

ALA CARTE MENU ITEMS

COFFEE BY THE GALLON Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$45.00
COOKIES BY THE DOZEN Freshly Baked Cookies	\$28.00
BROWNIES BY THE DOZEN	\$28.00
PASTRIES BY THE DOZEN	\$32.00
BAGELS BY THE DOZEN	\$32.00
PUNCH BY THE GALLON Choice of: Fruit Punch, Iced Tea or Lemonade	\$25.00
PRETZELS AND CHIPS PER PERSON	\$5.00
CAKE CUTTING FEE (per person-For bringing own cake from licensed baker)	\$3.00

Food Service is for 1.5 hours

ALL DAY MEETING PACKAGES

THE DAY TIMER Variety of Bakery Fresh Breakfast Pastries Bagels with Regular and Lite Cream Cheese Assorted Chilled Fruit Juices Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas **MID-MORNING** Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas **MID-AFTERNOON** Freshly Baked Cookies Bowl of Fresh Whole Fruit Assorted Soft Drinks & Bottled Water Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

THE VIP

Variety of Bakery Fresh Breakfast Pastries Bagels with Regular and Lite Cream Cheese Seasonal Sliced Fresh Fruit and Whole Bananas Assorted Chilled Fruit Juices Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MID-MORNING

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MID-AFTERNOON

Freshly Baked Cookies Bowl of Fresh Whole Fruit Assorted Bags of Chips Assorted Soft Drinks & Bottled Water Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

> Prices are per person Substitute a Specialty Break for the Mid-Afternoon Break for an additional \$4.00 per person

Food Service is for 1.5 hours

Price subject to 22% service charge and 6.35% sales tax Holiday Inn Hartford Downtown Area, 100 East River Drive, East Hartford, CT 06108 (860) 528-9703



\$28.00

\$25.00

BUFFETS – ATHLETIC TEAMS

PASTA

Tossed Garden Salad with House Dressing Chef's Choice of Pasta with Marinara or Alfredo Sauce Grilled Chicken or Italian Meatballs Garlic Bread or Warm Rolls & Butter Iced Tea or Lemonade Station Assorted Cookies and Brownies or Sliced Fruit

PIZZA

Tossed Garden Salad with House Dressing Chef Made Pizzas Choice of: Cheese, Meat Lovers, Pepperoni, Vegetable Iced Tea or Lemonade Station Assorted Cookies and Brownies or Sliced Fruit \$16.00

Special Notes

Assorted Sodas & Bottled Water can be added for \$4.00 per person Add \$100.00++ Set-Up / Clean-Up Fee for Private Room Please call ahead and schedule your seating time & room

> Prices are per person Food Service is for 1.5 hours

Contact: Chris O'Connor Direct Line: 860-528-2036 or Email: coconnor@hihartford.com

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\$18.00



BANQUET BAR SERVICE

Host Bars or Cash Bars are offered for any event. Host bars are charged to the client by the person, by the hour or on consumption. Cash bars are charged on a per drink basis. There is a 4 hour limit on all bar services. Cash Bars are closed 30 minutes prior to scheduled end of event.

Service Standards: One bartender per 100 guests (\$75.00 bartender fee per bartender). One cocktail server per 30 guests (\$45.00 server fee per server).

Proper Identification (21+ years) required for purchase of alcohol. Purchase and service of alcohol to a minor will result in the function bar being closed.

Cash Bar / Host Bar On Consumption Beverage Pricing

Silver Brands	\$8.00 each
Gold Brands	\$9.00 each
Platinum Brands	\$10.00 each
Cordials	\$9.00 each
House Wine by the Glass	\$7.00 each
Domestic Beer	\$6.00 each
Imported Beer	\$7.00 each
Soft Drinks, Bottled Water, Juices	\$4.00 each

Enhancements Host Bar Beverage Pricing (by the hour per person)

Beer Wine, Soda

House Red & White Wines, Domestic & Import Beers, Soft Drinks & Bottled Water 1-2 hours: \$14 3 hours: \$21 4 hours: \$28

