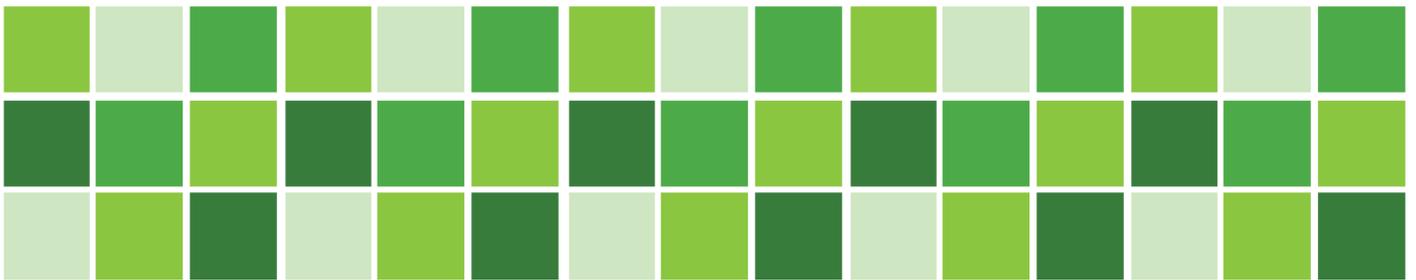




Holiday Inn

Function Event Catering Information



Holiday Inn San Marcos
105 Bintu Drive | San Marcos, TX 78666
512.805.1000 phone | 512.805.1001 fax
<mailto:fbm@holidayinnsanmarcos.com>

MEETING & EVENT INFORMATION

- 3,150 square feet of Indoor Flexible Meeting Space with Hill Country Ballroom
- 4,500 square feet of Outdoor Flexible Event Space with The Venue at Willow Creek
- 108 beautifully appointed guest rooms
- IHG Reward Club - www.ihg.com/rewardsclub
- Complimentary Self Parking
- Complimentary Wireless High Speed Internet throughout the hotel
- Located 4 miles South of Texas State University
- Located 2 miles North of Premium & Tanger Outlet Centers
- 100% Non-Smoking Facility
- Pet Friendly (fees apply)
- Spring's Bistro+Bar- Full Service Restaurant serving breakfast and dinner daily
- Coffee maker, iron, ironing boards, hairdryer, desk lamp with extra outlet, oversized work desk, ergonomic desk chair & voice mail
- 24-hour Business & Fitness Center
- Outdoor Swimming Pool and Whirlpool Spa
- Centrally located to Downtown San Marcos



STAY REFRESHED. STAY RELAXED. STAY YOU.

Situated midway between Austin and San Antonio and just on the edge of the Texas Hill Country, Holiday Inn San Marcos offers the most options for any traveler. Whether you are planning a relaxing trip to float the San Marcos River, sending your kids off to college at Texas State University or meeting with clients and conducting business, San Marcos' newest full service hotel provides you with the most sophisticated and modern accommodations, amenities and banquet event space.

Each of our guests rooms includes either a king or two queen beds with a well lit work desk and comfortable chair, along with complimentary high-speed Wi-Fi access to help you stay connected while away from the home or office. Enjoy a morning or evening meal or try a refreshing cocktail from the Springs Bistro+Bar our onsite restaurant serving American comfort food with a bit of a twist.

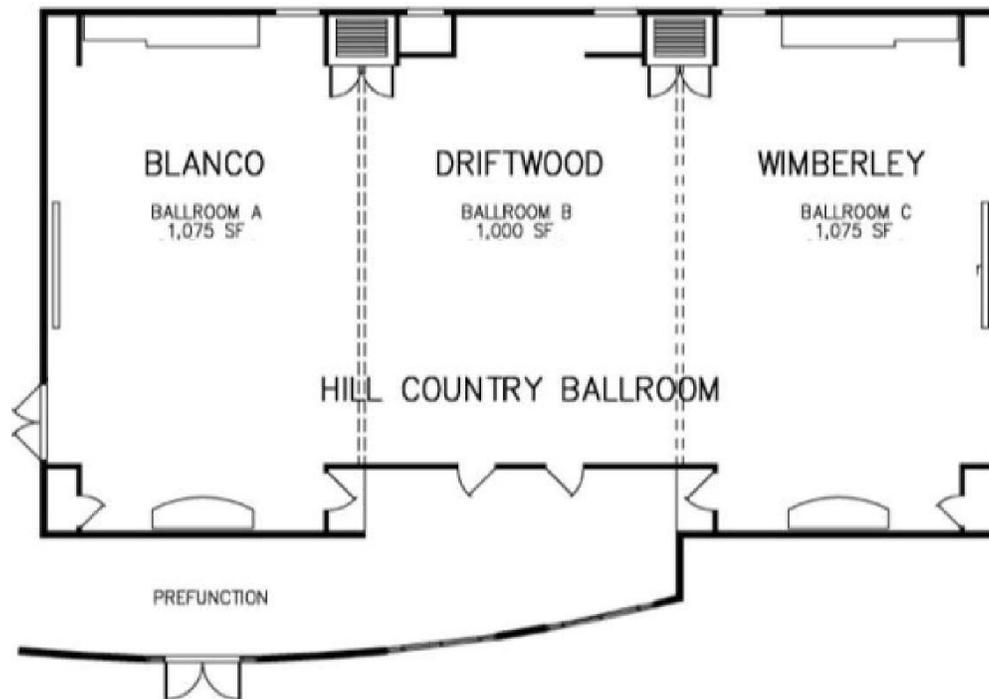
Our three flexible function rooms, which offer 3,150 square feet of total indoor space with modern technology, can host anything from a 10 guest business meetings to a 220 attendee conference with custom catering. Maybe you are looking to host an outdoor event, The Venue at Willow Creek, our 4,500 square feet of outdoor event space can provide you a unique and refreshing setting for your wedding, corporate gathering or conference. When planning a weekend getaway, family vacation or business trip to San Marcos, look no further than the Holiday Inn San Marcos. Located just minutes from downtown, area dining, entertainment options, and outdoor river activities, our hotel is the perfect place to stay if you want to enjoy the area and a bit of true Texas hospitality.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

