\*White linen, skirting & tooling with white lights for the head, cake, and gift table.*

*\*Options for the head table arrangements.*

*\*Seven complimentary centerpieces to choose from.*

*\*Napkins in a variety of colors.*

*It would be my pleasure to meet with you in the near future to assist in making your special day the most memorable.*

*Sincerely,*

*Amy Clarkson  
Banquet Coordinator*



## *Holiday Inn Elmira*

*We would like to Thank You for considering our Holiday Inn for your wedding reception. Our experienced staff is looking forward to working with you.*

*Congratulations and we hope to be part of your Special Day.*

***Deposit & Payments:*** - To confirm the date and time you have selected, a deposit of \$500.00 is required. No date will be considered confirmed until the deposit has been received. Deposits are non-refundable. A second deposit in the amount of 50% of the projected cost of the event is due 2 weeks prior to the event. Payment in full is due three days prior to the event.

***Guarantees*** – A tentative confirmed number of guests is required 14 days prior to your function. A final guaranteed number is required five (5) days prior to your function.

***Service Charge & Sales Tax*** – All pricing is subject to 8% New York sales tax and 12% gratuity to wait staff and 6% administrative charge, which is not to be distributed to employees.



## *Holiday Inn Elmira*

### *Hors d' Oeuvres Selections*

#### *Cold Hors d' Oeuvres*

*(Prices are for 50 pieces or as noted)*

<i>Deviled Eggs</i>	<i>\$30.00</i>
<i>Fresh Vegetable Crudit� (serves 50 people)</i>	<i>\$60.00</i>
<i>Rye Bread Boat with Chipped Beef and Dill Dip (serves 50 people)</i>	<i>\$75.00</i>
<i>Assorted Cheese and Cracker Platter (serves 50 people)</i>	<i>\$125.00</i>
<i>Pepperoni, Assorted Cheese, and Cracker Platter (serves 50 people)</i>	<i>\$150.00</i>
<i>Fresh Fruit Platter with White Chocolate Ganache (serves 50 people)</i>	<i>\$175.00</i>
<i>Lavash Rolls Filled with Ham, Cream Cheese, and Roasted Red Peppers</i>	<i>\$95.00</i>
<i>Lavash Rolls Filled with Boursin Cheese, Asparagus, and Tomato</i>	<i>\$100.00</i>
<i>Roasted Garlic Hummus with Tortilla Chips</i>	<i>\$60.00</i>
<i>Tomato Bruschetta Crostini</i>	<i>\$60.00</i>
<i>Peel and Eat Shrimp with Cocktail Sauce (100 pieces)</i>	<i>\$65.00</i>
<i>Iced Jumbo Shrimp with Cocktail Sauce</i>	<i>Market Price</i>
<i>Chocolate Covered Strawberries</i>	<i>Seasonal Price</i>
<i>Chocolate Fountain with Accompaniments</i>	<i>\$4.95 per person</i>
<i>Antipasto Platter featuring assorted Meats, Cheeses, Olives, and Vegetables</i>	<i>\$250.00</i>
<i>International Cheese and Fruit Display with</i> <i>White Chocolate Ganache and Assorted Crackers</i>	<i>Seasonal Price</i>

#### *Hot Hors d' Oeuvres*

*(Prices are for 50 pieces or as noted)*

<i>Swedish Meatballs</i>	<i>\$35.00</i>
<i>Sweet and Sour Meatballs</i>	<i>\$35.00</i>
<i>Garlic Pizza Bites</i>	<i>\$40.00</i>
<i>Bite Size Stuffed Potatoes</i>	<i>\$35.00</i>
<i>Buffalo Style Chicken Wings with Bleu Cheese</i> <i>Served Medium Unless Otherwise Requested</i>	<i>\$90.00</i>
<i>Boneless Chicken Wings with Bleu Cheese</i>	<i>\$75.00</i>
<i>Breaded Chicken Tenders with Barbeque and Honey Mustard Sauce</i>	<i>\$60.00</i>
<i>Artichoke and Spinach Dip with Tortilla Chips</i>	<i>\$70.00</i>
<i>Scallops wrapped with Bacon</i>	<i>Market Price</i>
<i>Water Chestnuts wrapped with Bacon</i>	<i>\$75.00</i>
<i>Baked Stuffed Mushrooms (Seafood or Sausage)</i>	<i>\$75.00</i>
<i>Coconut Breaded Shrimp with Sweet and Spicy Dipping Sauce</i>	<i>\$95.00</i>