The Silver (includes beer, wine, soda, mixers)Smirnoff, Beefeater, Bacardi Silver, Sauza Gold, Cutty Sark, Seagram's 7, and Jim Beam1-2 hours: \$193 hours: \$274 hours: \$35

The Gold (includes beer, wine, soda, mixers) Absolut, Tanqueray, Bacardi Silver, Jose Cuervo, Dewars, Seagram's VO, and Jack Daniels 1-2 hours: \$21 3 hours: \$29 4 hours: \$37

The Platinum (includes beer, wine, soda, mixers) Grey Goose, Bombay Sapphire, Bacardi Silver, Captain Morgan, Patron Silver, Chivas Regal, Crown Royal and Makers Mark 1-2 hours: \$23 3 hours: \$33 4 hours: \$42

Red & White Wines	See List Prices
Mimosa Punch (2 gallons)	\$90.00
Fruit Punch, Lemonade, or Iced Tea (2 gallons)	\$50.00



BREAKFAST OPTIONS

CONTINENTAL BREAKFAST Seasonal Sliced Fruit, Variety of Bakery Fresh Breakfast Pastries Assorted Chilled Fruit Juices Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$12.00
THE EXECUTIVE CONTINENTAL Seasonal Sliced Fruit, Variety of Bakery Fresh Breakfast Pastries Assorted Yogurt Bagels with Regular and Lite Cream Cheese Assorted Chilled Fruit Juices Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$15.00
THE PREFERRED BUFFET*Minimum of 20 guests*Seasonal Sliced Fruit, Variety of Bakery Fresh Breakfast PastriesBagels with Regular and Lite Cream CheeseAssorted Cold Cereals with Milk, Assorted YogurtFluffy Scrambled EggsCrispy Bacon and Sausage LinksBreakfast PotatoesFrench Toast with Maple SyrupAssorted Chilled Fruit JuicesFreshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$22.00
ALL AMERICAN PLATED BREAKFAST Variety of Bakery Fresh Breakfast Pastries Fluffy Scrambled Eggs Breakfast Potatoes Crispy Bacon or Sausage Links Orange Juice Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$18.00
ENHANCEMENTS Hot Oatmeal with Accompaniments and Seasonal Fruit Belgian Waffles with Seasonal Fruit and Whipped Cream Assortment of Egg Sandwiches with Cheese, Bacon, Ham and Sausage Croissant Egg Sandwiches with Cheese, Bacon, Ham and Sausage	\$3.00 \$6.00 \$4.00 \$6.00

Prices are per person Food Service is for 1.5 hours



BRUNCH BUFFET

Variety of Bakery Fresh Breakfast Pastries Bagels with Regular and Lite Cream Cheese Seasonal Sliced Fruit Fluffy Scrambled Eggs Crispy Bacon or Sausage Links Breakfast Potatoes French Toast with Maple Syrup Tossed Garden Salad with House Dressing Chicken Marsala or Chicken Picatta & Tomato Basil Ratatouille Chef's Seasonal Vegetable

\$30.00

ENHANCEMENTS

OMELET STATION: \$7.00 Made to Order with Choices of: Ham, Cheese, Onions, Tomatoes, Peppers and Mushrooms

CARVING STATION:

Choice of: Ham, Turkey or Roast Beef with Warm Rolls

Special Notes

*Includes Chef's Choice of Dessert Assorted Chilled Fruit Juices & Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea, Assorted Sodas & Bottled Water can be added for \$4.00 per person

> Prices are per person Chef Attendant Fee: \$75.00 per station Food Service is for 1.5 hours

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\$10.00



BUILD YOUR OWN BUFFET

APPETIZER

Cheese and Cracker Display Vegetable Crudite Seasonal Sliced Fruit Display

SALAD SELECTIONS

Tossed Garden Salad with House Dressing Caesar Salad Tomato Buffalo Mozzarella Salad Tortellini Salad with Balsamic Vinaigrette Antipasto Salad Red Bliss Potato Salad