HOLIDAY INN - SAN MARCOS

105 Bintu Drive - San Marcos, TX 78666 - fbm@holidayinnsanmarcos.com - (512) 805-1000 phone - (512) 805-

MEETING ROOM INFORMATION



Room	L x W	Sq Ft	Rounds of 10	Theater	Classroom (3Per)	Conference
Hill Country Ballroom (A+B+C)	76 x 42	3150	170	220	162	80
--Blanco (A)	25 x 42	1075	60	80	36	30
--Driftwood (B)	26 x 42	1000	50	60	36	20
--Wimberley (C)	25 x 42	1075	60	80	36	30
--Blanco + Driftwood (A+B)	51 x 42	2075	100	140	72	50
--Driftwood + Wimberley (B+C)	51 x 42	2075	100	140	72	50

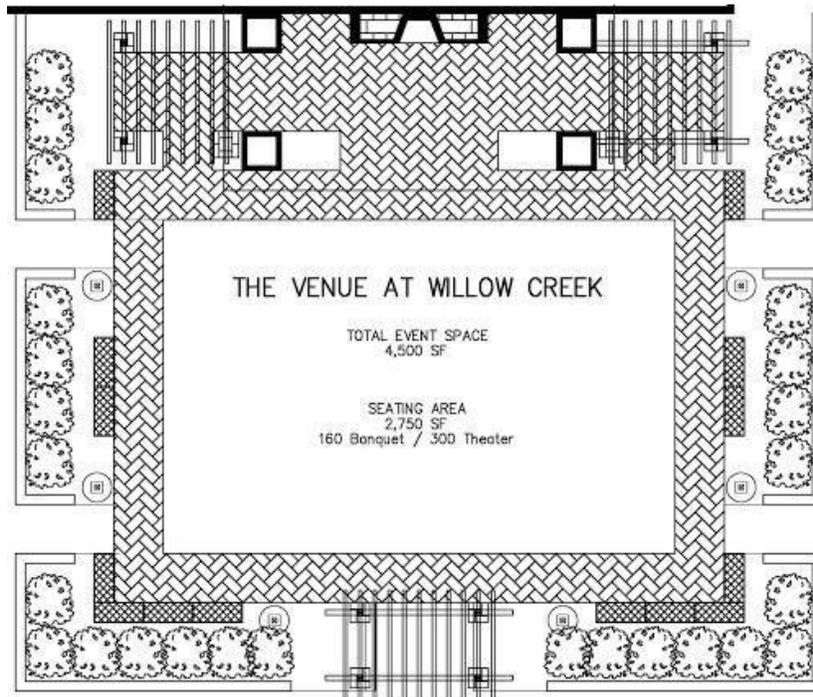
AUDIOVISUAL EQUIPMENT (*fees may apply)

Screen*
 Whiteboard and Easel*
 Speaker Phone*
 HDTV (not available in all rooms)*

Wireless Internet Access
 Flip Chart & Easel*
 Microphone*
 Projector*

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

EVENT SPACE INFORMATION



Room	SqFt Total	SqFt Lawn	Rounds of 10	Theater
The Venue @ Willow Creek*	4500	2750	100	200

*see policies & procedures

Host your next event at *The Venue @ Willow Creek*, Holiday Inn-San Marcos' outdoor event area. Beautifully landscaped and designed to be versatile location for your next gathering or celebration. From a 300 guest wedding ceremony to relaxed cocktail reception this unique setting, the possibilities are endless. Release your imagination!