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## ***Holiday Inn Elmira***

### ***Sit Down Dinners***

*(Choice of Two)*

#### ***Chicken Cordon Bleu***

*Breast of Chicken Stuffed with Virginia Ham and Swiss Cheese,  
Topped with Our Chef's Creamy Chablis Sauce*

***\$19.95***

#### ***Broiled Lemon Pepper Haddock***

*Broiled Fillet of Haddock served with Lemon and Drawn Butter*

***\$19.95***

#### ***Sliced Top Round of Beef***

*A Generous Portion of Slow Roasted Beef Roast served  
With a Red Wine Reduction*

***\$18.95***

#### ***Broccoli Chicken Divan***

*Sautéed Chicken Breast topped with Steamed Broccoli Florets,  
Smothered in our Creamy Cheddar Sauce*

***\$18.95***

#### ***Stuffed Haddock***

*Fillet of Haddock with Seafood Stuffing  
Topped with a Chablis Sauce*

***\$21.95***

#### ***Eggplant Parmesan***

*Eggplant Lightly Breaded and Deep Fried, topped with Marinara and  
Finished with Melted Mozzarella*

***\$18.95***

#### ***New York Strip Steak***

*Choice Cut of Beef topped with Caramelized Onions  
And Mushrooms (10oz)*

***\$26.95***

#### ***Chicken Florentine***

*Sautéed Chicken Breast topped with Spinach, Bacon,  
And Creamy Alfredo Sauce*

***\$19.95***

#### ***Sliced Pot Roast of Beef***

*Served with Au Jus*

***\$18.95***

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## *Holiday Inn Elmira*

### *Sit Down Dinners Continued* (Choice of Two)

#### ***Slow Roasted Prime Rib***

*Served with Au Jus and English Horseradish Sauce* \$28.95

#### ***Filet Mignon***

*8 oz. Cut of Choice Tenderloin Cooked to your Specifications* Market Price

#### ***Spinach and Feta Stuffed Chicken Breast***

*Stuffed with Crumbled Feta, Spinach and wrapped with Bacon* \$19.95

#### ***Chicken Marsala***

*Sautéed Chicken Breast with Mushrooms and Marsala Wine* \$18.95

#### ***Marmalade and Rosemary Glazed Pork Loin***

*Slow Roasted Tender Pork Loin served with Pan Sauce* \$18.95

#### ***Herb Crusted Tenderloin of Beef***

*Served with a Mushroom Demi Glaze* Market Price

#### ***London Broil***

*Slow Roasted Marinated Flank Steak topped with  
Mushroom Demi Glaze Sauce* \$19.95

#### ***Baked Stuffed Chicken Breast***

*Stuffed with Traditional Dressing and topped with Pan Sauce* \$19.95

#### ***Vegetarian Lasagna***

*Lasagna stuffed with Four Cheeses, Onions, Peppers, Mushrooms,  
And Spinach* \$18.95

#### ***Marinated Grilled Chicken***

*Italian Marinated Chicken Breast topped with Sautéed Onions,  
Peppers, Mushrooms, and Tomatoes* \$18.95