ENTRÉE SELECTIONS

Roasted Top Sirloin Bordelaise Chicken Piccata Penne Alfredo Baked Ziti with or without Meat Baked New England Scrod with Breadcrumbs and Lemon Butter Stuffed Sole Florentine Chicken Marsala Roast Pork Loin with Rosemary Garlic Glaze

CHOOSE FROM THE FOLLOWING:	Lunch	Dinner
One Appetizer, Two Salads, Two Entrees	\$28.00	\$34.00
One Appetizer, Two Salads, Three Entrees	\$32.00	\$38.00

Special Notes

Includes Chef's Selection of Starch, Seasonal Vegetable, Dessert, Warm Rolls and Butter Iced Tea and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Assorted Sodas & Bottled Water can be added for \$4.00 per person

Minimum of 30 guests

Prices are per person Food Service is for 1.5 hour



COFFEE BREAKS

MORNING STARTER Variety of Bakery Fresh Breakfast Pastries Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$8.00
FULL BEVERAGE START Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas Assorted Chilled Fruit Juices Assorted Soft Drinks and Bottled Water	\$9.00
COFFEE STARTER/REFRESH Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$4.00
COLD START Assorted Soft Drinks and Bottled Water	\$4.00

SPECIALTY BREAKS

TRADITIONAL BREAK Freshly Baked Cookies Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas Assorted Soft Drinks and Bottled Water	\$10.00
BABE RUTH Popcorn, Roasted Peanuts, Cracker Jacks and Warm Soft Pretzels with Mustard Assorted Soft Drinks and Bottled Water	\$11.00
HEALTHY FINALE Seasonal Sliced Fruit, Assorted Whole Fruit, Assorted Yogurt and Granola Bars Assorted Soft Drinks and Bottled Water	\$11.00
GRAB-N-GO Assorted Bags of Chips, Pretzels, Popcorn, Trail Mix, and Granola Bars Assorted Soft Drinks and Bottled Water	\$12.00

Prices are per person Food Service is for 1.5 hours

Price subject to 22% service charge and 6.35% sales tax

Holiday Inn Hartford Downtown Area, 100 East River Drive, East Hartford, CT 06108 (860) 528-9703



DISPLAY SPECIALTIES

CHEESE AND CRACKER DISPLAY SEASONAL VEGETABLE CRUDITE DISPLAY OF FRESH SEASONAL FRUIT BRUSCHETTA DISPLAY	\$7.00 \$5.00 \$7.00 \$7.00
COLD SEAFOOD DISPLAY Jumbo Shrimp, Cocktail Crab Claws, Fresh Shucked Clams, Cocktail and Remoula	Market Price de Sauce
ITALIAN ANTIPASTO DISPLAY Prosciutto, Genoa Salami, Hot Capicola, Fresh Mozzarella Cheese, Marinated Artic Fire Roasted Red Peppers, Assortment of Mediterranean Olives, Marinated Mushro and Assortment of Italian Breads	
CARVING BOARD SUGGESTIONS	
PRIME RIB AU JUS Creamy Horseradish, Au Jus and Assorted Rolls	\$12.00
ROAST TENDERLOIN OF BEEF Dijon Mustard, Horseradish Sauce, Bourbon Mushroom Sauce and Assorted Rolls	\$12.00
SMOKED ROASTED BREAST OF TURKEY Cranberry Sauce and Assorted Rolls	\$8.00
HONEY GLAZED HAM Spicy Mustard and Assorted Rolls	\$8.00
SPECIALTY STATION SUGGESTIONS PASTA BAR Chef's Choice of Pasta, Marinara Sauce, Pesto Sauce, Alfredo Sauce, Sausage, Sundried Tomatoes, Onions, Peppers, Garlic, Shredded Parmesan Cheese and Garlic Bread	\$10.00
RAW BAR Clam and Oysters on the Half Shell, Shrimp with Cocktail Sauce and Lemon	Market Price

Prices are per person Chef Attendant Fee: \$75.00 per station Food Service is for 1.5 hours