Audio Visual: No AV available in this area
 Floor Covering: Paver stone and grass
 Hours: Area closes at 10pm

*POLICES & PROCEDURES

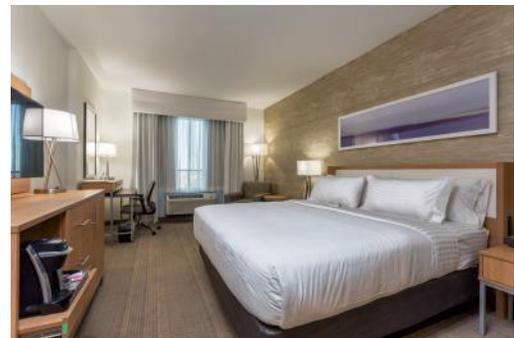
Use of this area requires rental of all tenting and furniture (table and chairs) from third party supplier. Security is required when attendees exceed 100 guests and alcoholic beverages are being served. All associated cost for rental items, decor and security will be the responsibility of the event or group and will be subject to applicable service charges and sales tax.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

HOLIDAY INN - SAN MARCOS

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PICTURES



To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

HOLIDAY INN - SAN MARCOS

105 Bintu Drive - San Marcos, TX 78666 - fbm@holidayinnsanmarcos.com - (512) 805-1000 phone - (512) 805-



BREAKFAST SELECTIONS AND ENHANCEMENTS

Healthy Continental \$12.95 per person

Whole & Sliced Seasonal Fresh Fruit, Assorted Yogurts, Assorted Danish, Muffins, & Bagels served with Cream Cheese & Jams. Beverage service assorted Juices, Coffee, and Specialty Teas included.

LBJ Breakfast \$15.95 per person

Whole & Sliced Seasonal Fresh Fruit, Country scrambled eggs, Choice of bacon or sausage links, Fire roasted breakfast potatoes, Buttermilk biscuits & sausage gravy. Beverage service is chilled assorted juices, Coffee, and Specialty Teas.

Baja Fresh Breakfast \$15.95

Whole sliced fruit, Migas: green peppers, onions, jalapenos, tomatoes, & melted cheddar. Breakfast Pork chops in ranchero sauce and fried potatoes and refried beans for sides with flour tortillas and corn tortillas. Beverage service is chilled assorted juices, Coffee, and specialty teas.

Tex. Mex- Breakfast Taco Bar \$15.95

Barbacoa, Carne Guisada, Migas, Eggs, Bacon, Sausage, Potatoes al Mexicana, Refried beans, Flour tortillas & Corn Tortillas.

Enhancement Items

(May be added to any of the above breakfast selections)

Warm Cinnamon Rolls \$28.00 per dozen

Breakfast Sandwiches with Scrambled Eggs, Cheese, & Sausage Patty \$2.75 each

Breakfast Tacos: Potato & Egg, Bacon & Egg, Sausage & Egg, or Bean & Cheese \$2.25 each

Hot Oatmeal with Brown Sugar, Raisins & Milk \$2.50 per person

Assorted Cold Cereal with Milk \$2.25 per person

Fruit Yogurt with Granola \$2.50 per each

Grits with Butter & Shredded Cheese \$3.00 per person

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

A LA CARTE SELECTIONS

Beverages

- Freshly Brewed Coffee Regular, Decaffeinated & Hot Tea *\$40.00 per gallon*
- Freshly Brewed Iced Teas with Lemon Wedges *\$30.00 per gallon*
- Fruit Punch or Lemonade *\$30.00 per gallon*
- Energy Drinks- Red Bull or Monsters *\$5.00 per each*
- Orange, Grapefruit, Tomato, Cranberry or Apple Juice *\$12.00 per carafe* Assorted
- Regular & Diet Soft Drinks (based on consumption) *\$2.00 each* Assorted
- Bottled Fruit Juices (based on consumption) *\$2.50 each*
- Bottled Water (based on consumption) *\$2.00 each*
- Topo Chico Sparkling Water (based on consumption) *\$2.75 each*
- Individual 2% or Chocolate Milk (based on consumption) *\$2.00 each*

Bakery

- Buttered Croissants *\$32.00 per dozen*
- Assorted Bagels with Cream Cheese *\$32.00 per dozen*
- Assorted Danish and Muffins *\$30.00 per dozen*
- Assorted Breakfast Breads with Jams *\$30.00 per dozen*
- Assorted Fresh Baked Cookies *\$24.00 per dozen*
- Double Chocolate Fudge Brownies *\$30.00 per dozen*

Snacks

- Assorted Granola Bars, Nutri-Grain Bars or Power Bars *\$2.00 each*
- Seasonal Sliced Fresh Fruit *\$2.00 per person*
- Assorted Whole Fruit *\$2.00 per piece*
- Assorted Plain & Fruit Yogurts (based on consumption) *\$2.50 each*
- Assorted Candy Bars *\$2.00 each*
- Assorted Salty/Sweet Crunchy Snacks (based on consumption) *\$2.25 each*
Cracker Jacks, Popcorn, Pretzels, Potato Chips, Snack Mix or Nuts
- Blue Bell Ice Cream Cups (based on consumption) *\$3.00 each*
4 oz cups- Chocolate or Vanilla
- Chips and Salsa *\$2.50 per person*
- Warm Spinach Artichoke Dip with Tortilla Chips *\$3.00 per person*

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.