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## *Holiday Inn Elmira*

### *Sit Down Dinner Accompaniment Selection*

#### *Appetizers*

*(A La Carte)*

*Soup du Jour \$3.00*

*Fresh Fruit Cup \$3.00*

#### *Salads*

*(Choice of One)*

*Mixed Green Salad with Italian Dressing*

*Caesar Salad*

#### *Warm Rolls with Butter*

#### *Potato and Vegetables*

*(Choice of Two)*

*Wild Rice*

*Rice Pilaf*

*Fresh Mashed Potatoes*

*Twice Baked Potatoes*

*Oven Roasted Potatoes*

*Corn Supreme*

*Green Beans Almondine*

*Broccoli with Hollandaise*

*Fresh Medley of Vegetables*

*Brown Sugar Glazed Carrots*

*Asparagus with Chopped Tomato and Garlic*

*Sautéed Zucchini and Summer Squash with Herbed Butter*

#### *Beverages*

*Coffee*

*Decaffeinated Coffee*

*Tea*

*Milk*



## ***Holiday Inn Elmira***

### ***Dinner Buffets***

#### ***#1 Huck Finn Buffet- \$20.95***

*(Select Two Entrees)*

*Chicken Marsala*

*Baked Pineapple Glazed Ham*

*Wild Mushroom Ravioli in a Madeira Cream Sauce*

*Marinated Grilled Chicken with Sautéed Vegetables*

#### ***#2 Tom Sawyer Buffet- \$22.95***

*(Select Any Two Entrees from Buffets 1 or 2)*

*Oven Roasted Chicken*

*Broccoli Chicken Divan*

*Sliced Top Round of Beef with Au Jus*

*Marmalade and Rosemary Glazed Center Cut Pork Loin*

#### ***#3 Mark Twain Buffet- \$24.95***

*(Select Any Two Entrees from Buffets 1, 2, or 3)*

*Chicken Florentine*

*Stuffed Chicken Breast*

*Beef Tips Bourguignon with Noodles*

*Broiled Haddock with a Tomato and Scallion Chablis Sauce*

#### ***#4 Becky Thatcher Buffet- \$27.95***

*(Select Any Two Entrees from Buffets 1, 2, 3 or 4)*

*Chicken Cordon Bleu*

*Baked Stuffed Haddock*

*Seafood Newburg with Pastry*

*Sliced Pot Roast with Demi Glaze*

### ***Carving Stations***

*Top Round of Beef (Minimum of 35 people)*

*\$8.50 per person*

*Baked Pit Ham (Minimum of 35 people)*

*\$8.50 per person*

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## *Holiday Inn Elmira*

### *Dinner Buffet Accompaniments*

*Mixed Green Salad or Caesar Salad*

#### *Warm Rolls with Butter*

#### *Salads*

*(Choice of One)*

*Coleslaw  
Orzo Salad  
Pasta Salad  
Potato Salad  
Mediterranean Pasta Salad*

*Waldorf Salad  
Broccoli Salad  
Macaroni Salad  
Three Bean Salad*

#### *Potatoes and Vegetables*

*(Choice of Two)*

*Wild Rice  
Salt Potatoes  
Scalloped Potatoes  
Au Gratin Potatoes  
Mashed Sweet Potatoes  
Seasoned Oven Roasted Potatoes*

*Corn Supreme  
Honey Glazed Carrots  
Green Beans Almondine  
Broccoli with Hollandaise  
Normandy Mixed Vegetables  
Sautéed Zucchini and Summer Squash*

*Fresh Mashed Potatoes and Gravy*

#### *Pasta*

*Baked Penne with Marinara and Asiago Cheese  
Other Pasta Selections Available at an Additional Charge*

#### *Beverages*

*Coffee  
Decaffeinated Coffee*

*Tea  
Milk*





## *Holiday Inn Elmira*

### *Beverage Menu*

#### *Beer*

<i>¼ Keg</i>	<i>\$175.00</i>
<i>½ Keg</i>	<i>\$275.00</i>
<i>Bottled Domestic</i>	<i>\$3.50</i>
<i>Bottled Premium</i>	<i>\$5.00</i>

#### *Wine*

<i>White Zinfandel Carafe</i>	<i>\$20.00</i>
<i>Chardonnay Carafe</i>	<i>\$20.00</i>
<i>Cabernet Carafe</i>	<i>\$20.00</i>
<i>Merlot Carafe</i>	<i>\$20.00</i>

*Other Wines Available Upon Request*

#### *Soft Drinks*

<i>Soda</i>	<i>\$1.25</i>
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#### *Punch*

*(Minimum of Two Gallons)*

<i>Fruit</i>	<i>\$20.00</i>
<i>Wine</i>	<i>\$45.00</i>
<i>Champagne</i>	<i>\$45.00</i>
<i>Alcohol</i>	<i>\$55.00</i>

#### *Champagne Toast*

<i>House Champagne</i>	<i>\$18.00</i>
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#### *Service By The Hour*

*Variety of House Wine, Keg Beer, and Non Alcoholic Beverages*

<i>One Hour Open Bar</i>	<i>\$9.00 Per Person</i>
<i>Two Hour Open Bar</i>	<i>\$12.00 Per Person</i>
<i>Three Hour Open Bar</i>	<i>\$14.00 Per Person</i>
<i>Four Hour Open Bar</i>	<i>\$16.00 Per Person</i>

*A \$50.00 set up fee will be assessed if bar receipts do not exceed \$300.00 for Host Bars.*

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