HORS D'OEUVRES

HOT HORS D'OEUVRES	Per 50	Per 100
Goat Cheese Stuffed Mushroom Caps Chicken Bites with Orange Glaze Miniature Assorted Quiche Coconut Shrimp or Chicken Chicken or Beef Teriyaki Satay Crab Cakes	\$75 \$80 \$85 \$95 \$95 Market Price	\$150 \$160 \$170 \$190 \$190 per person
Pigs In a Blanket Fried Mozzarella with Marinara Spanikopita Vegetable Egg Rolls with Sweet and Sour Sauce Scallops Wrapped in Bacon		\$160 \$170 \$190 \$190 \$250
COLD HORS D'OEUVRES		
Prosciutto Wrapped Melon Assorted Finger Sandwiches Smoked Salmon Crostini Antipasto Skewers	\$65 \$65 \$80 \$100	\$130 \$130 \$160 \$200

Hors d'Oeuvres by the Hour (Choice of four for 1.5 hours)

Jumbo Shrimp Cocktail

\$21.00 per person

\$380

\$190

Hors d' Oeuvres are priced per 50 or 100 pieces or by the hour (Note: all Hors d'Oeuvres are not available per 50 pieces) Serving Suggestions: Prior to dinner- 4 pieces per guest In lieu of dinner - 12-14 pieces per guest. Kosher items are available upon request. Hand Passing Attendant Fee: \$45.00 (one per 75 guests)

LUNCH BUFFETS

THE CLASSIC DELI BUFFET

Soup of the Day Tossed Garden Salad with House Dressing or Caesar Salad Pasta Primavera Salad Potato Chips Oven Roasted Turkey, Ham, and Tuna Salad Assorted Cheeses Lettuce, Tomatoes, Onions and Pickles Assortment of Breads & Rolls

THE EXECUTIVE LUNCH BUFFET

Chicken Noodle Tossed Garden Salad with House Dressing or Caesar Salad Tomato Buffalo Mozzarella Platter Roasted Top Sirloin Chicken Piccatta Chef's Choice Vegetable and Starch Warm Rolls with Butter

Special Notes

* Includes Iced Tea & Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Chef's Choice of Dessert Assorted Sodas & Bottled Water can be added for \$4.00 per person

Minimum of 25 guests

Prices are per person Food Service is for 1.5 hours



\$24.00

\$28.00



LUNCH OR DINNER BUFFETS

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	Lunch	Dinner
SOUTH OF THE BORDER BUFFET Southwest Field Greens Salad Spanish Rice with Black Beans Warm Tortilla Shells, Sour Cream, Guacamole, Tomatoes, Hot Peppers, Shredded Cheese, Shredded Lettuce, Salsa, and Tortilla Chips Churros Choice of: 2 for Lunch and 3 for Dinner Cheese Enchiladas Lime Cilantro Marinated Skirt Steak with Onions and Peppers Marinated Chicken with Onions and Peppers	\$24.00	\$32.00
ITALIAN BUFFET Italian Wedding Soup Caesar Salad Anitpasto Salad Baked Ziti Roasted Chicken with Gnocchi Tomato Basil Ratatouille Grilled Tuscan Vegetables Garlic Bread	\$26.00	\$30.00
ALL AMERICAN COOK-OUT Tossed Garden Salad with House Dressing Red Bliss Potato Salad Seasonal Vegetable Sliced Watermelon Fresh Rolls and Buns Cook Out Condiments <u>Choice of:</u> 2 for Lunch and 3 for Dinner Grilled ½ Pound Angus Burgers All Beef Hot Dogs BBQ Chicken Breasts	\$22.00	\$26.00
Special Notes *Includes Chef's Choice of Dessert Iced Tea & Freshly Brewed Coffee, Decaffeinated Coffe Assorted Sodas & Bottled Water can be added for S	ee and Assor	
Minimum of 25 guests		
Prices are per person Food Service is for 1.5 hours		



OUTSIDE CATERERS

CLIENT TO PROVIDE:

Client to sign hotel waiver and contract Caterer contact information, name, address, and phone number Copy of Caterer Insurance Liability Policy 50% deposit at the time of signing the contract for the number of guests expected, non -refundable Final count 3 days prior with final payment in the form of a certified bank check, money order, or cash

HOTEL TO PROVIDE:

Function space, tables, chairs, white table cloths, white napkins, glassware, silverware, dishes, chafing dishes, dishwasher, and servers (1 server per 50 people). Bartenders: \$75.00 plus tax and gratuity (1 per 100ppl) 5 hour time period maximum Kitchen Attendant: \$150.00 plus tax and gratuity No events past 12am There may be an additional charge for use of kitchen based on Caterer needs

COST:

\$25.00 per person, plus tax and gratuity \$15.00 per child 10 years old and under, plus tax and gratuity



PLATED DINNER

APPETIZER

(Choice of one) Tossed Garden Salad with House Dressing Caesar Salad Soup of Day or New England Clam Chowder

STARCH

(Choice of one) Rice Pilaf Roasted Red Bliss Potato Garlic Mashed Red Potato

ENTREES (Choice of two)

\$31.00
\$31.00
\$32.00
\$33.00
\$35.00 Roast Prime
)
\$29.00
\$32.00
\$34.00
\$34.00
\$40.00

DESSERT

(Choice of one) Assorted Italian Pastries NY Style Cheesecake Chocolate Lava Cake

CUSTOM WINE SERVICE

Ask for Wine List

* Includes Chef's Selection of Seasonal Vegetable, Warm Rolls with Butter Iced Tea & Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Assorted Sodas and Bottled Waters can be added for \$4.00 per person

> Prices are per person Food Service is for 1.5 hour



PLATED LUNCHEON

APPETIZER

(Choice of one) Fruit Cup Tossed Garden Salad with House Dressing Caesar Salad

STARCH

(Choice of one) Rice Pilaf Roasted Red Bliss Potato Garlic Mashed Red Potato

ENTREES (Choice of two)

Chicken Francais - Lemon and White Wine	\$23.00
Stuffed Chicken Breast - Cranberry Walnut Stuffing with Chicken Veloutee Sauce	\$24.00
Ribeye - Rubbed with Fresh Garlic and Rosemary, Bourbon Sauce	\$27.00
Sliced Top Round - Sherry Burgundy Infused Mushroom Demi Glaze	\$25.00
Pasta Primavera - Roasted Vegetables and Alfredo Sauce	\$21.00
Pasta Primavera - Grilled Chicken, Roasted Vegetables and Alfredo Sauce	\$23.00
New England Baked Scrod - Traditional Bread Crumb Topping with Lemon Butter	\$24.00

DESSERT

(Choice of one)

Assorted Italian Pastries NY Style Cheesecake Chocolate Lava Cake

Surcharge of \$3.00 per person for a third entrée selection * Includes Chef's Selection of Seasonal Vegetable, Warm Rolls with Butter Iced Tea & Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Assorted Sodas and Bottled Waters can be added for \$4.00 per person

> Prices are per person Food Service is for 1.5 hour



PLATTERS & ON THE GO

PIZZA * Tossed Garden Salad with House Dressing Chef Made Pizzas, Choice of: Cheese, Meat Lovers, Pepperoni, Vegetable	\$19.00
ASSORTED WRAPS PLATTER * Pasta Primavera Salad Platter of Assorted Wraps of Oven Roasted Turkey, Ham, Roast Beef, American Cheese, Lettuce, and Tomato	\$22.00
* Includes Assorted Sodas, Bottled Waters, & Cookie & Brownie Tra	ıy
BOXED LUNCH Piece of Whole Fruit, Bag of Chips, & Cookies Assorted Sandwiches (Turkey, Ham, Roast Beef, & Veggie) (Client to supply the breakdown of how many of each sandwich) Includes Assorted Sodas, Bottled Waters	\$19.00
COLD PLATE LUNCH SELECTIONS (Maximum of 25 guests served)	
CHICKEN CAESAR SALAD Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Pita Bread Caesar Dressing on the side Substitute: Salmon for \$7.00 additional charge	\$20.00
CROISSANT CLUB Choice of Smoked Turkey, Honey Ham, or Roast Beef on a Fresh Baked Croissant Bacon, Lettuce, Tomato and Mayonnaise Pasta Primavera Salad	\$20.00
Special Notes	