PACKAGES

Meeting Planner Package *\$27.95 per person*

Pre-Meeting

Fresh Seasonal Sliced Fruit, Selection of Danish; Croissant, Muffins, and Bagels. Butter, Whipped Cream Cheese and Jams. Assorted Juice, Freshly Brewed Coffee and a selection of Specialty Teas

Mid-Morning

Assorted Snack Bars, Assorted Soft Drinks, Bottled Waters, Freshly Brewed Coffee and a selection of Specialty Teas

Lunch Buffet

Field Green Salad with Choice of Dressing, Thin Sliced Deli Selection of Roast Beef, Smoked Turkey Breast, and Cured Ham, Sliced Cheese, Tomatoes, Lettuce, Red Onion, Pickle Spears and Condiments. Assorted Bakery Breads and Rolls, and Potato Chips, Chef's Choice Desert, Freshly Brewed Coffee & Iced Tea

Afternoon

Assorted Freshly Baked Cookies, Selection of Assorted Candy Bars, Trail Mix. Freshly Brewed Coffee, Selection of Specialty Teas, Assorted Soft Drinks and Bottled Waters

Grab-N-Go Package *\$18.95 per person*

Pre-Meeting

Fresh Seasonal Sliced Fruit, Selection of Danish; Croissant, Muffins, and Bagels. Butter, Whipped Cream Cheese and Jams. Assorted Juice, Freshly Brewed Coffee and a selection of Specialty Teas

Mid-Morning

Assorted Snack Bars, Assorted Soft Drinks, Bottled Waters, Refresh Brewed Coffee and a selection of Specialty Teas

Afternoon

Assorted Freshly Baked Cookies, Selection of Assorted Candy Bars, Trail Mix. Refresh Brewed Coffee, Selection of Specialty Teas, Assorted Soft Drinks and Bottled Waters

***Breaks are replenished for 45 minutes and lunch for 1.5 hours. Minimum of 25 people are required for the "Grab-N-Go" package.*

*\$50 set up fee will be added for groups less than 25 people***

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.



THEMED BREAKS

Health Nut Break \$11.95 per person

Seasonal Sliced Fresh Fruits, Selection of Assorted Plain and Fruit Individual Yogurts, Granola Bars, and Mixed Nuts. Bottled Water and Assorted Bottled Juices

Sweet Treats \$11.95 per person

Freshly Baked Chocolate Chip, Oatmeal-Raisin and Snickerdoodle Cookies, Fudge Nut Brownies, 2% Milk & Chocolate Milk, Assorted Soft Drinks, Bottled Water, Coffee and Ice Tea

Bagel Break \$9.95 per person

Assorted Bagels, Cream Cheese, Whipped Butter, and Jams. Freshly Brewed Coffee and a Selection of Specialty Teas

Snack Attack Break \$8.95 per person

Pretzels, Potato Chips, Snack Mix, Assorted Cookies and a Selection of Assorted Candy Bars. Assorted Soft Drinks and Bottled Water

Play Ball Break \$8.95 per person

Cracker Jacks, Cheddar & Buttered Flavor Popcorn. Lemonade, Assorted Soft Drinks, Bottled Waters and Ice Tea

Thirst Quencher \$6.95 per person

Assorted Soft Drinks, Bottled Juices and Bottled Waters. Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Specialty Hot Teas and Ice Tea.

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EXPRESS LUNCH



Basic Boxed Lunch \$13.95 per person

All sandwiches dressed with lettuce and tomato and served on a variety of white and wheat sandwich breads. Mayonnaise and mustard are served on the side. Includes individual bagged chips, piece of fruit and bottled water

Choices Include:

- Turkey & Swiss
- Ham & Cheese
- Hummus & Cucumber
- Roast Beef & Provolone

Specialty Boxed Lunch \$15.95 per person

Includes individual bagged chips, piece of whole fruit and bottled water

Choices Include:

Sonoma Chicken

Chicken Salad with Onions, Apples, Almonds, Cranberries, Poppy Seeds, and Tarragon Mayonnaise. Dressed with Lettuce and Tomato.

Roasted Turkey

Cranberry Mayo, Provolone Cheese, Lettuce, Tomatoes.

Chicken Caesar Salad Wrap

Crisp Romain Hearts with Parmesan Cheese, Sliced Grilled Chicken mixed with Caesar Dressing and wrapped in a Tortilla

Sandwich Trays

All boxed lunches may be made into a sandwich tray that will include a variety of 30 sandwich halves; feeds 15 people. Serving size is based on two halves per person. Trays include individual bagged chips, whole fruit display and bottled water for 15 people.

Basic Sandwich Tray \$209.25 per tray

Specialty Sandwich Tray \$239.25 per tray

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

LUNCH BUFFETS



Deli-Create Your Own \$17.95 per person

Field green salad, Pasta Salad, & Potato Chips, Deli Meat Selection provided sliced Roast beef, Smoked Turkey Breast, and Ham. Sliced cheeses, Tomatoes, Leaf Lettuce, Sliced Red Onion, Pickle spears, and Condiments assorted Bakery breads and rolls. Fresh Baked brownies or cookies for your sweet treat.

Italiano \$18.50 per person

Choice of One Entrée:

*Classic lasagna with meat sauce

*Baked penne pasta with sundried tomatoes with Chicken or Sausage

*Baked Chicken & Cheese cannelloni

Served with: Caesar salad, Seasonal Vegetables, Warm garlic bread, Chefs Choice Dessert

Fajita Factory \$19.95 per person

Chicken & Beef Fajitas, sautéed bell peppers, and onions, Spanish rice and refried beans, Tortillas chips, Salsa, Shredded cheese, Pico de Gallo, Sour cream, Chef's Choice Dessert.

South Comfort 19.95 per person

Choice of One Entrée:

*Southern Catfish Fry

*Chicken Quarters & Sausage

*Crispy Fried Chicken

*Chicken Fried Steak

Served with: Green beans, Mashed Potatoes, Rolls and Chefs Dessert

Healthy Soup & Salad 14.95 per person

Choice of two soups:

Tomato Basil, Broccoli & Cheese, Baked Potato Soup, Chicken & Rice

Choice of two Salads:

Mixed green salad, Caesar Salad, Fruit Salad, Pasta salad, Potato Salad

Served with: Hot rolls with butter & Chefs choice dessert

All buffets include iced tea with lemon wedges.

Minimum Guarantee of 25 Guests, if less than 25 guests a \$50++ set-up fee will be applied.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.



PLATED LUNCH

Baked Penne Pasta \$17.95 per person

Baked Penne Pasta with Chicken, Roasted Garlic, Mushroom and Sun Dried Tomatoes Cream Sauce.

Served with Garlic breadsticks

Chicken & Vegetable Stir Fry \$15.95 per person

Boneless Chicken Breast Pieces Stir Fried with Broccoli, Julienned Carrots, Red Bell Pepper, Snow Pea Pods. Served on a Bed of White Rice

Black Pepper Beef \$17.95 per person

Pieces of Beef Tenderloin sautéed with Black Peppercorns, Onions and Green Bell Peppers. Served on a Bed of White Rice

Oven Broiled Seasonal Fish \$16.95 per person

Oven broiled Seasonal Fish seasoned with herbs and spices. Served with Wild Rice Medley and Steamed Market Vegetables, Rolls and Butter.

Pasta Primavera \$15.95 per person

Fettuccine tossed with Alfredo Sauce, Mixed Garden Vegetables, topped with Fresh Parmesan Cheese.

Served with Garlic Breadsticks.

Vegetable Lasagna \$15.95 per person

Lasagna stacked with Garden Vegetables, topped with a Zesty Tomato Sauce. Served with Garlic Breadsticks

Plated lunches are served with mixed field greens salad with house dressing, chef's selection of dessert and iced tea with lemon wedges.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

RECEPTION HORS D'OEUVRES



Cold Selection (100 pieces per tray)

- Deviled Eggs \$200.00 per tray
- Shrimp Cocktail \$250.00 per tray
- Mini Turkey Pinwheels \$200.00 per tray
- Assorted Finger Sandwiches & Wraps \$200.00 per tray
- Chocolate Dipped Strawberries \$200.00 per tray
- Mini Fruit Kabobs \$200.00 per tray
- Assorted Petifores \$250.00 per tray
- Homemade Salsa with Tortilla Chips \$30.00 per quart
- Guacamole Salsa with Tortilla Chips \$45.00 per quart
- Mixed Nuts (per pound) \$30.00 per pound

Board Selections Served with French Bread and Assorted Crackers

- Baked Brie with Dried Fruit \$85.00 per display
- Foreign & Domestic Selection of Cheeses \$175.00 per display (up to 50 guests)
- Imported & Domestic Selection of Meat & Cheeses \$225.00 per display (up to 50 guests)
- Seasonal Fresh Fruit Display with Brown Sugar Dip \$175.00 per display (up to 50 guests)
- Vegetable Garden Crudité \$175.00 per display (up to 50 guests)

Hot Selections (100 pieces per tray)

- Assorted Mini Quiche \$200.00 per tray
- Fresh Stuffed Mushrooms \$275.00 per tray
- Egg Rolls w/ Sweet & Sour Sauce \$200.00 per tray
- Buffalo Wings w/ Blue Cheese dressing \$250.00 per tray
- Crispy Chicken Tenders w/ Honey Mustard \$200.00 per tray
- Fried Ravioli w/ Marinara Sauce \$200.00 per tray
- Smoked Bacon Wrapped Scallops \$350.00 per tray
- Petite Baked Beef Wellington \$300.00 per tray
- Vegetable Spring Rolls w/ Sweet & Sour Sauce \$200.00 per tray
- Warm Spinach Dip with Pita Chips \$45.00 per quart