Cold Plate Lunch Includes Fruit Cup, Iced Tea & Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Assorted Sodas and Bottled Waters can be added for \$4.00 per person

> Prices are per person Food Service is for 1.5 hour



PLATED DINNER - PROM MENU

APPETIZER

Cheese and Crackers Display

SALAD

Tossed Garden Salad with House Dressing

STARCH

(Choice of one)

Rice Pilaf Roasted Red Bliss Potato Garlic Mashed Red Potato

ENTREES (Choice of two)

Sliced Roasted Pork with Rosemary Garlic Glaze	\$31.00
Chicken Francais - With Lemon and White Wine	\$30.00
Stuffed Chicken Breast - Cranberry Walnut Stuffing & Chicken Veloutee Sauce	\$32.00
Ribeye - Rubbed with Fresh Garlic and Rosemary, Bourbon Sauce	\$33.00
Roast Prime Rib of Beef Au Jus	\$34.00
Pasta Primavera - With Roasted Vegetables and Alfredo Sauce	\$26.00
New England Baked Scrod – with Traditional Bread Crumb Topping & Lemon Butter	\$32.00
Grilled Atlantic Salmon – with Cucumber Dill Cream Sauce	\$34.00

DESSERT

(Choice of one platter per table)

Assorted Italian Pastries NY Style Cheesecake Chocolate Lava Cake Cookies, & Brownies

Surcharge of \$3.00 per person for a third entrée selection

All Plated Dinners are served with Chef's Selection of Seasonal Vegetable, Warm Rolls with Butter Choice of 2: Fruit Punch, Iced Tea or Lemonade for first 4 hours Assorted Sodas and Bottled Waters can be added for \$4.00 per person Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea (for Chaperones only)

Food Service is for 1.5 hours

Client to provide a minimum of 2 Security Officers based on guest count



STATIONS - SWEET 16 PARTY

ITALIAN STATION

Tossed Garden Salad with House Dressing Chef's Choice of Pasta with Marinara or Alfredo Sauce Italian Meatballs Grilled Chicken Warm Rolls & Butter

FUN FOOD

Chicken Tenders with Sweet & Sour Sauce Mozzarella Sticks with Marinara Sauce Franks in Puff Pastry Cheese Pizza Cheeseburger Sliders Fried Mac & Cheese Bites

DESSERT

Cookies, Brownies and Mini Pastries Includes Open Soda and Juice Bar for 4 hours

\$29.00 per person

Minimum of 30 guests

Prices are per person Food Service is for 1.5 hours

Client to provide a minimum of 2 Security Officers based on guest count





WEDDING MENUS

LET OUR SALES OFFICE AND STAFF DO THE WORK FOR YOU HOLIDAY INN HARTFORD DOWNTOWN AREA 100 EAST RIVER DRIVE, EAST HARTFORD CT 06108

T: 860-528-9703 * F: 860-289-4728

All of our Wedding Packages include the following ...

Our professional Catering Sales Manager to assist you with planning all of your wedding details A bridal party hospitality room will be yours for the day. Champagne, soda, bottled water, imported and domestic cheese and crackers, fresh vegetable crudité will be available during cocktail hour.