\$50 labor charge per server will be applied for passed hors d'oeuvres

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

DINNER BUFFETS

Southwest Fiesta \$25.95 per person

Tortilla Soup

Tortilla Chips with Queso

Choice of Two Entrees

-- Beef Tacos - Fix Your Own

-- Beef Fajita

-- Chicken Fajita

-- Chicken Enchiladas with Verde Sauce

-- Cheese Enchiladas with Chili con Carne

Served with Flour & Corn Tortillas

Shredded Lettuce and Diced Tomatoes

Salsa, Pico de Gallo, Guacamole, Sour Cream, and Shredded Cheese

Spanish Rice and Charro Beans

Chef's Choice Dessert

Italiano \$25.95 per person

Romaine Lettuce with Caesar Dressing, Parmesan Cheese and Croutons

Antipasto Salad and Marinated Pasta Salad

Choice of Two Entrees

-- Baked Ziti with Bolognese Sauce

-- Lasagna with Meat Sauce

-- Chicken Florentine with Spinach and Mushrooms

-- Wild Mushroom & Spinach Lasagna

-- Baked Penne Pasta with Chicken & Sun-dried Tomatoes

-- Parmesan Crusted Chicken Breast

Sautéed Italian Green Beans with Tomatoes, Onion and Peppers

Linguini with Pesto and Sun-Dried Tomatoes

Warm Garlic Breadsticks

Chef's Choice Dessert

*All buffets include iced tea with lemon wedges.
Minimum Guarantee of 25 Guests, if less than 25 guests a \$50++ set-up fee will
be applied.*

*To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and
applicable 8.25% tax.*

THE CAMINO REAL BUFFET

(Designed By You Buffet)



Includes choice of one salad, one vegetable, one starch and one dessert

Salads

Field Greens with House Dressings
Caesar Salad
Greek Salad
Antipasto Salad
Pasta Salad
Tomato-Cucumber Salad
Seasonal Fruit Salad
Creamy Cole Slaw
Potato Salad

Starches

Scalloped Potatoes
Herbed Rice Pilaf
Garlic Mashed Potatoes
Baked Potato
Roasted Red Potatoes
Wild Rice Medley

Vegetables

Green Bean Casserole
Glazed Baby Carrots
Summer Squash & Zucchini
Steamed Broccoli Spears
Garden Vegetable Medley
Baked Beans
Cream Corn

Entrees

Roasted Pork Loin
Roasted Sirloin
Beef Brisket
Grilled Lemon Rosemary Chicken
Parmesan & Herb Stuffed Chicken
Salmon with Lemon-Herb Butter Sauce

Desserts

Pecan Pie
Apple Crisp
New York Style Cheesecake
Cobbler - Peach or Blackberry
Banana Pudding with Nilla Wafers

Choose One Entree \$26.95 per person

Choose Two Entrees \$30.95 per person

All buffets include iced tea with lemon wedges.

Minimum Guarantee of 25 Guests, if less than 25 guests a \$50++ set-up fee will be applied.

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PLATED DINNERS

Beef Selections

Sirloin Steak \$28.95 per person

Thick Cut of Sirloin accompanied with Au Jus. Garlic Butter Twice Baked Potatoes.

Sliced Roast Beef \$31.95 per person

Thinly Sliced Prime Rib Roast Beef with Mushroom Sauce and Roasted Red Potatoes with Rosemary

Poultry Selections

Chicken Marsala \$26.95 per person

Lightly Breaded Sautéed Chicken Breast Topped with Mushroom Marsala Wine Sauce served with Linguini

Lemon-Herbed Chicken \$26.95 per person

Sautéed Chicken Breast with Herbs and Lemon. Laid atop a Bed of Orzo Pasta with Zucchini. Served with Steamed Broccoli Spears.

Seafood Selections

Balsamic Glazed Salmon \$31.95 per person

Salmon Filet baked with a Honey-Balsamic Glaze. Served with Scalloped Potatoes and a Seasonal Vegetable Medley.

Shrimp Scampi Skewers \$29.95 per person

Skewers (2) with Large Jumbo Shrimp basted in a Garlic Parsley Butter Sauce. Served with Linguini Pasta and Roasted Seasonal Vegetables.

Plated dinners are served with a mixed field green salad with house dressing, rolls & butter, chef's selection of dessert, iced tea with lemon wedges.

\$50 set up fee will be applied for groups with less than 25 people

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

BEVERAGE SERVICES



All guests consuming any type of alcoholic beverage must be at least age 21, we have the right to ask for ID from any guest to verify age.

Premium Liquor Selection Bar pricing per drink*

Absolute Vodka, Bacardi Dark Rum, Johnny Walker Red Scotch, Crown Royal, Jack Daniels Bourbon, Tanqueray Gin, and Cuervo 1800 Tequila

Premium Wine Selection Bar pricing per drink*

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Noir

House Liquor Selection Bar pricing per drink*

Smirnoff Vodka, Bacardi Rum, Dewar's Scotch, Jim Beam Bourbon, Beef Eater Gin, and Sauza Gold Tequila

House Wines Bar pricing per drink*

Merlot, Chardonnay, Pinot Grigio, White Zinfandel

Champagne Bar pricing per drink*

by bottle only

Domestic Beer Bar pricing per drink*

Budweiser, Bud Light, Coors Light, Miller Lite

Imported Beer Bar pricing per drink*

Corona Xtra, Dos XX, Heineken

Mixers (included as part of all Liquor Bars) Included in drink price*

Water, Cranberry and Orange Juices, Coke, Diet Coke, Sprite, Tonic Water, Club Soda

Additional Beverages \$2.00 per drink*

Bottled Water, Coke, Diet Coke, Sprite

**brands are subject to change without notice by a similar quality item*

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

AUDIO VISUAL / ROOM RENTAL

All guests consuming any type of alcoholic beverage must be at least age 21, we have the right to ask for ID from any guest to verify age.

Hosted Bar

Charge per consumption and based on Beverage Services pricing. The number of drinks consumed will be charged to one account
Prices are tax inclusive and are per drink. A 21% service charge will be applied

--Hosted Beer & Wine Bar

Includes unlimited beer and wine drinks to include a selection of Domestic Beer and House Wine

--Hosted Beer, Wine and Premium Liquor Bar

Includes above Hosted Beer and Wine Bar with the addition of drinks made with our Premium Liquor Selection

--Hosted Beer, Wine, and House Liquor Bar

Includes above Hosted Beer and Wine Bar with the addition of drinks made with our House Liquor Selection

Cash Bar

Pay at time of order. Charge based on Beverage Services pricing Prices are per drink and tax and service charge inclusive

--Cash Beer & Wine Bar

Includes unlimited beer and wine to include a selection of Domestic Beer and House Wine

--Cash Beer, Wine, and Premium Liquor Bar

Includes above Cash Beer and Wine Bar with the addition of drinks made with our Premium Liquor Selection

--Cash Beer, Wine, and House Liquor Bar

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.



Holiday Inn

AUDIO VISUAL / ROOM RENTAL

Includes above Cash Beer and Wine Bar with the addition of drinks made with our House Liquor Selection

Audio Visual Equipment

Projector	\$135.00/per day
Whiteboard	\$15.00/per day
Flip Chart	\$20.00/per day
Microphone	\$25.00/per day
HDTV	\$35.00/per day
Speaker Phone	\$25.00/per day

*Room Rental Fees**

Hill Country Ballroom	\$1500.00/per day
Blanco	\$500.00/per day
Driftwood	\$500.00/per day
Wimberley	\$500.00/per day
Blanco+Driftwood	\$1000.00/per day
Driftwood+Wimberley	\$1000.00/per day
The Venue @ Willow Creek	\$1000.00/per day

**discounted rental fees with contracted food and beverage minimums*

Minimums are 1.5 x room rental fees. (\$1500.00 x 1.5 = \$2250.00 required in F & B purchases)

If minimums are not met, prorated room rental fees will be charged to reach food and beverage minimums.

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HOLIDAY INN - SAN MARCOS

105 Bintu Drive - San Marcos, TX 78666 - fbm@holidayinnsanmarcos.com - (512) 805-1000 phone - (512) 805-

BANQUET POLICIES & PROCEDURES

Food and Beverage: All food, with the exception of wedding or specialty cakes, must be purchased through the Holiday Inn San Marcos. In compliance with the Texas Alcoholic Beverage Commission (TABC) regulations, no alcoholic beverages may be brought on site and all alcoholic beverages must be purchased and dispensed through the Holiday Inn San Marcos. Drink shots are not available on any banquet bar. Food and beverages cannot be taken off premises. Buffet offerings are based on a 1.5 hour actual maximum time limit to health code regulations and food quality standards.

Event Supervision: On the day of your event, a manager will be present. They will be there to oversee the staff and the event. All function space is to close at 12:00 midnight. Personal belongings and/or any outside vendor items are required to be removed by 1:00 am unless otherwise approved by manager.

Upon acceptance, liability damages are explicitly the responsibility of party/parties requesting banquet services. The aforementioned parties are responsible for the conduct of their guest. Security may be provided for an additional charge when requested.

In compliance with the state and local laws, we reserve the right to request identification and to refuse the service of alcoholic beverage at any time. We also, in consideration for the safety of your guests, reserve the right to end bar service at any time.

Decorating: Affixing anything to the walls, floors or ceilings by any method (i.e. pins, nails, staples, tape, and scheduled glue) in any function is prohibited. Confetti, glitter, and similar items are also prohibited. Due to fire code regulations, no open flame candles are permitted. Candles may be used if they are in an enclosed container. The hotel staff is not responsible for assembly of floral arrangements, favors, or decor.