> Imported & domestic cheese and crackers, fresh vegetable crudité for cocktail hour Champagne /Sparkling Cider Toast Coffee Service White table lines and napkins Upgraded Overnight Accommodations for the Bride and Groom Special Discounted Overnight Room Rate for Your Out of Town Guests

Ceremony Room

If a Separate Room is Available: \$250.00++

Plated Wedding Packages

Essential

Elegant Dinner to Include: Appetizer or Salad, Selection of Entrée, Accompaniment, Chefs Choice of Vegetable, Warm Rolls with Butter

Embellished

Elegant Dinner to Include: Choice of 3 Butler Passed Hot Hors d'Oeuvres Appetizer, Salad, Selection of Entrée, Accompaniment, Chefs Choice of Vegetable, Warm Rolls with Butter Choice of Colored Napkin

Elite

Elegant Dinner to Include: Choice of 4 Butler Passed Hot Hors d'Oeuvres Appetizer, Salad, Selection of Entrée, Accompaniment, Chefs Choice of Vegetable, Warm Rolls with Butter Tiered Wedding Cake Choice of Colored Napkin Floral Centerpiece

Plated Wedding Menu

Appetizer (Choose One)

Soup du Jour - Fresh Fruit Cup with Seasonal Berries New England Clam Chowder: \$5 extra - Shrimp Cocktail: \$9 extra

Salads

(Choose One)

Tossed Garden Salad - Caesar Salad - Tortellini Salad with Balsamic Vinaigrette - Fruit Salad

Accompaniments

(Choose One)

Whipped Potatoes - Roasted Red Potatoes - Au Gratin Potatoes - Wild Rice Seasonal Vegetables – Steamed Broccoli – Baby Carrots – Grilled Vegetables

Entrée – Priced Per Person PENNE PASTA PRIMAVERA With Roasted Vegetables and Alfredo Sauce	Essential 35	Embellished 47	Elite 55
VEGETARIAN EGGPLANT Eggplant Layered with Mozzarella Cheesed and Fresh Basil topped with Marinara Sauce	37	49	57
CHICKEN FRANCAIS Boneless Chicken Breast Sautéed and Finished with Lemon and White Wine	40	53	61
CHICKEN MARSALA Sauteed Breast of Chicken with Marsala Wine Sauce And Mushrooms	40	53	61
STUFFED CHICKEN BREAST Cranberry Walnut Stuffing & Finished with chicken volutee	43	55	63
SLICED ROASTED PORK LOIN With Rosemary Garlic Demi-Glace	43	55	63
SLICED LONDON BROIL With a Sherry Mushroom Demi-Glace	44	56	64
NEW ENGLAND BAKED SCROD Traditional bread crumb topping with Lemon Butter	45	57	65
GRILLED ATLANTIC SALMON Dressed with Cucumber Dill Cream Sauce	47	59	67
BOURBON GRILLED NY SIRLOIN Rubbed with Fresh Garlic and Rosemary	45	57	65
ROAST PRIME RIB OF BEEF Slow Roasted with Au Jus	46	62	70
LAND AND SEA Baked Stuffed Shrimp (2) & 60z Filet Mignon Served with Drawn Butter	54	66	74
CHILDREN's MEALS Chicken Fingers, Cheeseburger/Hamburger and Fries	20	30	40

Macaroni & Cheese, Pasta with Sauce, Pasta with Butter

Choose 2 entrees, with the guarantee due 7 business days prior to the wedding date Split Fee of \$5.00 extra per person for 3 entrée selections

Prices subject to change. Final menu prices will be guaranteed 30 days prior to the event. **Price subject to 22% service charge and applicable 6.35% sales tax** Holiday Inn Hartford Downtown Area,100 East River Drive, East Hartford, CT 06108 (860) 528-9703

Buffet Wedding Package

Salads

Tossed Garden Salad - Caesar Salad - Tortellini Salad with Balsamic Vinaigrette - Fruit Salad

Accompaniments

Whipped Potatoes – Roasted Red Potatoes - Au Gratin Potatoes – Wild Rice - Seasonal Vegetables – Steamed Broccoli – Baby Carrots – Grilled Vegetables

Entrée Options

Vegetable Lasagna or Meat Lasagna Penne Pasta Primavera Alfredo Baked Ziti with or without Meat Chicken Piccata Chicken Marsala Roast Top Sirloin Bordelaise Roast Pork Loin with Rosemary Garlic Glace Baked New England Scrod with Breadcrumb and Lemon Butter Stuffed Sole