Delivery of Materials: Meeting materials can be shipped no more than three (3) days prior to the event. If materials need to be shipped back, this can be arranged (BEO) through the catering coordinator. Additional fees may apply.

Guarantee: A final guaranteed guest count and payment for all food and beverage packages received by the catering coordinator seven (7) calendar days prior to the event (exception is personal checks, please see below). The hotel prepares to serve five percent (5%) over your guarantee. If a guarantee is not received, the hotel will use the last known expected attendance as your guarantee. Charges will be based on attendance or the guarantee, whichever is greater. The guaranteed guest count is not subject to reduction seven (7) days prior to an event. If count rises from the point of guarantee to the event, extra payment will be taken.

All menu selections, room layout, audio/visual are required at least three (3) weeks in advance of event. Our meeting and function space will be assigned based upon anticipated attendance group's specific needs for an event. Should a significant change in the size of your function, hotel reserves the right to move the space to a better suited size for your event. Cost of security will be applied. Fees may apply.

Deposit and Payment: The amount of the deposit varies based upon contracted space and services and will be determined at the time of your booking. Deposits are due with the signing of the contract for wedding receptions, and additional \$1000 required no less than 6 months prior to the event.

Payments may be made by certified check, major credit card. Payments by personal check due ten (10) calendar days prior to the event.

Tax and Service Charge: 21% service charge will be added to all food and beverage costs. 8.25% tax will also apply.

Posting of Events: All events associated with the program will appear on our electronic reader system as they appear on your final, approved banquet event order.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

BANQUET POLICIES & PROCEDURES CONTINUED

Liability: Holiday Inn San Marcos reserves the right to include inspect and control all private functions. The hotel reserves the right to cancel any event that has been interpreted to have been misrepresented in the booking chairs or if a group's intentions appear to be controversial or destructive to the premises. If guests, invitees, or agents of the event host violate the law, the function Station may be terminated with out refunds. The hotel cannot assume responsibility for personal property and equipment brought on the premises. Liability for damages to the the premises will be charged accordingly. incurred.

Cancellation: All cancelations are to be received in writing. if written notice is received 30 business days prior to function rooms date, deposit only will be lost; 29-21 business day prior notice will result in a cancellation charge equal to 50% of the total estimated invoice, based on contracted specifications; 20-10 standard days prior notice will result in a cancellation charge equal to 75% of the total estimated invoice, based on contracted specification; less than 9 days prior notice will result in a and cancellation charge equal to 100% of the total estimated invoice any based on contracted specifications. applicable

the **Attrition:** Food and beverage minimums are set at 1.5 changes times room rental fee. If minimums are not met, a prorated room rental will be charged to equal the food and beverage minimum.

The Venue@Willow Creek: Use of this area requires questions. rental of all furniture (table and chairs) from third party supplier and all associated cost will be the responsibility of clause the event or group and will be subject to applicable service charges and sales tax. Security is required when attendees exceed 100 guests and alcoholic beverages are being served. will Charges for security will be the responsibility of the event host function/ and all associated cost will be billed to the event host ingredients

Banquet Inventory: Items in our banquet inventory are for change for your use (based on availability) at no additional charge. without notice unless arrangements are confirmed by Any equipment requested not in inventory, which have associated costs, will be passed on to your group. For more information on banquet equipment, please see your Sales & Catering Manager.

Standard Set Up: Standard meeting room the following items: (where applicable)

Banquet or classroom tables and
Linen (Black or White)
Pads and pens
Ice Water

Basic meeting room set up is complimentary. Depending upon the extent of the setup onto requirements, additional charges maybe

Please contact your Sales & Catering Manager for miscellaneous charge price sheet. All meeting are non smoking.

Room Set Up: All set-ups are based on all set-ups. Additional fees apply for extensive room set-ups and any furniture removal. Fees based on size of meeting room, scope of services labor involved. These fees are in addition to Meeting Room Rental and are subject to

service charge and sales tax. The hotel reserves right to charge additional fees for set-up made the day of the function.

Sound Systems and Noise: Some hotel meeting rooms have a basic sound system. Please contact the Sales & Catering manager with any

Please note that all hotel contracts include a decibel limiting noise to no more than 85 decibels.

Pricing: Confirmed food and beverage pricing not be given more than 90 days prior to any event date. Our team uses only the finest

in the preparation of your meals. Due to fluctuating food and beverage pricing, menu pricing may without notice unless arrangements are a signed Banquet Event Order (BEO).

Lost and Found: The Housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any article or

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.



BANQUET POLICIES & PROCEDURES CONTINUED

Linen: The Holiday Inn-San Marcos provides white or black merchandise left in the hotel prior to or following tablecloths and napkins for all banquet events. If you desire specialty linen, or would like quotes on theme-coordinated 90 days, and charges to return are the responsibility of the guest or event host. Linens and chair covers, please consult your Sales & Catering manager.

To ensure you receive the highest quality of service, all pricing is subject to 21% service charge and applicable 8.25% tax.

HOLIDAY INN - SAN MARCOS

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