Dinner Buffets Options	Essential	Embellished	Elite
Option 1 Select 1 Salad, 2 Accompaniments, and 2 Entrees	36	46	59
Option 2 Select 2 Salads, 2 Accompaniments, and 2 Entrees	42	52	70
Option 3 Select 2 Salads, 2 Accompaniments, and 3 Entrees	48	58	71

There is a 30 person minimum for buffet packages

Holiday Inn Hartford East Hors d'Oeuvres

Reception HOT HORS D'OEUVRES Per 50 Per 100 Goat Cheese Stuffed Mushroom Caps \$75 \$150 Chicken Bites with Orange Glaze \$80 \$160 Miniature Assorted Quiche \$85 \$170 Coconut Shrimp or Chicken \$95 \$190 Chicken or Beef Teriyaki Satay \$95 \$190 Crab Cakes Market Price per person Pigs in a Blanket \$160 Fried Mozzarella with Marinara \$170 Spanikopita \$190 Vegetable Egg Rolls with Sweet and Sour Sauce \$190 Scallops Wrapped in Bacon \$250 **COLD HORS D'S OEUVRES** \$65 Prosciutto Wrapped Melon \$130 Assorted Finger Sandwiches \$65 \$130 Smoked Salmon Crostini \$80 \$160 Antipasto Skewers \$100 \$200 Jumbo Shrimp Cocktail \$190 \$380 Hors d' Oeuvres by the Hour (Choice of four) \$21.00 per person

Hors d' Oeuvres are priced per 50 or 100 pieces or by the hour. (Please note, all hors d'oeuvres are not available per 50 pieces). Serving suggestions: Prior to dinner- 4 pieces per guest. In lieu of dinner - 12-14 pieces per guest. The list is a representation of what we offer. Your sales manager will be happy to offer other suggestions and Kosher items are available upon request. Hand Passing Attendants are based on one per 75 guests, \$45.00 per attendant.

Holiday Inn Hartford East Beverage Menu

Host Bars or Cash Bars are offered for any event. Host bars are charged to the client by the person, by the hour or on consumption. Cash bars are charged on a per drink basis. There is a 4 hour limit on all bar services. Cash Bars are closed 30 minutes prior to scheduled end of event.

Service Standards: One bartender per 100 guests (\$75.00 bartender fee per bartender). One cocktail server per 30 guests (\$45.00 server fee per server).

Proper Identification (21+ years) required for purchase of alcohol. Purchase and service of alcohol to a minor will result in the function bar being closed.

Cash Bar / Host Bar On Consumption Beverage Pricing

Silver Brands	\$8.00 each
Gold Brands	\$9.00 each
Platinum Brands	\$10.00 each
Cordials	\$9.00 each
House Wine by the Glass	\$7.00 each
Domestic Beer	\$6.00 each
Imported Beer	\$7.00 each
Soft Drinks, Bottled Water, Juices	\$7.00 each \$4.00 each

Host Bar Beverage Pricing (by the hour per person)

Beer Wine, Soda

House Red & White Wines, Domestic & Import Beers, Soft Drinks & Bottled Water 1-2 hours: \$14 3 hours: \$21 4 hours: \$28

The Silver (includes beer, wine, soda, mixers)

Smirnoff, Beefeater, Bacardi Silver, Sauza Gold, Cutty Sark, Seagram's 7, and Jim Beam 1-2 hours: \$19 3 hours: \$27 4 hours: \$35

The Gold (includes beer, wine, soda, mixers)Absolut, Tanqueray, Bacardi Silver, Jose Cuervo, Dewars, Seagram's VO, and Jack Daniels1-2 hours: \$213 hours: \$294 hours: \$37

The Platinum (includes beer, wine, soda, mixers)Grey Goose, Bombay Sapphire, Bacardi Silver, Captain Morgan, Patron Silver, Chivas Regal,
Crown Royal and Makers Mark1-2 hours: \$233 hours: \$334 hours: \$42

Enhancements

Red & White Wines Mimosa Punch (2 gallons) Fruit Punch, Lemonade, or Iced Tea (2 gallons) See List Prices \$90.00 \$50.00